

USER INSTRUCTIONS



VEGETABLE PREPARATION MACHINE RG-350



Made in Sweden. Exclusively distributed and serviced in Australia by Roband Australia Pty Ltd.

All standard Hällde products are designed to run at 220-240V per phase, 50Hz.

All specifications are nominal only. All information contained in this instruction is subject to change without notice due to constant research and development. AB Hällde Maskiner reserves the right to make changes to machines, accessories and cutting tools.

All care has been taken to ensure correct information at time of printing. AB Hällde Maskiner accepts no responsibility for printing errors.



Vegetable Preparation Machine RG-350

CAUTION!

Take great care not to injure your hands on sharp blades and moving parts.

Never put your hands in the feed hopper or the manual feeder.

Always use the pestle when cutting through the feed tube, and never put your hands into the feed tube.

Hold only the push feeder handle, Ergo Loop, when the manual feeder is to be opened or closed.

The decoring device and stirring sleeve must be tightened (anti-clockwise) and unscrewed (clockwise), by means of the wrench.

The 3-phase version of the RG-350 may be installed only by a qualified service mechanic.

Only a qualified service mechanic may repair the machine and open the machine housing.

Do not use the machine to cut frozen foods. Remove all hard parts from foods before cutting (e.g., apple stems, woody parts of turnips, etc.) to avoid damaging the cutting blades.

These appliances are not to be operated by children or persons with reduced physical, sensory or mental capabilities or persons lacking experience of such appliances, unless they are given adequate instruction or supervision.

UNPACKING

Check that all of the parts have been delivered, that the machine operates as intended, and that nothing has been damaged in transit.

The machine supplier should be notified of any shortcomings within eight days.

INSTALLATION

Connect the machine to an electric power supply that is suitable for the machine.

The machine should be placed on a countertop or table that is about 500 mm high.

Locate the hanger for the cutting tools on the wall in the vicinity of the machine for convenient and safe use.

Check the following two points without cutting tools or ejector plate fitted to the machine.

Check that the machine stops when the manual push feeder, Ergo Loop, is moved up and swung out, and that it restarts when it is swung in and lowered.

Check that the machine cannot be started with the feed cylinder removed and with the manual push feeder lowered.

Check that the machine cannot be started with the feeder cylinder fitted but not the feed hopper.

If the machine does not perform correctly, call in a qualified service mechanic to remedy the fault before taking the machine into operation.

ALWAYS CHECK BEFORE USE

WITH THE MANUAL FEEDER:

Remove the plug from the power supply socket or open the isolating switch, and then check that the electric cable is in good condition and is not cracked on the outside.

Check that, with a cutting tool fitted, the machine stops within 2 seconds as soon as the pusher plate is swung out to the side and restarts when the pusher plate is swung back over the feeder.

Check that the machine cannot be started with the feed cylinder removed and with the manual push feeder lowered.

If either of the two safety functions does not perform as intended or if the electric cable is cracked, call in a qualified service mechanic or electrician to remedy the fault before connecting the machine back to the power supply.

Check that the pusher plate shaft runs freely. If the shaft does not run freely, clean it carefully and lubricate it with a few drops of machine oil.

Check that the cutting tools are in good condition and are sharp.

With regard to cutting tools, see page 41.

WITH THE FEED HOPPER:

Remove the plug from the power supply socket or open the isolating switch, and then check that the electric cable is in good condition and is not cracked on the outside.

Check that the machine cannot be started when the feed cylinder for the feed hopper is fitted but the feed hopper itself is not.

If the safety function does not perform as intended or if the electric cable is cracked, call in a qualified service mechanic or electrician to remedy the fault before connecting the machine back to the power supply.

Check that the cutting tools are in good condition and are sharp.

With regard to cutting tools, see page 41.

TYPE OF PROCESSING

Slices, dices, grates, shreds, cuts julienne, crimping slicers and potato chips in a variety of dimensions, depending on the cutting tool selected. Processes vegetables, fruit, dry bread, cheese, nuts, mushrooms etc.

USERS

Restaurants, shop kitchens, hospitals, diet kitchens, retirement homes, schools, fast food outlets, catering, day care centers, pizzerias, ships, central kitchens, institution kitchens etc.

CAPACITY

Up to 1 200 portions per day, 12 kg per minute with the manual feeder and 30 kg per minute with the feed hopper.

USING THE FEEDERS

MANUAL FEEDER ERGO LOOP:

Manual feeder: The large feed compartment is used mainly for bulk feeding of all sorts of products and for cutting larger products such as cabbage.

The large feed compartment is also used when the product is to be cut in a specific direction, such as tomatoes and lemons. Place/stack the products as shown in the picture.

The built-in feed tube is used for cutting long products such as cucumbers, see picture.

FEED HOPPER:

The Feed Hopper is used for continuous cutting of large quantities of round products like potatoes, onions etc.

ASSEMBLING

THE MANUAL FEEDER ERGO LOOP

Fit the feed cylinder and turn the locking knob clockwise as far as it will go (into the locked position).

Grip the push feeder with both hands and insert the shaft end into the mounting on the machine.

Press the push feeder down with the palm of your right hand as far as it will go.

THE FEED HOPPER

Fit the feed cylinder for the feed hopper and turn the locking knob clockwise as far as it will go.

Fit the feed hopper onto the feed cylinder with the feed hopper shaft inserted into the mounting on the machine.

Press the feed hopper down into the feed cylinder as far as it will go.

Turn the feed hopper locking knob, located on the shaft at the back of the machine, anti-clockwise as far as it will go (locked position). Then tighten the screw at the front of the feed hopper.

DISMANTLING

THE MANUAL FEEDER ERGO LOOP

Raise the push feeder and swing it out to the left so that the feed cylinder is open.

Grip the push feeder with both hands.

Pull the pusher plate up/out with the right hand.

THE FEED HOPPER

Turn the feed hopper locking knob at the back of the machine clockwise so that it points straight out from the machine (unlocked position) and release the feed hopper locking screw in the front, anti-clockwise, and remove the feed hopper. Release the locking knob from the feed cylinder, anti-clockwise and remove the cylinder.

FITTING THE CUTTING TOOLS

Lift the push feeder handle and swing it out to the left. If the feed hopper is being used, lift the shaft out of its mounting at the back of the machine.

Turn the locking knob anti-clockwise and tilt the feed cylinder for the manual feeder/feed hopper to the right.

Place the ejector plate on the shaft and turn/press down the ejector plate into its coupling.

Place the chosen cutting tool on the shaft and rotate the cutting tool so that it drops firmly into its position.

During dicing: place the dicing grid with the sharp edge of the knives upward, so that the recess in the side of the dicing grid fits into the guide groove on the machine base. Then place the slicer so that it drops firmly down into its position.

When using the push feeder, fit the decoring device by turning it anti-clockwise by means of the wrench onto the centre shaft of the cutting tool.

When using the feed hopper, fit the stirring sleeve by turning it anti-clockwise by means of the wrench onto the center shaft of the cutting tool.

Lower the feed cylinder for the manual feeder/feed hopper and turn its locking knob clockwise to the locked position.

REMOVING THE CUTTING TOOLS

Raise the push feeder handle and swing it out to the left, or lift up the shaft of the feed hopper in the back of the machine.

Turn the locking knob anti-clockwise and raise the manual push feeder/feed hopper to the right.

Remove the decoring device or the stirring sleeve by turning it clockwise by means of the wrench.

Remove the cutting tool/tools and the ejector plate.

CLEANING

Read all of the instructions before you begin to clean the machine.

BEFORE CLEANING: Always switch off the machine and remove the power supply plug from the socket. Alternatively, if the machine does not have a plug, turn off the main switch. Remove all the removable parts that are to be cleaned.

CLEANING IN A DISHWASHER: All plastic parts are machine washable. **NOTE!** Never wash metal parts in a dishwasher, unless

they are made of stainless steel. Cleaning aluminium parts in a dishwasher will cause them to blacken. This can be difficult to remove and could stain other objects.

CLEANING BY HAND: Always use hand dishwashing liquid.

CLEANING MATERIALS: Use the brush supplied with the machine or a similar one to clean the food zones. The knife shaft in the centre of the machine can be cleaned with a small bottlebrush. Use a damp cloth to wipe down the other surfaces on the machine.

DISINFECTION: Use isopropyl alcohol (65–70%). Isopropyl alcohol is highly inflammable so use caution when applying it.

WARNING:

- Do not pour or spray water onto the sides of the machine.
- Do not use boiling or hot water.
- Do not use sodium hypochlorite (chlorine) or any agent containing this substance.
- Do not use sharp objects or any objects not intended for the purpose of cleaning.
- Do not use abrasive detergents or cleaning products.

AVOID: Do not use cleaning sponges with scouring pads (e.g. Scotch-Brite™) unless absolutely necessary. This roughens the surface and makes it less water repellent.

ADVICE ON CARE:

- Clean the machine immediately after use.
- Dry the machine immediately after cleaning to avoid oxidation and discoloration of the surface.

INFORMATION: If the machine is left damp for longer periods stains will appear. These stains are harmless but the original surface will lose its lustre. Vegetables and fruit contain acids. Depending on which products are processed this will have an effect on the metal after varying periods of time. It is therefore important to clean the machine immediately after processing salty and acidic products.

TROUBLE SHOOTING

To eliminate the risk of damage to the motor, the RG-350 is fitted with thermal motor protection that automatically switches off the machine if the temperature of the motor should become too high. The thermal motor protection has automatic reset, which means that the machine can be started again when the motor has cooled down, which usually takes between 10 and 30 minutes.

FAULT: The machine cannot be started, or stops while it is running and cannot be restarted.

REMEDY: Check that the plug is securely fitted into the power supply socket, or that the isolating switch is closed. Check that the feed cylinder for the manual feeder, or the feed hopper is locked in the correct position. Move down the pusher plate into the manual feed cylinder. Check that the fuses in the fuse box for the premises have not blown and that they have the correct rating. Wait for a few minutes and try to restart the machine. If the machine still fails to run, call a qualified electrician or service mechanic.

FAULT: Low capacity or poor cutting results.

REMEDY: Make sure that you are using the correct cutting tool or combination of cutting tools. Fit the decoring device (manual feeder) or stirring sleeve (feed hopper). Check that the knives and grater/shredder plates are in good condition and are sharp. Press the food down loosely with less force.

FAULT: The cutting tool cannot be removed.

REMEDY: Always use the ejector plate. Use a thick leather glove or other glove that the knives of the cutting tool cannot cut through, and turn the cutting tool clockwise to release it.

FAULT: The decoring device or stirring sleeve cannot be removed.

REMEDY: Use the wrench to unscrew the decoring device or stirring sleeve clockwise.

TECHNICAL SPECIFICATION HALLDE RG-350

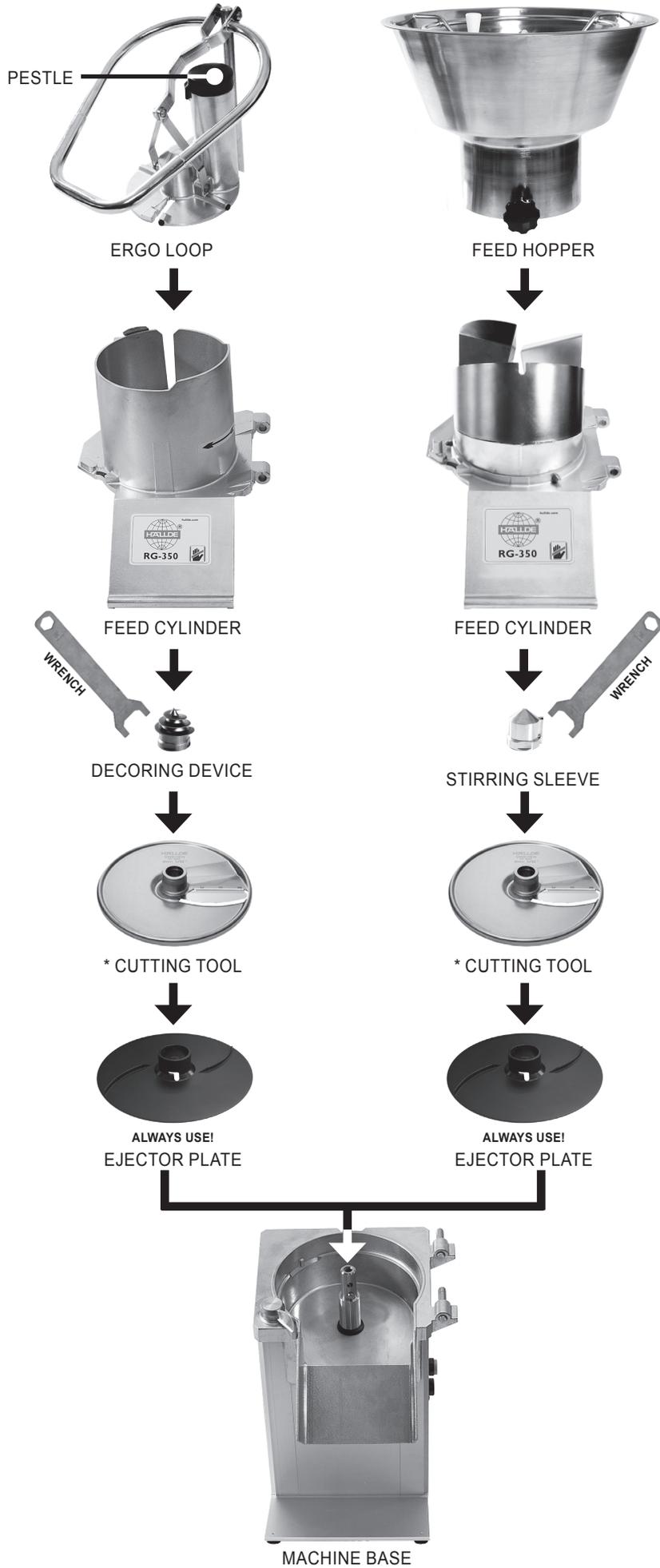
MACHINE: Motor: 0.75 kW, 230 V, single-phase, 50 Hz, or 400 V, 3-phase, 50 Hz, with thermal motor protection. Transmission: gears. Safety system: Four safety switches. Degree of protection: IP44. Power supply socket: Earthed, single-phase, 10 A, or 3-phase, 16 A. Fuse in fuse box for the premises: 10 A, delayed. Sound level LpA (EN31201): 73 dBA.

TOOLS: Diameter: 215 mm. Speed: 360 rpm.

NET WEIGHTS: Machine base: 26 kg. Manual push feeder complete: 6 kg. Feed hopper: 7.5 kg. Cutting tools: About 1 kg on average.

NORMS/STANDARDS: NSF STANDARD 8, see declaration of conformity.

PARTS / ASSEMBLING



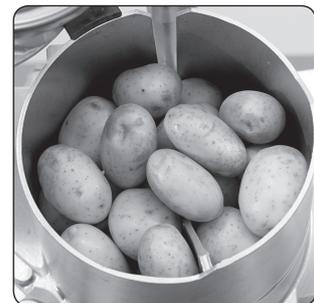
ASSEMBLING CUTTING TOOL



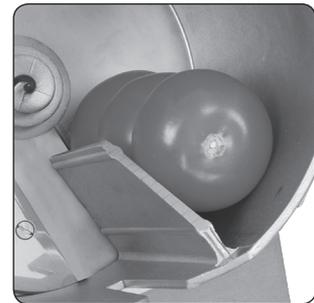
USING THE FEEDER



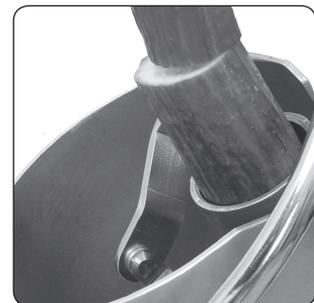
LETTUCE



POTATOES

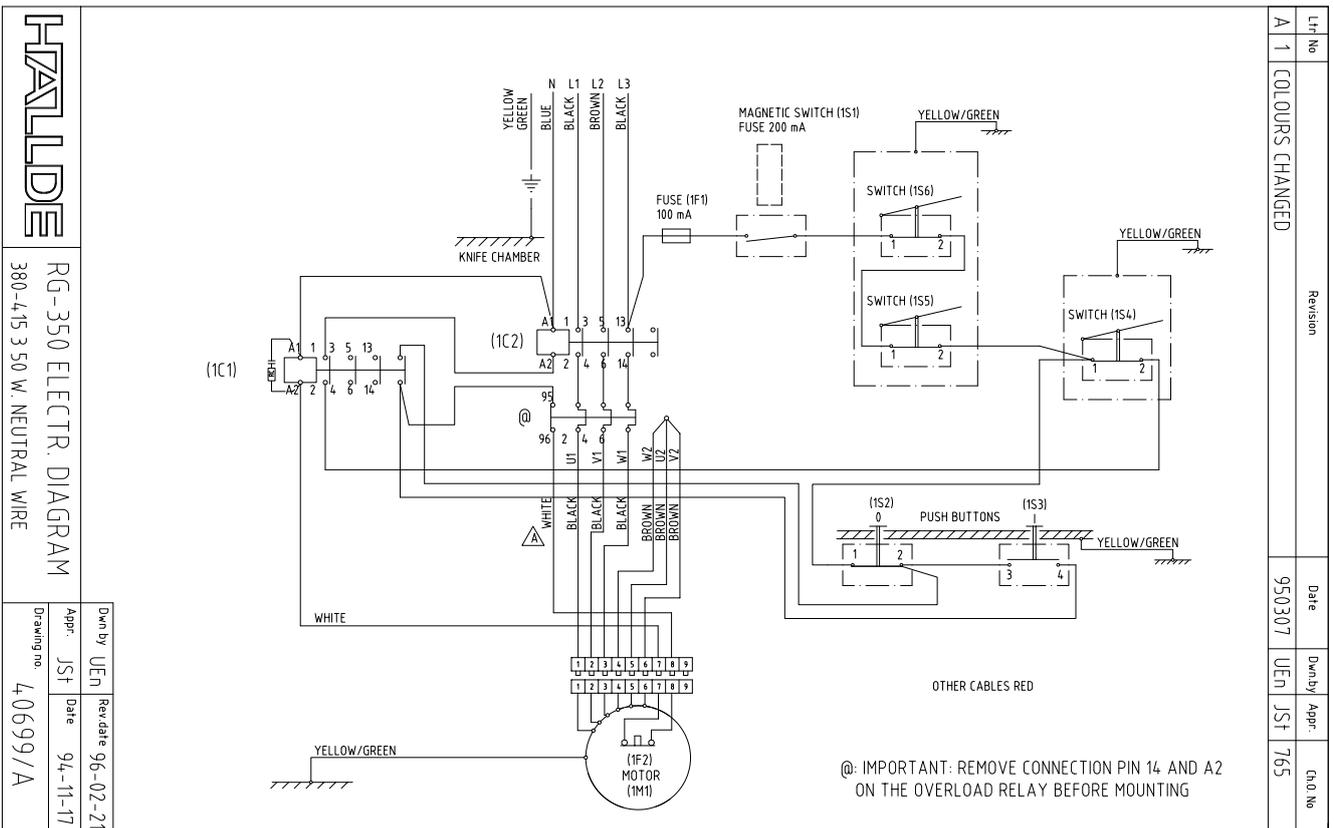
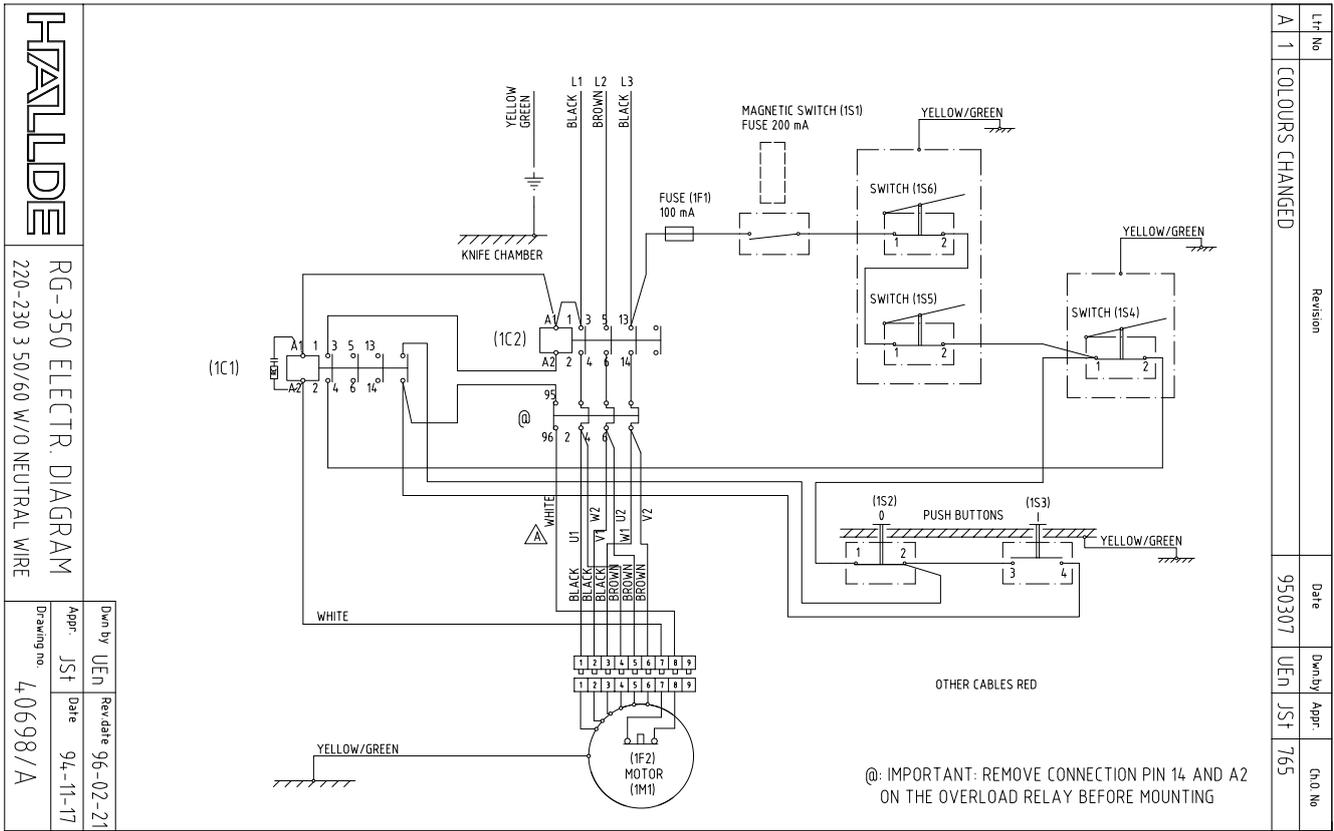


TOMATOES

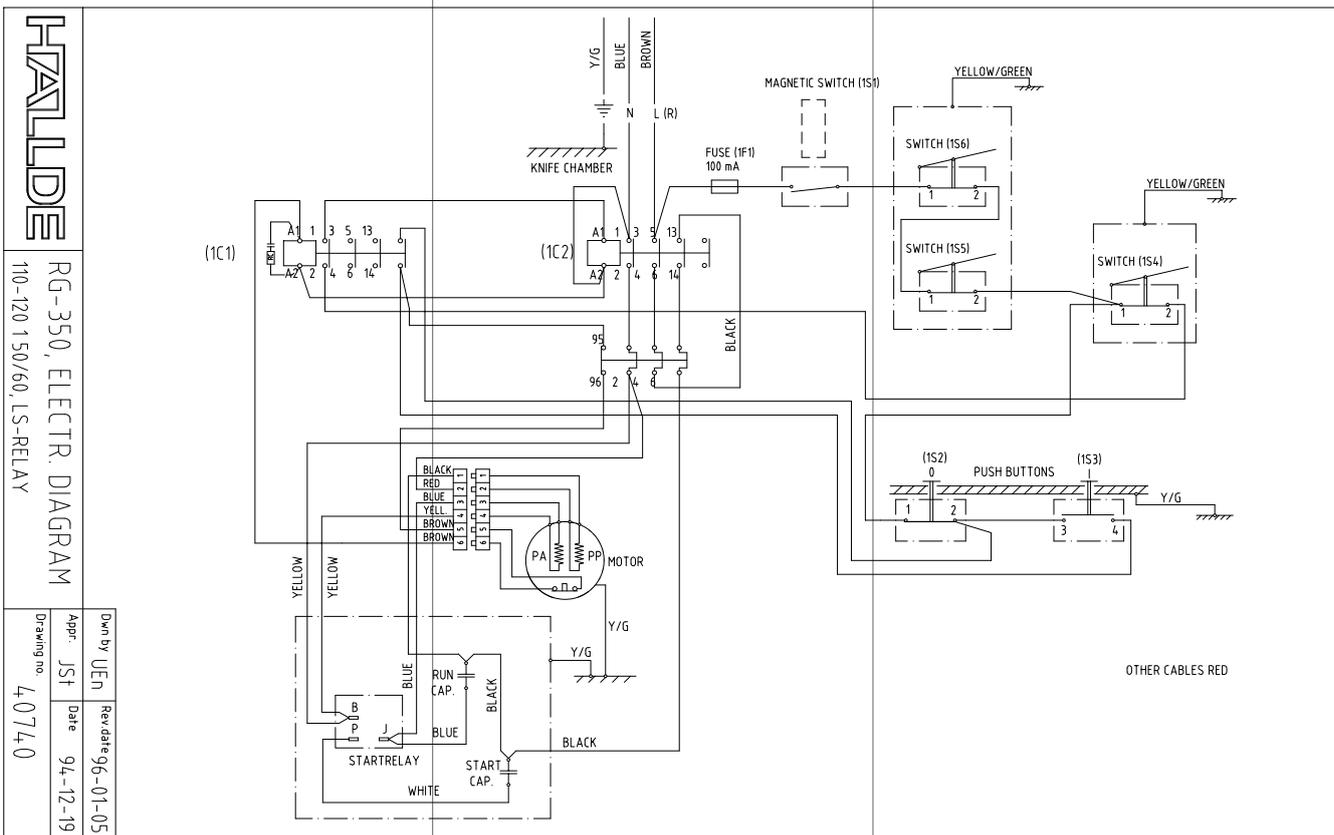
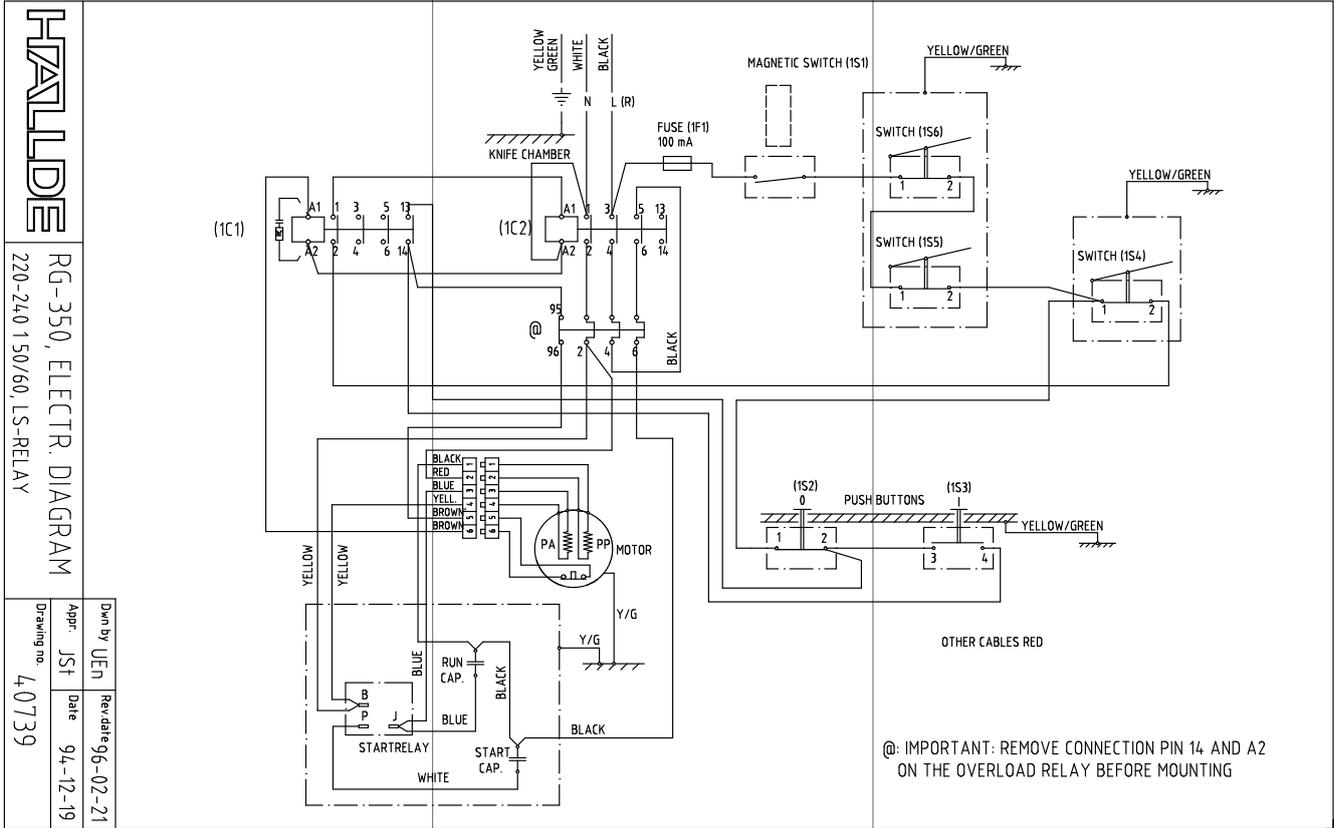


CUCUMBER

Vegetable Preparation Machine RG-350



Vegetable Preparation Machine RG-350



HALLDE

RG-350, ELECTR. DIAGRAM
220-240 150/60, LS-RELAY

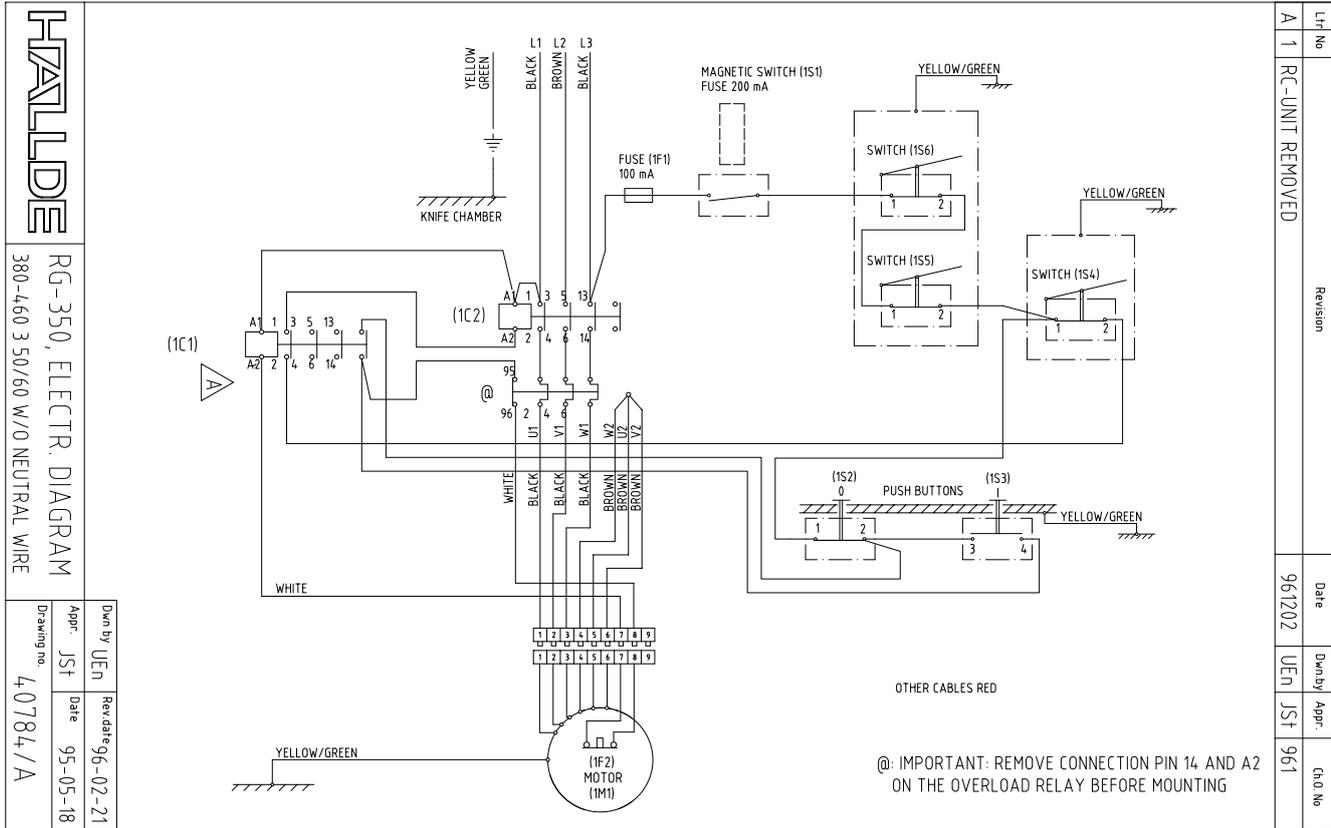
Appr.	JST	Date	94-12-19
Drawing no.	40739	Rev/date	96-02-21

HALLDE

RG-350, ELECTR. DIAGRAM
110-120 150/60, LS-RELAY

Appr.	JST	Date	94-12-19
Drawing no.	40740	Rev/date	96-01-05

Vegetable Preparation Machine RG-350



HALLDE

RG-350, ELECTR. DIAGRAM
380-460 3.50/60 W/O NEUTRAL WIRE

Drawn by	UEN	Rev date	96-02-21
Appr.	JSt	Date	95-05-18
Drawing no.	40784/A		

Ln# No	Revision	Date	Drawn by	Appr.	Cd# No
A 1	RC-UNIT REMOVED	96/12/02	UEN	JSt	961



DECLARATION OF CONFORMITY

SUPPLIER AB Hällde Maskiner
ADDRESS P.O. Box 1165, SE-164 26 KISTA, Sweden

DECLARE UNDER OUR SOLE RESPONSIBILITY THAT THE FOLLOWING PRODUCTS:

MODEL NAME RG-50S, RG-50, VPU/FP-50, RG-100, VPU/FP-100, FP-150, RG-200,
VPU/FP-200, RG-250, VPU/FP-250, RG-7, RG-350, VPU/FP-350,
RG-400, VPU/FP-400 RG-400i, VPU-400i, FP-400i.

SERIAL NUMBER

CONFORM TO THE FOLLOWING DIRECTIVES AND STANDARDS

TITLE AND DATE OF ISSUE OF STANDARD Standards:
EN 1678+A1:2010

Following the provisions of Directive and Regulation:
2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, NO 10/2011.

PLACE AND DATE OF ISSUE Kista 2019-01-04

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