

# USER INSTRUCTIONS



## VEGETABLE PREPARATION MACHINE RG-50S



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-50S

### CAUTION!

Be very careful, especially of your hands, with sharp knife blades and moving parts.

Always carry the machine by the two handles on the sides of the machine base.

Never put your hands into the feed compartment or in the feed tube of the vegetable preparation attachment.

Always use the pestle during cutting with the feed tube of the vegetable preparation attachment.

Before cleaning the machine, always switch it off by moving the speed control into the "O" position and then removing the power plug from the wall socket alternatively turn off the main switch.

Always grip the handle of the vegetable preparation attachment when the feed compartment is being opened or closed.

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 the parts are included, that the machine works and that nothing has been damaged during shipping. Claims should be made to the machine supplier within eight days of delivery.

### INSTALLATION

Connect the machine to a main electricity supply with specification in accordance with the details on the data plate on the back of the machine base.

Place the machine on a sturdy bench or table 650–900 mm high.

### ALWAYS CHECK BEFORE USE

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.

Remove the vegetable preparation attachment, any cutting tools and the ejector plate in accordance with the instructions under the heading "Dismantling", and then check that the machine will not start when the speed control is in the "I" position.

Fit the vegetable preparation attachment in accordance with the instructions under the heading "Assembling". Set the speed setting knob to the "I" position. Check that the machine stops when the handle of the vegetable preparation attachment is raised and that the axle/shaft stops rotating within 2 seconds. Then check that the machine re-starts when the handle is lowered.

Check that the rubber feet on the machine base are firmly screwed into position.

With regard to cutting tools, see page 41.

In the event of any fault or malfunction, call in a qualified service mechanic to remedy the fault before using the machine.

### TYPE OF PROCESSING

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

### USERS

Restaurants, shop kitchens, cafés, bakeries, diet kitchens, retirement homes, schools, fast food outlets, day care centers, salad bars etc.

### CAPACITY

Up to 80 portions per day and 2 kg per minute.

### USING THE VEGETABLE PREPARATION ATTACHMENT

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 (picture) for cutting long products such as cucumbers, see picture.

### ASSEMBLING

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

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

Place the vegetable preparation attachment on the machine base so that the text "Close Open" is at 5 o'clock in relation to the outlet of the machine base and turn the vegetable preparation attachment clockwise as far as it will go and it is firmly in position.

### DISMANTLING

Turn the vegetable preparation attachment anti-clockwise as far as it will go, then lift it off.

Turn the cutting tool clockwise and lift it off.

Lift off the ejector plate.

### USING THE SPEED CONTROL

With the speed control in the "O" position the machine is switched off. In the "I" position the machine operates continuously.

### 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, open the isolating switch. Remove all the removable parts that are to be cleaned.

**CLEANING IN A DISHWASHER:** All removable parts are machine washable.

**CLEANING BY HAND:** Always use hand dishwashing liquid.

**CLEANING MATERIALS:** Use a dish brush 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.

**DISINFECTING:** 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-50S 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 will not start or stops while running and cannot be re-started.

**REMEDY:** Check that the power plug is properly inserted in the wall socket or, alternatively, turn on the main switch. Check that the fuses in the wall box for the premises have not blown and have the correct ampere rating. Check that the vegetable preparation attachment is correctly fitted and that its handle has been lowered. Wait for up to 30 minutes and then try to start the machine again. Call in a qualified service mechanic for action.

**FAULT:** Low capacity or poor processing result.

**REMEDY:** Select the right cutting tool. Always use the ejector plate. Check that the knives and cutting tools are whole and 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 blades of the cutting tool cannot cut through and remove the cutting tool by turning it clockwise.

**TECHNICAL SPECIFICATION  
HALLDE RG-50S**

**CAPACITY AND VOLUME:** Processes up to 2 kg. per minute depending on the type of cutting tool and foods. Volume of the feeder: 0.9 litres. Diameter of the feed tube: 53 mm.

**MACHINE BASE:** Motor: 1.0 kW. 120 V, single phase, 50-60 Hz. 220-240 V, single phase, 50/60 Hz. Thermal motor protection. Transmission: Maintenance-free toothed belt. Safety system: Two safety switches. Degree of protection: IP34. Power supply socket: Earthed, single phase, 10 A. Fuse in fuse box for the premises: 10 A, delayed. Sound level: LpA (EN31201): 76 dBA. Magnetic field: Less than 0.1 microtesla. Speed: One speed. Approx. 500 rpm.

**CUTTING TOOLS** The diameter of the cutting tools is 185 mm.

**NET WEIGHTS:** Machine base: 7 kg. Feed head: 1 kg. Cutting tools: approx. 0.3 kg average.

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

**PARTS / ASSEMBLING**



PESTLE

VEGETABLE PREPARATION ATTACHMENT



\* CUTTING TOOL



ALWAYS USE!  
EJECTOR PLATE



MACHINE BASE

**DISMANTLING THE FEEDER**



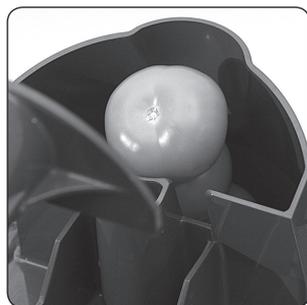
**USING THE FEEDERS**



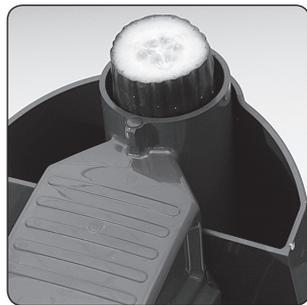
LETTUCE



POTATOES



TOMATOES



CUCUMBER

**ASSEMBLING THE FEEDER**





## Cutting Tools

### CAUTION!

Take great care when handling the cutting tools. They have very sharp blades.

### UNPACKING

Check that all parts have been delivered, and that nothing has been damaged in transit.

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

### CHOOSING CUTTING TOOLS

The QR-code above leads you to our Cutting Tool Guide at hallde.com. The guide shows which cutting tool is recommended to use depending on desired result and which cutting tools are suitable for use with YOUR Vegetable Preparation Machine/Combi Cutter.

### FITTING THE CUTTING TOOLS

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

In RG-400i, the ejector plate is placed in the tray, which is, in turn, mounted in the knife housing of the machine. The tray is always to be mounted when using grids. When using other cutting tools, use of the tray is optional.

Ensure that the machine's knife housing has been cleaned before mounting the tray.

For dicing, first place a suitable dicing grid, with the sharp edge of the knives upward, in the machine so that the recess in the side of the dicing grid fits into the guide groove of the machine. Then choose a suitable slicer. Fit this to the shaft and then turn it so that it drops into its coupling (cutting tools for that have a sprint in the center of the cutting tool tap), or that they go down firmly at the same height as the shaft of the machine (the cutting tool without a sprint).

For slicing, shredding and grating, fit instead only the selected cutting tool to the shaft and

turn the cutting tool so that it drops into its coupling. (cutting tools for that have a sprint in the center of the cutting tool tap), or that they go down firmly at the same height as the shaft of the machine (the cutting tool without a sprint).

### RG-200, RG-250, RG-350 AND RG-400i:

On these machines all cutting tools must be locked with a locking device. These devices have different names and appearance depending on machine and accessory to be used.

See page 42-45 for information on which locking device to use.

Lock the cutting tool by turning the locking device counter anti-clockwise onto the centre shaft of the cutting tool. Use the wrench supplied for the final few turns to make sure it locks securely. Use the same wrench to unlock the locking device.

### REMOVING THE CUTTING TOOLS

Remove the cutting tool/cutting tools and the ejector plate.

### RG-200, RG-250, RG-350 AND RG-400i:

Unscrew the locking device by turning it clockwise using the wrench.

Remove the cutting tool/cutting tools and ejector plate and tray.

### ALWAYS CHECK

#### BEFORE USE:

Check that the knife blades, knife barks and grater/ shredder plates are intact and are firmly attached and that the cutting tools are in good condition.

#### DURING USE:

Check at regular intervals, as above, that all the knives are in good condition. Knives can be damaged and come loose if foreign objects such as stones enter the machine.

#### AFTER USE:

Check after cleaning that the cutting tools are in good condition and that the knife blades, knife barks and grater/ shredder plates are intact and are firmly attached.

### CLEANING

#### STAINLESS STEEL:

These cutting tools can be washed in a dishwasher.

#### WARNING:

- Be very careful of the sharp knives!
- 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.
- Do not use cleaning sponges with scouring pads (e.g. Scotch-Brite™).

### ADVICE ON CARE:

- Clean the cutting tools immediately after use. Use a dishwashing brush and hand dishwashing liquid if it is done by hand.
- Dry them immediately after cleaning and store them in a well-ventilated place. Do not put them into drawers.

### TIPS:

**DICING GRIDS:** With the grid still in the machine, use the brush supplied with your machine to press out any remains. If any food is still stuck in the grid, a good idea is to push out the cubes with a carrot. With the grid still in the machine, push carefully with a large, long carrot. Keep the grid in the machine by placing your fingers on the outer ring of the grid. Do not push from the underside as this can damage the grid.

### TROUBLE-SHOOTING

**FAULT:** Strange sounds or noises can be heard from inside the machine, while using a cutting tool.

**REMEDY:** Check that the locking device is properly tightened. If the machine is not fitted with a locking device, look for heavy wear and tear on the cutting tools or machine. If the cutting tool is damaged it can wobble in the machine and cause wear. The cutting tool must then be replaced. Check that the right combination of tool is being used in accordance with the list on page 42-45.

**FAULT:** Poor cutting result.

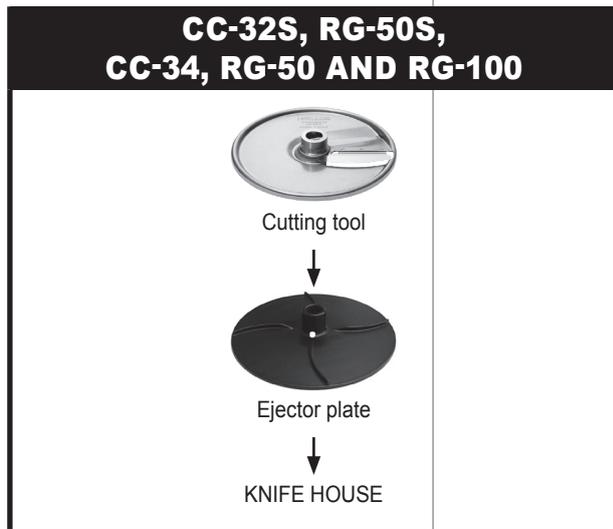
**REMEDY:** Check that the knife blades/ knife barks/ grater/ shredder plates on the cutting tools are sharp. Check that the right combination of cutting tool is being used in accordance with the list on page 42-45.

### TECHNICAL SPECIFICATION HALLDE CUTTING TOOLS

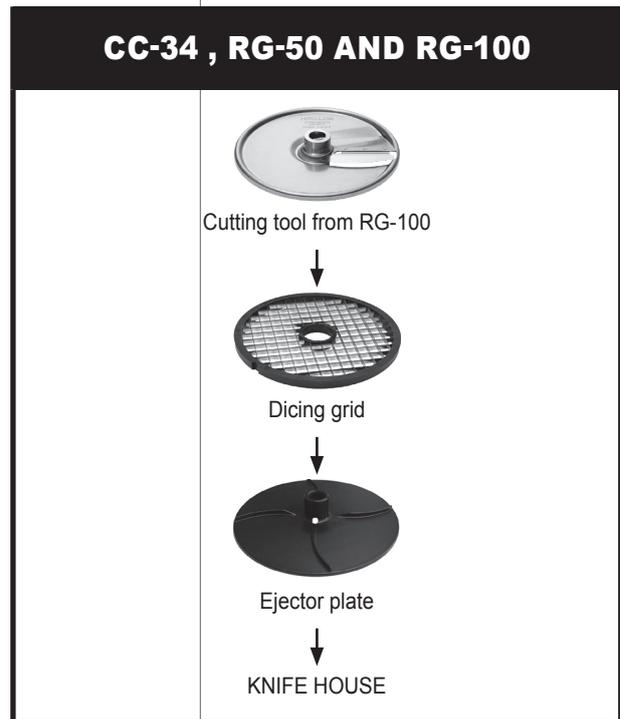
DIAMETER: 185/215 mm.

# FITTING THE CUTTING TOOLS

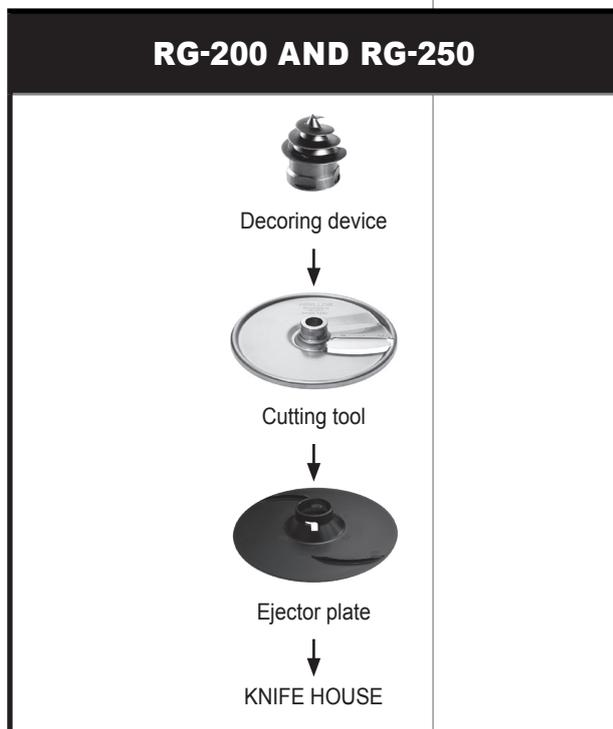
**WHEN USING SLICER, CRIMPING SLICER  
JULIENNE OR GRATER/SHREDDER**



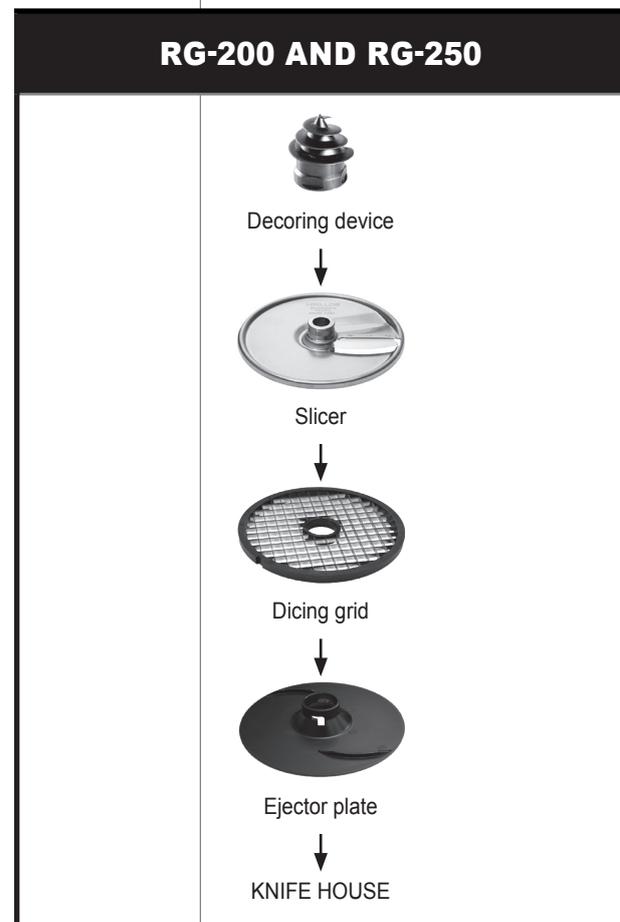
**WHEN USING DICING  
OR POTATO CHIP GRID**



**WHEN USING SLICER, CRIMPING SLICER  
JULIENNE OR GRATER/SHREDDER**



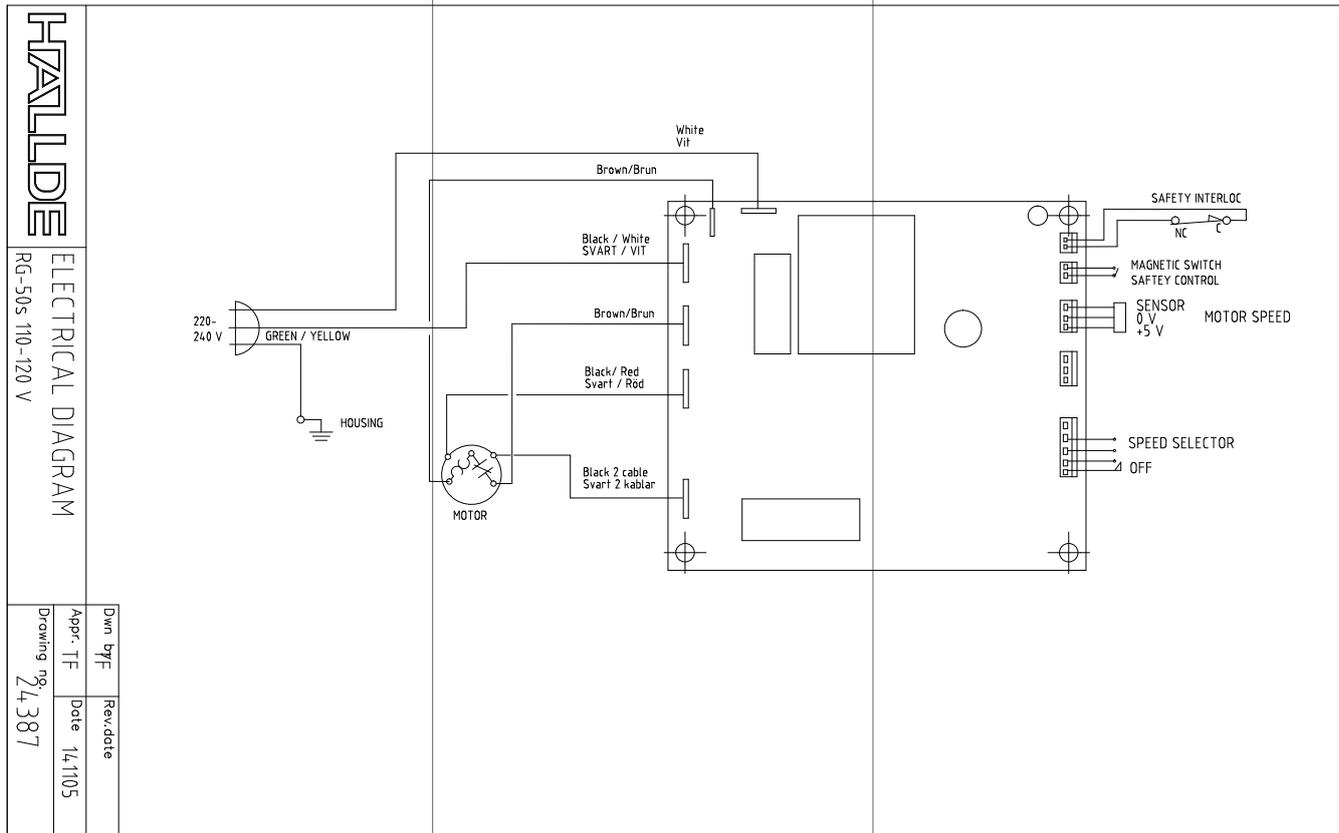
**WHEN USING DICING  
OR POTATO CHIP GRID**



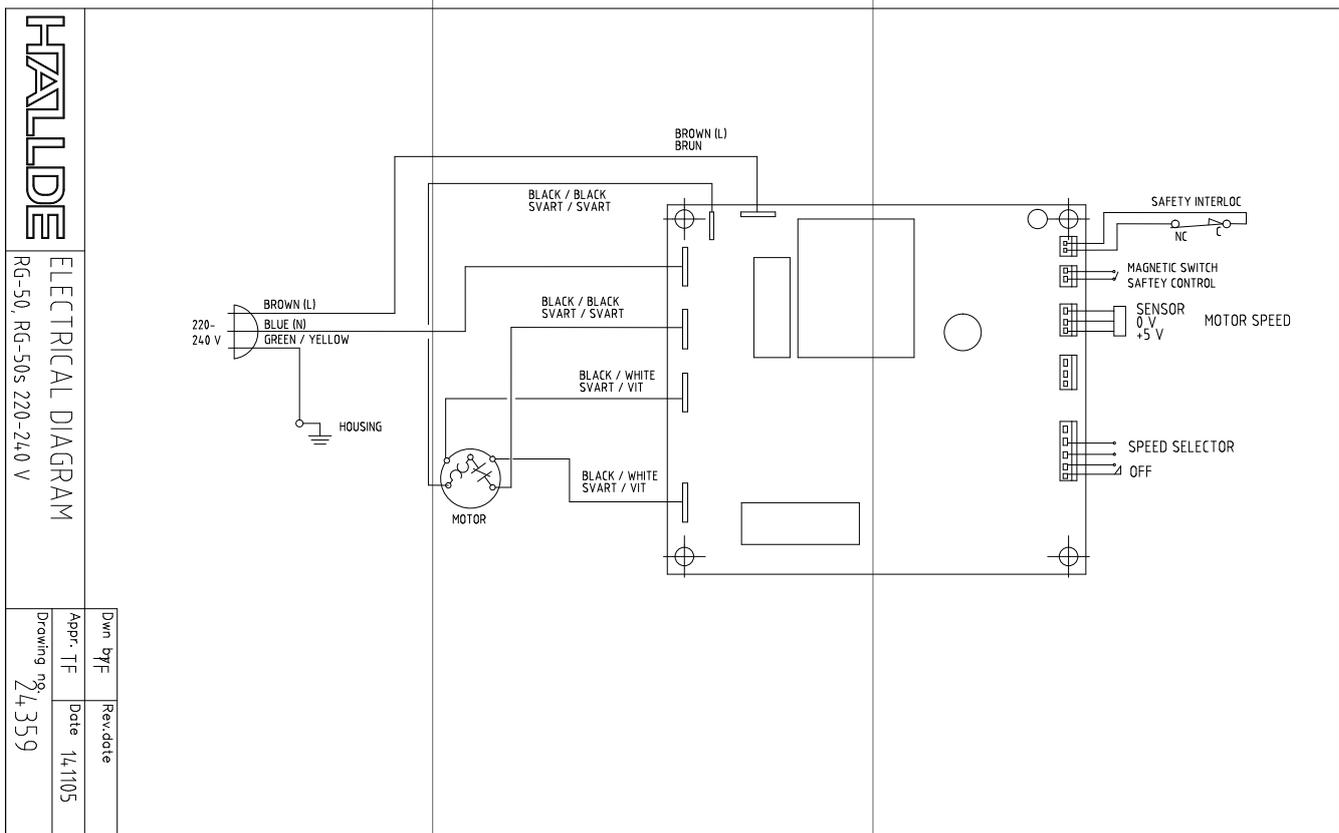
Dicing combinations  
available at [hallde.com](http://hallde.com)



## Vegetable Preparation Machine RG-50S



## Vegetable Preparation Machine RG-50S and RG-50





## 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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