

USER INSTRUCTIONS



VEGETABLE PREPARATION MACHINE RG-250 diwash



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

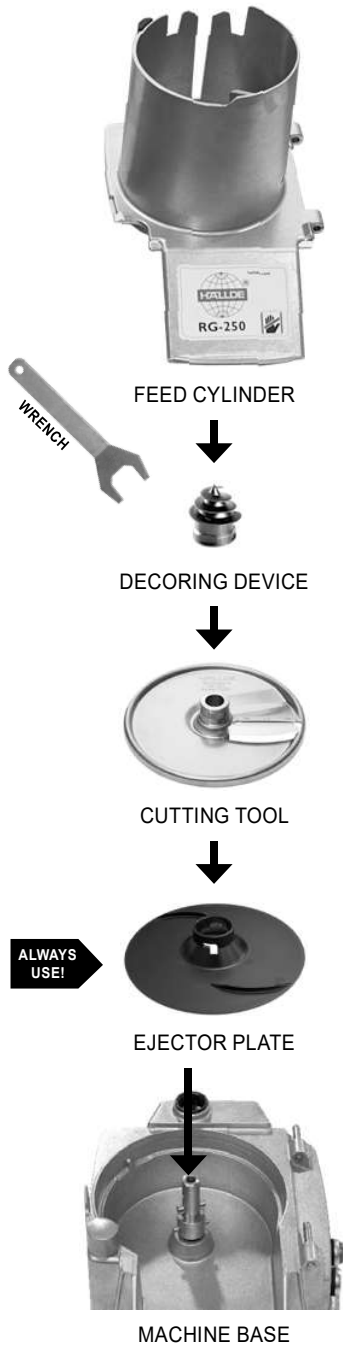
All standard Hällde products are designed to run at 230V per phase, 50Hz.

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.

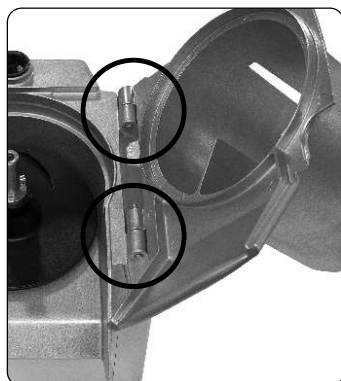
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RG-250 diwash VEGETABLE PREPARATION MACHINE

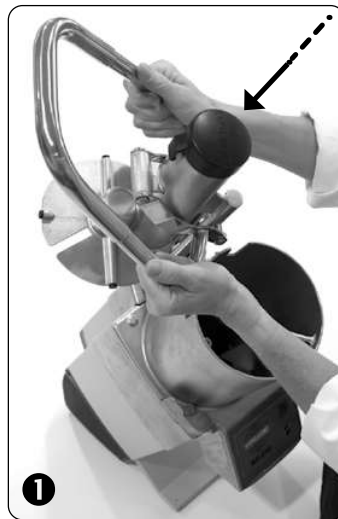
PARTS / ASSEMBLING



ASSEMBLING FEED CYLINDER



ASSEMBLING MANUAL FEEDER



FITTING THE CUTTING TOOLS

USING THE FEEDERS



STACKING PRODUCTS



TUBE FEEDER

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

RG-200
RG-250
RG-250 diwash



Decorating device



Cutting tool



ALWAYS
USE!



Ejector plate



Knife house

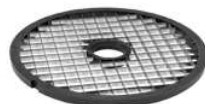
WHEN USING DICING GRID OR POTATO CHIP GRID



Decorating device



Slicer



Dicing grid



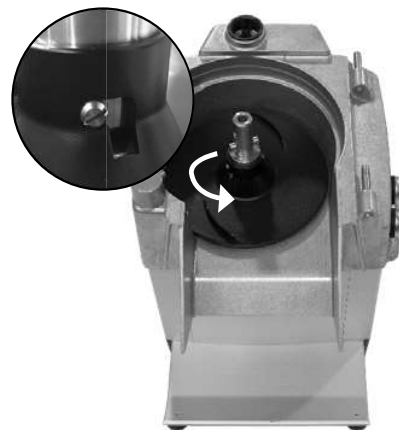
ALWAYS
USE!



Ejector plate



Knife house



FITTING THE EJECTOR PLATE



WRENCH

USER INSTRUCTIONS

HALLDE RG-250 diwash

(GB)

CAUTION!

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

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

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

The 3-phase version of the RG-250 diwash may only be installed by a qualified service mechanic.

Only a qualified service mechanic should be allowed to repair the machine and open the machine housing.

Hold only the feeder plate handle when the feeder is to be opened or closed.

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

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.

This appliance is 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 650 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 pusher plate is moved up and swung out, and that it restarts when the pusher plate is swung in and lowered.

Check that the machine cannot be started with the feed cylinder removed and with the pusher plate lowered.

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

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.

Check that, with a cutting tool fitted, the machine stops within 2 seconds when the pusher plate is swung out to one side and re-starts when the pusher plate has been swung back over the feeder.

Check that the machine cannot be started with the feed cylinder removed and with the pusher plate 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 3.

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 1000 portions per day and 10 kg per minute.

USING THE FEEDERS

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

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 down the pusher plate as far as it will go.

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 up/out the pusher plate.

FITTING THE CUTTING TOOLS

Raise the pusher plate and swing it out to the left.

Turn the locking knob anti-clockwise and raise the feed cylinder.

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.

Fit the decorating device by turning it anti-clockwise by means of the wrench onto the centre shaft of the cutting tool.

Lower the feed cylinder and turn the locking knob clockwise to the locked position.

REMOVING THE CUTTING TOOLS

Raise the pusher plate and swing it out to the left.

Turn the locking knob anti-clockwise and raise the feed cylinder.

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

CLEANING IN A DISHWASHER: All removable parts of the RG-250 diwash are dishwasher safe. Never use a dishwasher that has granules or uses similar forms of treatment.

CLEANING BY HAND: Only use hand dishwashing detergents with low chlorine content. Never use sharp or abrasive objects such as knives or aggressive scouring materials.

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.
- Do not use disinfectants or tap water with extra high chlorine content (more than 50 ppm).

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-250 diwash 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 and the pusher plate shaft are locked in the correct position. Move down the pusher plate into the 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 in a qualified service mechanic.

FAULT: Low capacity or poor cutting results.

REMEDY: Make sure that you are using the correct cutting tool or combination of cuttings tools. Fit the decoring device. 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 cannot be removed.

REMEDY: Use the wrench to unscrew the decoring device clockwise.

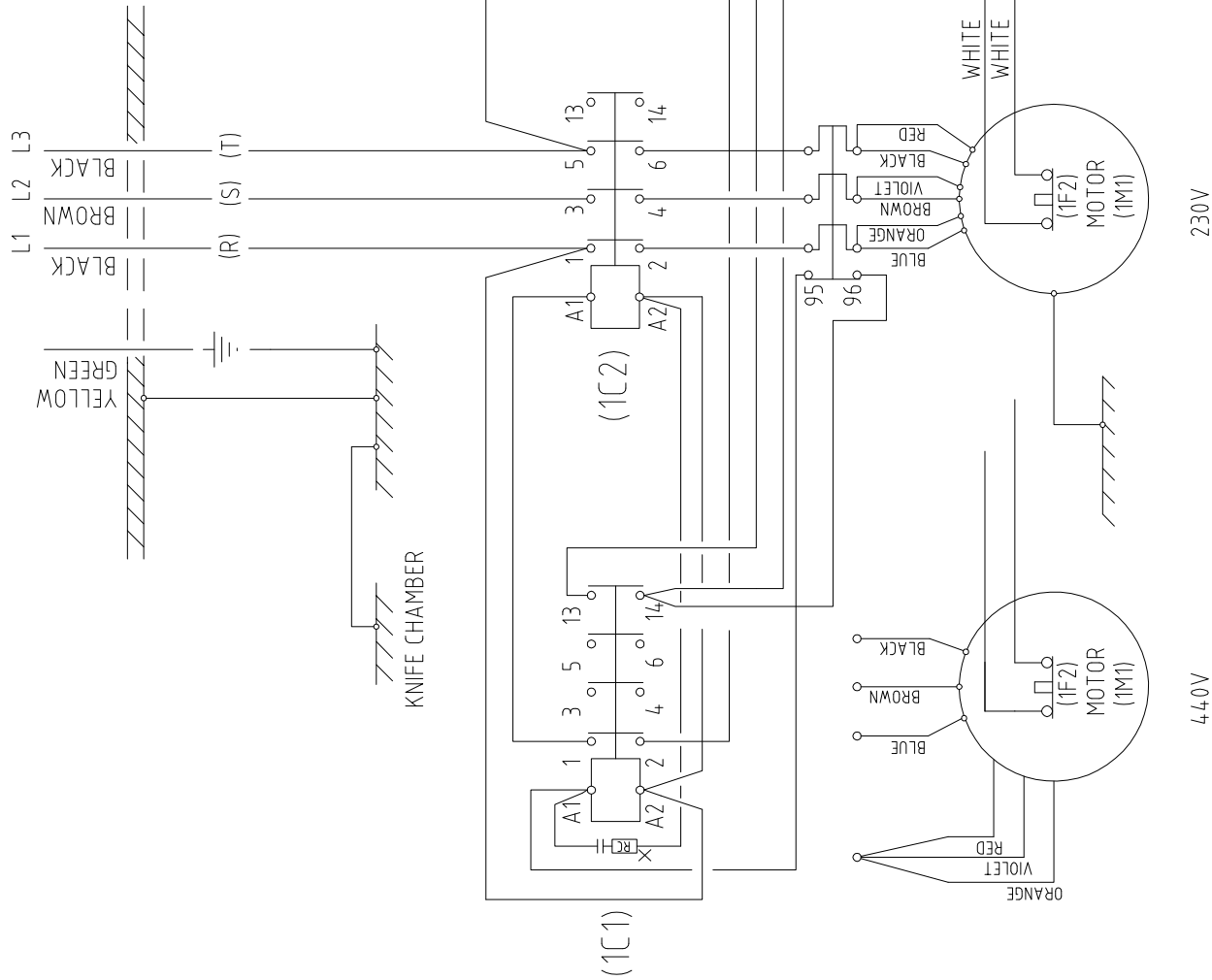
TECHNICAL SPECIFICATION HALLDE RG-250 diwash

MACHINE: Motor: 0.55 kW. 220-240 V, single-phase, 50/60 Hz. 380-415 V, three-phase, 50/60 Hz. With thermal motor protection. Transmission: gears. Safety system: Two safety switches. Degree of protection machine: IP44. Degree of protection push buttons: IP65. 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): 72 dBA.

TOOLS: Diameter: 185 mm. Speed: 350 rpm (50 Hz), 420 rpm. (60 Hz).

NET WEIGHTS: Machine: 22 kg. Cutting tools: About 0.5 kg on average.

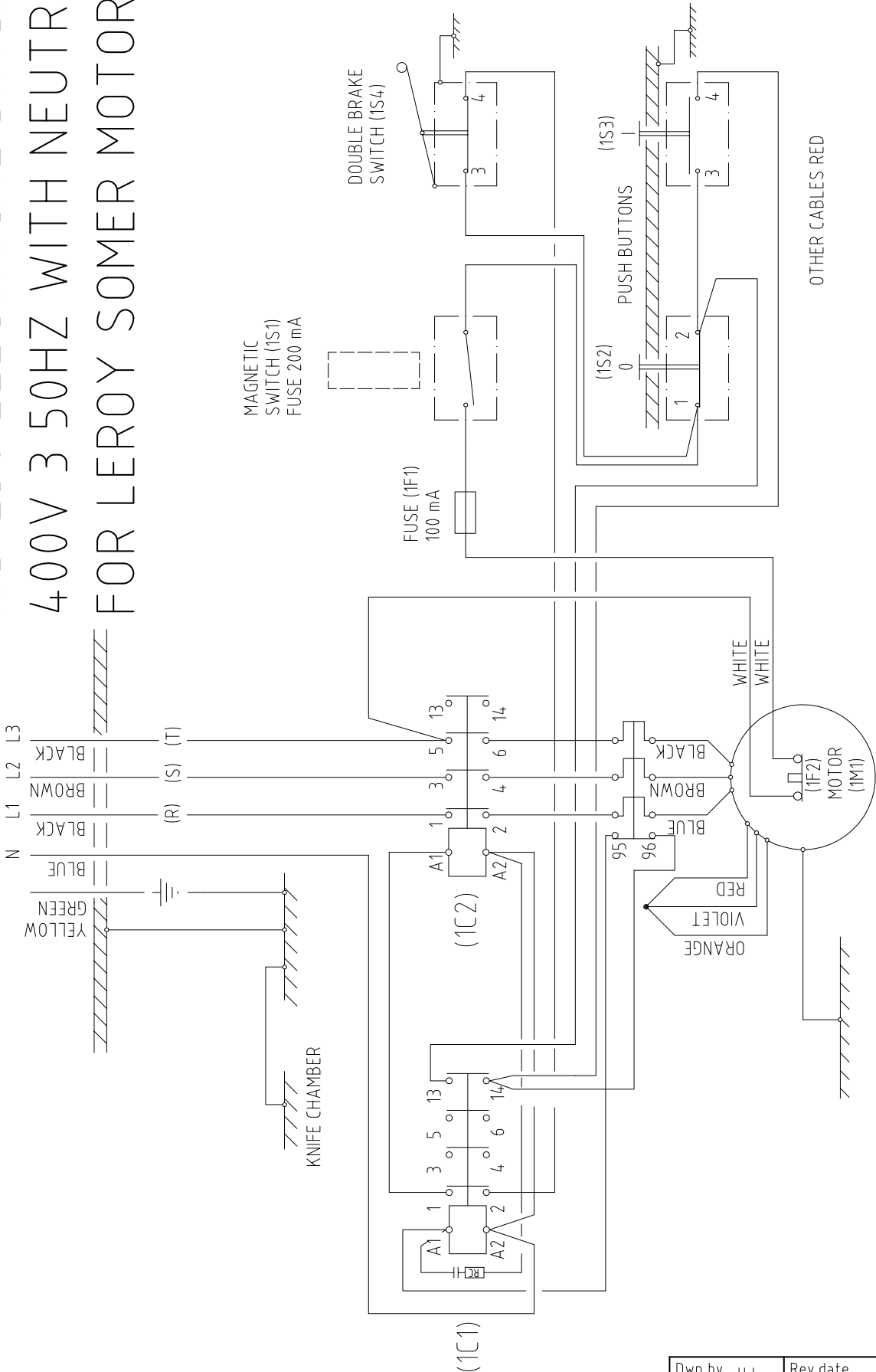
NORMS/STANDARDS: NSF STANDARD 8, see declaration of conformity.



RG FP VPU-250 ELECTRICAL DIAGRAM 230V 3 50HZ/440V 3 60HZ WITHOUT NEUTRAL FOR LEROY SOMER MOTORS

OTHER CABLES RED
× RC-CIRCUIT TO BE USED ONLY FOR 230V UNITS

RG-250 ELECTRICAL DIAGRAM 400V 3 50HZ WITH NEUTRAL FOR LEROY SOMER MOTORS





Food Preparation Machines
Made in Sweden

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 diwash, VPU/FP-250 diwash, RG-250, VPU/FP-250, RG-7, RG-350, VPU/FP-350, RG-400, VPU/FP-400, RG-300i, VPU/FP-300i, RG-400i, VPU/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, 1935/2004CE, SS-EN ISO 26800:2011.

PLACE AND DATE OF ISSUE Kista, Sweden 2021-10-28

Henrik Artursson
Manager Design and Engineering