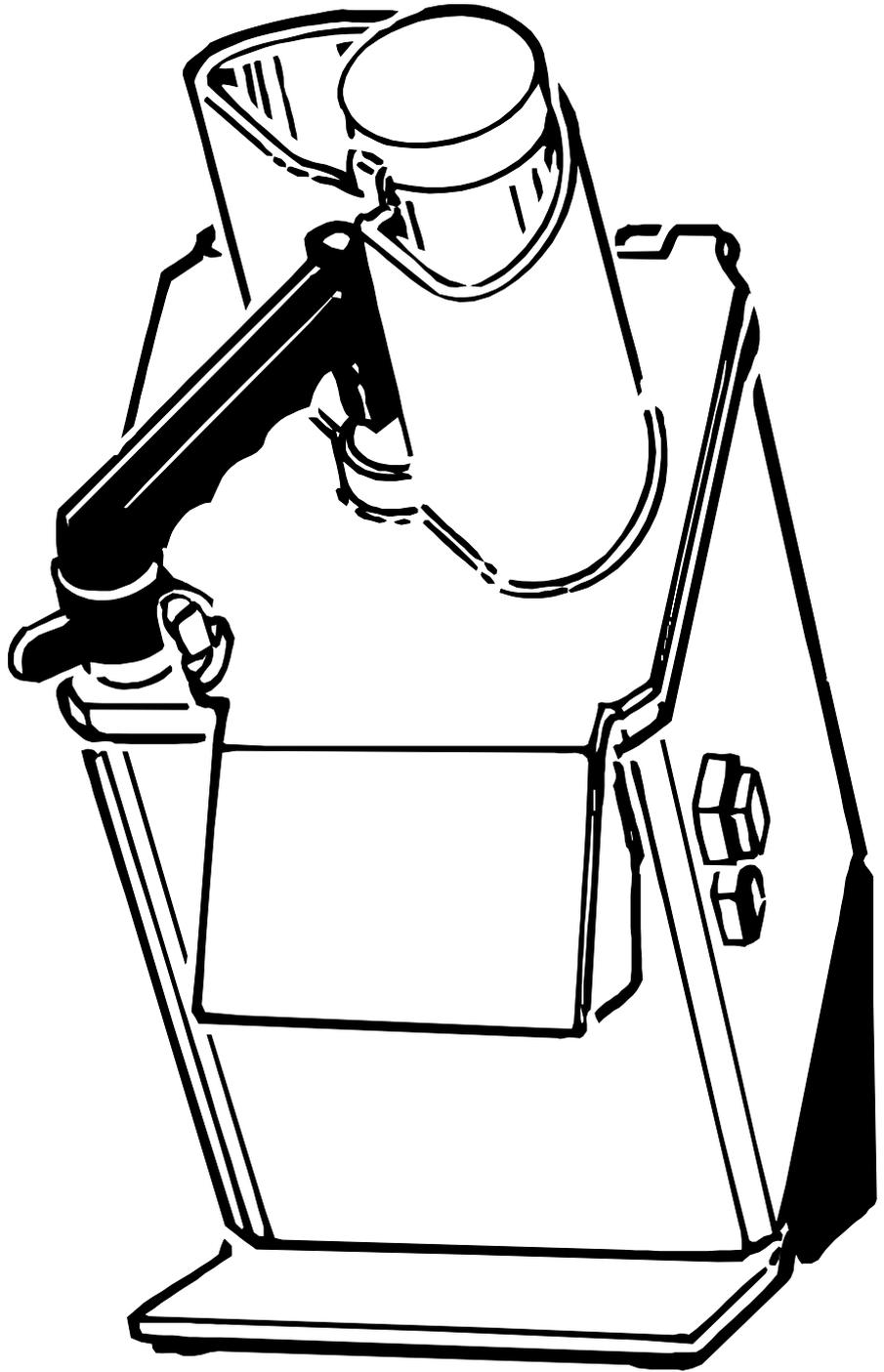
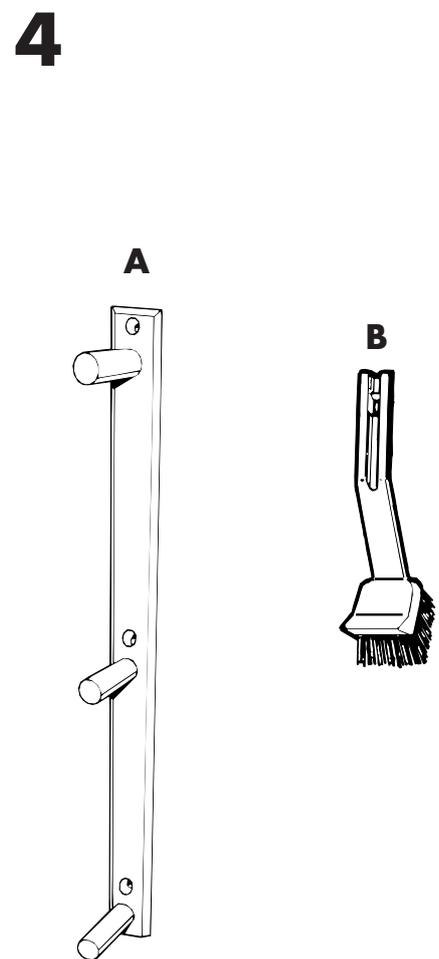
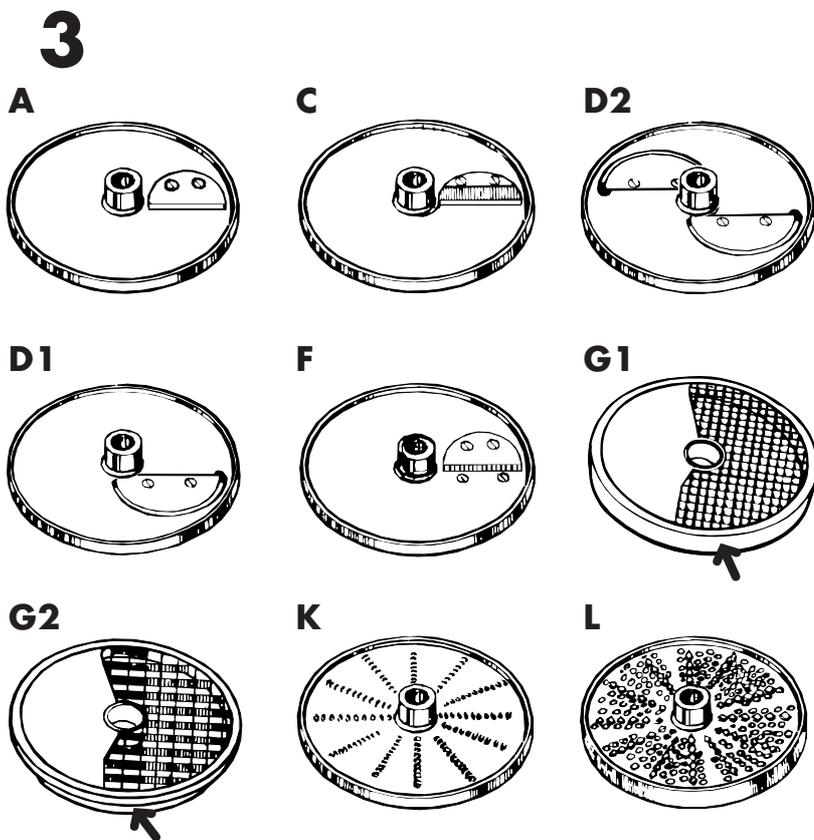
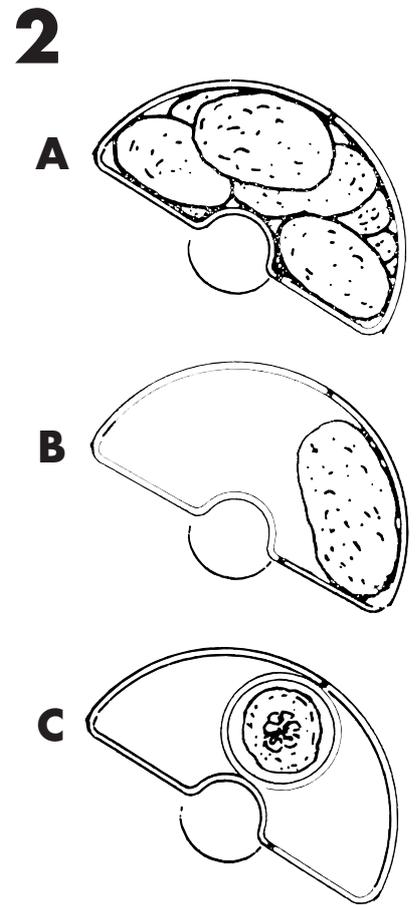
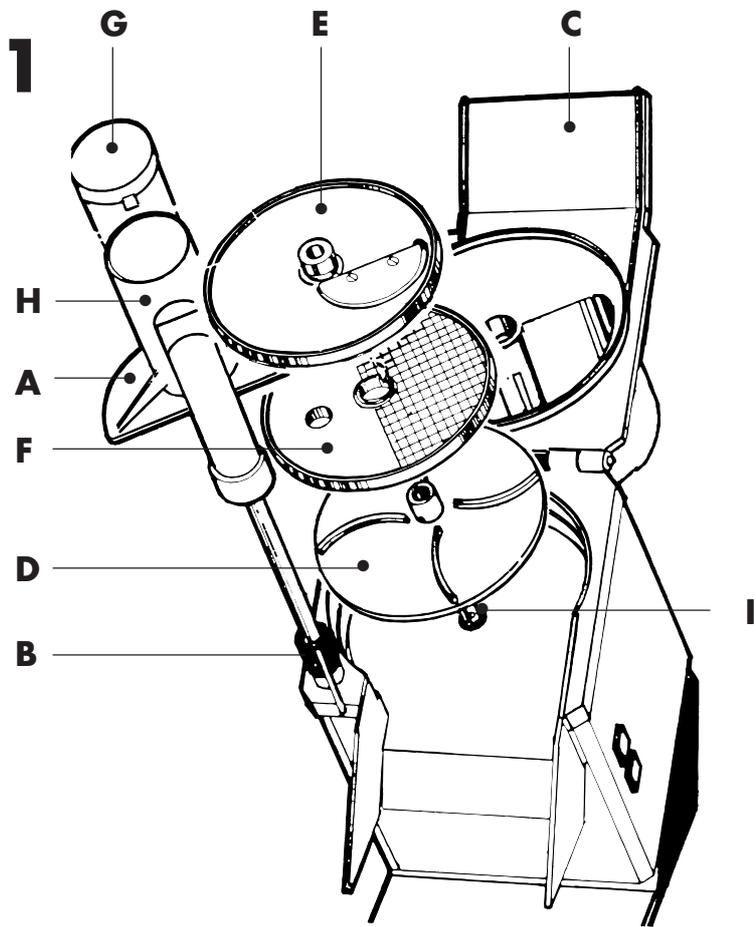


RG-100

User instructions • Bruksanvisning • Bedienungsanleitung • Mode d'emploi • Istruções de uso • Istruzioni per l'uso • Instruções de uso
Gebruiksaanwijzing • Brugsanvisning • Käyttöohje • Notkunarleiðbeiningar • ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ

**Food Preparation
Fast and Easy**





USER INSTRUCTIONS

Halde RG-100

(GB)

CAUTION

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

Always use the pusher (1:G) when cutting through the feed tube (1:H), and never put your hands into the feed tube.

Only an authorized specialist should be allowed to repair the machine and open the machine housing.

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 which is suitable for the machine.

The machine should be placed on a countertop or table which is about 650 mm high.

Locate the hanger (4:A) for the cutting tools (3) 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 (1:D) fitted to the machine.

Check that the machine stops when the pusher plate (1:A) is moved up and that it restarts when the pusher plate is lowered.

Check that the machine cannot be started with the feeder/lid (1:C) removed and with the pusher plate lowered.

If the machine does not perform correctly, summon a specialist for remedying the fault before taking the machine into operation.

CHOOSING THE RIGHT CUTTING TOOLS

For dicing, the dimensions of the dicing grid (3:G) should be equal to or larger than the dimensions of the slicing tool (3:A or D).

Standard slicer (3:A): Slices firm materials. Dices in combination with type 1 dicing grid (3:G1).

Julienne cutter (3:C): Produces rippled slices.

Fine cut slicer, 2 knives (3:D2): Slices firm and soft foods. Shreds cabbage.

Fine cut slicer, 1 knife (3:D1): Slices firm, soft, juicy and delicate foods. Shreds lettuce. 4 mm chops cabbage in combination with type 1 dicing grid (3:G1) 10 x 10 and upwards. 4, 6 and 10 mm dices in combination with type 1 dicing grid. 14 mm dices in combination with type 2 dicing grid (3:G2).

Shredder (3:F): Shreds and cuts curved French fries.

Type 1 dicing grid (3:G1): Dices in combination with suitable slicer. Cannot be combined with 14 mm fine cut slicer. See type 2 dicing grid below.

Type 2 dicing grid (3:G2): Dices in combination with 14 mm fine cut slicer.

Raw food grater (3:K): Grates carrots, cabbage, nuts, cheese, dry bread, etc.

Fine grater (3:L): Fine grates raw potatoes, hard/dry cheese.

FITTING THE CUTTING TOOLS

Lift the pusher plate (1:A) and swing it out to the left.

Turn the locking knob (1:B) anti-clockwise and raise the feeder/lid (1:C).

Place the ejector plate (1:D) on the shaft and turn/press down the ejector plate into its coupling.

For dicing or chopping onions, first place a suitable dicing grid in the machine so that the recess in the side of the dicing grid fits into the guide groove of the machine.

For dicing, then choose a suitable standard slicer or fine cut slicer and for chopping onions, a fine cut slicer, and fit the slicer to the shaft and then turn it so that the slicer drops into its coupling.

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.

Lower the feeder/lid and turn the locking knob clockwise to the locked position.

REMOVING THE CUTTING TOOLS

Raise the pusher plate (1:A) and swing it out to the left.

Turn the locking knob (1:B) anti-clockwise and raise the feeder/lid (1:C).

Remove the cutting tool/tools and the ejector plate (1:D).

USING THE FEEDER

The large feed compartment is used mainly for bulk feeding of potatoes, onions, etc. (2:A) and for cutting larger products such as cabbage.

The large feed compartment is also used when the material is to be cut in a definite direction, such as tomatoes and lemons. Place/stack the products as shown in the figure (2:B).

The feed tube is used for cutting long products such as cucumbers (2:C).

CLEANING

Switch off the machine and remove the power supply plug from the socket.

Carefully clean the machine immediately after use.

If the cutting tools are marked "diwash", read and follow the special "diwash" user instruction manual carefully.

Never wash light metal items in the dishwasher unless they are marked "diwash".

If you have used a dicing grid (3:G), leave it in the machine, and use the brush (4:B) for pushing out any product remaining in the grid.

Remove the loose parts of the machine, wash them and dry them thoroughly.

Wipe the machine with a damp cloth.

Always wipe the knives of the cutting tools dry after use.

Always store the cutting tools (3) on the hangers (4:A) on the wall.

Never use sharp objects or a high-pressure spray gun for cleaning.

Never spray water on the sides of the machine.

CHECK EVERY WEEK

That the machine stops as soon as the pusher plate (1:A) has been moved up and restarts when the pusher plate has been lowered.

That the machine cannot be started with the feeder/lid (1:C) removed and with the pusher plate lowered.

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

If any of the two safety functions does not perform as intended or if the electric cable is cracked, get a specialist to attend to the machine before connecting it back to the power supply.

Check that the pusher plate shaft (1:I) has been lubricated as necessary and 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 knives and shredder plates are in good condition and are sharp.

TROUBLE-SHOOTING

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. Check that the feeder/lid (1:C) is locked in the correct position. Move down the pusher plate (1:A) into the feeder/lid. 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 specialist.

FAULT: Low capacity or poor cutting results. **REMEDY:** Make sure that you are using the correct cutting tool or combination of cuttings tools (3). Check that the knives and shredder plates are in good condition and are sharp. Press the food down loosely.

FAULT: The cutting tool (3) cannot be removed. **REMEDY:** Always use the ejector plate (1:D). Use a thick leather glove or the like that the knives of the cutting tool cannot cut through, and turn the cutting tool clockwise to release it.

TECHNICAL SPECIFICATION

MACHINE: Motor: 0.25 kW, 230 V, single-phase, 50 Hz, with thermal motor protection. Transmission: gears. Safety system: Two safety switches. Degree of protection: IP44. Power supply socket: Earthed, single-phase, 10 A. Fuse in fuse box

for the premises: 10 A, slow-blow. Sound level LpA (EN31201): 70 dBA.

TOOLS: Diameter: 185 mm. Speed: 350 rpm.

MATERIALS: Machine housing: Anodized or polished aluminium alloy. Cutting tool discs: Aluminium or polyurethane. Cutting tool knives: Knife steel of the highest quality.

NET WEIGHTS: Machine: 16 kg. Cutting tools: About 0.5 kg on average.

STANDARDS: NSF STANDARD 8, EU Machine Directive 89/392EEC.