

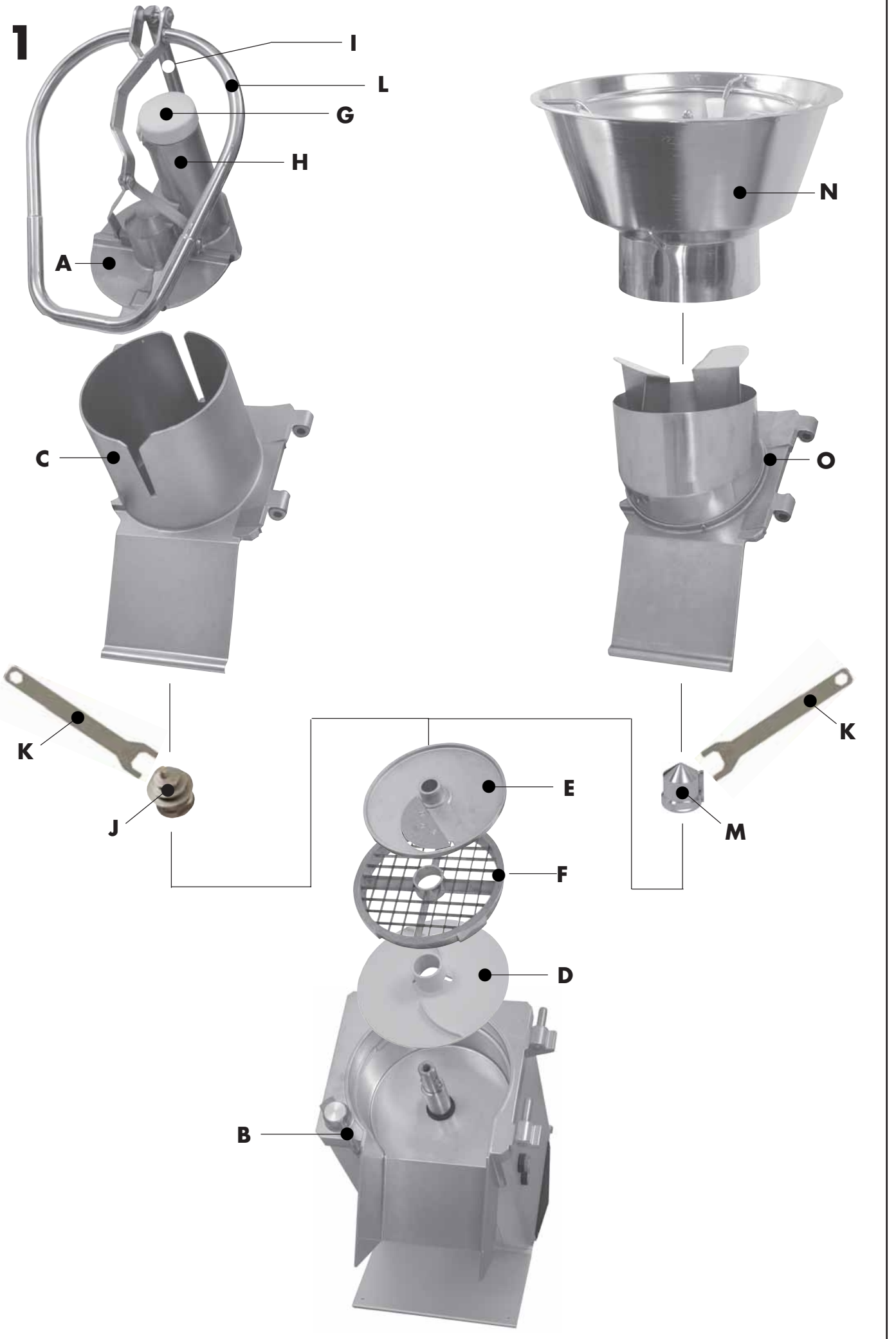
RG-350

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

**Food Preparation
Fast and Easy**



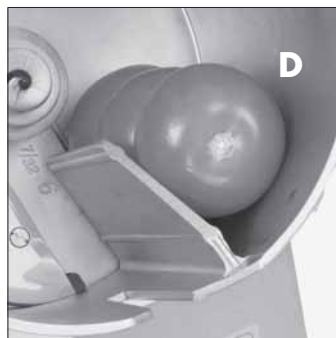
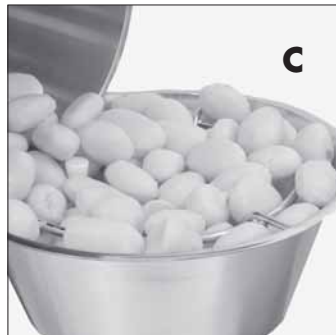
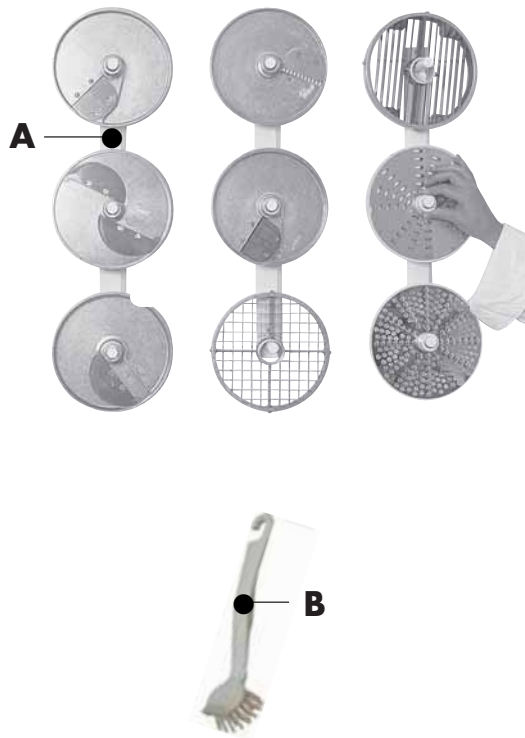
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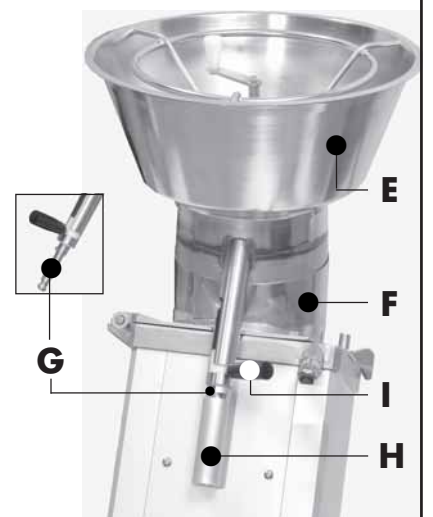
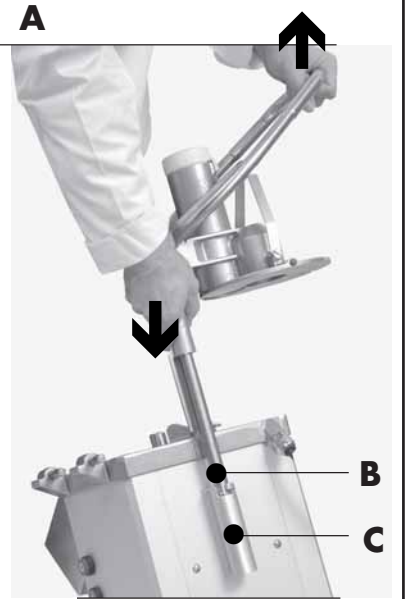
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USER INSTRUCTIONS

Hallde RG-350

(GB)

CAUTION

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

Never put your hands in the feed hopper (1:N).

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

The 3-phase version of the RG-350 may be installed only by an authorized specialist.

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

Hold only the feeder plate handle (1:L) when the feeder is to be opened or closed.

The drilling sleeve (1:J) and the stirring sleeve (1:M) must be unscrewed clockwise by means of the spanner (1:K).

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 500 mm high.

Locate the hanger (3:A) for the cutting tools (2) on the wall in the vicinity of the machine for convenient and safe use.

Check the following 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 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 (1:C) removed and with the pusher plate lowered.

Check that the machine cannot be started with the feed cylinder (1:O) fitted but the feed hopper (1:N) removed.

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

FITTING THE PUSHER PLATE

Fit the feed cylinder (1:C) and turn the locking knob (1:B) clockwise as far as it will go into locked position.

Grip the pusher plate with both hands (4:A) and insert the shaft end (4:B) into the mounting on the machine (4:C).

Press the pusher plate with the palm of your right hand as far as it will go (4:D).

REMOVING THE PUSHER PLATE

Raise the pusher plate (1:A) and swing it out to the left so that the feed cylinder (1:C) is open.

Grip the pusher plate with both hands (4:A).

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

FITTING THE FEED HOPPER

Fit the feed cylinder (1:O) and turn the locking knob (1:B) clockwise as far as it will go into locked position.

Fit the feed hopper (4:E) to the feed cylinder (4:F) with the feed hopper shaft (4:G) against the mounting on the machine (4:H).

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

Turn the feed hopper locking knob (4:I) anti-clockwise as far as it will go into locked position.

REMOVING THE FEED HOPPER

Turn the feed hopper locking knob (4:I) clockwise as far as it will go and remove the feed hopper.

CHOOSING THE RIGHT CUTTING TOOLS

For dicing, the dimensions of the dicing grid (2:G) should be equal to or larger than the dimensions of the slicing tool (2:A, B or D).

STANDARD SLICER (2:A): Slices firm materials. Dices in combination with type 1 dicing grid (2:G1).

DICING CUTTER (2:B): Dices in combination with type 1 dicing grid (2:G1) from 12.5 x 12.5 mm upwards.

CRIMPING SLICER (2:C): Produces rippled slices.

FINE CUT SLICER, 2 KNIVES (2:D2): Slices firm and soft foods. Shreds cabbage.

FINE CUT SLICER, 1 KNIFE (2:D1): Slices firm, soft, juicy and delicate foods. Shreds lettuce. 4 mm chops onion in combination with type 1 dicing grid (2:G1) 10 x 10 and upwards. 4, 6 and 10 mm dices in combination with type 1 dicing grid. 14 mm and 20 mm dices in combination with type 2 dicing grid (2:G2).

JULIENNE CUTTER (2:F): Shreds and cuts curved French fries. 2.5 x 6 mm for leaf-free shredding of cabbage.

TYPE 1 DICING GRID (2:G1): Dices in combination with suitable slicer. Cannot be combined with 14 mm and 20 mm fine cut slicer. See type 2 dicing grid below.

TYPE 2 DICING GRID (2:G2): Dices in combination with 14 mm and 20 mm fine cut slicer.

POTATO CHIP/FRENCH FRY GRID (2:H): Cuts straight potato chips in combination with 10 mm fine cut slicer.

RAW FOOD GRATER (2:K): Grates carrots, cabbage, nuts, cheese, dry bread, etc.

FINE GRATER (2: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, or remove the feed hopper (1:N).

Turn the locking knob (1:B) anti-clockwise and raise the feed cylinder (1:C) alternatively (1:O).

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 and then turn the dicing grid clockwise as far as it will go.

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.

If using the pusher plate (1:A) fit the drilling sleeve (1:J) by turning it anti-clockwise onto the centre shaft of the cutting tool, alternatively, if using the feed hopper (1:N) fit the stirring sleeve (1:M) by turning it anti-clockwise onto the centre shaft of the cutting tool.

Lower the feed cylinder (1:C) alternatively (1:O) and turn the locking knob (1:B) clockwise to the locked position.

REMOVING THE CUTTING TOOLS

Raise the pusher plate (1:A) and swing it out to the left, or remove the feed hopper (1:N).

Turn the locking knob (1:B) anti-clockwise and raise the feed cylinder (1:C) alternatively (1:O).

Remove the drilling sleeve (1:J) alternatively the stirring sleeve (1:M) by turning it clockwise by means of the spanner (1:K).

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

USING THE FEEDERS

Feed cylinder with push feeder:

The large feed compartment is used mainly for bulk feeding of most kinds of products (2:C) 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 (3:D).

The feed tube is used for cutting long products such as cucumbers (3:E).

Feed cylinder with feed hopper:

The feed hopper (3:C) is used for continuous feeding/cutting of large quantities of potatoes, onions, dry bread, nuts, mushrooms, etc.

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 (2:G), leave it in the machine, and use the brush (3:B) for pushing out any dices 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 (2) on the hangers (3: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 swung out, and that it restarts when the pusher plate has been swung in and lowered.

That the machine cannot be started with the feed cylinder (1:C) removed and with the pusher plate lowered.

That the machine cannot be started with the feed cylinder (1:O) fitted but the feed hopper (1:N) removed.

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 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, or that the isolating switch is closed. Check that the feed cylinder (1:C) alternatively (1:O), pusher plate (1:A) or the feed hopper (1:N)

is 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 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 (2). Fit the drilling sleeve (1:J) alternatively the stirring sleeve (1:M). Check that the knives and shredder plates are in good condition and are sharp. Press the food down loosely.

FAULT: The cutting tool (2) 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.

FAULT: The drilling sleeve (1:J) alternatively the stirring sleeve (1:M) cannot be removed.

REMEDY: Use the spanner (1:K) to unscrew the drilling sleeve (1:J) alternatively the stirring sleeve (1:M) clockwise.

TECHNICAL SPECIFICATION

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, slow-blow. Sound level LpA (EN31201): 73 dBA.

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

MATERIALS: Machine housing and feed cylinder: Anodized or polished aluminium alloy and/or stainless steel. Cutting tool discs: Aluminium alloy. Cutting tool knives: Knife steel of the highest quality.

NET WEIGHTS: Machine base: 26 kg. Feed cylinder with push feeder: 6 kg. Feed cylinder with feed hopper: 7,5 kg. Cutting tools: About 1 kg on average.

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