The Vegetable Preparation Machine RG-400i stays stable even in windy conditions

The HALLDE Vegetable Preparation Machine RG-400i is suited for large kitchens and perfect for use on cruise ships. The marine version of the RG-400i comes equipped with custom-made feet to stabilise the machine so that it can be used as safely at sea as on land.

The Vegetable Preparation Machine RG-400i is made of stainless steel and can be used to slice, shred, dice, crimp and Julienne cut vegetables, fruit, cheese and French fries in a variety of sizes. The blades are interchangeable and very sharp to deliver perfect cutting results.

When the RG-400i is to be used on ships, it is delivered in the marine version equipped with custom-made feet and anti-tipping protection in the form of a safety catch that needs to be actively released to lower the feeder. This ensures that the Vegetable Preparation Machine is safe and stable even at sea.

The Vegetable Preparation Machine is designed and manufactured using carefully-selected materials with safety as a top priority. The RG-400i Marine meets hygiene requirements in accordance with VSP 2011.

**More benefits of RG-400i**

- Performs more than 50 different cuts and prepares up to 3.6 tonnes per hour
- Has adjustable legs for uneven surfaces
- Is designed for easy cleaning in confined spaces
- Has removable parts that can be machine-washed
- Has a tray that makes cleaning easier and saves time
- The machine, cutting tools and accessories are made of stainless steel
- The cutting tools have replaceable knife blades
- There are four separate feeders for maximum flexibility and usability

**Item no. | Description**
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37320 | RG-400i Base Marine 400-415 3 50/60
37321 | RG-400i Base Marine 220-240 3 60
37322 | RG-400i Base Marine 440 3 60
37333 | Feed Hopper complete, Marine
37330 | Feed Cylinder A, Marine
37331 | Feed Cylinder B, Marine