

PARADISE

Preparing good food takes a great deal of time and lots of loving care. Good raw materials and knowing how to handle them also helps. Guests enjoy a culinary experience just as much with their eyes as with their taste buds. HALLDE's SoftDicing sets give you perfect dicing of fruit and vegetables. And makes sure you have time over, to put more creativity and passion into your dishes.



SoftDicing



SoftDicing

In all restaurants or industrial kitchens, time is in short supply. Staff work under pressure satisfying the wishes and demands of guests. Preparation of fruit and vegetables is a time-consuming task. Not only that, even with the sharpest knives, it can be difficult to do the job effectively when cutting soft fruits and vegetables. SoftDicing enables you to dice large quantities quickly – and with a perfect end result every time!

Chopped – not crushed!

HALLDEs SoftDicing method saves time meets the challenge of dicing the most difficult fruits and vegetables. Tomatoes, onions, red peppers, bananas and kiwis are examples of what you can easily cut into neat dices. The knives on both the slicer and the grid are extremely sharp and of the highest quality. The unique design of the slicer is developed to manage these soft products.

When size is important

The SoftDicing set is available in sizes 8, 10, 12 and 15 mm regardless of which model of machine you choose. This makes it easier to find a product that suits your specific needs.

www.hallde.com

Visit our web site for more information on HALLDE SoftDicing. You'll find a SoftDicing video there showing how it works.

The SoftDicing-set Ø185 mm is suitable for:
CC-34, RG-50, RG-100, RG-200 and RG-250 models.
The SoftDicing-set Ø215 mm is suitable for:
RG-300, RG-350 and RG-400 models.

