



Food Preparation Machines
Made in Sweden



Vertical
Cutter/Blender

VCB-31S

VCB-31S Vertical Cutter/ Blender

- Chops and grinds meat, fish, vegetables, fruits, nuts, etc.
- Blends and mixes sauses, soups, dressings, etc.
- Table top with robust design.
- Volume 3 liter.

Small and versatile

HALLDE's VCB-31S is a versatile vertical cutter/blender for the smaller kitchen. It is small in size but has smart functions which always ensuring perfect and even results.



Even results with minimal temperature rise

The design and angle of the knives means that the ingredients are turned in the bowl giving the whole content a uniform texture. This gives perfect results in double quick time. The knives are serrated which makes them wear resistant.

Larger volumes

The three litre bowl has a tightly sealing lid. This increases the net volume for liquid ingredients to 0.9 litres. The lid has a 3 cm wide feed tube for filling while the machine is running. The transparent lid makes it easy to monitor your cutting when using the machine.



Lightweight and easy to move

The machine is small in size. It doesn't take up a lot of space in the kitchen and it is easy to move. Something which is helped by the generously sized handle on the side.



Exemplary safety features

The VCB-31S has two individual safety switches. You can only start the machine if the bowl and lid have been correctly fitted.



User friendly ergonomics

You control the machine using one knob instead of several buttons. The knob is located on the left hand side allowing your right hand to remain free for filling. The knob is at a convenient height to ensure an ergonomic working posture.

Developed for best hygiene

The VCB-31S is manufactured solely from hygiene certified material. The machine has smooth surfaces, rounded edges and has no unnecessary recesses where food might penetrate and get stuck. For rapid cleaning, all loose components are easy to remove making the machine easy to rinse. All loose parts can be washed in the dishwasher.



Only the best material

The machine base is manufactured of ABS-plastic. The bowl is stainless steel, the lid is polycarbonate. The knife attachment is acetal and the knives are stainless steel.



Highest possible reliability

The powerful motor has a high torque and is geared down, which makes the VCB-31S an exceptionally reliable machine – irrespective of the foods you are working with. If the motor is called on to work harder, more power is supplied to ensure even running.

VCB-31S Results



Minced meat



Parsley



Chocolate



Dessert



Soup



Aromatic butter



Onion



Almond



Fish mousse



Dressing



Herb oil



Mayonnaise



VCB-31S Vertical Cutter/Blender

- One speeds, 1.450 rpm.
- Two safety switches make it impossible to start the machine if the knife is exposed.
- All loose parts can be washed in the dishwasher.
- The table top model is easy to put away and take out when needed with its two sturdy handles at the sides.
- Serrated knife blades for more wear resistant.

Machine

- Motor: 1000 W.
100-120 V, 1-phase, 50-60 Hz. 220-240 V, 1-phase, 50-60 Hz.
- Transmission: Maintenance free belt.
- Safety system: Two safety switches.
- Degree of protection machine: IP34.
- Power supply socket: Earthed, 1-phase, 10 A.
- Fuse: 10 A, delayed action fuse.
- Sound level LpA (EN31201): 82 dBA.
- Magnetic field: Less than 0,1 mikrotesla.

Materials

- Machine base: ABS-plastic.
- Machine house: Aluminium.
- Bowl: Stainless steel.
- Lid: Polycarbonate.
- Knife balk: Acetal.
- Knives: Stainless steel.

Volumes and dimensions

- Bowl volume: Gross 3 liter. Net liquids 0.9 liter.
- Feed tube diameter: 30 mm.

Knife unit

- Knife unit diameter: 180 mm.
- Speed: 1450 rpm.

Type of preparation

- Chops, grinds, blends and mixes.
- Prepares dressings, herb oils, aromatic butters, thickenings, mayonnaise, sauces, soups, minced meats, purées, patées, etc.
- Prepares meat, fish, fruit, vegetable, nuts, cheese, mushroom, chocolate, etc.

Users

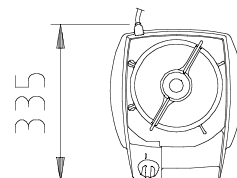
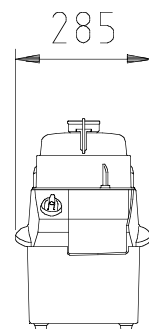
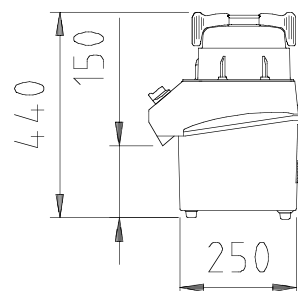
- Restaurants, shops, diet kitchens, salad bars, schools, day care centers, fast food kitchens, etc.

Nettovikt

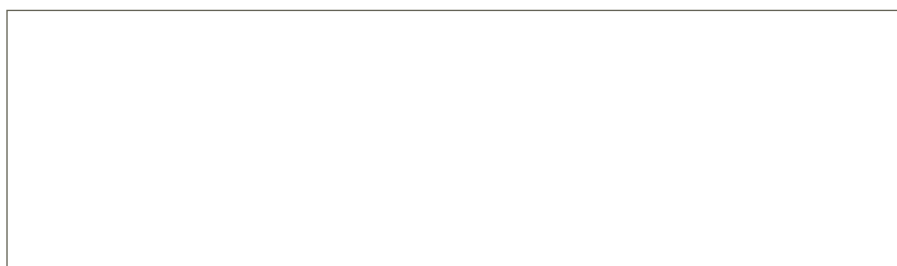
- Machine base: 8.6 kg.
- Bowl complete: 1.4 kg.

Standards

- EN 1678, EN 12852 according to the directives 2006/42/EC, 2006/95/EC, 2004/108/EC.
- RoHS 2002/95/EC • NSF/ANSI Standard 8.



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