



MANUFACTURER

HALLDE

MODEL

CC-32S

PRODUCT DESCRIPTION

Combined Vegetable Preparation machine, process up to 2 kg/minute and Vertical Cutter, volume 3 litre.

ORIGIN

Sweden

SPECIFICATION

SPECIFICATION TEXT	Table top machine with half-moon feed cylinder and stainless steel bowl, made to process 2 kg/minute or 10-80 portions/day. Machine has two speeds which switch depending on what preparation top is mounted. Machine is controlled with a turning knob instead of buttons. Vegetable preparation top is of 0.9 litre with a tube feeder of 53 mm in diameter. Bowl is 3 litre and have a scraper system with three scrapers. Knives for bowl cutter are serrated. The machine base and the knife chamber are made of ABS-plastic. Machine is controlled with a turning knob instead of buttons. Cutting tools are made of stainless steel, 185 mm in diameter and washable in dishwasher. Motor rotate the cutting blade clockwise via a self-tensioned toothed belt. Machine has handles for easy mobility.				
FUNCTION	Machine for slicing, shredding, grating and cutting julienne as well as grinding, chopping, blending and mixing. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, meat, fish, etc.				
CAPACITY	Up to 80 portions/day and up to 2 kg/minute. 0.9 liter feed cylinder, 53 mm tube feeder for elongated products. Bowl: 3 litre.				
MATERIAL	Machine base and knife chamber: ABS-plastic. Feeder top: polycarbonate and polyamide. Cutting tools: stainless steel. Ejector plate: acetal. Bowl: stainless steel. Knife unit: acetal. Lid and Scraper system: Tritan.				
MOTOR	1.0 kW. Two speeds (500 rpm, 1 450 rpm) 220-240 V, single phase, 50-60 Hz. Transmission: Toothed belt. Thermal protection.				
POWER SUPPLY	Earthed, single phase, 10 A. Fuse: 10 A delayed action fuse.				
STANDARDS	EN 1678+A1:2010. NSF/ANSI Standard 8.				
RECOMMENDED CUTTING TOOL PACKAGES	INCLUDING			NET WEIGHT	
	<ul style="list-style-type: none"> • 2-pack Cutting Tools <ul style="list-style-type: none"> - Slicer 4 mm - Grater/Shredder 4 mm • 4-pack Cutting Tools <ul style="list-style-type: none"> - Slicer 2 mm - Slicer 4 mm - Grater/Shredder 4 mm - Julienne Cutter 2x2 mm 			0,6 kg	
					1.2 kg
WEIGHT/VOLUME	CONTENT	NET WEIGHT	PACKAGES	FREIGHT WEIGHT	FREIGHT VOLUME
	CC-32S Machine incl. Vegetable Preparation- and Cutter/Bowl Attachment	7.6 kg	1	10 kg	0.12 m ³
SAFETY	2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, no 10/2011, 1935/2004CE, SS-EN ISO 26800:2011.				
DIRECTIVE AND REGULATION	CE approved. Two safety switches, machine safety: IP34.				

DRAWINGS

The drawings below can be downloaded at hallde.com.

