



CC-34

Combi Cutter

Food Preparation Machines - Made in Sweden since 1941 



hallde.com

Small machine with potential – 2 machines in 1

HALLDE's Combi Cutters is a perfect solution for the smaller kitchen. The CC-34 is both vegetable preparation machines and vertical cutters in one machine. It is small and compact and easy to put away and take out when you need it.

HALLDE Speed Selector and high reliability

CC-34 has four speeds; two for the vegetable preparation and two for the vertical cutter. The machine automatically detects which top is attached and sets the speed to be used. The powerful motor is geared down and has a high torque, which makes CC-34 exceptionally reliable. If the motor is called on to work harder, more power is supplied to ensure even running.

Smart functions

The vertical cutter attachment has a patented scraper system with three scraper arms. These keep the lid and the inside of the bowl clean. At the same time, they move the ingredients towards the knives during preparation. The design and angle of the knives in combination with the scrapers means that the ingredients are turned in the bowl giving the whole content a uniform texture. This gives perfect results in quick time. The knives are serrated which makes them more wear resistant.

Ergonomics and safety at all levels

The CC-34 is a bench model that is easy to work with. It is also easy to put away and take out when needed, with two sturdy handles on the sides.

If the feed cylinder is removed the power is cut. Thanks to this double security there is no risk of the machine starting with an unprotected knife. This also applies to the vertical cutter attachment - the power is interrupted when the lid is removed from the bowl.

Easy cleaning for the best hygiene

CC-34 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 quick cleaning, all loose parts are simple to remove for easy rinsing of the machine. Cutting tools and all loose parts can be washed in the dishwasher.

Cutting tools for all occasions

With our wide range of large Ø185 mm cutting tools, the CC-34 can handle every conceivable tasks and can make more than 40 different cuts. CC-34 can slice, dice, grate/shred, cut julienne and crimping slices – everything from firm to soft products.

Vegetable Cutter

When the pusher plate is folded up the machine stops for filling. When it is folded down the machine restarts and you can continue working. This automatic start and stop function makes your work more effective. A clear advantage, particularly when larger volumes are involved. The feeder has a feed tube for preparing long and narrow items like cucumber and leak.



Vertical Cutter/Blender

The three litre bowl has a tightly sealing lid that allows for the preparation of larger volumes of both liquid and dry ingredients. The vertical cutter has a pulse function that provides direct access to the highest speed – better control when you are chopping or blending.



Accessories that simplify life in your kitchen

• Recommended Cutting tool pack

2-pack Cutting Tools:

Slicer 4 mm

Grater/Shredder 4 mm

4-pack Cutting Tools:

Slicer 2 mm

Slicer 4 mm

Grater/Shredder 4 mm

Julienne Cutter 2x2 mm



• Cleaning brushes in two sizes

Used for cleaning machines and cutting tools. Both have coarse bristles that are particularly effective for cleaning Dicing Grids and Julienne Cutters.



• Wall rack for Cutting Tools

Provides space for three cutting tools and a quick overview of the entire range, saving space and making handling safe and comfortable – an effective way of protecting the edges of the blades from unnecessary wear.




Result- and inspiration videos ➔



High quality cutting tools for best results

* Use Cutting tools from RG-100


All cutting tools are dishwasher safe. All knives and plates are made of stainless steel.

 Replaceable knives / plates.



Slicer

1, 2, 4, 6 mm

*  0.5, 1.5, 3, 5, 7, 8, 9, 10 mm

Slices firm and soft vegetables, fruits, mushrooms etc.




Fine Cut Slicer

*  15 mm

Slices firm and soft vegetables, fruits, mushrooms etc. Dices when combined with a suitable Dicing Grid.



Soft Slicer


*  8, 10, 12, 15 mm

Slices soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid.



Crimping Slicer

4 mm


*  2, 3, 5, 6 mm

Cuts decorative rippled slices of beetroot, cucumber, carrots, etc.



Julienne Cutter

2x2, 4x4 mm

*  2x6, 3x3 mm

Cuts julienne of firm products for soups, salads, stews, decorations etc. Suitable to cut slightly curved potato chips.



Serrated Slicer


*  10 mm

Cut proteins such as cooked chicken, salami and halloumi.



Grater/Shredder

2, 4, 6 mm.

*  1.5, 3, 4.5, 8, 10 mm

Grates carrots and cabbage for raw salads. Grates nuts, almonds and dry bread. Grater 6 or 8 mm is commonly used for grating cheese for pizza and when shredding cabbage.



Fine Grater

* 

For finely grating products such as raw potatoes for Swedish potato pancakes and bread for making breadcrumbs.



Fine Grater, Extra fine

* 

Grates products very finely, such as black radish grated for purée and potatoes for mashing.



Dicing Grid

* 6x6, 8x8, 10x10, 12x12, 15x15, 20x20 mm


Cuts dices in combination with a suitable type of slicer. Dice both hard and soft vegetables, fruits etc.

Dimension	Kombinera med	
6x6 mm	Slicer 3-6 mm	
8x8 mm	Slicer 3-8 mm	Soft Slicer 8 mm
10x10 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm
12x12 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm
12x12 mm Low		Soft Slicer 12 mm
15x15 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm
15x15 mm Low	Fine Cut Slicer 15 mm	Soft Slicer 12-15 mm
20x20 mm	Slicer 3-10 mm	Soft Slicer 8-10 mm
20x20 mm Low	Fine Cut Slicer 15 mm	Soft Slicer 12-15 mm



Dicing kits

* 8x8x8, 10x10x10 mm

Kit containing Dicing Grid and slicer  for cutting dices of vegetables, fruits etc.



Hard Cheese Grater


* 

Ideal for grating hard cheese such as parmesan. Produces a somewhat coarser grate than the Fine Grater, Extra fine.



French Fry kit

* 10x10 mm

Kit containing French Fries Slicer  and French Fries tool used together to cut French fries.

Chop, mix, grind, puree/blend and mince...



Onion



Parsley



Dessert



Mayonnaise



Minced meat



Aroma butter



Parmesan



Almond




Herbal oil



Carrot puree



Food Preparation Machines
Made in Sweden since 1941 

Machine

- Motor: 1.0 kW. Four speeds. 110-120 V, 1-phase, 50-60 Hz. 220-240 V, 1-phase, 50-60 Hz.
- Transmission: Toothed 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): Slicing 76 dBA, Chopping/blending 82 dBA.
- Magnetic field: Less than 0,1 microtesla.

Materials

- Machine base: ABS-plastic
- Knife chamber: Aluminium.
- Feeder: Polycarbonate and polyamide.
- Ejector plate: Acetal.
- Bowl: Stainless steel.
- Knife unit: Acetal.
- Lid and Scraper system: Tritan.
- Cutting tool disks: Stainless steel / Aluminium/ Fiberglass reinforced polyamide.
- Cutting tool knives and knife unit knives: Stainless steel.

Volumes and dimensions

- Feed cylinder: Volume 0,9 litre. Height 185 mm. Diameter 170 mm.
- Feed tube inner diameter 53 mm.
- Bowl volume: Gross 3 litres. Net liquids 1.4 litres.

Cutting tools

- Diameter: 185 mm.
- Speeds: Vegetable preparation 500 and 800 rpm (50 Hz). Vertical Cutter 1 450 and 2 650 rpm (50 Hz).
- Knife unit diameter: 170 mm.

Type of preparation

- **Vegetable preparation attachment:**
Slices, dices, grates, shreds, cuts julienne, French fries and crimping slicers. Processes vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc.
- **Vertical Cutter/ Blender attachment:**
Chops, grinds, mixes and blends. Processes meat, fish, fruit, vegetables, herbs, nuts, almonds, parmesan, chocolate, etc. Prepares dressings, herb oils, aromatic butters, thickenings, mayonnaise, sauces, soups, minced meats, purées, pâtés, etc.

Users

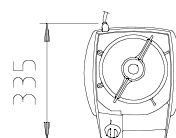
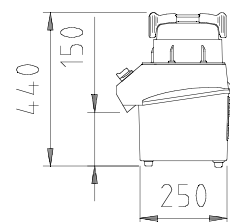
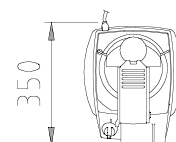
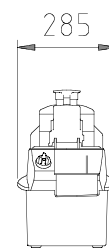
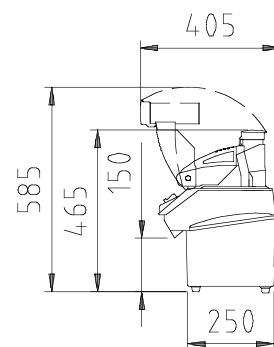
- Restaurants, shop kitchens, cafés, bakeries, diet kitchens, retirement homes, schools, fast food outlets, day care centres, salad bars, etc.

Net weights

- Machine base: 7,3 kg.
- Vegetable Preparation attachment: 1 kg
- Vertical cutter attachment compl.: 1.5 kg
- Cutting Tools: 0.3 kg. French Fries kit: 0.9 kg.

Standards

- Directive: Visit hallde.com and select product and certification.



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