





MANUFACTURER

HALLDE

MODEL

CC-34

PRODUCT DESCRIPTION

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

ORIGIN

Sweden

	S	PECIFICATION			
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 four 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. Machine base is made of ABS-plastic and the knife chamber of aluminium. 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, dicing, shredding, grating, cutting julienne and French fries 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: ABS-plastic. Knife chamber: aluminium. 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. Four speeds (500/800 rpm, 1 450/2 650 rpm) and Pulse function. 220-240, 1-phase, 50-60 Hz. 120 V, 1-phase, 60 Hz. Transmission: Toothed belt. Thermal protection.				
POWER SUPPLY	Earthed, single phase.				
STANDARDS	EN 1678+A1:2010. NSF/ANSI Standard 8.				
RECOMMENDED CUTTING TOOL PACKAGES	INCLUDING			NET WEIGHT	
	• 2-pack Cutting Tools - Slicer 4 mm - Grater/Shredder 4 mm				0.6 kg
	4-pack Cutting Tools Slicer 2 mm				1.2 kg
WEIGHT/VOLUME	CONTENT	NET WEIGHT	PACKAGES	FREIGHT WEIGHT	FREIGHT VOLUME
	CC-34 Machine incl. Vegetable Preparationand Cutter/Bowl Attachment	8.6 kg	1	13 kg	0.12 m³
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.				

