



**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

**SPECIFICATION**

<b>SPECIFICATION TEXT</b>	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.				
<b>FUNCTION</b>	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.				
<b>CAPACITY</b>	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.				
<b>MATERIAL</b>	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.				
<b>MOTOR</b>	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.				
<b>POWER SUPPLY</b>	Earthed, single phase.				
<b>STANDARDS</b>	EN 1678+A1:2010. NSF/ANSI Standard 8.				
<b>RECOMMENDED CUTTING TOOL PACKAGES</b>	<b>INCLUDING</b>			<b>NET WEIGHT</b>	
	<ul style="list-style-type: none"> <li>• 2-pack Cutting Tools               <ul style="list-style-type: none"> <li>- Slicer 4 mm</li> <li>- Grater/Shredder 4 mm</li> </ul> </li> </ul>			0.6 kg	
<ul style="list-style-type: none"> <li>• 4-pack Cutting Tools               <ul style="list-style-type: none"> <li>- Slicer 2 mm</li> <li>- Slicer 4 mm</li> <li>- Grater/Shredder 4 mm</li> <li>- Julienne Cutter 2x2 mm</li> </ul> </li> </ul>			1.2 kg		
<b>WEIGHT/VOLUME</b>	<b>CONTENT</b>	<b>NET WEIGHT</b>	<b>PACKAGES</b>	<b>FREIGHT WEIGHT</b>	<b>FREIGHT VOLUME</b>
	CC-34 Machine incl. Vegetable Preparation- and Cutter/Bowl Attachment	8.6 kg	1	13 kg	0.12 m <sup>3</sup>
<b>SAFETY</b>	2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, no 10/2011, 1935/2004CE, SS-EN ISO 26800:2011.				
<b>DIRECTIVE AND REGULATION</b>	CE approved. Two safety switches, machine safety: IP34.				

**DRAWINGS**

The drawings below can be downloaded at [hallde.com](http://hallde.com).

