



MANUFACTURER

HALLDE

MODEL

VCB-32

PRODUCT DESCRIPTION

Vertical Cutter Blender, 3 liter.

ORIGIN

Sweden

SPECIFICATION

SPECIFICATION TEXT	Vertical Cutter Blender with a 3 litre stainless steel bowl. Machine has a sealed lid and a scraper system with three scrapers. Knife unit have two serrated knives. Machine has two speeds (1 450 and 2 650 rpm) and pulse function. Machine is controlled by a turning knob and not buttons. Machine has handles for easy mobility. Machine base is made of ABS-plastic and the knife chamber of aluminium.				
FUNCTION	Machine for grinding, chopping, blending and mixing. Prepares meat, fish, fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.				
CAPACITY	0.5-2.5 kg/minute, 3 litre bowl.				
MATERIAL	Machine base: ABS-plastic. Knife chamber: aluminium. Bowl: stainless steel. Knife unit: acetal. Knives: stainless steel. Lid and Scraper system: Tritan.				
MOTOR	1.0 kW, Two speeds (1 450, 2 650 rpm) and Pulse function. 220-240 V, 1-phase, 50/60 Hz. 120 V, 1-phase, 60 Hz. Transmission: Toothed belt. Thermal protection.				
POWER SUPPLY	Earthed, 1-phase.				
STANDARDS	EN 12852 + A1:2010. NSF/ANSI Standard 8.				
WEIGHT/VOLUME	CONTENT	NET WEIGHT	PACKAGES	FREIGHT WEIGHT	FREIGHT VOLUME
	VCB-32 Machine	8.6 kg	1	11 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 . 				