



**MANUFACTURER**

HALLDE

**MODEL**

SB-4

**PRODUCT DESCRIPTION**

Blender, 4 liter.

**ORIGIN**

Sweden

**SPECIFICATION**

<b>SPECIFICATION TEXT</b>	Kitchen Blender with a 4 liter jug and a pestle which shortens the processing time. Machine has variable speeds from 700 to 18 000 rpm and a pulse function. Jug is made of xylex and has two handles. Machine has motor behind the jug with lid connected to motor base. Safety system includes machine to stop when the lid is removed. The lid has also a dosing feeder of 100 ml.				
<b>FUNCTION</b>	Machine for blending, mixing, stirring. Prepares paste, batter, dressing, herb oils, sauces, thickenings, soups, mayonnaise, desserts, milk shakes, cocktails, juices, etc.				
<b>CAPACITY</b>	0.2-4 litre/operation, 4 litre jug.				
<b>MATERIAL</b>	Machine housing: aluminium alloy. Jug and dosing feeder: Trogamid®. Lid: Polypropylene. Pestle: Solid Pom-C. Knife unit: blades of highest quality knife steel, maintenance-free stainless steel shaft, fully encased and maintenance-free stainless steel ball bearings. Drive coupling wheels on the jug and on the machine base: steel reinforced acetal.				
<b>MOTOR</b>	1.35 kW, Variable speed (700 to 18 000 rpm) and Pulse function. 220-240 V, 1-phase, 50/60 Hz.   120 V, 1-phase, 60 Hz. Geared by self-tensioned belt. Thermal protection. Pestle: Pom-C.				
<b>POWER SUPPLY</b>	Earthed, 1-phase.				
<b>STANDARDS</b>	EN 12852 + A1:2010. NSF/ANSI Standard 8.				
<b>WEIGHT/VOLUME</b>	<b>CONTENT</b>	<b>NET WEIGHT</b>	<b>PACKAGES</b>	<b>FREIGHT WEIGHT</b>	<b>FREIGHT VOLUME</b>
	SB-4 Machine	6.3 kg	1	8.5 kg	0.050 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. Mechanic safety switch, machine safety: IP34.				
<b>DRAWINGS</b>	The drawings below can be downloaded at <a href="http://hallde.com">hallde.com</a> . 				