



SB-4

Blender

Food Preparation Machines - Made in Sweden since 1941 

New!

4
litres



hallde.com

An efficient blender with high capacity

Blender SB-4 is designed to create a smooth texture of liquidised preparations like soups, dressings, marinades, desserts and drinks. The pestle shortens the processing time and enables the ingredients to be pushed towards the knife-unit that chops, mashes and mixes. The blender has a variable speed, from 700 to 18.000 rpm.

Easy to use

The hinged lid holder with a built-in safety switch, makes the SB-4 both easy and safe to work with. Jug, lid, pestle and oil dosing bowl are dishwasher safe.

Specially designed jug

The sturdy 4-litre jug, with graduations in dl, ounces and cups, is both impact-resistant and heat-resistant. It is equipped with two firm handles and has a drop-free edge for steady and smooth pouring. The hole in the lid enables filling of liquid during prepara-

tion, which is easy visible through the transparent jug. For slower feeding, the oil dosing bowl is used.

Mindful ergonomics

The motor is placed behind the jug, optimising the jug's working height and makes the machine stable. Blender SB-4 is equipped with a handle and is easy to carry/ move.



◀ Inspiration videos

Users

- Restaurants, supermarkets, school kitchens, catering, diet kitchens, ships, hospitals, retirement homes, fast food, kindergardens, cafés, salad bars etc.

Material

- Machine housing: aluminium alloy.
- Jug and dosing feeder: exclusive, impact and heat resistance Trogamid®.
- Lid: impact and heat resistance 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.
- All plastic material in HALLDE equipment are BPA-free.
- Drive coupling wheels on the jug and on the machine base: steel reinforced acetal.

Machine

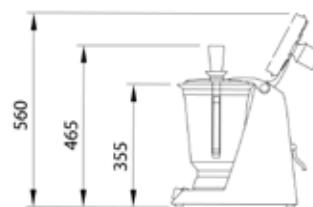
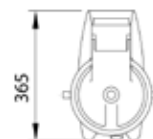
- Motor: 1.35 kW, variable speed, 220—240 V, 1-phase, 50/60 Hz / 120 V, 1-phase, 60 Hz.
- Thermal motor protection with automatic reset.
- Fuse for the premises fuse box: 10 A, delayed.
- Electronic speed control for soft start and constant speed regardless of the load.
- Transmission: maintenance free PolyV-belt.
- Safety system: mechanical safety switch.
- Degree of protection: IP34.
- Sound level LpA (EN31201): < 84 dB(A).

Net weights

- Machine with lid: 6.3 kg.
- Jug: 0.9 kg.

Standards

- Directive: Visit Hallde.com and select product and Certification.



We reserve the right to make changes in design and product range without notice



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