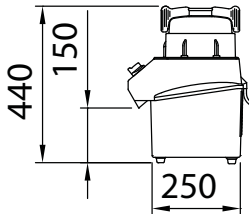
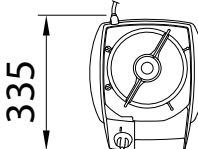
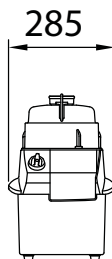
	Manufacturer HALLDE			
	Model VCB-32			
	Product Description Vertical Cutter Blender 3 litre			
	Origin Sweden, European Union			
SPECIFICATIONS				
Function	Machine for grinding, chopping, blending and mixing. Prepares meat, fish, fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.			
Capacity	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: xylex.			
Motor	1.0 kW, Two speeds (1 450, 2 650 rpm) and Pulse function. 220-240 V, single phase, 50-60 Hz 110-120 V, single phase, 50-60 Hz. Transmission: Toothed belt. Thermal protection.			
Power supply	Earthed, single phase, 10 A. Fuse: 10 A delayed action fuse.			
Standards	EN 12852+A1:2010. NSF/ANSI Standard 8.			
Directive and Regulation	2006/42/EC, 2006/95/EC, 2004/108/EC, 2011/65/EU, NO. 10/2011/EC.			
Safety	CE approved. Two safety switches, machine safety: IP34.			
Weights	Machine: 10 kg		Freight: 13 kg	
Dimensions	Width	Height	Depth	Volume
Machine dimensions	285 mm	440 mm	300 mm	
Freight dimensions	410 mm	585 mm	410 mm	0.098 m ³
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.			
Drawings	The drawings below can be downloaded at hallde.com . <div></div>			