

		Manufacturer   HALLDE   Model   VCB-62   Product Description   Vertical Cutter Blender 6 litre   Origin   Sweden, European Union		
SPECIFICATIONS				
Function	Machine for grinding, chopping, blending and mixing. Processes meat, fish, fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.			
Capacity	0.5-3.5 kg/minute, 6 litre bowl.			
Material	Machine base: aluminium. Bowl: stainless steel. Knife unit: aluminium. Knives: stainless steel. Lid and scraper system: xylex.			
Motor	<ul><li>1.5 kW, Two speeds (1 500, 3 000 rpm) and Pulse function.</li><li>230 V, three phase, 50 Hz   400 V, three phase, 50-60 Hz.</li><li>Direct drive. Thermal protection.</li></ul>			
Power supply	Earthed, three phase, 16 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. Three safety switches, mechanic motor brake, machine safety: IP34.			
Weights	Machine: 24 kg		Freight: 27 kg	
Dimensions	Width	Height	Depth	Volume
Machine dimensions	310 mm	480 mm	350 mm	
Freight dimensions	410 mm	585 mm	410 mm	0.098 m <sup>3</sup>
Specification text	Vertical Cutter Blender with a 6 litre stainless steel bowl. Machine has a sealed lid and a scraper system with four scrapers of polysulfone. Knife unit is of high quality aluminium and have four knifes; two large serrated cutting knives and two smaller turning knives. Machine has two speeds (1 500 and 3 000 rpm) and pulse function. Machine is controlled by a turning knob and not buttons. Motor rotate the knife unit direct without intermediate belts.			
Drawings	The drawings below can be 310 VCB61F.dwg	downloaded at <u>hallde.cor</u>	480	61S.dwg