

	Manufacturer HALLDE
	Model VCM-42
	Product Description Vertical Cutter Mixer 4 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, 4 litre bowl.			
Material	Machine base: aluminium. Bowl: stainless steel. Knife unit: acetal. Knives: stainless steel. Lid and scraper system: xylex.			
Motor	0.75 kW, Two speeds (1 500, 3 000 rpm) and Pulse function. 230 V, three phase, 50 Hz 400 V, three phase, 50 Hz. Direct drive. Thermal protection.			
Power supply	Earthed, single 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: IP44.			
Weights	Machine: 17 kg		Freight: 20 kg	
Dimensions	Width	Height	Depth	Volume
Machine dimensions	257 mm	436 mm	290 mm	
Freight dimensions	410 mm	585 mm	410 mm	0.098 m ³

Specification text	Vertical Cutter Mixer with a 4 litre stainless steel bowl. Machine has a xylex lid and a scraper system with four scrapers. Knife unit have two serrated knives with exchangeable knife blades. 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.
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Drawings	The drawings below can be downloaded at hallde.com .			
	<p>260</p> <p>VCM41F.dwg</p>	<p>340</p> <p>290</p> <p>VCM41U.dwg</p>	<p>440</p> <p>340</p> <p>VCM41S.dwg</p>	