

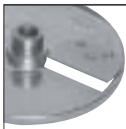


**Food Preparation  
Fast and Easy**

- ❑ Slices, dices <sup>(CC-34)</sup>, shreds and/or grates fruit, vegetables, dry bread, cheese, nuts, mushrooms. Chops and grinds meat, fish, fruit, vegetables, nuts. Blends/mixes sauces, aromatic butter, soups, dressing, thickenings, desserts, etc.
- ❑ For restaurants, shop kitchens, diet kitchens, day care centres, retirement homes, catering establishments, etc. preparing from 10 to 80 portions a day.
- ❑ Prepares up to 2 kg per minute with the vegetable preparation attachment. Feed head volume: 0.9 litres. Gross volume of bowl: 3 litres. Net volume of bowl (liquid): 1.4 litres.

## Combi Cutter CC-32 and CC-34



**Standard slicer 10 mm**

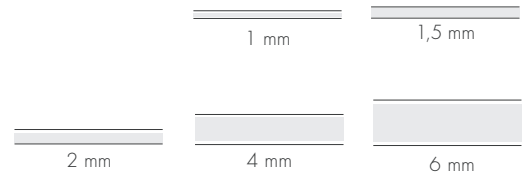
- Slices firm products such as root vegetables.

**Crimping slicer 4.5 mm**

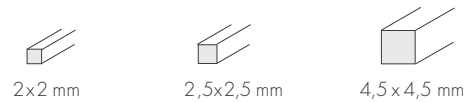
- For ripple slicing of beetroot, cucumber, carrot, etc.

**Fine cut slicer 1, 1.5, 2, 4, 6 mm**

- Slices firm and soft products such as root vegetables, onions, leeks, cucumber, bell peppers, tomatoes, apples, citrus fruits, bananas and mushrooms.
- Shreds Chinese lettuce and lettuce.
- 1 mm for Parmesan-flakes.

**Julienne Cutter 2x2, 2.5x2.5, 4.5x4.5 mm**

- For soups, cucumber, salads, etc.
- 2x2 mm for julienne potatoes and carrots.

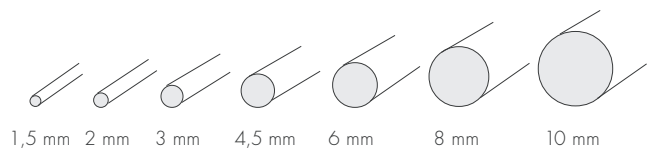
**Dicing Grid 10x10, 15x15 mm (CC-34 only)**

- Note! Only available for CC-34
- Dices in combination with the 10 mm standard slicer.
- Dices root vegetables, fruit, potatoes, cabbage, swedes, carrots, cucumbers, apples, etc.

OBS! Endast med CC-34!

**Raw Food Grater/Shredder 1.5, 2, 3, 4.5, 6, 8, 10 mm**

- Grates carrots and cabbage for raw salad.
- Grates almonds and other nuts, and dry bread.
- 4.5, 6 and 8 mm are usual for shredding cheese for pizzas, gratin, etc.
- Bread / 2 mm Cabbage / 8 mm

**Fine Grater Fine, Extra Fine**

- Fine version grates potatoes for potato pancakes, hard/dry cheeses such as Parmesan for pasta, dry bread, horseradish.
- Extra fine version grates black radish, dry bread.





Onion



Parsley



Minced meat/Raw beef



Purée



Fish mousse



Aromatic butter



Paté



Herb oils



Almonds/other nuts



Parmesan



Soups/Sauces



Thickenings



Dressing



Desserts

**High and low speeds with automatic speed setting give perfect results in all types of food preparation.**



•The CC-34 has four speeds, "HALDE 4-SPEED 2+2" offering high and extra high speeds for effective chopping and low and extra low speeds for gentle cutting. This means it gives an even and thorough result when chopping respective flat slices with a fine and even surface and evenly-shaped cubes when cutting. •In opposite to the CC - 34, the CC - 32 is equipped with two speeds. • Through "HALDE AUTO-SPEED" the CC - 32 and CC - 34 senses whether the vegetable preparation attachment or vertical cutter/mixer bowl attachment is being used and sets the right speeds automatically.

**Can dice as well (CC-34).**



•The CC-34 can also dice into cubes. Choose between 10x10x10 and 10x15x15 sizes.

**Vertical cutter mixer knives with serrated blades.**

•The knife unit for the vertical cutter/mixer attachment has blades with a serrated edge to give a highly efficient cutting action and ensure the knives remain sharp for a longer period of time.



**Robust cutting discs with a highly efficient cutting action.**



•For maximal service life, and perfect results the cutting discs are of a thick, robust construction that ensures they do not bend under pressure of the food being processed. The knife blades are of highest quality knife steel and can be removed for replacement or grinding.

**Two-handed filling, automatic start/stop function and feeder tube.**



- The feed head can be set in the open position for fast, convenient filling using both hands.
- As soon as the feeder plate is raised the machine stops and when it is lowered again the machine restarts.



- The feed head has a feed tube (53 mm in diameter) for continuous processing of mainly elongated items such as cucumber, leek, etc.

**Scraper (CC-34) and PULS function (CC-34) for perfect results more quickly.**



- With the help of the scraper (CC-34) food such as minced meat is easily returned from the lid and walls of the bowl to the cutting zone without having to switch off the machine, interrupt the processing and remove the lid. The machine also has a pulse function (CC-34) that in combination with the scraper gives perfect results in the shortest possible time.

**The machine base is aluminium and the bowl is stainless steel.**



- CC-34 and CC-32 are robustly made to withstand rough treatment. The machine base is made of robust aluminium and the bowl of stainless steel.

**Small, compact and easy to move.**

- The compactness of the machine makes it easy to put in place and move. It has robust handles and a practical, space-saving wall rack (standard for CC-34 and optional extra for CC-32) for the cutting discs.

**Exemplary safety system.**

- As with all HÄLLDE machines, the CC-34 and CC-32 have exemplary safety systems.

**Ready to use right away.**

- Both the CC-34 and CC-32 are connected to an "ordinary" single phase socket and are ready to use right away.

# Halde Combi Cutter CC-32 and CC-34

\* = CC-34 only

## □ Type of preparation

- Slices, dices\*, shreds and/or grates fruit, vegetables, dry bread, cheese, nuts, mushrooms.
- Chops and grinds meat, fish, fruit, vegetables, nuts.
- Blends/mixes sauces, aromatic butter, soups, dressing, thickenings, desserts, etc.

## □ Users

- Restaurants, shop kitchens, diet kitchens, day care centres, retirement homes, catering establishments, etc. preparing from 10 to 80 portions a day.

## □ Capacity

- Prepares up to 2 kg per minute with the vegetable preparation attachment (feed head) depending on choice of cutting disc and type of raw material.
- Feed head volume: 0.9 litres.
- Diameter of feed tube: 53 mm.
- Gross volume of bowl: 3 litres.
- Net volume of bowl, free-flowing liquid: 1.4 litres.

## □ Machine base

- Motor: 1000 Watt. 100-120V, single phase, 50-60 Hz. 220-240V, single phase, 50.60 Hz.
- Thermal motor protection with automatic reset.
- Transmission: maintenance free toothed belt.
- Safety system: two safety switches.
- Degree of protection: IP34
- Power supply socket: earthed, single phase, 10 A.

- Fuse in fuse box for the premises: 10 A, delayed.
- Noise level LpA (EN31201): 76 dBA during cutting and 82 dBA during chopping.
- Magnetic field: less than 0.1 microtesla.

## □ Speeds and controls CC-34

- Four speeds (HALDE 4-SPEED<sup>2+2</sup>).
- Automatic speed setting (HALDE AUTO-SPEED) that senses whether the feed head or bowl is attached. During cutting with the feed head the machine operates at approx. 500 rpm in position "I" and approx. 800 rpm in position "II", and during chopping with the bowl approx. 1,450 rpm in position "I" and 2,650 rpm in position "II".
- The pulse function operates at 2,650 rpm in "P" position during chopping with the bowl.

## □ Speeds and controls CC-32

- Two speeds.
- Automatic speed setting (HALDE AUTO-SPEED) that senses whether the feed head or bowl is attached. During cutting with the feed head the machine operates at approx. 550 rpm and during chopping with the bowl approx. 1,500 rpm.

## □ Cutting tools

- The diameter of the cutting discs: 185 mm.
- Vertical cutter/mixer knife unit diameter: 170 mm.

## □ Materials

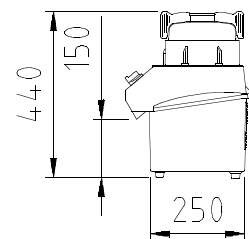
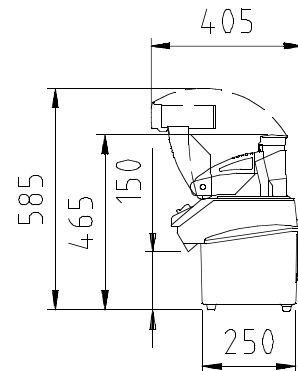
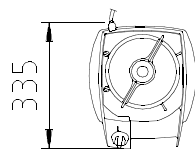
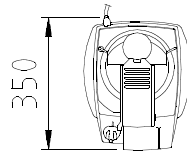
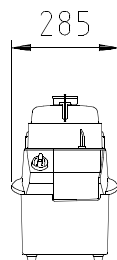
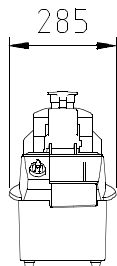
- Machine housing of aluminium.
- Vegetable preparation attachment of polycarbonate and polyamide, ejector plate of acetal, cutting tool discs of robust acetal, polypropene or aluminium, cutting tool blades of knife steel of the highest quality.
- Vertical cutter/mixer attachment with stainless steel bowl, knife hub of acetal, blades of highest quality knife steel, lid of polycarbonate, scraper\* of polysulphon.

## □ Net weights

- Machine base: 8.8 kg.
- Vegetable preparation attachment complete excluding cutting tools: 1 kg.
- Cutting tools: approx. 0.4 kg on average.
- Vertical cutter mixer attachment complete with knife: 1.4 kg.

## □ Norms

- EU Machine Directive 89/392/EEC.
- EMC Direktiv 89/336/EEC.



**Established 1941**