



**MANUFACTURER**

HALLDE

**MODEL**

VCB-32

**PRODUCT DESCRIPTION**

Vertical Cutter Blender, 3 liter.

**ORIGIN**

Sweden

**SPECIFICATION**

<b>SPECIFICATION TEXT</b>	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.				
<b>FUNCTION</b>	Machine for grinding, chopping, blending and mixing. Prepares meat, fish, fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.				
<b>CAPACITY</b>	0.5-2.5 kg/minute, 3 litre bowl.				
<b>MATERIAL</b>	Machine base: ABS-plastic. Knife chamber: aluminium. Bowl: stainless steel. Knife unit: acetal. Knives: stainless steel. Lid and Scraper system: xylex.				
<b>MOTOR</b>	1.0 kW, Two speeds (1 450, 2 650 rpm) and Pulse function. 220-240 V, 1-phase, 50/60 Hz.   120 V, 1-phase, 60 Hz. Transmission: Toothed belt. Thermal protection.				
<b>POWER SUPPLY</b>	Earthed, 1-phase, 10 A. Fuse: 10 A delayed action fuse.				
<b>STANDARDS</b>	EN 12852 + A1:2010. NSF/ANSI Standard 8.				
<b>WEIGHT/VOLUME</b>	<b>CONTENT</b>	<b>NET WEIGHT</b>	<b>PACKAGES</b>	<b>FREIGHT WEIGHT</b>	<b>FREIGHT VOLUME</b>
	VCB-32 Machine	8.6 kg	1	11 kg	0.12 m <sup>3</sup>
<b>SAFETY</b>	2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, no 10/2011				
<b>DIRECTIVE AND REGULATION</b>	CE approved.Two safety switches, machine safety: IP34.				
<b>DRAWINGS</b>	The drawings below can be downloaded at <a href="http://hallde.com">hallde.com</a> .				

