



Food Preparation Machines
Made in Sweden

Combi Cutter CC-32S

- Slices, shreds, grates, cuts julienne and crimping slices of vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc.
- Chops and grinds meat, fish, vegetables, fruits, nuts, etc.
- Blends and mixes sauces, soups, dressings, etc.
- Table top model with robust design for smaller kitchens.
- Prepares up to 80 portions/day and 2 kg/minute.



Combi Cutter

CC-32S



Small machine with potential

HALLDE's Combi Cutter is a perfect compromise for the smaller kitchen. The CC-32S is both a vegetable preparation machine and a vertical cutter in one machine. It's small and compact and easy to put away and take out when you need it.

HALLDE Speed Selector

The CC-32S has two speeds, one high (1,450 rpm) for the vertical cutter and one low (500 rpm) for the vegetable preparation. The machine automatically detects which top is attached and sets the speed to be used.

Developed for the best hygiene

The CC-32S is manufactured solely from hygiene certified material. The machine has smooth surfaces, rounded edges and has no unnecessary recesses where food might penetrate and get stuck. For quick cleaning, all loose parts are simple to remove for easy rinsing of the machine. All loose parts can be washed in the dishwasher.

Only the best material

The machine base and knife chamber are manufactured of ABS-plastic. The feeder is strong polycarbonate and the bowl is stainless steel. Only top quality stainless knife steel is used to manufacture the cutting tools' knife blades.

Highest possible reliability

The powerful motor is geared down and has a high torque, which makes the CC-32S exceptionally reliable – irrespective of the foods you are working with. If the motor is called on to work harder, more power is supplied to ensure even running.



Vegetable cutter

When the pusher plate is folded up the machine stops for filling. When it is folded down the machine restarts and you can continue working. This automatic start and stop function makes your work more effective. A clear advantage, particularly when larger volumes are involved. The feeder has a feed tube for preparing long and narrow items like cucumber and leak.

Double safety against unprotected knife

If the feed cylinder is removed the power is cut. Thanks to this double security there is no risk of the machine starting with an unprotected knife.

Cutting tools for all occasions

Our wide range of large Ø185 mm cutting tools means the CC-32S can handle every conceivable task. It slices, grates/shreds, cuts juliennes and crimping slices – everything from firm to soft products.



Vertical Cutter/Blender

The three litre bowl has a tightly sealing lid that allows for the preparation of larger volumes of both liquid and dry ingredients. The vertical cutter can be run at one speed, 1,450 rpm.

Smart functions

The CC-32S has a patented scraper system with three scraper arms. These keep the lid and the inside of the bowl clean. At the same time, they move the ingredients towards the knives during preparation. The design and angle of the knives in combination with the scrapers means that the ingredients are turned in the bowl giving the whole content a uniform texture. This gives perfect results in quick time. The knives are serrated which makes them more wear resistant.



Accessories



2-pack Cutting Tools



4-pack Cutting Tools



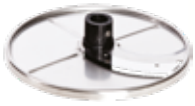
Wall rack



Cleaning brush Small/Large

High quality cutting tools for best results

All cutting tools are dishwasher safe. * = Stainless steel



Slicer *
1, 2, 4, 6
* 0.5, 1.5, 3, 5, 7, 8, 9, 10, 15 mm.

Slices firm and soft vegetables, fruits, mushrooms etc.
Dices when combined with a suitable Dicing Grid.
Cut French fries in combination with Potato Chip Grid.



Crimping Slicer *
4 mm.
* 2, 3, 5, 6 mm.

Cuts decorative rippled slices of beetroot, cucumber, carrots, etc.



Julienne Cutter *
2x2, 4x4 mm.
* 2x6, 3x3 mm.

Cuts julienne of firm products for soups, salads, stews, decorations etc.
Suitable to cut slightly curved French fries.



Grater/Shredder *
2, 4, 6 mm.
* 1.5, 3, 4.5, 8, 10 mm.

Grates carrots and cabbage for raw salads. Grates nuts, almonds and dry bread.
Grater 6 or 8 mm is commonly used for grating cheese for pizza and when shredding cabbage.



* **Fine Grater**

For finely grating products, from hard/dry cheeses, raw potatoes for Swedish potato pancakes and bread for making breadcrumbs.



* **Hard Cheese Grater**

Ideal for grating hard cheese such as parmesan. Produces a somewhat coarser grate than the Fine Grater, Extra fine.



* **Fine Grater, Extra Fine**

Grates products very finely, such as black radish grated for purée and potatoes for mashing.



* These dimensions are available for RG-100 and fit in CC-32S.



Take a look at the results- and inspiration videos at our homepage, halde.com ►





Combi Cutter CC-32S

- Superb combi machine, both a vegetable preparation machine and vertical cutter in one machine.
- Large half-moon shaped feed cylinder that holds most ingredients whole.
- Easy to stack tomatoes, onions, peppers etc. to the cylinder wall enabling slicing in a predetermined direction.
- The three armed scraper for the vertical cutter produces even results.
- Table top model, easy to put away and take out when needed with its two sturdy handles at the sides.
- Automatic speed setting:
Two speeds; 500 rpm (vegetable preparation) and 1,450 rpm (vertical cutting).

Machine

- Motor: 1.0 kW. Two speeds. 220-240 V, 1-phase, 50-60 Hz.
- Transmission: Toothed belt
- Safety system: Two safety switches.
- Degree of protection machine: IP34.
- Power supply socket: Earthed, 1-phase, 10 A.
- Fuse: 10 A, delayed action fuse.
- Sound level LpA (EN31201): Slicing 76 dBA, Chopping/blending 82 dBA.
- Magnetic field: Less than 0,1 microtesla.

Materials

- Machine base: ABS-plastic • Knife chamber: ABS-plastic.
- Feeder: Polycarbonate and polyamid. • Ejectory plate: Acetal.
- Bowl: Stainless steel. • Knife balk: Acetal.
- Lid and Scraper system: Xylex. • Cutting tool disks: Stainless steel.
- Cutting tool knives and knife unit knives: Stainless steel.

Volumes and dimensions

- Feed cylinder: Volume 0.9 liter. Height 185 mm. Diameter 170 mm.
- Feed tube inner diameter 53 mm.
- Bowl volume: Gross 3 liter. Net liquids 1.4 liter.

Cutting Tools

- Cutting tool diameter: 185 mm.
- Knife unit diameter: 170 mm.

Type of preparation

- Vegetable preparation attachment: Slices, grates, shreds, cuts julienne and crimping slices. Processes vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc.
- Vertical Cutter/ Blender attachment: Chops, grinds, mixes and blends. Processes meat, fish, fruit, vegetables, herbs, nuts, almonds, Parmesan, chocolate, etc. Prepares dressings, herb oils, aromatic butters, thickenings, mayonnaise, sauces, soups, minced meats, purées, pâtés, etc.

Users

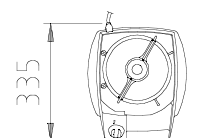
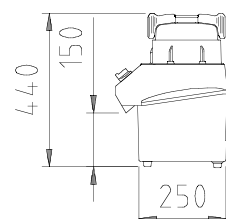
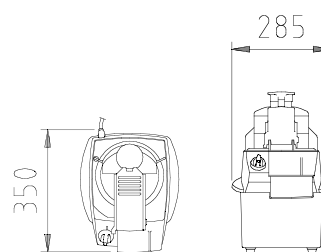
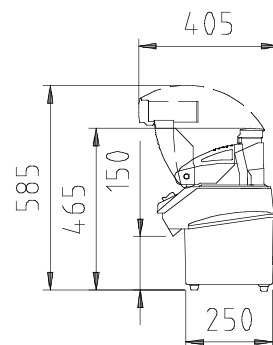
- Restaurants, shop kitchens, cafés, bakeries, diet kitchens, retirement homes, schools, fast food outlets, day care centres, salad bars, etc.

Net weights

- Machine base: 7 kg.
- Vegetable Preparation attachment: 1 kg
- Vertical cutter attachment: 1.4 kg
- Cutting Tools: 0.3 kg.

Standards

- Directive:
Visit hallde.com and select product and Certification.



Food Preparation Machines
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