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**Food Preparation
Fast and Easy**

- Chops, grinds, mixes and blends dressing, herb oils, aromatic butter, thickenings, batter, mayonnaise, sauces, soups, desserts, minced meat, purée, paté, etc.
- Prepares meat, fish, fruit, vegetables, onions, parsley, nuts, almonds, parmesan, mushrooms, chocolate, etc.
- For diet kitchens, hospitals, day care centres, retirement homes, restaurants, schools, fast food and catering establishments, shops, etc.
- Gross volume 6 litres. Net volume liquid 4.3 litres. Machine base of aluminium and bowl of stainless steel.

Vertical Cutter/Blenders VCB-61 & 62

- Revolutionary cutting unit (patent-applied for)
- Perfect results with minimal temperature rise
- Prepare both wet and dry
- Net volume liquid 4.3 litres
- Tightly sealed lid
- Patented scraper system for bowl and lid





Minced meat
Raw beef



Aromatic
butter



Parsley



Onion



Paté



Parmesan



Chocolate



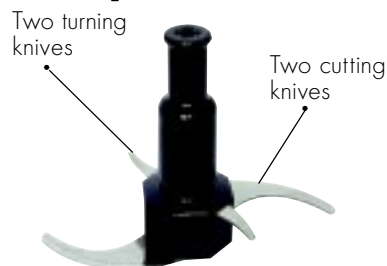
Dressings

Net volume liquid 4.3 litres, with no splashing or leakage.



- HALLDE VCB VERTICAL CUTTER/ BLENDERS are built for the highest capacity and performance with wet, dry and liquid foods. The extra-high tube at the centre of the bowl and the tight sealing of the lid allow a net volume of 4.3 litres* for the preparation of liquid ingredients such as mayonnaise, soup, sauce, dressings, herb oils, etc. This is approx. 2.5 litres more than traditional vertical cutter/mixers of similar size.
- The net volume for the preparation of dry foods is up to a maximum of 6 litres, depending on the type of food.
- When preparing meat, the VCB can handle up to 2 kilograms.

Perfect results with minimal temperature rise.



- VCB is equipped with the revolutionary new HALLDE COOL-CUTTER²⁺² (patent applied for).
- COOLCUTTER²⁺² not only has two cutting knives at the bottom but also two turning knives higher up that continuously force the food

down against the cutting knives.

- All knife blades are of high-quality Swedish steel and the cutting knives have serrated edges to remain sharp longer.
- The cutting unit are also designed for minimum contact between the food and the centre hub.

This is why HALLDE VCB give...

- Super-efficient food preparation.
- A thorough and completely even result.
- Much shorter processing times.
- Minimal rise of temperature in the food.
- Complete elimination of or greatly reduced separation between the food being processed and it's natural fat content, during processing of meat, etc.
- Complete elimination or greatly reduced separation between the food being processed and added fat.

VCB's patented scraper system saves time.

Four scraper blades for the lid



Four scraper blades for the bowl

- When processing with vertical cutter/mixers and the Halde vertical cutter/blenders the food often sticks to the lid and sides of the bowl, out of reach of the knives. To avoid the time-consuming task of repeatedly switching off the machine, removing the lid, pushing the food back into the cutting zone with a spatula, replacing the lid and re-starting the machine, VCB has been fitted with an efficient scraper system that allows you to easily return the food to the cutting zone while the machine is still in opera-

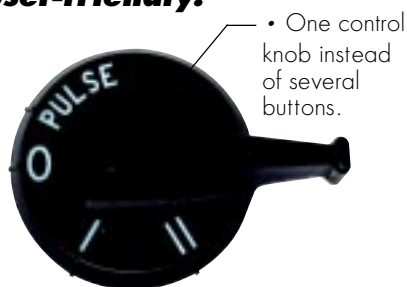
*Compare with others.

tion. • Because the scraper system has four blades instead of one (patented device) both for the lid and the sides of the bowl, the scraper handle only needs to be pushed a quarter turn instead of turning through 360° for it to scrape the entire lid and sides of the bowl*.

High and low speeds, plus genuine direct-action* PULS function.

• For full control and perfect results the VCB not only has a high and low speed setting (VCB-62) but also a genuine direct-action PULSE function that starts the machine at once when the knob is turned to the PULSE position, without irritating time delays*.

VCB offers a high ergonomic standard and is user-friendly.



• All the functions on the VCB (speeds and PULSE) are controlled by one knob, positioned to the left, high up and in full view. This is ergonomically sound and means the knob can be turned with the left hand, leaving the right hand free for filling. No need to search around for several awkwardly-positioned control buttons.*.

• The lid has a large funnel-shaped feed tube that is 5 cm in diameter at the narrowest point. The feed tube is not positioned in the centre of the lid (where it would be obstructed by the cutting unit) but to one side*, which means that the VCB can be filled with solids and liquids quickly and easily with no spillage, and without the lid being removed. Since the lid is transparent, it doesn't have to be removed in order to check the results. • The compact design of the

machine and its two solid handles make it easy to move and put away*. The bowl is also fitted with two solid handles to provide for quick and safe movement even with wet hands.

Exemplary safety system.

• With three individual safety switches in combination with a mechanical motor brake (slows the rotation of the knives as soon as the machine is switched off) the VCB offers exemplary safety. • Because the motor brake is operated mechanically and not electrically, it works even in the event of a power failure*. • The VCB meets the requirements of EN 60204 and the protection standard IP34, and is CE approved.

Designed for fast and easy cleaning.

• The lid, cutting unit, scraper system and bowl can be machine-washed. • The machine base has smooth surfaces, with no awkward recesses and is fitted with drainage holes to prevent water from collecting on the top.

Built for quality and durability.

• In accordance with HALLDE's policy, the VCB is designed for maximum service life. • All the component parts are carefully selected for the highest standards of quality. • The machine base is made of robust aluminium. The bowl is stainless steel. The lid and scraper are made of genuine polysulphone*, extremely flexible and robust. The knives are made of high quality Swedish steel. • The maintenance-free direct drive means that the VCB offers maximum operational reliability with minimal service requirements. • It is no surprise that Hallde is certified in accordance with the ISO-9001 quality standard.



*Compare with others.

Halde Vertical Cutter/Blenders VCB-61 and VCB-62

□ Type of preparation

• Chops, grinds, mixes and blends dressing, herb oils, aromatic butter, thickenings, batter, mayonnaise, sauces, soups, desserts, minced meat, purée, paté, etc. • Prepares meat, fish, fruit, vegetables, onions, parsley, nuts, almonds, parmesan, mushrooms, chocolate, etc.

□ Users

• Diet kitchens, hospitals, day care centres, retirement homes, restaurants, schools, fast food and catering establishments, shops, etc.

□ Bowl capacity

• Gross volume 6 litres. Net volume liquid 4.3 litres.

□ Cutting unit

• Halde's revolutionary cutting unit (patent-applied for) with four knives, two long cutting knives and two short cutting/turning knives. This provides a thorough, perfect result with minimal rise of temperature. The knives are made of high quality Swedish steel.

□ Materials

• Machine base of aluminium. • Bowl of stainless steel. • Cutting unit center hub of polysulphone. • Knives of Swedish high quality steel. • Lid polysulphone. • Scraper ring and scraper handle polysulphone.

□ Norms

• EU Machine Directive 89/392/EEC.
• EMC Directive 89/336/EEC.

□ Machine base VCB-61

• Motor: 1100 W, single phase, 50–60 Hz. 100–120 V, 15.4 A or 220–240 V, 7.4 A.
• Thermal motor protection.
• Transmission: direct drive. • Safety system: Three individual safety switches and mechanical motor brake. • Degree of protection: IP34. • Fuse in fuse box for the premises: 10 A, slow-blow (220–240 V), 20 A for 100–20 V. • Sound level: LpA (EN31201): < 67 dBA. • Magnetic field: Less than 0.1 microtesla.

□ Controls and speeds VCB-61

• "O" = machine switched off. • "I" = machine runs continuously at 1500 rpm (50 Hz motor) or 1700 rpm (60 Hz motor).
• "P" (pulse) = machine runs at 1500 rpm until the knob is released (50 Hz motor) or 1700 rpm (60 Hz motor).

□ Net weights VCB-61

• Machine base: 25 kg (100–120 V machine), 23.6 kg (220–240 V machine).
• Bowl complete with knife/cutter, lid and scraper: 2.6 kg.

□ Machine base VCB-62

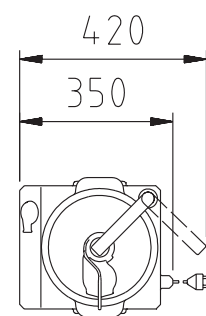
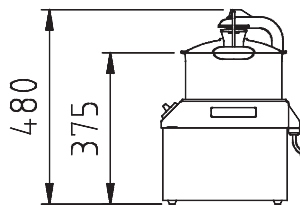
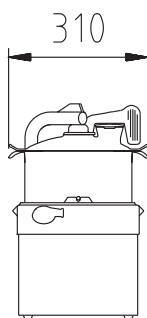
• Motor: 1500/900 W, 3-phase, 50–60 Hz. 208–240 V, 5.1 A or 380–415 V, 3.5 A. • Thermal motor protection.
• Transmission: direct drive. • Safety system: Three individual safety switches and mechanical motor brake. • Degree of protection: IP34. • Fuse in fuse box for the premises: 10 A, slow-blow (380–415 V), 10 A (208–240 V). • Sound level: LpA (EN31201): < 67 dBA. • Magnetic field: Less than 0.1 microtesla.

□ Controls and speeds VCB-62

• "O" = machine switched off. • "I" = machine runs continuously at 1500 rpm (50 Hz motor) or 1700 rpm (60 Hz motor).
• "II" = machine runs continuously at 3000 rpm (50 Hz motor) or 3400 rpm (60 Hz motor). • "P" (pulse) = machine runs at 1500 rpm until the knob is released (50 Hz motor) or 1700 rpm (60 Hz motor).

□ Net weights VCB-62

• Machine base: 24.2 kg (208–240 V machine), 21.2 kg (380–415 V machine).
• Bowl complete with knife/cutter, lid and scraper: 2.6 kg.



Established 1941