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Showroom locations

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Ph (07) 4152 7277

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Ph (07) 4194 0722

Your requested document is included below

ISO 9001 CE

HALLDE®

Food Preparation
Fast and Easy

- ❑ Chops, grinds, mixes and blends minced meat, fish mousse, aromatic butter, dressing, mayonnaise, desserts, purée, paté, etc.
- ❑ Prepares meat, fish, fruit, vegetables, onions, parsley, nuts, almonds, parmesan, mushrooms, chocolate, etc.
- ❑ For restaurants, shops, fast food and catering establishments, diet kitchens, hospitals, retirement homes, day care centres, schools, etc.
- ❑ Gross volume 4 litres. Net volume liquid 1.6 litres.
- ❑ Machine base and bowl of metal.

Vertical Cutter/Mixers VCM-41 & 42

❑ Patented scraper system for bowl. ❑ Machine base and bowl of metal. ❑ Two speeds (VCM-42). ❑ Genuine direct-action PULSE-function. ❑ Exemplary safety system. ❑ All lose parts can be machine washed. (See * under "Materials").

Hallde Vertical Cutter/Mixers VCM-41 and VCM-42

VCM-41/42

❑ Type of preparation
• Chops, grinds, mixes and blends minced meat, fish mousse, aromatic butter, dressing, mayonnaise, desserts, purée, paté, etc. • Prepares meat, fish, fruit, vegetables, onions, parsley, nuts, almonds, parmesan, mushrooms, chocolate, etc.

❑ Users
• Restaurats, shops, fast food and catering establishments, diet kitchens, hospitals, retirement homes, day care centres, schools, etc.

❑ Bowl volume
• Gross volume 4 litres. • Net volume liquid 1.6 litres.

❑ Kapacity
• 1.3 kilograms meat, 1.3 kilograms fish, 1.6 litres mayonnaise, 1 litre parsley.

❑ Cutting unit
• In order to remain sharp, and for perfect result also when preparing parsley, the cutting unit is equipped with serated cutting blades.

❑ Materials
• Machine base of aluminium. • Bowl* of stainless steel. • Cutting unit* with center hub of acetal and knives of of high quality Swedish steel. • Lid* and scraper system* of genuine polysulfon. * = Can be machine washed.

❑ Norms
• EU Machine directive 89/392/EEC.
• EMC Directivektive 89/336/EEC.

VCM-41

❑ Machine base
• Motor: 450 W, 100 V, single phase, 50/60 Hz, 9/8 A.
• Motor: 550 W, 110-120 V, single phase, 50/60 Hz, 8 A.
• Motor: 550 W, 230 V, single phase, 50/60 Hz, 4.7 A.

• Thermal motor protection. • Transmission: direct drive. • Safety system: three individual safety switches and mechanical motor brake. • Degree of protection: IP44. • Plug: 10 A, earthed. • Fuse in fuse box for the premises: 10 A, slow-blow. • Sound level LpA (EN31201): 72 dBA. • Magnetic field: less than 0,1 mikrotesla.

❑ Controls and speeds
• "0" = machine switched off. • "I" = machine runs continuously at 1500 rpm (50 Hz) or 1700 rpm (60 Hz). • "P" (pulse) = machine runs at 1500 rpm (50 Hz) or 1700 rpm (60 Hz) until the knob is released.

❑ Net weights
• Machine base: 14,8 kg. • Bowl complete with knife, lid and scraper system: 1,6 kg.

VCM-42

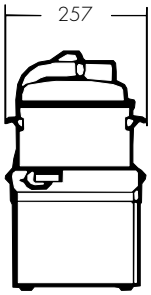
❑ Machine base
• Motor: 750/370 W, 230 V, three phase, 50 Hz, 2,5/2,0 A.
• Motor: 750/370 W, 400 V, three phase, 50 Hz, 1,7/1,4 A.

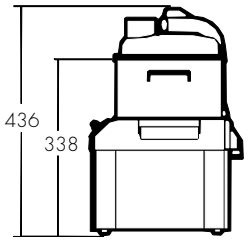
• Thermal motor protection. • Transmission: direct drive. • Safety system: three individual safety switches and mechanical motor brake. • Degree of protection: IP44. • Plug: 16 A, earthed. • Fuse in the fuse box for the premises: 10 A, slow blow.
• Sound level LpA (EN31201): 72 dBA.
• Magnetic field: less than 0,1 mikrotesla.

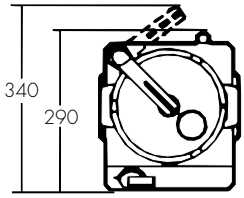
❑ Controls and speeds
• "0" = machine switched off. • "I" = machine runs continuously at 1500 rpm. • "II" = machine runs continuously at 3000 rpm. • "P" (Puls) = machine runs at 3000 rpm until the knob is released.

❑ Net weights
• Machine base: 15,4 kg. • Bowl complete with knife, lid and scraper system: 1,6 kg.

The right is reserved to make changes in designs and product range.







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HÄLLDE®

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