





MANUFACTURER

HALLDE

MODEL

VCB-62

PRODUCT DESCRIPTION

Vertical Cutter Blender, 6 liter.

ORIGIN

Sweden

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		PECIFICATION			
SPECIFICATION TEXT	Vertical Cutter Blender with a 6 litre stainless steel bowl. Machine has a sealed lid and a scraper system with four scrapers of Tritan. Knife unit is of high quality aluminium and have four knifes; two large serrated cutting knives and two smaller turning knives. Machine has two speeds (1 500 and 3 000 rpm) and pulse function. Machine is controlled by a turning knob and not buttons. Motor rotate the knife unit direct without intermediate belts.				
FUNCTION	Machine for grinding, chopping, blending and mixing. Processes meat, fish, fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.				
CAPACITY	0.5-3.5 kg/minute, 6 litre bowl.				
MATERIAL	Machine base: aluminium. Bowl: stainless steel. Knife unit: aluminium. Knives: stainless steel. Lid and scraper system: Tritan.				
MOTOR	1.5 kW, Two speeds (1 500, 3 000 rpm) and Pulse function. 220-240 V, 3-phase, 50/60 Hz. 380-415 V, 3-phase, 50/60 Hz. 440 V, 3-phase, 60 Hz. Direct drive. Thermal protection.				
POWER SUPPLY	Earthed, 3-phase.				
STANDARDS	EN 12852 + A1:2010. NSF/ANSI Standard 8.				
WEIGHT/VOLUME	CONTENT	NET WEIGHT	PACKAGES	FREIGHT WEIGHT	FREIGHT VOLUME
	VCB-62 Machine	25 kg	1	29 kg	0.086 m³
SAFETY	2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, no 10/2011, 1935/2004CE, SS-EN ISO 26800:2011.				
DIRECTIVE AND REGULATION	CE approved. Three safety switches, mechanic motor brake, machine safety: IP34.				
DRAWINGS	The drawings below can be downly	loaded at hallde.		480	