

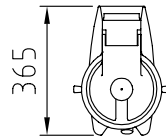


SCALE 1:20

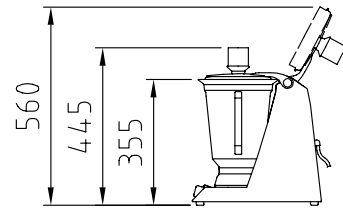
HALLDE BLENDER SB-4



SB4F.DWG



SB4U.DWG



SB4S.DWG

## Hallde Blender SB-4

### Types of processing:

- Blends, mixes, whips, stirs, chops, mashes.
- Prepares paste, batter, dressings, herb oils, sauces, thickenings, mayonnaise, soups, desserts, milkshakes, cocktails, fruit drinks, juices, etc.

### Users:

- Restaurants, bars, diet kitchens, hospitals, schools, fast-food outlets, the catering trade, supermarkets, etc.

### Jug:

- Volume: 4 litres.
- Graduations: 0.5 - 3.8 litres, 10 - 140 ounces, 2 - 16 cups.
- Knife unit: extra long knife blades (72 mm from tip to tip), see MATERIALS.
- Lid: tight-fitting with filling hole (diameter 26 mm).
- Dosing feeder: volume 1 dl.
- The jug including the knife unit, the lid and the dosing feeder, can be machine washed without the need to remove the knife unit from the jug.

### Machine base:

- Motor alternative 1: 1000 W, 220-240 V, single-phase, 50/60 Hz.
- Motor alternative 2: 1000 W, 110-120 V, single-phase, 50/60 Hz.
- Thermal motor protection with automatic reset.
- Fuse in the fuse box for the premises: 10 A, delayed.
- Electronic speed control for soft start and constant speed regardless of the load.
- Transmission: maintenance-free toothed belt.
- Safety system: mechanical safety switch.
- Degree of protection: IP34.
- Sound level LpA (EN31201): < 88 dB(A).

### Speed controls:

- Speed setting knob for stepless, variable speed setting from 700 to 15 000 r.p.m.
- Hallde separate Sprinter Pulse Function (HALLDE SPF) button for direct access to maximum speed (15 000 r.p.m.) while the blender is operating.

### Materials:

- Machine housing: aluminium alloy.
- Jug and dosing feeder: exclusively, extremely impact-resistant and heat-resistant (115°) polysulfone.
- Lid: impact-resistant and heat-resistant (115°) polypropylene.
- Knife unit: blades of highest quality knife steel, maintenance-free stainless steel shaft, fully-encased and maintenance-free stainless steel ball-bearings.
- Drive coupling wheels on the jug and on the machine base: steel-reinforced acetal.

### Net weights:

- Machine with lid: 5.7 kg.
- Jug: 0.9 kg.

### Standards:

- NSF STANDARD 8
- EU Machinery Directive 89/392/EEC.
- EMC Directive 89/336/EEC