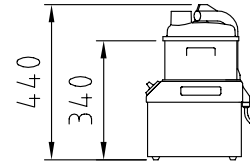
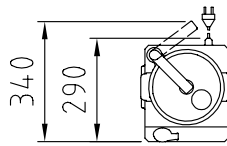
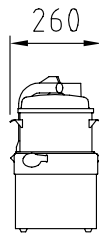




SCALE 1:20

HALLDE VERTICAL CUTTER/MIXER

VCM-41 AND VCM-42



VCM41F.DWG

VCM41U.DWG

VCM41S.DWG

## Halde Vertical Cutter/Mixer VCM-42

### ❑ MACHINE

- Motor: Two-speed with separate pulse function, 0.55 kW, 110-240 V, single-phase, 50/60 Hz, with thermal motor protection.
- Transmission: Direct drive.
- Safety system: Two independent safety switches: 1 mechanical, 1 magnetic. Mechanical motor brake stops the cutting tools.
- Degree of protection: IP44.
- Power supply socket: Earthed, single-phase, fused 10 A, slow-blow.
- Sound level LpA (EN31201): 72 dBA.

### ❑ CUTTER

- Blade diameter: 190 mm. Speed: 1500/3000 rpm.

### ❑ MATERIALS

- Machine housing: Anodized and polished aluminium alloy.
- Bowl: Stainless steel.
- Lid: Tough polycarbonate.
- Blade head: Acetal.
- Cutter and blender blades: Knife steel from Sandvik 7C27MO2.

### ❑ BOWL VOLUME

- Gross volume: 4 litres (130 mm high, 200 mm diameter). Net liquid volume: 1.65 litres.

### ❑ NET WEIGHT

- Machine: 17.6 kg.

### ❑ DOCUMENTATION

- Handling- & operating instructions on all EU languages. Processing instructions at VHS video.

### ❑ QUANTITIES, SIZES AND PROCESSING TIMES

The maximum quantities that the machine can process in one fill and the approximate processing times are listed below.

- Meat: 1.3 kg/1 min.
- Fish: 1.3 kg/1 min.
- Flavoured butter: 1.3 kg/1 min.
- Dough: 1.3 kg/2 min.
- Mayonnaise: 1.65 litres/1 min.
- Parsley: 1 litre/1 min.

### ❑ STANDARDS

- EU Machine Directive 89/392/EEC
- EMC Directive 89/336/EEC