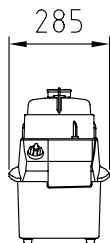


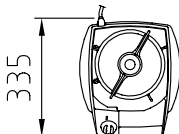


SCALE 1:20

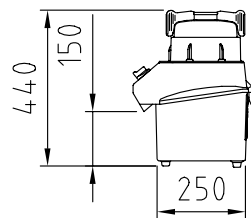
HALLDE COMBICUTTER CC-34
BOWL ATTACHMENT



CC34CF.DWG

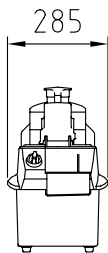


CC34CU.DWG

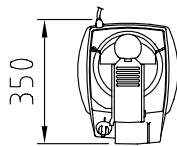


CC34CS.DWG

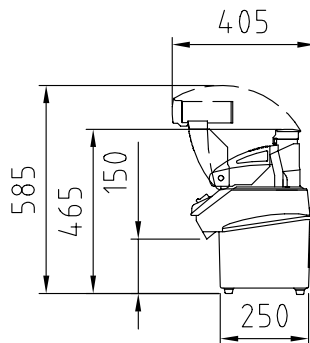
VEGETABLE PREP. ATTACHMENT



CC34FF.DWG



CC34FU.DWG



CC34FS.DWG

Hallde CombiCutter CC-34

Type of preparation

- Slices, dices, shreds, and/or grates fruit, vegetables, dry bread, cheese, nuts, mushrooms.
- Chops and grinds meat, fish, fruit, vegetables, nuts.
- Blends/mixes sauces, aromatic butter, mayonnaise, soups, dressing, thickenings, desserts, etc.

Users

- Restaurants, shop kitchens, diet kitchens, day care centres, retirement homes, catering establishments, etc. preparing from 10 to 80 portions a day.

Capacity

- Prepares up to 2 kg per minute with the vegetable preparation attachment (feed head) depending on choice of cutting disc and type of raw material.
- Feed head volume: 0.9 litres.
- Diameter of feed tube: 53 mm.
- Gross volume of bowl: 3 litres.
- Net volume of bowl, free-flowing liquid: 1.5 litres.

Machine base

- Motor: 1000 Watt. 100-120 V, single-phase, 50-60 Hz. 220-240 V, single-phase, 50/60 Hz. Thermal motor protection with automatic reset.
- Transmission: maintenance free toothed belt.
- Safety system: two safety switches.
- Degree of protection: IP34.
- Power supply socket: earthed, single-phase, 10 A.
- Fuse in fuse box for the premises: 10 A, delayed.
- Noise level LpA (EN 31201): 76 dBA during cutting and 82 dBA during chopping.
- Magnetic field: less than 0.1 microtesla.

Cutting discs and chopping knife

- Diameter of cutting discs: 185 mm.
Diameter of chopping knife: 170 mm.

Speeds

- Four speeds (HALLDE 4-SPEED) for perfect processing results during cutting and chopping.
- The automatic speed setting (HALLDE AUTO-SPEED) senses whether the feed head or bowl is attached. During cutting with the feed head the machine operates at approx. 500 rpm in position "I" on the starting handle and approx. 800 rpm in position "II", and during chopping with the bowl approx. 1,450 rpm in position "I" and approx. 2,650 rpm in position "II".
The pulse function operates at 800 rpm during cutting with the feed head and at 2,650 rpm during chopping with the bowl, in "P" position.

Materials

- Machine base of aluminium.
Vegetable preparation attachment with feed head made of polycarbonate, ejector plate of acetal, cutting tool discs of acetal, polysulfone, polyurethane or aluminium, cutting tool blades of high quality steel.
- Vertical cutter/mixer attachment with stainless steel bowl, knife hub of acetal, blades of highest quality knife steel, lid and scraper of polycarbonate.

Net weights

- Machine base: 8.6 kg.
- Vegetable preparation attachment complete excluding cutting discs: 1 kg.
- Cutting discs: approx. 0.4 kg. on average.
- Vertical cutter/mixer attachment complete with knife: 1.4 kg.

Norms

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