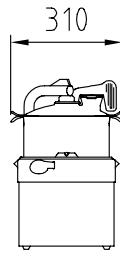




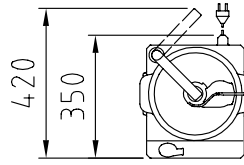
SCALE 1:20

HALLDE VERTICAL CUTTER/MIXER

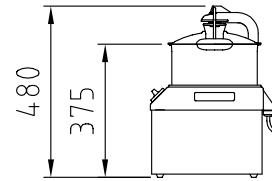
VCB-61 AND VCB-62



VCB61F.DWG



VCB61U.DWG



VCB61S.DWG

Halde Vertical Cutter/Mixer VCB-62

MACHINE

- Motor: Two-speed with separate pulse function, 1.5/0.9 kW, 208-230 V, 3-phase, 50 Hz, or 380-440 V, 3-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, 3-phase, fused 10 A, slow-blow.
- Sound level LpA (EN31201): <70 dBA.

CUTTER

- Blade diameter: 230 mm. Speed: 1500/3000rpm.

MATERIALS

- Machine housing: Anodized and lacquered aluminium alloy.
- Bowl: Stainless steel.
- Lid: Polysulfone.
- Blade head: Polysulfone.
- Cutter and blender blades: Knife steel from Sandvik 7C27MO2.

BOWL VOLUME

- Gross volume: 6 litres (130 mm high, 240 mm diameter). Net liquid volume: 4.5 litres (standard).

NET WEIGHT

- Machine: 25.4 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: 2 kg/1 min.
- Fish: 2 kg/1 min.
- Flavoured butter: 2 kg/1 min.
- Dough: 2 kg/2 min.
- Mayonnaise: 2.65 litres/1 min.
- Parsley: 1.5 litre/1 min.

STANDARDS

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