



**MANUFACTURER**

HALLDE

**MODEL**

CC-32S

**PRODUCT DESCRIPTION**

Combined Vegetable Preparation machine, process up to 2 kg/minute and Vertical Cutter, volume 3 litre.

**ORIGIN**

Sweden

**SPECIFICATION**

|  |   |                   |                 |                       |                       |
|--|---|-------------------|-----------------|-----------------------|-----------------------|
| <b>SPECIFICATION TEXT</b>                | Table top machine with half-moon feed cylinder and stainless steel bowl, made to process 2 kg/minute or 10-80 portions/day. Machine has two speeds which switch depending on what preparation top is mounted. Machine is controlled with a turning knob instead of buttons. Vegetable preparation top is of 0.9 litre with a tube feeder of 53 mm in diameter. Bowl is 3 litre and have a scraper system with three scrapers. Knives for bowl cutter are serrated. The machine base and the knife chamber are made of ABS-plastic. Machine is controlled with a turning knob instead of buttons. Cutting tools are made of stainless steel, 185 mm in diameter and washable in dishwasher. Motor rotate the cutting blade clockwise via a self-tensioned toothed belt. Machine has handles for easy mobility. |                   |                 |                       |                       |
| <b>FUNCTION</b>                          | Machine for slicing, shredding, grating and cutting julienne as well as grinding, chopping, blending and mixing. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, meat, fish, etc.  |                   |                 |                       |                       |
| <b>CAPACITY</b>                          | Up to 80 portions/day and up to 2 kg/minute. 0.9 liter feed cylinder, 53 mm tube feeder for elongated products. Bowl: 3 litre.  |                   |                 |                       |                       |
| <b>MATERIAL</b>                          | Machine base and knife chamber: ABS-plastic. Feeder top: polycarbonate and polyamide. Cutting tools: stainless steel. Ejector plate: acetal. Bowl: stainless steel. Knife unit: acetal. Lid and Scraper system: Tritan.   |                   |                 |                       |                       |
| <b>MOTOR</b>                             | 1.0 kW. Two speeds (500 rpm, 1 450 rpm)<br>220-240 V, single phase, 50-60 Hz.<br>Transmission: Toothed belt. Thermal protection.  |                   |                 |                       |                       |
| <b>POWER SUPPLY</b>                      | Earthed, single phase.  |                   |                 |                       |                       |
| <b>STANDARDS</b>                         | EN 1678+A1:2010. NSF/ANSI Standard 8.   |                   |                 |                       |                       |
| <b>RECOMMENDED CUTTING TOOL PACKAGES</b> | <b>INCLUDING</b>  |                   |                 | <b>NET WEIGHT</b>     |                       |
|  | <ul style="list-style-type: none"> <li>• 2-pack Cutting Tools               <ul style="list-style-type: none"> <li>- Slicer 4 mm</li> <li>- Grater/Shredder 4 mm</li> </ul> </li> <li>• 4-pack Cutting Tools               <ul style="list-style-type: none"> <li>- Slicer 2 mm</li> <li>- Slicer 4 mm</li> <li>- Grater/Shredder 4 mm</li> <li>- Julienne Cutter 2x2 mm</li> </ul> </li> </ul>   |                   |                 | 0,6 kg                |                       |
|  |   |                   |                 |                       | 1.2 kg                |
| <b>WEIGHT/VOLUME</b>                     | <b>CONTENT</b>  | <b>NET WEIGHT</b> | <b>PACKAGES</b> | <b>FREIGHT WEIGHT</b> | <b>FREIGHT VOLUME</b> |
|  | CC-32S Machine incl. Vegetable Preparation- and Cutter/Bowl Attachment  | 7.6 kg            | 1               | 10 kg                 | 0.12 m <sup>3</sup>   |
| <b>SAFETY</b>                            | 2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, no 10/2011, 1935/2004CE, SS-EN ISO 26800:2011.  |                   |                 |                       |                       |
| <b>DIRECTIVE AND REGULATION</b>          | CE approved. Two safety switches, machine safety: IP34.   |                   |                 |                       |                       |

**DRAWINGS**

The drawings below can be downloaded at [hallde.com](http://hallde.com).

