

		Manufacturer HALLDE Model CC-32 Product Description Combi Cutter 2 kg/minute Origin Sweden, European Union		
SPECIFICATIONS				
Function	Machine for slicing, dicing, shredding, grating and cutting julienne as well as grinding, chopping, blending and mixing. Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, meat, fish, etc.			
Capacity	2 kg/minute, 10-80 portions/day, 3 litre bowl. 0.9 litre feed cylinder, 53 mm tube feeder for elongated products.			
Material	Machine base: ABS-plastic. Knife chamber: aluminium. Feeder top: polycarbonate and polyamide. Bowl: stainless steel. Knife unit: acetal. Knives: stainless steel. Lid: polycarbonate.			
Motor	1.0 kW, Two speeds (500 rpm, 1450 rpm). 230 V, single phase, 50-60 Hz. Transmission: Toothed belt. Thermal protection.			
Power supply	Earthed, single phase, 10 A. Fuse: 10 A delayed action fuse.			
Standards	EU Directive 2006/42/EC, 2006/95/EC, 2004/108/EC. NSF/ANSI Standard 8.			
Safety	CE approved. Two safety switches, machine safety: IP34 .			
Recommended accessories	 4-pack cutting tools: Slicer 2 mm Slicer 4 mm Grater/Shredder 2 mm Julienne 2x2 mm 			
Weights	Machine: 11 kg		Freight: 14 kg	
Dimensions	Width	Height	Depth	Volume
Machine dimensions	285 mm	465 mm*	350 mm	
Freight dimensions	410 mm	715 mm	410 mm	0.120 m ³
* Maximum height with pusher plate open 585 mm				

