



**Food Preparation  
Fast and Easy**

- Chops, grinds, mixes and blends minced meat, fish mousse, aromatic butter, dressing, mayonnaise, desserts, purée, paté, etc.
- Prepares meat, fish, fruit, vegetables, onions, parsley, nuts, almonds, parmesan, mushrooms, chocolate, etc.
- For restaurants, shops, fast food and catering establishments, diet kitchens, hospitals, retirement homes, day care centres, schools, etc.
- Gross volume 4 litres. Net volume liquid 1.6 litres.
- Machine base and bowl of metal.

## **Vertical Cutter/Mixers VCM-41 & 42**

- Patented scraper system for bowl.**
- Machine base and bowl of metal.**
- Two speeds (VCM-42).**
- Genuine direct-action PULSE-function.**
- Exemplary safety system.**
- All loose parts can be machine washed.** (See \* under "Materials").



# Halldé Vertical Cutter/Mixers VCM-41 and VCM-42

## VCM-41/42

### □ Type of preparation

• Chops, grinds, mixes and blends minced meat, fish mousse, aromatic butter, dressing, mayonnaise, desserts, purée, paté, etc. • Prepares meat, fish, fruit, vegetables, onions, parsley, nuts, almonds, parmesan, mushrooms, chocolate, etc.

### □ Users

• Restaurats, shops, fast food and catering establishments, diet kitchens, hospitals, retirement homes, day care centres, schools, etc.

### □ Bowl volume

• Gross volume 4 litres. • Net volume liquid 1.6 litres.

### □ Kapacity

• 1.3 kilograms meat, 1.3 kilograms fish, 1.6 litres mayonnaise, 1 litre parsley.

### □ Cutting unit

• In order to remain sharp, and for perfect result also when preparing parsley, the cutting unit is equipped with serated cutting blades.

### □ Materials

• Machine base of aluminium. • Bowl\* of stainless steel. • Cutting unit\* with center hub of acetal and knives of high quality Swedish steel. • Lid\* and scraper system\* of genuine polysulfon. \* = Can be machine washed.

### □ Norms

• EU Machine directive 89/392/EEC.  
• EMC Direktivektive 89/336/EEC.

## VCM-41

### □ Machine base

• Motor: 450 W, 100 V, single phase, 50/60 Hz, 9/8 A.  
• Motor: 550 W, 110-120 V, single phase, 50/60 Hz, 8 A.  
• Motor: 550 W, 230 V, single phase, 50/60 Hz, 4.7 A.

• Thermal motor protection. • Transmission: direct drive. • Safety system: three individual safety switches and mechanical motor brake. • Degree of protection: IP44. • Plug: 10 A, earthed. • Fuse in fuse box for the premises: 10 A, slow-blow. • Sound level LpA (EN31201): 72 dBA. • Magnetic field: less than 0,1 mikrotesla.

### □ Controls and speeds

• "0" = machine switched off. • "I" = machine runs continuously at 1500 rpm (50 Hz) or 1700 rpm (60 Hz). • "P" (pulse) = machine runs at 1500 rpm (50 Hz) or 1700 rpm (60 Hz) until the knob is released.

### □ Net weights

• Machine base: 14,8 kg. • Bowl complete with knife, lid and scraper system: 1,6 kg.

## VCM-42

### □ Machine base

• Motor: 750/370 W, 230 V, three phase, 50 Hz, 2,5/2,0 A.  
• Motor: 750/370 W, 400 V, three phase, 50 Hz, 1,7/1,4 A.

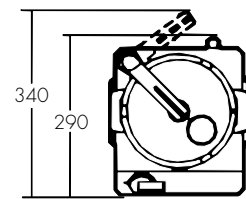
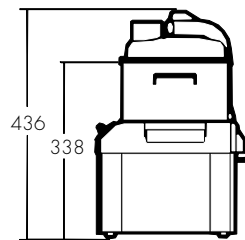
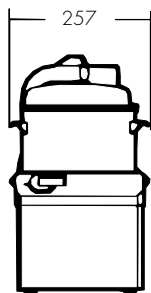
• Thermal motor protection. • Transmission: direct drive. • Safety system: three individual safety switches and mechanical motor brake. • Degree of protection: IP44. • Plug: 16 A, earthed. • Fuse in the fuse box for the premises: 10 A, slow blow. • Sound level LpA (EN31201): 72 dBA. • Magnetic field: less than 0,1 mikrotesla.

### □ Controls and speeds

• "0" = machine switched off. • "I" = machine runs continuously at 1500 rpm. • "II" = machine runs continuously at 3000 rpm. • "P" (Puls) = machine runs at 3000 rpm until the knob is released.

### □ Net weights

• Machine base: 15,4 kg. • Bowl complete with knife, lid and scraper system: 1,6 kg.



**Established 1941**