

USER INSTRUCTIONS



COMBI CUTTERS CC-32S / CC-34



Made in Sweden. Exclusively distributed and serviced in Australia by Roband Australia Pty Ltd.

All standard Hällde products are designed to run at 220-240V per phase, 50Hz.

All specifications are nominal only. All information contained in this instruction is subject to change without notice due to constant research and development. AB Hällde Maskiner reserves the right to make changes to machines, accessories and cutting tools.

All care has been taken to ensure correct information at time of printing. AB Hällde Maskiner accepts no responsibility for printing errors.



Combi Cutter CC-32S

CAUTION!

Be very careful, especially of your hands, with sharp knife blades and moving parts.

Always carry the machine by the two handles on the sides of the machine base.

Never put your hands into the bowl, or in the feed compartment or in the feed tube of the vegetable preparation attachment.

Always use the pestle during cutting with the feed tube of the vegetable preparation attachment.

Before cleaning the machine, always switch it off by moving the speed control into the "O" position and then removing the power plug from the wall socket, alternatively open the isolating switch.

Always grip the handle of the vegetable preparation attachment when the feed compartment is being opened or closed.

Only a qualified service mechanic may repair the machine and open the machine housing.

Do not use the vegetable preparation attachment to cut frozen foods. Remove all hard parts from foods before cutting (e.g., apple stems, woody parts of turnips, etc.) to avoid damaging the cutting blades.

This appliance is not to be operated by children or persons with reduced physical, sensory or mental capabilities or persons lacking experience of such appliances, unless they are given adequate instruction or supervision.

UNPACKING

Check that all the parts are included, that the machine works and that nothing has been damaged during shipping. Claims should be made to the machine supplier within eight days of delivery.

INSTALLATION

Remove the knife from the bowl before installation.

Connect the machine to a main electricity supply with specification in accordance with the details on the data plate on the back of the machine base.

Place the machine on a sturdy bench or table 650–900 mm high.

Mount the wall rack for the cutting tools and the ejector plate on a wall close to the machine.

ALWAYS CHECK BEFORE USE

WITH THE VEGETABLE PREPARATION ATTACHMENT:

Remove the plug from the power supply socket or open the isolating switch, and then check that the electric cable is in good condition and is not cracked on the outside.

Remove the vegetable preparation attachment, any cutting tools and the ejector plate in accordance with the instructions under the heading "Dismantling", and then check that the machine will not start when the speed control is in the "I" position.

Fit the machine in accordance with the instructions under the heading "Assembling". Set the speed setting knob to the "I" position. Check that the machine stops when the handle of the vegetable preparation attachment is raised and that the axle/shaft stops rotating within 2 seconds. Then check that the machine re-starts when the handle is lowered.

Check that the rubber feet on the machine base are firmly screwed into position.

With regard to cutting tools, see page 41.

In the event of any fault or malfunction, call in a qualified service mechanic to remedy the fault before using the machine.

WITH THE CUTTER/BOWL ATTACHMENT:

Remove the plug from the power supply socket or open the isolating switch, and then check that the electric cable is in good condition and is not cracked on the outside.

Fit the bowl, knife and lid. Set the speed control to position "I" and check that the shaft then stops rotating within 4 seconds after the lid has been removed by turning it anti-clockwise as far as it will go.

Remove the lid, the knife and the bowl. Turn the speed control to the "I" position and check that the machine does not start.

Check that the rubber feet of the machine are firmly screwed into position.

Check that the knives are in good condition and sharp.

In the event of any fault or malfunction, call in a qualified service mechanic to remedy the fault before using the machine.

TYPE OF PROCESSING

WITH THE VEGETABLE PREPARATION ATTACHMENT:

Slices, grates, shreds, cuts julienne and crimping slicers in a variety of dimensions, depending on the cutting tool selected. Processes vegetables, fruit, dry bread, cheese, nuts, mushrooms etc.

The large feed compartment is used mainly for bulk feeding of all sorts of products (picture) and for cutting larger products such as cabbage.

The large feed compartment is also used when the product is to be cut in a specific direction, such as tomatoes and lemons. Place/stack the products as shown in the picture.

The built-in feed tube is used for cutting long products such as cucumbers, see picture.

WITH THE CUTTER/BOWL ATTACHMENT:

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

USERS

Restaurants, shop kitchens, cafés, bakeries, diet kitchens, retirement homes, schools, fast food outlets, day care centers, salad bars, etc.

CAPACITY

WHEN USING THE VEGETABLE PREPARATION ATTACHMENT

Up to 80 portions per day and 2 kg per minute.

WHEN USING THE CUTTER/BOWL ATTACHMENT

For a good and even result with firm foods such as meat, cheese, they should first be separated into pieces of roughly equal size and no larger than about 3x3x3 cm.

The recommended maximum quantities that the machine should process at one time are shown below.

- Meat: 1 kg
- Fish: 1 kg
- Aromatic butter: 1 kg
- Mayonnaise: 1 litre
- Parsley: 1 litre

THE SCRAPER (CUTTER/BOWL ATTACHMENT)

Always have the scraper fitted during all types of processing since the three scraper blades slow down the rotation of the food in the bowl and guide the food toward the centre/cutting zone of the bowl.

By turning the handle of the scraper back and forth, the lid and walls of the bowl can easily be scraped and the food returned to the cutting zone while the machine is operating.

ASSEMBLING

THE VEGETABLE PREPARATION ATTACHMENT:

Place the ejector plate on the shaft, turn the ejector plate and press it down into its coupling.

Then place the chosen cutting tool on the shaft and rotate it so that it drops into its coupling.

Place the vegetable preparation attachment on the machine base so that the text "Close Open" is at 5 o'clock in relation to the outlet of the machine base and turn it clockwise as far as it will go and is firmly in position.

THE CUTTER/BOWL ATTACHMENT:

Place the bowl on the machine base so that the locating plate of the bowl is inserted into the recess on the top of the machine base.

Place the knife on the shaft and rotate the knife while pressing it down so that it sinks completely into its coupling.

Fit the sealing ring into the groove on the inside of the lid.

Grip the centre of the scraper ring and place the lid on the scraper ring.

Place the scraper handle on top of the lid and the scraper ring under it. Turn the scraper handle anti-clockwise as far as it will go in the scraper ring and the three parts are joined.

Place the lid on the bowl so that the text "Close Open" is at 5 o'clock in relation to the outlet of the machine base.

Turn the lid clockwise as far as it will go.

DISMANTLING

THE VEGETABLE PREPARATION ATTACHMENT:

Turn the vegetable preparation attachment anti-clockwise as far as it will go, then lift it off.

Turn the cutting tool clockwise and lift it off.

Lift off the ejector plate.

THE CUTTER/ BOWL ATTACHMENT:

Turn the lid anti-clockwise as far as it will go and lift away the lid/scraper.

Press the scraper ring and the scraper handle together, while rotating the scraper handle clockwise as far as it will go and separate the three parts.

Rotate the knife clockwise as far as it will go and remove the knife and lift off the bowl. If the contents of the bowl are liquid it should be emptied before the knife is removed.

USING THE SPEED CONTROL

With the speed control in the "O" position the machine is switched off. In the "I" position the machine operates continuously.

CLEANING

Read all of the instructions before you begin to clean the machine.

BEFORE CLEANING: Always switch off the machine and remove the power supply plug from the socket. Alternatively, if the machine does not have a plug, open the isolating switch. Remove all the removable parts that are to be cleaned. If the machine is fitted with a vertical cutter/mixer attachment remove the scraper blades and sealing ring as well.

CLEANING IN A DISHWASHER: All removable parts are machine washable.

CLEANING BY HAND: Always use hand dishwashing liquid.

CLEANING MATERIALS: Use a dish brush to clean the food zones. The knife shaft in the centre of the machine can be cleaned with a small bottlebrush. Use a damp cloth to wipe down the other surfaces on the machine.

DISINFECTING: Use isopropyl alcohol (65–70%). Isopropyl alcohol is highly inflammable so use caution when applying it.

WARNING:

- Do not pour or spray water onto the sides of the machine.

- Do not use boiling or hot water.
- Do not use sodium hypochlorite (chlorine) or any agent containing this substance.
- Do not use sharp objects or any objects not intended for the purpose of cleaning.
- Do not use abrasive detergents or cleaning products.

AVOID: Do not use cleaning sponges with scouring pads (e.g. Scotch-Brite™) unless absolutely necessary. This roughens the surface and makes it less water repellent.

ADVICE ON CARE:

- Clean the machine immediately after use.
- Dry the machine immediately after cleaning to avoid oxidation and discoloration of the surface.

INFORMATION: If the machine is left damp for longer periods stains will appear. These stains are harmless but the original surface will lose its lustre. Vegetables and fruit contain acids. Depending on which products are processed this will have an effect on the metal after varying periods of time. It is therefore important to clean the machine immediately after processing salty and acidic products.

TROUBLE SHOOTING

To eliminate the risk of damage to the motor, the CC-32S is fitted with thermal motor protection that automatically switches off the machine if the temperature of the motor should become too high. The thermal motor protection has automatic reset, which means that the machine can be started again when the motor has cooled down, which usually takes between 10 and 30 minutes.

FAULT: The machine will not start or stops while running and cannot be re-started.

REMEDY: Check that the power plug is properly inserted in the wall socket or, alternatively, set the main switch to the "I" position. Check that the fuses in the wall box for the premises have not blown and have the correct ampere rating. Check that the vegetable preparation attachment is correctly fitted and that the handle of the vegetable preparation attachment has been lowered. Check that the bowl and lid are correctly fitted. Wait for up to 30 minutes and then try to start the machine again. Call in a qualified service mechanic for action.

FAULT: Low capacity or poor processing result when using the vegetable preparation attachment.

REMEDY: Select the right cutting tool. Always use the ejector plate. Check that the knives and grater/shredder plates are whole and sharp. Press the food down loosely with less force.

FAULT: Low capacity or poor processing results when using the cutter/ bowl attachment.

REMEDY: Separate the foods into smaller, evenly-sized pieces, max. 3x3x3 cm. Process for a shorter or longer period of time. Process a smaller amount each time. Always have the scraper fitted and use it as required.

FAULT: The cutting tool cannot be removed when using the vegetable preparation attachment.

REMEDY: Always use the ejector plate. Use a thick leather glove or other glove that the blades of the cutting tool cannot cut through and remove the cutting tool by turning it clockwise.

TECHNICAL SPECIFICATION HALLDE CC-32S

CAPACITY AND VOLUME: Processes up to 2 kg. per minute with the vegetable preparation attachment, depending on the type of cutting tool and foods. Volume of the vegetable preparation attachment: 0.9 litres. Diameter of the feed tube: 53 mm. Cutter/bowl attachment: gross volume of bowl: 3 litres. Net volume of bowl with free-flowing liquid: 0.9 litres.

MACHINE BASE: Motor: 1.0 kW. 100-120 V, Single phase, 50-60 Hz. 220-240 V, single phase, 50/60 Hz. Thermal motor protection. 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. Sound level: LpA (EN31201): 76 dBA during cutting and 82 dBA during chopping. Magnetic field: Less than 0.1 microtesla.

CONTROLS AND SPEEDS: Two speeds (HALLDE 2-Speed) for perfect processing result in connection with both vegetable preparation attachment and cutter/ bowl attachment. Automatic speed setting (HALLDE Auto-Speed) that senses whether the vegetable preparation attachment or the cutter/ bowl attachment is fitted. During cutting with the vegetable preparation attachment the machine operates at 500 rpm, and while using the cutter/ bowl attachment 1 450 rpm.

CUTTING TOOLS AND CHOPPING KNIFE: The diameter of the cutting tools is 185 mm. The diameter of the chopping knife is 170 mm.

NET WEIGHTS: Machine base: 7 kg. Vegetable preparation attachment complete but excluding cutting tools: 1 kg. Cutting tools: approx. 0.3 kg average. Vertical cutter/mixer attachment complete but excluding knife: 1.4 kg.

NORMS/STANDARDS: NSF STANDARD 8, see declaration of conformity.



Combi Cutter CC-34

CAUTION!

Be very careful, especially of your hands, with sharp knife blades and moving parts.

Always carry the machine by the two handles on the sides of the machine base.

Never put your hands into the bowl or in the feed compartment or in the feed tube of the vegetable preparation attachment.

Always use the pestle during cutting with the feed tube of the vegetable preparation attachment.

Before cleaning the machine, always switch it off by moving the speed control into the "O" position and then removing the power plug from the wall socket, alternatively open the isolating switch.

Always grip the handle of the vegetable preparation attachment when the feed compartment is being opened or closed.

Only a qualified service mechanic may repair the machine and open the machine housing.

Do not use the vegetable preparation attachment to cut frozen foods. Remove all hard parts from foods before cutting (e.g., apple stems, woody parts of turnips, etc.) to avoid damaging the cutting blades

This appliance is not to be operated by children or persons with reduced physical, sensory or mental capabilities or persons lacking experience of such appliances, unless they are given adequate instruction or supervision.

UNPACKING

Check that all the parts are included, that the machine works and that nothing has been damaged during shipping. Claims should be made to the machine supplier within eight days of delivery.

INSTALLATION

Remove the knife from the bowl before installation.

Connect the machine to a main electricity supply with specification in accordance with the details on the data plate on the back of the machine base.

Place the machine on a sturdy bench or table 650–900 mm high.

Mount the wall rack for the cutting tools and the ejector plate on a wall close to the machine.

ALWAYS CHECK BEFORE USE

WITH THE VEGETABLE PREPARATION ATTACHMENT:

Remove the plug from the power supply socket or open the isolating switch, and then check that the electric cable is in good condition and is not cracked on the outside.

Remove the vegetable preparation attachment, any cutting tools and the ejector plate in accordance with the instructions under the heading "Dismantling", and then check that the machine will not start when the speed control is in the "II" position.

Fit the machine in accordance with the instructions under the heading "Assembling". Set the speed setting knob to the "II" position. Check that the machine stops when the handle of the vegetable preparation attachment is raised and that the axle/shaft stops rotating within 2 seconds. Then check that the machine re-starts when the handle is lowered.

Check that the rubber feet on the machine base are firmly screwed into position.

With regard to cutting tools, see page 41.

In the event of any fault or malfunction, call in a qualified service mechanic to remedy to correct the fault before using the machine.

WITH THE CUTTER/BOWL ATTACHMENT:

Remove the plug from the power supply socket or open the isolating switch, and then check that the electric cable is in good condition and is not cracked on the outside.

Fit the bowl, knife and lid. Set the speed control to position "II" and check that the shaft then stops rotating within 4 seconds after the lid has been removed by turning it anti-clockwise as far as it will go.

Remove the lid, the knife and the bowl. Turn the speed control to the "II" position and check that the machine does not start.

Check that the rubber feet of the machine are firmly screwed into position.

Check that the knives are in good condition and sharp.

In the event of any fault or malfunction, call in a qualified service mechanic to remedy the fault before using the machine.

TYPE OF PROCESSING

WITH THE VEGETABLE PREPARATION ATTACHMENT:

Slices, dices, grates, shreds, cuts julienne and crimping slicers in a variety of dimensions, depending on the cutting tool selected. Processes vegetables, fruit, dry bread, cheese, nuts, mushrooms etc.

The large feed compartment is used mainly for bulk feeding of all sorts of products and for cutting larger products such as cabbage.

The large feed compartment is also used when the product is to be cut in a specific direction, such as tomatoes and lemons. Place/stack the products as shown in the picture.

The built-in feed tube is used for cutting long products such as cucumbers, see picture.

WITH THE CUTTER/BOWL ATTACHMENT:

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

USERS

Restaurants, shop kitchens, cafés, bakeries, diet kitchens, retirement homes, schools, fast food outlets, day care centers, salad bars etc.

CAPACITY

WHEN USING THE VEGETABLE PREPARATION ATTACHMENT

Up to 80 portions per day and 2 kg per minute.

WHEN USING THE CUTTER/BOWL ATTACHMENT

The amount and size of the pieces that can be processed at one time, and the length of time the processing takes, depend on the consistency of the foods and on the result desired.

For an even and good result with firm foods such as meat and cheese, they should first be separated into pieces of roughly equal size and no larger than about 3x3x3 cm.

The recommended maximum quantities that should be processed at one time are shown below.

- Meat: 1 kg
- Fish: 1 kg
- Aromatic butter: 1 kg
- Mayonnaise: 1 litre
- Parsley: 1 litre

THE SCRAPER (CUTTER/BOWL ATTACHMENT)

Always have the scraper fitted during all types of processing since the three scraper blades slow down the rotation of the food in the bowl and guide the food toward the centre/cutting zone of the bowl.

By turning the handle of the scraper back and forth, the lid and walls of the bowl can easily be scraped and the food returned to the cutting zone while the machine is operating.

ASSEMBLING

THE VEGETABLE PREPARATION ATTACHMENT:

Place the ejector plate on the shaft, turn the ejector plate and press it down into its coupling.

Then place the chosen cutting tool on the shaft and rotate it so that it drops into its coupling.

During dicing: place the dicing grid with the sharp edge of the knives upward, so that the recess in the side of the dicing grid fits into the guide groove on the machine base. Then place the slicer on the shaft and rotate the slicer so that it drops down into its coupling.

Place the vegetable preparation attachment on the machine base so that the text "Close Open" is at 5 o'clock in relation to the outlet of the machine base and turn it clockwise as far as it will go and is firmly in position.

THE CUTTER/ BOWL ATTACHMENT:

Place the bowl on the machine base so that the locating plate of the bowl is inserted into the recess on the top of the machine base.

Place the knife on the shaft and rotate the knife while pressing it down so that it sinks completely into its coupling.

Fit the sealing ring into the groove on the inside of the lid.

Grip the centre of the scraper ring and place the lid on the scraper ring.

Place the scraper handle on top of the lid and the scraper ring under it. Turn the scraper handle anti-clockwise as far as it will go in the scraper ring and the three parts are joined.

Place the lid on the bowl so that the text "Close Open" is at 5 o'clock in relation to the outlet of the machine base.

Turn the lid clockwise as far as it will go.

DISMANTLING

THE VEGETABLE PREPARATION ATTACHMENT:

Turn the vegetable preparation attachment anti-clockwise as far as it will go then lift it off.

Turn the cutting tool clockwise and lift it off.

Lift off the dicing grid.

Lift off the ejector plate.

THE CUTTER/ BOWL ATTACHMENT:

Turn the lid anti-clockwise as far as it will go and lift away the lid/scraper.

Press the scraper ring and the scraper handle together, while rotating the scraper handle clockwise as far as it will go and separate the three parts.

Rotate the knife clockwise as far as it will go and remove the knife and lift off the bowl. If the contents of the bowl are liquid it should be emptied before the knife is removed.

USING THE SPEED CONTROL

During dicing and slicing of fragile foods such as tomatoes, etc., it is recommended that the speed control is set in the "I" position to give extra slow/gentle processing and the best results.

With the speed control in the "O" position the machine is switched off. In the "I" position the machine operates continuously at low speed and in the "II" position continuously at high speed. In the "P" (pulse) position the machine operates until the speed control is released (cutter/ bowl attachment).

CLEANING

Read all of the instructions before you begin to clean the machine.

BEFORE CLEANING: Always switch off the machine and remove the power supply plug from the socket. Alternatively, if the machine does not have a plug, open the isolating switch. Remove all the removable parts that are to be cleaned. If the machine is fitted with a vertical cutter/mixer attachment remove the scraper blades and sealing ring as well.

CLEANING IN A DISHWASHER: All removable parts are machine washable.

CLEANING BY HAND: Always use hand dishwashing liquid.

CLEANING MATERIALS: Use a dish brush to clean the food zones. The knife shaft in the centre of the machine can be cleaned with a small bottlebrush. Use a damp cloth to wipe down the other surfaces on the machine.

DISINFECTING: Use isopropyl alcohol (65–70%). Isopropyl alcohol is highly inflammable so use caution when applying it.

WARNING:

- Do not pour or spray water onto the sides of the machine.
- Do not use boiling or hot water.
- Do not use sodium hypochlorite (chlorine) or any agent containing this substance.
- Do not use sharp objects or any objects not intended for the purpose of cleaning.
- Do not use abrasive detergents or cleaning products.

AVOID: Do not use cleaning sponges with scouring pads (e.g. Scotch-Brite™) unless absolutely necessary. This roughens the surface and makes it less water repellent.

ADVICE ON CARE:

- Clean the machine immediately after use.
- Dry the machine immediately after cleaning to avoid oxidation and discoloration of the surface.

INFORMATION: If the machine is left damp for longer periods stains will appear. These stains are harmless but the original surface will lose its lustre. Vegetables and fruit contain acids. Depending on which products are processed this will have an effect on the metal after varying periods of time. It is therefore important to clean the machine immediately after processing salty and acidic products.

TROUBLE SHOOTING

To eliminate the risk of damage to the motor, the CC-34 is fitted with thermal motor protection that automatically switches off the machine if the temperature of the motor should become too high. The thermal motor protection has automatic reset, which means that the machine can be started again when the motor has cooled down, which usually takes between 10 and 30 minutes.

FAULT: The machine will not start or stops while running and cannot be re-started.

REMEDY: Check that the power plug is properly inserted in the wall socket or, alternatively, set the main switch to the "I" position. Check that the fuses in the wall box for the premises have not blown and have the correct ampere rating. Check that the vegetable preparation attachment is correctly fitted and that the handle of the vegetable preparation machine has been lowered. Check that the bowl and lid are correctly fitted. Wait for up to 30 minutes and then try to start the machine again. Call in a qualified service mechanic for action.

FAULT: Low capacity or poor processing result when using the vegetable preparation attachment.

REMEDY: Select the right cutting tool. Always use the ejector plate. Check that the knives and grater/shredder plates are whole and sharp. Press the food down loosely with less force.

FAULT: Low capacity or poor processing results when using the cutter/ bowl attachment.

REMEDY: Separate the foods into smaller, evenly-sized pieces, max. 3x3x3 cm. Process for a shorter or longer period of time. Process a smaller amount each time. Always have the scraper fitted and use it as required.

FAULT: The cutting tool cannot be removed when using the vegetable preparation attachment.

REMEDY: Always use the ejector plate. Use a thick leather glove or other glove that the blades of the cutting tool cannot cut through and remove the cutting tool by turning it clockwise.

TECHNICAL SPECIFICATION HALLDE CC-34

CAPACITY AND VOLUME: Processes up to 2 kg. per minute with the Vegetable preparation attachment depending on the type of cutting tool and foods. Volume of the vegetable preparation attachment: 0.9 litres. Diameter of the feed tube: 53 mm. Cutter/ bowl attachment: gross volume of bowl: 3 litres. Net volume of bowl with free-flowing liquid: 1.4 litres.

MACHINE BASE: Motor: 1.0 kW. 100-120 V, Single phase, 50-60 Hz. 220–240 V, single phase, 50/60 Hz. Thermal motor protection. 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. Sound level: LpA (EN31201): 76 dBA during cutting and 82 dBA during chopping. Magnetic field: Less than 0.1 microtesla.

CONTROLS AND SPEEDS: Four speeds (HALLDE 4-Speed) for perfect processing results in connection with both vegetable preparation attachment and cutter/ bowl attachment. Automatic speed setting (HALLDE Auto-Speed) that senses whether the vegetable preparation attachment or the cutter/ bowl attachment is fitted. During cutting with the vegetable preparation attachment the machine operates at 500 rpm in the "I" position and 800 rpm in the "II" position, and during chopping with the cutter/ bowl attachment 1,450 rpm in position "I" and 2 650 rpm in position "II". The pulse function operates at 2 650 rpm during chopping with the cutter/ bowl attachment, in "P" position.

CUTTING TOOLS AND CHOPPING KNIFE: The diameter of the cutting tools is 185 mm. The diameter of the chopping knife is 170 mm.

NET WEIGHTS: Machine base: 8.6 kg. Vegetable preparation attachment complete but excluding cutting tools: 1 kg. Cutting tools: approx. 0.3 kg average. Fast chopping attachment complete but excluding knife: 1.4 kg.

NORMS/STANDARDS: NSF STANDARD 8, see declaration of conformity.

CC-32S and CC-34 Cutter/Bowl attachment

PARTS / ASSEMBLING



SCRAPER HANDLE



LID



SCRAPER RING



KNIFE

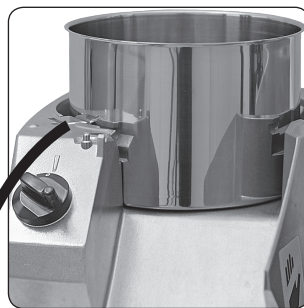


BOWL



MACHINE BASE

ASSEMBLING THE BOWL



FIT THE SEALING RING



ASSEMBLING THE LID

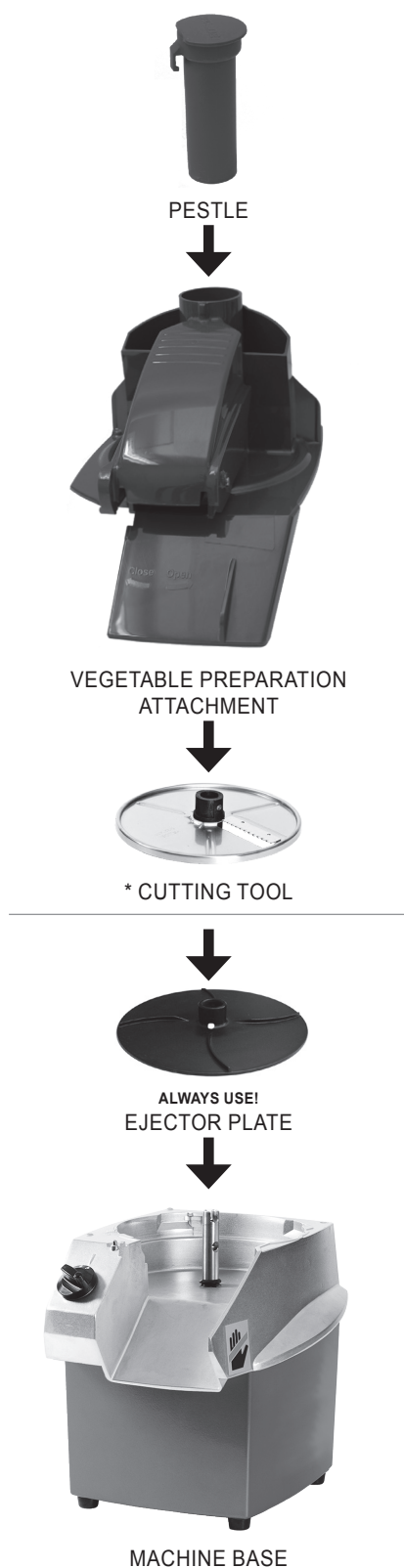


DISMANTLING THE LID

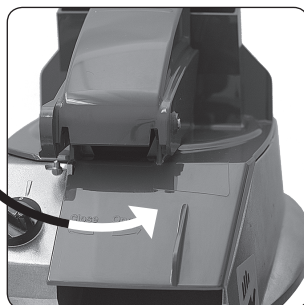


CC-32S and CC-34 Vegetable Preparation attachment

PARTS / ASSEMBLING



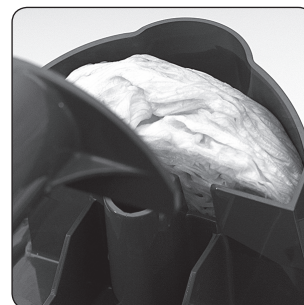
DISMANTLING THE FEEDER



ASSEMBLING THE FEEDER



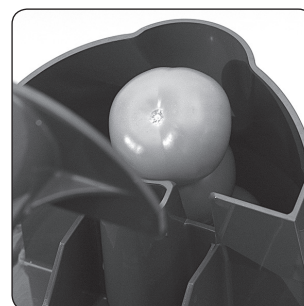
USING THE FEEDERS



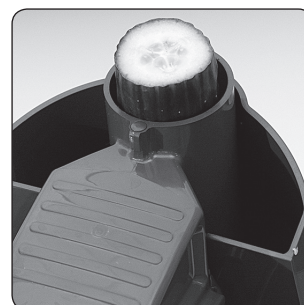
LETTUCE



POTATOES



TOMATOES





Cutting Tools

CAUTION!

Take great care when handling the cutting tools. They have very sharp blades.

UNPACKING

Check that all parts have been delivered, and that nothing has been damaged in transit.

The supplier should be notified of any shortcomings within eight days.

CHOOSING CUTTING TOOLS

The QR-code above leads you to our Cutting Tool Guide at hallde.com. The guide shows which cutting tool is recommended to use depending on desired result and which cutting tools are suitable for use with YOUR Vegetable Preparation Machine/Combi Cutter.

FITTING THE CUTTING TOOLS

Place the ejector plate on the shaft and turn/press down the ejector plate into its coupling.

In RG-400i, the ejector plate is placed in the tray, which is, in turn, mounted in the knife housing of the machine. The tray is always to be mounted when using grids. When using other cutting tools, use of the tray is optional.

Ensure that the machine's knife housing has been cleaned before mounting the tray.

For dicing, first place a suitable dicing grid, with the sharp edge of the knives upward, in the machine so that the recess in the side of the dicing grid fits into the guide groove of the machine. Then choose a suitable slicer. Fit this to the shaft and then turn it so that it drops into its coupling (cutting tools for that have a sprint in the center of the cutting tool tap), or that they go down firmly at the same height as the shaft of the machine (the cutting tool without a sprint).

For slicing, shredding and grating, fit instead only the selected cutting tool to the shaft and

turn the cutting tool so that it drops into its coupling. (cutting tools for that have a sprint in the center of the cutting tool tap), or that they go down firmly at the same height as the shaft of the machine (the cutting tool without a sprint).

RG-200, RG-250, RG-350 AND RG-400i:

On these machines all cutting tools must be locked with a locking device. These devices have different names and appearance depending on machine and accessory to be used.

See page 42-45 for information on which locking device to use.

Lock the cutting tool by turning the locking device counter anti-clockwise onto the centre shaft of the cutting tool. Use the wrench supplied for the final few turns to make sure it locks securely. Use the same wrench to unlock the locking device.

REMOVING THE CUTTING TOOLS

Remove the cutting tool/cutting tools and the ejector plate.

RG-200, RG-250, RG-350 AND RG-400i:

Unscrew the locking device by turning it clockwise using the wrench.

Remove the cutting tool/cutting tools and ejector plate and tray.

ALWAYS CHECK

BEFORE USE:

Check that the knife blades, knife balks and grater/ shredder plates are intact and are firmly attached and that the cutting tools are in good condition.

DURING USE:

Check at regular intervals, as above, that all the knives are in good condition. Knives can be damaged and come loose if foreign objects such as stones enter the machine.

AFTER USE:

Check after cleaning that the cutting tools are in good condition and that the knife blades, knife balks and grater/ shredder plates are intact and are firmly attached.

CLEANING

STAINLESS STEEL:

These cutting tools can be washed in a dishwasher.

WARNING:

- Be very careful of the sharp knives!
- Do not use sodium hypochlorite (chlorine) or any agent containing this substance.
- Do not use sharp objects or any objects not intended for the purpose of cleaning.
- Do not use abrasive detergents or cleaning products.
- Do not use cleaning sponges with scouring pads (e.g. Scotch-Brite™).

ADVICE ON CARE:

- Clean the cutting tools immediately after use. Use a dishwashing brush and hand dishwashing liquid if it is done by hand.
- Dry them immediately after cleaning and store them in a well-ventilated place. Do not put them into drawers.

TIPS:

DICING GRIDS: With the grid still in the machine, use the brush supplied with your machine to press out any remains. If any food is still stuck in the grid, a good idea is to push out the cubes with a carrot. With the grid still in the machine, push carefully with a large, long carrot. Keep the grid in the machine by placing your fingers on the outer ring of the grid. Do not push from the underside as this can damage the grid.

TROUBLE-SHOOTING

FAULT: Strange sounds or noises can be heard from inside the machine, while using a cutting tool.

REMEDY: Check that the locking device is properly tightened. If the machine is not fitted with a locking device, look for heavy wear and tear on the cutting tools or machine. If the cutting tool is damaged it can wobble in the machine and cause wear. The cutting tool must then be replaced. Check that the right combination of tool is being used in accordance with the list on page 42-45.

FAULT: Poor cutting result.

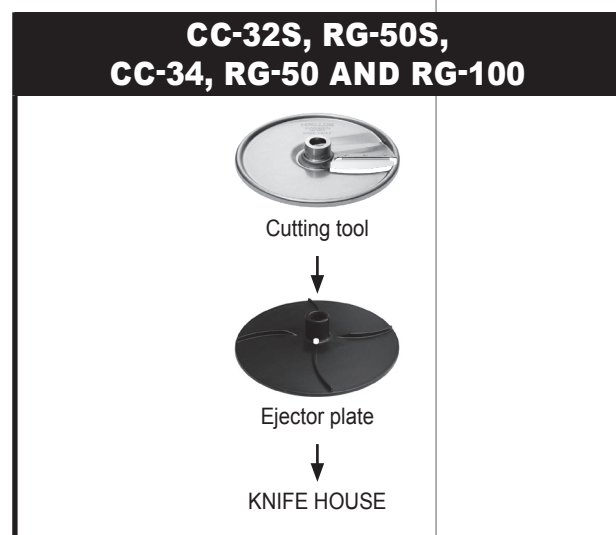
REMEDY: Check that the knife blades/ knife balks/ grater/ shredder plates on the cutting tools are sharp. Check that the right combination of cutting tool is being used in accordance with the list on page 42-45.

TECHNICAL SPECIFICATION HALLDE CUTTING TOOLS

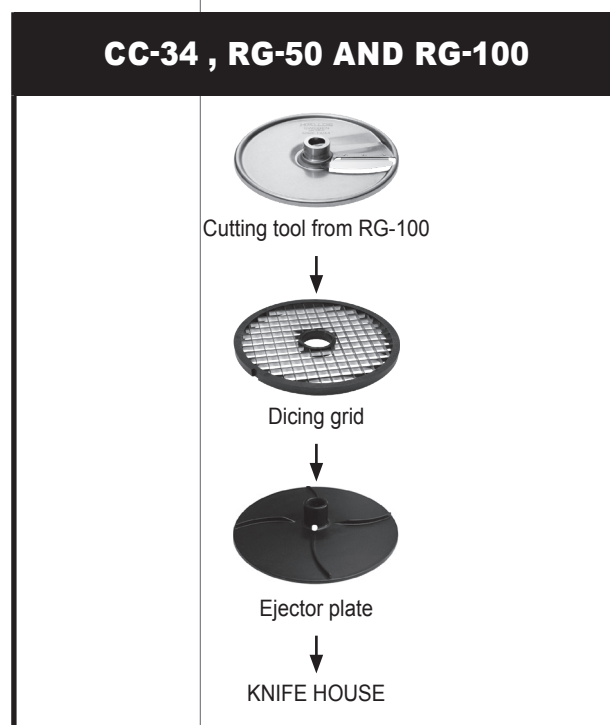
DIAMETER: 185/215 mm.

FITTING THE CUTTING TOOLS

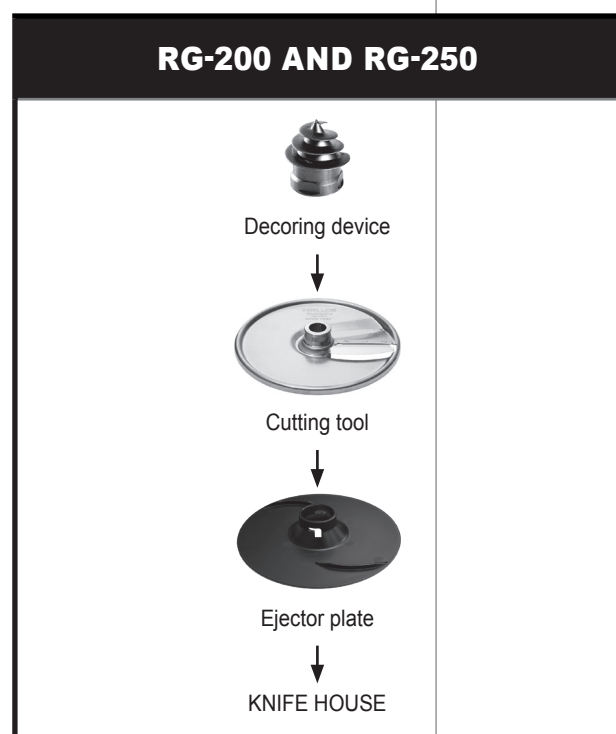
**WHEN USING SLICER, CRIMPING SLICER
JULIENNE OR GRATER/SHREDDER**



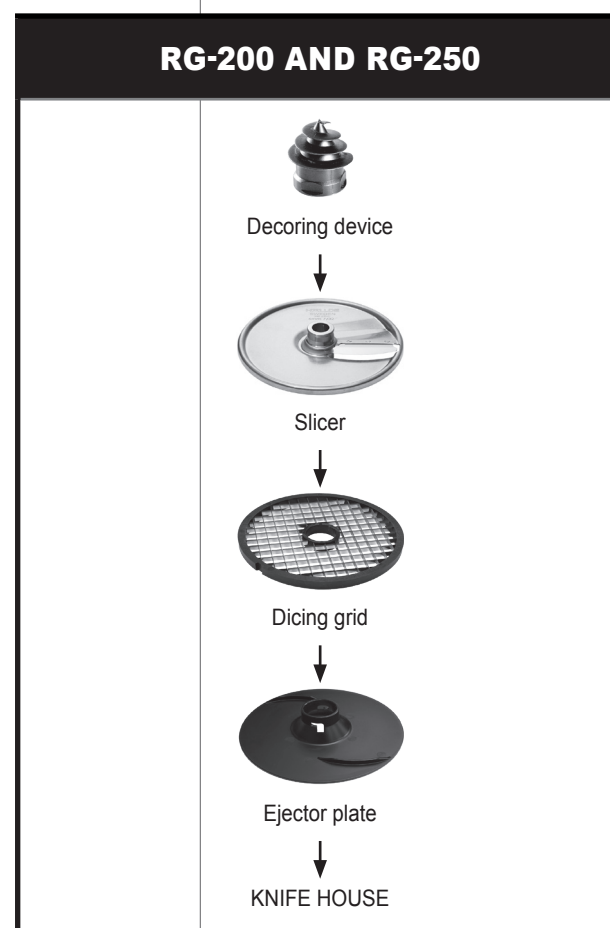
**WHEN USING DICING
OR POTATO CHIP GRID**



**WHEN USING SLICER, CRIMPING SLICER
JULIENNE OR GRATER/SHREDDER**



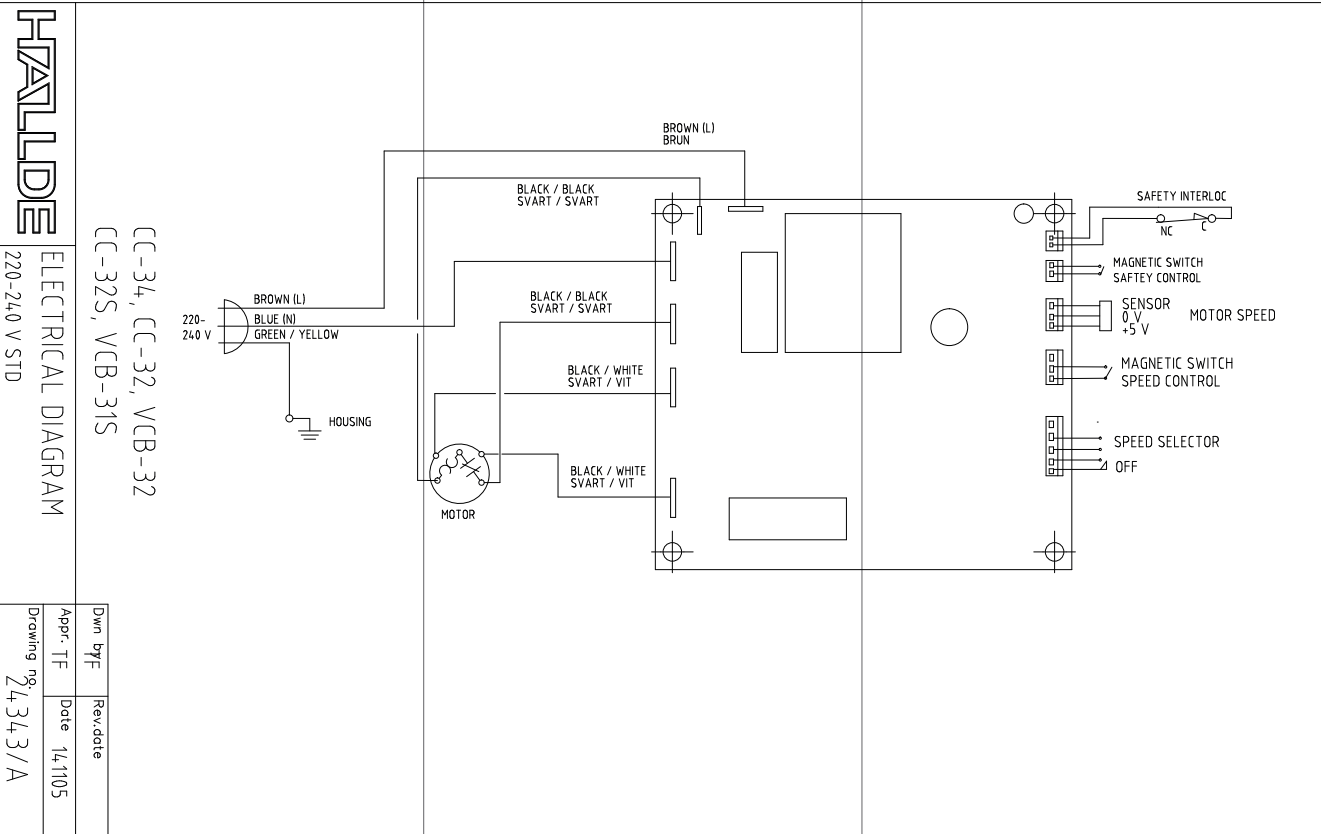
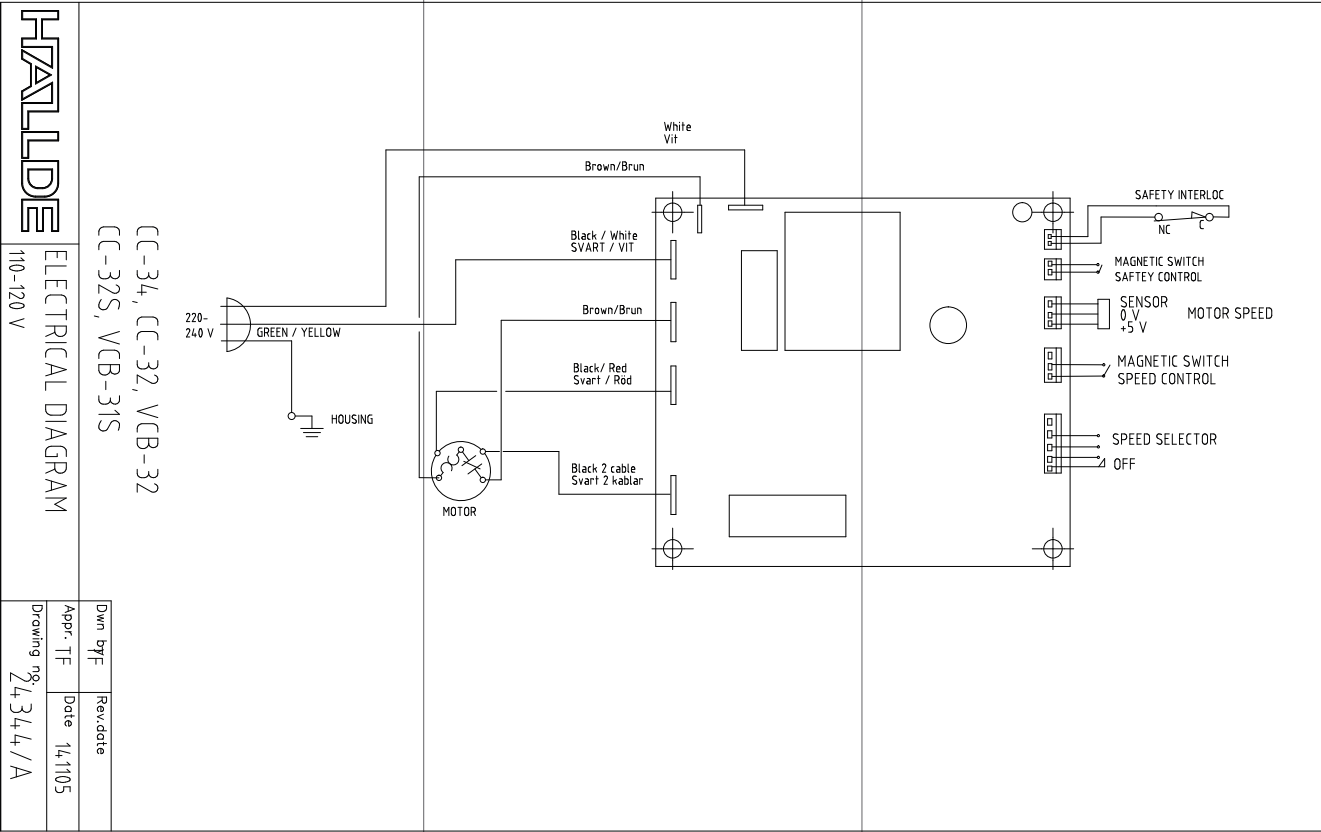
**WHEN USING DICING
OR POTATO CHIP GRID**



Dicing combinations
available at halld.com



Combi Cutter CC-32S, CC-34 and
Vertical Cutter Blender VCB-32





DECLARATION OF CONFORMITY

SUPPLIER AB Hällde Maskiner
ADDRESS P.O. Box 1165, SE-164 26 KISTA, Sweden

DECLARE UNDER OUR SOLE RESPONSIBILITY THAT THE FOLLOWING PRODUCTS:

MODEL NAME CC-32S, CC-34.

SERIAL NUMBER

CONFORM TO THE FOLLOWING DIRECTIVES AND STANDARDS

TITLE AND DATE OF ISSUE OF STANDARD Standards:
EN 12852+A1:2010
EN 1678+A1:2010

Following the provisions of Directive and Regulation:
2014/30/EU, 2014/35/EU, 2006/42/EG, 2011/65/EU, NO 10/2011.

PLACE AND DATE OF ISSUE Kista 2019-01-04

Henrik Artursson
Manager Design and Engineering

Andreas Eriksson
Quality Coordinator