

USER INSTRUCTIONS



VERTICAL CUTTER MIXER VCM-41 / VCM-42



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.



Vertical Cutter Mixer VCM-41



Vertical Cutter Mixer VCM-42

CAUTION!

The VCM-42 must be installed by a qualified service mechanic.

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 and never by the safety arm.

Never put your hands or fingers into the bowl or in the feeder tube on the lid.

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

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

These appliances are 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 of the parts have been delivered, that the machine operates as intended, and

that nothing has been damaged in transit. The machine supplier should be notified of any shortcomings within eight days.

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.

Check that the shaft rotates anti-clockwise.

Check that the shaft stops rotating 4 seconds after the safety arm has been turned away from the centre of the lid.

Check that the machine does not start when the bowl and lid have been removed but the safety arm is over the shaft in the centre of the machine.

If the machine does not perform correctly, call in a qualified service mechanic to remedy the fault before taking the machine back into operation.

ALWAYS CHECK BEFORE USE

That with the bowl, lid and knife fitted, the axle/shaft stops rotating within 4 seconds after the safety arm has been turned away from the centre of the lid. Test this at maximum speed.

That the machine cannot be started with the bowl, knife and lid removed and with the safety lever over the shaft in the centre of the machine.

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.

If the electric cable is damaged or cracked, or if any of the above safety functions does not perform as intended, call in a qualified electrician to remedy the fault before taking the machine back into operation.

That all visible screws and bolts are securely tightened.

That the knives are in good condition and sharp.

TYPE OF PROCESSING

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, diet kitchens, bakeries, retirement homes, schools, fast food outlets, catering, day care centers, salad bars, pizzerias, ships, central kitchens, institution kitchens, etc.

CAPACITY

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 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 4x4x4 cm.

The maximum recommended quantities that the machine can process at one time are shown in the list below.

- Meat: 1.3 kg
- Fish: 1.3 kg
- Aromatic butter: 1.3 kg
- Parsley: 1 litre

THE SCRAPER

Always have the scraper fitted during all types of processing since the four 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 walls of the bowl can easily be scraped and the food returned to the cutting zone while the machine is operating.

ASSEMBLING

When assembling the machine, start by moving the safety arm towards the rear as far as it will go.

Place the bowl on the machine so that its guide pin drops into the slots in the top of the machine.

Fit the knife to the shaft and press it down all the way.

Place the scraper in the bowl, with its cover at "6 o'clock".

Place the lid on the bowl so that the arrow on the edge of the lid points towards the scraper handle, and press the lid down so that the scraper and lid engage.

Lift the safety arm, at the same time turning it towards the centre of the lid.

DISMANTLING

Start by lifting the safety arm slightly and turning it towards the rear of the machine until it is clear of the bowl. Then remove the bowl.

Always leave the knife in place when removing the bowl, to prevent the bowl contents from running out through the tube in the centre of the bowl.

USING THE SPEED CONTROL

When the control lever is in position "O", the machine is switched off.

In position "I", the machine will run continuously, and in position "II" (VCM-42), the machine will run continuously at high speed.

In the "PULSE" position, the machine will run as long as the lever is held in this position. The PULSE setting is used for short cycles in which accurate results are needed.

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 or, if the machine does not have a plug, open the isolating switch. Remove

all the removable parts that are to be cleaned.

REMOVABLE PARTS: All removable parts are machine washable. Always use hand dishwashing liquid when washing parts manually. Be very careful of the sharp knives in the knife head!

MACHINE: Wipe the machine with a damp cloth and then wipe it dry.

WARNING:

- Do not pour or spray water onto the machine.
- Do not use sodium hypochlorite (chlorine) or any other agent containing this substance.
- Do not use sharp objects for cleaning or any objects not intended for the purpose of cleaning.
- Do not use abrasive detergents or cleaning products.
- Avoid the use of cleaning sponges with scouring pads (e.g. Scotch-Brite™).

ADVICE ON CARE:

- Clean the machine immediately after use.
- Dry the machine immediately after cleaning.

TROUBLE SHOOTING

FAULT: The mixer cannot be started, or stops while in operation and cannot be restarted.

REMEDY:

- First, make sure that the scraper system, lid and bowl is correctly assembled on the mixer.
- Inspect the power connections.
- Inspect the fuse box. Check fuse rating and if any other equipment shares the same fuse.

To prevent the mixer from overheating, the mixer is fitted with two thermal switches (TCO). One in the motor and one inside the chassis. If a switch is triggered it will take around 10-30 minutes before the mixer can be restarted.

- Let the mixer cool down between batches. The mixer is not designed for continuous use.

If the mixer still can't be restarted, call in a qualified service technician.

FAULT: Low capacity or poor cutting results.

REMEDY:

- Inspect the condition of the knives.
- Process a smaller amount.
- Pre-cut to 4x4x4 cm or less for optimum result.
- Increase or decrease operating time.
- Use the scraper system for even cutting result.

TECHNICAL SPECIFICATION HALLDE VCM-41

CAPACITY AND VOLUME: Gross volume 4 litres. Net volume liquid 1.6 litres.

MACHINE BASE: Motor: 0.55 kW, 100 V, single phase, 50/60 Hz, 9/8 A. Motor: 0.55 kW, 110-120 V, single phase, 50/60 Hz, 8 A. Motor: 0.55 kW, 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, delayed. Sound level LpA (EN31201): 72 dBA. Magnetic field: less than 0.1 microtesla.

CONTROLS AND SPEEDS: "0" = machine switched off. "I" = machine runs continuously at 1 500 rpm (50 Hz) or 1 700 rpm (60 Hz). "P" (pulse) = machine runs at 1 500 rpm (50 Hz) or 1700 rpm (60 Hz) until the knob is released.

BOWL VOLUME: Gross volume 4 liters. Net volume liquid 1.6 liters.

NET WEIGHTS: Machine base: 14.8 kg. Bowl complete with knife, lid and scraper system: 1.6 kg.

KNIFE: The diameter of the chopping knife is 190 mm.

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

TECHNICAL SPECIFICATION HALLDE VCM-42

CAPACITY AND VOLUME: Gross volume 4 litres. Net volume liquid 1.6 litres.

MACHINE BASE: Motor: 0.75 kW, 230 V, three phase, 50 Hz, 2.5/2.0 A. Motor: 0.75/0.37 kW, 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, delayed. Sound level LpA (EN31201): 72 dBA. Magnetic field: less than 0.1 microtesla.

CONTROLS AND SPEEDS: "0" = machine switched off. "I" = machine runs continuously at 1 500 rpm. "II" = machine runs continuously at 3 000 rpm. "P" (Pulse) = machine runs at 1 500 rpm until the knob is released.

NET WEIGHTS: Machine base: 15.4 kg. Bowl complete with knife, lid and scraper system: 1.6 kg.

KNIFE: The diameter of the chopping knife is 190 mm.

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

ASSEMBLING THE BOWL



PARTS / ASSEMBLING



LID



SCRAPER RING



KNIFE

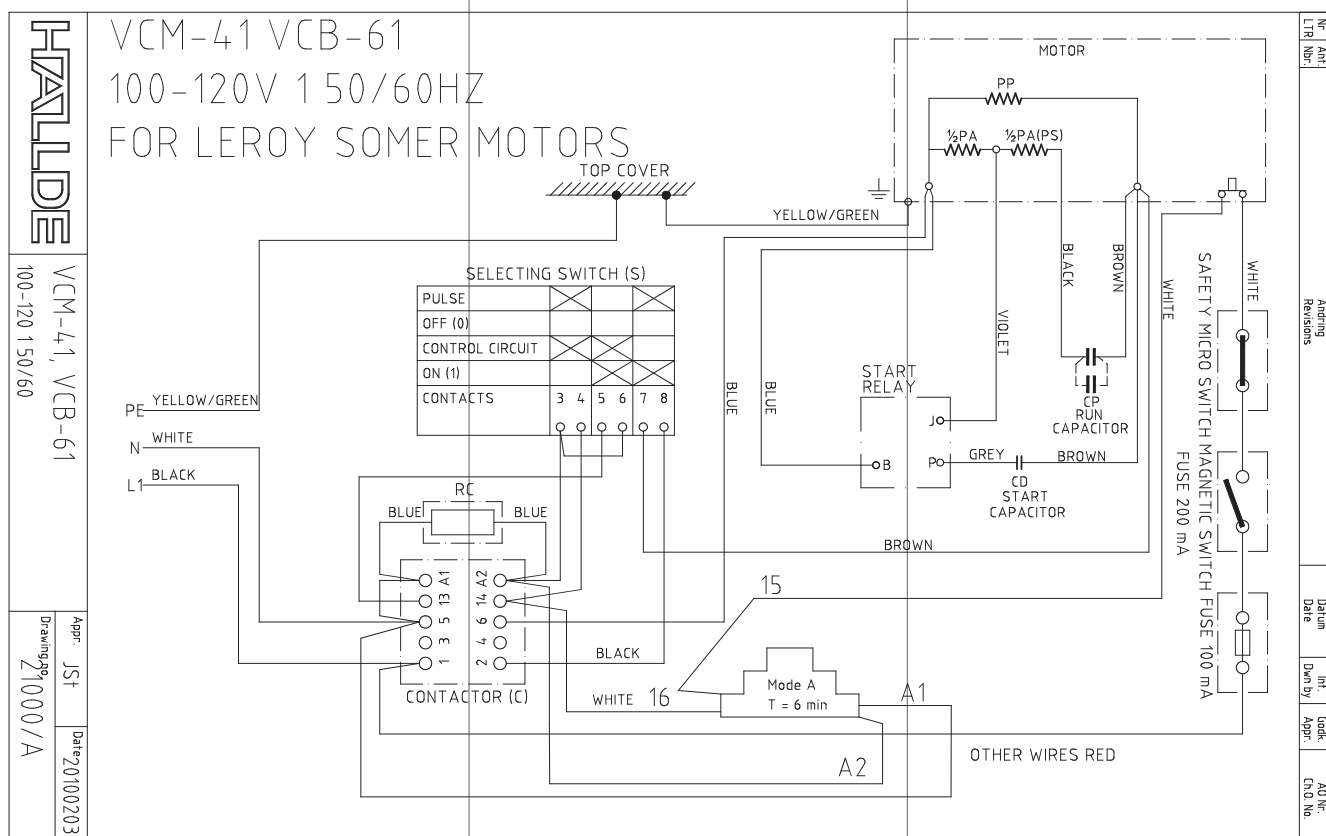
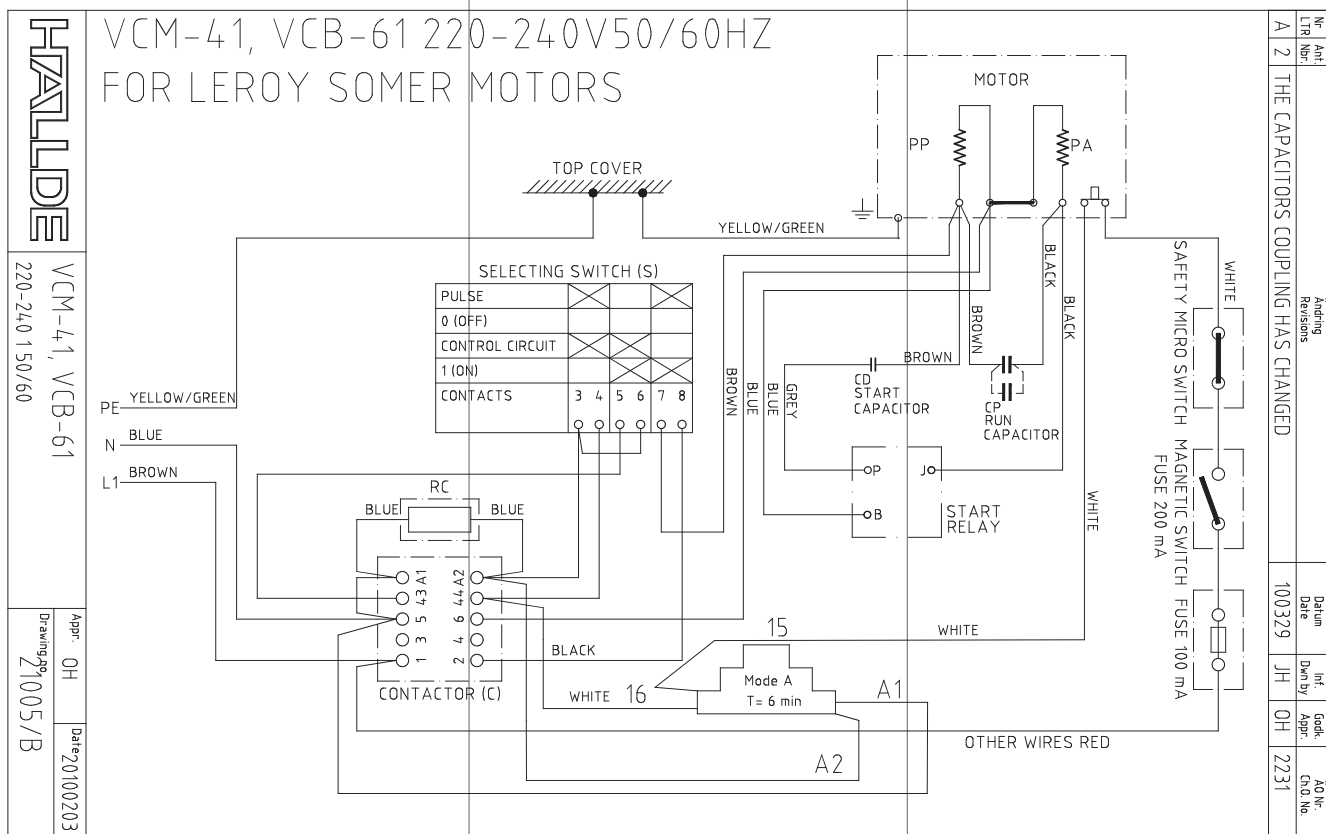


BOWL

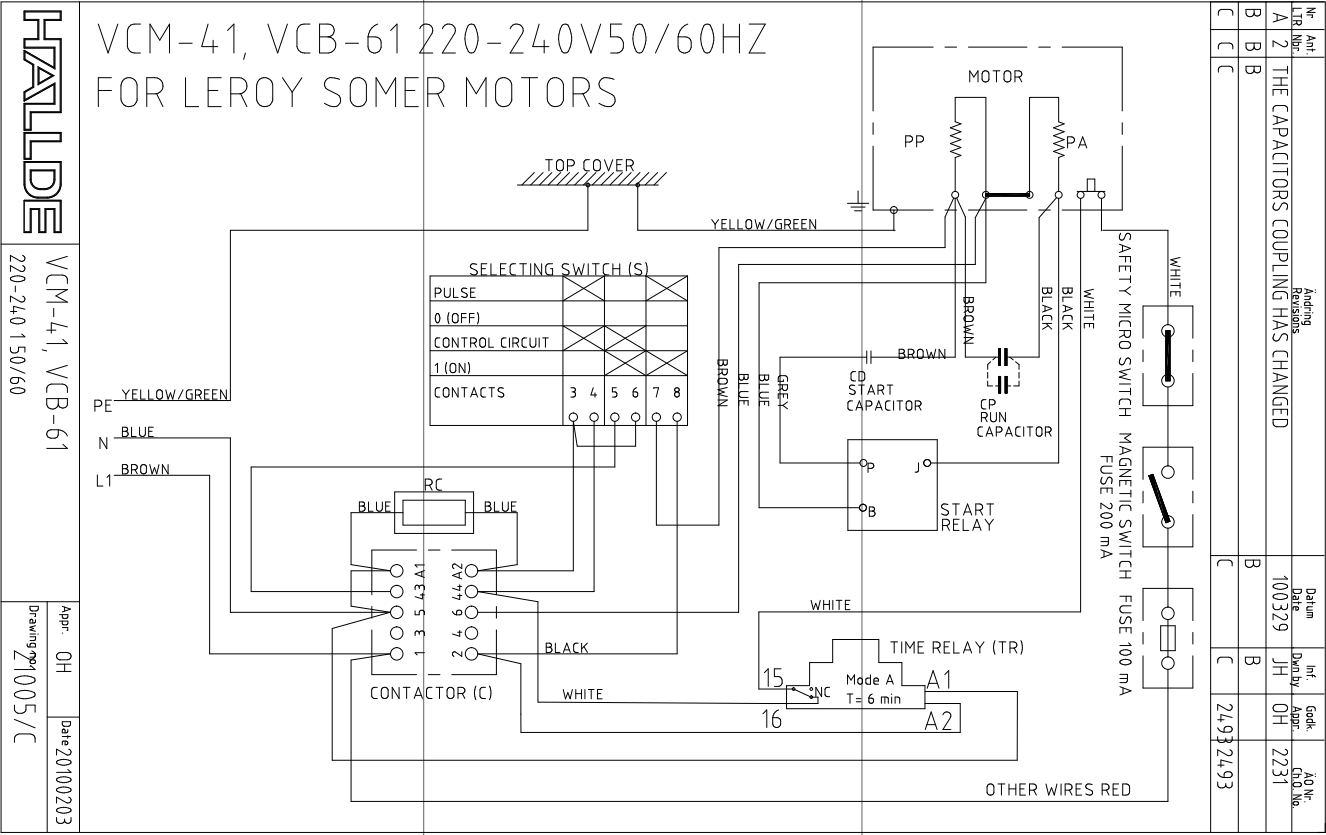


MACHINE BASE

Vertical Cutter Mixer VCM-41 and Vertical Cutter Blender VCB-61



Vertical Cutter Mixer VCM-41 and
Vertical Cutter Blender VCB-61



HALLDE

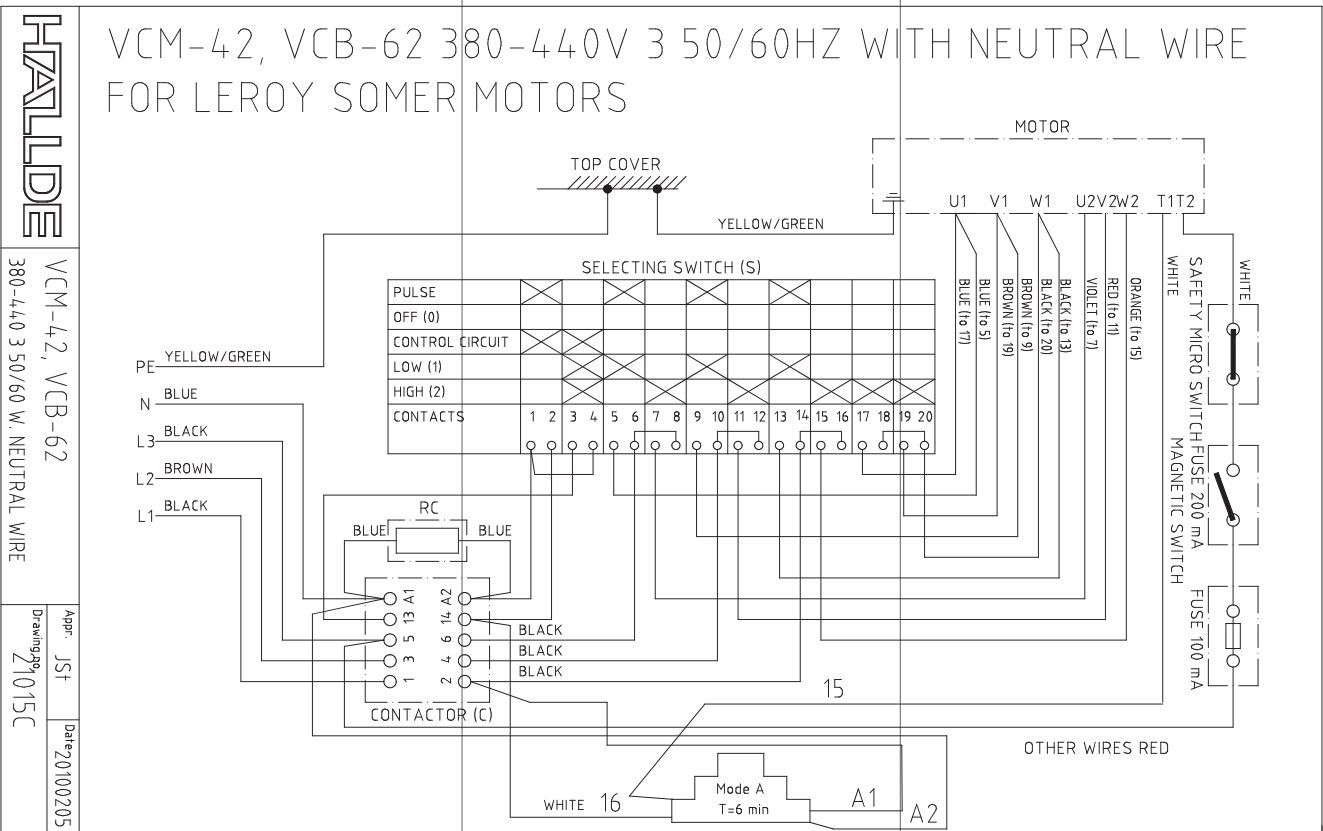
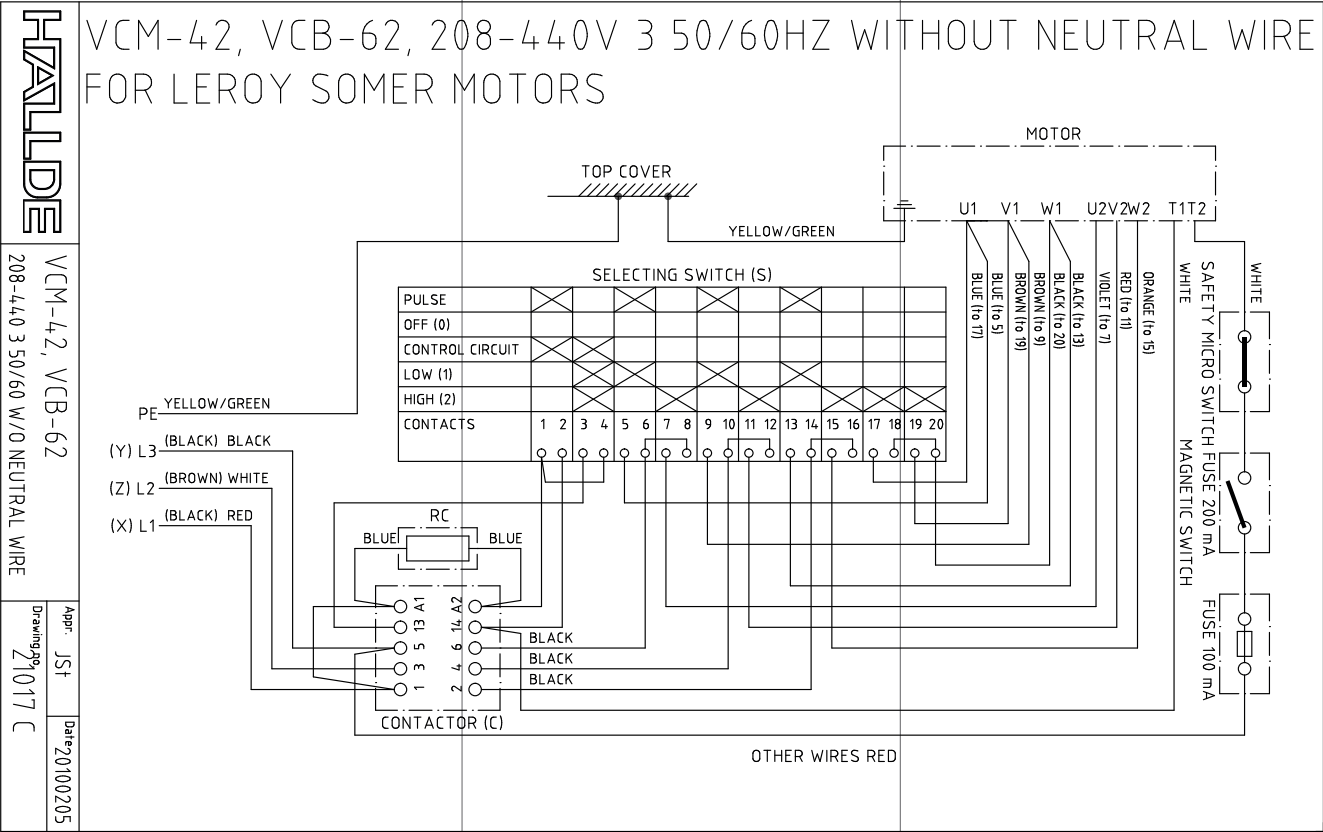
VCM-41, VCB-61
220-240 150/60

Appr: OH
Date: 20100203

Drawing: 21005/C

N°		Anding		Datum		Inf.		A0 N°	
Ltr. Nbr		Revisions		Date		Dwn By		Appr.	
A	2	THE CAPACITORS COUPLING HAS CHANGED		100329		JH		OH	
B	B							2231	
C	C							2493	

Vertical Cutter Mixer VCM-42 and
Vertical Cutter Blender VCB-62





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 VCM-41, FP-41, VCM-42, FP-42, VCB-32, VCB/HCB-32, VCB-61,
VCB/HCB-61, HCM-61, VCB-62, VCB/HCB-62, HCM-62, SB-4, HB/FP-4.

SERIAL NUMBER

CONFORM TO THE FOLLOWING DIRECTIVES AND STANDARDS

TITLE AND DATE OF ISSUE OF STANDARD Standards:
EN 12852+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