

USER INSTRUCTIONS



VERTICAL CUTTER BLENDER VCB-32



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.

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Vertical Cutter Blender VCB-32

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.

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.

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 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.

ALWAYS CHECK BEFORE USE

Remove the power supply plug from the wall socket, alternatively turn off the main switch and then check that the electrical cable is in good condition and has no cracks.

Fit the bowl, knife and lid and set the speed control to the "II" position and check that the shaft stops rotating within 4 seconds after the lid has been lifted and turned 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 correct the fault before using the machine.

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, cafés, bakeries, diet kitchens, retirement homes, schools, fast food outlets, day care centers, salad bars 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 an even and good result with firm foods such as meat and cheese, they should first be separated into pieces approximately equal in size and not bigger than 3x3x3 cm.

The below list indicates the recommended maximum amounts that should be processed at one time.

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

THE SCRAPER

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

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

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

Press together the scraper ring and the scraper handle (fitted to the lid), 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 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.

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. 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 VCB-32 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 restarted.

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 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 results.

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.

TECHNICAL SPECIFICATION HALLDE VCB-32

CAPACITY AND VOLUME: 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): 82 dBA during chopping. Magnetic field: Less than 0.1 microtesla.

CONTROLS AND SPEEDS: Two speeds for perfect processing results. 1 450 rpm in position "I" and 2 650 rpm in position "II". The pulse function operates at 2 650 rpm in "P" position.

KNIFE: The diameter of the chopping knife is 180 mm.

NET WEIGHTS: Machine base: 8.6 kg. Bowl complete: 1.4 kg.

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

PARTS / ASSEMBLING



SCRAPER HANDLE



LID



SCRAPER RING



KNIFE

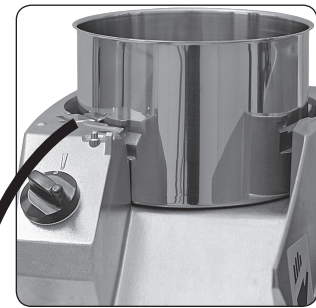


BOWL



MACHINE BASE

ASSEMBLING THE BOWL



FIT THE SEALING RING



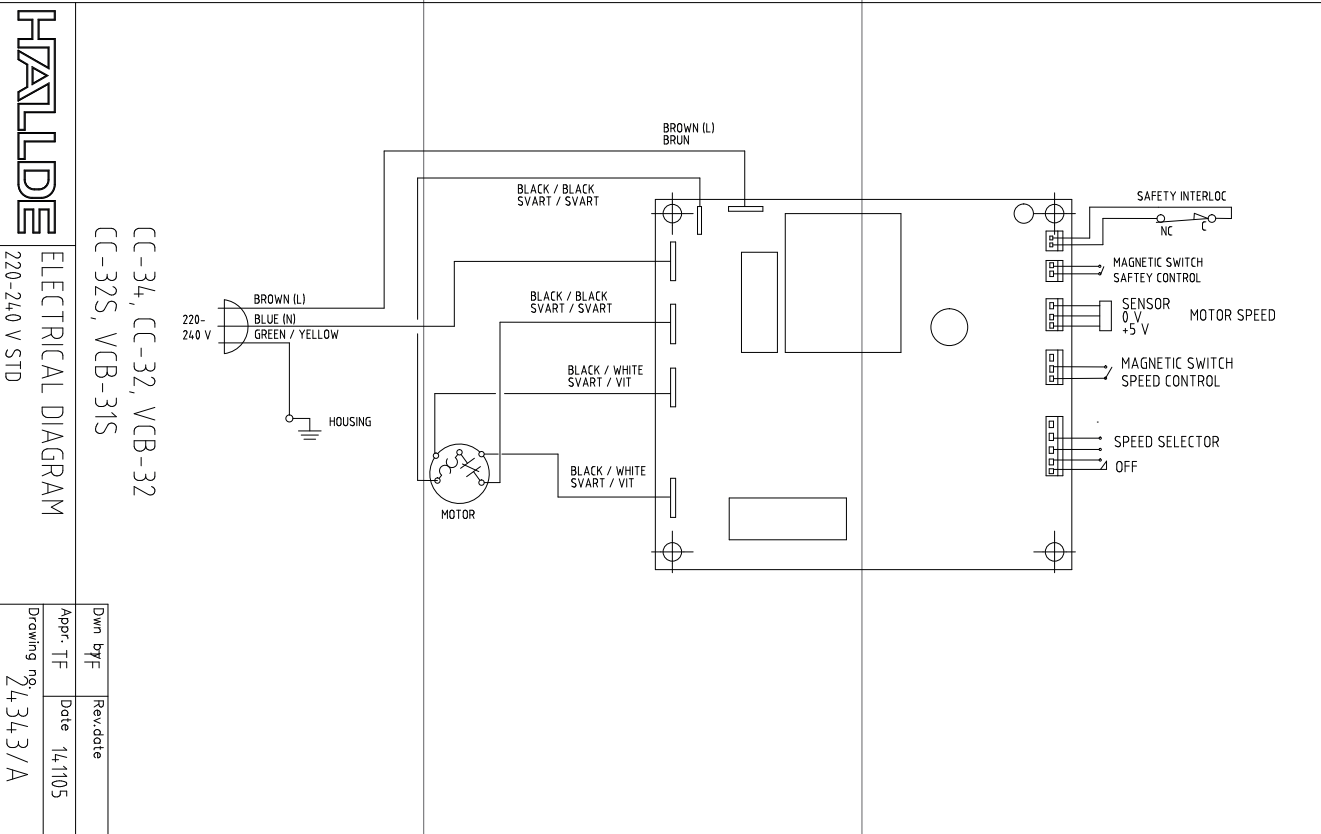
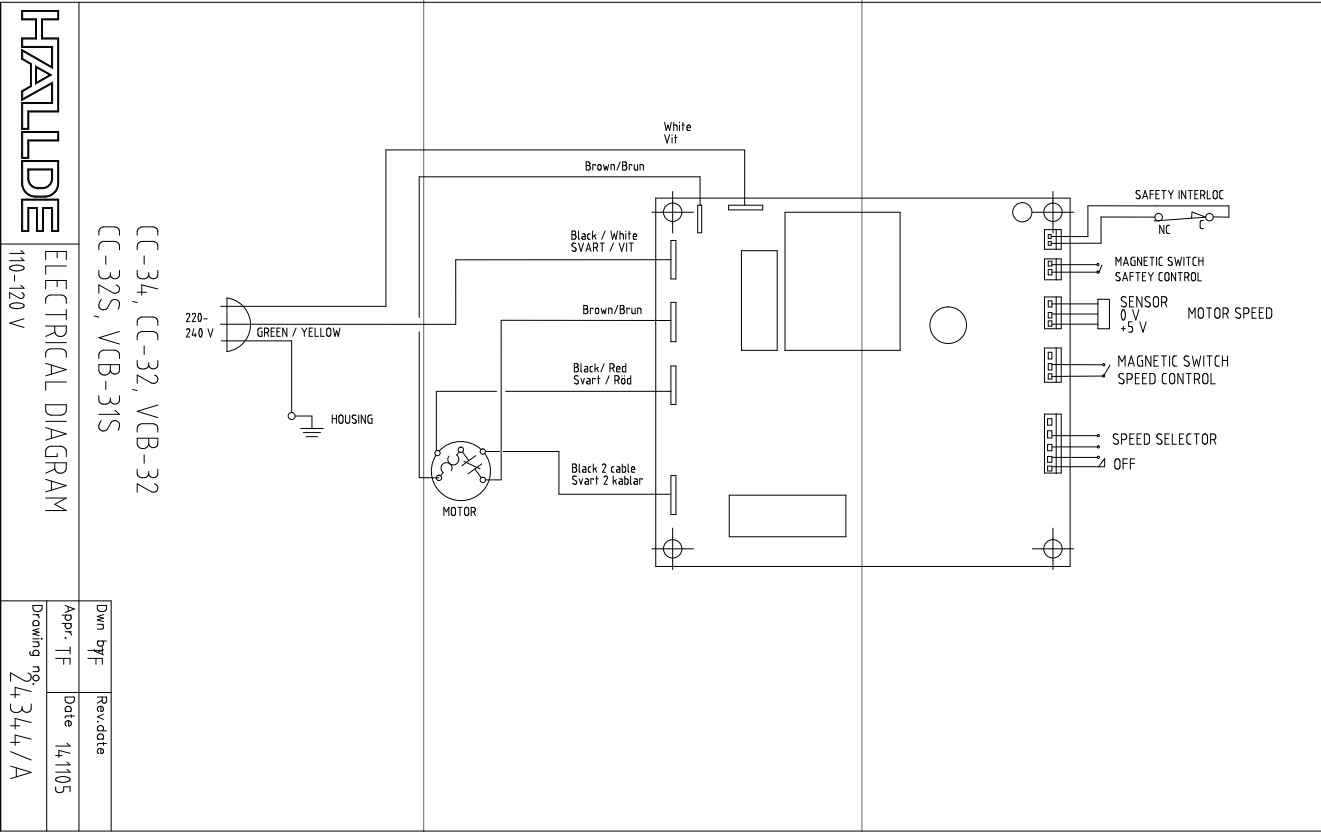
ASSEMBLING THE LID



DISMANTLING THE LID



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 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

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