

USER INSTRUCTIONS



BLENDER SB-4



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.

Roband Australia Pty Ltd

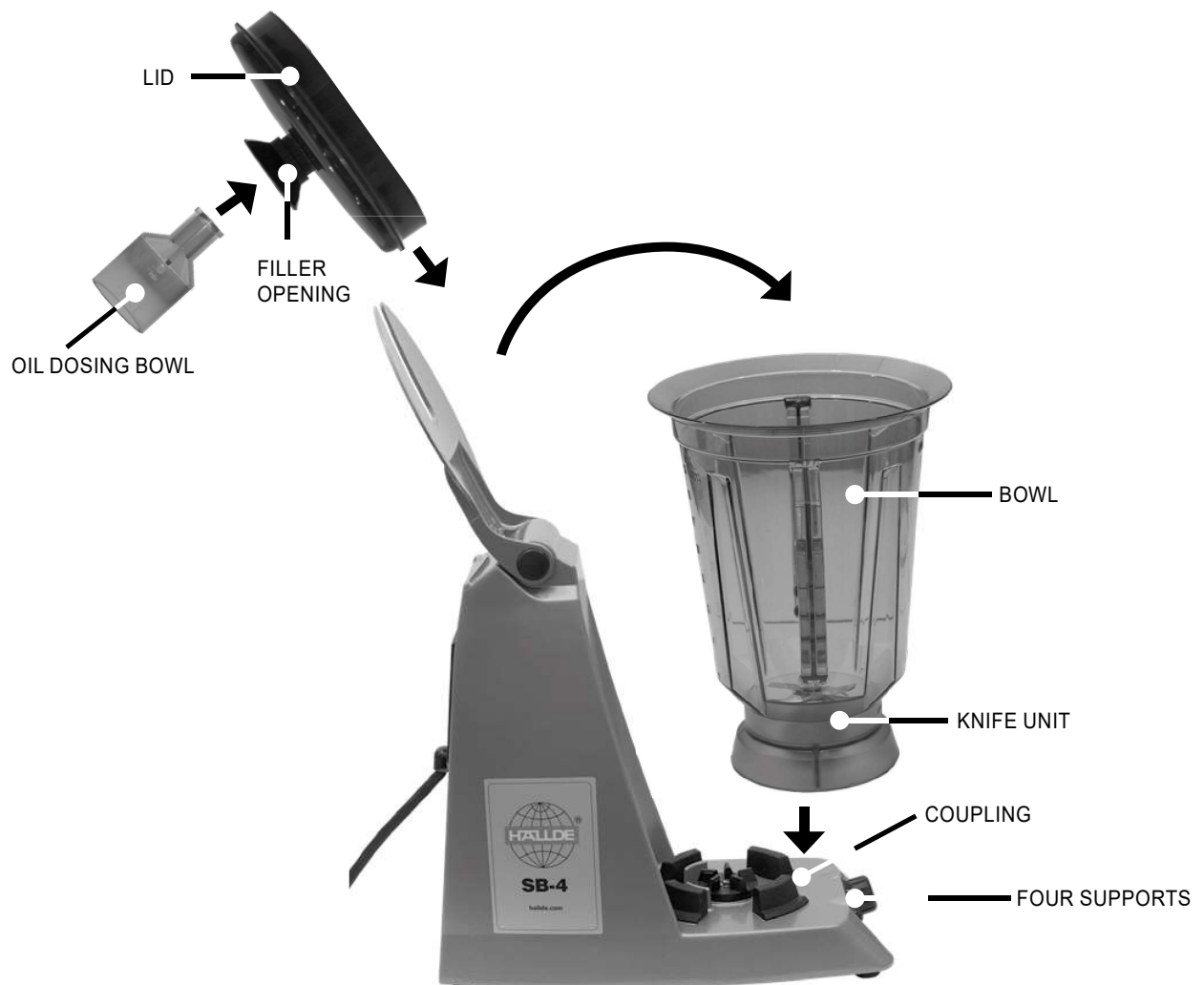
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SB-4 BLENDER

PARTS / ASSEMBLING



USER INSTRUCTIONS

HALLDE SB-4

(GB)

CAUTION!



Keep your hands away from the coupling. See prohibition sign on machine.

When transporting the machine, lower the lid/lid holder so that the jug is securely closed and carry the machine by the handle.

Take care not to injure your hands on the sharp knives at the bottom of the jug.

Never put your hands or any objects into the jug when the machine is running.

Always expect the contents of the jug to splash out, and bear in mind that it may be dangerous to process liquids, etc. that are very hot.

Switch off the machine and remove the power supply plug from the socket before cleaning the machine housing.

The machine housing contains electrical components, and must therefore not be washed in a dishwasher or immersed in water.

Don't use a high-pressure spray gun for cleaning any part of the machine.

Only a qualified service mechanic may repair the machine and open the machine housing. This also applies to replacing the electric cable.

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 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

Connect the machine to an electric power supply that is suitable for the machine. See under "TECHNICAL SPECIFICATION OF THE SB-4".

Check that the knife unit stops rotating within 4 seconds after the lid/lid holder has been raised.

Fit the jug and lid (see under "ASSEMBLING"). Lower the lid/lid holder so that the lid closes the jug. Start the machine. Slowly raise the lid/lid holder and check that the power supply to the motor is tripped before the opening between the top edge of the jug and the bottom edge of the lid has become more than 30 mm.

Remove the jug and lid. Lower the lid holder to its lower snap position. Turn the speed setting knob to position "2" and check that the machine has not started.

If the above checks reveal that the machine does not function correctly, call in a qualified service mechanic to remedy the fault before taking the machine into operation.

ALWAYS CHECK BEFORE USE

Check that the knife unit stops rotating within 4 seconds after the lid/lid holder has been raised (maximum speed).

Fit the jug and lid (see under "ASSEMBLING"). Close the lid/lid holder. Start the machine. Slowly raise the lid/lid holder and check that the machine stops before the opening between the top edge of the jug and the bottom edge of the lid has become more than 30 mm.

Remove the jug and lid. Lower the lid holder to its lower snap position. Turn the speed setting knob to position "2" and check that the machine does not start.

Remove the power supply plug from the socket, and then check that the electric cable is in good condition and the insulation is not cracked.

If the electric cable is damaged or the insulation is cracked and if any of the above safety functions is inoperative, call in a qualified service mechanic to remedy the fault before taking the machine into operation.

Check that the screws at the rear and on the underside of the machine and the domed nut in the bottom of the jug are securely tightened.

Check that the knife unit is in good condition and that the knives are sharp.

TYPE OF PROCESSING

Mixes, whips, stirs, chops and mashes mixtures that are rich in liquids, such as herb oils, sauces, soups, thickening, pastry mixtures, salad dressings, desserts, fruit drinks, cocktails, milkshakes, etc.

USERS

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

OIL DOSING BOWL

The oil dosing bowl is designed for dosing and slow feed of for example oil, etc. while the machine is running.

ASSEMBLING

If necessary, fit the oil dosing bowl by pressing it hard into the filler opening on the lid and turning it clockwise as far as it will go.

Raise the lid holder to its upper snap position and fit the lid into the lid holder, so that the lid rests in the lid holder.

Place the jug on the machine so that it rests firmly on the four supports.

Lower the lid/lid holder as far as it will go.

DISMANTLING

Raise the lid/lid holder to its upper snap position.

Remove the lid from the lid holder.

Remove the oil dosing bowl from the lid by turning it anti-clockwise as far as it will go and then pulling it upwards.

Remove the jug from the machine.

SPEED SETTING KNOB

SPF is used for short bursts at the highest speed.

As soon as the SPF button is pressed, the speed will immediately increase from the speed set on the speed setting knob to the highest possible speed.

SPF cannot be activated when the speed setting knob is in the "0" position.

THE SPRINTER PULSE FUNCTION "SPF"

SPF is used for short bursts at the highest speed.

As soon as the SPF button is pressed, the speed will immediately increase from the speed set on the speed setting knob to the highest possible speed.

SPF cannot be activated when the speed setting knob is in the "0" position.

GENERAL HINTS FOR FAST PROCESSING AND BEST RESULT

To avoid dripping onto the rear of the machine, open the lid/lid holder only to the upper snap position, and not all the way to the stop position.

Use the SB-4 for mixing, whipping, stirring, chopping and mashing mixtures that are rich in liquids, such as herb oils, sauces, soups, thickening, pastry mixtures, dressings, desserts, fruit drinks, cocktails, milkshakes, etc.

Use a sufficient amount of liquid to ensure that the mixture is fluid and free-running at all times.

Start by pouring the liquid into the jug and then add the solid ingredients (including ice cubes).

Never use bigger ice cubes than those normally produced by ice machines.

Start by cutting up the solid ingredients into pieces of roughly equal sizes but not exceeding a size that the machine can easily process.

Add the solid ingredients in batches instead of adding them all together.

Never fill the jug with so much product that the machine is not easily able to process it.

Never fill the jug more than up to the top graduation markings, and keep in mind that the product volume normally increases during processing.

Select a speed that produces a column of air in the centre of the jug.

Use the filler opening in the lid for feeding liquid into the jug while the machine is running.

When oil, for example, needs to be added slowly, use the oil dosing bowl.

To avoid splashing, hold your hand over the filler opening of the lid, or fit the oil dosing bowl.

CLEANING

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

Take great care not to injure your hands on sharp blades and moving parts.

BEFORE CLEANING: Always switch off the machine and remove the power supply plug from the socket or, if there is no 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. It is not necessary to remove the knife unit in the bottom of the jug. Be very careful of the sharp knives at the bottom of the jug!

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.
- Do not use cleaning sponges with scouring pads (e.g. Scotch-Brite™). This will cause wear on the finish of the machine.

ADVICE ON CARE:

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

TROUBLE SHOOTING

To eliminate the risk of damage to the motor, the SB-4 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 fails to start or stops while it is running and cannot be restarted.

REMEDY: Check that the plug is firmly inserted into the socket. Make sure that the jug is correctly fitted. Push the lid into the lid holder, and lower the lid holder so that the lid closes the jug. Check that the fuses in the fuse box serving the premises are intact and are of the correct rating. Turn the speed setting knob to "0" and wait for a few minutes and then try to start the machine. If the machine still fails to run, call in a qualified service mechanic.

FAULT: Low capacity or poor results.

REMEDY: Make sure that the knives are in good condition and are sharp. See under "GENERAL HINTS FOR FAST PROCESSING AND BEST RESULTS".

TECHNICAL SPECIFICATION HALLDE SB-4

VOLUME: 4 litres. Graduations: 0.5-3.8 litres, 10-140 ounces, 2-16 cups. Oil dosing bowl volume: 1 dl.

MACHINE: Motor alternative 1: 1.35 kW, 220-240 V, single-phase, 50/60 Hz. Fuse in the fuse box serving the premises: 10 A, delayed. Motor alternative 2: 1.35 kW, 110-120 V, single-phase, 50/60 Hz. Fuse in the fuse box for the premises: 10 A, delayed. Thermal motor protection with automatic reset. Transmission: belt driven. Safety system: Mechanical safety switch.

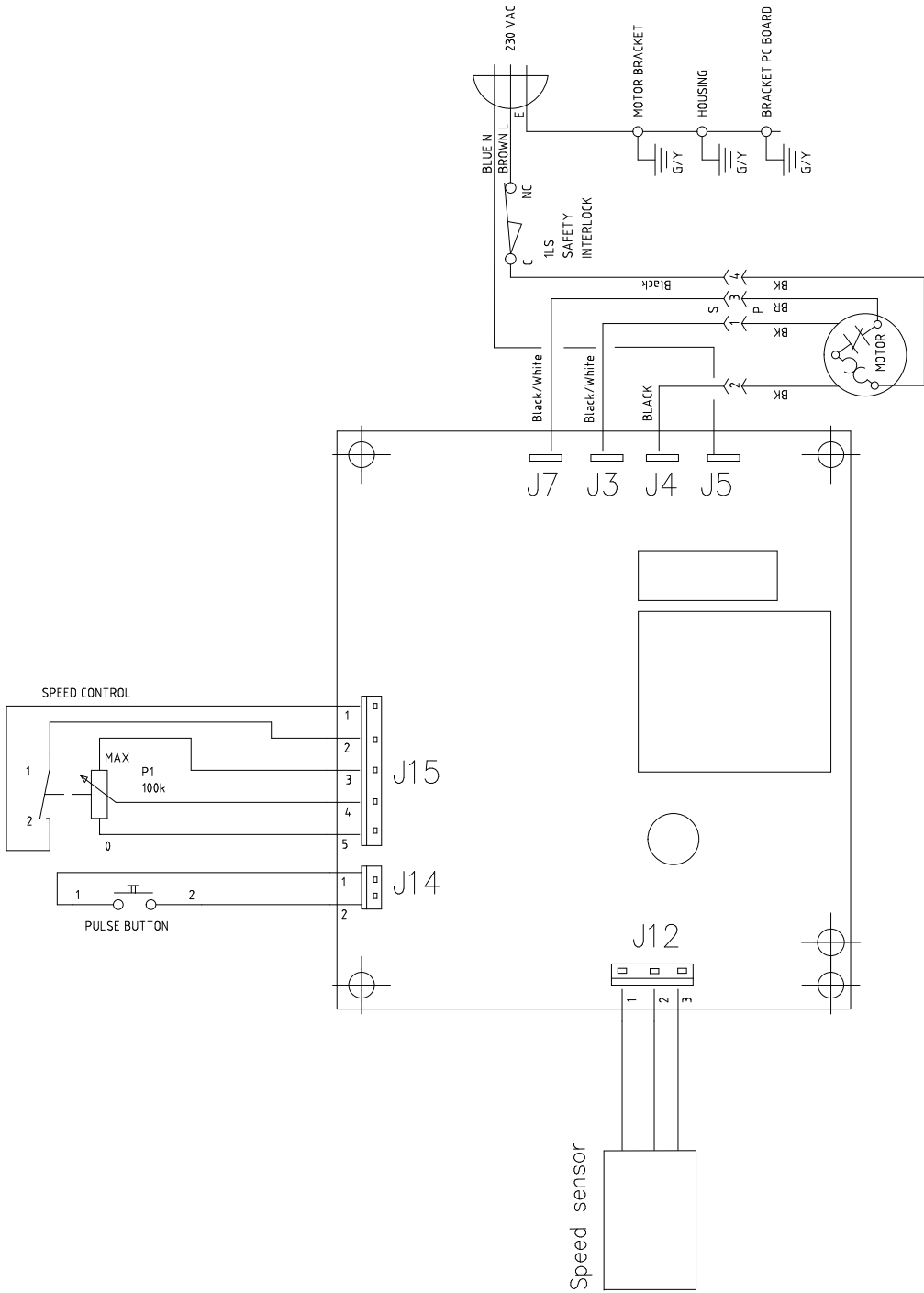
Degree of protection: IP34. Sound level LpA (EN31201): < 84 dB(A).

CONTROLS AND SPEEDS: Speed setting knob for continuously variable adjustment of speed from 700 to 15 000 rpm. Electronic speed control for constant speed, regardless of the load. Separate Sprinter Pulse Function (SPF) which accelerates the machine immediately from the set speed to the maximum speed 15 000 rpm.

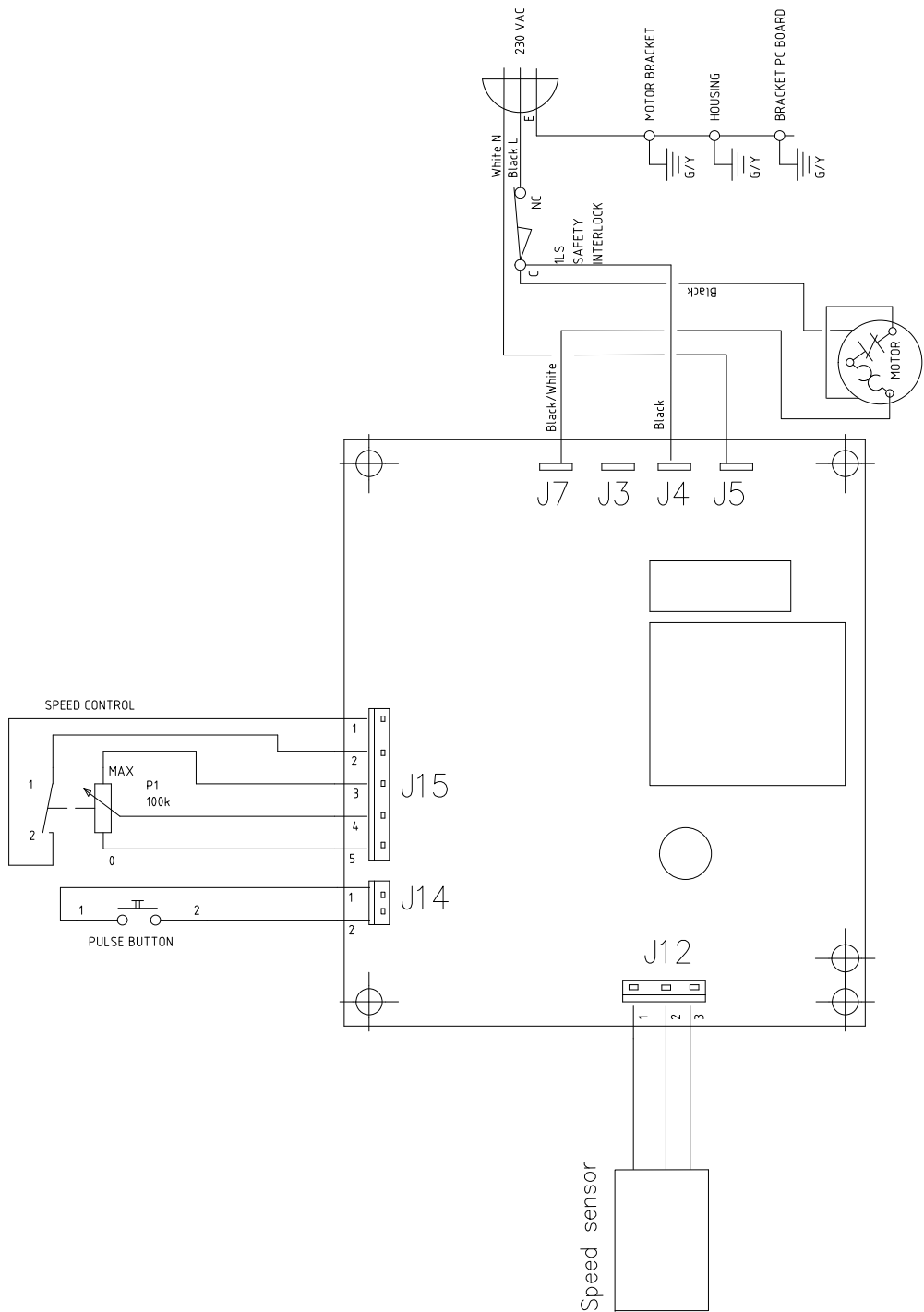
NET WEIGHTS: Machine: 5.7 kg. Jug: 0.9 kg.

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

Nr LTR	Ant Nbr	Ändring Revisions	Datum Date	Inf. Dwn by	Godk. Appr.	ÄO Nr. Ch.O. No.
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HALLDE SB-4, EL. DIAGRAM MACHINE 220-240 V, STD	Dwn by TF	Rev.date 141031
	Appr. TF	Date 141031
	Drawing no. 24346/A	



HALLDE

SB-4, EL. DIAGRAM
MACHINE 100-120 V

Dwn by TF	Rev.date 190311
Appr. TF	Date 190311
Drawing no. 24396	



Food Preparation Machines
Made in Sweden

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 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,
1935/2004CE, SS-EN ISO 26800:2011.

PLACE AND DATE OF ISSUE Kista, Sweden 2021-10-28

Henrik Artursson
Manager Design and Engineering