

USER INSTRUCTIONS



VERTICAL CUTTER MIXER VCM-61 / VCM-62



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-61



Vertical Cutter Blender VCB-62

CAUTION!

VCB-62 only 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.

Make sure that the sealing ring is fitted in the groove on the inside of the lid as shown in the picture during all processing.

Make sure that the plug is fitted to the lid at all times and is correctly pushed down as far as it will go into the feeder tube.

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 suitable electric power supply, in accordance with the specifications in the ID plate on the back of the machine base.

Place the machine on a sturdy worktop or table 650–900 mm in height.

ALWAYS CHECK BEFORE USE

That, with the bowl, lid and knife fitted, the axle/shaft stops rotating within 4 seconds after the safety arm is 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.

Check that all visible screws and bolts are securely tightened.

Check that the knives are in good condition and sharp.

TYPE OF PROCESSING

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, 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 should process at one time are as follows:

- Meat: 2 kg
- Fish: 2 kg
- Aromatic butter: 2 kg
- Soup, sauce, dressing, etc.: 4.5 kg
- Parsley: 1.5 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 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 one of the two guide pins on the bowl drops into the slot on the top/front of the machine base.

Fit the knife to the shaft and press it down all the way. Note! The knife must not be fitted during the safety check but only during actual processing.

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

Fit the plug correctly into the feed hole of the lid, making sure that the plug does not stick out on the underside of the lid.

Grip the centre of the scraper ring with the left hand and the feeder tube on the lid with the right hand while placing the lid on the scraper ring.

Grip the scraper handle with the right hand and push the centre of the scraper handle down into the centre of the lid as far as it will go.

Press together the scraper ring and scraper handle while turning the scraper handle clockwise as far as it will go and the parts are fitted together.

Place the lid/scraper on the bowl so that the handle of the lid is directly above the handle of the bowl.

Turn the safety arm so that it is above the centre of the lid.

DISMANTLING

Swing the safety arm back as far as it will go.

Remove the lid/scraper and turn the scraper handle so that it covers the feed tube on the lid.

Press together the scraper handle and scraper ring and at the same time rotate the scraper handle anti-clockwise as far as it will go and separate the parts.

Remove the knife/cutter and bowl.

USING THE SPEED CONTROL

With the control knob in the "O" position the machine is switched off. In the "I" position the machine runs continuously at low speed and in the "II" position (VCB-62 only) continuously at high speed. In the "P" position (pulse), the machine runs at low speed while the knob is held in this position.

The speed that should be used depends on the type of food to be processed, its quality, and the desired result.

Normally, processing should start with a few, brief periods of operation in the "P" (pulse) position. If the food requires a longer processing time, switch to the "I" position. If the results are still not satisfactory, switch to the "II" position (VCB-62 only).

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.
- 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

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.

FAULT: The scraper runs sluggishly or cannot be moved forward and back at all.

REMEDY: Check that the four rubber blades on the top of the scraper ring are correctly fitted and that they do not jut out over the side of the scraper ring. Check that the plug in the feeder tube of the lid is correctly fitted, so that it does not stick out on the inside of the lid.

TECHNICAL SPECIFICATION HALLDE VCB-61

VOLUME OF THE BOWL: Gross volume 6 litres. Net volume with free-flowing liquid: 4.5 litres.

MACHINE BASE: Motor: 0,9 kW, single phase, 50–60 Hz. 100-120 V, 15.4 A or 220-240 V, 7.4A. Thermal motor protection. Transmission: direct drive. Safety system: Two safety switches. Degree of protection: IP34. Fuse in fuse box for the premises: 10 A, slow-blow (220-240 V), 16 A for 100-120 V. Sound level: LpA (EN31201): < 67 dBA. Magnetic field: Less than 0.1 microtesla.

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

KNIFE: HALLDE's agitating knife with four blades (2+2) of highest quality knife steel for a thorough and excellent result.

NET WEIGHTS: Machine base: 25 kg (100–120 V machine), 25 kg (220-240 V machine). Bowl complete with knife/cutter, lid and scraper: 2.6 kg.

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

TECHNICAL SPECIFICATION HALLDE VCB-62

VOLUME OF THE BOWL: Gross volume 6 litres. Net volume with free-flowing liquid: 4.5 litres.

MACHINE BASE: Motor: 1.5 kW, 3-phase, 50–60 Hz. 208-240 V, 5.1 A or 380-415 V, 3.5 A. Thermal motor protection. Transmission: direct drive. Safety system: Two safety switches. Degree of protection: IP34. Fuse in fuse box for the premises: 10 A, delayed (380-415 V), 10 A for 208-240 V. Sound level: LpA (EN31201): < 67. Magnetic field: Less than 0.1 microtesla.

CONTROLS AND SPEEDS: "O" = machine switched off. "I" = machine runs continuously at 1 500 rpm (50 Hz motor) or 1 700 rpm (60 Hz motor). "II" = machine runs continuously at 3 000 rpm (50 Hz motor) or 3400 rpm (60 Hz motor). "P" (pulse) = the machine runs at 1500 rpm until the knob is released (50 Hz motor) or 1700 rpm (60 Hz motor).

KNIFE: HALLDE's agitating knife with four blades (2 + 2) of highest quality knife steel for a thorough and excellent result.

NET WEIGHTS: Machine base: 21.2 kg (208-240 V machine), 21.2 kg (380-415 V machine). Bowl complete with knife/cutter, lid and scraper: 2.6 kg.

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

PARTS / ASSEMBLING



LID INCLUDING SCRAPER



KNIFE



BOWL



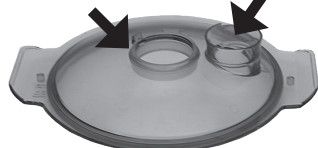
MACHINE BASE

ASSEMBLING THE SCRAPER



SCRAPER HANDLE

PLUG



LID



SCRAPER RING

ASSEMBLING THE BOWL



FIT THE SEALING RING

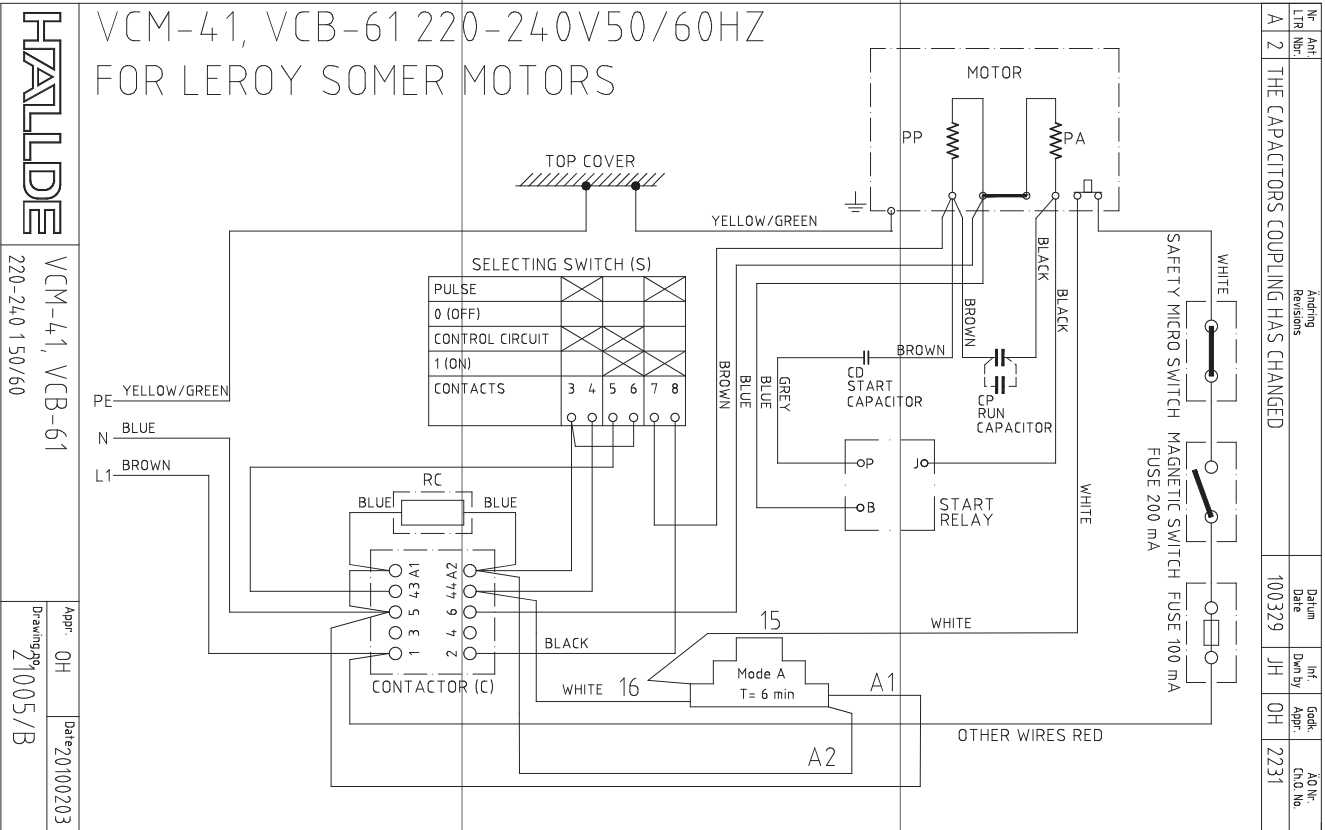


FIT THE PLUG



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

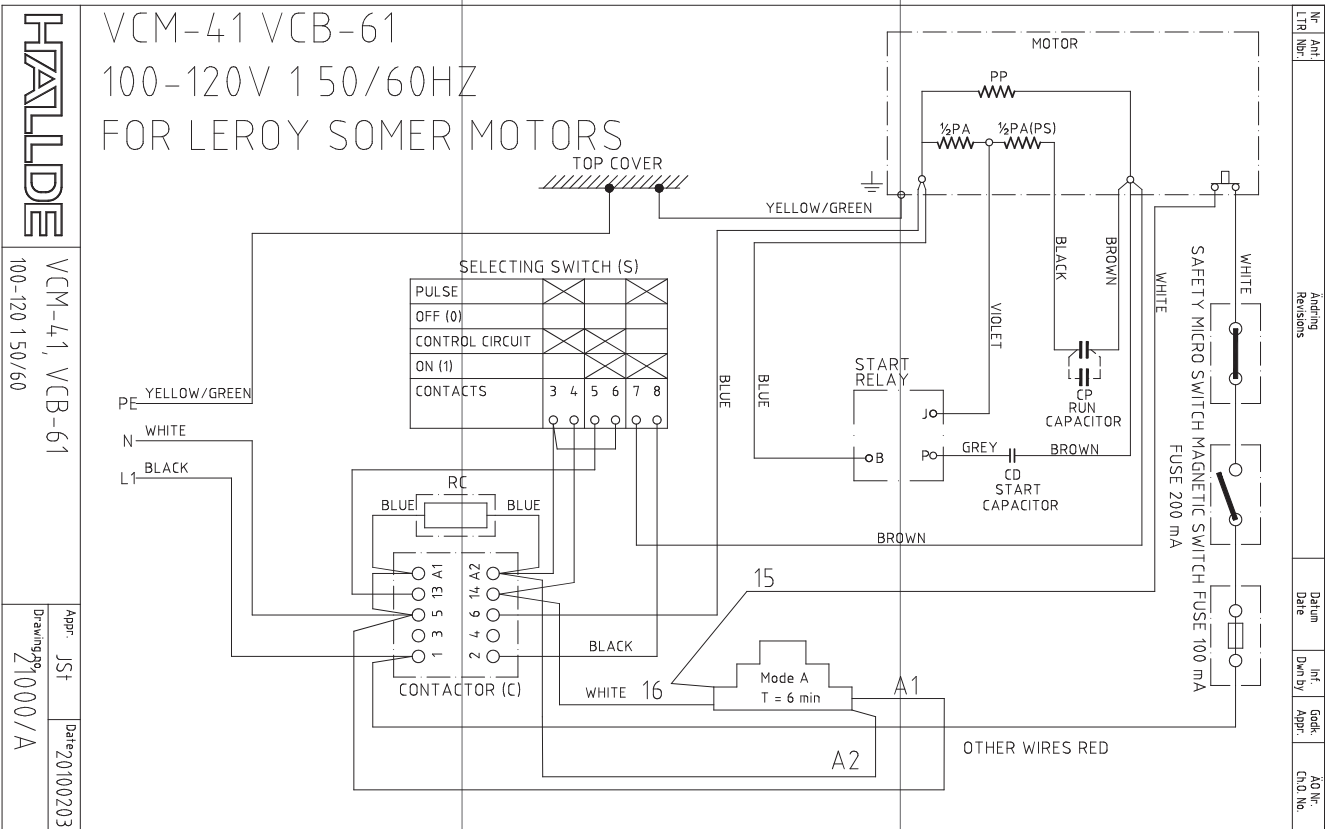
VCM-41, VCB-61 220-240V50/60HZ
FOR LEROY SOMER MOTORS



HALLDE
VCM-41, VCB-61
220-240 150/60
Appr. OH
Date 20100203
Drawing No. Z1005/B

Nr.	Ant.	Andring	Datum	Int.	Geak.	AO Nr.
1		Revisions	Date	Dim by	Appr.	Ch.O. No.
2		THE CAPACITORS COUPLING HAS CHANGED	100329	JH	OH	2231

VCM-41 VCB-61
100-120V 150/60HZ
FOR LEROY SOMER MOTORS



HALLDE
VCM-41, VCB-61
100-120 150/60
Appr. JST
Date 20100203
Drawing No. Z1000/A

Nr.	Ant.	Andring	Datum	Int.	Geak.	AO Nr.
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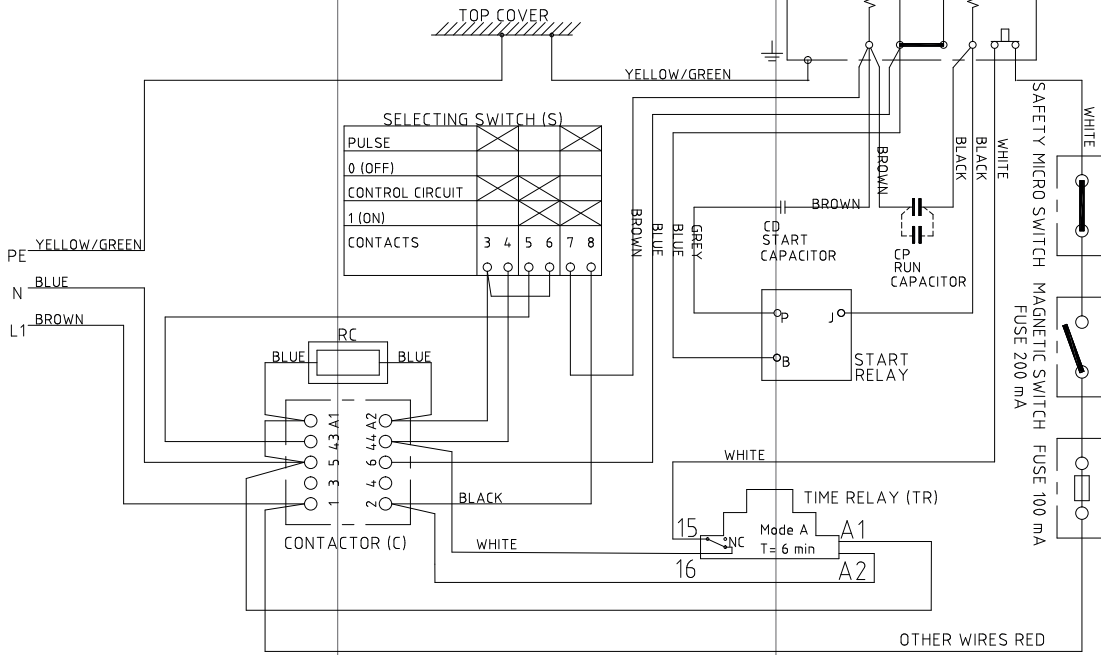
Vertical Cutter Mixer VCM-41 and Vertical Cutter Blender VCB-61

VCM-41, VCB-61 220-240V50/60HZ
FOR LEROY SOMER MOTORS

HALLDE

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

Appr. OH Date 20100203
Drawing 991005/C



Nr. Anl. / Tr. Nr.	Andring / Revisions	Datum / Date	Inf. / Dwn by	Godk. / Appr.	A.O. Nr. / Ch. No.
A	2 THE CAPACITORS COUPLING HAS CHANGED	100329	JH	OH	2231
B					
C					

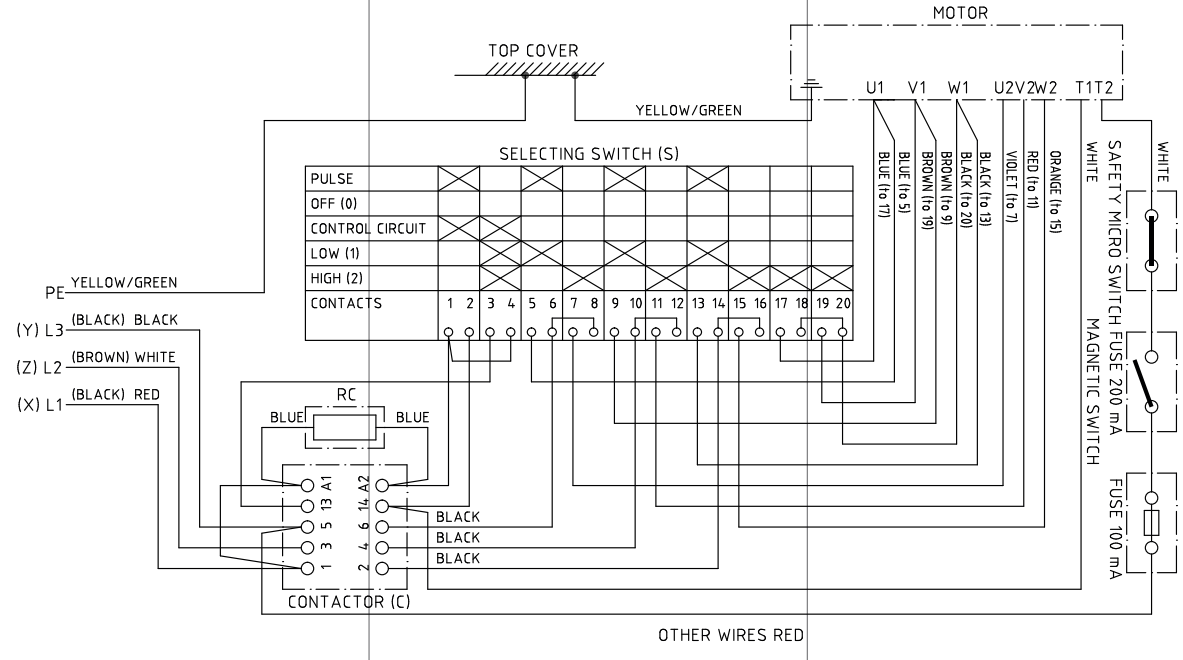
Vertical Cutter Mixer VCM-42 and Vertical Cutter Blender VCB-62

VCM-42, VCB-62, 208-440V 3 50/60HZ WITHOUT NEUTRAL WIRE
FOR LEROY SOMER MOTORS

HALLDE

VCM-42, VCB-62
208-440 3 50/60 W/O NEUTRAL WIRE

Appr. JSt
Drawing No. Z1017 C
Date 20100205

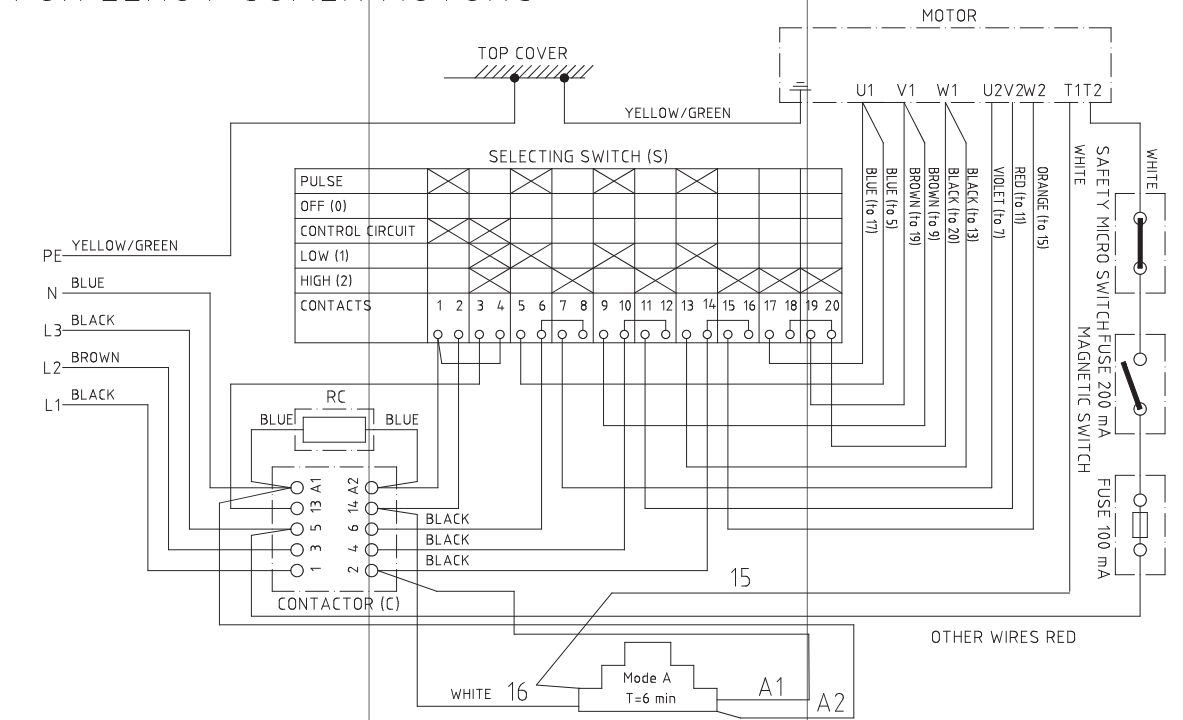


VCM-42, VCB-62 380-440V 3 50/60HZ WITH NEUTRAL WIRE
FOR LEROY SOMER MOTORS

HALLDE

VCM-42, VCB-62
380-440 3 50/60 W. NEUTRAL WIRE

Appr. JSt
Drawing No. Z1015 C
Date 20100205





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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