



Food Preparation Machines
Made in Sweden



Vertical
Cutter/Mixer

Vertical Cutter/Mixer VCM-41/42

- Chops and grinds meat, fish, vegetables, fruits, nuts, etc.
- Blends and mixes sauces, soups, dressings, desserts, etc.
- Table top with robust design.
- Volume 4 litres.



VCM-41/42



Powerful machine for the pros

HALLDE's VCM is one of the industry's primary vertical cutters. Its unique functions for quick preparation and its robust quality make it ideal for all professional kitchens from private restaurants to public sector catering operations.



Four-armed scraper

The VCM has a scraper system designed to prevent food getting stuck on the inside and the lid of the bowl, where the knives are unable to reach. The scraper arms keep the lid and the inside of the bowl clean. At the same time they move the ingredients back towards the knives.

The VCM's scraper system has four arms instead of one. It is a patented function that means that the rotation of the ingredients in the bowl is stopped enabling the knives to cut the contents more effectively. This accelerates preparation time considerably and minimises the heat release that arises when preparing.

The lid has a 5 cm wide feed tube for filling while the machine is running.

Adapted speeds

You can run the VCM-42 at two speeds; 1.500 rpm for gentle preparation and better control when chopping, and 3.000 rpm for rapid mixing or blending of sauces or minced meats. The VCM-41 has one speed; 1.500 rpm. The VCM also has a direct action pulse function. This pulse function provides direct access to 1.500 rpm without any irritating time delays.



Exemplary safety features

The VCM has three individual safety switches. You can only start the machine if the bowl, lid and safety arm have been correctly fitted. The VCM has a mechanical motor brake which means the knives stop rotating immediately when the safety arm is turned to the side. As the motor brake is mechanical, it also works in the event of electrical faults or power failures.



User friendly ergonomics

You control the machine using one knob instead of several buttons. The knob is located on the left hand side allowing your right hand to remain free for the scraper or for filling. The knob is at a convenient height to ensure an ergonomic working posture.



Powerful knife unit

The VCM has a generously sized knife unit of acetal with two large knives that effectively cut through the ingredients. The removable knives are serrated in order to maintain their sharpness longer.



Easy to carry

Both the machine and bowl have two large handles that make them easy to carry even if you have wet hands.



Only the best material

The machine base is manufactured of robust metal. The bowl is stainless steel. The lid and scrapers are strong xylex. The knife balk is acetal and the knives are stainless steel.

Developed for the best hygiene

The VCM is manufactured solely from hygiene certified material. The machine has smooth surfaces, rounded edges and has no unnecessary recesses where food might penetrate and get stuck. The machine base has a drainage hole to pre-



vent water accumulating on the top. For rapid cleaning, all loose components are easy to remove making the machine easy to rinse. All loose parts can be washed in the dishwasher.

Highest possible reliability

VCM's powerful motor has a high torque during start-up and when in service and powers the direct-driven cutter. No belts or intermediate connections. This makes the VCM an exceptionally reliable machine – irrespective of the foods you are working with.

Take a look at the results- and inspiration videos at our homepage, halde.com ►



VCM-41/42 Results



Fish mousse



Dessert



Parmesan cheese



Chocolate



Minced meat



Almond



Soup/Sauce



Parsley



Herb oil



Aromatic butter



Pâté



Thickening/Batter



Mayonnaise



Dressing



Purée



Onion

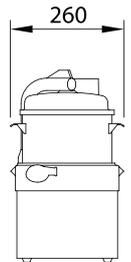


Vertical Cutter/Mixer VCM-41/42

- The machine base and bowl are made of metal and can withstand rough handling.
- The direct action pulse function produces 1.500 rpm without any delay.
- Patented scraper system with four scraper arms speeds up the preparation.
- Three safety switches make it impossible to start the machine if the knife is exposed. Mechanical motor brake make the knife stop immediately when the safety arm is pushed aside.
- The bowl, lid, knife unit and scraper can all be washed in the dishwasher.
- Table top model, easy to put away and take out when needed with its two sturdy handles at the sides.

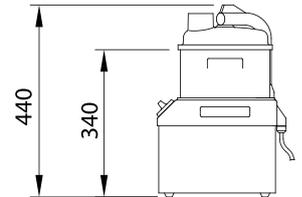
Machine

- **Motor VCM-42:** 0.75 kW, Two speeds and Pulse function. 400 V, 3-phase, 50 Hz.
- **Motor VCM-41:** 0.55 kW, One speed and Pulse funktion. 120 V, 1-phase, 60 Hz. 220-240 V, 1-phase, 50/60 Hz.
- Transmission: Direct drive.
- Safety system: Three safety switches and mechanical motor brake.
- Degree of protection machine: IP44.
- Power supply socket: Earthed, 3-phase, 16 A (VCM-42), 1-phase, 10 A (VCM-41).
- Fuse: 10 A, delayed action fuse.
- Sound level LpA (EN31201): 72 dBA.
- Magnetic field: Less than 0.1 mikrottesla.



Materials

- Machine base: Aluminium.
- Bowl: Stainless steel.
- Lid and scraper system: Xylex.
- Knife unit: Acetal.
- Knives: Stainless steel.

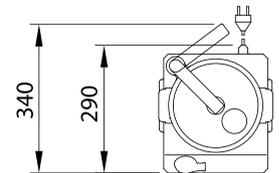


Volumes and dimensions

- Bowl volume: Gross 4 litre. Net liquids 1.4 litre.
- Feed tube diameter: 50 mm.

Knife unit

- Knife unit diameter: 190 mm.
- Speed VCM-42: 1 500 and 3 000 rpm.
- Speed VCM-41: 1 500 rpm (50 Hz), 1 700 rpm (60 Hz).



Type of preparation

- Chops, grinds, blends and mixes.
- Prepares aromatic butters, dressings, desserts, herb oils, thickenings, mayonnaise, sauces, soups, minced meat, purées, pâtés, 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 centres, salad bars, pizzerias, ships, central kitchens, institution kitchens, etc.

Net weights

- Machine base VCM-42: 17 kg.
- Machine base VCM-41: 16.6 kg.
- Bowl complete: 1.6 kg.

Standards

- Directive: Visit Hallde.com and select product and Certification.



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