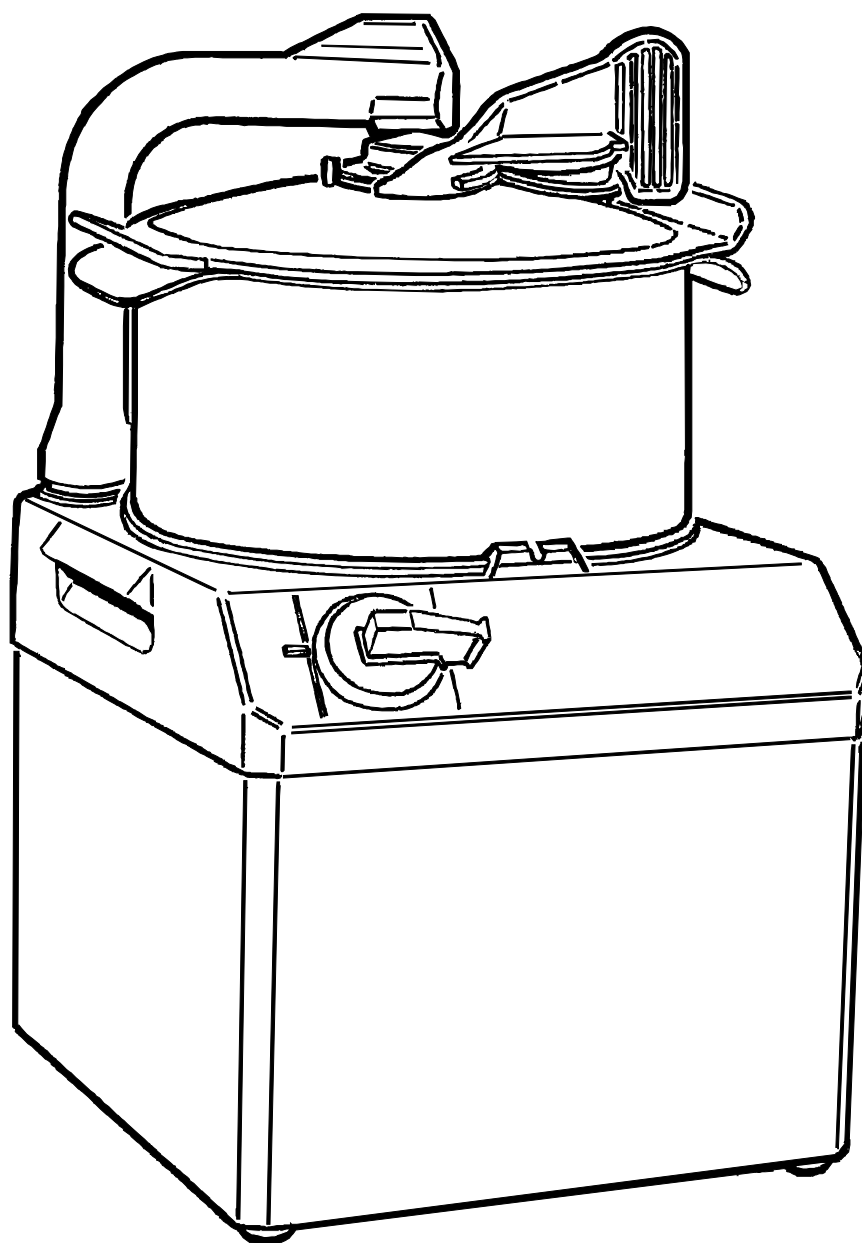
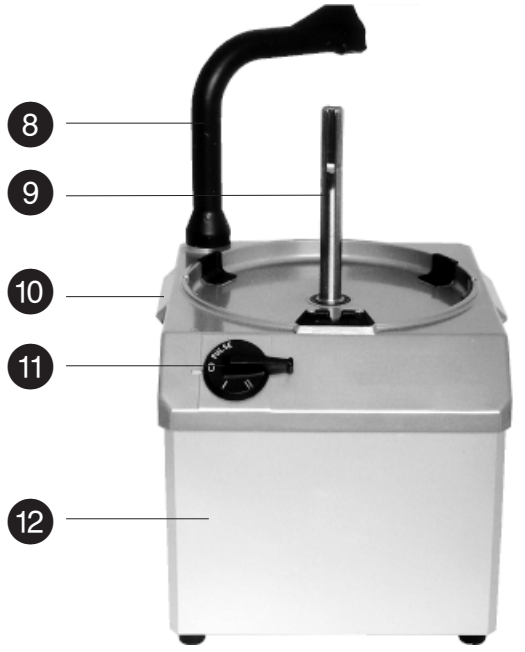
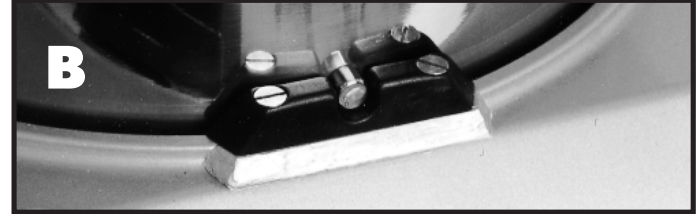
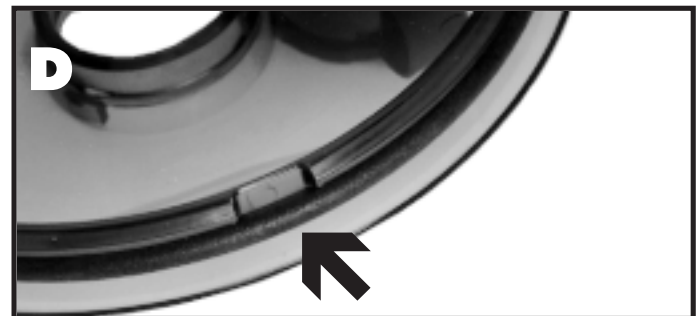
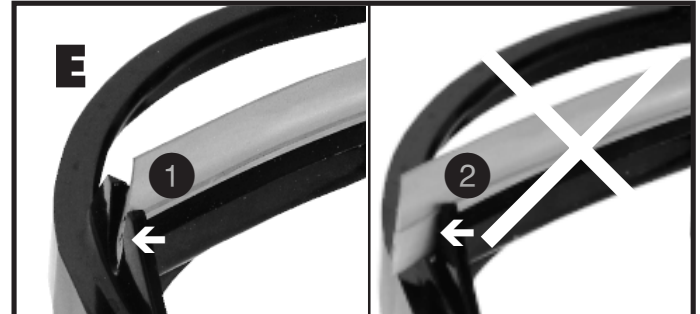
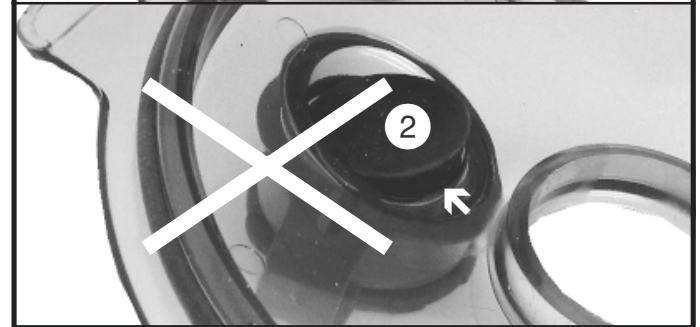
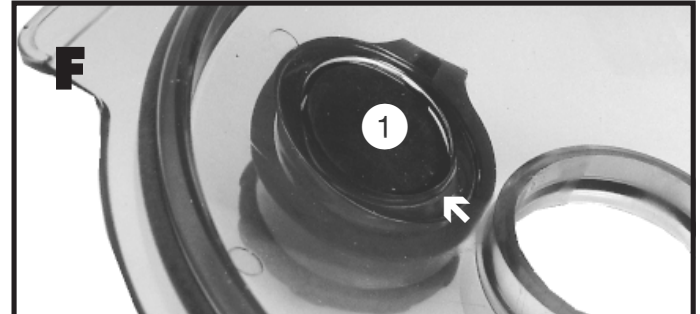


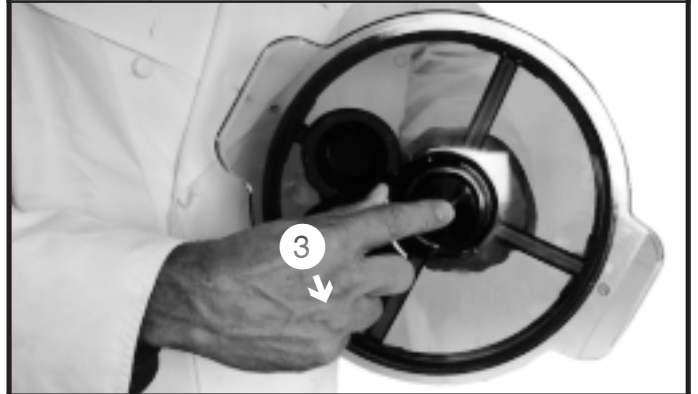
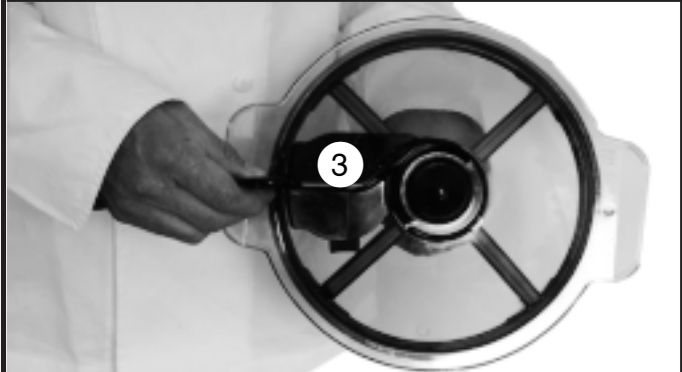
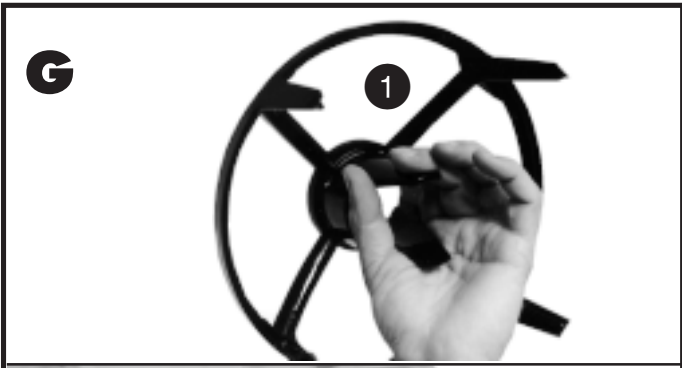
Vertical Cutter/Blender VCB-61/62



**Food Preparation
Fast and Easy**



A**B****C****D****E****F**



User instructions Halde VCB-61/62 (GB)

CAUTION!

Take care not to injure your hands on sharp knife/cutter blades (A6).

Never put your hands or fingers into the bowl (A7) or in the feeder tube on the lid (A3).

Make sure that the sealing ring is fitted in the groove on inside of the lid (A4) as shown in Fig. D during all processing.

Make sure that the plug (A2) is fitted to the lid at all times and is correctly pushed down as far as it will go into the feeder tube (A3) as shown in Fig. F1.

Always carry the machine by the two handles (A10) on the sides of the machine base and never by the safety arm (A9).

Before cleaning the machine, always switch it off by moving the knob (A11) into the "O" position and then removing the power plug from the wall socket or alternatively switch off the isolating switch.

Only an authorized specialist may repair the machine or open the machine base (A12).

Unpacking.

Check against the delivery note that all 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 a suitable electric power supply, in accordance with the specifications on the ID plate on the back of the machine base (A12).

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

Safety check before use.

Remove the lid (A4), knife/cutter (A6) and bowl (A7) as described under the heading "Dismantling" in these instructions. Check that the machine does not start when the speed setting knob (A11) is set in the "I", "II" (VCB-62) or "P" position.

Fit the bowl, lid and scraper to the machine base as described under the heading "Assembling" in these instructions but without fitting the knife/

cutter in the bowl. Then set the speed setting knob (A11) to "I" position (VCB-61) or "II" position (VCB-62) and swing the safety arm (A8) to one side as far as it will go and check that the axle/shaft (A9) stops rotating within four seconds.

If the machine does not function properly, call a specialist to deal with the fault before taking the machine back into operation.

Types of processing.

VCB-61/62 chops and grinds meat, fish, fruit, vegetables and nuts, and mixes/blends sauces, aromatic butter, mayonnaise, soups, dressing, thickening, desserts, etc.

Dismantling.

Swing the safety arm (A8) back as far as it will go (Fig. H1).

Remove the lid/scraper (A1-A5) and turn the scraper handle (A1) so that it covers the feed tube on the lid (A3) (Fig. H2).

Press together the scraper handle (A1) and scraper ring (A5) (Fig. H2) and at the same time rotate the scraper handle anti-clockwise as far as it will go (Fig. H3) and separate the parts (Fig. H4).

Remove the knife/cutter (A6) and bowl (A7).

Assembling.

Place the bowl (A7) on the machine base (A12) so that one of the two guide pins on the bowl drops into the slot on the top/front of the machine base (Fig. B).

Fit the knife/cutter (A6) to the shaft (A9) and press it down all the way (Fig. C). Note! The knife/cutter 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 (Fig. D).

Fit the plug (A2) correctly into the feed hole of the lid, as shown in Fig F1, making sure that the plug does not stick up on the underside of the lid (see Fig. F2).

Grip the centre of the scraper ring (A5) with the left hand as shown in Fig. G1, and the feeder tube on the lid (A3) with the right hand while placing the lid on the scraper ring, as shown in Fig. G2.

Grip the scraper handle (A1) 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, as shown in Fig. G3.

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 as shown in Fig. G4.

Place the lid/scraper on the bowl so that the handle of the lid is directly above the handle of the bowl, as shown in Fig. G5.

Turn the safety arm (A8) so that it is above the centre of the lid, as shown in Fig. G6.

The scraper (A1/A5) should be fitted at all times during all types of processing.

Always have the scraper (A1/A5) fitted during 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 (A1) 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.

Quantities, sizes and processing times.

The quantities and sizes of individual pieces that can be processed in one fill and the processing time necessary are dependent on the texture of the food being processed and on the required results.

For good, consistent results, solid foods such as meats, cheese, etc. should first be cut into pieces of roughly equal size, no larger than about 4 cm³.

The maximum quantities that the machine can process in one fill are: 2 kg meat, 2 kg fish, 2 kg aromatic/flavoured butter, 4.5 litres of soup, sauce, dressing, etc. and 1.5 litres of parsley.

Using the control knob (A11).

With the control knob (A11) 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 which should be used depends on the type 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.

CAUTION: Take great care with sharp knives/cutters (A6).

CAUTION: Before cleaning, switch off the machine by moving the knob (A11) into the "O" position and then pull the plug out of the wall socket or switch off the isolating switch.

Always clean the machine thoroughly immediately after use.

Remove the lid (A4), scraper (A1/A5), knife/

cutter (A6) and bowl (A7) from the machine base (A12).

Dismantle the lid and scraper as described under "Dismantling". Remove the sealing ring (Fig. D) from the groove on the inside of the lid. Remove the four rubber/scraper blades from the top of the scraper (A5) by pulling the scraper directly upwards.

Wipe the machine base with a damp cloth.

Thoroughly wash and dry the lid, scraper, knife/cutter and bowl.

Replace the sealing ring in the groove on the inside of the lid.

Replace the four rubber/scraper blades on the top of the scraper ring by pressing them straight down into the slots. Make sure that the scraper blades are fitted correctly (see Fig. E1) and do not jut out from the sides of the ring as they do in Fig. E2.

Never use sharp objects, abrasive cleaning sponges or high-pressure hoses.

Do not leave the knife/cutter (A6) in a wet condition or on a stainless steel worktop when not in use.

Monthly check.

Fit the bowl as described in the instructions under the heading "Assembling" but without fitting the knife/cutter.

Start the machine by setting the speed setting knob (A11) to the "I" position.

Check the safety switch by swinging the safety arm (A8) as far back as it will go and check that the machine stops and the shaft stops rotating within four seconds. If the safety switch does not function properly, call a specialist to deal with the fault before taking the machine back into operation.

Remove the plug from the power supply socket or switch off the isolating switch and then check that:

the electric cable is in good condition and not cracked. If the cable is damaged or cracked, call in a specialist for remedy before taking the machine into operation.

the four rubber feet on the bottom of the machine base are screwed tight.

the knives/cutters (A6) are in good condition and have sharp edges.

Trouble-shooting.

To eliminate the risk of damage to the motor, the VCB-61/62 is fitted with a thermal motor protection device that automatically switches the machine off if the temperature of the motor becomes too high. The thermal protection device automatically re-sets, thus allowing the machine to be switched on again when the motor has cooled, which normally takes between 10 and 30 minu-

tes.

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

REMEDY: Check that the plug is securely inserted into the power supply socket or that the safety isolating switch is the "I" position. Check that the fuses in the fuse box for the premises have not blown and that they have the correct rating. Make sure that the bowl (A7) and lid (A4) are fitted correctly and that the safety arm is properly positioned all the way over the centre of the lid. Wait for up to 30 minutes and try to restart the machine. If the machine still fails to run, call a specialist.

FAULT: The scraper (A1/A5) 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 (A5) are correctly fitted, as shown in Fig. E1, and that they do not jut out over the side of the scraper ring, as shown in Fig. E2. Check that the plug in the feeder tube of the lid is correctly fitted, as shown in Fig. F1, so that it does not stick up on the inside of the lid, as shown in Fig. F2.

FAULT: Low capacity or poor cutting results.

REMEDY: Always have the scraper (A1/A5) fitted to the lid (A4) and use the scraper as necessary (read more about this under the heading "The scraper (A1/A5) should be fitted at all times during all types of processing"). Check that the knives/cutters (A6) are in good condition and have sharp edges. Cut the food to be processed into smaller pieces of roughly equal size, max. 4 cm³. Process the food for a shorter or longer period of time. Process smaller quantities at a time.

Technical specification Halldé VCB-61.

TYPE OF PROCESSING: Chops and grinds meat, fish, fruit, vegetables and nuts. Mixes/blends sauces, aromatic butter, mayonnaise, soups, dressing, thickening, desserts, etc.

USERS: Restaurants, shop kitchens, diet kitchens, day care centres, retirement homes, industrial kitchens, etc.

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

MACHINE BASE: Motor: 1100 W, single phase, 50-60 Hz. 100-120 V, 15,4 A or 220-240 V, 7,4 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, slow-blow (220-240 V), 20 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 1500 rpm (50 Hz motor) or 1700 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/CUTTER: Halldé's agitating knife/cutter with four blades (2 + 2) of highest quality knife steel for a thorough and excellent result.

MATERIAL: The machine base: Aluminium. The bowl: Stainless steel. The cutting tool discs: Polysulphone. The cutting tool knife blades: Knife steel of the highest quality. The lid: polysulphone. The scraper and scraper handle: Polysulphone.

NET WEIGHTS: Machine base: 25 kg (100-120 V machine), 23.6 kg (220-240 V machine). Bowl complete with knife/cutter, lid and scraper: 2.6 kg.

NORMS: EU Machine Directive 89/392/EEC and EMC Directive 89/336/EEC.

Technical specification Halldé VCB-62.

TYPE OF PROCESSING: Chops and grinds meat, fish, fruit, vegetables and nuts. Mixes/blends sauces, aromatic butter, mayonnaise, soups, dressing, thickening, desserts, etc.

USERS: Restaurants, shop kitchens, diet kitchens, day care centres, retirement homes, industrial kitchens, etc.

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

MACHINE BASE: Motor: 1500/900 W, 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, slow-blow (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 1500 rpm (50 Hz motor) or 1700 rpm (60 Hz motor). "II" = machine runs continuously at 3000 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/CUTTER: Halldé's agitating knife/cutter with four blades (2 + 2) of highest quality knife steel for a thorough and excellent result.

MATERIAL: The machine base: Aluminium. The bowl: Stainless steel. The cutting tool discs: Polysulphone. The cutting tool knife blades: Knife steel of the highest quality. The lid: polysulphone. The scraper and scraper handle: Polysulphone.

NET WEIGHTS: Machine base: 24.2 kg (208-240 V machine), 21.2 kg (380-415 V machine). Bowl complete with knife/cutter, lid and scraper: 2.6 kg.

NORMS: EU Machine Directive 89/392/EEC and EMC Directive 89/336/EEC.