

GB

Hällde SB-4

ISO 9001

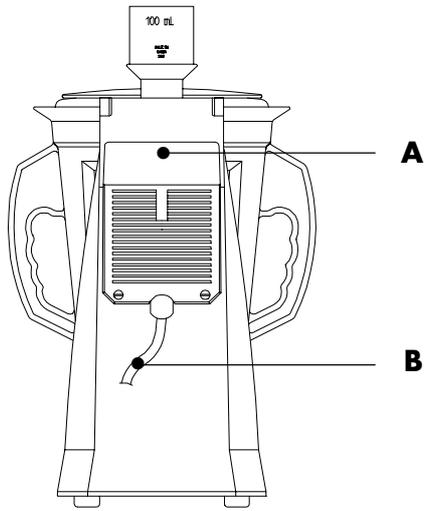
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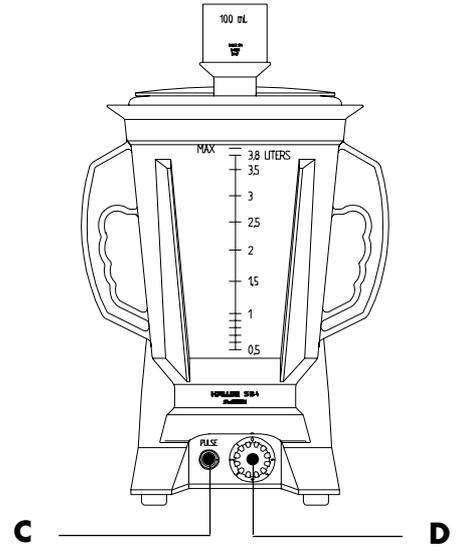
**Food Preparation
Fast and Easy**



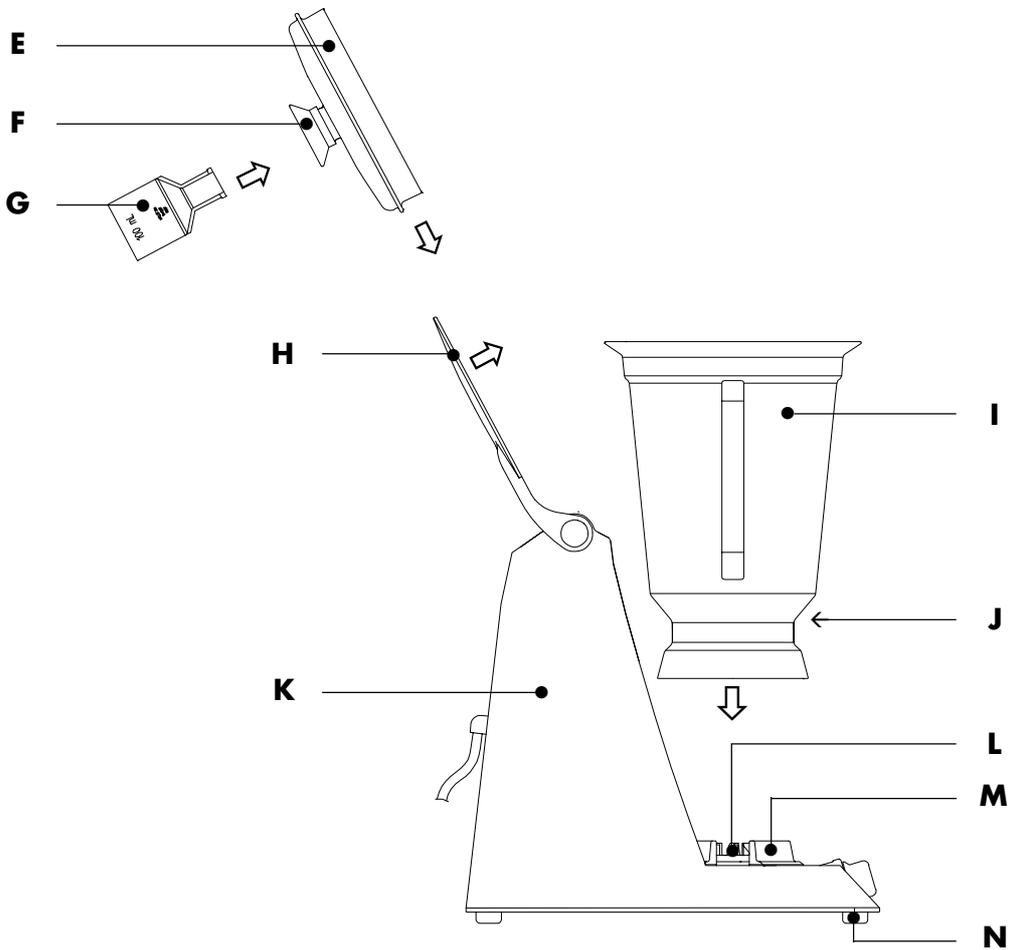
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2



3



USER INSTRUCTIONS

HALLDE SB-4

(GB)

CAUTION

When transporting the machine, lower the lid/lid holder (3E/H) so that the jug (3I) is securely closed, and carry the machine by the handle (1A).

Take care not to injure your hands on the sharp knives (3J) 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 (3K).

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 an authorized specialists may repair the machine and open the machine housing.

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 which is suitable for the machine. See under "TECHNICAL SPECIFICATION OF THE SB-4".

Check that the knife unit (3J) stops rotating within 4 seconds after the lid/lid holder (3E/H) has been raised.

Fit the jug (3I) 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 when the opening between the top edge of the jug and the bottom edge of the lid is less than 30 mm.

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

If the above checks reveal that the machine does not perform correctly, summon a specialist for remedying the fault before taking the machine into operation.

OIL DOSING BOWL (3G)

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

ASSEMBLING

If necessary, fit the oil dosing bowl (3G) by pressing it hard into the lid's filler opening (3F) and turning it clockwise as far as it will go.

Raise the lid holder (3H) to its upper snap position and fit the lid (3E) into the lid holder, so that the lid rests in the lid holder.

Place the jug (3I) on the machine so that it rests firmly on the four supports (3M).

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

DISMANTLING

Raise the lid/lid holder (3E/H) 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 (2D)

In the "0" position, the machine is switched off.

In position "1", the machine will run at the lowest speed. It will run at increasing speeds as the setting is increased, and will run at maximum speed in setting "6".

To restart the machine after the lid/lid holder (3E/H) has been swung up and the safety switch has been actuated, first turn the

speed setting knob to the "0" position and then to setting "1" or higher.

THE SPRINTER PULSE FUNCTION "SPF" (2C)

SPF is used for short bursts at the highest speed.

As soon as the SPF button (2C) is depressed, 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 (2D) is in the "0" position.

GENERAL HINTS FOR FAST PROCESSING AND BEST RESULTS

To avoid dripping from the lid onto the rear of the machine, open the lid/lid holder (3E/H) only to the upper snap position, and not all the way to the stop position.

Use the SB-4 only for mixing, whipping, stirring, chopping and mashing mixtures that are rich in liquids, such as sauces, soups, thickening, pastry mixtures, dressings, mayonnaise, 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 bear 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 (3F) in the lid for feeding liquids, etc. into the jug while the machine is running.

When making mayonnaise, add the oil last and add it slowly, using the oil dosing bowl (3G).

To avoid splashing, hold your hand over the filler opening (3F) of the lid, or fit the oil dosing bowl (3G).

CLEANING

Always clean the machine immediately after use.

Never use sharp objects or a high-pressure spray gun for cleaning.

Never use a detergent with a high pH value (often used in dishwashers) for cleaning the machine housing (3K).

First remove the jug (3I) (leave the knife unit inside the jug), the lid (3E) and the oil dosing bowl (3G), and wash them in a dishwasher.

If you are washing the machine by hand, first run it with warm water and a detergent in the jug.

Then remove the power supply plug from the socket and rinse the machine housing from above or wipe it with a damp cloth.

CHECK EVERY WEEK

Check that the knife unit (3J) stops within 4 seconds after the lid/lid holder (3E/H) has been raised.

Fit the jug (3I) and lid (see under "ASSEMBLING"). Close the lid/lid holder. Start the machine. Slowly raise the lid/lid holder and check that the power supply to the motor is tripped when the opening between the top edge of the jug and the bottom edge of the lid is less than 30 mm.

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

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, summon a specialist to remedy the fault before taking the machine back 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 (3J) is in good condition and that the knives are sharp.

TROUBLESHOOTING

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 (3I) 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, summon a specialist.

FAULT: Low capacity or poor results.

REMEDY: Make sure that the knives (3J) are in good condition and are sharp. See under "GENERAL HINTS FOR FAST PROCESSING AND BEST RESULTS".

TECHNICAL SPECIFICATION OF THE SB-4

TYPES OF PROCESSING: Blends, mixes, whips, stirs, chops, mashes. Designed for preparing salad dressings, herb oils, sauces, pastry mixtures, thickening, mayonnaise, soups, aromatic butter, desserts, fruit drinks, cocktails, milkshakes, etc.

USERS: Restaurants, bars, diet kitchens, convalescent homes, hospitals, schools, fast-food outlets, the catering trade, etc.

JUG: The jug, including the lid and the knife unit, can be washed in a dishwasher.

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: 1000 W, 220-240 V, single-phase, 50/60 Hz. Fuse in the fuse box serving the premises: 10 A, delayed. Motor alternative 2: 1000 W, 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 by toothed belt. Safety system: Mechanical safety switch.

Degree of protection: IP44. **Sound level** LpA (EN31201): < 88 dB(A).

SPEED CONTROLS: 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.

MATERIALS: Machine housing: aluminium

alloy. Jug and oil dosing bowl: tough and heat-resistant polysulfone. Lid: tough polypropylene. Knives of knife unit: knife steel of the highest quality. Knife unit shaft and ball bearings: stainless steel. The jug including the knife unit, the lid and the oil dosing bowl can be washed in a dishwasher, which means that the knife unit never has to be removed from the jug.

NET WEIGHTS: Machine: 5,7 kg. Jug : 0,9 kg.

STANDARDS: ISO 9001, NSF standard 8, EU Machinery Directive 89/392EEC.