



Food Preparation Machines  
Made in Sweden

## VCB-61/62 Vertical Cutter/Blender

- Chops and grinds meat, fish, vegetables, fruits, nuts, etc.
- Blends and mixes sauses, soups, dressings, desserts, etc.
- Table top with robust design.
- Volume 6 liter.



Vertical Cutter

### Powerful machine for the pros

HALLDE's VCB is the industry's primary vertical cutter/blender. 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.



### High capacity with smart lid

The six litre bowl has a tightly sealing lid and an extra high centre tube. This increases the net volume for liquid ingredients to 4.3 liters. The lid has a 5 cm wide feed tube for filling while the machine is running.

### Adapted speeds

You can run the VCB-62 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 VCB-61 has the lower speed. The VCB also has a direct action pulse function. This pulse function provides direct access to 1,500 rpm without any irritating time delays.



### 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 filling. The knob is at a convenient height to ensure an ergonomic working posture.

### Only the best material

The machine base is manufactured of robust metal. The bowl is stainless steel. The lid and scrapers are strong polysulphone. The knife attachment is of high-quality aluminium and the knives are stainless steel.

### Developed for the best hygiene

The VCB 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 prevent water accumulating on the top. For rapid cleaning, all loose components are easy to remove making the machine easy to rinse. You can wash all removed components in the dishwasher.

### Exemplary safety features

The VCB has three individual safety switches. You can only start the machine if the bowl, lid and safety arm have been correctly fitted. The VCB has a mechanical motor brake, which means the knife stops rotating immediately when you switch off the machine. As the motor brake is mechanical, it also works in the event of electrical faults or power failures.



### Highest operational reliability

VCB'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 VCB an exceptionally reliable machine – irrespective of the foods you are working with.

The motor has a mechanical brake that means the motor and thereby the knife unit stops rotating immediately when the safety arm is removed. VCB's motor also has thermal protection that stops the motor from overheating.



### Unique knife unit

The VCB knife unit is totally unique and has a patented design. Instead of the customary two knives, this vertical cutter has four. The two large knives cut the ingredients while the two small turning knives push the ingredients down onto the cutting knives and turn them. This cuts preparation time considerably and ensures more even results. The cutting knives are serrated in order to maintain their sharpness longer.

When you prepare food in a vertical cutter there is a risk of heat due to friction from the knives. The shape of the knife unit helps minimise this effect.



### Patented scraper

The VCB 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.

VCB's scraper system has four arms. It is a patented function that means that the rotation of the ingredients in the bowl is effectively stopped and they are moved back towards the knives. This accelerates the preparation time significantly and reduces heat release in the bowl.





### Perfect and even results every time

We can confidently claim that VCB's results are the best you can achieve from a vertical cutter. The reason for this is the way in which the bowl, scraper and knife unit work together.

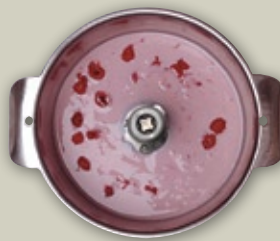
1. When the knife unit rotates, the large cutting knives cut up the ingredients while pressing them forwards and out towards the side of the bowl.
2. When the ingredients reach the edge of the bowl, their rotation is stopped and the four scraper arms throw them back towards the knives.
3. While the scraper keeps the ingredients away from the inside of the bowl, the hexagonal shape of the knife unit forces the ingredients to bounce away from the middle.
4. The smaller turning knives, which are unique to VCB, presses the ingredients down towards the cutting knives and turns them around ensuring the entire contents of the bowl are prepared equally and you get a more even result.

These functions allow you to shorten preparation time significantly and thereby reduce the heat release that may arise in the bowl.

## VCB-61/62 Results



Fish mousse



Dessert



Parmesan cheese



Chocolate



Minced meat



Almond



Soup/Sauce



Parsley



Herb oil



Aromatic butter



Patée



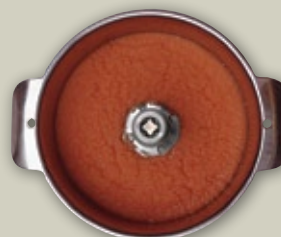
Thickening/Batter



Mayonnaise



Dressing



Purée



Onion

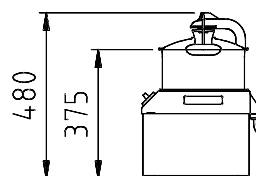


## VCB-61/62 Vertical Cutter

- Unique knife unit with four knives that turn the ingredients around during preparation.
- Minimal rise in temperature during preparation.
- The tightly sealing lid increases the preparation volume of liquid ingredients to 4,3 litres.
- Four-armed scraper produces more even results.
- Machine base and knife housing are made entirely of metal and can withstand rough handling.
- Table top model which is easy to put away and take out when needed with its two sturdy handles at the sides.
- All loose parts can be washed in the dishwasher.

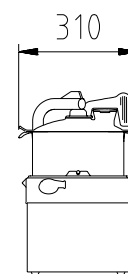
### Machine

- Motor: 1500/900 W. Two speeds (VCB-62), one speed (VCB-61). 110-120 V, single phase, 50-60 Hz. 230 V, single phase, 50 Hz. 230, three phase, 50-60 Hz. 400 V, three phase, 50 Hz.
- Transmission: Direct drive.
- Safety system: Three safety switches and mechanical motor brake.
- Degree of protection machine: IP34.
- Power supply socket: Earthed, 1-phase, 10 A alt. earthed, 3-phase, 16 A.
- Fuse: 10 A, delayed action fuse.
- Sound level LpA (EN31201): <67 dBA.
- Magnetic field: Less than 0.1 microtesla.



### Materials

- Machine base: Aluminium.
- Bowl: Stainless steel.
- Lid and scraper system: Polysulphone.
- Knife balk: Aluminium.
- Cutting knives: Stainless steel.

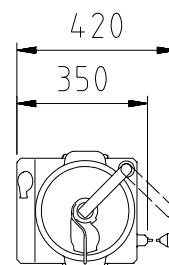


### Volumes and dimensions

- Bowl volume: Gross 6 liter. Net liquids 4,3 liter.
- Feed tube diameter: 50 mm.

### Knife unit

- Knife unit diameter: 230 mm.
- Speed VCB-62: 1500 and 3 000 rpm.
- Speed VCB-61: 1500 rpm.



### Type of preparation

- Chops, grinds, blends and mixes.
- Prepares dressings, herb oils, aromatic butters, thickenings, mayonnaise, sauses, soupes, minced meats, purées, patées, etc.
- Prepares meat, fish, fruit, vegetable, nuts, cheese, mushroom, chocolate, etc.

### Users

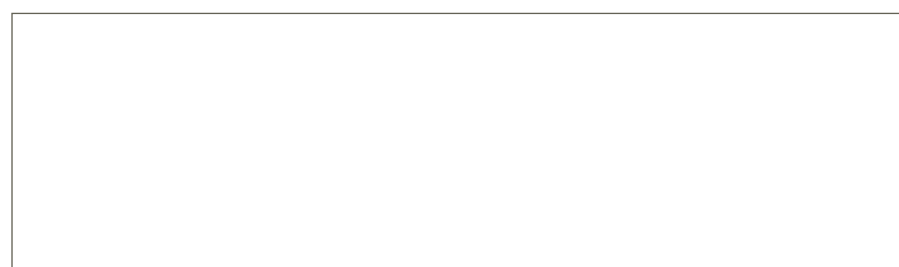
- Restaurants, hospitals, shops, diet kitchens, salad bars, schools, day care centers, fast food kitchens, catering kitchens, etc.

### Net weights

- Machine VCB-62: 21,2 kg.
- Macine VCB-61: 25 kg.
- Bowl complete: 2,6 kg.

### Standards

- EU Directive 98/37/EEC, LVD 73/23 EEC, EMC 89/336/EEC.
- NSF/ANSI Standard 8.



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