



Food Preparation Machines
Made in Sweden

CC-32/34 Combi Cutter

- Slices, dices, shreds, grates and makes julienne of vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc.
- Chops and grinds meat, fish, vegetables, fruits, nuts, etc.
- Blends and mixes sauces, soups, dressings, etc.
- Table top model with robust design for smaller kitchens.
- Prepares up to 80 portioner per day och 2 kg per minute.



Combi Cutter

CC-32/34



Small machine with potential

HALLDE's Combi Cutters is a perfect compromise for the smaller kitchen. The CC-32 and CC-34 models are both vegetable preparation machines and vertical cutters in one machine. They are small and compact and easy to put away and take out when you need them.

HALLDE Speed Selector

The CC-34 has four speeds; 500 and 800 rpm for the vegetable preparation and 1,450 and 2,650 rpm for the vertical cutter. The machine automatically detects which top is attached and sets the speed to be used. The CC-32 has two speeds, one high and one low.

Developed for the best hygiene

The CC 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. 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.

Only the best material

The machine base is manufactured of robust metal. The feeder is strong polycarbonate and the bowl is stainless steel. Only top quality stainless knife steel is used to manufacture the cutters' knife blades.



Highest possible reliability

The powerful motor is geared down and has a high torque, which makes the CC-machines exceptionally reliable – irrespective of the foods you are working with. If the motor is called on to work harder, more power is supplied to ensure even running.



Vegetable cutter

When the pusher plate is folded up the machine stops for filling. When it is folded down the machine restarts and you can continue working. This automatic start and stop function makes your work more effective. A clear advantage, particularly when larger volumes are involved. The feeder has a feed tube for preparing long and narrow items like cucumber or leak.

Double safety against unprotected knife

If the feed cylinder is removed the power is cut. Thanks to this double security there is no risk of the machine starting with an unprotected knife.

Cutting tools for all occasions

Our wide range of large Ø185 mm cutters means the CC can handle every conceivable task. The CC slices, dices, grates and shreds everything from firm to soft products. The CC-34 can also dice which is unique in its class. The knife blades and grating plates are interchangeable which means you do not need to buy new tools.



Vertical Cutter/Blender

The three litre bowl has a tightly sealing lid that allows for the preparation of larger volumes of both liquid and dry ingredients. The vertical cutter can be run at two speeds 1,450 and 2,650 rpm. It also has the pulse function that provides direct access to the higher speed. The pulse function gives better control when you are chopping or blending. The CC-32 has one speed, 1,450 rpm and has no pulse function.

Smart functions

The CC-34 has a patented scraper system with three scraper arms. These keep the lid and the inside of the bowl clean. At the same time they move the ingredients towards the knives during preparation. The design and angle of the knives in combination with the scrapers means that the ingredients are turned in the bowl giving the whole content a uniform texture. This gives perfect results in quick time. The knives are serrated which makes them more wear resistant. The CC-32 comes without scraper.



CC-32/34 Accessories



4-pack Cutting Tools



3-pack Cutting Tools



Knife Guard



Wall Rack



Brush

Top quality cutting tools for any cut and optimal results

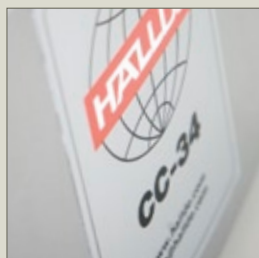
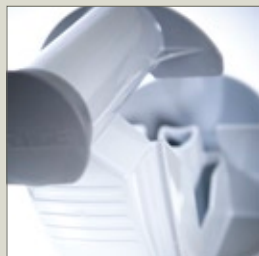
CC-32/34 Cutting Tool Guide

	Standard Slicer 8 mm, 10 mm.	<ul style="list-style-type: none"> Slices firm products such as root vegetables. Dices in combination with a suitable dicing grid. 	
	Fine Cut Slicer 1, 1.5, 2, 4, 6, 15 mm.	<ul style="list-style-type: none"> Slices firm and soft products, such as root vegetables, onion, leek, cucumber, tomato, apple, citrus fruit, mushrooms, etc. Shreds lettuce and cabbage. Chops onions in combination with dicing grid. Dices in combination with suitable dicing grid. 	
	Crimping Slicer 4.5 mm.	<ul style="list-style-type: none"> For ripple slicing of beetroot, cucumber, carrots, etc. 	
	Julienne Cutter 2x2, 2.5x2.5, 4.5x4.5, 6x6, 8x8, 10x10 mm.	<ul style="list-style-type: none"> Makes julienne potatoes and carrots for soups, cucumber for salads, etc. Julienne potatoes to curved French fries. 	
	Dicing Grid 10x10, 15x15 mm.	<ul style="list-style-type: none"> Dices root vegetables, fruit, potatoes, cabbage, swedes, carrots, cucumbers, apples, etc. in combination with a suitable standard slicer or fine cut slicer. 	
	Grater/Shredder 1.5, 2, 3, 4.5, 6, 8, 10 mm.	<ul style="list-style-type: none"> Grates carrots and cabbage for raw salad. Grates nut, almonds and dry bread. Grates cheese for pizza and gratin. Shreds cabbage/white cabbage. 	
	Fine Grater Extra Fine Grater Hard Cheese Grater	<ul style="list-style-type: none"> Grates root vegetables, dry bread, cheese etc. Fine Grater grates raw potatoes for potato pancakes. Extra Fine Grater grates radish, dry bread, etc. Hard Cheese Grater is perfect for cheese such as parmesan. 	
	Soft Dicing 8, 10, 12, 15 mm.	<ul style="list-style-type: none"> Combination to dice soft products like tomatoes, onion, bell pepper, bananas, kiwi, strawberries etc. 	

CC-32/34 Vertical Cutter Results



Our Cutting Tool Guide is available on the Internet. Go to www.halde.com/toolguide to find more results, images and film clips of the processing.



CC-32/34 Combi Cutter

- Superb combi machine that is both a vegetable preparation machine and vertical cutter in one machine.
- Large half-moon shaped feed cylinder that holds most ingredients whole.
- Easy to stack tomatoes, onions, peppers etc. to the cylinder wall enabling slicing in a predetermined direction.
- The cutters 185 mm diameter can dice.
- The three armed scraper for the vertical cutter on the CC-34 produces more even results.
- The machine base is made entirely of metal and can withstand rough handling.
- The table top model is easy to put away and take out when needed with its two sturdy handles at the sides.

Machine

- Motor: 1000 W. Four speeds (CC-34), two speeds (CC-32). 110-120 V, 1-phase, 50-60 Hz. 220-240 V, 1-phase, 50-60 Hz.
- Transmission: Toothed belt
- Safety system: Two safety switches.
- Degree of protection machine: IP34.
- Power supply socket: Earthed, 1-phase, 10 A.
- Fuse: 10 A, delayed action fuse.
- Sound level LpA (EN31201): Slicing 76 dBA, Chopping/blending 82 dBA.
- Magnetic field: Less than 0,1 microtesla.

Materials

- Machine base: Aluminium.
- Feeder: Polycarbonate och polyamid.
- Ejectory plate: Acetal.
- Bowl: Stainless steel.
- Knife balk: Acetal.
- Lid: Polycarbonate.
- Scraper: Polysulphone.
- Cutting tool disks: Aluminium or acetal.
- Cutting tool knives and knife unit knives: Stainless steel.

Volumes and dimensions

- Feed cylinder: Volume 0,9 liter. Height 185 mm. Diameter 170 mm.
- Feed tube inner diameter 53 mm.
- Bowl volume: Gross 3 liter. Net liquids 1,4 liter (CC-34), 0,9 liter (CC-32).

Cutting Tools

- Cutting tool diameter: 185 mm.
- Knife unit diameter: 170 mm.
- Speeds CC-34: Vegetable Preparation 500 and 800 rpm. Vertical Cutter 1450 and 2650 rpm.
- Speeds CC-32: Vegetable Preparation 500 rpm. Vertical Cutter 1450 rpm.

Type of preparation

- Slices, dices (CC-34), grates, makes julienne and crimping slices. Chops, grinds, blends and mixes.
- Processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
- Prepares dressings, herb oils, aromatic butters, thickenings, mayonnaise, sauces, soups, minced meats, purées, patées, etc.
- Prepares meat, fish, fruit, vegetable, nuts, cheese, mushroom, chocolate, etc.

Users

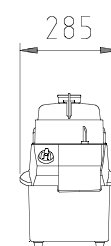
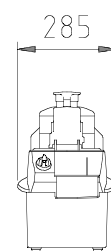
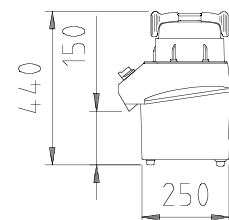
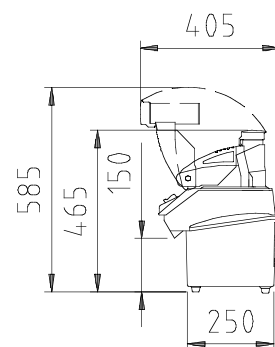
- Restaurants, pizzerias, salad bars, schools, day care centers, fast food counters, catering kitchens, etc.

Net weights

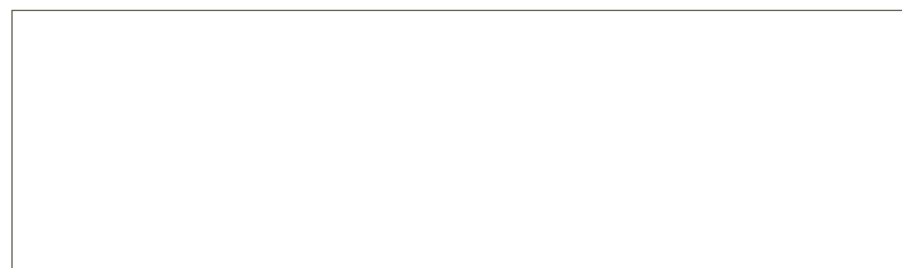
- Machine base: 8,8 kg.
- Vegetable Preparation attachment: 1 kg
- Vertical cutter attachment: 1,4 kg
- Cutting Tools: 0,5 kg.

Standards

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



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