HALLDE®

Food Preparation Machines
Made in Sweden

Combi Cutter CC-34

- Slices, dices, shreds, grates, cuts julienne and crimping slices 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 portions/ day and 2 kg/minute.





CC-34 Combi Cutter



Small machine with potential

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

HALLDE Speed Selector

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.

Developed for the best hygiene

CC-34 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. FFor quick cleaning, all loose parts are simple to remove for easy rinsing of the machine. 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 CC-34 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 and 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 cutting tools means the CC-34 can handle every conceivable task. The CC-34 slices, dices, grates/shreds, cuts juliennes and crimping slices – everything from firm to soft products.



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 and has a pulse function that provides direct access to the highest speed. The pulse function gives better control when you are chopping or blending.



Smart functions

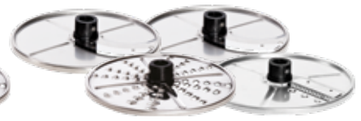
The CC-34 has a patented scraper system with three scraper arms. These keep the lid and the inside of the bowl clean. At the same time they move the ingredients towards the knives during preparation.
The design and angle of the knives in combination with the scrapers means that the ingredients are turned 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.



Accessories



2-pack Cutting Tools



4-pack Cutting Tools

Wall Rack



Brush

High quality cutting tools for best results

All cutting tools are dishwasher safe. • = Stainless steel



Slicer •

1, 2, 4, 6
* 0.5, 1.5, 3, 5, 7, 8, 9, 10, 15 mm.

Slices firm and soft vegetables, fruits, mushrooms etc.
Dices when combined with a suitable Dicing Grid.
Cut French fries in combination with Potato Chip Grid.



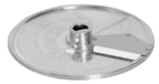


Fine Cut Slicer

* 15 mm.

Slices firm and soft vegetables, fruits, mushrooms etc.
Dices when combined with a suitable Dicing Grid.





Soft Slicer

* 8, 10, 12, 15 mm.

Slices soft vegetables, fruits, mushrooms etc.
Preferably used when dicing soft products, in combination with a suitable Dicing Grid.





Crimping Slicer •

4 mm.
* 2, 3, 5, 6 mm.

Cuts decorative rippled slices of beetroot, cucumber, carrots, etc.





Julienne Cutter •

2x2, 4x4 mm.
* 2x6, 3x3 mm.

Cuts julienne of firm products for soups, salads, stews, decorations etc.
Suitable to cut slightly curved French fries.





Grater/Shredder

2, 4, 6 mm.
* 1.5, 3, 4.5, 8, 10 mm.

Grates carrots and cabbage for raw salads. Grates nuts, almonds and dry bread.
Grater 6 or 8 mm is commonly used for grating cheese for pizza and when shredding cabbage.





Fine Grater

For finely grating products, from hard/dry cheeses, raw potatoes for Swedish potato pancakes and bread for making breadcrumbs.





Hard Cheese Grater

Ideal for grating hard cheese such as parmesan. Produces a somewhat coarser grate than the Fine Grater, Extra fine.

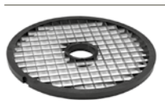




Fine Grater, Extra Fine

Grates products very finely, such as black radish grated for purée and potatoes for mashing.





Dicing Grid

* 8x8, 10x10, 12x12, 15x15, 20x20 mm.

Cuts dices in combination with a suitable type of slicer.
Dice both hard and soft vegetables, fruits etc.



* These dimensions are available for RG-100 and fit in CC-34.



Take a look at the results- and inspiration videos at our homepage, hallde.com ▶













HALLDE®

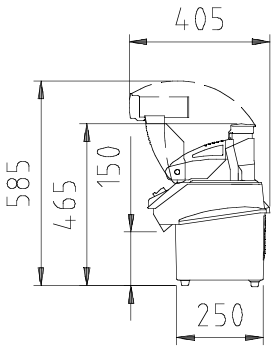
Food Preparation Machines
Made in Sweden

Combi Cutter CC-34

- Superb combi machine, 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.
- Dices soft and hard products 8x8x8, 10x10x10, 12x12x12, 15x15x15 and 20x20x20 mm.
- The three armed scraper for the vertical cutter produces an even results.
- The machine base is made entirely of metal and can withstand rough handling.
- Table top model, easy to put away and take out when needed with its two sturdy handles at the sides.
- Automatic speed setting:
  Four speeds, 500 and 800 rpm (vegetable preparation). 1,450 and 2,650 rpm (vertical cutter).

Machine

- Motor: 1.0 kW. Four speeds. 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.

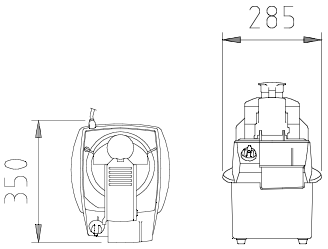


Materials

- Machine base: ABS-plastic • Knife chamber: Aluminium.
- Feeder: Polycarbonate and polyamide. • Ejector plate: Acetal.
- Bowl: Stainless steel. • Knife balk: Acetal.
- Lid and Scraper system: Xylex. • Cutting tool disks: Stainless steel.
- Cutting tool knives and knife unit knives: Stainless steel.

Volumes and dimensions

- Feed cylinder: Volume 0,9 litre. Height 185 mm. Diameter 170 mm.
- Feed tube inner diameter 53 mm.
- Bowl volume: Gross 3 litres. Net liquids 1.4 litres.

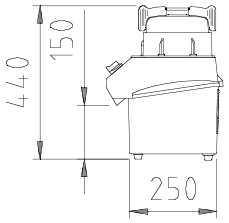


Cutting Tools

- Cutting tool diameter: 185 mm. • Knife unit diameter: 170 mm.

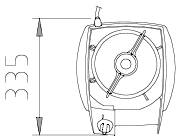
Type of preparation

- Vegetable preparation attachment: Slices, dices, grates, shreds, cuts julienne and crimping slices. Processes vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc.
- Vertical Cutter/ Blender attachment: Chops, grinds, mixes and blends.
  Processes meat, fish, fruit, vegetables, herbs, nuts, almonds, parmesan, chocolate, etc.
  Prepares dressings, herb oils, aromatic butters, thickenings, mayonnaise, sauces, soups, minced meats, purées, pâtés, etc.



Users

- Restaurants, shop kitchens, cafés, bakeries, diet kitchens, retirement homes, schools, fast food outlets, day care centres, salad bars, etc.



Net weights

- Machine base: 8.6 kg.
- Vegetable Preparation attachment: 1 kg
- Vertical cutter attachment: 1.4 kg
- Cutting Tools: 0.3 kg.

Standards

- Directive:
  Visit Hallde.com and select product and 'certification'.

ISO 9001

Distributor:

chef's hat
Where the chefs shop

Chefs Hat Australia Pty. Ltd
131 Cecil St
South Melbourne,VIC 3205

p: +61 3 9682 1441
e: sales@chefshat.com.au

AB Hallde Maskiner – P.O. Box 1165 SE-164 26 Kista Sweden
• Phone: +46 8 587 730 00 • Fax: +46 8 587 730 30 • hallde.com • info@hallde.com

We reserve the rights to make changes in design and product range without notice

© AB Hallde Maskiner 2017-05-18 150 ex Elanders