



Food Preparation Machines
Made in Sweden

CC-32S Combi Cutter

- Slices, 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-32S



Small machine with potential

HALLDE's Combi Cutter is a perfect compromise for the smaller kitchen. The CC-32S model are both a vegetable preparation machine and a vertical cutter in one machine. It's small and compact and easy to put away and take out when you need it.



Highest possible reliability

The powerful motor is geared down and has a high torque, which makes the CC-32S 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.

HALLDE Speed Selector

The CC-32S has two speeds, one high and one low for the vegetable preparation and the vertical cutter.

Ergonomics in all stages

The CC-32S is a table top and can be used directly on the kitchen workbench. Its pusher plate is swung up in a bow shape angle. This together with the low height makes for a better working posture.

Developed for the best hygiene

The CC-32S 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 ABS-plastic and the machine house in aluminium. 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.



Top quality cutting tools for any cut and optimal results

CC-32S Cutting Tool Guide



Fine Cut Slicer

1, 2, 4, 6 mm.

- 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 mm.

- For ripple slicing of beetroot, cucumber, carrots, etc.



Julienne Cutter

2x2, 4x4 mm.

- Makes julienne potatoes and carrots for soups, cucumber for salads, etc.
- Julienne potatoes to curved French fries.



Grater/Shredder

2, 4, 6 mm.

- Grates carrots and cabbage for raw salad.
- Grates nut, almonds and dry bread.
- Grates cheese for pizza and gratin.
- Shreds cabbage/white cabbage.





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. The vegetable cutter can be run at one speed, 500 rpm.



Smart functions

The design and angle of the knives gives perfect results in quick time. The knives are serrated which makes them more wear resistant.



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-32S can handle every conceivable task. It slices, grates and shreds everything from firm to soft products. 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 one speed, 1,450 rpm.

CC-32S Accessories



3-pack Cutting Tools



Knife Guard



Wall Rack



Brush

CC-32S Vertical Cutter Results



Soup



Aromatic butter



Onion



Almond



Chocolate



Dessert



Fish mousse



Dressing



Herb oil



Mayonnaise



Minced meat



Parsley

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



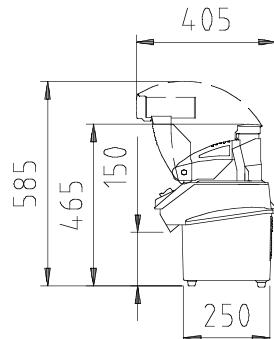
Food Preparation Machines
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CC-32S Combi Cutter

- 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 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.

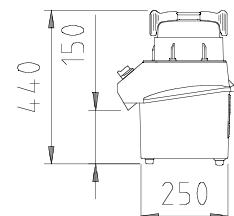
Machine

- Motor: 1000 W. Two 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.



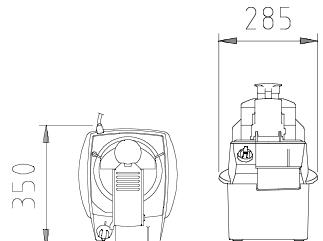
Materials

- Machine base: ABS-plastic • Machine house: Aluminium.
- Feeder: Polycarbonate och polyamid. • Ejectory plate: Acetal.
- Bowl: Stainless steel. • Knife balk: Acetal. • Lid: Polycarbonate.
- Cutting tool disks: Stainless steel. 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 0,9 liter.



Cutting Tools

- Cutting tool diameter: 185 mm. • Knife unit diameter: 170 mm.
- Speed CC-32S: Vegetable Preparation 500 rpm. Vertical Cutter 1450 rpm.

Type of preparation

- Slices, 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, soupes, 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: 0.3 kg.

Standards

- EN 1678, EN 12852 according to the directives 2006/42/EC, 2006/95/EC, 2004/108/EC.
- RoHS 2002/95/EC • NSF/ANSI Standard 8.

