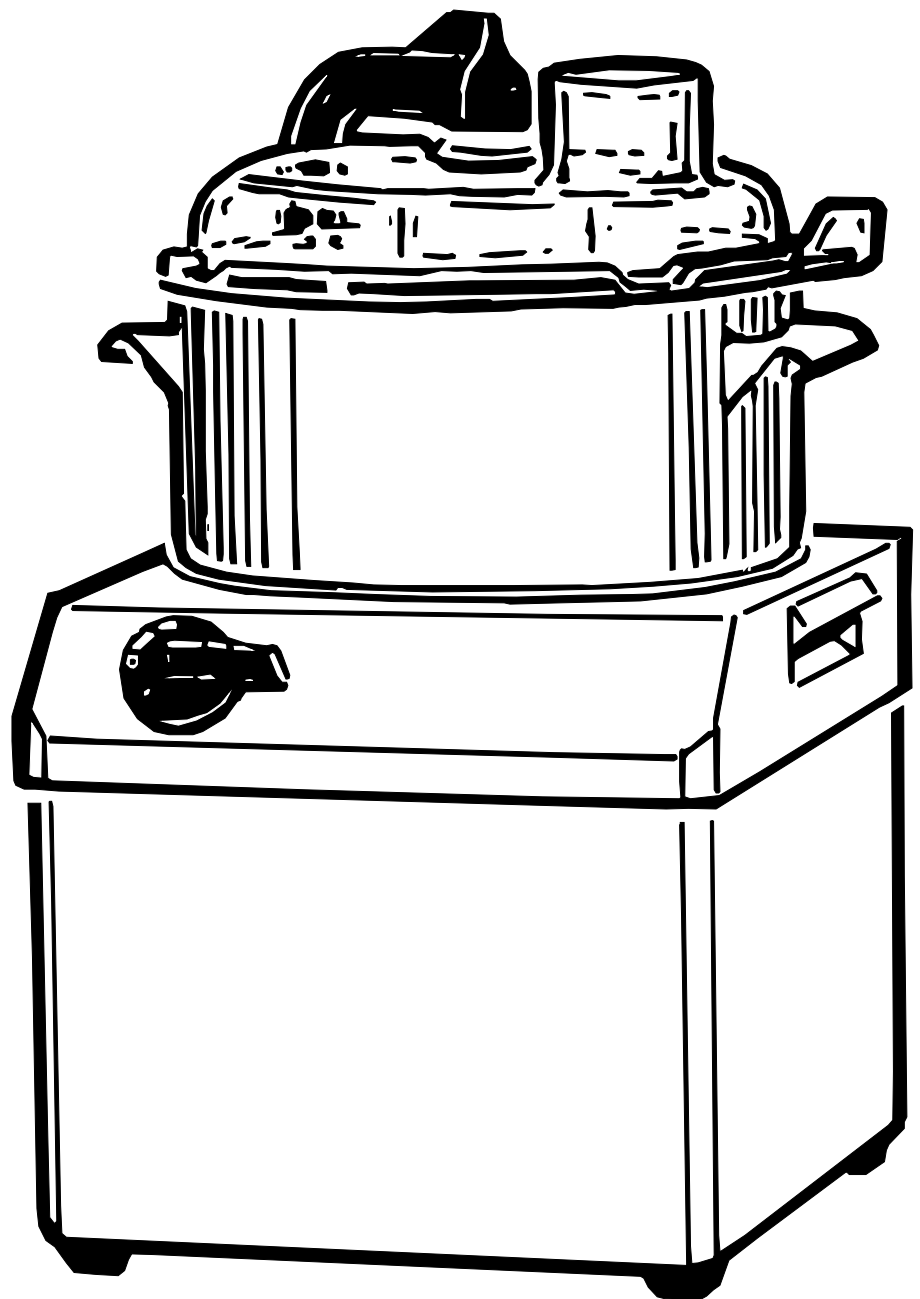
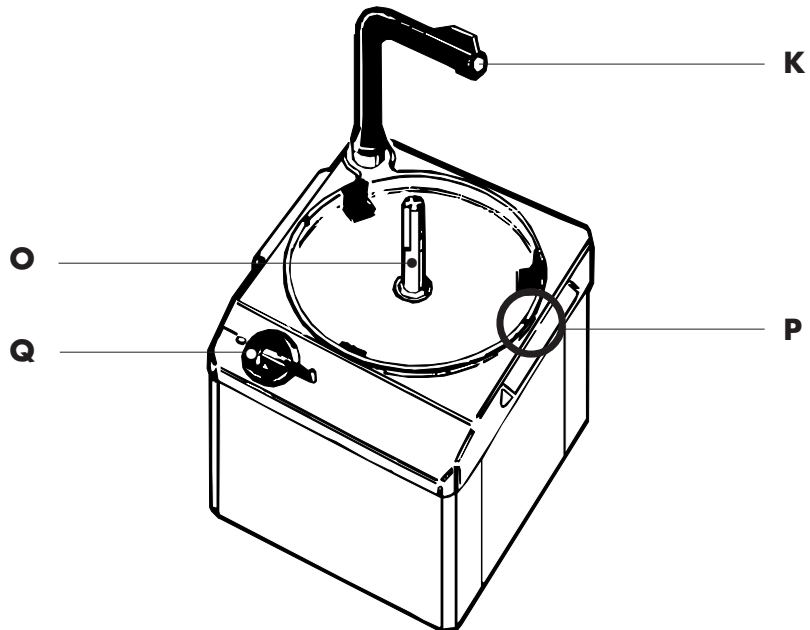
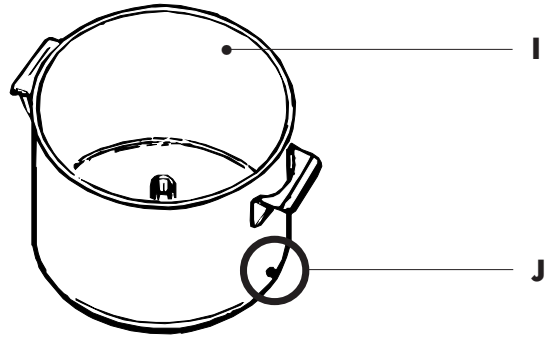
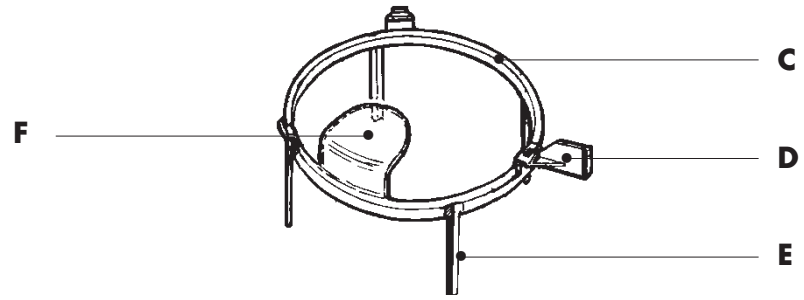
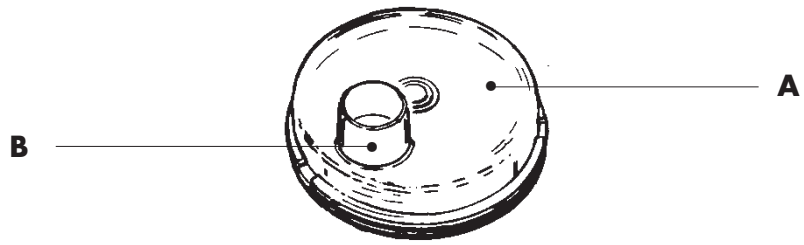


Hällde VCM-41/42



Food Preparation
Fast and Easy





USER INSTRUCTIONS

VCM-41/42

(GB)

CAUTION

Never use the safety arm (K) for carrying the machine.

The VCM-42 must be installed by an authorized specialist.

Take care not to injure your hands on sharp blades and moving parts.

Never insert your hands into the bowl (I) other than for cleaning.

Only an authorized specialist may repair the machine and open the machine housing.

Before cleaning, switch off the machine and remove the power supply plug or open the isolating switch.

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

Remove the cutter (H) from the bowl before installation.

Connect the machine to an electric power supply which is suitable for the machine.

Check that the shaft (O) rotates anti-clockwise.

Check that the shaft stops rotating 4 seconds after the safety arm (K) has been turned away from the centre of the lid (A).

Check that the machine does not start when the bowl and lid have been removed but the safety arm is over the shaft in the centre of the machine.

If the machine does not perform correctly, summon a specialist for remedying the fault before taking the machine back into operation.

ASSEMBLING

When assembling the machine, start by moving the safety arm (K) towards the rear as far as it will go.

Place the bowl (I) on the machine so that its guide pin (J) drops into the slots (P) in the top of the machine, and then turn the bowl anti-clockwise.

Fit the cutter (H) to the shaft (O) and press it down all the way.

Place the scraper (C) in the bowl, with its cover (F) at "6 o'clock".

Place the lid (A) on the bowl so that the arrow on the edge of the lid points towards the scraper handle (D), and press the lid down so that the scraper and lid engage.

Lift the safety arm, at the same time turning it towards the centre of the lid.

DISMANTLING

Start by lifting the safety arm (K) slightly and turning it towards the rear of the machine until it is clear of the bowl (I). Then remove the bowl.

Always leave the cutter (H) in place when removing the bowl, to prevent the bowl contents from running out through the tube in the centre of the bowl.

TYPE OF PREPARATION

Chops, grinds, mixes and blends minced meat, fish mousse, aromatic butter, dressing, mayonnaise, desserts, purée, paté, etc. Prepares meat, fish, fruit, vegetables, onions, parsley, nuts, almonds, parmesan, mushrooms, chocolate, etc.

QUANTITIES, SIZES AND PROCESSING TIMES

The quantities and sizes of individual pieces that can be processed in one fill and the processing time necessary are dependent on the consistency of the food being processed and on the required results.

For good, consistent results, solid foods such as meat, cheese, etc. should first be cut into pieces of roughly equal size and no larger than about 4 cm³.

The maximum quantities that the machine can process in one fill and the approximate processing times are listed below.

Meat: 1.3 kg/1 min. Fish: 1.3 kg/1 min.
Flavoured butter: 1.3 kg/1 min.
Mayonnaise: 1.6 litres/1 min. Parsley: 1 litre/1 min.

CONTROL LEVER

When the control lever (Q) is in position "O",

the machine is switched off.

In position "I", the machine will run continuously, and in position "II" (VCM-42), the machine will run continuously at high speed.

In the "PULSE" position, the machine will run as long as the lever is held in this position. The PULSE setting is used for short cycles in which accurate results are needed.

SCRAPER

The scraper (C) is an accessory which can be used, while the machine is running, for returning minced meat, for instance, that has been thrown against the walls of the bowl back into the cutting zone.

Turn the scraper whenever you want to scrape the walls of the bowl, or to open/close the feed tube (B).

CLEANING

Switch off the machine and remove the power supply plug from the socket or switch off the safety isolating switch.

Always clean the machine immediately after use.

Remove the loose parts of the machine, wash them and dry them thoroughly.

Wipe the machine housing with a damp cloth.

Never clean the machine housing with a detergent with a high pH value (often used in dishwashers).

Always wipe the cutter (H) dry, and never leave it on a stainless steel worktop when it is not in use.

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

Store the bowl (I) and cutter (H) on the machine when they are not in use.

CHECK EVERY WEEK

That the shaft (O) stops within 4 seconds after the safety arm (K) has been turned away from the centre of the lid (A).

That the machine cannot be started with the bowl (I) and lid removed and with the safety lever over the shaft in the centre of the machine.

Remove the plug from the power supply socket or switch off the safety isolating switch, and then check that the electric cable is in good condition and is not cracked on

the outside.

If the electric cable is damaged or cracked, or if any of the above safety functions does not perform as intended, get a specialist to look at the machine before using it again.

That all visible screws and bolts are securely tightened.

That the blades of the cutter (H) are in good condition and have sharp edges.

TROUBLE-SHOOTING

FAULT: The machine cannot be started, or stops while in operation and cannot be restarted. **REMEDY:** Check that the plug is securely fitted into the power supply socket or that the safety isolating switch is in position "I". Fit the bowl (I) and lid (A) correctly. Move the safety arm (K) all the way over the centre of the lid. Check that the fuses in the fuse box for the premises have not blown and that they have the correct rating. Wait for a few minutes and try to restart the machine. If the machine still fails to run, call a specialist.

FAULT: Low capacity or poor cutting results. **REMEDY:** Make sure that the blades are in good condition and are sharp. Cut the food to be processed into smaller pieces of equal size. Process the food for a shorter or longer time. Process smaller quantities at a time. Always have the scraper (C) fitted and use it whenever necessary.

TECHNICAL SPECIFICATION OF THE VCM-41

Machine base: Motor: 450 W, 100 V, single phase, 50/60 Hz, 9/8 A.

Motor: 550 W, 110-120 V, single phase, 50/60 Hz, 8 A.

Motor: 550 W, 230 V, single phase, 50/60 Hz, 4.7 A.

Thermal motor protection. Transmission: direct drive. Safety system: three individual safety switches and mechanical motor brake. Degree of protection: IP44. Plug: 10 A, earthed. Fuse in fuse box for the premises: 10 A, slow-blow. Sound level LpA (EN31201): 72 dBA. Magnetic field: less than 0,1 mikrotlesla.

Controls and speeds: "0" = machine switched off. "I" = machine runs continuously at 1500 rpm (50 Hz) or 1700 rpm (60 Hz). "P" (pulse) = machine runs at 1500 rpm (50 Hz) or 1700 rpm (60 Hz) until the knob is released.

Bowl volume: Gross volume 4 litres. Net volume liquid 1.6 litres.

Net weights: Machine base: 14,8 kg. Bowl complete with knife, lid and scraper system: 1,6 kg.

Materials: Machine base of aluminium. Bowl* of stainless steel. Cutting unit* with center hub of acetal and knives of high quality Swedish steel. Lid* and scraper system* of genuine polysulfon. * = Can be machine washed.

Norms: EU Machine directive 89/392/EEC. EMC Directive 89/336/EEC.

TECHNICAL SPECIFICATION OF THE VCM-42

Motor: 750/370 W, 230 V, three phase, 50 Hz, 2,5/2,0 A.

Motor: 750/370 W, 400 V, three phase, 50 Hz, 1,7/1,4 A.

Thermal motor protection. Transmission: direct drive. Safety system: three individual safety switches and mechanical motor brake. Degree of protection: IP44. Plug: 16 A, earthed. Fuse in the fuse box for the premises: 10 A, slow blow. Sound level LpA (EN31201): 72 dBA. Magnetic field: less than 0,1 mikrotlesla.

Controls and speeds: "0" = machine switched off. "I" = machine runs continuously at 1500 rpm. "II" = machine runs continuously at 3000 rpm. "P" (Puls) = machine runs at 3000 rpm until the knob is released.

Bowl volume: Gross volume 4 litres. Net volume liquid 1.6 litres.

Net weights: Machine base: 15,4 kg. Bowl complete with knife, lid and scraper system: 1,6 kg.

Materials: Machine base of aluminium. Bowl* of stainless steel. Cutting unit* with center hub of acetal and knives of high quality Swedish steel. Lid* and scraper system* of genuine polysulfon. * = Can be machine washed.

Norms: EU Machine directive 89/392/EEC. EMC Directive 89/336/EEC.