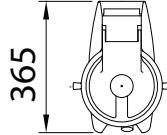
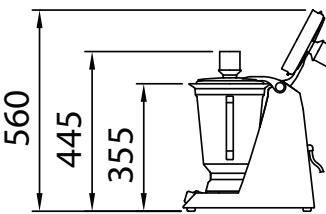


	Manufacturer			
	HALLDE			
	Model			
	SB-4			
Product Description				
Kitchen Blender 4 litre				
Origin				
Sweden, European Union				
SPECIFICATIONS				
Function	Machine for blending, mixing, stirring. Prepares paste, batter, dressing, herb oils, sauces, thickenings, soups, mayonnaise, desserts, milk shakes, cocktails, juices, etc.			
Capacity	0.2-4 litre/operation, 4 litre jug.			
Material	Machine base: aluminium alloy. Jug: xylex. Knife unit: stainless steel. Knives: stainless steel.			
Motor	1.35 kW, Variable speed (700 to 15 000 rpm) and Pulse function. 220-240 V, single phase, 50-60 Hz 110-120 V, single phase, 50-60 Hz Geared by self-tensioned belt. Thermal protection.			
Power supply	Earthed, single phase, 10 A. Fuse: 10 A delayed action fuse.			
Standards	EU Directive 2006/42/EC, 2006/95/EC, 2004/108/EC. NSF/ANSI Standard 8.			
Safety	CE approved. Mechanic safety switch, machine safety: IP34.			
Weights	Machine: 6.5 kg	Freight: 9.5 kg		
Dimensions	Width	Height	Depth	Volume
Machine dimensions	270 mm	445 mm*	365 mm	
Freight dimensions	295 mm	490 mm	460 mm	0.066 m ³
* Maximum height with lid open 560 mm				
Specification text	Kitchen Blender with a 4 liter jug. Machine has variable speeds from 700 to 15 000 rpm and a pulse function. Jug is made of xylex and has two handles. Machine has motor behind the jug with lid connected to motor base. Safety system includes machine to stop when the lid is removed. The lid has a dosing feeder of 100 ml.			
Drawings	The drawings below can be downloaded at hallde.com .			
	 <p>270 185</p> <p>SB4F.dwg</p>	 <p>365</p> <p>SB4U.dwg</p>	 <p>560 445 355</p> <p>SB4S.dwg</p>	