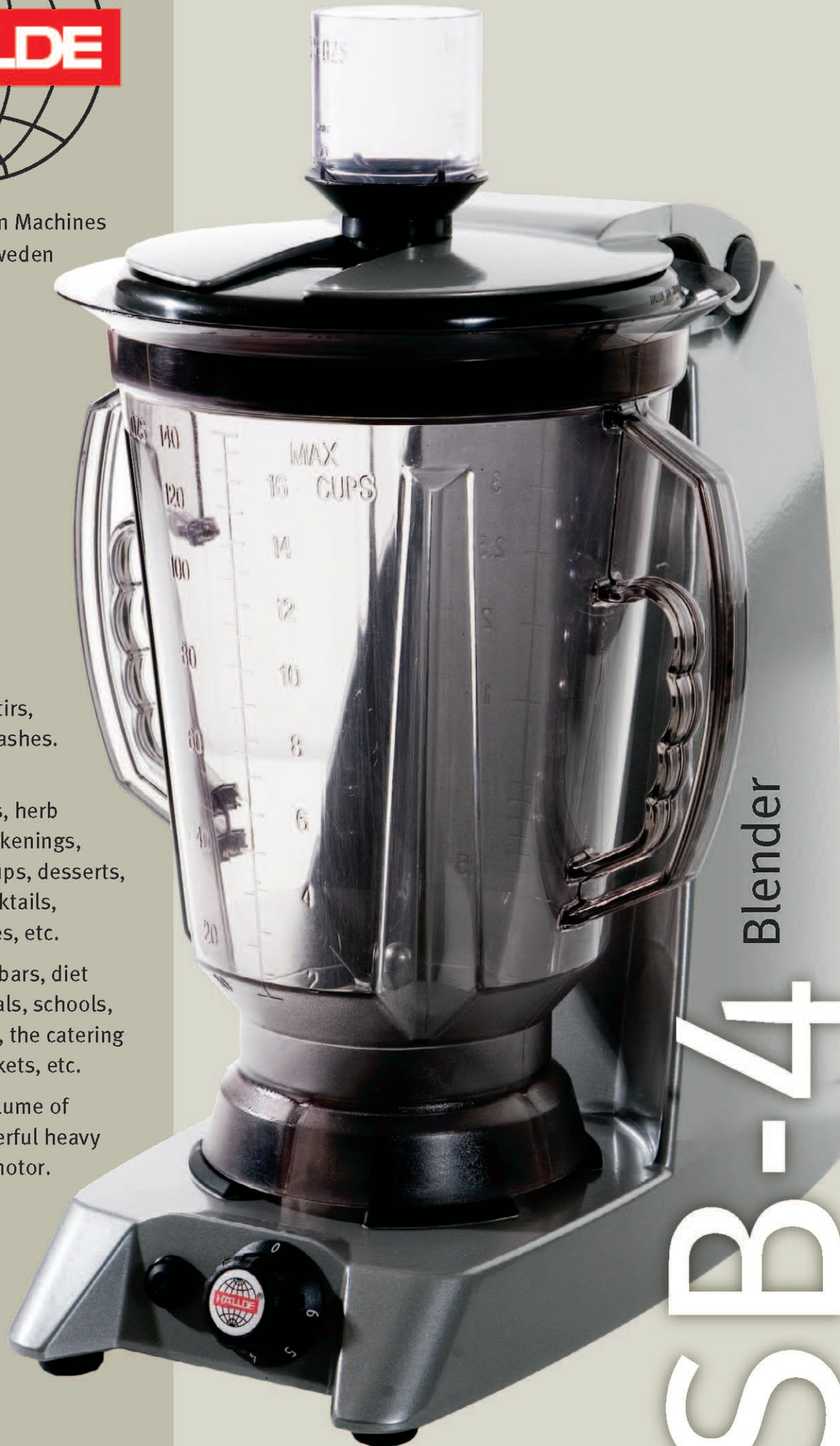




Food Preparation Machines  
Made in Sweden

## SB-4 Blender

- Blends, mixes, stirs, whips, chops, mashes.
- Prepares paste, batter, dressings, herb oils, sauces, thickenings, mayonnaise, soups, desserts, milk shakes, cocktails, fruit drinks, juices, etc.
- For restaurants, bars, diet kitchens, hospitals, schools, fast food outlets, the catering trade, supermarkets, etc.
- Generous jug volume of 4 litres and powerful heavy duty 1000 watt motor.



Blender

SB-4



## SB-4 Blender

- Hinged lid holder with safety switch function for fast opening/closing and safe use.
- The jug allows automatic dish washing with the knife unit remaining in the jug.
- Variable speed control from 700 to 15 000 rpm with separate Sprinter Pulse Function (HALLDE SPF) at 15 000 rpm together with very long knife blades makes for perfect control, maximum efficiency and outstanding results when processing large as well as small volumes.
- The jug is exceptionally impact and heat resistant, lightweight and see through type and has two solid handles.

## Machine base

- Motor alternative 1: 1000 W, 220–240 V, single phase, 50/60 Hz.
- Motor alternative 2: 1000 W, 110–120 V, single phase, 50/60 Hz.
- Thermal motor protection with automatic reset.
- Fuse for the premises fusebox: 10 A, delayed.
- Electronic speed control for soft start and constant speed regardless of the load.
- Transmission: maintenance free PolyV-belt.
- Safety system: mechanical safety switch.
- Degree of protection: IP34.
- Sound level LpA (EN31201):  $\leq 84$  dB(A).

## Materials

- Machine housing: aluminium alloy.
- Jug and dosing feeder: exclusive, impact and heat resistance (115°C) polysulfone.
- Lid: impact and heat resistance (115°C) polypropylene.
- Knife unit: blades of highest quality knife steel, maintenance-free stainless steel shaft, fully encased and maintenance-free stainless steel ball bearings.
- Drive coupling wheels on the jug and on the machine base: steel reinforced acetal.

## Jug

- Volume: 4 litres, 140 ounces, 17 cups.
- Graduations: 0.5–3.8 litres, 10–140 ounces, 2–16 cups.
- Knife unit: extra long knife blades (72 mm from tip to tip).
- Lid: tight fitting with filling hole (diameter 26 mm).
- Dosing feeder volume: 100 ml, 3.5 ounces, 0.4 cups.
- The jug including the knife unit, the lid and the dosing feeder, can be machine washed.

## Speed controls

- Speed setting knob for continuous, variable speed setting from 700 to 15 000 rpm.
- HALLDE separate Sprinter Pulse Function (HALLDE SPF) button for direct access to maximum speed (15 000 rpm) while the blender is operating.

## Types of processing

- Blends, mixes, whips, stirs, chops, mashes.
- Prepares paste, batter, dressings, herb oils, sauces, thickenings, mayonnaise, soups, desserts, milkshakes, cocktails, fruit drinks, juices, etc.

## Users

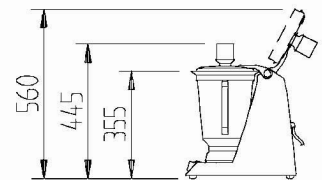
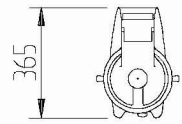
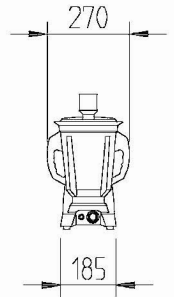
- Restaurants, bars, diet kitchens, hospitals, schools, fast food outlets, the catering trade, supermarkets, etc.

## Net weights

- Machine with lid: 5.7 kg.
- Jug: 0.9 kg.

## Standards

- EU Directive 89/392/EEC.
- NSF Standard 8.



Food Preparation Machines



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