



SB-4

# Blender

Food Preparation Machines - Made in Sweden since 1941 

**New!**

4  
litres



halde.com

# An efficient blender with high capacity

Blender SB-4 is designed to create a smooth texture of liquidised preparations like soups, dressings, marinades, desserts and drinks. The pestle shortens the processing time and enables the ingredients to be pushed towards the knife-unit that chops, mashes and mixes. The blender has a variable speed, from 700 to 18.000 rpm.

## Easy to use

The hinged lid holder with a built-in safety switch, makes the SB-4 both easy and safe to work with. Jug, lid and pestle are dishwasher safe.

## Specially designed jug

The sturdy 4-litre jug, with graduations in dl, ounces and cups, is both impact-resistant and heat-resistant. It is equipped with two firm handles and has a drop-free edge for steady and smooth pouring. The hole in the lid enables filling of liquid during prepara-

tion, which is easy visible through the transparent jug.

## Mindful ergonomics

The motor is placed behind the jug, optimising the jug's working height and makes the machine stable. Blender SB-4 is equipped with a handle and is easy to carry/move.



← Inspiration videos

## Users

- Restaurants, supermarkets, school kitchens, catering, diet kitchens, ships, hospitals, retirement homes, fast food, kindergardens, cafés, salad bars etc.

## Material

- Machine housing: aluminium alloy.
- Jug: exclusive, impact and heat resistance Trogamid®.
- Lid: impact and heat resistance polypropylene.
- Pestle: Solid Pom-C.
- Knife unit: blades of highest quality knife steel, maintenance-free stainless steel shaft, fully encased and maintenance-free stainless steel ball bearings. The knives are exchangeable.
- All plastic material in HALLDE equipment are BPA-free.
- Drive coupling wheels on the jug and on the machine base: steel reinforced acetal.

## Machine

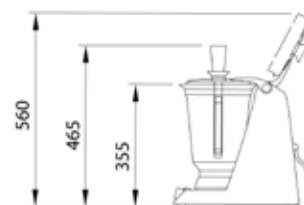
- Motor: 1.35 kW, variable speed, 220–240 V, 1-phase, 50/60 Hz / 120 V, 1-phase, 60 Hz.
- Thermal motor protection with automatic reset.
- Fuse for the premises fuse box: 10 A, delayed.
- Electronic speed control for soft start and constant speed regardless of the load.
- Transmission: maintenance free PolyV-belt.
- Safety system: mechanical safety switch.
- Degree of protection: IP34.
- Sound level LpA (EN31201): < 84 dB(A).

## Net weights

- Machine with lid: 6.3 kg.
- Jug: 0.9 kg.

## Standards

- Directive: Visit Hallde.com and select product and Certification.



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



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