C - TRONIC

4 VT - 6 VT - 9 PLUS Cutters/Mixers

C4 VT

C6 VT

C9 PLUS

- Robust, high-quality aluminum construction, stainless steel bowl with thermal diffusion bottom
- Commercial, durable cutlery steel knives
- High-efficiency ventilated motor for continuous operation
- ON/OFF/PULSE stainless steel keypad, IP 67 waterproof protection
- VARIOTRONIC self-monitoring variable-speed control to automatically provide and stabilize power according to food type
- Convenient built-in bowl scraper
- Motor alongside the bowl avoids cooking of the food
- See-through lid with feed opening to add product
- Quick breakdown for cleaning

Features

Technical:

- The high-quality aluminum body and stainless steel bowl withstand heavy usage.
- Motor and bowl are placed side by side to keep the heat from the motor away from the food.
- The patented VARIOTRONIC self-monitoring speed control allows for processing each product at its own speed.
- See-through lid with 1 ¼" wide feed opening (2" on the C9 VV) to add products while machine is working. Opening can be closed to avoid spills with supplied cap.
- The bowl has a special thermal diffusion bottom to be used on the stovetop.
- The handles on the bowl allow for easy removal and handling.
- The motor and knife shafts are sealed to avoid leaks to the motor.

Safety

- One interlock turns the machine off when the bar keeping the lid in place is moved to the side.
- A second interlock stops the machine and prevents it from starting when the lid is not in place.
- Overload and no volt release protection.

Sanitary

- Knife and bowl are easily removable.
- The processors flat surfaces are easy to clean.
- Bowl is dishwasher safe.

Specifications

Construction:	Body and bowl made from stainless steel. See-through lid made from Kostil™ plastic. "S" blade knives made from high-quality cutlery stainless steel. Shaft made from high-resistant Moplen™ plastic.
Knife RPMs:	Adjustable, from 600 to 2800 (600 to 3500 for C-TRONIC 9 PLUS)
Motor C 4 VT:	0.5 Hp (400W), belt-driven, fan cooled.
Motor C 6 VT:	0.5 Hp (400W), belt-driven, fan cooled.
Motor C 9 PLUS:	1.5 Hp (1100W) belt-driven, fan cooled, inverter-duty.
Electrical C 4 VT:	110-120V AC, 60Hz, 2A.
Electrical C 6 VT:	110-120V AC, 60Hz, 2A.
Electrical C 9 PLUS:	110-120V AC, 60Hz, 5A.
Plug & Cord:	Attached plug, flexible, 3 wire SJTO 16 AWG, 6" long cord. NEMA 5-15 P
Controls:	ON/OFF/PULSE stainless steel keypad. IP 67 waterproof protection. No voltage release. VARIOTRONIC self monitoring variable speed control

Optional

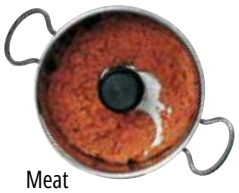
Pesto shaft
Serrated shaft
Emulsifying shaft
Dough mixing shaft.

Certified to UL Standard 763 and NSF Standard 08
Certified to CSA Standard C22.2


Vegetables

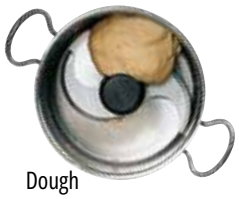

Pesto


Parmesan


Meat


Mayonnaise


Tomato


Dough


Pesto, Hummus knives shaft, option


Plain knives shaft, comes with unit


Serrated knives shaft, option


Dough-mixing knives shaft, option

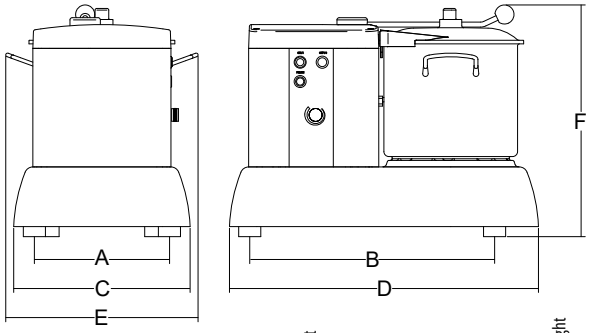

Emulsifying knives shaft, option


ON/OFF/PULSE s/steel keypad
IP 67 waterproof protection.
VARIOTRONIC variable speed


Built-in bowl scraper saves time when chopping or pureeing

VARIOTRONIC™ SYSTEM

Self-monitoring variable speed control to automatically provide and stabilize power according to food type



	Power	Power source	Bowl capacity	Bowl filling level	Revolutions	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt/Hp		*qt*	*qt*	*r.p.m.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*inch.*	*lbs.*	*inch.*	*lbs.*
C-TRONIC 4 VT	400/0,5	110-120V AC 60Hz, 2A	4	1,6	600 ÷ 2.800	$7^{9/32}$	$14^{17/32}$	$9^{7/8}$	$17^{63/64}$	$11^{21/32}$	$11^{13/16}$	32	$17^{11/16}$″ x 13″ x $12^{3/16}$″	34
C-TRONIC 6 VT	500/0,5	110-120V AC 60Hz, 2A	6	3	600 ÷ 2.800	$7^{9/32}$	$14^{17/32}$	$9^{7/8}$	$17^{63/64}$	$11^{31/32}$	$14^{1/4}$	34	$17^{11/16}$″ x 13″ x $15^{3/4}$″	37
C-TRONIC 9 PLUS	1100/1,5	110-120V AC 60Hz, 5A	9	5,5	600 ÷ 3.500	$9^{39/64}$	$17^{7/16}$	$12^{9/16}$	$22^{3/64}$	$13^{45/64}$	$16^{17/32}$	61	$28^{3/8}$″ x $13^{3/4}$″ x $19^{11/16}$″	77