

C - TRONIC

4 VT - 6 VT - 9 PLUS Cutters/Mixers





- 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 1/4" wide feed opening (2" on the C9 W) 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.

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



Specifications

Construction:

Knife RPMs:

Motor C 4 VT:

Plug & Cord:

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.

Adjustable, from 600 to 2800 (600 to 3500 for C-TRONIC 9 PLUS)

0.5 Hp (400W), belt-driven, fan cooled. 0.5 Hp (400W), belt-driven, fan cooled.

Motor C 6 VT: Motor C 9 PLUS: 1.5 Hp (1100W) belt-driven, fan cooled, inverter-duty. **Electrical C 4 VV:** 120V AC, 60Hz, 3.4 Amp. (220V, 50Hz available on request).

Electrical C 6 VV: 120V AC, 60Hz, 3.4 Amp. (220V, 50Hz available on request). **Electrical C 9 PLUS:** 120V AC, 60Hz, 10.2 Amp. (220V, 50Hz available on request). Attached plug, flexible, 3 wire SJT 16 AWG, 6" long cord. ON/OFF/PULSE stainless steel keypad. IP 67 waterproof

protection. No voltage release.

. VARIOTRONIC self monitoring variable speed control

Optional

Controls:

Pesto shaft Serrated shaft Emulsifying shaft Dough mixing shaft.



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





knives shaft, option



comes with unit



Dough-mixing knives shaft, option

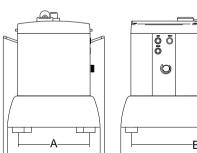


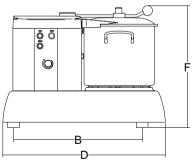
Serrated knives shaft, option



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

SYSTEM

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

	Power	Powersource	Bowl capacity	Bowl filling lev	Revolutions	А	В	С	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	600/0,8	120V AC 60Hz 3.4 Amp	4	1,6	600 ÷ 2.800	71/3"	141/2"	1415/16"	185/8"	119/16"	1113/16"	32	17 ^{11/16} " x 13" x 12 ^{3/16} "	34
C-TRONIC 6 VT	600/0,8	120V AC 60Hz 3.4 Amp	6	3	600 ÷ 2.800	71/3"	141/2"	1415/16"	185/8"	125/8"	141/4"	34	17 ^{11/16} " x 13" x 15 ^{3/4} "	36
C-TRONIC 9 PLUS	1100/1,5	120V AC 60Hz 10.2 Amp	9	5,5	600 ÷ 3.500	87/8"	161/8"	181/2"	13"	153/4"	1617/32"	61	28 ^{3/8} " x 13 ^{3/4} " x 19 ^{11/16} "	65