



# CICLONE 20 - 28 - 36 CICLONE 20 VT - 28 VT - 36 VT

*Immersion blenders, compact*



- 10" (250 mm ) and 14" (350 mm) interchangeable, easy to replace stainless steel shafts
- Lightweight and ergonomically designed to reduce muscle strain and fatigue
- Prepares mixtures, soups and sauces, liquefies soups, purees fruits and vegetables directly into the cooking pot
- Safety switch and lock button
- Double insulation motor with effective ventilation system prevents overheating, machine works longer
- CICLONE VT series sports VARIOTRONIC, a self-regulating variable speed control for an enhanced flexibility of use

## Features

### Technical:

- Effective ventilation system prevents overheating, so that the machine keeps working longer.
- Exclusive feed tube "bayonet" slot. Less time is required to replace shafts and whip.
- High quality material used gives machine longer life.

### Safety:

- Double insulation from water keeps electrical parts safe.

### Sanitary:

- ABS plastic and stainless steel components guarantee maximum hygiene.
- The shafts and the whip can be easily disassembled for fast and thorough cleaning. Disassembling tool comes standard.

## Specifications

### Construction:

Highly resistant ABS plastic with aluminum and steel details.

### Motor 20:

(200W), gear-driven.

### Motor 28:

(280W), gear-driven.

### Motor 36:

(360W), gear-driven.

### Electrical 20:

120V AC, 60Hz, 1.65 A.

### Electrical 28:

120V AC, 60Hz, 1.9 A.

### Electrical 36:

120V AC, 60Hz, 2.5 A.

### Plug & Cord:

Attached plug, flexible, 2 wire SJ 16 AWG, 8" long cord.



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



**CAPACITY CHART**

		Model		
		Ciclone 20	Ciclone 28	Ciclone 36
SHAFT LENGTH	10" 250 mm	8 gal. 32 qts. 30 lt.	10 gal. 40 qts. 38 lt.	12 gal. 48 qts. 45 lt.
	14" 350 mm	10 gal. 40 qts. 38 lt.	12 gal. 48 qts. 45 lt.	15 gal. 60 qts. 57 lt.



Feed tube "bayonet" slot.  
 Changing shaft is quick & easy.



Exclusive ventilation system.  
 Machine works longer!



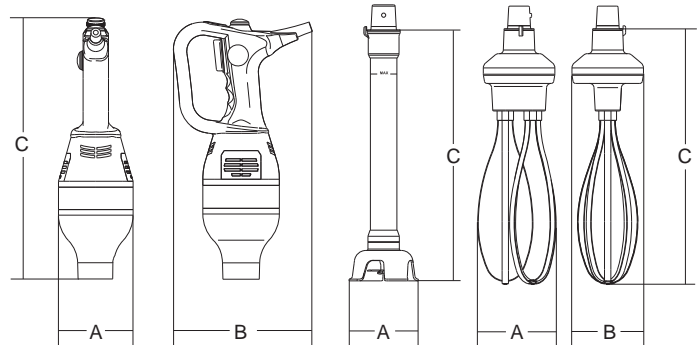
Ergonomic handle



**CICLONE VT SERIES sports:**



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



	Power	Power source	Knives revolutions	A	B	C	Net weight	Shipping	Gross weight
	watt/Hp		r.p.m.	inch.	inch.	inch.	lbs.	inch.	lbs.
<b>Ciclone 20</b>	200/0.25	120V AC, 60Hz, 1.65 Amp	15.000	3 <sup>15</sup> / <sub>16</sub> "	7 <sup>3</sup> / <sub>16</sub> "	13 <sup>3</sup> / <sub>8</sub> "	4	17"x 13"x 6"	9
<b>Ciclone 20 VT</b>	200/0.25	120V AC, 60Hz, 1.65 Amp	2.300 ÷ 15.000	3 <sup>15</sup> / <sub>16</sub> "	7 <sup>3</sup> / <sub>16</sub> "	13 <sup>3</sup> / <sub>8</sub> "	4	17"x 13"x 6"	9
<b>Ciclone 28</b>	280/0.35	120V AC, 60Hz, 1.9 Amp	16.000	3 <sup>15</sup> / <sub>16</sub> "	7 <sup>3</sup> / <sub>16</sub> "	13 <sup>3</sup> / <sub>8</sub> "	5	17"x 13"x 6"	9
<b>Ciclone 28 VT</b>	280/0.35	120V AC, 60Hz, 1.9 Amp	2.300 ÷ 16.000	3 <sup>15</sup> / <sub>16</sub> "	7 <sup>3</sup> / <sub>16</sub> "	13 <sup>3</sup> / <sub>8</sub> "	5	17"x 13"x 6"	9
<b>Ciclone 36</b>	360/0.50	120V AC, 60Hz, 2.5 Amp	17.000	3 <sup>15</sup> / <sub>16</sub> "	7 <sup>3</sup> / <sub>16</sub> "	13 <sup>11</sup> / <sub>16</sub> "	6	17"x 13"x 6"	9
<b>Ciclone 36 VT</b>	360/0.50	120V AC, 60Hz, 2.5 Amp	2.300 ÷ 17.000	3 <sup>15</sup> / <sub>16</sub> "	7 <sup>3</sup> / <sub>16</sub> "	13 <sup>11</sup> / <sub>16</sub> "	6	17"x 13"x 6"	9
<b>Shaft 10"</b>	-	-	-	Ø 3 <sup>11</sup> / <sub>16</sub> "	-	9 <sup>13</sup> / <sub>16</sub> "	-	-	-
<b>Shaft 14"</b>	-	-	-	Ø 3 <sup>11</sup> / <sub>16</sub> "	-	12 <sup>5</sup> / <sub>8</sub> "	-	-	-
<b>Whisk</b>	-	-	-	4 <sup>3</sup> / <sub>16</sub> "	4 <sup>7</sup> / <sub>16</sub> "	13 <sup>11</sup> / <sub>16</sub> "	2	20 <sup>1</sup> / <sub>2</sub> " x 8 <sup>1</sup> / <sub>4</sub> " x 9 <sup>13</sup> / <sub>16</sub> "	4