

C4 VV - C6 VV - C9 VV

Cutter



C4 VV



C6 VV



- Increase productivity in the kitchen with a multi-tasked bowl cutter for cutting, mixing and emulsifying
- Complete stainless steel construction
- Rotary dial variable speed control to stabilize blade rpm, from 1,100 to 2,600 rpm to process each product with the right speed
- Motor alongside the bowl avoids cooking of the food
- See-through lid with feed opening to add product
- Quick breakdown for cleaning
- Prepare sauces - bechamel, bolognaise, mayonnaise, tartar, vinaigrette...
- dressings - French, Italian, creamy ranch, coleslaw...
- fish & meat - smoked salmon pate or mousse, anchovy paste, steak tartar...
- soups - onion, potato and leek, split pea, tomato...
- minces - bell peppers, parsley, onions...

Features

Technical:

- The stainless steel body and bowl withstand heavy usage.
- Motor and bowl are placed side by side to keep the heat from the motor away from the food.
- The exclusive adjustable 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 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 fire.
- 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.
- Overcurrent and no volt release protection.

Sanitary

- Knife and bowl are easily removable.
- The processors flat surfaces are easy to clean.
- The bowl (without lid) is dishwasher safe.

Standard accessories: Lid cap, cleaning spatula, sharpening stone.

Optional accessories: Serrated knives shaft, emulsifying knives shafts.

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. Adjustable, from 1100 to 2600

Knife RPM:

Motor C 4 VV: 1/2 Hp (400W), belt-driven, fan cooled.

Motor C 6 VV: 1/2 Hp (400W), belt-driven, fan cooled.

Motor C 9 VV: 2, 1/2 Hp (400W) each, belt-driven, fan cooled.

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 VV: 120V AC, 60Hz, 6.8 Amp. (220V, 50Hz available on request).

Plug & Cord: Attached plug, flexible, 3 wire SJT 18 AWG, 6" long cord.

Controls: Keypad with "ON" ("1") and "OFF" ("0") buttons with pilot lights.



C9 VV



Plain knives



Serrated knives



Dough-mixing knives

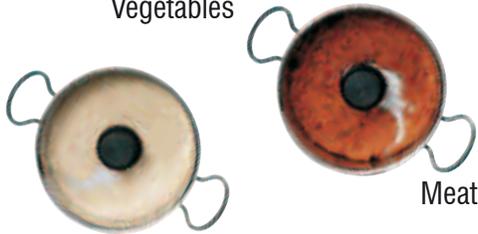


Emulsifying knives



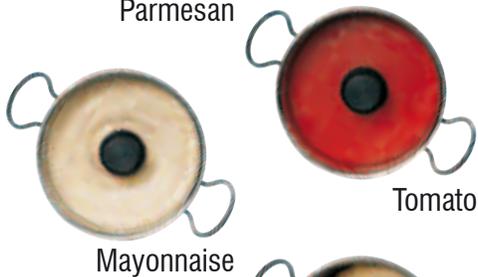
Vegetables

Pesto



Parmesan

Meat



Mayonnaise

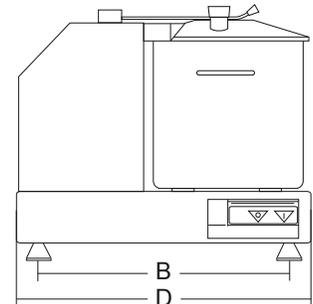
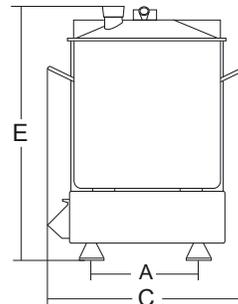
Tomato



Dough



Pesto sauce knives



	Power	Power source	Bowl capacity	Revolutions	A	B	C	D	E	Net weight	Shipping	Gross weight
	watt/Hp		qt	r.p.m.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
C4 VV	350/0,5	120V AC 60Hz 3.4 Amp	4	1.500 ÷ 2.800	6 ⁵ / ₁₆ "	12 ³ / ₁₆ "	14 ¹⁵ / ₁₆ "	12 ⁵ / ₈ "	10 ⁵ / ₈ "	22	17 ¹¹ / ₁₆ " x 13 x 12 ³ / ₁₆ "	24
C6 VV	350/0,5	120V AC 60Hz 3.4 Amp	6	1.500 ÷ 2.800	6 ⁵ / ₁₆ "	12 ³ / ₁₆ "	14 ¹⁵ / ₁₆ "	12 ⁵ / ₈ "	12 ⁵ / ₈ "	24	17 ¹¹ / ₁₆ " x 13 x 15 ³ / ₄ "	26
C9 VV	350+350/0,5+0,5	120V AC 60Hz 6.8 Amp	9	1.500 ÷ 2.800	8 ⁷ / ₈ "	16 ¹ / ₈ "	18 ¹ / ₂ "	13	15 ³ / ₄ "	51	28 ³ / ₈ " x 13 ³ / ₄ " x 19 ¹¹ / ₁₆ "	55

