

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:

- Motor 20:** Highly resistant ABS plastic with aluminum and steel details. (200W), gear-driven.
- Motor 28:** (280W), gear-driven.
- Motor 36:** (360W), gear-driven.
- Electrical 20:** 120V AC, 60Hz, 3 A.
- Electrical 28:** 120V AC, 60Hz, 4 A.
- Electrical 36:** 120V AC, 60Hz, 5.5 A.
- Plug & Cord:** Attached plug, flexible, 2 wire SJ 18 AWG, 8" long cord. NEMA 5-15 P



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



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



Exclusive ventilation system.
 Machine works longer!



Ergonomic handle



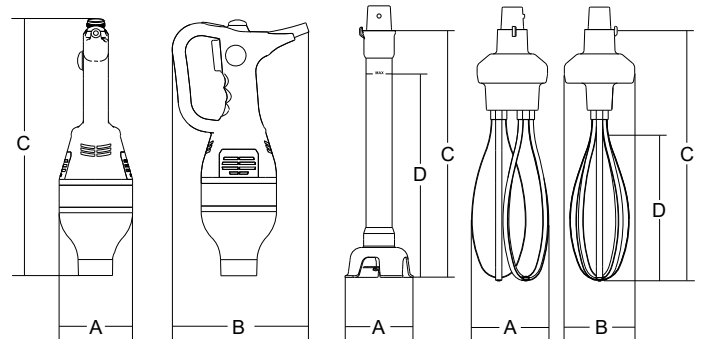
CICLONE VT SERIES sports:

CAPACITY CHART

SHAFT LENGTH	Model		
	Ciclone 20	Ciclone 28	Ciclone 36
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.



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



	Power	Power source	Knives revolutions	A	B	C	D	Net weight	Shipping	Gross weight
	watt/Hp		r.p.m.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Ciclone 20	200/0.25	120V AC, 60Hz, 3 Amp	15.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ³ / ₈ "	-	4	17"x 13"x 6"	6.6
Ciclone 20 VT	200/0.25	120V AC, 60Hz, 3 Amp	2.300 ÷ 15.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ³ / ₈ "	-	4	17"x 13"x 6"	6.6
Ciclone 28	280/0.35	120V AC, 60Hz, 4 Amp	16.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ³ / ₈ "	-	4.4	17"x 13"x 6"	7
Ciclone 28 VT	280/0.35	120V AC, 60Hz, 4 Amp	2.300 ÷ 16.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ³ / ₈ "	-	4.4	17"x 13"x 6"	7
Ciclone 36	360/0.50	120V AC, 60Hz, 5.5 Amp	17.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ¹¹ / ₁₆ "	-	5	17"x 13"x 6"	7.3
Ciclone 36 VT	360/0.50	120V AC, 60Hz, 5.5 Amp	2.300 ÷ 17.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ¹¹ / ₁₆ "	-	5	17"x 13"x 6"	7.3
Shaft 10"	-	-	-	Ø 3 ¹¹ / ₁₆ "	-	9 ¹³ / ₁₆ "	7 ³¹ / ₆₄ "	1	12 ¹⁸ / ₃₂ " x 8 ¹⁷ / ₆₄ " x 8 ²¹ / ₃₂ "	2
Shaft 14"	-	-	-	Ø 3 ¹¹ / ₁₆ "	-	12 ⁵ / ₈ "	11 ²⁷ / ₆₄ "	2	19 ¹⁸ / ₆₄ " x 9 ¹ / ₁₆ " x 9 ¹ / ₁₆ "	3
Whisk	-	-	-	4 ³ / ₁₆ "	4 ⁷ / ₁₆ "	13 ¹¹ / ₁₆ "	6 ¹ / ₂ "	4	20 ¹ / ₂ " x 8 ¹ / ₄ " x 9 ³ / ₁₆ "	7