

# 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 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 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.

### Knife RPMs:

Shaft made from high-resistant Moplen™ plastic. 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 VV:

120V AC, 60Hz, 2 Amp. (220V, 50Hz available on request).

### Electrical C 6 VV:

120V AC, 60Hz, 2 Amp. (220V, 50Hz available on request).

### Electrical C 9 PLUS:

120V AC, 60Hz, 5 Amp. (220V, 50Hz available on request).

### Plug & Cord:

Attached plug, flexible, 3 wire SJTO 16 AWG, 6" long cord. NEMA 5-15 P

### Controls:

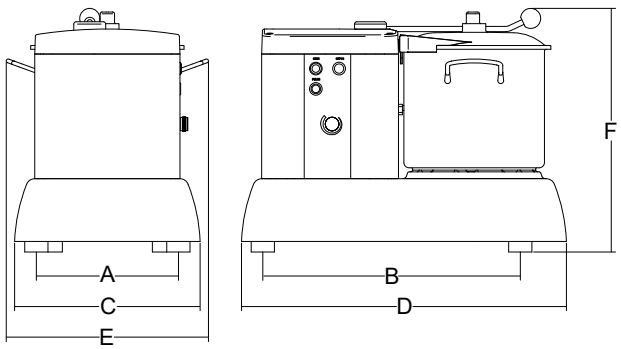
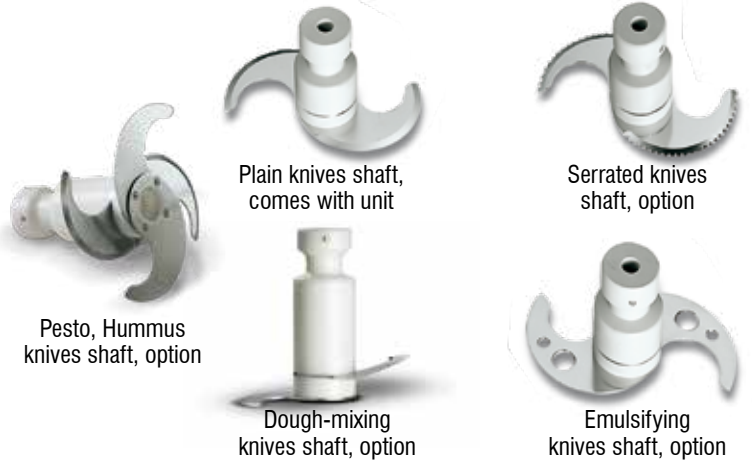
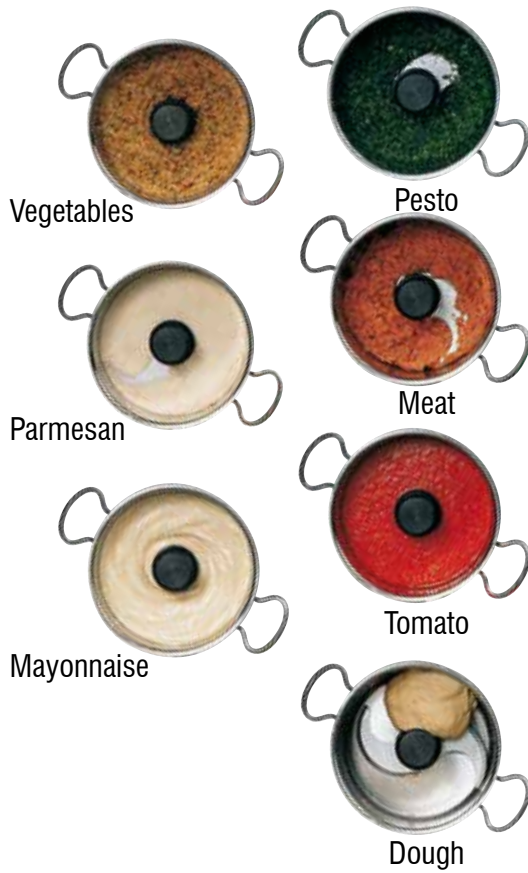
ON/OFF/PULSE stainless steel keypad. IP 67 waterproof protection. No voltage release. VARIOTRONIC self monitoring variable speed control

## 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



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.
<b>C-TRONIC 4 VT</b>	600/0,8	120V AC 60Hz 3.4 Amp	4	1,6	600 ÷ 2.800	7 <sup>9/32</sup>	14 <sup>17/32</sup>	9 <sup>7/8</sup>	17 <sup>93/64</sup>	11 <sup>21/32</sup>	11 <sup>13/16</sup>	32	17 <sup>11/16</sup> " x 13" x 12 <sup>3/16</sup> "	34
<b>C-TRONIC 6 VT</b>	600/0,8	120V AC 60Hz 3.4 Amp	6	3	600 ÷ 2.800	7 <sup>9/32</sup>	14 <sup>17/32</sup>	9 <sup>7/8</sup>	17 <sup>93/64</sup>	11 <sup>31/32</sup>	14 <sup>1/4</sup>	34	17 <sup>11/16</sup> " x 13" x 15 <sup>3/4</sup> "	37
<b>C-TRONIC 9 PLUS</b>	1100/1,5	120V AC 60Hz 10.2 Amp	9	5,5	600 ÷ 3.500	9 <sup>39/64</sup>	17 <sup>7/16</sup>	12 <sup>9/16</sup>	22 <sup>3/64</sup>	13 <sup>45/64</sup>	16 <sup>17/32</sup>	61	28 <sup>3/8</sup> " x 13 <sup>3/4</sup> " x 19 <sup>17/64</sup> "	77

