



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, 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).

Plug & Cord:

Attached plug, flexible, 3 wire SJT 18 AWG, 6" long cord.

Controls:

ON/OFF/PULSE stainless steel keypad. IP 67 waterproof protection. No voltage release.

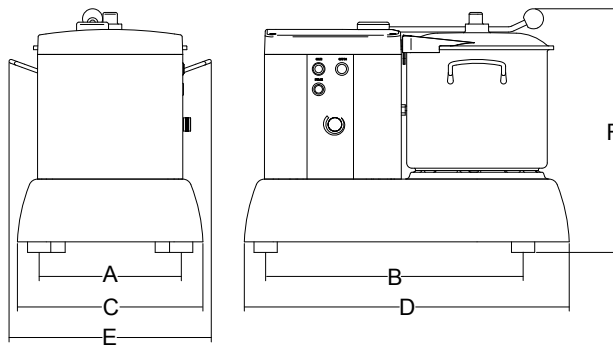
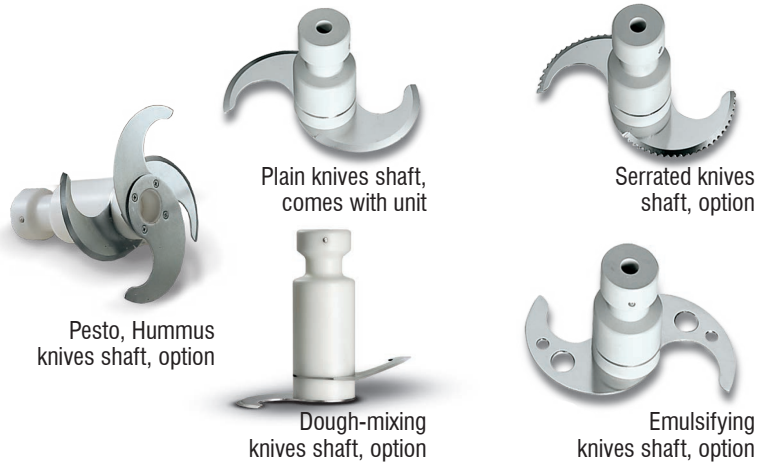
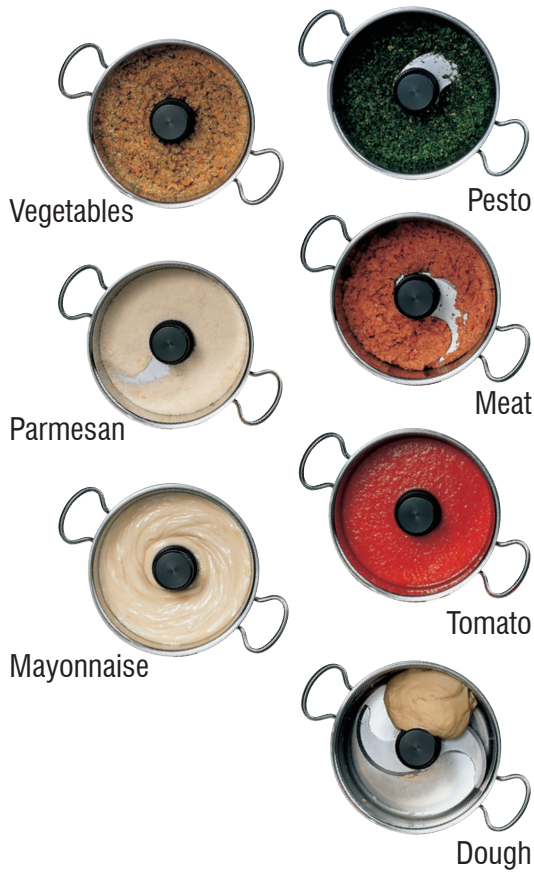
VARIOTRONIC self monitoring variable speed control

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.
C-TRONIC 4 VT	350/0,5	120V AC 60Hz 3.4 Amp	4	1,6	600 ÷ 2.800	6 ^{5/16"}	12 ^{3/16"}	14 ^{15/16"}	12 ^{5/8"}	10 ^{5/8"}	11 ^{13/16"}	32	17 ^{11/16"} x 13" x 12 ^{3/16"}	34
C-TRONIC 6 VT	350/0,5	120V AC 60Hz 3.4 Amp	6	3	600 ÷ 2.800	6 ^{5/16"}	12 ^{3/16"}	14 ^{15/16"}	12 ^{5/8"}	12 ^{5/8"}	14 ^{1/4"}	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	8 ^{7/8"}	16 ^{1/8"}	18 ^{1/2"}	13"	15 ^{3/4"}	16 ^{17/32"}	61	28 ^{3/8"} x 13 ^{3/4"} x 19 ^{11/16"}	65



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