



Conforms to UL STD. 763 and NSF Std. 08
Conforms to CSA Std. C22.2

VORTEX 35 - 50 - 70

Hand-held mixers



Carrying case

- 14" (350 mm) and 18" (450 mm) interchangeable, easy to replace stainless steel shafts
- Super fast, up to 16,000 rpm. Lightweight and ergonomically designed to reduce muscle strain and fatigue
- Prepares tasty cream soups and soup bases, vegetable and fruit purees, pates, sauces, mousses, pancake batters, mayonnaise and much more
- Safety switch and lock button
- Double insulation motor with effective ventilation system prevents overheating, machine works longer
- Drill-like variable speed control available (WV versions)

Features

Technical:

- Effective ventilation system prevents overheating, so that the machine keeps working longer.
- Exclusive drill-like blade speed control makes operation easier and give you better results.
- Exclusive feed tube "bayonet" slot. Less time is required to replace shafts and whip.
- High quality material used gives machine longer life.

Safety:

- Machine can be turned on only using both hands. Avoids possible hand injuries.
- Double insulation from water keeps electrical parts safe.
- Rubber cover on lower part of the body provides perfect grip.

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 35:** (280W), gear-driven.
- Motor 50:** (373W), gear-driven.
- Motor 70:** (480W), gear-driven.
- Electrical 35:** 120V AC, 60Hz, 2.30 Amp. (220V, 50Hz available on request).
- Electrical 50:** 120V AC, 60Hz, 3.10 Amp. (220V, 50Hz available on request).
- Electrical 70:** 120V AC, 60Hz, 4 Amp. (220V, 50Hz available on request).
- Plug & Cord:** Attached plug, flexible, 2 wire SJ 16 AWG, 8" long cord.
- Controls:** Drill-like push button. On WV versions also controls blade RPM. Can be activated only when safety locking button is pressed. Second locking button keeps machine at full speed.





14" Shaft

18" Shaft

Whisk



Stainless steel bell. Longer life!



ON/OFF system. Machine must be turned on using both hands. More safety!



Ergonomic handle



Exclusive ventilation system. Machine works longer!



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

CAPACITY CHART

SHAFT LENGTH	Model		
	Vortex 35	Vortex 50	Vortex 70
14" 350 mm	20 gal. 85 qts. 80 lt.	25 gal. 115 qts. 100 lt.	40 gal. 160 qts. 150 lt.
18" 450 mm	25 gal. 115 qts. 100 lt.	40 gal. 160 qts. 150 lt.	50 gal. 210 qts. 200 lt.

Interchangeable shafts:

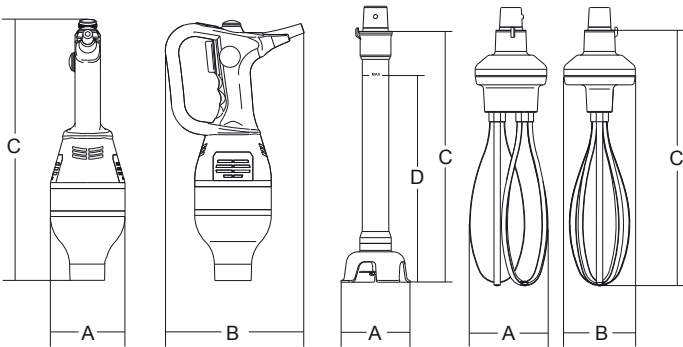
Construction: Stainless steel with ABS plastic details.
Blades: Stainless steel.

Interchangeable whip:

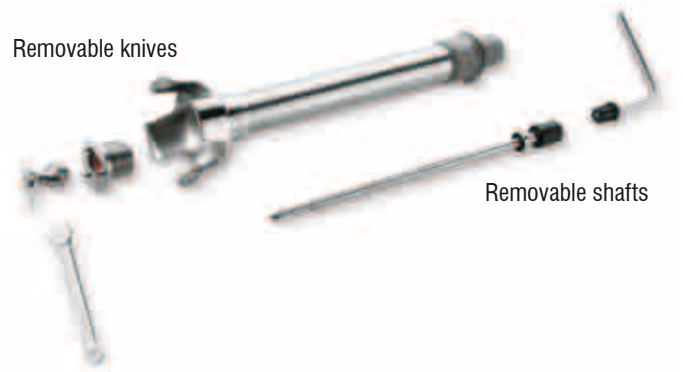
Construction: Aluminum alloy covered by ABS plastic and stainless steel.
Blades: Stainless steel.

The following accessories are available:

- Wall support for body, shafts and whip.
- Hard suitcase-like container.
- Pan support.



Removable knives



Removable shafts

	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.
Vortex 35	280/0,30	120V AC, 60Hz, 2.30 Amp	16.000	5"	7 1/2"	14 7/8"	-	4	16 15/16" x 9 1/8" x 10 5/8"	13
Vortex 35 VV	280/0,30	120V AC, 60Hz, 2.30 Amp	0 ÷ 16.000	5"	7 1/2"	14 7/8"	-	4	16 15/16" x 9 1/8" x 10 5/8"	13
Vortex 50	373/0,50	120V AC, 60Hz, 3.10 Amp	16.000	5"	7 1/2"	15 1/8"	-	6	16 15/16" x 9 1/8" x 10 5/8"	13
Vortex 50 VV	373/0,50	120V AC, 60Hz, 3.10 Amp	0 ÷ 16.000	5"	7 1/2"	15 1/8"	-	6	16 15/16" x 9 1/8" x 10 5/8"	13
Vortex 70	480/0,60	120V AC, 60Hz, 4 Amp	16.000	5"	7 1/2"	15 3/8"	-	7	16 15/16" x 9 1/8" x 10 5/8"	13
Vortex 70 VV	480/0,60	120V AC, 60Hz, 4 Amp	0 ÷ 16.000	5"	7 1/2"	15 3/8"	-	7	16 15/16" x 9 1/8" x 10 5/8"	13
Shaft 14"	-	-	-	Ø 3 15/16"	-	14 5/16"	11 13/16"	3	19 5/16" x 9 1/16" x 5 7/8"	4
Shaft 18"	-	-	-	Ø 3 15/16"	-	18 1/16"	15 3/4"	4	23 1/4" x 9 1/16" x 5 7/8"	5
Whisk	-	-	-	4 5/8"	4 7/16"	15 3/16"	-	3	20 1/2" x 8 1/2" x 9 13/16"	4

