

# C4 VV - C6 VV - C9 VV

## Cutter



Conforms to NSF Std. 08



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

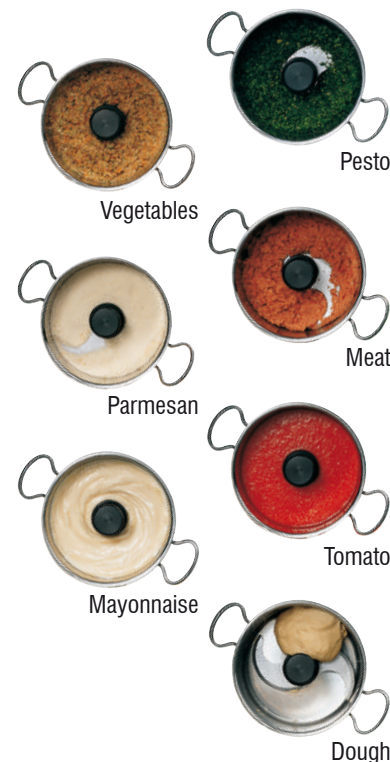
- One interlock turns the machine off when the bar keeping the lid in place is moved to the side.
- A second interlock stops the machine and prevents it from starting when the lid is not in place.
- Overcurrent and no volt release protection.

#### 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" ("I") and "OFF" ("O") buttons, green (machine connected) and orange (machine working) pilot lights.



Plain knives



Serrated knives



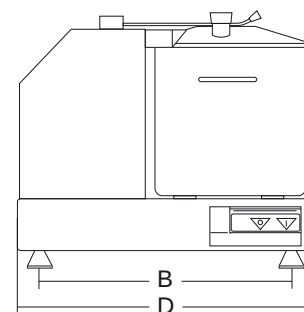
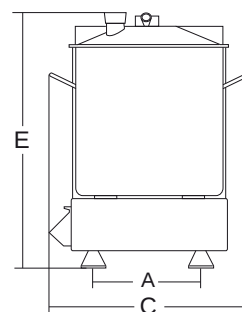
Dough-mixing knives



Emulsifying knives



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.         |
| <b>C4 VV</b> | 350/0,5             | 120V AC 60Hz 3.4 Amp | 4             | 1.500 ÷ 2.800 | 6 <sup>5</sup> / <sub>16</sub> " | 12 <sup>3</sup> / <sub>16</sub> " | 14 <sup>15</sup> / <sub>16</sub> " | 12 <sup>5</sup> / <sub>8</sub> " | 10 <sup>5</sup> / <sub>8</sub> " | 22         | 17 <sup>11</sup> / <sub>16</sub> " x 13 x 12 <sup>3</sup> / <sub>16</sub> "                              | 24           |
| <b>C6 VV</b> | 350/0,5             | 120V AC 60Hz 3.4 Amp | 6             | 1.500 ÷ 2.800 | 6 <sup>5</sup> / <sub>16</sub> " | 12 <sup>3</sup> / <sub>16</sub> " | 14 <sup>15</sup> / <sub>16</sub> " | 12 <sup>5</sup> / <sub>8</sub> " | 12 <sup>5</sup> / <sub>8</sub> " | 24         | 17 <sup>11</sup> / <sub>16</sub> " x 13 x 15 <sup>3</sup> / <sub>4</sub> "                               | 26           |
| <b>C9 VV</b> | 350 + 350/0,5 + 0,5 | 120V AC 60Hz 6.8 Amp | 9             | 1.500 ÷ 2.800 | 8 <sup>7</sup> / <sub>8</sub> "  | 16 <sup>1</sup> / <sub>8</sub> "  | 18 <sup>1</sup> / <sub>2</sub> "   | 13                               | 15 <sup>3</sup> / <sub>4</sub> " | 51         | 28 <sup>3</sup> / <sub>8</sub> " x 13 <sup>3</sup> / <sub>4</sub> " x 19 <sup>11</sup> / <sub>16</sub> " | 55           |