

# CICLONE 36 VT

*Immersion blender, 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:** Highly resistant ABS plastic with aluminum and steel details.
- Motor:** (360W), gear-driven.
- Electrical:** 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



10" Shaft

14" Shaft

Whisk

**CAPACITY CHART**

SHAFT LENGTH	Model	
	10"	14"
250 mm	12 gal. 48 qts. 45 lt.	15 gal. 60 qts. 57 lt.
350 mm		



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



Exclusive ventilation system.  
 Machine works longer!



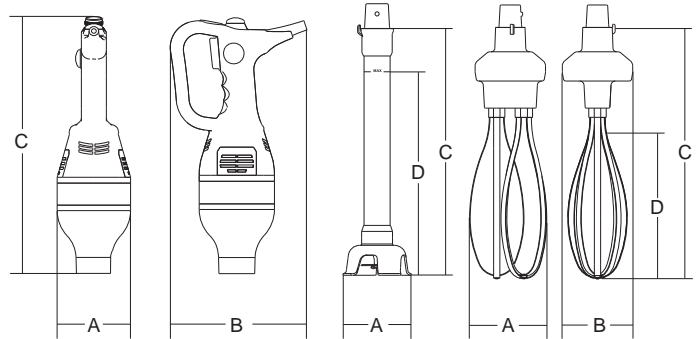
Ergonomic handle



CICLONE VT SERIES sports:



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.
<b>Ciclone 36 VT</b>	360/0,50	120V AC, 60Hz, 5.5 A	2.300 ÷ 17.000	3 <sup>15</sup> / <sub>16</sub> "	7 <sup>3</sup> / <sub>16</sub> "	13 <sup>11</sup> / <sub>16</sub> "	-	5	17" x 13" x 6"	7.3
<b>Shaft 10"</b>	-	-	-	Ø 3 <sup>11</sup> / <sub>16</sub> "	-	9 <sup>13</sup> / <sub>16</sub> "	7 <sup>31</sup> / <sub>64</sub> "	1	12 <sup>19</sup> / <sub>32</sub> " x 8 <sup>17</sup> / <sub>64</sub> " x 8 <sup>21</sup> / <sub>32</sub> "	2
<b>Shaft 14"</b>	-	-	-	Ø 3 <sup>11</sup> / <sub>16</sub> "	-	12 <sup>5</sup> / <sub>8</sub> "	11 <sup>27</sup> / <sub>64</sub> "	2	19 <sup>19</sup> / <sub>64</sub> " x 9 <sup>1</sup> / <sub>16</sub> " x 9 <sup>1</sup> / <sub>16</sub> "	3
<b>Whisk</b>	-	-	-	4 <sup>3</sup> / <sub>16</sub> "	4 <sup>7</sup> / <sub>16</sub> "	13 <sup>11</sup> / <sub>16</sub> "	6 <sup>1</sup> / <sub>2</sub> "	4	20 <sup>1</sup> / <sub>2</sub> " x 8 <sup>1</sup> / <sub>4</sub> " x 9 <sup>13</sup> / <sub>16</sub> "	7