



CICLONE 20 - 28 - 36 CICLONE 20 VT - 28 VT - 36 VT

Immersion blenders, 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 20:** (200W), gear-driven.
- Motor 28:** (280W), gear-driven.
- Motor 36:** (360W), gear-driven.
- Electrical 20:** 120V AC, 60Hz, 1.65 A.
- Electrical 28:** 120V AC, 60Hz, 1.9 A.
- Electrical 36:** 120V AC, 60Hz, 2.5 A.
- Plug & Cord:** Attached plug, flexible, 2 wire SJ 16 AWG, 8" long cord.





Certified to UL Standard 763 and NSF Standard 08
 Certified to CSA Standard C22.2



10" Shaft

14" Shaft

Whisk



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



Exclusive ventilation system.
 Machine works longer!



Ergonomic handle



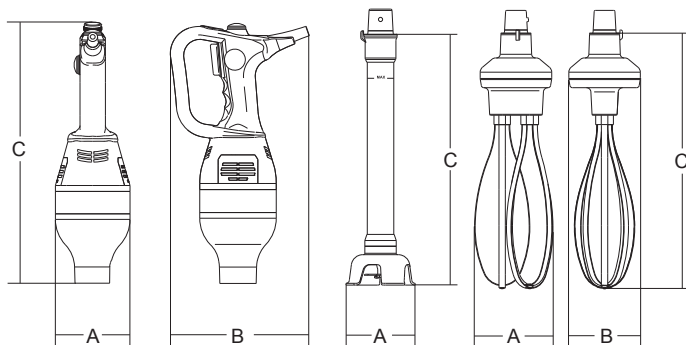
CICLONE VT SERIES sports:



Self-monitoring variable speed control to automatically provide and stabilize power according to food type

CAPACITY CHART

		Model		
		Ciclone 20	Ciclone 28	Ciclone 36
SHAFT LENGTH	10" 250 mm	8 gal.	10 gal.	12 gal.
		32 qts. 30 lt.	40 qts. 38 lt.	48 qts. 45 lt.
	14" 350 mm	10 gal.	12 gal.	15 gal.
		40 qts. 38 lt.	48 qts. 45 lt.	60 qts. 57 lt.



	Power	Power source	Knives revolutions	A	B	C	Net weight	Shipping	Gross weight
	watt/Hp		r.p.m.	inch.	inch.	inch.	lbs.	inch.	lbs.
Ciclone 20	200/0.25	120V AC, 60Hz, 1.65 Amp	15.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ³ / ₈ "	4	17 ⁵ / ₁₆ "x 13"x 5 ⁷ / ₈ "	9
Ciclone 20 VT	200/0.25	120V AC, 60Hz, 1.65 Amp	2.300 ÷ 15.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ³ / ₈ "	4	17 ⁵ / ₁₆ "x 13"x 5 ⁷ / ₈ "	9
Ciclone 28	280/0.35	120V AC, 60Hz, 1.9 Amp	16.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ³ / ₈ "	5	17 ⁵ / ₁₆ "x 13"x 5 ⁷ / ₈ "	9
Ciclone 28 VT	280/0.35	120V AC, 60Hz, 1.9 Amp	2.300 ÷ 16.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ³ / ₈ "	5	17 ⁵ / ₁₆ "x 13"x 5 ⁷ / ₈ "	9
Ciclone 36	360/0.50	120V AC, 60Hz, 2.5 Amp	17.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ¹¹ / ₁₆ "	6	17 ⁵ / ₁₆ "x 13"x 5 ⁷ / ₈ "	9
Ciclone 36 VT	360/0.50	120V AC, 60Hz, 2.5 Amp	2.300 ÷ 17.000	3 ¹⁵ / ₁₆ "	7 ³ / ₁₆ "	13 ¹¹ / ₁₆ "	6	17 ⁵ / ₁₆ "x 13"x 5 ⁷ / ₈ "	9
Shaft 10"	-	-	-	Ø 3 ¹¹ / ₁₆ "	-	9 ¹³ / ₁₆ "	-	-	-
Shaft 14"	-	-	-	Ø 3 ¹¹ / ₁₆ "	-	12 ⁵ / ₈ "	-	-	-
Whisk	-	-	-	4 ³ / ₁₆ "	4 ⁷ / ₁₆ "	13 ¹¹ / ₁₆ "	2	20 ¹ / ₂ "x 8 ¹ / ₄ "x 9 ¹³ / ₁₆ "	4

