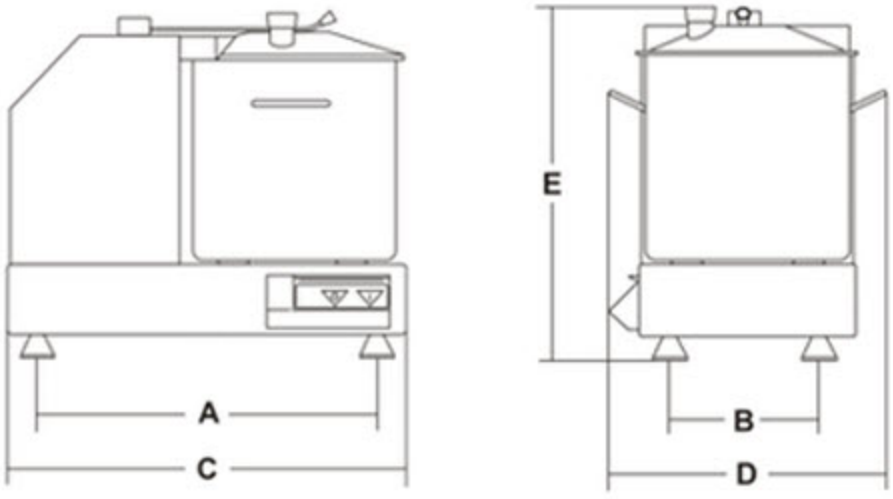
- Strong AISI 430 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S bowl with handles and heavy bottom.
- High efficiency ventilated motor for continuous operation.
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Variotronic: speed control with stabilizer.
- Lid with opening to add ingredients during operation.
- C4, C6 and C9 available with steplessly variable-speed drive.
- C15 available with 2 speeds.
- C15 HP7 with steplessly variable-speed drive and inverter as a standard.
- Standard: spatula and sharpening stones.
- Optional: serrated knives, emulsifying knives, knives for pesto sauce and knives to mix dough.

DETAILS

Shaft with knives to mix dough

Shaft with knives for pesto sauce

TECHNICAL DATA



Model	C6	C6 VV	C6 VT
Power	Watt 350 - Hp 0,5	Watt 350 - Hp 0,5	Watt 350 - Hp 0,5
Bowl capacity	Lt. 5,3	Lt. 5,3	Lt. 5,3
Bowl filling level	Lt. 3,1	Lt. 3,1	Lt. 3,1
Revolutions	rpm 2800	rpm 1500÷2800	rpm 500÷2500
A	mm 160	mm 160	mm 160
B	mm 310	mm 310	mm 310
C	mm 380	mm 380	mm 380
D	mm 320	mm 320	mm 320
E	mm 320	mm 320	mm 320
Net weight	Kg 11	Kg 11	Kg 11
Shipping	mm 450x330x400	mm 450x330x400	mm 450x330x400
Gross weight	Kg 12	Kg 12	Kg 12