

# C4 VV - C6 VV - C9 VV

## FOOD PROCESSORS



- Easily and quickly processes vegetables, meats, and more...
- High-resistance stainless steel construction and bowl.
- Exclusive adjustable speed system, from 1100 to 2600 rpm.
- Two safety interlocks.
- Bowl with handles for faster removal and easier handling.
- Quick breakdown for cleaning.
- One-year parts and labor warranty with full parts availability.

A product of

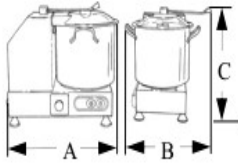


The North-American division of



# C 4 VV - C 6 VV - C 9 VV

## FOOD PROCESSORS



C 4 VV	C 6 VV	C 9 VV
A = 15"	A = 15"	A = 18 1/2"
B = 12 5/8"	B = 12 5/8"	B = 13"
C = 10 5/8"	C = 12 5/8"	C = 15 3/4"

### 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.

#### Bowl capacity:

C 4 VV = 4 qt.  
C 6 VV = 6 qt.  
C 9 VV = 9 qt.

#### Knife RPM:

Adjustable, from 1100 to 2600.

#### Motor:

C 4 VV = 1/2 Hp (400W), belt-driven, fan cooled.  
C 6 VV = 1/2 Hp (400W), belt-driven, fan cooled.  
C 9 VV = 2, 1/2 Hp (400W) each, belt-driven, fan cooled.

#### Electrical:

C 4 VV = 120V AC, 60Hz, 3.4A (220V, 50Hz available on request).  
C 6 VV = 120V AC, 60Hz, 3.4A (220V, 50Hz available on request).  
C 9 VV = 120V AC, 60Hz, 6.8A (220V, 50Hz available on request).

#### Plug and Cord:

Attached plug, flexible, 3 wire SJT 18 AWG, 6' long cord.

#### Controls:

Touch panel with "ON" ("I") and "OFF" ("O") buttons, green (machine connected) and orange (machine working) pilot lights.

#### Net weight:

C 4 VV = 22 lbs.  
C 6 VV = 24 lbs.  
C 9 VV = 55 lbs.

#### Shipping weight:

C 4 VV = 24 lbs.  
C 6 VV = 26 lbs.  
C 9 VV = 57 lbs.

#### Shipping dimension:

C 4 VV = 17" x 12 1/4" x 11 3/4"  
C 6 VV = 17 3/4" x 13 3/4" x 15 1/4"  
C 9 VV = 28 3/4" x 13 3/4" x 19 3/4"

Specifications may change without notice.

### 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.

#### 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.

C 4 VV - C 6 VV and C 9 VV are  food processors

Distributed by:

**I.F.M. USA, INC.**  
the North-American division of Sirman  
9490 Franklin Ave.  
Franklin Park, IL 60131 U.S.A.  
866 I F M U S A (866 - 643 - 6872) Toll free  
847 - 288 - 9501 Fax



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