

VORTEX 75 VT

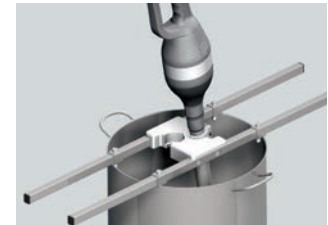
Immersion blenders



Wall support, optional



Wall support s/steel wire, optional



Bowl support, optional



Carrying case optional

- 14" (350 mm) and 18" (450 mm) interchangeable, easy to replace stainless steel shafts
- Lightweight and ergonomically designed to reduce muscle strain and fatigue
- Prepares tasty cream soups and soup bases, vegetable and fruit purees, pates, sauces, mousses, pancake batters, mayonnaise and much more
- Double insulation motor with effective ventilation system prevents overheating, machine works longer
- VORTEX 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.
- Rubber cover on lower part of the body provides perfect grip.

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. (750W), gear-driven.

Motor:

120V AC, 60Hz, 8.5 A.

Electrical:

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



14" Shaft

18" Shaft

Whisk

CAPACITY CHART

SHAFT LENGTH

Model	Vortex 75
14"	40 gal.
350 mm	160 qts.
	150 lt.
18"	50 gal.
450" mm	210 qts.
	200 lt.

Interchangeable shafts:

Construction: Stainless steel with ABS plastic details.
 Blades: Stainless steel.

Interchangeable whip:

Construction: Aluminum alloy covered by ABS plastic and stainless steel.
 Blades: Stainless steel.



Stainless steel bell. Longer life!



Exclusive ventilation system.
 Machine works longer!



Ergonomic handle



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

The following accessories are available:

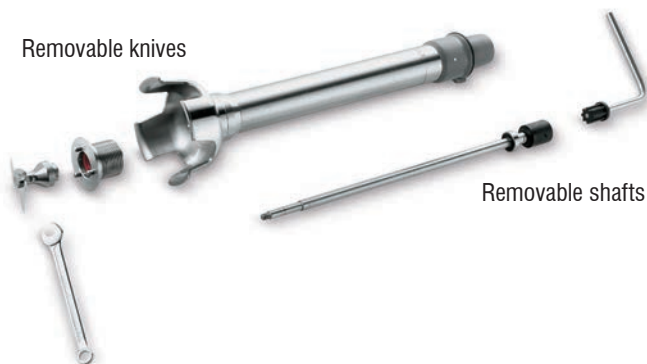
- Wall support for body, shafts and whip.
- Hard suitcase-like container.
- Pan support.

VORTEX VT SERIES sports:

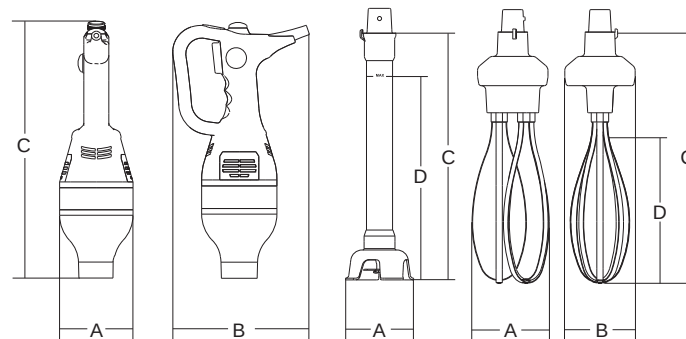
VARI-TRONIC™
 SYSTEM

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

Removable knives



Removable shafts



	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.
Vortex 75 VT	750/1	120V AC, 60Hz, 8.5 A	2.300 ÷ 15.200	5"	7 1/2"	15 3/8"	-	7	22"x 13"x 7"	10
Shaft 14"	-	-	-	Ø 3 15/16"	-	14 5/16"	11 13/16"	3	19 5/16" x 9 1/16" x 5 7/8"	4
Shaft 18"	-	-	-	Ø 3 15/16"	-	18 1/16"	15 3/4"	4	23 1/4" x 9 1/16" x 5 7/8"	5
Whisk	-	-	-	4 5/8"	4 7/16"	15 3/16"	7 7/8"	5	20 1/2" x 8 1/2" x 9 13/16"	6