

**CUTTER SIRMAN C-TRONIC 6VV capacity lt.5,3 - SINGLE PHASE 220V**

Sirman C-Tronic 6VV Cutter Professionale



vedi prodotto online

CODICE: 40780612S  
MARCA: SIRMAN



# SOLUZIONI FOODSERVICE

The Sirman C-Tronic 6VV professional cutter is a compact, high-performance machine designed for intensive processing in professional catering, delicatessen, food processing, industrial kitchens, butcher shops, and the HoReCa sector. Thanks to its robust construction, electronic speed variator, and high-quality components, it guarantees precise, reliable, and consistent results even during prolonged use. Made with a solid, polished, anodized aluminum frame, the C-Tronic 6VV offers high mechanical resistance, operational stability, and remarkable silence even at the highest speeds. The side-by-side motor and bowl configuration protects the processed product from the heat generated by the motor, thus preserving the quality, consistency, and organoleptic characteristics of the food. The machine is equipped with a 5.3-liter stainless steel bowl with a heated bottom and practical side handles, ideal for processing meat, vegetables, sauces, emulsions, creams, soft doughs, pâtés, and professional food preparations. The sturdy curved blades made of hardened cutlery steel ensure clean, even, and fast cuts, allowing for precise textures and uniform processing. The powerful, high-performance ventilated motor is designed for continuous, intensive use, ensuring reliability and long-lasting durability. The variable speed system allows for adapting processing to different types of products, offering maximum control and precision during every phase of the process. The transparent Tritan lid ensures excellent visibility of the product during processing, while the practical top opening allows for adding ingredients even while the machine is running, improving convenience and productivity. Great attention has also been paid to safety and hygiene: the cutter is equipped with a safety microswitch on the lid and lever, a CE version with a coded micro, and stainless steel controls with IP67 protection, resistant to water, humidity, and intensive professional use. FEATURES: - Bowl capacity: 5.3 litres - Power supply: Single-phase 220V - Structure entirely in anodised and polished aluminium - Stainless steel bowl with heated bottom and handles - Professional knives with curved blades in hardened steel - High-performance ventilated motor for continuous use - Electronic speed variator - Transparent Tritan lid - Hole for adding ingredients during processing - Safety microswitches on lid and lever - IP67 stainless steel controls - High stability and silent operation IDEAL FOR: - Restaurants - Delicatessen - Professional kitchens - Food laboratories - Butchers - Catering Production of sauces, creams, fillings, doughs and gastronomic preparations The Sirman C-Tronic 6VV represents a reliable, powerful and versatile professional solution for those looking for high performance, processing precision and maximum construction quality in a compact benchtop cutter.