



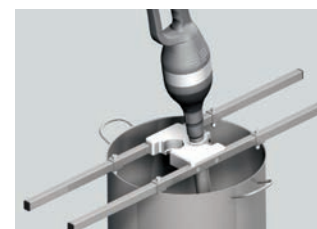
# VORTEX 43 - 55 - 75

## VORTEX 43 VT - 55 VT - 75 VT

*Immersion blenders*



Wall support option



Bowl support option



Carrying case option

- 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:

##### Motor 43:

##### Motor 55:

##### Motor 75:

##### Electrical 43:

##### Electrical 55:

##### Electrical 75:

##### Plug & Cord:

Highly resistant ABS plastic with aluminum and steel details.  
 (430W), gear-driven.  
 (550W), gear-driven.  
 (750W), gear-driven.  
 120V AC, 60Hz, 2.30 A.  
 120V AC, 60Hz, 3.10 A.  
 120V AC, 60Hz, 4 A.  
 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



14" Shaft

18" Shaft

Whisk

**CAPACITY CHART**

SHAFT LENGTH	Model		
	Vortex 43	Vortex 55	Vortex 75
14" 350 mm	20 gal. 85 qts. 80 lt.	25 gal. 115 qts. 100 lt.	40 gal. 160 qts. 150 lt.
18" 450 mm	25 gal. 115 qts. 100 lt.	40 gal. 160 qts. 150 lt.	50 gal. 210 qts. 200 lt.



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:**



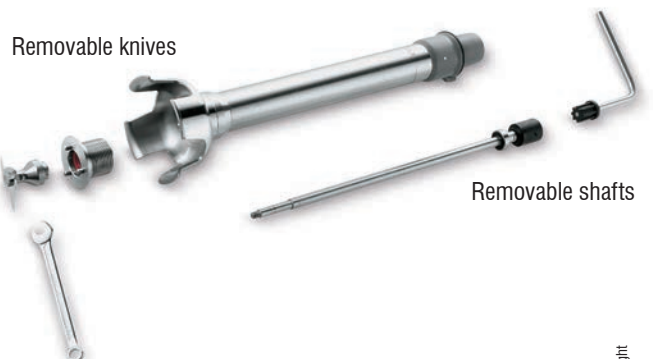
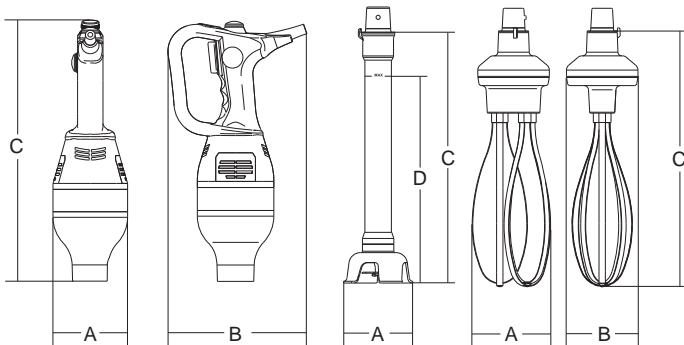
Self-monitoring variable speed control to automatically provide and stabilize power according to food type

**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.



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.
<b>Vortex 43</b>	430/0.6	120V AC, 60Hz, 2.30 Amp	13.000	5"	7 <sup>1</sup> / <sub>2</sub> "	14 <sup>7</sup> / <sub>8</sub> "	-	4	22"x 13"x 7"	13
<b>Vortex 43 VT</b>	430/0.6	120V AC, 60Hz, 2.30 Amp	2.300 ÷ 13.000	5"	7 <sup>1</sup> / <sub>2</sub> "	14 <sup>7</sup> / <sub>8</sub> "	-	4	22"x 13"x 7"	13
<b>Vortex 55</b>	550/0.75	120V AC, 60Hz, 3.10 Amp	14.500	5"	7 <sup>1</sup> / <sub>2</sub> "	15 <sup>1</sup> / <sub>8</sub> "	-	6	22"x 13"x 7"	13
<b>Vortex 55 VT</b>	550/0.75	120V AC, 60Hz, 3.10 Amp	2.300 ÷ 14.500	5"	7 <sup>1</sup> / <sub>2</sub> "	15 <sup>1</sup> / <sub>8</sub> "	-	6	22"x 13"x 7"	13
<b>Vortex 75</b>	750/1	120V AC, 60Hz, 4 Amp	15.200	5"	7 <sup>1</sup> / <sub>2</sub> "	15 <sup>3</sup> / <sub>8</sub> "	-	7	22"x 13"x 7"	13
<b>Vortex 75 VT</b>	750/1	120V AC, 60Hz, 4 Amp	2.300 ÷ 15.200	5"	7 <sup>1</sup> / <sub>2</sub> "	15 <sup>3</sup> / <sub>8</sub> "	-	7	22"x 13"x 7"	13
<b>Shaft 14"</b>	-	-	-	Ø 3 <sup>15</sup> / <sub>16</sub> "	-	14 <sup>5</sup> / <sub>16</sub> "	11 <sup>13</sup> / <sub>16</sub> "	3	19 <sup>5</sup> / <sub>16</sub> " x 9 <sup>1</sup> / <sub>16</sub> " x 5 <sup>7</sup> / <sub>8</sub> "	4
<b>Shaft 18"</b>	-	-	-	Ø 3 <sup>15</sup> / <sub>16</sub> "	-	18 <sup>1</sup> / <sub>16</sub> "	15 <sup>3</sup> / <sub>4</sub> "	4	23 <sup>1</sup> / <sub>4</sub> " x 9 <sup>1</sup> / <sub>16</sub> " x 5 <sup>7</sup> / <sub>8</sub> "	5
<b>Whisk</b>	-	-	-	4 <sup>5</sup> / <sub>8</sub> "	4 <sup>7</sup> / <sub>16</sub> "	15 <sup>3</sup> / <sub>16</sub> "	-	3	20 <sup>1</sup> / <sub>2</sub> " x 8 <sup>1</sup> / <sub>2</sub> " x 9 <sup>1</sup> / <sub>16</sub> "	4