

# VCB 61&62

## VERTICAL CUTTERS

### Innovative cutting system. 6 litre bowl, 2 speeds.

**VCB 61&62** food processors are built to provide top capacity and performance, whether processing dry, liquid or juicy foods. They are ideal for chopping, mincing, mixing and homogenising: dressings, herb oils, butter, thickenings, batters, mayonnaise, sauces, mashed potato, pâtés, desserts, etc.

For processing meat, fish, fruit, vegetables, onions, parsley, walnuts, almonds, Parmesan cheese, mushrooms, chocolate, etc.

#### Removable bowl with tight lid

The bowl is 6 litres in capacity and has a lid with seal and inlet hole with tight cap. These features, together with the extra high central tube, allow processing of 4.3 litres of liquid products, 6 litres of dry products, and up to 2 kg of meat. All this with no splashes or product leaks.

#### Cool cutter system

The **VCB** cutter's patented knife unit includes not only two cutting blades on the bottom of the bowl but also two mixing blades. These upper blades push the product downward, onto the main cutting blades, guaranteeing perfectly uniform results, minimum product heating, shorter processing times and with no separation of the already processed product from its oil and fat contents. The blade unit has a special blade profile able to maintain sharpening for a long time.



#### Patented scrapers

Often, in food processors, the product remains out of reach of the blades because centrifugal force holds it against the sides of the bowl. To prevent this problem, the **VCB 61&62** cutters feature a patented system with four scrapers which separate the product from the sides and at the same time they move the ingredients back towards the knives, also with the appliance in operation. The four scrapers are operated, through a quarter of a turn, by a knob placed on the lid.



#### User friendly ergonomics

All **VCB** control functions (speed and pulses) are controlled by just one knob. Its convenient location allows the knob to be turned with the left hand, leaving the right hand free to feed product into the appliance. The lid of the bowl is transparent for a good view of the processing phases and it has a funnel-shaped filling hole (max. diameter 5 cm) which makes it easier to add ingredients without stopping the working process.

#### Easy to clean

The lid, knife unit, scrapers and bowl are easily dismantled and are dishwasher-friendly.

#### Safe

The **VCB** has three safety micro-switches and a mechanical motor brake, which means the knife stops rotating immediately when the machine is switched off or the lid locking arm is turned.

#### TECHNICAL SPECIFICATIONS

- Motor: 1.500/900 W. Two speeds 1,500/3,000 rpm (VCB 62), one speed 1500 rpm (VCB 61)
- Electrical connection: VCB 61 - 230 V single-phase, 50 Hz  
VCB 62 - 230/400 V three-phase, 50 Hz
- Fuse-holder: single-phase 10 A, delayed – three-phase 16 A, delayed
- Motor overload cutout
- Direct drive
- Safety system with three microswitches and mechanical motor brake
- IP 34 protection degree
- Materials: aluminium base, stainless steel bowl, special steel blades, polysulfone lid - handle - scrapers
- Noise level: 67 dBA
- Appliance weight: VCB 61: 25 kg – VCB 62: 21.2 kg

Appliance constructed to harmonised standards and complete with CE marking



Company with UNI ENI ISO 9001:2008 certified Quality System