

**TBX Pro
Turboliquidizer**
Beyond
expectations

The Pro solution for high productivity

TBX Pro is a high capacity appliance to mix, blend, liquefy and emulsify a wide variety of preparations.



Pro in Sturdiness and Performance

Stainless steel solution to process up to 700 liters of food directly in the cooking container in a short time.



Pro in Flexibility and Modularity

Easily adaptable to any boiling pot or brasing pan. Able to process liquids as well as thick consistencies: vegetable soups, sauces, blending powders and even preparing fresh mashed potatoes.



Pro in Effortless Cleaning

All components are in stainless steel, easy to disassemble and dishwasher safe (except bearings).



Pro in Simple Operations

Only one person is needed to move the appliance, regulate the height and operate directly in any cooking equipment to prepare delicious recipes.



Flexible and performing for high capacities



▸ Hospitals



- Staff Canteens
- Caterers
- Central Kitchens



- School/University Canteens
- Military Canteens
- Central Kitchens

Perfect integration with Braising Pans thanks to the compact mashed potatoes tool

Get 180 kg of outstanding mashed potatoes in less than 5 minutes*



* Tested and verified by the Electrolux Professional Chef Academy



Compose your TBX Pro in just 2 steps

Step 1 Choose the motor. **What** do you process?

Preparation type (up to 700 lt)	1 speed 1650 rpm	2 speed 850 / 1650 rpm	Variable speed in 20 steps: 630-1700 rpm
Soup/sauce blending	●●	●●	●●●
Smooth soup	●	●●	●●●
Chunky soup	●	●●	●●●
Liquid dough, e.g pancake batter	●	●●	●●●
Blending powder&liquid (sauces, mash puree from flakes...)	×	●	●●●
Emulsion eg. Mayonnaise	×	×	●●●
Mashed potatoes	×	●	●●●

× not recommended ● works acceptable ●● works well ●●● works perfectly

Step 2 **Where** do you cook? Which **processing types** do you need?

	Cooking Pots		Braising Pans	
Tube type needed:	standard tube 448 mm 	short tube 348 mm 	long tube 568 mm 	
Blending/mixing: sauces/mix liquid & powder or flakes	soup tool 	soup tool for braising pans 		
Thick preparations: mashed potatoes, Jam/compoete	puree tool 	puree tool for braising pans 		

TBX Pro range

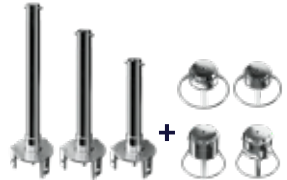
TBX Pro offers various tools for specific uses that can be operated at a variable speed, constructed in stainless steel, fully dismantable and dishwasher safe



Variable speed
Perfect for any consistency and cooking container (630 to 1700 rpm/min in 20 steps), 3-phase



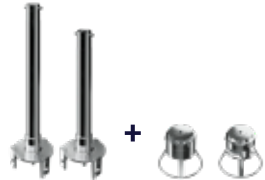
Motor only: need to order also tube(s) & tool(s)



2 speed
(850/1700 rpm/min), 3-phase



Motor only: need to order also tube(s) & tool(s)



1 speed
(1650 rpm/min), 3-phase



Ready for use: tube and soup tool included



Excellence is central to everything we do.
By anticipating our customers' needs, we strive for Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier, more profitable – and truly sustainable every day.

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Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

