



# TBX PRO

YOUR *fresh*  
EXPERIENCE





# TBX PRO

## Turboliquidizer for high productivity

TBX Pro is a high capacity appliance which mixes, blends, liquefies and emulsifies a wide variety of preparations thanks to specific tools.

- **Save time** processing in any braising, boiling or multifunctional pan or pot **from 50 up to 700 liters** and from 15 to 70 cm depth. Foods processed can be either liquid or of thick consistency: vegetable soups, sauces blending powders and fresh mashed potatoes.
- **HACCP compliant** for best hygiene. All components are in stainless steel, easy to disassemble and dishwasher safe (except bearings).
- **Ergonomic** at its best, only one person is needed to move the appliance, regulate the height and operate directly in any cooking equipment. TBX Pro ensures fatigue-free work.

# Flexible and multipurpose

Thanks to height adjustment ( $\pm 250\text{mm}$ ), it allows you to work in any type of boiling pots, braising pan or multifunction pan. It also adapts to any preparation thanks to specific tubes and tools

The bell shaped tube allows to process also smaller quantities and inside shallow pans, without splashing.



Scan the QR code on appliance to access user manuals, videos and other support materials



**Short tube with deflector**  
for braising pans. No splashing even with smallest quantities.

**348 mm**



**Standard tube**  
for boiling pots

**448 mm**



**Long tube**  
for special applications

**568 mm**

# TBX Pro compose your solution in 2 steps.

## Step 1







Choose the motor. **What** will you process?

Preparation type	1 speed 1650 rpm	2 speed 850/1700 rpm	Variable speed in 20 steps: 630 to 1700 rpm
Soup/sauce blending	●●	●●	●●●
Smooth soup	●	●●	●●●
Fish soup	●	●●	●●●
Liquid dough e.g. pancake batter	●	●●	●●●
Blending powder&liquid e.g. sauces, mash purée from flakes	×	●	●●●
Emulsion e.g. mayonnaise	×	×	●●●
Mash/purée e.g. fresh potatoes	×	●	●●●

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

## Step 2

In **which** pot or pan will you cook? What **process** will you use?

	Boiling Pans		Braising Pans	
<b>Tube type needed:</b>	standard tube 448 mm		short tube 348 mm	
	long tube 568 mm			
<b>Blending/mixing:</b> sauces/mix liquid & powder or flakes	soup tool		soup tool for braising pans	
<b>Thick preparations:</b> purée/potato mash, Jam/compote	purée tool		purée tool for braising pans	

## Soup tools

**Soup tool for braising pans** to mix and blend soups and other liquid or semi-liquid preparations directly inside the pan with only 140 mm immersion depth.



**Soup tool for boiling pots**, with 300mm immersion depth. You can mix, blend and liquify many types of food.



Thanks to the **3 grids available**, with different hole diameters, you can obtain from smooth to chunky consistencies.



### Soup grid

Ø 6-8mm

(included in soup tool)

### Soup grid

Ø 8-10 mm

### Soup grid

Ø 19 mm



## Purée tools

**Compact purée tool for braising pans** to prepare fresh purée and for other mixing inside multifunction and braising pans, i.e. preparing mashed potatoes or sauces. It only requires 140 mm of food depth to run.



**Purée tool for boiling pans** is used in deep kettles for mixing and preparing purée of any kind, such as mixing thick preparations and fresh mashed potatoes.



## Tailored to your needs

No matter what your business is, we have the solution for you:

- Central kitchens / Large caterers
- Hospitals / Care homes
- Large schools / Universities / Staff canteens

# TBX Pro: **variable speed** for any recipe, anywhere! Practical and safe:



**3-phase models** (1, 2 or variable speed) can be plugged directly to the cooking appliance



**1-phase variable speed** can be plugged directly to the braising pan (Schuko plug)

**Suitable for any consistency:** from fresh smooth soups to mixing powders or purée from flakes, to thick preparations.



**Low speed to start** and break down into pieces



**Intermediate speed levels** mix and blend



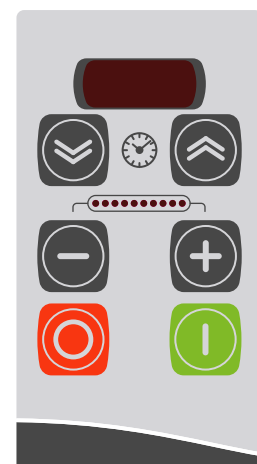
**High speed levels** to emulsify and for finishing

## Programmable processing time

Equipped with a **programmable timer** function.

It gives you the possibility to set the working time of the appliance in terms of minutes and seconds for each chosen speed at the end of which the appliance will switch off automatically.

**You can do other things while the appliance works for you in full safety!**



# This is **all possible**:



Sauces



Creamy soups



Fish soups



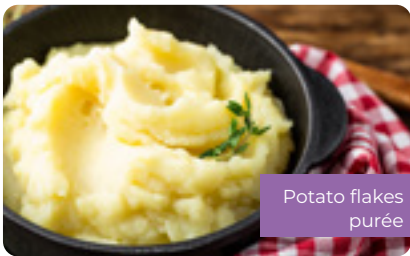
Liquid batters



Mixed powders



Egg liqueur



Potato flakes  
purée



Mayonnaise



Potato purée

## Easy to clean



### Quick & easy to assemble and disassemble

Fast assembly to adjust to different recipes and preparations and easily adapt from deep to shallow cooking equipment.



### Dishwasher safe for best hygiene

All parts in contact with food are made in stainless steel, easily demountable into single pieces that can be washed in the dishwasher\* for best hygiene.

\*except bearing



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