



Turbo Liquidisers TBXPro motor, 2 speeds

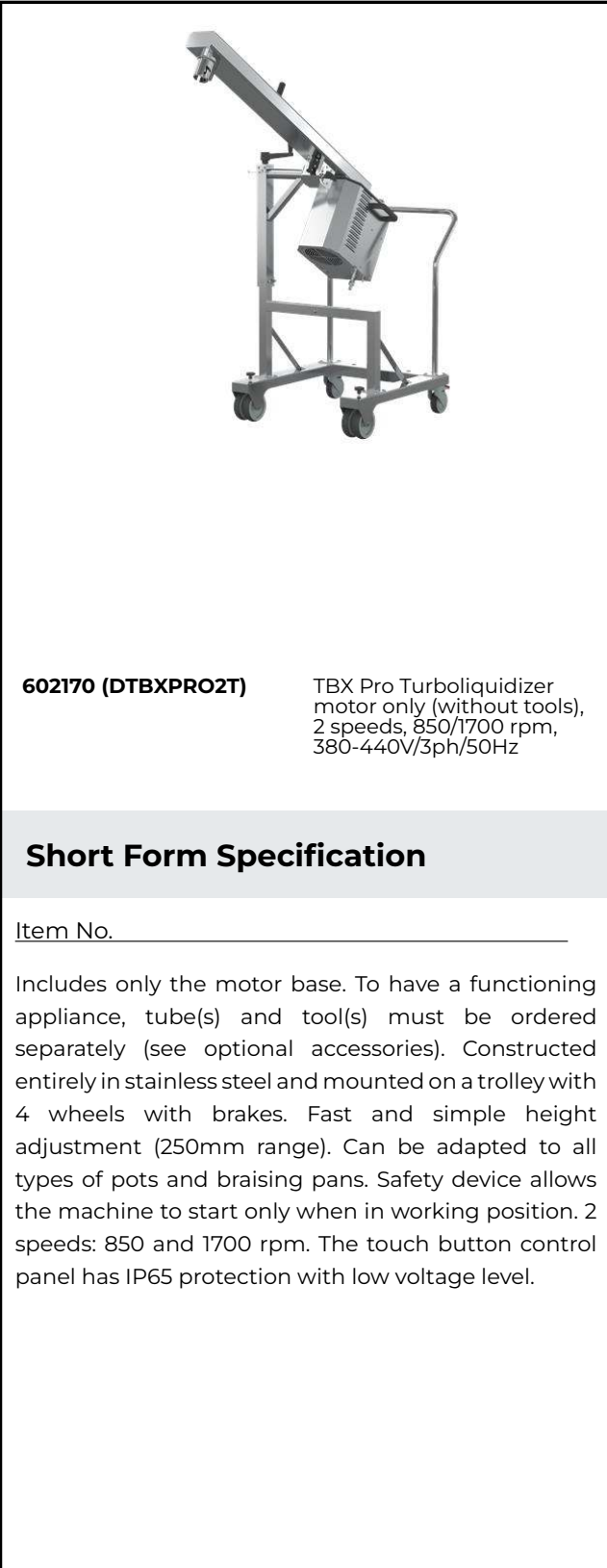
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



602170 (DTBXPRO2T)

TBX Pro Turboliquidizer motor only (without tools), 2 speeds, 850/1700 rpm, 380-440V/3ph/50Hz

Short Form Specification

Item No. _____

Includes only the motor base. To have a functioning appliance, tube(s) and tool(s) must be ordered separately (see optional accessories). Constructed entirely in stainless steel and mounted on a trolley with 4 wheels with brakes. Fast and simple height adjustment (250mm range). Can be adapted to all types of pots and braising pans. Safety device allows the machine to start only when in working position. 2 speeds: 850 and 1700 rpm. The touch button control panel has IP65 protection with low voltage level.

Main Features

- Used to mix, blend and emulsify vegetable and soups, fruit and vegetable purées, liquid pastries, sauces and much more directly in cooking pots/containers.
- Equipped with crank handle for fast and easy height adjustment.
- Mixer tube is easily removable without tools and can be dismantled in separate parts: tube, shaft, bearing and rotor.
- All components of tube and head are in stainless steel and dishwasher safe (excluding bearings).
- Safety device allows the machine to start only when it is in a working position.
- Turbine accelerates the flow of the liquid over the impeller providing a greater throughput and finer grinding.
- Includes only the motor base. To have a functioning appliance, tube(s) and tool(s) must be ordered separately (see optional accessories).
- Suggested for pans containing up to 700 liters of liquid or up to 200 kg of potatoes.
- For mash prepared with potatoes, using specific puree tool (see optional accessories).

Construction

- Constructed entirely in stainless steel to offer maximum durability.
- Mounted on a mobile stainless steel trolley (4 wheels with brakes). Storage position: fold down motor/arm to save space.
- Trolley with support to store up to two tubes (with assembled tool).
- CE approved (Machine Directive) with CB test report from third party notified body.
- IP65 waterproof control panel, IP23 throughout the entire machine.
- 250mm height adjustment range for the motor body. Different tube lengths allow to adapt to pot depths (see optional accessories).
- All parts in contact with food are conform to 1935/2004/EC.
- 380-440V/60Hz/3-phase available on request.
- 2 speeds: 850 and 1700 rpm.
- 60Hz available on request (S-code).
- Power: 2200 watts.
- Equipped with 8 m power cord without plug.

APPROVAL: _____



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Optional Accessories

- TBXPRO SOUP GRID, HOLE DIAM. 8-10 MM PNC 650168
- TBX Pro SOUP HEAD (WITHOUT TUBE) PNC 650172
- TBX Pro PUREE HEAD FOR BRAISING PAN (WITHOUT TUBE) PNC 650173
- TBX Pro MEDIUM TUBE 448 MM PNC 650175
- TBX Pro LONG TUBE 568 MM PNC 650176
- TBX Pro PUREE HEAD (WITHOUT TUBE) PNC 650177
- SOUP GRID FOR TURBO LIQUIDISERS PNC 653507
- BRAISING PAN KIT FOR TURBO LIQUIDISERS PNC 653521
- TBXPRO SHORT TUBE 348 MM - WITH DEFLECTOR PNC 653821

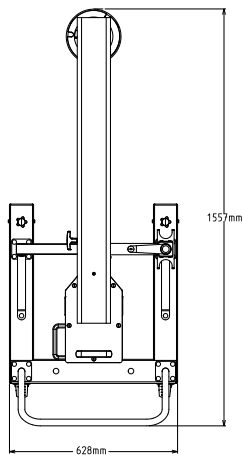


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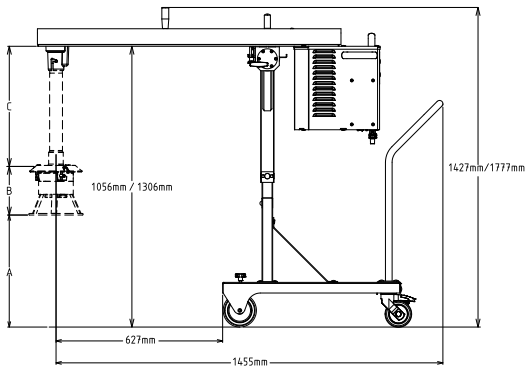
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Top

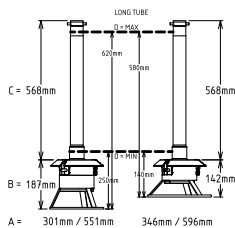
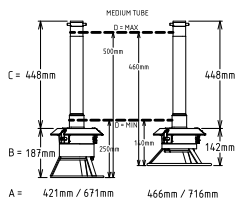
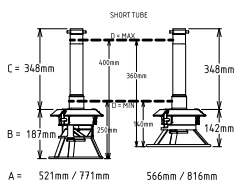


Side



EI = Electrical inlet (power)

Other



Electric

Supply voltage:	380-440 V/3 ph/50 Hz
Electrical power max.:	2.2 kW
Total Watts:	2.2 kW
Plug type:	Cable without plug

Key Information:

External dimensions, Width:	628 mm
External dimensions, Depth:	1556 mm
External dimensions, Height:	1122 mm
Net weight:	80 kg
Shipping weight:	94 kg
Height adjustment:	1122/1372 mm
Approvals	UKCA;CE;CB
Waterproof index:	IP23
Number of speeds:	2
Rotation speed:	