



## Turbo Liquidizers Turbo Liquidiser for Soups - 1 speed (1600 rpm)

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**603794 (DTBM150-01)**

Stainless steel turbo liquidiser 1 speed (soup) with micro liquidiser

### Short Form Specification

Item No. \_\_\_\_\_

For mixing, liquidising, reducing and emulsifying. Constructed entirely in 18/8 stainless steel. Mounted on a mobile stainless steel trolley. Can be adapted to all recipient shapes: cylindrical, rectangular, etc. The mixer tube is easily removable without tools and can be dismantled in separate parts: tube, shaft, bearing, and rotor. No volt release system. Safety device in non-working position and protective ring for the grinding head. 1 speed motor: 1600 rpm. Stainless steel micro liquidiser for fish soup available as an option. Supplied with stainless steel micro liquidiser for kitchen use.

### 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.
- Liquidiser is mounted on a mobile stainless steel trolley and is height adjustable on installation.
- Mixer tube is easily removable without tools and can be dismantled in separate parts: tube, shaft, bearing and rotor.
- Turbine accelerates the flow of the liquid over the impeller providing a greater throughput and finer grinding.
- Safety device allows the machine to start only when it is in a working position.
- Equipped with protective ring to cover grinding head.
- Suggested for deep and low pans containing between 500 and 1000 liter of liquid.
- Microliquidizer head easily removable and dishwasher safe.
- Remove the micro liquidisers and clean them separately under running water or in a dishwasher.

### Construction

- Power: 3000 watts.
- IP55 electrical controls and IP34 overall machine.
- Constructed entirely in stainless steel to offer maximum durability.
- 1 speed: 1600 rpm.

### Included Accessories

- 1 of Stainless steel micro liquidiser for TBM150 (kitchen) PNC 653243

### Optional Accessories

- Stainless steel micro liquidiser for TBM150 (fish soup) PNC 650043
- Stainless steel micro liquidiser for TBM150 (kitchen) PNC 653243

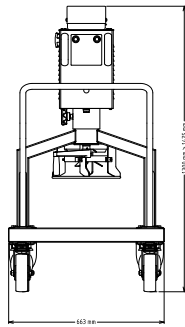
APPROVAL: \_\_\_\_\_



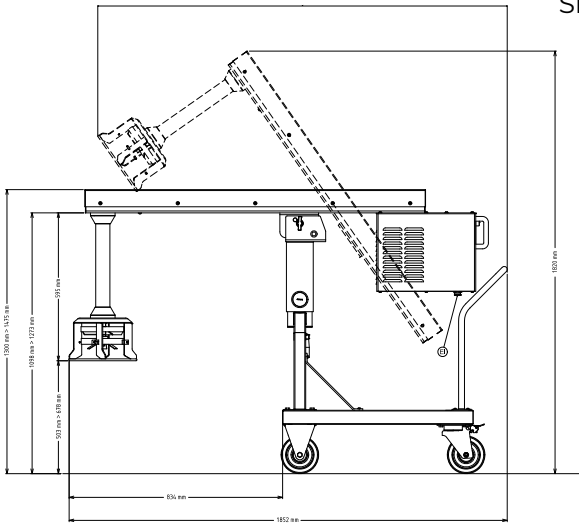
# Turbo Liquidizers

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Front

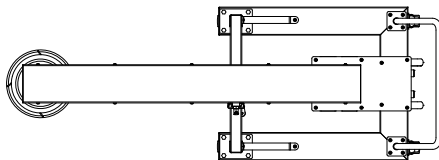


Side



EI = Electrical inlet (power)

Top



Electric

**Supply voltage:**

**603794 (DTBM150-01)** 380-415 V/3 ph/50 Hz

**Electrical power max.:**

3 kW

**Total Watts:**

3 kW

**Capacity:**

**Capacity (up to):**

1000 litres

**Key Information:**

**External dimensions,**

**Width:**

663 mm

**External dimensions,**

**Depth:**

1852 mm

**External dimensions,**

**Height:**

1475 mm

**Shipping weight:**

220 kg



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The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

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