



## Turbo Liquidisers Turbo Liquidiser for Soups - 1 speed

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

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

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

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

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



603670 (DTBX130S1V)

Turbo liquidizer, removable mixer tube for soups, 1 speed - 230-400/3/50

### Short Form Specification

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

Constructed entirely in stainless steel. Mounted on a mobile stainless steel trolley. Height adjustable on installation. Can be adapted to all recipient shapes. Safety device that allows the machine to start only when it is in a working position. Incorporates a turbine which accelerates the flow of the liquid over the impeller giving greater throughput and finer grinding. Protective ring covering the grinding head. Mixer tube is easily removable without tools and can be dismantled in separate parts: tube, shaft, bearing and rotor. 1 speed: 1600 rpm. The touch button control panel has IP65 protection with low voltage level.

### Main Features

- Suggested for pans containing up to 700 liters of liquid or up to 200 kg of potatoes.
- Turbo liquidizer is used to mix, liquidize, reduce and emulsify vegetable and fish soups, fruit and vegetable purées, liquid pastries and sauces, etc. directly in cooking 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.

### Construction

- Constructed entirely in stainless steel to offer maximum durability.
- IP65 touch button control panel.
- Power: 1500 watts.
- 1 speed: 1600 rpm.

### Included Accessories

- 1 of Stainless steel tube for soups for TBX130 PNC 653484

### Optional Accessories

- Creamy kit for TBX130 PNC 650136
- Stainless steel tube for soups for TBX130 PNC 653484
- Stainless steel tube for purees for TBX120 and 130 PNC 653485
- Puree kit for conversion of soup tool PNC 653502
- Fish soup grid PNC 653507
- Ejector for braising pan kit for turbo liquidisers TBX120/TBX130 PNC 653520
- Braising pan kit for turbo liquidisers PNC 653521

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

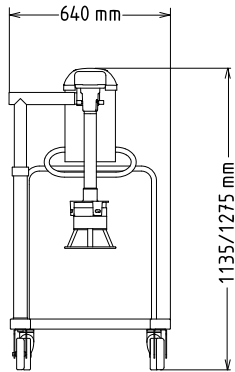




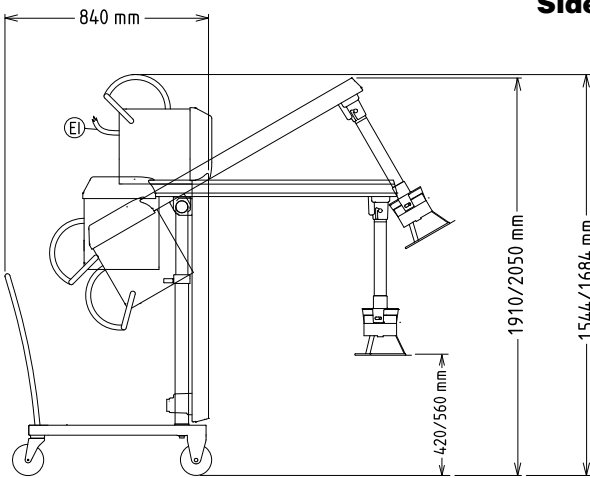
# Turbo Liquidisers

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**Front**

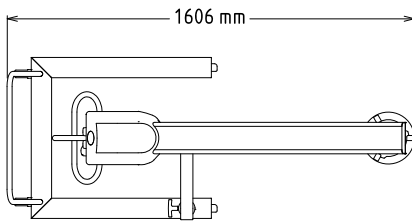


**Side**



EI = Electrical inlet (power)

**Top**



### Electric

Supply voltage:

603670 (DTBX130S1V)

220-240/380-415 V/3 ph/50 Hz

Electrical power max.:

1.5 kW

Total Watts:

1.5 kW

### Capacity:

Capacity (up to):

700 litres

### Key Information:

External dimensions, Width:

689 mm

External dimensions, Height:

1278 mm

External dimensions, Depth:

1600 mm

Shipping weight:

110 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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