

Turbo Liquidisers Turbo Liquidiser for Soups - 2 Speed with micro liquidiser



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Main Features

- Turbo liquidizer is used to mix, liquidize, reduce andCHAR(10)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.
- 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

- Constructed entirely in stainless steel to offer maximum durability.
- 2 speeds: 830 and 1660 rpm.
- Power: 4500 W.
- IP55 electrical controls and IP34 overall machine.

Included Accessories

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

Optional Accessories

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

APPROVAL:





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Front Side ١ ()El = Electrical inlet (power) Тор

Electric

Supply voltage:	380-415 V/3 ph/50 Hz
Electrical power max.:	4.5 kW
Total Watts:	4.5 kW

Key Information:

External dimensions, Width:663 mmExternal dimensions, Depth:1852 mmExternal dimensions, Height:1475 mmShipping 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.