

## Turbo Liquidizers TBXPro motor, 2 speeds

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

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

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

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

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



602167 (TBXPRO2T)

TBX Pro Turboliquidizer  
motor only (without tools), 2  
speed, 850/1700 rpm

### 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

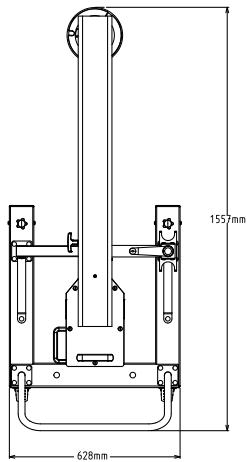
- Constructed entirely in stainless steel to offer maximum durability.
- Mounted on a mobile stainless steel trolley (4 wheels with brakes). Storage position: fold down motor/arm to save space.
- Trolley with support to store up to two tubes (with assembled tool).
- CE approved (Machine Directive) with 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.

### Optional Accessories

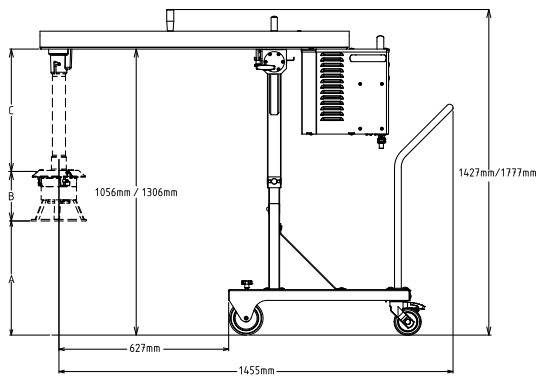
- TBXPro soup grid, hole diam. PNC 650168 ☐ 8-10 mm

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

Top

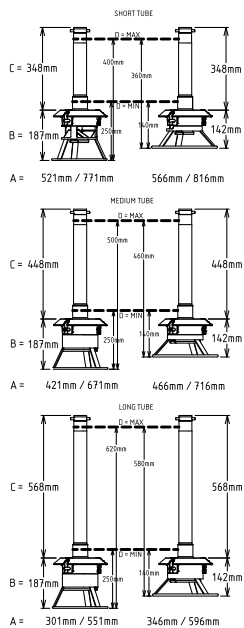


Side



El = 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:	92 kg
Height adjustment:	1122/1372 mm
Approvals	UKCA;CE;CB
Waterproof index:	IP23
Number of speeds:	2
Rotation speed:	