



SALES DESCRIPTION

Turbo-blender designed to work in up to 800 litre / 130 gal. bowls.
3-phase only.

Ideal for big production needs

- ✓ Designed for large yields and for frequent use and cleaning.
- ✓ Mix and liquefy directly in the pot or pan for making consommés, soups, omelettes, sauces, etc.
- ✓ Ideal for kitchens with large production capacities and for food industry.
- ✓ 1-speed model.

Sturdy construction

- ✓ Fully manufactured in 18/10 stainless steel.
- ✓ Designed for large yields.
- ✓ Allow working in containers of up to 800 l / 130 gal.
- ✓ 24" long arm for blending in any type of cooking pot.
- ✓ 0-60 min built-in timer.

Easy and convenient handling

- ✓ They can be moved in several directions and are height-adjustable.
- ✓ The machine is fitted on a trolley with 4 non-slip rubber wheels, 2 of them with brakes.
- ✓ The balanced liquidiser arm stops the arm when falling or tipping back when not locked.
- ✓ An arm securing lever, located on the trolley, allows you to lock the blender with one hand while holding the trolley with the other.
- ✓ The watertight, tilted control panel is easily accessible even during use.
- ✓ Their built-in timer allows leaving the machine running for up to 60 minutes without the need for user involvement.

Versatility, thanks to 3 types of interchangeable grids

- ✓ 21D attachment for fibrous ingredients.
- ✓ Standard 30D multi-use attachment.
- ✓ 42D attachment for very fine blending.

Guaranteed safety

- ✓ The safety micro switch controls work position and prevents the turbine from working if the arm is too high or low.

- ✓ The wiring is incorporated into the trolley tubes, so the work area is free of cables and does not hinder the movement of the blender arm.
- ✓ Supports for storing the power supply cable prevent it from getting caught or tangled during storage.

INCLUDES

- ✓ Trolley, motor and arm (without attachments).

OPTIONAL

- ☐ 21D attachment for fibrous ingredients.
- ☐ 42D attachment for very fine blending.
- ☐ Standard 30D attachment for general use.

ACCESSORIES

- ☐ Grids for TRX

SPECIFICATIONS

Maximum recipient capacity: 800 l

Liquidising arm length: 600 mm

Max. grid diameter: 288 mm

Total loading: 2200 W

Speed (in liquid): 1500 rpm

External dimensions (W x D x H)

✓ Width: 568 mm

✓ Depth: 1643 mm (963 mm)

✓ Height: 1219 mm (1651 mm)

Net weight: 96 kg

Noise level (1m.): <70 dB(A)

Background noise: 32 dB(A)

Crated dimensions

1030 x 710 x 1840 mm

AVAILABLE MODELS

3030501 Turbo liquidiser TRX-21 230-400/50/3N

3030502 Turbo liquidiser TRX-21 220-380/60/3N

3030511 Turbo liquidiser TRX-21 220-380/60/3N (by air)

3030509 Turbo liquidiser TRX-21 230-400/50/3N (by air)

* Ask for special versions availability

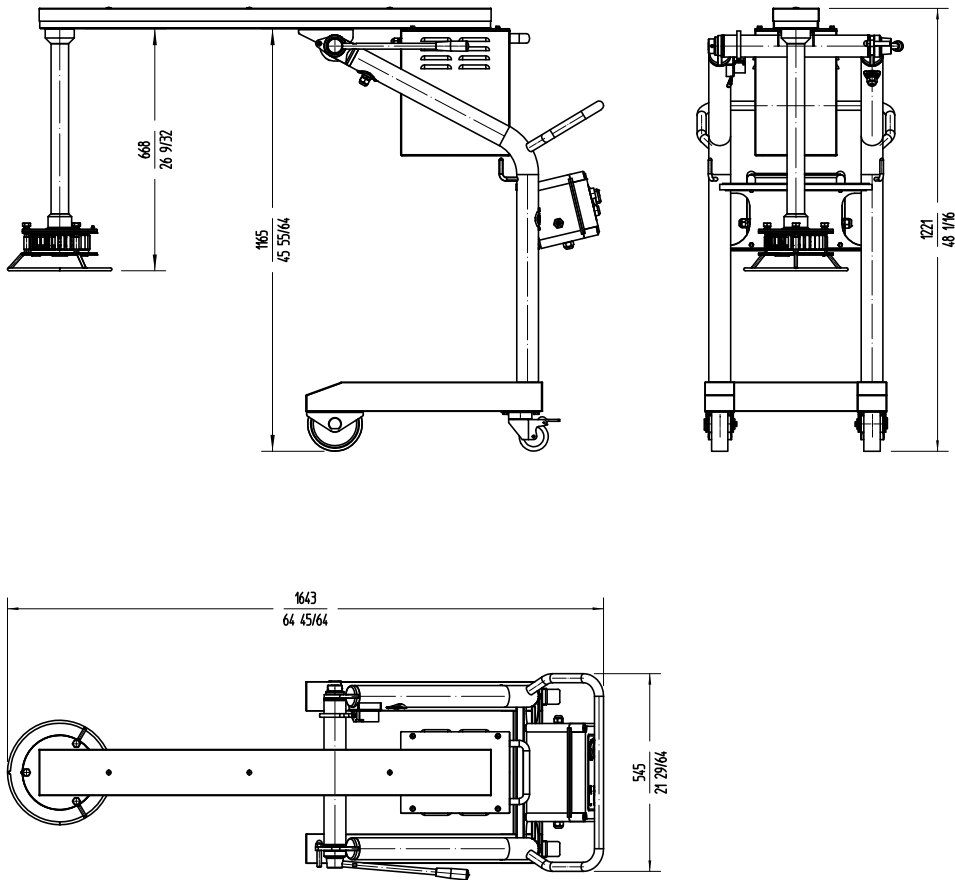


TURBO LIQUIDISER TRX-21

1-speed turbo-mixer.



DYNAMIC PREPARATION
TURBO LIQUIDISERS



sammic.co.uk
Food Service Equipment Manufacturer
Unit 2, Trevanah Road
Troon Industrial Park
LE4 9LS - Leicester
uksales@sammic.com
Tel.: +44 0116 246 1900



Project	Date
Item	Qty
Approved	

product sheet
updated 14/10/2025