# TURBO LIQUIDISER TRX-22

2-speed turbo-mixer.







### SALES DESCRIPTION

Turbo-blender designed to work in up to 800 I / 130 gal bowls.

### 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.
- √ 2-speed model.

### Sturdy construction

- ✓ Fully manufactured in 18/10 stainless steel.
- Designed for large yields.
- Allow working in containers of up to 800 I / 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 heightadjustable.
- 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
- 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 incorporated into the trolley tubes, so the work area is free of cables and does not hinder the movement of the blender
- Supports for storing the power supply cable prevent it from getting caught or tangled during storage.

### **INCLUDES**

√ Trolley, motor and arm (without)

grids).

### **OPTIONAL**

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

# **Accessories**

☐ Grids for TRX

# **SPECIFICATIONS**

Maximum recipient capacity: 800 I Liquidising arm length: 600 mm Max. grid diameter: 288 mm Total loading: 2200 W

Speed (in liquid): 750-1500 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)

### AVAILABLE MODELS

	3030506	Turbo liquidiser TRX-22 400/50/3N	
	3030505	Turbo liquidiser TRX-22 220/60/3 (by air)	
	3030504	Turbo liquidiser TRX-22 400/50/3N (by air)	
	3030517	Turbo liquidiser TRX-22 400/60/3N	

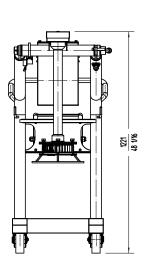
<sup>\*</sup> Ask for special versions availability

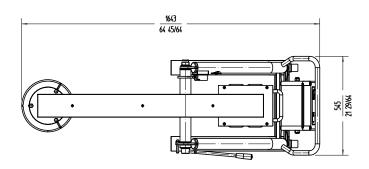














Polígono Basarte, 1. 20720 Azkoitia, Spain phone +34 943 15 72 36 sales@sammic.com



Project	Date
Item	Qty

Approved