



TURBO LIQUIDISER TRX-22

2-speed turbo-mixer.



DYNAMIC PREPARATION
TURBO LIQUIDISERS



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 arm.
- ✓ 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 l

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

3030504 Turbo liquidiser TRX-22 400/50/3N (by air)

3030505 Turbo liquidiser TRX-22 220/60/3 (by air)

3030506 Turbo liquidiser TRX-22 400/50/3N

* Ask for special versions availability

SALES DESCRIPTION

Turbo-blender designed to work in up to 800 litre / 130 gal. bowls. For mixing and liquidising directly in the pot or pan for making consommés, soups, omelettes, mayonnaise, etc. Designed for large yields and for frequent use and cleaning, ideal for kitchens with a large production and the food industry. 2-Speed model. 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.
- ✓ 2-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

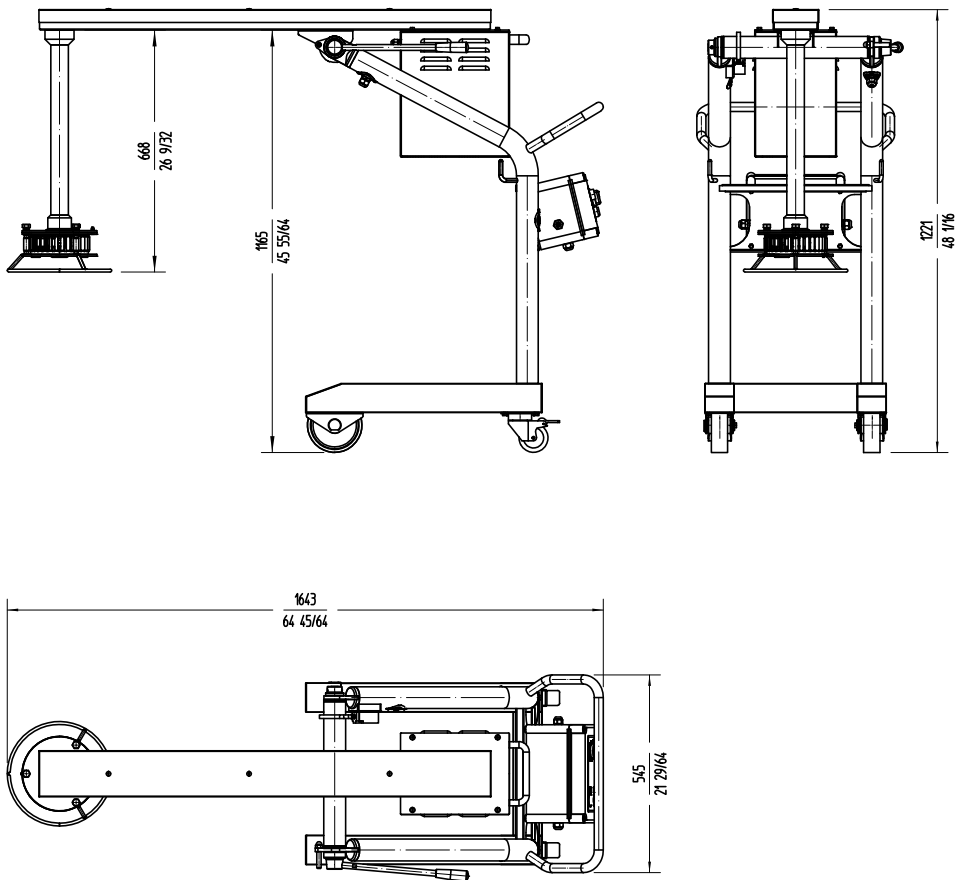




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Project	Date
Item	Qty
Approved	

product sheet
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