

Коммерческие турбоблендеры TRX-21, TRX-22

Технические характеристики

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Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: sir@nt-rt.ru || сайт: <https://sammic.nt-rt.ru/>

TURBO LIQUIDISER TRX-21

1-speed turbo-mixer.



SALES DESCRIPTION

Turbo-blender designed to work in up to 800 l / 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, mayonnaise, 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

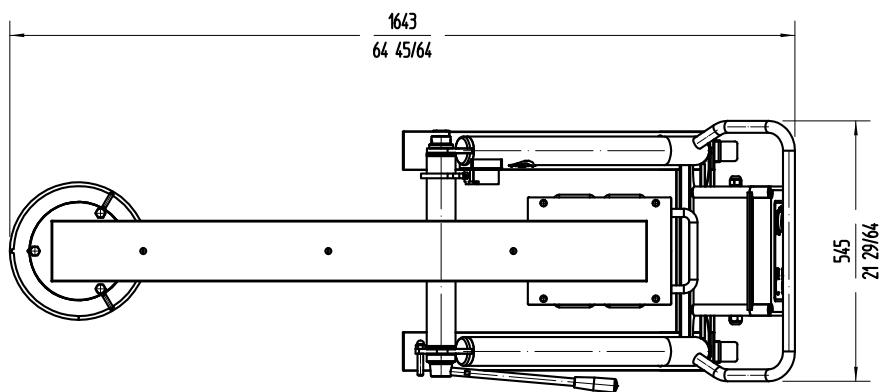
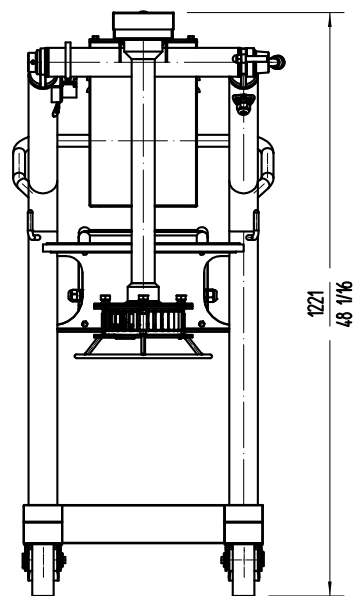
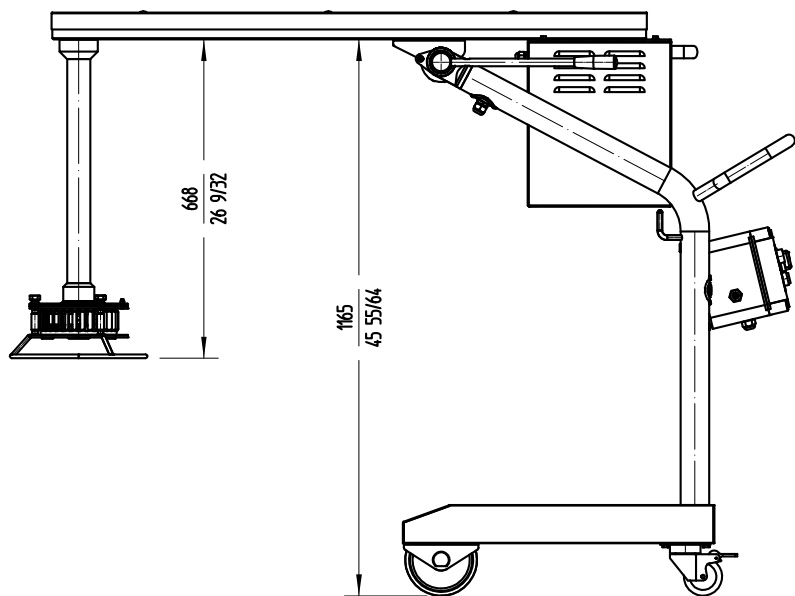
3030501 Turbo liquidiser TRX-21 230-400/50/3N

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

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

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

* Ask for special versions availability



TURBO LIQUIDISER TRX-22

2-speed turbo-mixer.



SALES DESCRIPTION

- ✓ Turbo-blender designed to work in up to 800 l / 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, mayonnaise, 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 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.
- ☐ 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): 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)

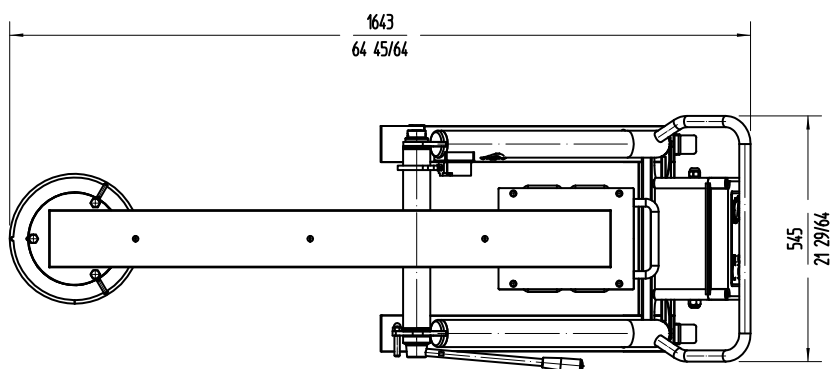
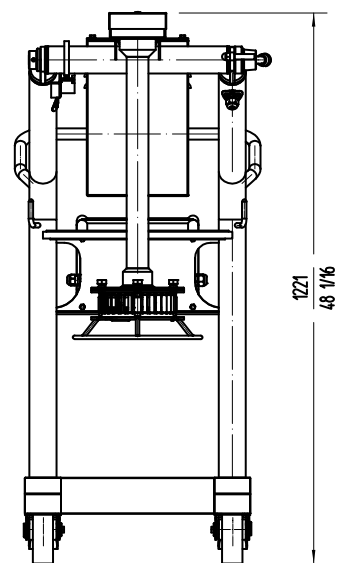
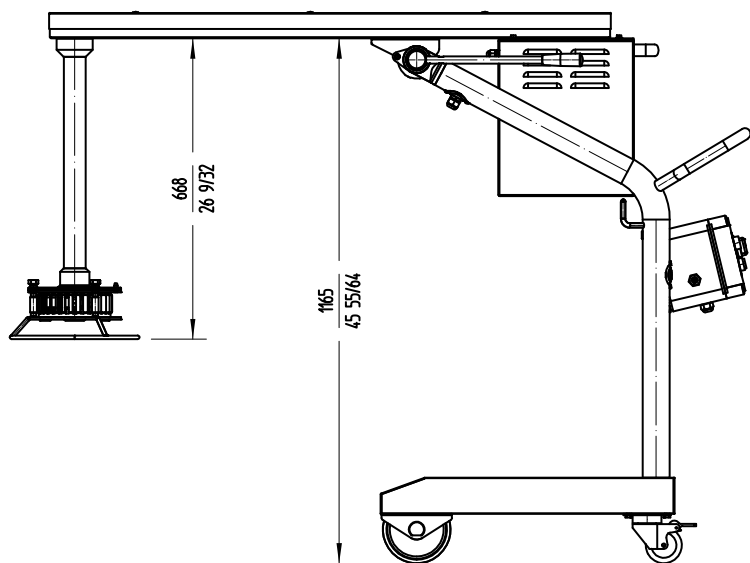
AVAILABLE MODELS

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





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