



LIQUIDISER TR-350



- Suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectioner's, etc.) and all sorts of sauces.
- Suitable for food-processing in containers of up to 100-litre capacity.
- Constant speed.
- Manufactured from durable top quality materials.
- Wholly stainless arms.
- Different liquidiser arm lengths available.
- Processing arms can be easily removed without the use of tools.
- Ergonomic design.
- Easy to use and clean.
- Optional: Bowl clamp and clamp sliding frame.
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).
- Machine designed and manufactured in conformity with European

SPECIFICATIONS:

ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1~
LOADING	350 W
FIXED SPEED (r.p.m.)	9.000
LENGTH (mm)	
Liquidiser arm BN / BL	420 / 500
Total length (with BN / BL)	732 / 805
NET WEIGHT (with BN / BL)	3,35 / 3,55