



## LIQUIDISER TR-750



- 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 300-litre capacity.
- Constant speed.
- Manufactured from durable top quality materials.
- Wholly stainless fixed arm.
- 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	750 W
FIXED SPEED (r.p.m.)	9.000
LENGTH (mm)	
Liquidiser arm	600
Total length	903
NET WEIGHT (with BN / BB)	4.25