



DYNAMIC PREPARATION

COMMERCIAL STICK BLENDERS



Motor unit TR/BM-350

VARIABLE SPEED MOTOR UNIT WITH LOADING: 350 W

- · Suitable for food-processing in containers of up to 60-litre / 65-qt. capacity.
- · Variable speed.
- · Ergonomic design.
- · Easy to use and clean.
- · NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).
- · Manufactured from durable top quality materials.
- · Available shafts:
- · Liquidiser arm: suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectioner's, etc.) and all sorts of sauces.
- · Beater arm for whipping cream or preparing meringue, chantilly, mayonnaise and Genoese sauce, omelettes, pancake batter, soufflés, etc.
- · Easily detachable shafts with no need of tools.
- · Fully stainless arms.

DEFAULT EQUIPMENT Motor block.

- OPTIONAL EQUIPMENT
- Bowl clamp .
- · Clamp sliding frame. · Mixer arm BN.
- Whisk BB-350.

TECHNICAL SPECIFICATIONS

Total loading: 350 W

Maximum recipient capacity: 60 I Compatible liquidising arm: BN

Revolving arm: BB-350

Speed (in liquid): 1500 rpm - 9000 rpm

Length

- ·Liquidising arm length: 420 mm
- ·Revolving arm length: 396 mm
- ·Total length: 732 mm
- ·Total length (with revolving arm): 705 mm

Net weight

3,35 Kg - 3,5 Kg



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