



## Immersion mixer TR-250 120/50-60/1

Compact model for discontinuous use

Loading: 1/2 Hp / 325 W

- Ergonomic: light and comfortable.
- Reliable: Manufactured from durable top quality materials
- Stainless steel shaft and materials
- Best quality motor (Ametek).
- Easy to clean and maintain.
- Liquidizer Shafts: - Ideal for refried beans, Mexican salsas, vegetable soups, creams and sauces of all types.

**COMPLETE WITH:**

- Liquidiser arm of 290 mm

**OPTIONAL:**
**Technical Data**

Loading:	1/2 Hp / 325 W
Fixed speed (r.p.m.):	9.000
Container Capacity up to	16 Qt.
<b>LENGTH</b>	
Liquidiser arm:	11 1/2"
Total length:	22"
<b>NET WEIGHT:</b>	4 lbs
<b>ELECTRICAL SUPPLY:</b>	120V / 50-60 Hz / 1~


 ER  
 Empresa Registrada  
 ER-0437/1.96

**UNE-EN ISO 9001**

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 European directives  
 93/68 CEE, 2006/95/CE

 Norms  
 CEI 60335-2-64, UNE-EN 60335-1, UNE-EN 55014-1, UNE-EN 55014-2, UNE-EN 61000-3-2, UNE-EN 61000-3-3, NSF/ANSI Standard 8, ANSI/UL 763, CSA C22.2 N°195-M1987