



Immersion mixer TR-350BN 120/50-60/1

Loading: 3/4 Hp / 575 W

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

Technical Data

Loading:	3/4 Hp / 575 W
Fixed speed (r.p.m.):	9.000
Container Capacity up to	65 Qt.
LENGTH	
Liquidiser arm:	16 1/2"
Total length:	29"
NET WEIGHT:	7 lbs
ELECTRICAL SUPPLY:	120V / 50-60 Hz / 1~

COMPLETE WITH:
OPTIONAL:

- Bowl clamp ..
- Clamp sliding frame.



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