



Immersion mixer TR-550BL 120/50-60/1

Loading: 1 Hp / 750 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.

COMPLETE WITH:

- Liquidiser arm of 600 mm

OPTIONAL:

- Bowl clamp ..
- Clamp sliding frame.

Technical Data

| | |
|---------------------------|----------------------|
| Loading: | 1 Hp / 750 W |
| Fixed speed (r.p.m.): | 9.000 |
| Container Capacity up to | 200Qt. |
| LENGTH | |
| Liquidiser arm: | 20" |
| Total length: | 32" |
| NET WEIGHT: | 9 lbs |
| ELECTRICAL SUPPLY: | 120V / 50-60 Hz / 1~ |



UNE-EN ISO 9001

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European directives
93/68 CEE,

Norms
EN 60 335-1, CEI 335-2-64, UNE-EN 55014-1, UNE-EN 55014-2,
UNE-EN 61000-3-2, UNE-EN 61000-3-4, NSF/ANSI Standard 8.