



## Immersion mixer TR-550BXL 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.

**Technical Data**

Loading:	1Hp / 750 W
Fixed speed (r.p.m.):	9.000
Container Capacity up to	200 Qt.
<b>LENGTH</b>	
Liquidiser arm:	23"
Total length:	35"
<b>NET WEIGHT:</b>	9 lbs
<b>ELECTRICAL SUPPLY:</b>	120V / 50-60 Hz / 1~

**COMPLETE WITH:**
**OPTIONAL:**

**UNE-EN ISO 9001**

 SAMMIC, S.L. (Sociedad Unipersonal) □  
 Basarte, 1 - 20720 AZKOITIA - www.sammic.com

 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.