



COMBI LIQUIDISER-BEATER TR/BM-250

COMPACT MACHINE FOR DISCONTINUOUS USE. SUITABLE BOTH FOR MIXING AND LIQUIDIZING PRODUCTS

Variable speed motor unit complete with beater and liquidiser arms.

- Suitable for food-processing in containers of up to 15-litre / 16-qt. capacity.
- Variable speed.
- 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.
- Manufactured from durable top quality materials.
- Wholly stainless fixed arm.
- Ergonomic design.
- Easy to use and clean.
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).

DEFAULT EQUIPMENT

- Adjustable speed motor unit.
- Beater arm BB-250.
- Liquidiser arm BS.

OPTIONAL EQUIPMENT

TECHNICAL SPECIFICATIONS

Loading: 0.5 Hp
 Maximum recipient capacity: 16 qt.
 null: 1500 - 9000

Length

- Liquidising arm length: 11.5 "
- Revolving arm length: 11.75 "
- Total length (max): 22 "
- Total length (with revolving arm): 22 "

Net weight: 7 lbs. - 8 lbs.

