



Liquidiser TR-750

FOR INTENSIVE USE

Fixed speed motor block complete with with liquidiser arm.

- Suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectioner's, etc.) and all sorts of sauces.
- Suitable for food-processing in containers of up to 300-litre capacity.
- Constant speed.
- 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).
- Machine designed and manufactured in conformity with European Directives 89/392EEC, 93/68EEC and 73/23EEC.

DEFAULT EQUIPMENT

- Fixed speed motor block.
- Liquidiser arm.

OPTIONAL EQUIPMENT

- Bowl clamp.
- Clamp sliding frame.

TECHNICAL SPECIFICATIONS

Loading: 750 W
 Maximum recipient capacity: 200 l
 Speed (in liquid) r.p.m.: 9000 rpm

Length

- Liquidising arm length: 600 mm
- Total length: 935 mm

Net weight: 4,25 Kg



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2006/95/EC, 2004/108/EC, NSF/ANSI Standard 8.