

Item
Model
ProjectName



603291

FEATURES

- All the models are ideal for liquidising vegetables and meats, producing liquid and semi-liquid recipes, thick mixtures (purées, brandades, sorbets), special preparations in the production of cosmetics or pharmaceutical products and rendering sauces consistent.
- Built entirely in stainless steel.
- All models are mounted onto a stainless steel trolley with castors.

TBX130

The turbo liquidisers are used to mix, liquidise, reduce and emulsify vegetable and fish soups, fruit and vegetable purées, liquid pastries and sauces. These preparations can be carried out directly in the cooking containers or in suitable liquid containers. The turbo liquidisers are designed to withstand intensive use in large catering, central kitchens and the food preparation industries. Stainless steel is used to withstand the humid atmosphere of the various production environments.

- All models have a turbine that gives an accelerated flow of the liquid over the impeller giving greater throughput and finer grinding.
- Height adjustable on installing.
- All models can be adapted to all shapes of recipients: cylindrical, rectangular, hemispherical.
- Safety device in non-working position and protective ring for the grinding head.

Turbo Liquidisers



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- Very easy to clean: the mixer tube can be removed without any tool and can be dismantled in separate parts: tube, shaft, bearing and rotor.

- Codes 603289 and 603291 are one speed and codes 603292, 603293 and 603294 are two speed.
- Touch control panel allows the entire machine to be cleaned with a jet of water (IP66 water protection).

Specifications

MODEL	TBX130F1V 603289	TBX130FP1V 603291	TBX130F2V 603292	TBX130F2V2 603294	TBX130FP2V 603293
External dimensions - mm					
width	689	689	689	689	689
depth	1600	1600	1600	1600	1600
height	1278	1278	1278	1278	1278
Electrical power - kW	1.5	1.5	2.2	2.2	2.2
Net weight - kg.	90	90	90	90	90
Supply voltage	230/400 V, 3, 50	230/400 V, 3, 50	400 V, 3, 50	230 V, 3, 50	400 V, 3, 50

Included accessories

CODE	DESCRIPTION	TBX130F1V 603289	TBX130FP1V 603291	TBX130F2V 603292	TBX130F2V2 603294	TBX130FP2V 603293
653485	S/S TUBE FOR PUREES FOR TURBO LIQUIDISER		1			1
653484	S/S TUBE FOR SOUPS FOR TURBO LIQUIDISER	1		1	1	

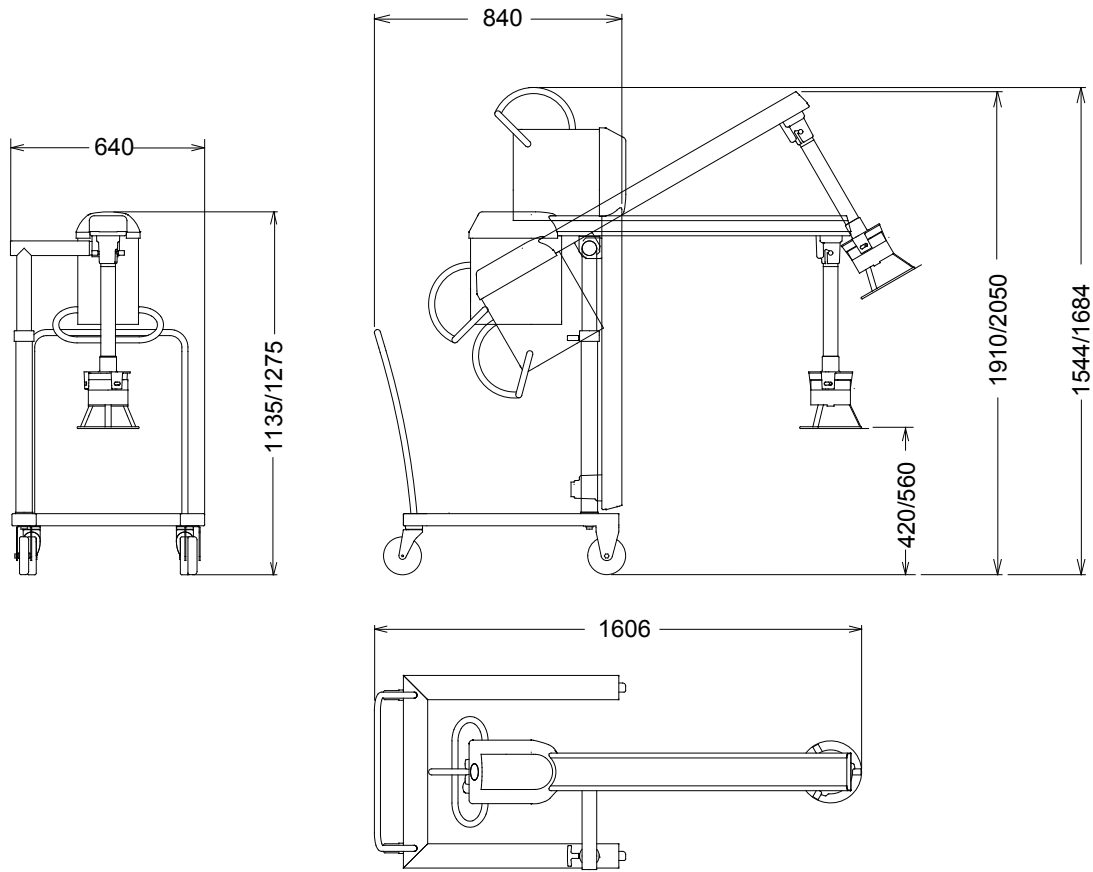
Optional accessories

CODE	DESCRIPTION	TBX130F1V 603289	TBX130FP1V 603291	TBX130F2V 603292	TBX130F2V2 603294	TBX130FP2V 603293
653520	BRAISING PAN KIT EJECTOR F.TURBO LIQUID.	✓	✓	✓	✓	✓
653521	BRAISING PAN KIT FOR TURBO LIQUIDISERS	✓	✓	✓	✓	✓
653507	FISH SOUP GRID FOR TURBO LIQUIDISERS	✓	✓	✓	✓	✓
653502	PUREE KIT FOR TURBO LIQUIDISERS	✓	✓	✓	✓	✓
653485	S/S TUBE FOR PUREES FOR TURBO LIQUIDISER	✓	✓	✓	✓	✓
653484	S/S TUBE FOR SOUPS FOR TURBO LIQUIDISER	✓	✓	✓	✓	✓



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Installation drawings

603289, 603293, 603294, 603292, 603291

MODEL	TBX130F1V 603289	TBX130FP1V 603291	TBX130F2V 603292	TBX130F2V2 603294	TBX130FP2V 603293
I - Electrical connection	230/400 V, 3, 50	230/400 V, 3, 50	400 V, 3, 50	230 V, 3, 50	400 V, 3, 50



Turbo Liquidisers

The manufacturer reserves the right to modify and make improvements to the products without giving prior warning. Dimensions, illustrations, technical data, weights, etc. are given as an indication only.



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