



Turbo Liquidisers

Heavy-duty, 1- or 2-speed turbo-mixer

Commercial turbo-blenders designed to work in up to 800 lt. containers

The Sammic turbo-blenders are designed to work in containers with capacities of **up to 800 litres / 130 gal.** and are ideal for mixing and liquidising directly in the pot or pan for making consommés, soups, omelettes, mayonnaise, etc. Designed for large yields and for frequent use and cleaning, ideal for kitchens with a large production and the food industry.

Fully manufactured in stainless steel 18/10, Sammic turbo-blenders are easy to use. They can be moved in several directions, their height is adjustable and can be fitted on a trolley with 4 non-slip rubber wheels, 2 of them with brakes.

Sammic turbo-liquidisers are available in 1- or 2-speed models.

The arm, with 600 mm / 24" length for blending in any type of cooking pot, whether round or rectangular, is equally effective throughout the whole pot. The balanced liquidiser arm stops the arm when falling or tipping back when not locked. An arm securing lever allows you to lock the blender with one hand while holding the trolley with the other.

The watertight, tilted control panel is easily accessible even during use. This control panel is located on the trolley, making the arm more agile, with better mobility. Thanks to its **built-in timer**, you can leave the machine running for up to 60 minutes without the need for user involvement.

The Sammic TRX turbo-blender can be used with **3 easily interchangeable attachments**, which meet the needs of all users and ingredients.

- ▶ 21D for fibrous ingredient
- ▶ Standard 30D multi-use attachment
- ▶ 42D attachment for very fine blending

The turbine, disc and grids are very easy to remove for cleaning with no need of tools. The turbine, guard, disc and attachments can be cleaned in dishwashers.

The TRX turbo-blender are very safe. Safety microswitch to control the work position prevents the turbine working if the arm is too high or low. Wiring incorporated into the trolley tubes: The work area is free of cables, so as not to hinder the movement of the blender arm. Supports for storing the power supply cable: prevents the cable getting tangled and inconveniencing other users. Safety guard on the liquidiser head and safety device that cuts out the power supply.



	TRX-21	TRX-22
	FEATURES	
MAXIMUM RECIPIENT CAPACITY	800l	800l
LIQUIDISING ARM LENGTH	600mm	600mm
TOTAL LOADING	2200W	2200W
SPEED (IN LIQUID)	1500rpm	750-1500rpm
	EXTERNAL DIMENSIONS (WxDxH)	
EXTERNAL DIMENSIONS (WxDxH)	568 x 1643 x 1219mm	568 x 1643 x 1219mm
EXTERNAL DIMENSIONS (CLOSED)	568 x 963 x 1651mm	568 x 963 x 1651mm
NET WEIGHT	96Kg	96Kg



TURBO LIQUIDISER TRX-21

1-speed turbo-mixer

Turbo-blender designed to work in up to 800 litre / 130 gal. bowls.

		RRP €
3030501	Turbo liquidiser TRX-21 230-400/50/3N	4.699
	TRX-21 1.500rpm - 230-400V / 50 Hz / 3N (with one grid)	4.886

Default equipment

- Trolley, motor and arm (without attachments).

Optional equipment

- Attachments:
- 21D for fibrous ingredient
 - Standard 30D attachment for general use
 - 42D attachment for very fine blending

TURBO LIQUIDISER TRX-22

2-speed turbo-mixer

Turbo-blender designed to work in up to 800 litre / 130 gal. bowls.

		RRP €
3030506	Turbo liquidiser TRX-22 400/50/3N	5.912
	TRX-22 1.500/750rpm - 400V / 50 Hz / 3N (with one grid)	6.099

Default equipment

- Trolley, motor and arm (without attachments).

Optional equipment

- Attachments:
- 21D for fibrous ingredient
 - Standard 30D attachment for general use
 - 42D attachment for very fine blending

ACCESSORIES

Grids for TRX



3 types of grids for different uses

Easily interchangeable grids, which meet the needs of all users and ingredients.

- ▶ 21D: for fibrous ingredients
- ▶ 31D: multi-use attachment
- ▶ 42D: attachment for very fine blending

		RRP €
4032401	Grid 21 teeth	187
4032403	Grid 30 teeth	187
4032389	Grid 42 teeth	187