



## Hand mixer & blender combo TR/BM-350

**SPECIALLY DESIGNED TO BE USED IN UP TO 60 LT./ 65 QT. BOWLS**

**Variable speed motor unit with 350 W loading. 420mm mixer arm and beater arm.**

- Suitable for food-processing in containers of up to 60-litre / 65-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.
- Ergonomic design and easy operation.
- Easy to clean.
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).

**DEFAULT EQUIPMENT**

- Motor block.
- Beater arm BB-350.
- Liquidiser arm BN.

**OPTIONAL EQUIPMENT**

- Bowl clamp.
- Clamp sliding frame.

### TECHNICAL SPECIFICATIONS

- Total loading: 350 W
- Maximum recipient capacity: 60 l
- Variable speed: y
- Speed (in liquid): 1500 rpm - 9000 rpm
- Length
  - Liquidising arm length: 420 mm
  - Revolving arm length: 396 mm
  - Total length (max): 732 mm
  - Total length (with revolving arm): 705 mm
- Net weight: 3,35 Kg - 3,5 Kg
- Noise level (1m.): <80 dB(A)

