

Liquidiser TR-350BN 230/50-60/1 UK

- 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 100-litre capacity.
- Constant speed.
- Manufactured from durable top quality materials.
- Wholly stainless arm.
- Processing arms can be easily removed without the use of tools.
- Ergonomic design.
- Easy to use and clean.
- Optional: Bowl clamp and clamp sliding frame.
- 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.

LOADING: 350W
FIXED SPEED (r.p.m.): 9.000
NET WEIGHT: 3.35 Kg.
ELECTRICAL SUPPLY: 230V / 50-60 Hz / 1~