

Turbo Liquidiser

TRX-22



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The Sammic TRX-22 turbo-blender, designed for processing in containers of up to 800 litres capacity, enables grinding and blending directly in the cooking vessel to produce broths, soups, omelettes, purées, sauces, etc.

Designed for large yields and for frequent use and cleaning, it is ideal for both highly productive kitchens and for the food industry. The available model and accessories enable the turbo-blender to adapt to the specific needs of each facility.

2-speed — 1500 / 750 rpm

For vessels with a capacity of between 50 and 200 gallons (200-800 litres).

The slow speed is designed for kitchens that require more elaborate preparation and provide more options for the user. It is specifically engineered for dishes that require very accurate agitation and blending of the product and mixture within the cooking process itself.



21D grid:
Especially designed for fibrous products



30D grid:
For general use



42D grid:
Especially for very finely blended products.



Made of stainless steel
Fully manufactured in top quality 18/10 stainless steel.

Easy to use
Can be moved in several directions, adjustable height, fitted on a trolley with 4 non-slip rubber wheels, 2 with brakes.

24" arm
Enables blending in any type of cooking container whether round or rectangular and mixes the entire volume homogeneously.

Control panel included
Easy access even during use.

Built-in timer
Enables the machine to run autonomously for up to 60 minutes.

Interchangeable grids
Can be used with 3 easily interchangeable grids which meet the needs of all users and products

- 21D grid for fibrous products
- Standard 30D multi-purpose grid
- 42D grid for a very finely-ground product.

Balanced blender arm
Prevents the arm from falling or tipping back when not locked.

Arm securing lever
Enables the blender to be locked with one hand while holding the trolley with the other.

Control panel located on the trolley
Enables the arm to move with greater speed and flexibility.

Wiring routed through the trolley tubes
The work area is free of cables and does not hinder the movement of the blender arm.

Easy to clean
The turbine, protective elements, disc and grid can be washed in the dishwasher and no special tools are required to detach them.
The sealed control panel enables the turbo-blender to be hosed down.

Easy to stock
In the vertical position it is very compact and easy to store.

Safety
The working position safety control micro-circuit prevents the turbine from working if the arm is too high or too low.
There is also a safety guard on the liquidiser head and a safety device that cuts off the power supply.



Table of characteristics

SPECIFICATIONS	TRX-22
Maximum bowl content	800 l. / 200 gal
Arm length	24"
Speed (r.p.m)	750 / 1500
Loading	3 Hp
Dimensions in operation	
Width	22 1/3"
Depth	64 2/3"
Height	48"
Dimensions stored	
Width	22 1/3"
Depth	37"
Height	65"
Net weight	212 lbs.



www.sammic.us



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