**SALES DESCRIPTION**

The motor unit can be paired with either arm to make a variable speed unit.

- Suitable for food-processing in containers of up to 15-litre / 16-qt. capacity.
- Variable speed.
- Ergonomic design.
- Easy to use and clean.
- Manufactured from durable top quality materials.
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).
- Fully stainless arms.
- Available shafts:

  - 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.

**INCLUDES**

- Adjustable speed motor unit.

**SPECIFICATIONS**

- Total loading: 0.5 Hp
- Maximum recipient capacity: 15 l
- Compatible liquidising arm: BS
- Revolving arm: BB-250
- Speed (in liquid): 1500 rpm - 9000 rpm
- Electrical supply: 120V / 50-60 Hz / 1~ (2.6A)

**Length**

- Liquidising arm length: 11.5 "
- Revolving arm length: 11.75 "
- Total length: 22 "
- Total length (with revolving arm): 22 "

**Net weight:** 4 lbs. - 5 lbs.

**AVAILABLE MODELS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
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<tbody>
<tr>
<td>3030058</td>
<td>Motor unit TR/BM-270 230/50-60/1</td>
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<tr>
<td>3030059</td>
<td>Motor unit TR/BM-270 230/50-60/1 F</td>
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<tr>
<td>3030057</td>
<td>Motor unit TR/BM-270 120/60/1</td>
</tr>
<tr>
<td>3030068</td>
<td>Motor unit TR/BM-270 120/60/1 T</td>
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</tbody>
</table>

* Ask for special versions availability

**ACCESSORIES**

- Whisk BB-250.
- Mixer arm BS.