



Turbomix



The ultimate vertical
blender designed
for the frozen dessert
and pastry laboratory



Performance Variable Speed motor is comfortably controlled by hand controls. Blender can be moved vertically and in 360° circular motions. Turbomix comes with two cutters plus an optional cutter.

- Cream Emulsifier - Quickly emulsifies dairy and oily ingredients into creamy mixtures or base mix.
- Fruit Emulsifier - Great for chopping & mixing pieces of fresh or frozen fruit puree into a base. It is also ideal for blending sugars and powdered ingredients for water-based mixtures.
- Optional Cutter - The rotary blender can cut large pieces of fruit such as whole pears and apples. Transforms blended fruit into a fine puree.



Convenience Immersion blender stands alone for ultimate comfort and ease of use. Desired mixing time can be set, allowing Turbomix to finish production autonomously. Optional Steel bucket available.

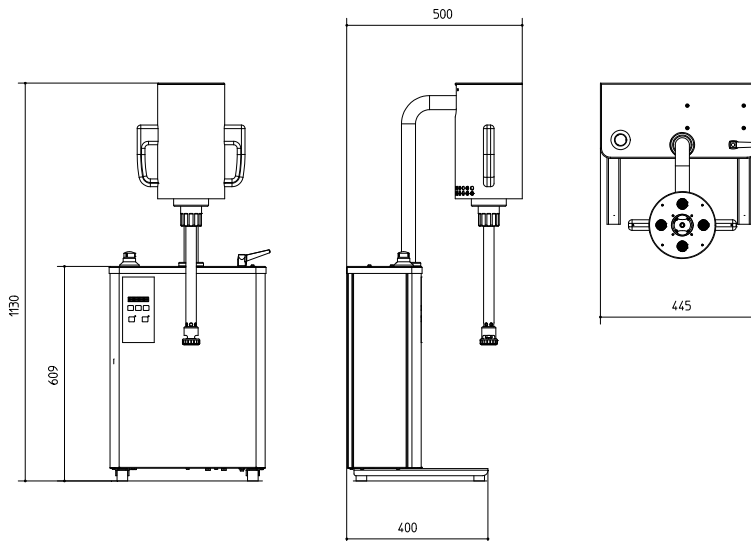


Safety Activated by 2-handed control sensor.



Hygiene Emulsification blades can be taken apart and cleaned completely.





Specifications

Electrical

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

Motor RPM

3.000 - 12.000

Rotor Speed

approx 22 m/sec

Minimum Quantity per Cycle

0.79 gal (3 liters)

Maximum Quantity per Cycle

3.96 gal (15 liters)

Weights	lbs.	kgs.	
Net	143.3	65	
Crated	165	75	
	cu. ft.	cu. m.	
Volume	1.35	0.41	
Dimensions	in.	cm.	
Width	17.3	44	
Depth	19.7	50	
Height	29.9 - 44.9	76 - 114	
Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
230/50-60/1	10A	10A	1P, 1W

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary. This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. * Room temperature 68°F (20°C).

Bidding Specs

Electrical Volt _____ Hz _____ Ph _____ Neutral ☐ Yes ☐ No Cooling ☐ Air ☐ Water

Options _____



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