



Immersion mixer TR-550BL 120/50-60/1

Loading: 1 Hp / 750 W

- Ergonomic: light and comfortable.
- Reliable: Manufactured from durable top quality materials
- Stainless steel shaft and materials
- Best quality motor (Ametek).
- Detachable shafts:
- Versatility: allows various combinations with motor blocks
- Easy to clean and maintain.
- Liquidizer Shafts: - Ideal for refried beans, Mexican salsas, vegetable soups, creams and sauces of all types.

COMPLETE WITH:

- Liquidiser arm of 600 mm

OPTIONAL:

- Bowl clamp ..
- Clamp sliding frame.

Technical Data

Loading:	1 Hp / 750 W
Fixed speed (r.p.m.):	9.000
Container Capacity up to	200Qt.
LENGTH	
Liquidiser arm:	20"
Total length:	32"
NET WEIGHT:	9 lbs
ELECTRICAL SUPPLY:	120V / 50-60 Hz / 1~



UNE-EN ISO 9001

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 European directives
 93/68 CEE,

 Norms
 EN 60 335-1, CEI 335-2-64, UNE-EN 55014-1, UNE-EN 55014-2,
 UNE-EN 61000-3-2, UNE-EN 61000-3-4, NSF/ANSI Standard 8.