

TBX120/130 - TBM150

Turbo liquidisers

Turbo liquidisers are the best choice for mixing, grinding, mincing or emulsifying soups, purées, liquid pastes and sauces in large quantities.



TBX120



TBM150

- ▶ Floor standing removable tube mixers with a turbine-effect head for **increased output** and an **optimal grinding result**
- ▶ Choose either the **soup version** for liquids or emulsions or the **purée version** for thick products
- ▶ Preparations can be carried out **directly in the cooking containers**
- ▶ **Versatile**, can be adapted to all pan forms: cylindrical, rectangular and hemispheric
- ▶ Can be **used in braising pans** (30 cm deep) with the optional braising pan kit (minimum 20 cm of liquid)
- ▶ Mounted onto a stainless steel trolley for **easier movement in the kitchen**
- ▶ **Robust** stainless steel construction able to withstand humidity
- ▶ **Operator safety assured.** Security device in non-working position and protective ring for the grinding head

Model	Speed	RPM	Power
TBX120	1 speed	1200	900 W

External dimensions (wxdxh): 640x1625x1330mm

Model	Speed	RPM	Power
TBX130	1 speed	1200	1500 W
TBX130	2 speed	850 -1700	2200 W

External dimensions (wxdxh): 689x1600x1278mm

Model	Speed	RPM	Power
TBM150	1 speed	1600	3000 W
TBM150	2 speed	830 -1660	4500 W

External dimensions (wxdxh): 664x1852x1475mm



Ergonomic handle



Purée tube attachment

- ▶ **Ergonomic, easy to grasp handle**, facilitates the raising and lowering of the tube
- ▶ The working position is **stabilized during operation** thanks to a self-maintaining device
- ▶ **Waterproof** touch button control panel
- ▶ 1 speed models with on/off buttons and digital time setting; 2 speed models with 1 or 2 speed buttons, off button, digital time setting and pulse function

- ▶ Easily **convert** the turbo mixer for soups and sauces **into a mixer for thick products** with the optional puree kit
- ▶ Delicate fish soups can also be mixed by using the **optional fish grid** which guarantees the pieces are not emulsified
- ▶ The mixer tubes can be removed without tools and are **100% dishwasher safe**
- ▶ The separate parts: tube, shaft, bearing and rotor are easily dismantled (no tools) for further cleaning and sanitization in order to **avoid the risk of contamination**



Make the right choice

Final result	Type	Quantity	Choose
Soups, liquids, semiliquids, emulsions	in deep container more than 30 cm of liquid	up to 500 lt of liquid	TBX120 Soup
		up to 700 lt of liquid	TBX130 Soup
		up to 1000 lt of liquid	TBM150
	in low container (ex. braising) less than 30 cm of liquid	TBX120 Soup + Braising pan ejector (optional) minimum 20 cm of liquid	
		TBX130 Soup + Braising pan kit (optional) minimum 30 cm of liquid	
Purées	potatoes	up to 100 kg of potatoes	TBX120 Purée
		up to 200 kg of potatoes	TBX130 Purée