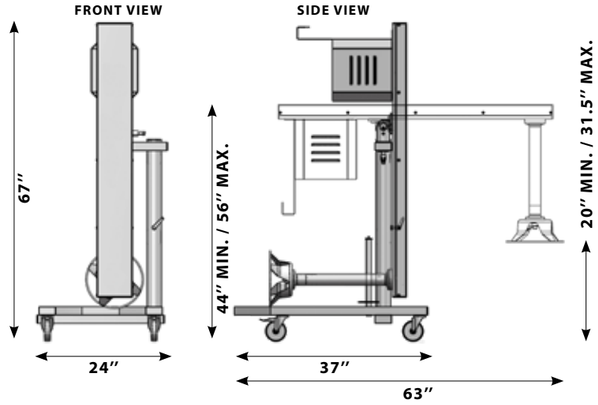
IMMERSION BLENDERS & ACCESSORIES
POWER PRO MOBILE MIXER

REFERENCE
TB002
VOLTAGE
230V, 3 phase, 50/60Hz
SPEED
0 to 4000 R.P.M.



Whisk tool
Variable speed compulsory

Reference	**TB014**
Speed	**2 800 – 4 000 R.P.M.**
Speed 1	**800 R.P.M.**
Speed 2	**1 600 R.P.M.**
Diameter	**170 mm / 6.5″**
Height	**470 mm / 18.5″**

The whisk tool is ideal for delicate recipes and provides the ultimate in mixing flexibility.

Blender tool

Reference	**TB004**
Speed	**2 800 to 4 000 R.P.M.**
Diameter	**100 mm / 3.8″**
Height	**90 mm / 3.5″**

The blender tool is ideal for emulsifying soups and sauces.

Mixer tool

Reference	**TB012**
Speed	**2 800 – 4 000 R.P.M.**
Speed 1	**800 R.P.M.**
Speed 2	**1 600 R.P.M.**
Diameter	**280 mm / 11″**
Height	**160 mm / 6.5″**

The mixer tool is ideal for mixing large preparations like soups and sauces in less than 5 minutes.

Potato masher tool
Variable speed compulsory

Reference	**TB013**
Speed 1	**800 R.P.M.**
Speed 2	**1 600 R.P.M.**
Diameter	**147 mm / 5.8″**
Height	**251 mm / 9.9″**

The potato masher tool is designed for high volume purées that require 50 to 150 kg of potatoes.

Foot Extension

Reference	**TB015**
Speed	**-**
Diameter	**-**
Height	**300 mm / 12″**

Allows for additional foot depth for added mxing flexibility.

01 Dispenser pump

Reference	**TB030 (TB004 required)**
Speed	**-**
Diameter	**178 mm / 7″**
Height	**90 mm / 3.5″**

The pump has a 2.5 m (8'2″) long rubber tube which allows for an effortless and fast transfer of food preparations. Tube diameter 19mm (3/4″). Adaptable on the blender tool only (sold separately).

02 Portion control gun

Reference	**TB040 (TB030 required)**
Speed	**-**
Length	**202 mm / 8″**
Height	**243 mm / 9.6″**

The gun can be used as a complimentary tool for the transfer of food preparations in smaller containers. Adaptable on the pump attachment only (sold separately).