



Dynamic®

SMX

SMX 600 TURBO

Ref : MX002T



DESCRIPTION

- Special huge volumes, collective kitchens and intensive use.
- The new cooling technology ensures longer life to the mixer.
- All stainless steel mixer tool and handle support.
- Non detachable mixer tool : ensures durability of the mixer.
- The continuous function auto run button allows to mix continuously or pulse.
- Double insulation.
- Titanium-plated blade easy to remove.
- Easy manipulation into the pot thanks to its specific support bracket.

ACCESSORIES



Pan support and wall mounting brackets.

USE

The SMX 600 Turbo has been designed to work in containers holding up to 300 liters.

It allows you to blend purees, mix and emulsify directly in the cooking pot. Indispensable for the preparation of soups, salad dressings, gravy, sauces, mayonnaise, refried beans, batters, and many other products.

The constant speed permit successful fine and delicate mixtures.

Capacity : 75 to 300 L.

MAINTENANCE

Put the tube with the blade protector in clear water and start the machine for 3 seconds or more to clean the inside of the blade protector. Beware of splashing that could penetrate through the engine's ventilation slots and damage it.

Clean the outside of the tube and the blade protector by passing it under the faucet.

Never clean this machine with water jet spray or in the dishwasher.

Wash the motor block with a sponge or with a slightly damp cloth.



TECHNICAL DATA

OUTPUT MAX	850 W
SPEED	11 000 R.P.M.
VOLTAGE	110-120 V or 220-240 V
TOTAL LENGTH	800 mm
SHAFT LENGTH	530 mm
DIAMETER	125 mm
ACTUAL WEIGHT	6,1 kg