



SMX

SMX 800 TURBO

Ref : MX001T



DESCRIPTION

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

ACCESSORIES



Included : Mixer hook support.



Supports brackets for your safety and your comfort.

USE

The SMX 800 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.

Capacity : 75 to 300 L.

MAINTENANCE

Clean the outside of the tube and the blade protector by passing it under the faucet. Beware of splashing that could penetrate through the engine's ventilation slots and damage it.

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	1000 W
SPEED	11 000 R.P.M.
VOLTAGE	110-120 V or 220-240 V
TOTAL LENGTH	960 mm
SHAFT LENGTH	680 mm
DIAMETER	125 mm
ACTUAL WEIGHT	6,7 kg