

IMMERSION BLENDER



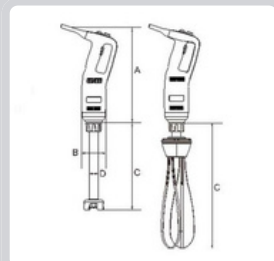
One tool that is a must-have in any foodservice business is a commercial immersion blender. Having the right tools to execute meals in a commercial kitchen is important, not just for speed but also for the quality of the food being served. The powerful motor ensures everything is blended to perfection, no matter if you're whipping, blending, puréeing, or emulsifying. Variable speeds allows operator to change speed on the fly for flexibility and control. With a Commercial immersion blender, kitchens get the power and performance needed to create amazing dishes.

IB350-500VS

- Voltage Supply : 220 ~ 240 V / 50 Hz
- Power (W) : 500
- Speed (Rpm) : 6000 ~ 20000
- Net weight (Kg) : 3.42
- A (Length) : 373 mm
- B (Diameter) : Ø 96
- C (Length) : 350 mm
- D (Diameter) : Ø 35
- Noise level (dB) : 80~85

IB450-500VS

- Voltage Supply : 220 ~ 240 V / 50 Hz
- Power (W) : 500
- Speed (Rpm) : 6000 ~ 20000
- Net weight (Kg) : 3.68
- A (Length) : 373 mm
- B (Diameter) : Ø 96
- C (Length) : 450 mm
- D (Diameter) : Ø 35
- Noise level (dB) : 80~85



W250

- Net weight (Kg) : 0.86
- C (Length) : 250 mm

* Designs and specifications are subject to change for improvement without prior notice