



## TECHNICAL DATA SHEET

### FAST FOOD EQUIPMENT



#### **IB30** IMMERSION BLENDERS – 30CM

- The product was designed for small processing needs. The utensil has a classic vertical hold shape. The motor unit is constructed with a plastic structure while the mixing utensil is made up of stainless steel, aluminium alloy and plastic elements. The machine has only one speed.
- Constant speed and stainless steel blade
- Mixer arm 300 mm
- Whisk (360 mm-Combi models only)
- Easy to use with Easy lock system
- Revolution: 13000 rpm



EASY TO CLEAN



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### IB30

**Electric Input (V):** 230V 50/60Hz 1Ph

**Power (KW):** 0,25

**Revolution:** 13000 rpm

**Net Weight (kg):** 2,25

**Dimension:** 130x98x595

**Packaged Weight:** 3,85kg +/-10

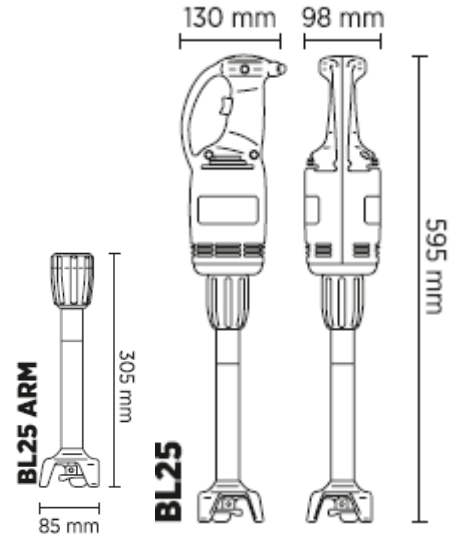
**Overall Dimension:** 530x320x185

**Noise Level:** Less than 70dB(A)

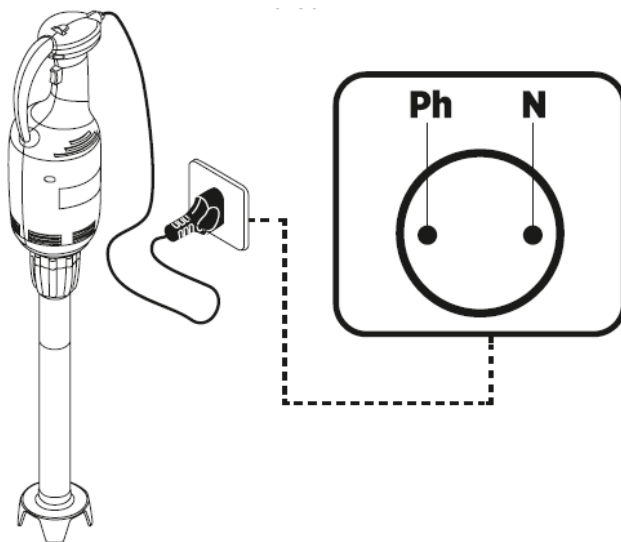
**Installation:** Hand-held utensil

**Protection Level:** IPX3

**Electrical Shock Protection:** Class II



- Verify the efficiency of the grounding system in the building. Make sure that line voltage and frequency correspond to those of the machine. (See the identification plate and wiring diagram). The machine is equipped with an electrical cord that connects to a multipolar plug. The plug is to be connected to a wall switch equipped with a circuit breaker.



FAST FOOD EQUIPMENT IMMERSION BLENDER



AIM INDUSTRIAL KITCHEN EQUIPMENT  
DAP VALLEY S BUILDING NO:10 KAGITHANE / ISTANBUL

