



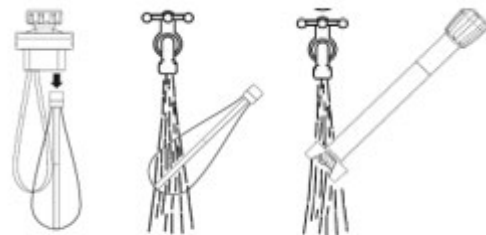
TECHNICAL DATA SHEET

FAST FOOD EQUIPMENT



IB30K 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



FAST FOOD EQUIPMENT IMMERSION BLENDER





TECHNICAL DATA SHEET

IB30K

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

Power (KW): 0,25

Revolution: 13000 rpm

Net Weight (kg): 3,15

Dimension: 130x98x595

Packaged Weight: 4,75kg +/-10

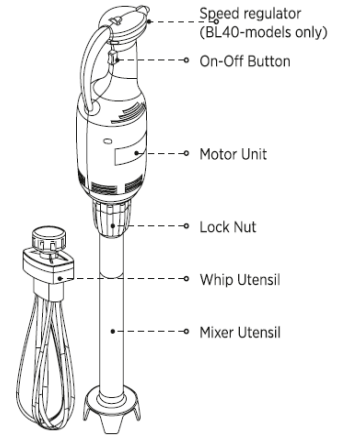
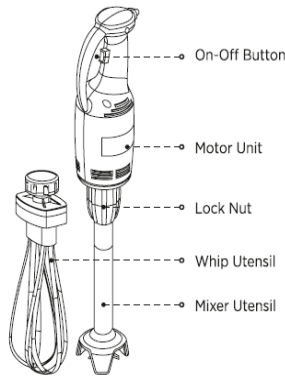
Overall Dimension: 530x320x185

Noise Level: Less than 70dB(A)

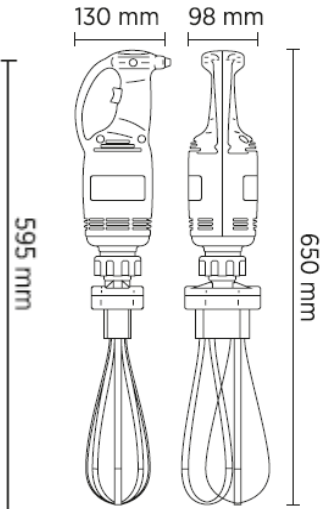
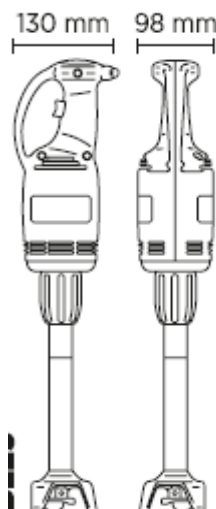
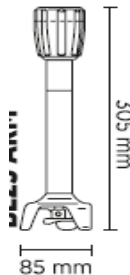
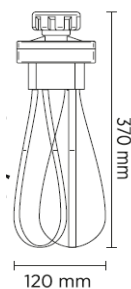
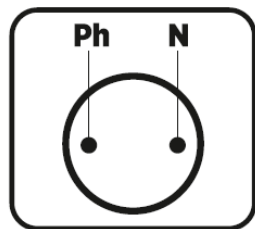
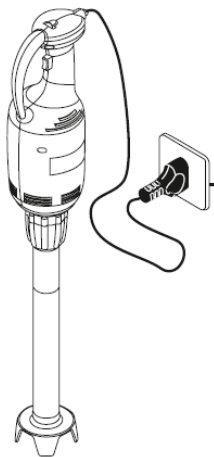
Installation: Hand-held utensil

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.



AIM
FAST FOOD EQUIPMENT IMMERSION BLENDER
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