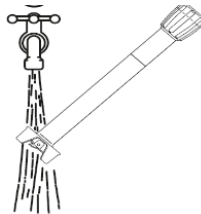


FAST FOOD EQUIPMENT



IB40 IMMERSION BLENDERS – 40CM

- 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.
- Gradual speed adjustment and stainless steel blade
- Mixer arm (400 mm)
- Whisk (360 mm-Combi models only)
- Easy to use with Easy lock system
- Revolution: 11000 rpm max



EASY TO CLEAN





TECHNICAL DATA SHEET

IB40

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

Power (KW): 0,4

Revolution: 2500-11000 rpm

Net Weight (kg): 3,90

Dimension: 146x120x790

Packaged Weight: 5,50 kg +/-10

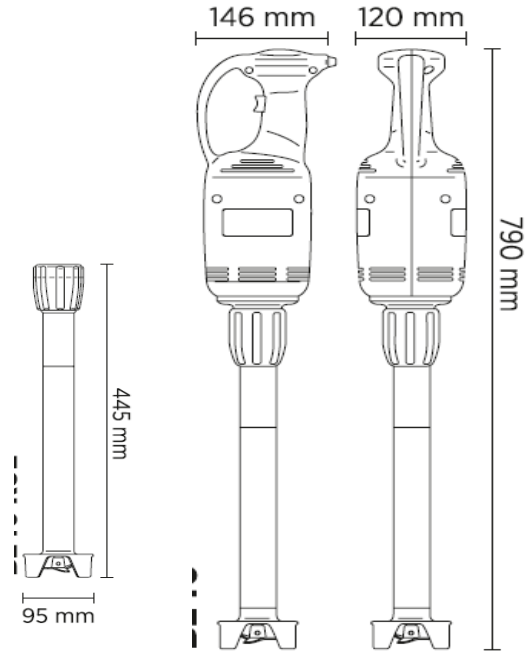
Overall Dimension: 530x320x185

Noise Level: Less than 70dB(A)

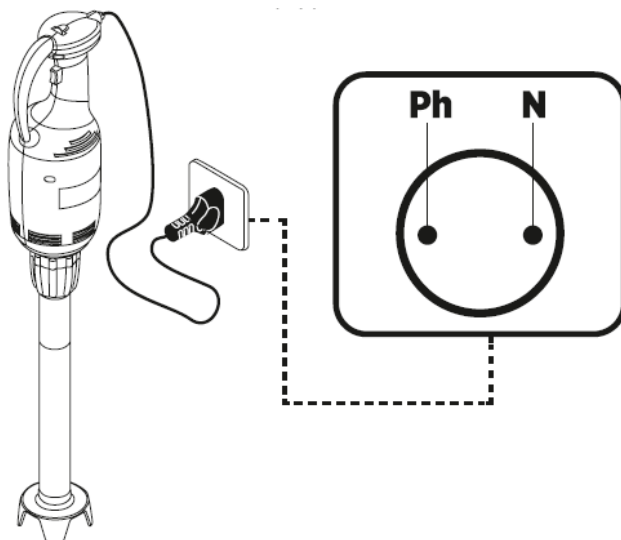
Installation: Hand-held utensil

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

