



*TURBOMIX*

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*Carpigiani's Turbomix is a blender for the preparation of ice cream mixes.*

*It is an indispensable asset to any ice cream parlour. It is a vertical, "counter top" mixer, featuring a powerful motor, which can carry out the various functions that are required for the preparation of ice cream mixes.*



## **Cream Emulsification**

*The Turbomix will completely emulsify and blend all creamy, oily and fatty components.*



## **Fruit Reduction**

*The Turbomix is ideal for chopping and blending fresh, or frozen, pieces of fruit. It will also efficiently blend powdered ingredients, such as sugar, flour and stabilizers, in water.*



## **Cutter**

*The Turbomix has the capability to process whole fruit, such as pears or apples, and blend and emulsify them efficiently.*



## **Control device**

*The Turbomix incorporates an electronic control panel. To start the mixing process, both hands need to be positioned on the handles. By using the handles you can also readjust the RPM*

## **RPM:**

is variable from 3000 to 12,000.

## **5 liters of mix**

can be prepared in 1 to 2 minutes.

## **The minimum quantity of mix per cycle**

is 3 liters.

## **The maximum quantity of mix per cycle**

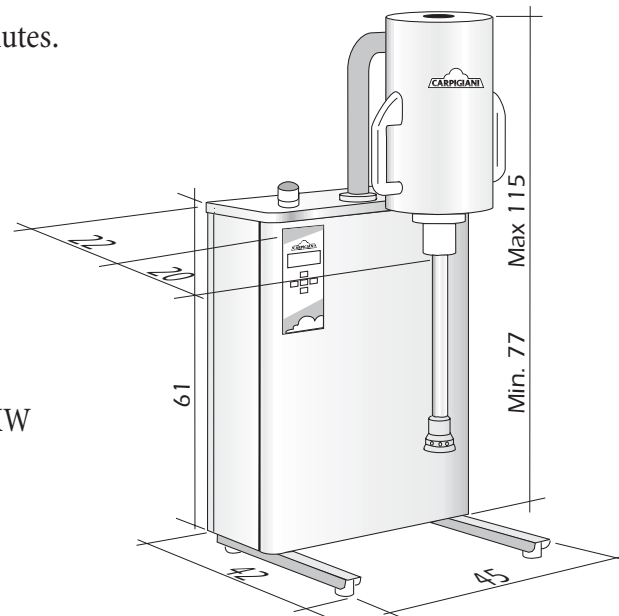
is 15 liters

## **Electrical features:**

200-240 volt at 50-60 hertz,  
power consumption of 0.75 KW

## **weight:**

45 kg



Measurements in cm

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