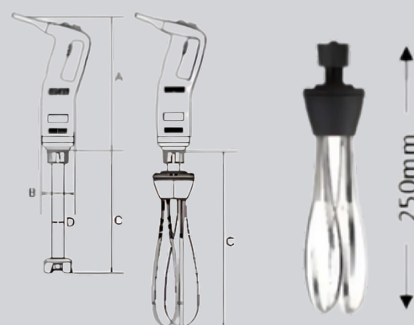


IMMERSION BLENDER



Features :

One tool that is a must-have in any food service 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.



MODEL	IB350	IB450	W250
Power	500 W	500 W	-
Voltage Supply	220 ~ 240 V / 50 Hz	220 ~ 240 V / 50 Hz	-
Speed	6000 ~ 20000	6000 ~ 20000	-
Length (A)	373 mm	373 mm	-
Diameter (B)	Ø 96	Ø 96	-
Length (C)	350 mm	450 mm	250 mm
Diameter (D)	Ø 35	Ø 35	-

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