



# HAND BLENDER TR-350

Stick blender specially designed to be used in up to 70 lt./ 75 qt. (TR-350BL) or 60 lt./ 65 qt. (TR-350BN) bowls



### INCLUDES

- ✓ Motor block.
- ✓ Mixer arm.

### SPECIFICATIONS

Total loading: 0.75 Hp  
 Maximum recipient capacity: 75 qt.  
 Speed (in liquid) r.p.m.: 9000 rpm  
 Electrical supply: 120V / 50-60 Hz / 1~ (3.5A)

#### Length

- ✓ Blade guard diameter: 3.7 “
  - ✓ Liquidising arm length: 16.5 “ - 20 “
  - ✓ Total length: 29 “ - 32 “
- Net weight: 7 lbs. - 8 lbs.

### AVAILABLE MODELS

3030401 Liquidiser TR-350BN 120/50-60/1

3030402 Liquidiser TR-350BL 120/50-60/1

\* Ask for special versions availability

### ACCESSORIES

- Long mixer arm BL
- Clamp sliding frame
- Standard mixer arm BN

### SALES DESCRIPTION

Fixed speed with 3/4 Hp loading and 16 1/2” or 20” detachable mixer arm.

- ✓ Suitable for pureeing (vegetables, potatoes, soups, etc.) or preparing creams (onion, pepper, tomato, confectioner’s, etc.) and all sorts of sauces.
- ✓ Suitable for food-processing in containers of up to 70 litres capacity.
- ✓ Fixed speed.
- ✓ Manufactured from durable top quality materials.
- ✓ Fully stainless removable arm.
- ✓ Arms of different lengths.
- ✓ TR-350BN 420 mm.
- ✓ TR-350BL 500 mm.
- ✓ Ergonomic design.
- ✓ Easy to use and clean.
- ✓ NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).



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Project	Date
Item	Qty
Approved	

FOOD PREPARATION EQUIPMENT  
COMMERCIAL IMMERSION BLENDERS

specification sheet  
update 05/04/18