

turbomix

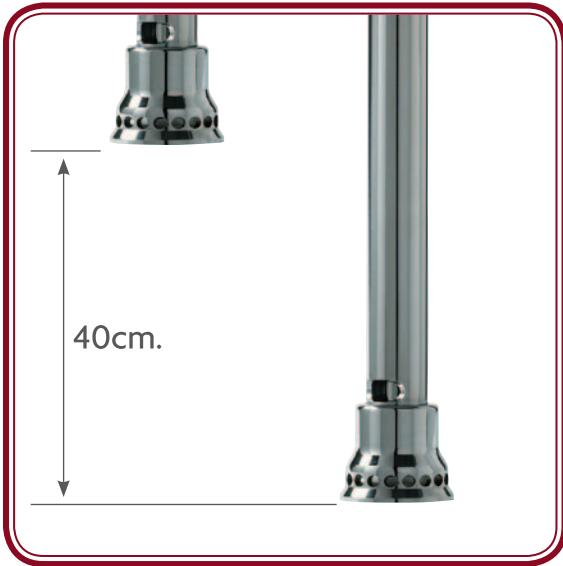
Emulsifier for making
**Artisanal
Gelato mixes**



cattabriga

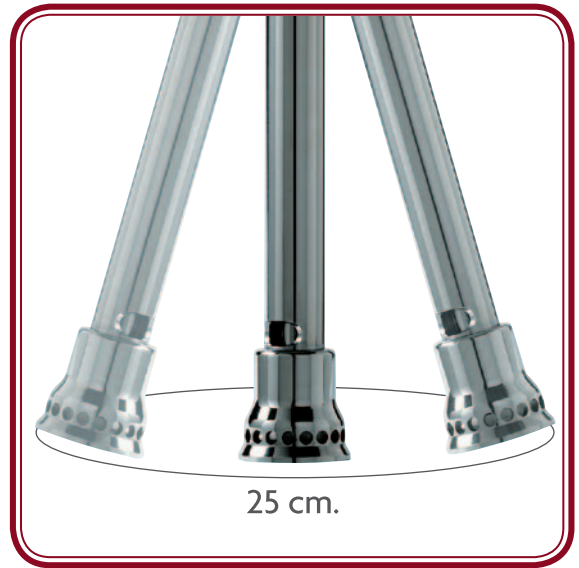


cattabriga



Vertical Span

To emulsify a large amount of mixture, Turbomix has a vertical span of almost 40 cm.



Horizontal Range

To suck in the solid ingredients that tend to stick to the sides of the bucket, the Turbomix can be moved in a circular movement.



Command Panel

Includes all the Turbomix functions. When pressed, an emergency switch makes it possible to immediately stop the machine.



Changing Mixers

Unscrewing the ring under the motor, the mixer attachment unlocks and can be changed.

Cattabriga Turbomix is an essential tool in the modern gelato production area for making all mixes. It blends, emulsifies, and pulverizes dry, fibrous, and fat ingredients into liquids, producing perfectly uniform gelato mixes. Besides being useful for artisanal gelato mixes, it is also helpful for emulsifying dense products in the pastry shop.



Cream Mixer (1)

The high rotation speed and motor shape quickly emulsify pastes, bringing out aroma and creaminess.



Fruit Mixer (2)

Perfect for chopping up and blending fresh and frozen fruit.



Optional Cutter (3)

A mixer for chopping up big pieces of fruit, even dense ones, like pears and apples.

Emulsion Times

To emulsify flavoring pastes in base mixes, about 30 seconds for 5 liters.

To produce a complete mix, starting from single ingredients, about 2 minutes to make 5 liters of perfectly emulsified mixture.

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TECHNICAL SPECIFICATIONS

turbomix

RPM	3.000 - 12.000
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Minimum quantity per cycle	3 Liters*
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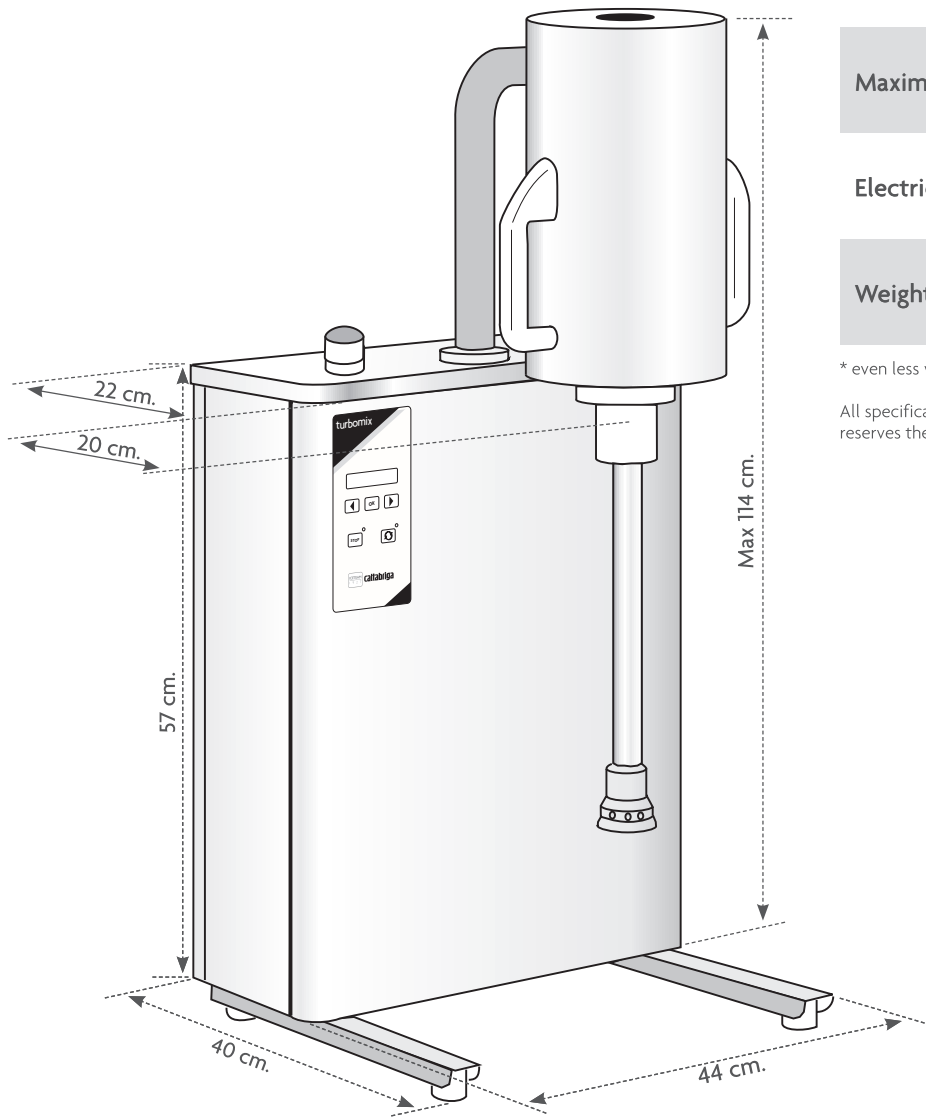
Maximum quantity per cycle	15 Liters
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Electrical specifications	200 - 240 volt
	50 - 60 Hz
	0,75 kW

Weight	65 kg
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* even less with a suitable container.

All specifications mentioned must be considered approximate. Iceteam 1927 reserves the right to modify, without notice, all parts deemed necessary.



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