



# Electrolux

## Turbo Liquidisers Turbo Liquidiser for Soups - 1.200 RPM

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



Turbo Liquidisers

Turbo Liquidiser for Soups - 1.200 RPM

**603287 (TBX120F)**

Turbo liquidiser,  
removable mixer tube for  
soups, 1.200 RPM-  
230-400/3/50

### Short Form Specification

**Item No.** \_\_\_\_\_

Constructed entirely in stainless steel. Mounted on a mobile stainless steel trolley. Height adjustable on installation. Can be adapted to all recipient shapes. Safety device that allows the machine to start only when it is in a working position. Incorporates a turbine which accelerates the flow of the liquid over the impeller giving greater throughput and finer grinding. Protective ring covering the grinding head. Mixer tube is easily removable without tools and can be dismantled in separate parts: tube, shaft, bearing and rotor. 1 speed: 1200 rpm. The touch button control panel has IP65 protection with low voltage level.

### Main Features

- Turbo liquidizer is used to mix, liquidize, reduce and emulsify vegetable and fish soups, fruit and vegetable purées, liquid pastries and sauces, etc. directly in cooking containers.
- Liquidiser is mounted on a mobile stainless steel trolley and is height adjustable on installation.
- Mixer tube is easily removable without tools and can be dismantled in separate parts: tube, shaft, bearing and rotor.
- Turbine accelerates the flow of the liquid over the impeller providing a greater throughput and finer grinding.
- Safety device allows the machine to start only when it is in a working position.
- Equipped with protective ring to cover grinding head.
- Suggested for pans containing up to 500 liters of liquid or up to 100 kg of potatoes.

### Construction

- Constructed entirely in stainless steel to offer maximum durability.
- 1 speed: 1200 rpm.
- Power: 900 watts.
- IP65 touch button control panel.

### Included Accessories

- 1 of Stainless steel tube for soups PNC for TBX120 653519

### Optional Accessories

- Stainless steel tube for purees for TBX120 and 130 PNC 653485
- Puree kit for conversion of soup tool PNC 653502
- Fish soup grid PNC 653507
- Stainless steel tube for soups for TBX120 PNC 653519
- Ejector for braising pan kit for turbo liquidisers TBX120 PNC 653520

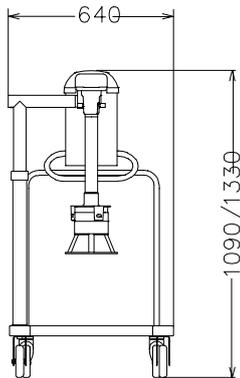
APPROVAL: \_\_\_\_\_



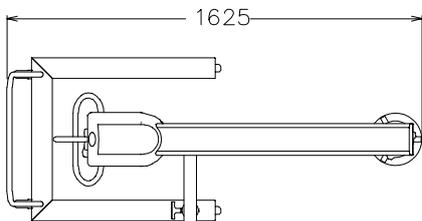
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Front

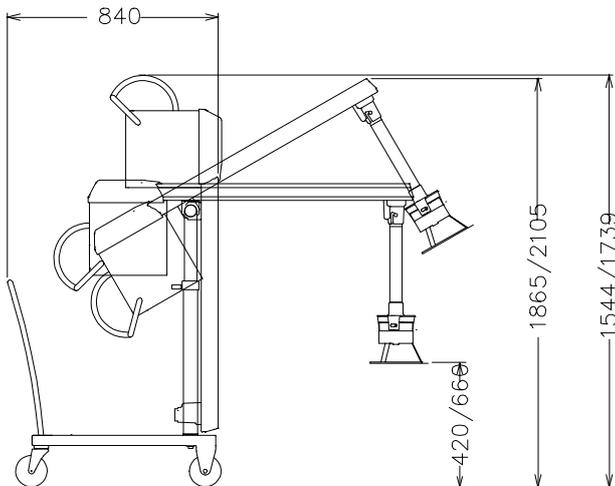


Top



EI = Electrical connection

Side



### Electric

Supply voltage:

603287 (TBX120F) 230/400 V/3 ph/50/60 Hz

Electrical power max.: 0.9 kW

Total Watts: 0.9 kW

### Key Information:

External dimensions, Height: 1330 mm

External dimensions, Width: 640 mm

External dimensions, Depth: 1625 mm

Shipping weight: 100 kg