



TURBOMIX

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The Carpigiani Turbomix is an indispensable instrument for preparing all sorts of mixes in the modern ice cream parlour. It can be used to whisk, blend, emulsify, break-up dry or fibrous ingredients and separate greases in liquids, in order to obtain perfectly homogeneous ice cream mixes.

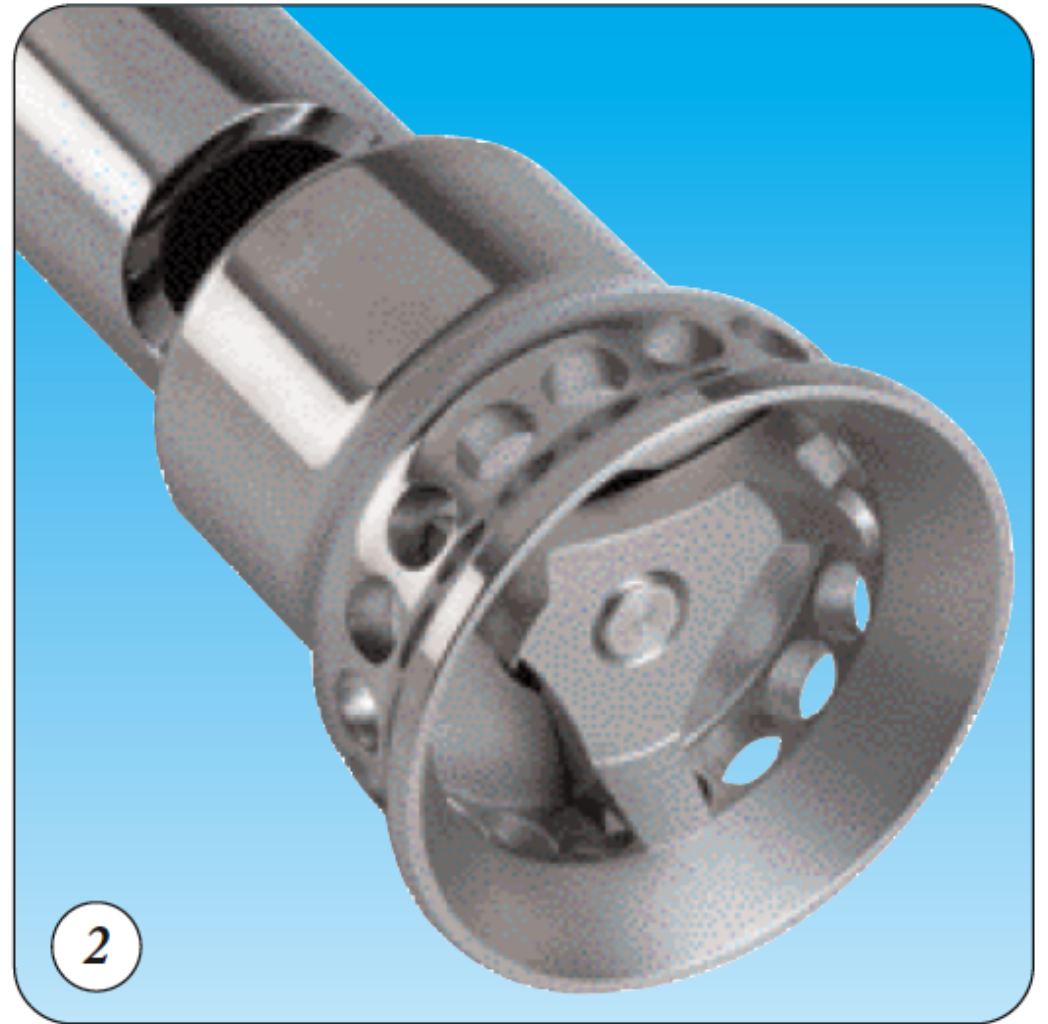
Besides having the ability to prepare homemade ice cream mixes, it is also very useful in making confectionery products. It can be used to blend and emulsify thick products, producing many other foodstuffs as well as materials used in the chemical, pharmaceutical and cosmetics sectors.

The blender has a stable, vertical structure upon which the motor support arm is fixed; it has a powerful variable-speed motor, with vertical and oscillating movement; two different emulsifiers, a cutter and an optional steel bucket.



Cream Emulsifier (1)

The ideal stirrer for breaking up classic pastry cream, which may be oily or dense and sugary, into the base mix. The high-speed rotation and shape of the rotor facilitate the speedy emulsification of the pastries, bringing out the best fragrance and creamiest flavour.



Fruit Emulsifier (2)

Ideal for chopping and mixing pieces of fresh or frozen fruit and blending fruit puree into the base. Useful for mixing powders, such as sugars and cold stabilizers, to prepare water-based mixes.



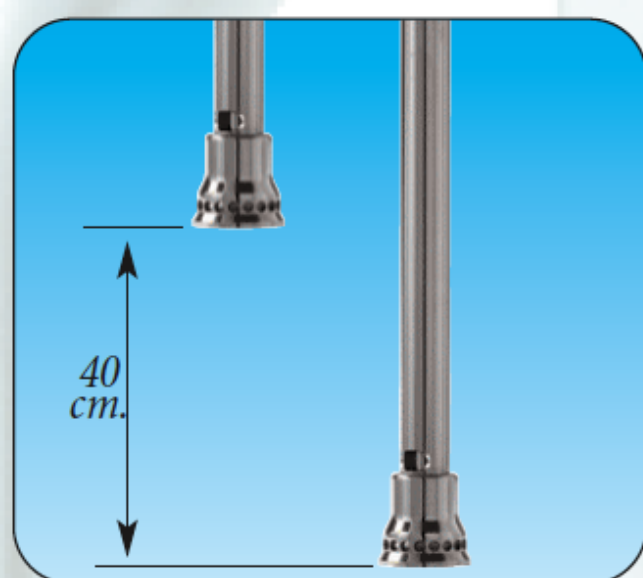
Optional Cutter (3)

A rotary blender able to chop significantly large pieces of fruit, such as whole pears and apples. It works perfectly when used with emulsifiers to transform blended fruit into a fine, easy-to-mix puree.

Blending Times

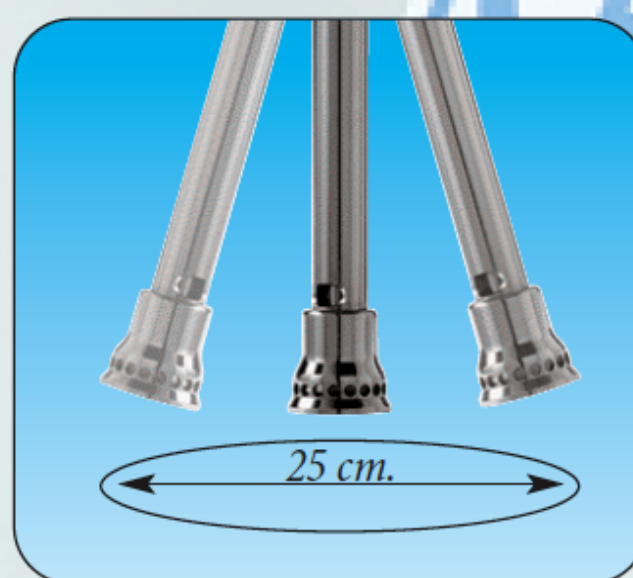
To blend and emulsify classic pastries into the base mix approximately 30 seconds for 5 litres.

To produce a complete perfectly emulsified mix from single ingredients, approximately 2 minutes for 5 litres.



Vertical Travel

In order to blend and emulsify different quantities of mix, the Turbomix has a vertical travel of almost 40 cm. This vertical movement is assisted by a weighted system, which makes it easy to move the motor up or down. It is possible to block the motor arm at the desired height, using the appropriate knob.



Horizontal Oscillation

The Turbomix can be moved in circles, by guiding the motor with the handles, in order to allow the emulsifier turbine to absorb the solid ingredients that tend to the sides of the bucket. This horizontal oscillation has a maximum diameter of nearly 25 cm.



Control Panel

This controls all functions of the Turbomix: the on/off button, the timer to programme the blending time, and the led bar to control the motor speed. The emergency button stops the machine immediately upon being pressed.



Controls

The Turbomix starts solely when both hands of the operator are simultaneously placed upon the control handles. Speed is controlled by sliding one's thumbs up and down the handles. After a few seconds of continuous contact, the machine sounds and flashes a light, indicating that the machine is ready to function automatically. At this point, one can release his/her hands from the handles. The machine will complete the program entirely autonomously, giving the operator the chance to dedicate himself to other activities.



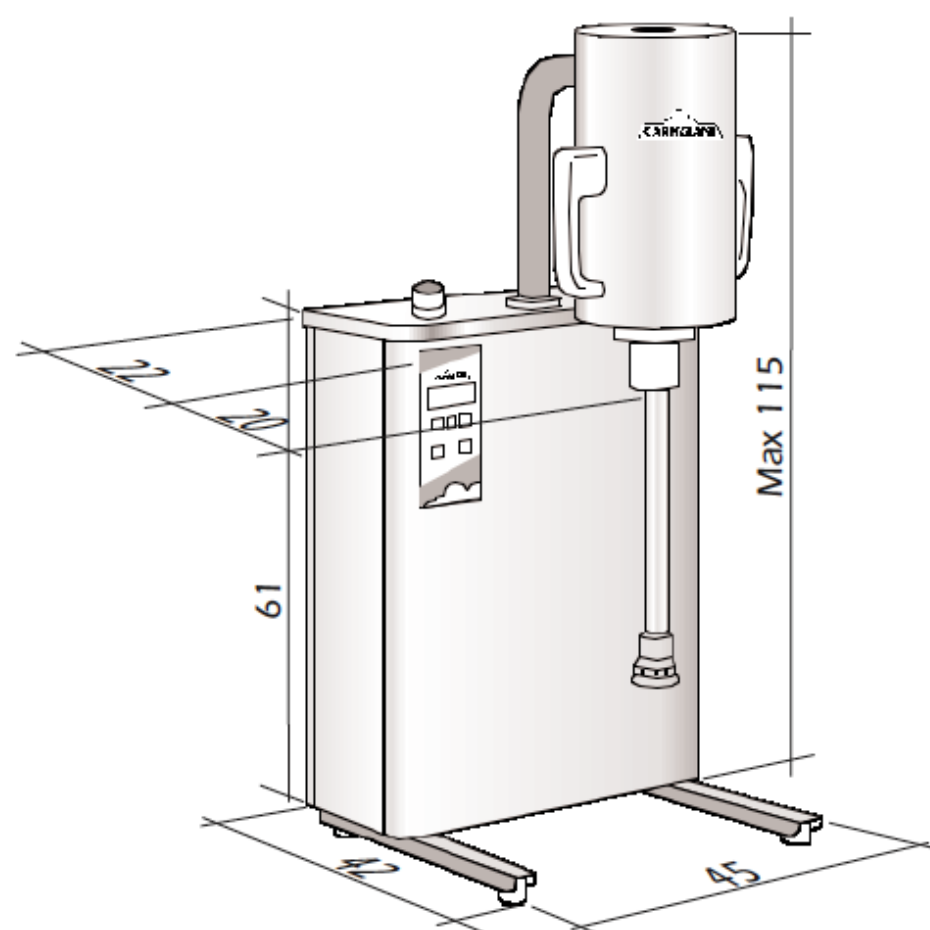
Changing Emulsifiers

It is possible to pull out and change the emulsifier by unscrewing the ring nut under the motor. The piece between the motor and rotor is plastic, making it easy to replace and also protecting the machine in case of improper use. At the end of a day's work, the used emulsifiers must be completely dismantled and cleaned.



Optional Bucket

This is a measurable, stainless steel bucket, with a capacity of 15 litres. The highly hygienic material, conical shape allowing the working mass to move up, and carefully studied dimensions make this bucket an extremely useful accessory.



Measurements in cm.

Motor rpm

3.000 – 12.000

Minimum quantity per cycle

3 litres

Maximum quantity per cycle

15 litres

Electrical specifications

200-240 volt 50-60 hz 0,75 kw

Weight

45 kg

