TKF TECHNOKITCHEN FABRICATIONS

ELECTRIC TOMATO JUICER

ISM-TJ16

STANDARD FEATURES

Passata machine · stainless hopper



- Separates tomato juice and pulp from skins and seeds in one pass, turning fresh or blanched tomatoes into smooth passata for sauces, soups and preserves.
- Fill the large stainless hopper and the auger presses the fruit through a 1.5 mm perforated stainless screen: purée into the chute, skins and seeds out of the nozzle.
- Up to 150 kg of tomatoes an hour on a 500 W induction motor built for continuous running, driving gears that run in an oil bath.
- Hopper, screen, chute and splash guard are stainless steel and come off without tools for washing at the end of the batch.
- Compact horizontal build on a steel base for the prep bench of a restaurant, pizzeria or catering kitchen making sauce in volume.

PRODUCT SPECIFICATIONS

Capacity	Up to 150 kg/h
Screen	1.5 mm holes, stainless steel
Hopper	Ø 26 cm, stainless steel
Motor	Induction, continuous duty
Power	500 W
Energy source	220 V / 50 Hz, single phase

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