TECHNOKITCHEN
FABRICATIONS

# COMMERCIAL FOOD BLENDER

## TKPE-CB-15M

## STANDARD FEATURES

4 Liters capacity

- High-Capacity #304 Stainless Steel Jar for Demanding Applications: Equipped with a robust 4-liter jar made of food-grade #304 stainless steel, ideal for hot preparations, dense mixtures, and frequent use in professional kitchens. Ensures hygiene, thermal resistance, and product longevity.
- 3200W (3.75 HP) Industrial-Grade Motor: Designed for intensive use, the powerful motor delivers up to 26,000 RPM, ensuring efficient processing of tough ingredients such as ice, nuts, and fibrous vegetables, with consistent results and no performance drop.
- Reinforced All-Metal Transmission System: Built with a stainless steel blade assembly and metal drive coupling, the CB-15M guarantees durability under heavy loads and extended operation — eliminating common failures associated with plastic components.
- Precision Speed Control and Pulse Functionality: The variable speed dial and dedicated pulse feature offer full operational flexibility, allowing for precise control over texture — whether for smooth purées, coarse blends, or rapid ingredient integration.

## PRODUCT SPECIFICATIONS

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| **Dimensions** | 30,4 × 28 × 56 cm |
| **Power** | 3.75 HP / 3200 W |
| **Speed** | Up to 26,000 RPM |
| **Capacity** | One Gallon / 4 Liters |
| **Jar Material** | #304 Stainless Steel |
| **Drive System** | All-metal coupling |
| **Control Interface** | Variable Speed Dial + Pulse Function |
| **Color Options** | Gray / Black |
| **Use Cases** | Smoothies, hot sauces, purées, nut butters, soups, frozen drinks |

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