



IMMERSION HAND MIXER

TKPE-HM-265

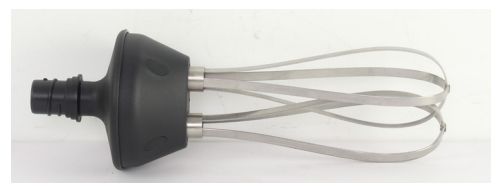
STANDARD FEATURES

26.5 cm mixing shaft length

- ✓ **High-Speed, Variable Control Motor:** With a wide range from 3,000 to 16,000 RPM, this mixer allows chefs to handle everything from light emulsions to thick vegetable purees — perfect for soups, sauces, dressings, and batters.
- ✓ **Commercial-Grade Build with Aluminum Housing:** Its reinforced aluminum alloy body provides excellent durability and heat resistance — built for intensive blending tasks in professional kitchens, including in hotels, catering services, and central production units.
- ✓ **Ergonomic, Operator-Friendly Design:** Lightweight and well-balanced, it offers excellent control during extended use. Ideal for tasks like foaming milk soups, whipping soufflé bases, or blitzing large volumes directly in pots. Comes with a wall-mount bracket for safe storage.
- ✓ **Removable Shaft for Fast, Hygienic Cleaning:** The stainless steel shaft detaches easily, while the secure hex-bolt blade system allows chefs to clean or change blades without risk. A key feature when switching from meat-based to vegetarian preparations.
- ✓ **Built-in Safety and Thermal Protection:** Equipped with a triac-controlled speed regulator and automatic thermal shutoff, ensuring operator safety and motor protection — even during long shifts or high-volume service.



Optional whisk insert:



PRODUCT SPECIFICATIONS

Power supply	220–240 V / 50–60 Hz
Rated power	280 W
Speed range	3,000 – 16,000 RPM
Control	Variable Speed Dial
Mixing shaft length	26,5 cm
Total length	55,1 cm
Material	Aluminum Alloy Housing + Stainless Steel Shaft
Usage	Soups, sauces, purées, emulsions, soufflés, batters, milk foams