## COMMERCIAL BLENDERS





- Heavy Duty commercial grade
- Stainless steel Body including robust tubular four leg base.
- Stainless steel blade system
- Low one-speed motor is equipped with overload protections.
- Tilting floor model
- Easy to use and clean
- On/off switch
- Aluminum lid
- Hand lock system make easy to secure and release the tilting bowl.
- Container with four pressed internal ribs ensure proper mixing and cleaning.





AMPTO TI's Food Blenders are perfect for preparing salsas, mayonnaise and similar textured dips, creamy and liquid soups, crepe dough and similar types of dough, as well as fresh fruit juices (little fruit pieces may be present in final product) and many more. Can be used with cold or hot ingredients up to 122 °F (50 °C). Is not recommended to blend products without the addition of any liquid, otherwise it will overheat and damage

Exclusion applied, check our website.

the cup seal

SPECIFICATIONS		
	TI15	TI25
Bolw Capacity (each)	4 Gal / 15 Lts	6.6 Gal / 25 Lts
Voltage / Power	110V/60HZ/1ph	110V/60HZ/1ph
Motor	1.5 Hp	1.5 Hp
Amps	18	18
Consumption	2 kW/h	2 kW/h
Plug / Connection	Nema 5-20P	Nema 5-20P
Net Weight (Lbs)	52	55
Product Dim. (WxDxH)	18x22x47	18x22x53
Shipping Weight (Lbs)	62	64
Shipping Dim. (WxDxH)	20x25x48	20x25x54

\*TI15 and TI25 also available in special voltage 220V/60Hz or 220V/50hz under request