



**Whisk tool**

**Variable speed compulsory**

Reference	TB003
Speed	400 to 600 R.P.M.
Diameter	170 mm / 6,5"
Height	470 mm / 18,5"

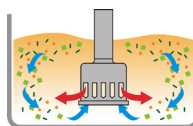
The whisk tool is ideal for delicate recipes and provides the ultimate in mixing flexibility.



**Blender tool**

Reference	TB004
Speed	2 800 to 4 000 R.P.M.
Diameter	100 mm / 3,8"
Height	90 mm / 3,5"

The blender tool is ideal for emulsifying soups and sauces.



\*See images below for texture difference.



**Mixer tool**

Reference	TB012
Speed	2 800 to 4 000 R.P.M.
Diameter	280 mm / 11"
Height	160 mm / 6,5"

The mixer tool is ideal for mixing large capacity preparations like soups and sauces in less than 5 minutes.

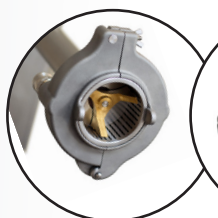


**Potato masher tool**

**Variable speed compulsory**

Reference	TB013
Speed	800 to 1 600 R.P.M.
Diameter	147 mm / 5,8"
Height	251 mm / 9,9"

The potato masher tool is designed for high volume purées that require 50 to 150 kg of potatoes.



**Dispenser pump**

Reference	TB030 (TB004 required)
Speed	-
Diameter	178 mm / 7"
Height	90 mm / 3,5"

The pump has a 2.5 m (8'2") long rubber tube which allows for an effortless and fast transfer of food preparations. Adaptable on the blender tool only (sold separately).

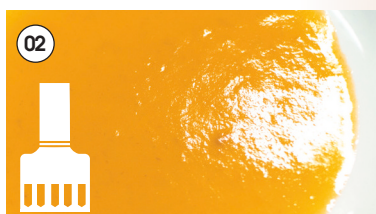


**Portion control gun**

Reference	TB040 (TB030 required)
Speed	-
Length	202 mm / 8"
Height	243 mm / 9,6"

The gun can be used as a complimentary tool for the transfer of food preparations in smaller containers. Adaptable on the pump attachment only (sold separately).

\*



01 - Texture obtained with mixer tool (TB012).

02 - Texture obtained with blender tool (TB004). The texture is creamy, smooth and perfect.