



# 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 |