



IMMERSION HAND MIXER

TKPE-IB-160

STANDARD FEATURES

16 cm mixing shaft length

- ✓ Compact Yet Powerful Performance: Small footprint, big results. Ideal for blending soups, sauces, baby food, and emulsions directly in the container – even in tight kitchen setups.
- ✓ Precise Variable Speed Control: Equipped with a variable speed dial that adapts to the density of your preparation – whether you’re whipping light foams or crushing soft-cooked vegetables.
- ✓ Safe and Ergonomic Handling: Its lightweight body and intuitive one-hand operation allow full control, while safety features like anti-overflow protection and secure shaft locking minimize risk during use.
- ✓ Easy Cleaning with Removable Shaft and Blade: Disassembles in seconds: the stainless steel shaft and bell can be rinsed or fully cleaned between uses – perfect for hygiene-sensitive environments. Motor until not immersible.
- ✓ Built for Daily Commercial Use: Durable internal components, a reinforced motor housing, and splash-resistant ventilation make this a reliable tool in cafés, hotels, catering prep areas, and healthcare kitchens.



PRODUCT SPECIFICATIONS

Voltage	220–240 V / 50–60 Hz
Rated power	~160 W
Speed control	Variable speed dial
Shaft length	16 cm
Motor housing	Ventilated – splash resistant
Typical usage	Sauces, purées, baby food, soups, emulsions