

SB-4 BLENDER

4 litre jug - speed adjustable up to 15,000 rpm

The **SB-4** is the ideal appliance for blending, mixing, chopping, stirring, whipping and homogenising products such as sauces, vegetables, fruit drinks, herb oils, cocktails, milk shakes, soups, smoothies, juices, etc.

The **SB-4** is the essential aid for bars, restaurants, the special-diet kitchens of clinics and hospitals, supermarkets and care homes, etc.

The specially shaped jug and exclusive cutting unit, together with the high blade speed, produce perfectly smooth, well mixed products every time, whether the jug is full to capacity or contains only a minimal amount.

The sturdy metal base gives the appliance excellent stability during processing.

Sprinter pulse function

The **SB-4** is fitted with the SPF system, a device which regulates the cutting speed from 700 to 15,000 rpm, and a sprinter pulse push-button that immediately increases the rotation speed of the blades to the maximum, when the appliance is in operation.

Combined with the special blade lengths, the SPF saves processing time and ensures exactly the required finish on every product.

The jug

The **SB-4** has an extremely lightweight, resistant, transparent 4 litre jug. The jug also has two solid handles for easier pouring. The jug (with blade unit), lid and dosing feeder are all dishwasher-friendly. Tilting tight lid for quicker opening and closing, equipped with a micro-switch for absolute safety in use.

A funnel-shaped filling hole (Ø 26 mm - 100 ml) in the middle of the lid makes it easier to add ingredients during processing.



TECHNICAL SPECIFICATIONS

- Motor 1,000 W – 230 V single-phase, 50 Hz
- Jug of 4 litres, with graduated scale from 0.5 to 3.8 litres
- Motor overload cutout with automatic reset
- 10 A fuse with delay
- Electronic speed control from 700 to 15,000 rpm.
- PolyV belt drive
- Materials: housing in aluminium alloy, jug in tough polysulfone resistant to high temperatures (115°C), tough polypropylene lid, special high-resistant stainless steel blades, reinforced acetal jug base
- Operating safety ensured by mechanical microswitch on lid
- IP 34 degree of protection

Appliance constructed to harmonised standards and complete with CE marking



Company with UNI ENI ISO 9001:2008 certified Quality System