



TORNADO MIXER

A real strength in the
laboratory

TORNADO MIXER

**MORE POWER IN YOUR
LABORATORY**



TORNADO BASIC
21/1.0
standard model



TORNADO BILANCIA
21/1.1
with scale



Bovo S.r.l.

The essential Mixer for any laboratory; equipped with a powerful cutting action head that mixes from 3 to 30 liters of mixture in a few minutes, with a power work till 12000 RPM. Setting the required program, it crushes, cuts and emulsifies automatically in order to obtain homogeneous mixtures. It enables to separate frozen fruits, emulsify fatty pastes rich in oil, make any kind of mixes fine and silky, increasing the overrun and giving ice-cream the finest and most palatable structure.



The Tornado mixer is supplied with the 21/TVS head ideal for mixing all classical recipes for ice cream and and pastry laboratories. All other available heads can be purchased separately.



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**MACCHINARI
E ACCESSORI
PER GELATERIE**

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TECHNICAL DATA



| | | |
|---------------------------|-----|-------------------------------|
| Emulsifying capacity | Lt | 3-30 |
| Nominal power | W | 2.000 |
| Voltage | V | 220-230/1/50Hz |
| Automatic speed regulator | Rpm | 0-12.000 |
| Dimensions LxBxH | mm | 420x500x850 |
| Net weight | kg | 42 (21/1.0) 56 (21/1.1) |