



The original!

SMX *TURBO* RANGE

NEW GENERATION



FSM (FOOD SERVICE MACHINERY PTY. LTD.)

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SMX 600 TURBO

Ref : MX002

SMX SERIES



Capacity : 75 to 300 L

Description

- Special huge volumes, collective kitchens and intensive use
- The new cooling technology ensures longer life to the mixer
- All stainless steel mixer tool and handle support
- Non detachable mixer tool : ensures durability of the mixer
- The continuous function auto run button allows to mix continuously or pulse.
- Double insulation
- Titanium-plated blade easy to remove
- Easy manipulation into the pot thanks to its specific support bracket



Option : Supports bracket

OUTPUT MAX	850 W
SPEED	11 000 R.P.M.
VOLTAGE	220-240 V
TOTAL LENGTH	800 mm
SHAFT LENGTH	530 mm
DIAMETER	125 mm
ACTUAL WEIGHT	6.1 kg

Use

The SMX 600 Turbo has been designed to work in containers holding up to 300 liters (50 gallons).

It allows you to blend purees, mix and emulsify directly in the cooking pot. Indispensable for the preparation of soups, salad dressings, gravy, sauces, mayonnaise, refried beans, batters, and many other products.

Maintenance

Put the tube with the blade protector in clear water and start the machine for 3 seconds or more to clean the inside of the blade protector.

Clean the outside of the tube and the blade protector by passing it under the faucet.

Never clean this machine with water jet spray.

Wash the motor block with a sponge or with a slightly damp cloth.

HEAD OFFICE:

SYDNEY OFFICE:

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SMX 700 TURBO

Ref : MX040

SMX SERIES

Capacity : 75 to 300 L



Description

- Special huge volumes, collective kitchens and intensive use
- Ensured longer life with its new cooling technology.
- Detachable mixer tool that can be easily dismantled
- All stainless steel mixer foot and bell for a perfect hygiene
- Double insulation
- Titanium-plated blade easy to remove
- Easy manipulation into the pots thanks to its specific support brackets.



Included : Mixer hook support



Option : Supports bracket

OUTPUT MAX	925 W
SPEED	11 000 R.P.M.
VOLTAGE	220-240 V
TOTAL LENGTH	870 mm
SHAFT LENGTH	600 mm
DIAMETER	125 mm
ACTUAL WEIGHT	6.5 kg

Use

It allows you to mix directly in the pots, in few minutes, 75 to 300 liters of cooked vegetables.

Excellent for huge quantity of soups, panades, brunoises, crepes batter, sauces, gravy, mayonnaises and many other products.

For your safety and your comfort, use a support bracket and say stop to Musculoskeletal disorders.

Maintenance

Wash the tool and the bell under the faucet, if necessary with washing-up liquid.

Risk of cuts when cleaning the mixer attachment equipped with the blade.

Never clean this machine with water jet spray.

Wash the handle with a sponge or with a slightly damp cloth.

SMX 800 TURBO

Ref : MX001

SMX SERIES



Capacity : 75 to 300 L



Description

- Special huge volumes, collective kitchens and intensive use
- The new cooling technology ensures longer life to the mixer
- Detachable mixer tool that can be easily dismantled
- All stainless steel mixer tool and handle support
- Double insulation
- Titanium-plated blade easy to remove
- Easy manipulation into the pot thanks to its specific support bracket
- The continuous function auto run button allows to mix continuously or pulse.



Included : Mixer hook support



Option : Supports bracket

OUTPUT MAX	1000 W
SPEED	11 000 R.P.M.
VOLTAGE	220-240 V
TOTAL LENGTH	960 mm
SHAFT LENGTH	680 mm
DIAMETER	125 mm
ACTUAL WEIGHT	6.7 kg

Use

The SMX 800 Turbo has been designed to work in containers holding up to 300 liters (75 gallons). It allows you to blend purees, mix and emulsify directly in the cooking pot.

Indispensable for the preparation of soups, salad dressings, gravy, sauces, mayonnaise, refried beans, batters, and many other products.

Maintenance

Clean the outside of the tube and the blade protector by passing it under the faucet.

Never clean this machine with water jet spray.

Wash the motor block with a sponge or with a slightly damp cloth.

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