

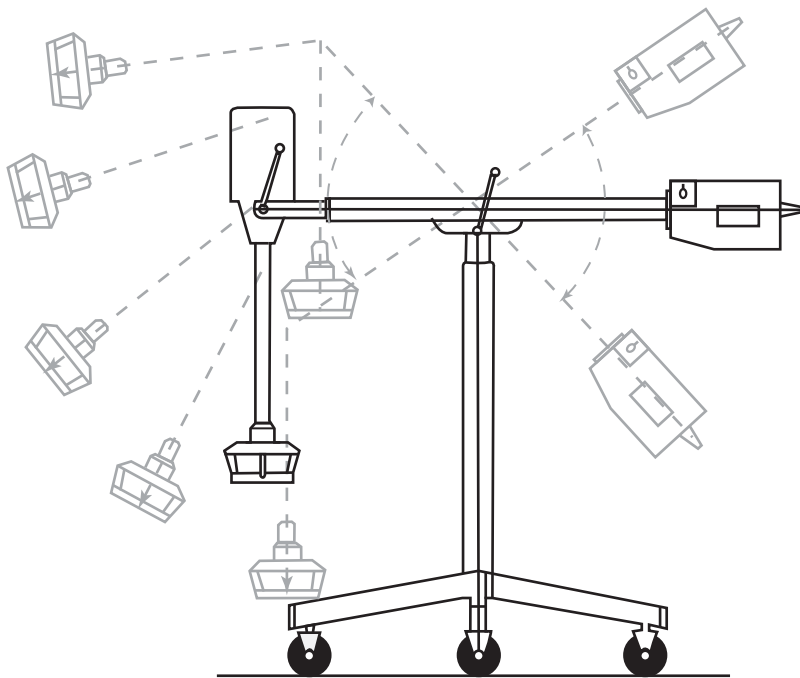
# Geiger Turbo Mixer

The Turbo Mixer mixes, grinds and blends food or chemical products, which flow inside their own recipients (cooking pans or containers).



## Makes:

- Purees
- Soups
- Broths
- Sauces
- Polenta
- Pigment mixtures
- Dissolving powders: chocolate powder, gelatin, pudding etc.



## Technical data:

- Stainless steel
- Capacity: 60 – 500 kg
- Height: 170 – 190 cm
- Width: 100 cm
- Depth: 180 cm

## Features:

- No flexible cable: The direct transmission connects the engine to the turbo through a solid axis.
- Small size: Takes up less space when stored.
- Two articulation points: Many positions and angles are possible inside the cooking recipients.
- Safety system: Over-current relay included.
- Optional attachments.

Geiger Indústria de Máquinas Ltda  
Rua 19 de Novembro, 55  
83323-260 | Pinhais | PR | Brasil  
Tel./ Fax +55 41 3667 1192  
[www.geiger.ind.br](http://www.geiger.ind.br)  
[geiger@geiger.ind.br](mailto:geiger@geiger.ind.br)