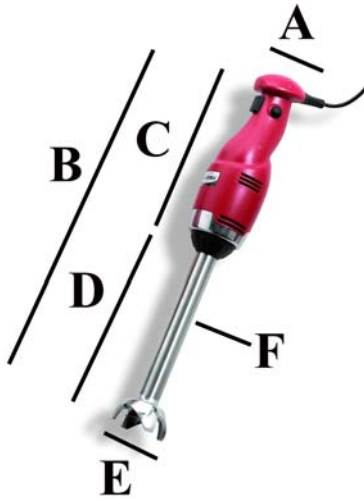


Project	Item Number	Quantity
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TR250, TR350, TR550, TR/BM350		<p style="text-align: center;">TR250, TR350, TR550, TR/BM350</p> <p style="text-align: center;">Hand Mixers</p> <p>Models:</p> <ul style="list-style-type: none"> <input type="checkbox"/> TR250: 250 Watt Complete Unit <input type="checkbox"/> TR350: 350 Watt Motor Unit <input type="checkbox"/> TR550: 550 Watt Motor Unit <input type="checkbox"/> TR/BM350: Variable Speed Motor Unit <div style="display: flex; justify-content: space-around; align-items: center;">   </div> <p>Features</p> <ul style="list-style-type: none"> • TR250: For containers up to a 30 quart capacity. Constant speed (14,500 RPM). Lightweight (4.1 lbs) for easy use. Comes complete with 10 1/2" immersion tube which is not removable. • TR350: For containers up to a 100 quart capacity. Constant speed (14,000 RPM). Accepts interchangeable immersion tubes in 15" and 18" lengths. • TR550: For containers up to a 200 quart capacity. Constant speed (15,000 RPM). Accepts interchangeable immersion tubes in 15", 18" and 21" lengths. • TR/BM350: Variable speed model for containers up to 100 quart capacity. Accepts interchangeable immersion tubes in 15" and 18" lengths, as well as a beater attachment. Tube blade speed range is 1,000 to 11,000 RPM. Beater speed range is 130 to 1,500 RPM. <p>Standard Accessories</p> <ul style="list-style-type: none"> • Each motor unit supplied with a bracket that mounts to the wall and holds unit when not in use. • Model TR250 comes with a built-in 10 1/2" immersion tube which is not removable. <p>Optional Accessories</p> <ul style="list-style-type: none"> <input type="checkbox"/> 15" immersion tube (For models TR350, TR550, TR/BM350) <input type="checkbox"/> 18" immersion tube (For models TR350, TR550, TR/BM350) <input type="checkbox"/> 21" immersion tube (For model TR550 only) <input type="checkbox"/> Beater arm (For model TR/BM350 only) <input type="checkbox"/> Bowl Clamp <input type="checkbox"/> Clamp sliding frame (Requires bowl clamp) <p>Warranty</p> <ul style="list-style-type: none"> • One-year, carry-in parts & labor warranty
HAND MIXERS		
Univex Corporation	<p>WARRANTY DETAILS</p> <p>Univex hand mixers carry a one-year, carry-in parts and labor warranty against any flaws in materials and workmanship. This period begins date of purchase and provided the unit is used in accordance with our instructions, is in full effect for one year from that date. Any work performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not pay for overtime charges for work performed other than during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Univex shall not be liable for any consequential, compensatory, incidental, or special damages. Contact the Univex service department for any warranty claims.</p>	

Hand Mixers

TR250, TR350, TR550, TR/BM350



MOTOR UNIT	TR250	TR350	TR550	TR/BM350
A Max motor unit dia.	3 3/8"	4 5/8"	4 5/8"	4 5/8"
B Total length with tube:				
TR250	31 3/4"	NA	NA	NA
15" TUBE	NA	29"	29"	29"
18" TUBE	NA	31 3/4"	31 3/4"	31 3/4"
21" TUBE	NA	NA	35"	NA
BEATER ARM	NA	NA	NA	27 3/4"
C Max motor height	11 3/4"	14"	14"	14"
Net weight	4.2 lbs.	5 lbs.	5.9 lbs.	5 lbs.
Shipping weight	5.3 lbs.	6.3 lbs.	7.4 lbs.	6.8 lbs.

TUBES & BEATERS	15"	18"	21"	BEATER ARM
D Length	15"	18"	21"	13.75"
E Blade shroud dia.	4"	4"	4 1/2"	NA
F Diameter	1 1/2"	1 1/2"	1 1/2"	4"
Net weight	1.5 lbs.	1.9 lbs.	2.3 lbs.	1.9 lbs.
Shipping weight	2.3 lbs.	2.7 lbs.	3.1 lbs.	2.7 lbs.

	TR250	TR350	TR550	TR/BM350
MOTOR WATTAGE	250 W	350 W	550 W	350 W
SPEED	Constant 14,500 rpm	Constant 14,000 rpm	Constant 15,000 rpm	Variable Tube:1000-11,000 rpm Beater: 130-1,500 rpm
MIXING CAPACITY	30 Quarts	100 Quarts	200 Quarts	100 Quarts
ACCEPTS IMMERSION TUBES OR BEATER	Motor with integral 10 1/2" tube only.	15" & 18" tubes	15" & 18" & 21" Tubes	15" & 18" tubes & Beater arm

Electrical: 120/50-60/1. Cord supplied. Also available at no additional charge: 220/50-60/1.

Controls:

Model TR250: ON/OFF (locking) and SAFETY buttons must be depressed together to start operation. Mixer stops when ON/OFF is released.

Model TR350 & TR550: ON/OFF and safety buttons, plus a separate LOCK button to maintain mixer operations. Pressing ON/OFF releases this function.

Model TR/BM350: Same as TR350, plus variable speed control dial.

Construction: Red plastic motor housing. Stainless steel and aluminum tubes and beater arm.

Hygiene and maintenance: No tools are needed to remove or change the immersion tubes or beater, which couple to the motor with a simple twisting motion. (The tube the model TR250 is not detachable.) All parts wipe easily with soapy detergent. Motor units must not be immersed.

Standard Equipment: each appliance is supplied with a bracket that mounts to the wall and holds the mixer when not in use.

Optional Accessories:

The following are available at an extra cost:

Bowl Clamp: Clamps mixer to the side of the bowl for hands-free mixing. Also mounts on clamp sliding frame

Clamp Sliding Frame: Spans bowl for positioning bowl clamp in desired location. (Bowl clamp sold separately.)