OmniBlend V 4L PRO

Large 4 Litre Jug for commercial use. The OmniBlend V has a touchpad that offers a simple interface for blending at LOW/MED/HIGH speed, or using the timer for consistent results

Rating: Not Rated Yet
Price
Normal price: R 4899

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Ask a question

Manufacturer Omniblend

Description

The OmniBlend V has a touchpad that offers a simple interface for blending at LOW/MED/HIGH speed, or using the timer for consistent results and multi-tasking as it will turn off automatically. This model has gained its reputation as a reliable commercial blender in busy bars and restaurants.

Similar to the other OmniBlend models, it has a 3HP motor with 2238W peak performance. The motor is protected from overheating with a built-in thermal shut-off. The moving parts are stainless steel, adding to its durability and performance.

The 4 litre jug is suited for blending food & liquids, which makes it well suited for restaurant kitchens, food processing facilities, hospitals, frail care homes, and the like. The blades are removable and replaceable. The 4ltr jug doesn't fit in the sound cover.

PRODUCT DETAILS

Includes: blender base, jug, tamper
Interface: touch-pad. Low, Medium, High - Or timed with automatic speed adjustment
Colour Options: black, maroon, white
Sound Enclosure: no (the 1.5ltr models are compatible with a sound enclosure)
Jug Capacity: 4Ltr; heat resistant up to 120 Celsius
Jug Material: Polycarbonate; light-weight and easy to clean

Motor Power: 3HP 1200W (peak 2238W) – 220-240V – 50-60Hz
Dimensions: 230mm x 205mm x 510mm
Weight: 6kg
RPM: 23,000 to 38,000 RPM
Durability: stainless steel parts (socket and bearing); replaceable blade assembly; motor overload protection; alert to prevent overheating of the motor (burnout)
Warranty: 3 years (commercial 1 year on blades)
After-sales: local support; spare parts in stock

Reviews

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