COMMERCIAL BLENDERS

AMPTO™

MADE IN BRAZIL

ETL LISTED

ETL SANITATION LISTED

Standard Features

- Heavy Duty – Commercial Grade
- Stainless Steel Body including robust tubular four-leg base, with rubber feet.
- Stainless Steel blade system
- Low one-speed motor (3500 rpm) is equipped with overload protections.
- Easy to use and clean
- Floor model with a Hand lock system makes it easy to secure and release the tilting bowl.
- Container with four pressed internal ribs ensure proper mixing and cleaning.
- On/off switch
- Aluminum lid

Tilting floor models

- Fixed, non-removable jar.

Countertop Model (TI4SL)
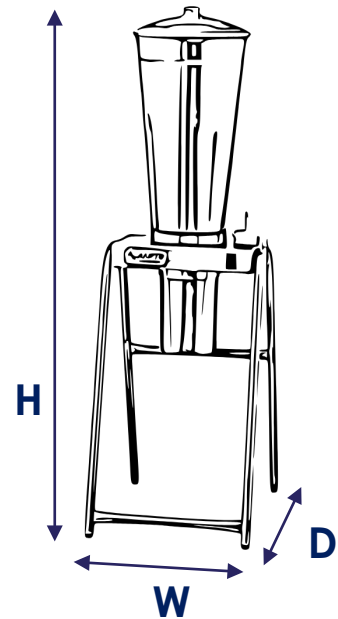
- Removable jar

TI25 / TI15

TI4SL

RCRO059
SS Blade group

*TI15 and TI25 also available in special voltage 220V/60Hz or 220V/50hz under request

1-year parts and labor warranty (US Only)

AMPTO TI's Food Blenders are perfect for preparing salsas, mayonnaise and similar textured dips, creamy and liquid soups, crepe dough and similar types of dough, as well as fresh fruit juices (little fruit pieces may be present in final product) and many more.

SPECIFICATIONS

	TI4SL	TI15	TI25
Bowl Capacity (each)	1 Gal (4 Lts)	4 Gal (15 Lts)	6.6 Gal (25 Lts)
Bowl Type	Removable	Fixed - Tilting	Fixed - Tilting
Motor Power (Hp)	1	1 1/2	1 1/2
Motor RPM	3500	3500	3500
Power Supply	110V/60HZ/1ph	110V/60HZ/1ph	110V/60HZ/1ph
Amps	9	18	18
Plug / Connection	Nema 5-10P	Nema 5-20P	Nema 5-20P
Consumption	0.3 kW/h	2 kW/h	2 kW/h
Net Weight (lbs)	29	52	55
Product Dim. (WxDxH)	10" x 10" x 26"	18" x 22" x 47"	18" x 22" x 53"
Shipping Weight (lbs)	33	62	64
Shipping Dim. (WxDxH)	10" x 21" x 16"	20" x 25" x 48"	20" x 25" x 54"

⚠ Notes:
- Not recommended to blend products without the addition of liquid. Blending without liquid risks overheating and damaging the cup seal.
- Can be used with cold or hot ingredients up to 122 °F (50 °C).

Nema 5-15 125 VAC
2 Pole, 3 Wire
Grounding
TI4SL

Nema 5-20 125 VAC
2 Pole, 3 Wire
Grounding
TI15 / TI25

AMPTO is continuously improving products. Specifications are subject to change without notice.