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Services and Technologies for professional catering since 1973



TECHNICAL CARD

| power supply | Trifase |
|---------------------------|---------|
| Volts | V 400/3 |
| frequency (Hz) | 50 |
| motor power capacity (Kw) | 1,3 |
| net weight (Kg) | 21 |
| gross weight (Kg) | 24 |
| breadth (mm) | 280 |
| depth (mm) | 350 |
| height (mm) | 500 |
| | |

PROFESSIONAL DESCRIPTION

BLIXER 5 CUTTER-HOMOGENIZER - 2 speeds, bench-top, with 5.9 litre stainless steel bowl, ROBOT COUPE brand:

• machine body in aluminum;- transparent polycarbonate TANK lid with scraper blade;

- removable bowl suitable for processing liquids up to a maximum of 3.5 litres;
- removable fine serrated knife group with steel blades and liquid-tight sleeve ;
- magnetic safety system and motor brake that come into operation as soon as the cover is removed;
- 2 Speed: 1500 3000 rpm;
- equipped with a timer with countdown function and stopwatch for a easy repetition of recipes and great ease of use;
- pulse command;
- Machine designed for preparing diets, emulsions, very fine mincing, heavy-duty tasks.

CE mark

CODE MXBLIXER5-2V DESCRIPTION

ROBOT COUPE - Blixer 5-2V Cutter-Homogenizer, 5.9 lt tank - 2 speeds, 1500-3000 rpm, Impulse controls, V. 400/3, Kw 1.5, Weight 21 kg, dim.mm 280x350x500h

€ 2.671,52 VAT escluded Shipping to be calculed

PRICE/DELIVERY

