



TECNOSERVICE'21 srl

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TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,2
net weight (Kg)	39
gross weight (Kg)	47
breadth (mm)	315
depth (mm)	545
height (mm)	605

PROFESSIONAL DESCRIPTION

BLIXER 8 VV countertop CUTTER-HOMOGENIZER , with 8 litre stainless steel tank, ROBOT COUPE brand:

- **aluminum body** ,
- transparent **polycarbonate TANK lid with scraper blade**,
- **8-litre removable brushed stainless steel bowl** with **handles both on the bowl** for a better grip **and on the back** of the appliance to move it more easily during cleaning,
- **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 lid is removed**.
- **Speed variator from 300 to 3500 rpm** and pulse control.
- **Machine designed for preparing diets, emulsions, very fine mincing, heavy-duty tasks.**

CE MARK

CODE	DESCRIPTION	PRICE/DELIVERY
MXBLIXER8V.V.	ROBOT COUPE - Blixer 8 VV Cutter-Homogenizer, 8 lt Tank - Speed Variator from 300 to 3,500 rpm, V. 230/1, Kw 1.50, Weight 39 kg, dim.mm 315x545x605h	€ 4.716,41 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

Possibilità di lavorazioni con il Blixer



Emulsionare, omogeneizzare, mescolare, impastare, polverizzare, granulare, tritare, macinare, montare... Tutte queste operazioni sono velocemente e facilmente realizzabili con estrema pulizia.



PRIMA
E DOPO

robot coupe