



TECNOSERVICE'21 srl

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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)	2,2
net weight (Kg)	39
gross weight (Kg)	47
breadth (mm)	315
depth (mm)	545
height (mm)	605

PROFESSIONAL DESCRIPTION

BLIXER 8 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.**
- **2 Speeds: 1500 - 3000 rpm and pulse control .**
- **Machine designed for the preparation of very fine minced foods and emulsions.**

CE mark.

CODE	DESCRIPTION	PRICE/DELIVERY
MXBLIXER8	ROBOT COUPE - Blixer 8 Cutter-Homogenizer, 8 lt tank - 2 speeds, 1500-3000 rpm, V. 400/3, Kw.2.2, Weight 39 kg, dim.mm 315x545x605h	€ 4.131,08 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
MX-60.27449  COLTELLO DENTATO FINE	ROBOT COUPE - Additional fine serrated knives for mod. Blixer 4	€ 98,73 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days
MX-60.27450  COLTELLO DENTATO	ROBOT COUPE - Additional serrated knives for mod. Blixer 4	€ 98,73 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days



TECHNO
CHEF

TECHNOLOGIA E CREATIVITÀ PER NUOVE IDEE E SOLUZIONI

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