



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)	2,6
net weight (Kg)	42
gross weight (Kg)	51
breadth (mm)	315
depth (mm)	545
height (mm)	680

PROFESSIONAL DESCRIPTION

BLIXER 10 countertop CUTTER-HOMOGENIZER, with 11.5 litre stainless steel tank, ROBOT COUPE brand:

- **aluminum body;**
- transparent **polycarbonate TANK lid with scraper blade;**
- **11.5 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
MXBLIXER10	ROBOT COUPE - Cutter-Homogenizer Blixer 10, 11.5 lt tank - 2 speeds, 1500-3000 rpm, V. 400/3, Kw 2.6, Weight 42 kg, dim.mm 315x545x680h	€ 5.204,19 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
MX-60.27449 	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 	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

TECHNOLOGIE E STRUMENTI PER RISTORANTI E BOUTIQUE

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