



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

| | |
|----------------------------------|----------|
| power supply | Monofase |
| Volts | V 230/1 |
| frequency (Hz) | 50 |
| motor power capacity (Kw) | 2,6 |
| net weight (Kg) | 39 |
| gross weight (Kg) | 47 |
| breadth (mm) | 315 |
| depth (mm) | 545 |
| height (mm) | 680 |

PROFESSIONAL DESCRIPTION

BLIXER 10 VV 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.**
- **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 |
|-----------------------|---|--|
| MXBLIXER10V.V. | ROBOT COUPE - Blixer 10 VV Cutter-Homogenizer, 11.5 lt Tank - Speed Variator from 300 to 3,500 rpm, V. 230/1, Kw 2.2, Weight 42 kg, dim.mm 315x545x680h | € 6.029,65 <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