



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	3,0
<b>net weight (Kg)</b>	50
<b>gross weight (Kg)</b>	59
<b>breadth (mm)</b>	315
<b>depth (mm)</b>	545
<b>height (mm)</b>	700

#### PROFESSIONAL DESCRIPTION


**BLIXER 15 floor-standing CUTTER-HOMOGENIZER, with 15-litre stainless steel tank, ROBOT COUPE brand:**

- **aluminum body;**
- transparent **polycarbonate TANK lid with scraper blade;**
- **15 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
<b>MXBLIXER15</b>	ROBOT COUPE - Cutter-Homogenizer Blixer 15, 15 lt tank - 2 speeds, 1500-3000 rpm, V. 400/3, Kw 3.0, Weight 50 kg, dim.mm 315x545x700h	<b>€ 6.153,49</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 4 to 9 days</b>

#### TECHNICAL CARD

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



TECHNO  
CHEF

TECHNOLOGIA E CREATIVITÀ PER NUOVI SPAZII E NUOVI GUSTI

**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