



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)	3
net weight (Kg)	50
gross weight (Kg)	59
breadth (mm)	315
depth (mm)	545
height (mm)	700

PROFESSIONAL DESCRIPTION

BLIXER 15 VV 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.**
- **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
MXBLIXER15V.V.	ROBOT COUPE - Cutter-Homogenizer Blixer 15 VV, ROBOT COUPE brand, with 15 lt tank - Speed variator from 300 to 3,500 rpm, V. 400/3, Kw 3.0, Weight 50 kg, dim.mm 315x545x700h	€ 7.380,42 <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