



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	4,4
net weight (Kg)	77
gross weight (Kg)	86
breadth (mm)	380
depth (mm)	630
height (mm)	780

PROFESSIONAL DESCRIPTION

BLIXER 20 floor-standing CUTTER-HOMOGENIZER, with 20-litre stainless steel tank, ROBOT COUPE brand:

- **aluminum body;**
- transparent **polycarbonate TANK lid with scraper blade;**
- **20 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
MXBLIXER20	ROBOT COUPE - Cutter-Homogenizer Blixer 20, 20 lt tank - 2 speeds, 1500-3000 rpm, V. 400/3, Kw 4.4, Weight 77 kg, dim.mm 680x630x780h	€ 7.050,24 <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