



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	4,4
<b>net weight (Kg)</b>	77
<b>gross weight (Kg)</b>	86
<b>breadth (mm)</b>	380
<b>depth (mm)</b>	630
<b>height (mm)</b>	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
<b>MXBLIXER20</b>	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	<b>€ 7.050,24</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> 	<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> 	<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

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