



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
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



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 VV 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.**
- **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 |
|-----------------------|---|--|
| MXBLIXER20V.V. | ROBOT COUPE - Blixer 20 VV Cutter-Homogenizer, 20 It Tank - Speed Variator from 300 to 3,500 rpm, V. 400/3, Kw 4.4, Weight 77 kg, dim.mm 380x630x780h | € 8.573,61 <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