



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	1,1
net weight (Kg)	14
gross weight (Kg)	16

PROFESSIONAL DESCRIPTION

KITCHEN BLENDER BL3 with 3 lt stainless steel glass :

- **X-Flow Technology :**
 - **KNIFE GROUP : 4 large asymmetric blades** to optimize mixing volume
 - **GLASS RIBS** : Specially designed for improved mixing of ingredients
 - **OPTIMIZED LID** : push the flow of preparation towards the blades
- **Very fine and homogeneous results in a short time** for both small and large quantities
- **It allows you to obtain a wide range of preparations** such as cream soups, soups, sauces, coulis, purees, pancake and cake mixes.
- Glass capacity: 3 liters
- **Variable Speed from 500 to 12,600 rpm**
- **Leakproof lid** : with splash-proof safety function
- **Lid with removable cap** for adding liquids/ingredients during processing
- The **tub lock** to the motor is designed to reduce vibrations
- **Stainless steel cup** with **Soft Touch grip** and **second handle** . Easy to handle, even when fully loaded
- **Stainless steel knife group** : easy to disassemble thanks to the dedicated tool for more thorough washing
- **Lid and bowl** : All other parts in contact with food can be easily disassembled and are dishwasher safe.
- Patented engine brake
- Impulses: yes
- R-Crush: yes
- Timer: yes

CE MARK
MADE IN FRANCE

CODE	DESCRIPTION	PRICE/DELIVERY
MX-BL3	Blender with 3 lt stainless steel jug, variable speed from 500 to 12,600 rpm, V.230/1, Kw.1.1. Weight 14 Kg.	€ 1.628,42 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days




EFFICIENZA

X-Flow® Technology

- GRUPPO COLTELLI**
4 grandi lame asimmetriche
→ per ottimizzare il volume di miscelazione
- NERVATURE DEL BICCHIERE**
appositamente progettate
→ miscelazione degli ingredienti migliorata
- COPERCHIO Ottimizzato**
→ spingere il flusso della preparazione verso le lame



ROBUSTO

Bicchieri e coltelli in acciaio inox



ESCLUSIVA
Il bloccaggio della vasca al motore è progettato per ridurre le vibrazioni

Freno motore brevettato
→ più resistente nel tempo



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