



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)	0,7
breadth (mm)	210
depth (mm)	281
height (mm)	389

PROFESSIONAL DESCRIPTION

CUTTER-O BLIXER 2 MOGENIZER, with 2.9 litre stainless steel tank , ROBOT COUPE brand :

- **ABS machine body**, transparent **polycarbonate tank lid with scraper blade**. The **removable TANK** is able to **process liquids up to a maximum of 1.0 litres**;
- 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**.
- **Fixed speed of 3000 rpm and pulse control** .
- **Machine** designed for the **preparation of: diets, very fine mince and emulsions**.

CE mark.

CODE	DESCRIPTION	PRICE/DELIVERY
MXBLIXER2	ROBOT COUPE - Blixer 2 Cutter-Homogenizer, 2.9 It tank - 1 speed, 3000 rpm, V. 230/1, Kw 0.7, Weight 11.5 kg, dim.mm 210x281x389h	€ 1.395,78 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
MX60.27370	ROBOT COUPE - Additional fine serrated knife for	



ROBOT COUPE mod. Blixer 2

€ 96,44

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

MX60.27371



**ROBOT COUPE - Additional serrated knives for
ROBOT COUPE mod. Blixer 2**

€ 96,44

VAT excluded

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.



robot coupe

PRIMA
E DOPO