



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,75
<b>breadth (mm)</b>	242
<b>depth (mm)</b>	304
<b>height (mm)</b>	444

#### PROFESSIONAL DESCRIPTION



BLIXER 3 countertop **CUTTER-HOMOGENIZER** , with **3.7 litre stainless steel tank** , ROBOT COUPE brand:

- **ABS body;**
- transparent **polycarbonate tank lid with scraper blade**,
- **removable tank** capable of **processing liquids up to a maximum of 2.0 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 cover 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
<b>MXBLIXER3</b>	ROBOT COUPE - Cutter-Homogenizer Blixer 3, tank lt.3.7, 1 speed, dim.mm 242x304x444h	<b>€ 1.628,42</b> <i>VAT excluded</i> <i>Shipping to be calculated</i> <b>Delivery</b> from 4 to 9 days

#### TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>MX-60.27447</b> 	<b>ROBOT COUPE - Additional fine serrated knives for mod. Blixer 3</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-60.27448</b> 	<b>ROBOT COUPE - Additional serrated knives for mod. Blixer 3</b>	<b>€ 98,73</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days



TECHNO  
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**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