

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3	
frequency (Hz)	50	
motor power capacity (Kw)	1,00	
breadth (mm)	242	
depth (mm)	304	
height (mm)	444	

PROFESSIONAL DESCRIPTION

BLIXER 4 countertop CUTTER-HOMOGENIZER, with 4.5 litre stainless steel tank, ROBOT COUPE brand:

- aluminum body;
- transparent polycarbonate TANK lid with scraper blade;
- removable bowl suitable for processing liquids up to a maximum of 2.5 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.
- $\circ\,$ 2 Speeds: 1500 3000 rpm and pulse control .

CODE/PICTURES

MX-60.27449

• Machine designed for the preparation of very fine minced foods and emulsions.

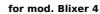
CE mark.

CODE	DESCRIPTION	PRICE/DELIVERY
MXBLIXER4-2V	ROBOT COUPE - Blixer 4 Cutter-Homogenizer, 4.5 lt tank - 2 speeds, 1500-3000 rpm, V. 400/3, Kw.1.00, dim.mm 242x304x444h	€ 1.868,55 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TECHNICAL CARD		

DESCRIPTION

ROBOT COUPE - Additional fine serrated knives

PRICE/DELIVERY





€ 98,73

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

MX-60.27450



ROBOT COUPE - Additional serrated knives for mod. Blixer 4

€ 98,73

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

