



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 cover is removed.
- **2 Speeds: 1500 - 3000 rpm** and **pulse control** .
- **Machine** designed **for the preparation of very fine minced foods and emulsions.**

CE mark.

CODE	DESCRIPTION	PRICE/DELIVERY
MXBLIXER4-2V	ROBOT COUPE - Cutter-Homogenizer Blixer 4, 4.5 lt tank - 2 speeds, 1500-3000 rpm, V. 400/3, Kw.1.00, dim.mm 242x304x444h	€ 1.831,03 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
MX-60.27449	ROBOT COUPE - Additional fine serrated knives	



for mod. Blixer 4

€ 96,44

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days

MX-60.27450



ROBOT COUPE - Additional serrated knives for mod. Blixer 4

€ 96,44

VAT excluded

Shipping to be calculated

Delivery from 4 to 9 days



TECHNO
CHEF

TECNOLOGIA E SISTEMI PER ALIMENTI E RISTORANTI

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