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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)	1,5
net weight (Kg)	23
gross weight (Kg)	26
breadth (mm)	280
depth (mm)	350
height (mm)	535

PROFESSIONAL DESCRIPTION

BLIXER 7 VV countertop CUTTER-HOMOGENIZER , with 7.5 litre stainless steel tank, ROBOT COUPE brand:

- aluminum body ,
- transparent polycarbonate TANK lid with scraper blade,

• 7.5 litre removable brushed stainless steel bowl with soft touch handle designed for greater comfort and a better grip.

- 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.
- Speed variator from 300 to 3500 rpm and pulse control.
- Equipped with a **timer** with **countdown function and stopwatch** for a easy repetition of recipes and great ease of use.
- Machine designed for preparing diets, emulsions, very fine mincing, heavy-duty tasks.

CE MARK

CODE MXBLIXER7V.V.

ROBOT COUPE - Blixer 7 VV Cutter-Homogenizer, 7.5 lt Tank - Speed Variator from 300 to 3,500 rpm, V. 230/1, Kw 1.50, Weight 23 kg, dim.mm 280x350x535h

DESCRIPTION

PRICE/DELIVERY

€ 3.613,29 VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

