



CODE	DESCRIPTION	PRICE/DELIVERY
MXBLIXER15	CUTTER-HOMOGEINIZER BLIXER 4, Brand ROBOT COUPE, with 4.5 lt Tank - 2 speeds, 1500-3000 rpm, Impulse Controls, V. 400/3, Kw.1.00, Weight 17.3 kg, Dimensions mm 242x304x444h	€ 5.552,49 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

BLIXER CUTTER-HOMOGENIZER 4 bench, with 4.5 liter stainless steel tank, ROBOT COUPE Brand:

- machine body in aluminum;
- **TANK lid in transparent polycarbonate with scraper blade;**
- **removable tank** suitable for **working liquids** up to a **maximum of 2.5 liters;**
- **removable toothed fine knives group with steel blades** and liquid-tight tube,
- magnetic **safety system** and **engine brake** that come **into operation as soon as the cover is removed.**
- **2 Speed: 1500 - 3000 rpm and pulse control .**
- **Machine designed for the preparation of very fine mince and emulsions.**

CE marking.

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	3,0
net weight (Kg)	50
gross weight (Kg)	59
breadth (mm)	315
depth (mm)	545
height (mm)	700

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
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MX-60.27449



- Additional fine toothed knives for ROBOT COUPE mod. Blixer 4
Extra fine toothed knives for Blixer 4

€ 87,36

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MX-60.27450



Additional serrated knives
Additional serrated knives for Blixer 4

€ 87,36

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



TECHNO
CHEF

TECNOLOGIA E UTILITY PER ALIMENTAZIONE E RISTORANTE

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