



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MXBLIXER20V.V.	CUTTER-HOMOGEINIZER BLIXER 6 VV, Brand ROBOT COUPE, with 7.0 lt Tank - Speed Variator from 300 to 3.500 rpm, Impulse controls, V. 230/1, Kw 1.50, Weight 26.3 kg , Dimensions 280x350x535h mm	€ 7.734,82 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

CUTTER-OMOGGINIZZATORE BLIXER 6 VV bench-top, with 7.0 liter stainless steel tank, ROBOT COUPE Brand:

- machine body in aluminum ,
- **TANK lid in transparent polycarbonate with scraper blade,**
- **Removable TANK** suitable for **processing liquids** up to a **maximum of 4.5 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.**
- **SPEED VARIATOR** from **300 to 3500 rpm** and pulse control.
- **Machine** designed **for preparing diets, emulsions, very fine minced, heavy commitments.**

CE MARK

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
frequency (Hz)	50
motor power capacity (Kw)	4,4
net weight (Kg)	77
gross weight (Kg)	86
breadth (mm)	380
depth (mm)	630
height (mm)	780

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.



PRIMA
E DOPO

robot coupe