



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MXBLIXER4V.V.	CUTTER-HOMOGENIZER BLIXER 4 VV, Brand ROBOT COUPE, with 4.5 lt Tank - Speed Variator from 300 to 3.500 rpm, Impulse Controls, V. 230/1, Kw 1.10, Weight 17.3 kg , Dimensions mm 242x332x479h	€ 2.026,94 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

CUTTER-HOMOGENIZER BLIXER 4 VV bench top, 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;**
- **SPEED VARIATOR** from **300 to 3500 rpm** and pulse control.
- **Machine designed for the preparation of diets, very fine mince and emulsions.**

CE marking .

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	1,1
net weight (Kg)	17
breadth (mm)	242
depth (mm)	332
height (mm)	479

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 LAVORAZIONI ALIMENTARI E BOUTIQUE

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