



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>MXBLIXER7V.V.</b>	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	<b>€ 3.259,67</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 4 to 9 days</b>

#### 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

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,5
<b>net weight (Kg)</b>	23
<b>gross weight (Kg)</b>	26
<b>breadth (mm)</b>	280
<b>depth (mm)</b>	350
<b>height (mm)</b>	535

**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