



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
MXBLIXER10V.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	Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

CUTTER-OMOGEINIZZATORE 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	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	2,6
net weight (Kg)	39
gross weight (Kg)	47
breadth (mm)	315
depth (mm)	545
height (mm)	680

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