



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
MXBLIXER5V.V.	CUTTER-HOMOGEINIZER BLIXER 5 VV, Brand ROBOT COUPE, with 5.5 lt Tank - Speed Variator from 300 to 3,500 rpm, Impulse Controls, V. 230/1, Kw 1.40, Weight 25 kg, Dimensions mm 280x350x500h	€ 3.118,02 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

CUTTER-OMOGEINIZZATORE BLIXER 5 VV bench-top, with 5.5 liter stainless steel tank, ROBOT COUPE Brand:

- **machine body in aluminum;**
- **TANK lid in transparent polycarbonate with scraper blade;**
- **Removable TANK** suitable for the **processing of liquids** up to a **maximum of 3.5;**
- **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, emulsions, very fine minced, heavy commitments.**

CE MARK

TECHNICAL CARD

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	1,4
net weight (Kg)	22
gross weight (Kg)	25
breadth (mm)	280
depth (mm)	350
height (mm)	500

TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
---------------	-------------	----------------

MX-60.27310



- **Additional fine toothed knives for ROBOT COUPE mod. Blixer 3**
Extra fine toothed knives for Blixer 3

€ 158,44

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days

MX-60.27311



- **Additional serrated knives for ROBOT COUPE mod. Blixer 3**
Additional serrated knives for Blixer 3

€ 158,44

VAT excluded
Shipping to be calculated

Delivery from 4 to 9 days



Timer

con funzione conto alla rovescia e cronometro per una ripetizione facile delle ricette e una grande comodità di utilizzo.



TECHNO
CHEF

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