

Blixer 3 | TABLE-TOP BLIXER®

**SKU:** 20003

## **ADDITIONAL INFORMATION**

<b>Weight</b>	13 kg
<b>Dimensions</b>	300 × 400 × 540 mm
<b>Brand</b>	<a href="#">Robot-Coupe</a>
<b>Megnevezés</b>	
<b>External size (Wi)</b>	<a href="#">420</a>
<b>External size (De)</b>	<a href="#">210</a>
<b>External size (Hi)</b>	<a href="#">330</a>
<b>Net weight (kg)</b>	<a href="#">12</a>
<b>Power (W)</b>	<a href="#">750</a>
<b>Voltage (V/Hz)</b>	<a href="#">230/50</a>
<b>Packaging dimension (Wi)</b>	<a href="#">400</a>
<b>Packaging dimension (De)</b>	<a href="#">300</a>
<b>Packaging dimension (He)</b>	<a href="#">540</a>
<b>Gross weight (kg)</b>	<a href="#">13</a>



## **PRODUCT DESCRIPTION**

The robot-coupe offers the Blixer 3 cutter-emulsion-mixer as a solution for modified foods. Reconstructing the ingredients of a whole meal while preserving the nutrient ratio with different vitamin content: appetizer, main course, dessert, raw and cooked meals. The blades made of stainless steel help to create the perfect food. Blixer 3 has induction motors, magnetic safety system and sealed 3.7 liter edition with stainless transparent cover. Any parts which come into contact with food can be easily removed and cleaned.

Capacity: 0.3-2kg depending on the performed operation.

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