

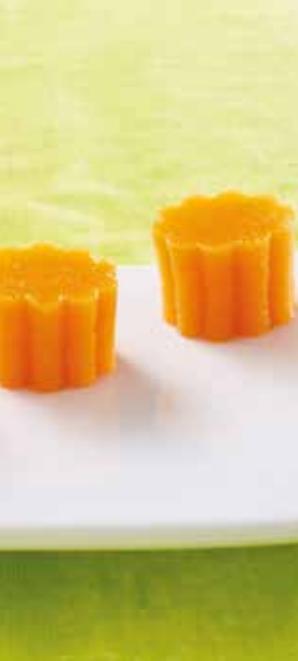


Blixer®

Table-top models: Blixer® 2, Blixer® 3, Blixer® 4,
Blixer® 4 V.V., Blixer® 5, Blixer® 5 V.V., Blixer® 7, Blixer® 7 V.V.



HOSPITALS - NURSING HOMES - CRÈCHES - RESTAURANTS



Blixer® 5 - 2V - Blixer® 5 V.V.

Blixer® 7 - Blixer® 7 V.V.

Stainless steel bowl:

Large capacity 5.9 L or 7.5 L. Save time by increasing the quantities processed. The high bowl shaft is designed to produce liquid textures.



Bottom bowl based blade:

to work with small and large quantities for better menu management.



Removable attachments:

for easy cleaning of parts in contact with food.



Blixer® arm:
for finer, more homogeneous results.

Fine serrated blade:
to turn all cooked and raw ingredients into texture-modified foods.

Ergonomic Soft Touch handle:
Greater convenience.

Timer:
countdown and stopwatch.
For precise work.

Blixer® 2 - Blixer® 3

Blixer® 4-1V - Blixer® 4-2V - Blixer® 4 V.V.

Stainless-steel bowl with handle:

2.9-litre for the Blixer 2

3.7-litre for the Blixer 3

4.5-litre for the

Blixer 4 et Blixer 4 V.V.



An all-metal motor support makes the Blixer® 4 and Blixer® 4 V.V. even sturdier.



Blixer® arm:
made in two parts easy to dismantle and to clean.

A fine serrated blade is supplied as a standard attachment, with a cap which can be removed for cleaning.

The Blixer® 4 V.V.

has a speed range of **300 to 3,500 rpm**, for greater flexibility of use and a wider choice of preparations.

The Blixer® 2 and Blixer® 3 have a single speed of **3,000 rpm**.

The Blixer® 4 has two speeds: **1,500 and 3,000 rpm**.

Blixer® - for a healthy, balanced diet!

The Blixer®, especially designed for the healthcare sector, turns products into texture modified foods.

All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be eaten by everyone at the table, even the most elderly.

2 FUNCTIONS IN 1 !

The Blixers® combine the features of two well-known appliances: the cutter and the blender/mixer.

Their unique concept guarantees a perfectly homogenous texture.

EFFICIENT:

It is easy and simple to turn the dish of the day into a texture-modified meal in just a few minutes.

HEAVY-DUTY, RELIABLE AND LONG-LASTING:

- **Industrial motor for heavy duty** use guarantees longer life and reliability.
- Motor built on ball bearings for silent operation, without any vibration.
- Motor directly engaged with accessories for higher output.
- Simple drive system based design.
- **No maintenance:** no brushes.

PERFECT HYGIENE:

Any parts which come into contact with food can be easily removed and cleaned, in compliance with the strictest hygiene standards (NSF).



Number of portions:

10 to 100



Users:

Hospitals, Nursing Homes, Crèches, Restaurants



In brief:

Blixers® are quick, efficient, simple to use and robust. Add to this a guarantee of a perfectly finished product that contains all the goodness and flavour of the pre-processed food.



Unique Blixer® features

Blixer® arm

a patented, essential tool to improve turbulence in the bowl and thus produce finer-textured, more homogenous results.



Fine-serrated blade as standard equipment to easily turn any ingredient into texture-modified food.



Lid

fitted with a seal making it totally watertight.



Standard speed of 3,000 rpm guarantees an extremely fine texture to suit everyone's needs. A variable speed version is also available for greater flexibility of use.



High bowl shaft

perfectly suited to texture-modified processing.



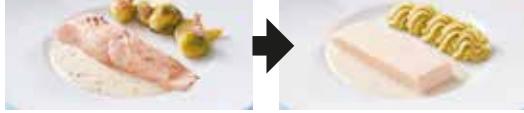
Healthcare sector



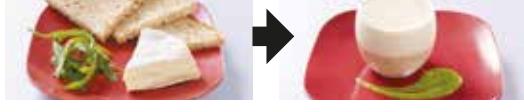
Entrees



Mains

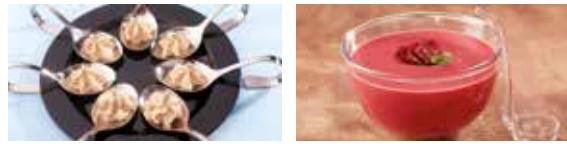


Cheese



Restaurants - Gastronomy

Emulsions, appetizers, tapenade, hummus, tarama, pesto, etc.



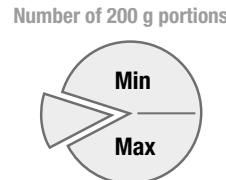
Dry grinding, special "powders" for dry and dehydrated foods.



How to choose your Blixer®

1> Calculate the total weight of the texture-modified portions required.

Average portion	Number of portions required	Total weight
Entree	80 g	x Portions = g
Meat / fish	100 g	x Portions = g
Vegetables / Carbs	200 g	x Portions = g
Dessert	80 g	x Portions = g



2> Refer to the indications of the amounts processed per operation given in the product description.



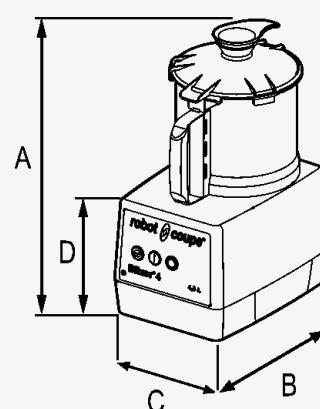
All ingredients processed with the Blixer meet IDDSI regulations.
 Possible textures: 5, 4 and 3.



CE mark	Electrical data						Weight (kg)	
	Speed (rpm)	Power (watts)	Intensity (Amp)	Motor base	Stainless-steel bowl capacity	Quantities processed (kg)		Net
Min	Max					Min	Max	Gross
Blixer® 2	3,000	700	230 V/1 50 Hz - 7	Polycarbonate	2,9 l	Single portion model		10 kg
Blixer® 3	3,000	750	230 V/1 50 Hz - 5.5	Polycarbonate	3.7 l	0.3	2	12 kg
Blixer® 4 - 1V	3,000	900	230 V/1 50 Hz - 5.5	Metal	4.5 l	0.4	3	14 kg
Blixer® 4 - 2V	1,500 and 3,000	1,000	400 V/3 50 Hz - 2.7	Metal	4.5 l	0.4	3	15 kg
Blixer® 4 V.V.	300 to 3,500	1,100	230 V/1 50 Hz - 4.8	Metal	4.5 l	0.4	3	16 kg
Blixer® 5 - 2V	1,500 and 3,000	1,500	400 V/3 50 Hz - 3.4	Metal	5.9 l	0.5	3.8	21 kg
Blixer® 5 V.V.	300 to 3,500	1,500	230 V/1 50 Hz - 5.8	Metal	5.9 l	0.5	3.8	21.5 kg
Blixer® 7	1,500 and 3,000	1,500	400 V/3 50 Hz - 3.4	Metal	7.5 l	0.6	4.8	22.5 kg
Blixer® 7 V.V.	300 to 3,500	1,500	230 V/1 50 Hz - 5.8	Metal	7.5 l	0.6	4.8	25 kg

*Other voltages available

	Dimensions (in mm)			
	A	B	C	D
Blixer® 2	389	281	210	165
Blixer® 3	444	304	242	205
Blixer® 4	479	332	226	225
Blixer® 5	540	365	280	270
Blixer® 7	570	365	280	270



robot  **coupe®**

HEAD OFFICE, FRENCH, EXPORT AND
MARKETING DEPARTMENT:

Tél.: 01 43 98 88 33 - email : international@robot-coupe.com

Robot Coupe Australia: Tel.: (02) 9478 0300

New Zealand: Tel.: 0800 716161

email: orders@robotcoupe.com.au

Robot Coupe U.K. LTD: Tel.: 020 8232 1800

2, Fleming Way, Isleworth, Middlesex TW7 6EU

email: sales@robotcoupe.co.uk

Robot Coupe U.S.A.: Tel.: 1-800-824-1646

email: info@robotcoupeusa.com

www.robot-coupe.com

DISTRIBUTOR



STANDARDS:

Machines in compliance with:



- The essential requirements of the following European directives and the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, 1907/2006/CE, 1935/2004/CE, 2023/2006/CE, 10/2011/UE.
- The requirements of the European harmonized standards and the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678, EN 12852.