

robot coupe®

NEW

BLIXER®

Blixer® 8 • Blixer® 10 • Blixer® 15 • Blixer® 20



HOSPITALS - NURSING HOMES - CRÈCHES - RESTAURANTS

► Blixer® 8 - Blixer® 10 - Blixer® 15 - Blixer® 20



ERGONOMIC

- See-through lid to monitor processing from start to finish. **Dishwasher-safe.**
- Possibility of adding liquid or solid ingredients while Blixer is running.
- Central bowl locking system for **easy assembly**.
- Quick and easy lid attachment and removal.



COMFORT

- New bowl handle design for an even better grip.
- Handle at the back of the machine easier to move machine around.
- Lid fitted with a seal so that it is **totally leakproof**.



PERFORMANCE

- Stainless-steel, bowl-base blade assembly featuring new **patented micro-serrated blade** profile (exclusive to Robot-Coupe). Chops ingredients to an ultra-fine, homogeneous consistency and ensures optimum cutting quality every time.
- Tall bowl shaft for processing liquid ingredients.
- Easily **detachable lid** and **bowl scraper system**.



POWER

- Extremely powerful **induction motor** designed to withstand intensive use, thus ensuring a high level of reliability and a longer lifespan.

HYGIENE

- All the parts can easily be removed, making the machine **simpler to clean**.
- Flat, **easy-clean motor base**.



Supplied with:



Blade assembly fitted with **fine-serrated blades** for producing **raw or cooked modified texture menus** and **ultra-fine, homogeneous preparations**.

BLIXER®: A unique concept



The Products Plus:

2 functions in 1 !

- The Blixers® combine the features of two well known appliances: the cutter and the blender/mixer. Our Blixers® can be used to produce modified texture meals (starters, main dishes, desserts) for the healthcare sector.

Efficient :

- With their large capacity and leak proof lid, with built in scraper, these models make it simple to prepare all types of mixed and liquidized food.

Reliable :

- A safety device fitted to the lid prevents access to moving blades and an integral motor braking device ensures operator safety.

Perfect hygiene :

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



Number of covers:

25 to 400



Users:

Hospitals, Nursing Homes, Crèches, Restaurants, Pharmaceutical, Agrifood Business, etc.



In brief:

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



Healthcare - Pureed food

All preparations for every type of diet.

Starters, Main dishes , Desserts, both cooked and raw

Since 1991, Robot-Coupe has worked in close partnership with healthcare and catering specialists in improving the Blixer® concept for patients who suffer dysphagia or problems with mastication and swallowing. With a Blixer, preparing healthy, well-balanced and tasty food is simplicity itself, due to its ability to blend raw ingredients



Blades

- Always a cut above the rest, Robot-Coupe has developed a new, patented blade profile ensuring maximum cutting quality every time. These blades are perfectly balanced, to avoid all problems of vibrations.

Delivered with:

- Fine serrated 2-bladed stainless steel blade assembly for Blixer 8
- Fine serrated 3-bladed stainless steel blade assembly for Blixer 10/15/20



- Fine serrated blades will chop ingredients to an ultra-fine, homogeneous consistency.
- To achieve optimum quality, it is important to adjust the spacing of the blades and avoid exceeding maximum processing quantities.



Induction motor

- **Asynchronous industrial motor for heavy duty use** guarantees durability and reliability.
- Motor built on ball bearings for a **silent process**, without any vibration.
- Direct drive motor :
 - **Extra powerful**
 - No drive belt
 - **No maintenance**
 - No brushes.
 - **Stainless steel motor shaft.**





Find the Blixer® you need

What amounts do you need to process?	Special Single Portion	300 gr to 2 kg	400 gr to 3 kg			500 gr to 3.5 kg		600 gr to 4.5 kg	
Do you have a 3-phase power supply?	No	No	Yes	No	No	Yes	No	Yes	Non

This is the Blixer® for you!



What amounts do you need to process?	1 kg to 5 kg	2 kg to 6.5 kg	3 kg to 10 kg	3 kg to 13 kg	4 kg to 15 kg	4 kg to 20 kg	6 kg to 30 kg	6 kg to 45 kg
Do you have a 3-phase power supply?	Yes	Yes	Yes	Yes	Yes	No	Yes	No

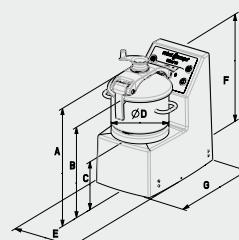


This is the Blixer® for you!

CE Mark	Characteristics					Weight (kg)	
	Speed (Rpm)	Power (Watts)	Voltage* (Amp) 50 Hz	Stainless-steel bowl capacity	Liquid capacity	Net	Gross
Blixer® 8	1 500 and 3 000	2 200	400V~3 / 5.5	8 litre	4.4 litre	40 kg	52 kg
Blixer® 8 V.V.	300 to 3 500	2 200	230V~1 / 21	8 litre	4.4 litre	40 kg	52 kg
Blixer® 10	1 500 and 3 000	2 600	400V~3 / 6	11.5 litre	5.3 litre	45 kg	57 kg
Blixer® 10 V.V.	300 to 3 500	2 600	230V~1 / 21	11.5 litre	5.3 litre	45 kg	57 kg
Blixer® 15	1 500 and 3 000	3 000	400V~3 / 6.5	15 litre	7.2 litre	49 kg	62 kg
Blixer® 15 V.V.	300 to 3 500	3 000	400V~3 / 11.6	15 litre	7.2 litre	49 kg	62 kg
Blixer® 20	1 500 and 3 000	4 400	400V~3 / 10.1	20 litre	7.8 litre	75 kg	88 kg
Blixer® 20 V.V.	300 to 3 500	4 400	400V~3 / 13.6	20 litre	7.8 litre	75 kg	88 kg

* Other voltages available.

	Dimensions (mm)						
	A	B	C	D	E	F	G
Blixer® 8 - Blixer® 8 V.V.	595	445	255	280	315	525	545
Blixer® 10 - Blixer® 10 V.V.	670	520	280	280	345	600	560
Blixer® 15 - Blixer® 15 V.V.	690	540	300	320	370	620	615
Blixer® 20 - Blixer® 20 V.V.	770	620	315	320	380	700	630



robot coupe®

Head Office, French, Export and Marketing Department:

Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26

email: international@robot-coupe.com

Robot-Coupe Australia:

T (02) 9478 0300 - F (02) 9460 7972

email: orders@robot-coupe.com.au

Robot-Coupe U.K. LTD:

Tel.: 020 8232 1800 - Fax : 020 8568 4966

2, Fleming Way, Isleworth, Middlesex TW7 6EU

email: sales@robotcoupe.co.uk

Robot-Coupe U.S.A.:

Ph.: 1-800-824-1646 - Fax : 601-898-9134

email: info@robotcoupeusa.com

www.robot-coupe.com

DISTRIBUTOR

BUZZ CATERING

STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation: 2006/42/EC, 2006/95/EEC, 2004/108/EC, 89/109/EEC, 2002/72/EEC, «RoHS» 2002/95/EC, «WEEE» 2002/96/EC.
- The following European harmonized standards and standards setting out health and safety rules: EN 12100 1 and 2 -2003, EN 60204 -1 (2006), EN 1678 - (1998), EN 12852.

