

# Blixer®



TABLE-TOP Blixer® p.106  
FLOOR-STANDING Blixer® p.116



## ACHIEVING TODAY'S BALANCED DIET!

The Blixer®, especially designed for the healthcare sector, turns raw 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.



# TABLE-TOP Blixer®

## INNOVATION

**Blixer® ARM**  
For a more even consistency.  
Easy to remove and clean for perfect sanitation.



**HIGH BOWL SHAFT**  
High bowl shaft to process large liquid quantities.



**INDUCTION MOTOR**  
Very powerful, to withstand intensive use over a long period of time.

**OPENING**  
So that liquids and solid ingredients can be added during use.

**LID**  
Equipped with a seal for perfect watertightness.



**INDUCTION MOTOR**

## Easy Guide



Fine serrated blade.

Standard speed of 3450 rpm for perfectly even consistency.

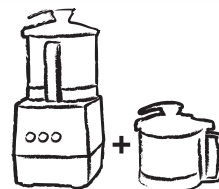


Blade cleaning tool



## WHY HAVE A SECOND PROCESSING BOWL?

- Better organization in the kitchen
- Reduces waiting time between 2 wash-ups



1 bowl for cold preparations



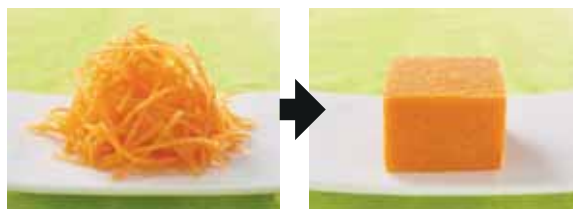
1 bowl for hot preparations



# HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS



DUO OF RAW RED CABBAGE AND CELERIAC



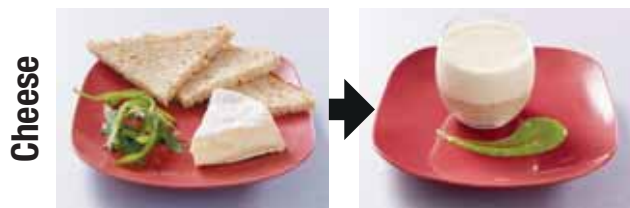
FRESHLY GRATED CARROTS



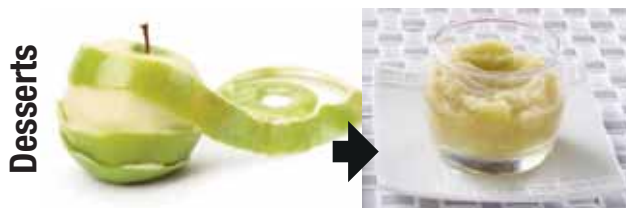
SALMON FILET AND CABBAGE



VEAL BLANQUETTE



CAMEMBERT AND WHOLEMEAL BREAD



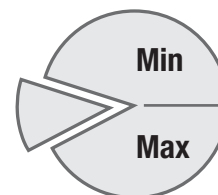
RAW GRANNY SMITH APPLE COMPOTE

## 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

Number of 200 g portions



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

## RESTAURANTS - GASTRONOMY

It didn't take long for traditional and Asian food chefs to adopt the Blixer® for all their preparations:

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



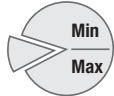
Dry grinding, special "powders" for dry and dehydrated foods



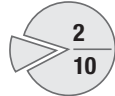
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# TABLE-TOP Blixer®

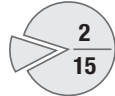
Number of 200 g portions  
Quantities processed per operation



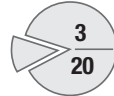
Single portion model



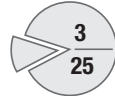
0.6 to 4.5 lbs



0.8 to 6.6 lbs



1.1 to 7.7 lbs



1.3 to 9.9 lbs

VARIABLE SPEED FROM 300 to 3600 rpm

**Blixer® 5 V.V.**

**Blixer® 7 V.V.**

5.9 L

7.5 L



• Single phase

• Single phase

2 SPEEDS 1800 and 3600 rpm

**Blixer® 5**

**Blixer® 7**

5.9 L

7.5 L



• 3 phase

• 3 phase

1 SPEED 3450 rpm

**Blixer® 2**

**Blixer® 3**

**Blixer® 4**

2.9 L

3.7 L

4.5 L



• Single phase

• Single phase

• Single phase



## Blixer® 2

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	3450 rpm
Pulse	✓
Motor support	Composite
Bowl	2.9 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	Fine serrated stainless steel "S" blade - <b>Included</b> Blade cleaning tool - <b>Included</b>
Number of 200 g portions	Single portion

## Blixer® 3

✓
1.5 HP
Single phase 120 V
3450 rpm
✓
Composite
3.7 L stainless steel bowl
✓
✓
Fine serrated stainless steel "S" blade - <b>Included</b> Blade cleaning tool - <b>Included</b>
2-10

## Blixer® 4

✓
1.5 HP
Single phase 120 V
3450 rpm
✓
Composite
4.5 L stainless steel bowl
✓
✓
Fine serrated stainless steel "S" blade - <b>Included</b> Blade cleaning tool - <b>Included</b>
2-15

Choose your model:



Blixer® 2	Ref.	\$
120V/60/1	BLIXER2	<b>2 602</b>
120V/60/1	BLIXER2 + additional bowl assembly	<b>3 967</b>

Blixer® 3	Ref.	\$
120V/60/1	BLIXER3	<b>2 891</b>
120V/60/1	BLIXER3 + additional bowl assembly	<b>4 561</b>

Blixer® 4	Ref.	\$
120V/60/1	BLIXER4	<b>3 467</b>
120V/60/1	BLIXER4 + additional bowl assembly	<b>5 314</b>

Choose your options:

Options	Blixer® 2		Blixer® 3		Blixer® 4	
	Ref.	\$	Ref.	\$	Ref.	\$
Stainless steel bowl assembly	27369	<b>1 365</b>	27337	<b>1 670</b>	27338	<b>1 847</b>
Fine serrated stainless steel "S" blade assembly	27370	<b>242</b>	27447	<b>242</b>	27449	<b>242</b>
Coarse serrated stainless steel "S" blade assembly	27371	<b>268</b>	27448	<b>268</b>	27450	<b>268</b>

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## TABLE-TOP Blixer®



### Blixer® 5

Induction motor	✓
Power	3 HP
Voltage	3-phase 208-240 V
Speed	1800 - 3600 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	5.9 L
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	Fine serrated stainless steel "S" blade With removable cap - <b>Included</b> Blade cleaning tool - <b>Included</b>
Number of 200 g portions	3 - 20

Choose your model:



Blixer® 5	Ref.	\$
208-240V/60/3	BLIXER5	<b>5 981</b>
208-240V/60/3	BLIXER5 + additional bowl assembly	<b>8 045</b>



### Blixer® 5 V.V

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	300 to 3600 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	5.9 L
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	Fine serrated stainless steel "S" blade With removable cap - <b>Included</b> Blade cleaning tool - <b>Included</b>
Number of 200 g portions	3 - 20

Blixer® 5 V.V	Ref.	\$
120V/60/1	BLIXER5V	<b>6 478</b>
120V/60/1	BLIXER5V + additional bowl assembly	<b>8 542</b>

Choose your options:

Blixer® 5 all models		
Options	Ref.	\$
5.9 L Stainless steel bowl assembly	27322	<b>2 064</b>
Fine serrated stainless steel "S" blade assembly	27310	<b>519</b>
Coarse serrated stainless steel "S" blade assembly	27311	<b>519</b>
Blade cleaning tool	49258	<b>68</b>
Robo-cart	R199	<b>845</b>



## Blixer® 7

Induction motor	✓
Power	3 HP
Voltage	3-phase 208-240 V
Speed	1800 - 3600 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	7.5 L
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	Fine serrated stainless steel "S" blade With removable cap - <b>Included</b> Blade cleaning tool - <b>Included</b>
Number of 200 g portions	3 - 25



## Blixer® 7 V.V

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	300 to 3600 rpm
Timer	✓
Pulse	✓
Motor support	Metal
Bowl	7.5 L
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	Fine serrated stainless steel "S" blade With removable cap - <b>Included</b> Blade cleaning tool - <b>Included</b>
Number of 200 g portions	3 - 25

Choose your model:



Blixer® 7	Ref.	\$
208-240V/60/3	BLIXER7	<b>6 354</b>
208-240V/60/3	BLIXER7 + additional bowl assembly	<b>8 763</b>

Blixer® 7 V.V	Ref.	\$
120V/60/1	BLIXER7VV	<b>6 851</b>
120V/60/1	BLIXER7VV + additional bowl assembly	<b>9 260</b>

Choose your options:

Blixer® 7 all models		
Options	Ref.	\$
7.5 L Stainless steel bowl assembly	27323	<b>2 409</b>
Fine serrated blade knife	27316	<b>631</b>
Serrated blade knife	27317	<b>631</b>
Fine serrated stainless steel "S" blade assembly	27313	<b>866</b>
Coarse serrated stainless steel "S" blade assembly	27314	<b>890</b>
Blade cleaning tool	49258	<b>68</b>
Robo-cart	R199	<b>845</b>

# FLOOR-STANDING Blixer®

## INNOVATION

### Blixer® ARM

To improve turbulence and thus produce finer-textured preparations.



## Easy Guide

### CONTROL PANEL

0 to 15 minute **timer**, stainless steel flush-mounted control buttons and **pulse** control for greater cutting precision.

## INNOVATION

### BOWL-BASE TWIN-BLADE ASSEMBLY

A Robot Coupe® exclusivity to obtain a perfectly smooth consistency, even with small quantities.

### STAINLESS STEEL FRAME

All stainless steel with 3 sturdy built in legs to ensure total stability, minimum space requirements and easy cleaning.



### INDUCTION MOTOR



See-through watertight lid requiring a single movement to lock it into position. **Lid and seal can be removed** simply and quickly.

### LID WIPER

For perfect visibility during operation.

### BOWL LOCKING LEVER

Ergonomic lever to tilt the bowl at various angles, including horizontally.

## INNOVATION

### STAINLESS STEEL BOWL

**Tilttable, removable bowl**, a Robot Coupe exclusivity. **Capacity:** 23, 28, 45 or 60 liters, depending on the model.

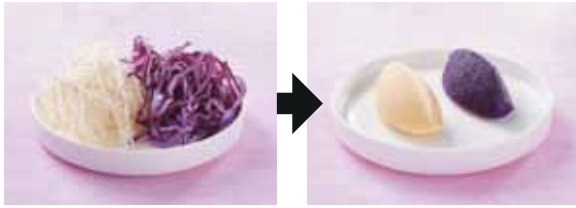
### WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

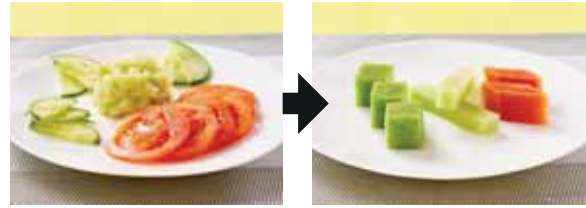


# HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS

**Entrees**

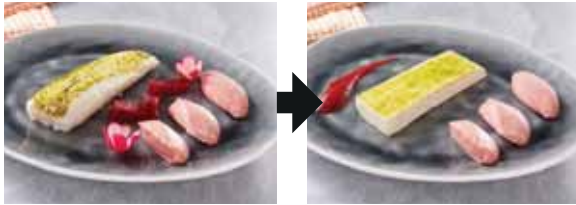


DUO OF RAW RED CABBAGE AND TURNIP

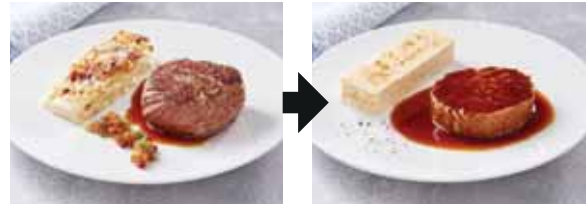


CUCUMBER AND TOMATO VARIATION

**Mains**

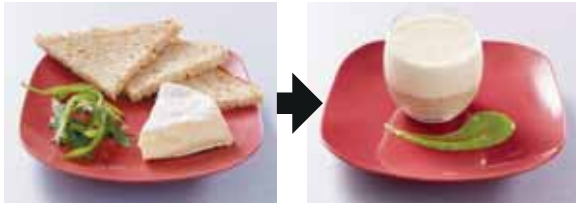


WHITE FISH AND RADISH QUENELLES



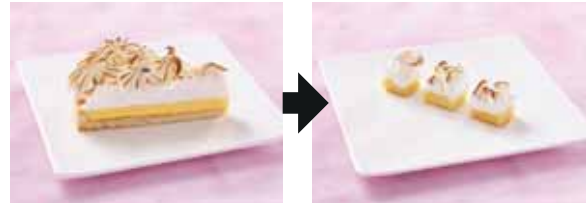
STEAK AND POTATO GRATIN

**Cheese**

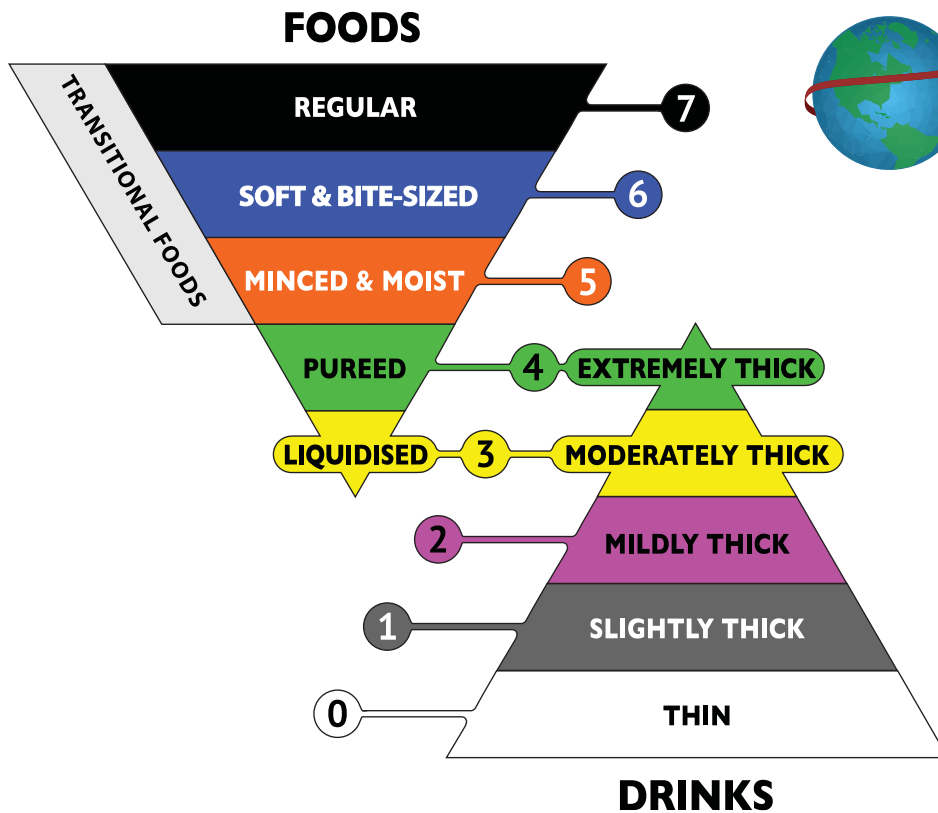


CHEESE AND BREAD

**Dessert**



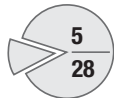
LEMON TART



For more information visit <http://iddsi.org>

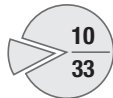
# FLOOR-STANDING Blixer®

Number of  
200 g  
portions

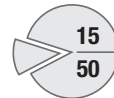


Quantities  
processed per  
operation

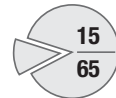
2 to 11 lbs



4 to 13 lbs



7 to 22 lbs



7 to 29 lbs

2 SPEEDS 1800 to 3600 rpm

## Blixer® 8

8 L



• 3 phase

## Blixer® 10

11.5 L



• 3 phase

## Blixer® 15

15 L



• 3 phase

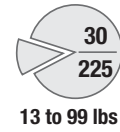
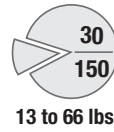
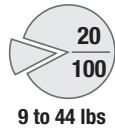
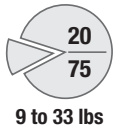
## Blixer® 20

20 L



• 3 phase

Find all our table-top models on page 108



2 SPEEDS 1800 to 3600 rpm

**Blixer® 23**

23 L



• 3 phase

**Blixer® 30**

28 L



• 3 phase

**Blixer® 45**

45 L



• 3 phase

**Blixer® 60**

60 L



• 3 phase

**PERFORMANCE RATES**

Models	Quantities processed (lbs)			Number of 200 g portions
	Bowl capacity (liters)	Min	Max	
<b>Blixer 8</b>	8	2	11	5 to 28
<b>Blixer 10</b>	11.5	4.4	13.2	10 to 33
<b>Blixer 15</b>	15	6.6	22	15 to 50
<b>Blixer 20</b>	20	6.6	28.6	15 to 65
<b>Blixer 23</b>	23	8.8	33	20 to 75
<b>Blixer 30</b>	28	8.8	44	20 to 100
<b>Blixer 45</b>	45	13.2	66	30 to 150
<b>Blixer 60</b>	60	13.2	99	30 to 225

## FLOOR-STANDING Blixer®



### Blixer® 8

Induction motor	✓
Power	3 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Motor support	Composite
Bowl	8 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	2 adjustable stainless steel fine serrated "S" blade - <b>Included</b>
Number of 200 g portions	5 - 28



### Blixer® 10

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Motor support	Composite
Bowl	11.5 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	3 adjustable stainless steel fine serrated "S" blades - <b>Included</b>
Number of 200 g portions	10 - 33

Choose your model:



Blixer® 8	Ref.	\$
208-240V/60/3	BLIXER8	<b>10 175</b>

Blixer® 10	Ref.	\$
208-240V/60/3	BLIXER10	<b>11 757</b>

 Minimum Branch Circuit Protection Required : 20 AMP

Choose your options:

Options	Blixer® 8		Blixer® 10	
	Ref.	\$	Ref.	\$
Stainless steel bowl assembly	59264	<b>1 844</b>	59265	<b>1 940</b>
2 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly	27377	<b>1 264</b>	-	-
3 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly	-	-	27378	<b>1 751</b>
Lid Assembly with seal	59319	<b>793</b>	59319	<b>793</b>



## Blixer® 15

Induction motor	✓
Power	4.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Motor support	Composite
Bowl	15 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	3 adjustable stainless steel fine serrated "S" blade - <b>Included</b>
Number of 200 g portions	15 - 50



## Blixer® 20

Induction motor	✓
Power	5.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
Motor support	Composite
Bowl	20 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	3 adjustable stainless steel fine serrated "S" blade - <b>Included</b>
Number of 200 g portions	15 - 65

Choose your model:



Blixer® 15	Ref.	\$
208-240V/60/3	BLIXER15	<b>13 479</b>

Minimum Branch Circuit Protection Required : 20 Amp

Blixer® 20	Ref.	\$
208-240V/60/3	BLIXER20	<b>15 641</b>

Minimum Branch Circuit Protection Required : 30 Amp

Choose your options:

Options	Blixer® 15		Blixer® 20	
	Ref.	\$	Ref.	\$
Stainless steel bowl assembly	59266	<b>2 134</b>	59267	<b>2 344</b>
3 Blade Fine Serrated Stainless Steel Adjustable Blade Assembly	57102	<b>1 942</b>	57102	<b>1 942</b>
Lid Assembly with seal	59362	<b>820</b>	59362	<b>820</b>



## Blixer® 23

Induction motor	✓
Power	6 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	23 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	2 stainless steel fine serrated "S" blade assembly - <b>Included</b>
3 retractable wheels	✓
Number of 200 g portions	20-75

Choose your model:

Blixer® 23	Ref.	\$
208-240V/60/3	BLIXER23	<b>17 793</b>

 Minimum Branch Circuit Protection Required : 30 Amp

## Blixer® 30

Induction motor	✓
Power	7 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	28 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	2 stainless steel fine serrated "S" blade assembly - <b>Included</b>
3 retractable wheels	✓
Number of 200 g portions	20-100

Blixer® 30	Ref.	\$
208-240V/60/3	BLIXER30	<b>21 371</b>

 Minimum Branch Circuit Protection Required : 40 Amp

Choose your options:

Options	Blixer® 23		Blixer® 30	
	Ref.	\$	Ref.	\$
Fine serrated steel "S" Blade	57071	<b>1 604</b>	57076	<b>1 626</b>
Stainless steel bowl assembly	59155	<b>1 893</b>	59132	<b>2 283</b>
Robo-cart	R198	<b>792</b>	R198	<b>792</b>



## Blixer® 45

Induction motor	✓
Power	13.5 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	45 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	2 stainless steel fine serrated "S" blade assembly - <b>Included</b>
3 retractable wheels	✓
Number of 200 g portions	30-150

Choose your model:

Blixer® 45	Ref.	\$
208-240V/60/3	BLIXER45	<b>26 990</b>

 Minimum Branch Circuit Protection Required : 60 Amp

## Blixer® 60

Induction motor	✓
Power	16 HP
Voltage	3-Phase 208 - 240 V
Speed	1800 - 3600 rpm
Pulse	✓
IP65 control panel with digital timer	✓
Bowl	60 L stainless steel bowl
Watertight lid	✓
Blixer® arm	✓
<b>Blade</b>	2 stainless steel fine serrated "S" blade assembly - <b>Included</b>
3 retractable wheels	✓
Number of 200 g portions	30-225

Blixer® 60	Ref.	\$
208-240V/60/3	BLIXER60	<b>36 633</b>

 Minimum Branch Circuit Protection Required : 60 Amp

Choose your options:


Options	Blixer® 45		Blixer® 60	
	Ref.	\$	Ref.	\$
Fine serrated steel "S" Blade	57083	<b>2 671</b>	57093	<b>2 838</b>
Stainless steel bowl assembly	59142	<b>2 968</b>	59148	<b>4 000</b>
Robo-cart	R198	<b>792</b>	R198	<b>792</b>

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## NEMA chart for 3 phase models

	<b>Model</b>	<b>Power</b>	<b>NEMA reference number</b>
	R502	1.2 HP	L15-20P
	R702	2.4 HP	L15-20P
	CL60WS	3 HP	L15-20P
	CL60E2FEEDHEADS	3 HP	L15-20P
	CL60E	3 HP	L15-20P
	R8	3 HP	L15-20P
	R8U	3 HP	L15-20P
	R10	4.5 HP	L15-20P
	R10U	4.5 HP	L15-20P
	R15	4.5 HP	L15-20P
	R15U	4.5 HP	L15-20P
	R20	5.5 HP	L15-30P
	R23T	6 HP	L15-30P
	R30T	7 HP	L15-30P
	R45T	13.5 HP	15-50P
	R60T	16 HP	15-50P
	BLIXER5	3 HP	L15-20P
	BLIXER7	3 HP	L15-20P
	BLIXER8	3 HP	L15-20P
	BLIXER10	4.5 HP	L15-20P
	BLIXER15	4.5 HP	L15-20P
	BLIXER20	5.5 HP	L15-30P
	BLIXER23	6 HP	L15-30P
	BLIXER30	7 HP	L15-30P
	BLIXER45	13.5 HP	15-50P
	BLIXER60	16 HP	15-50P
	C120A	1 HP	L15-20P

# TECHNICAL DATA

BLIXER®				Dimensions (mm)								Shipping Weight (Lbs)
Reference	Power	1 Phase	3 Phase 	NEMA #	MACHINE			BOX				
					W	D	H	W	D	H	Cube	
BLIXER2 - 120V/60/1	1 HP	•		5-15P	8 1/4"	11"	15 1/4"	15.5"	11.75"	20"	2.11	25
BLIXER3 - 120V/60/1	1.5 HP	•		5-15P	8 3/4"	11 13/16"	16 15/16"	15.5"	11.75"	20.5"	2.16	30
BLIXER4 - 120V/60/1	1.5 HP	•		5-15P	8 11/16"	11 7/8"	18 1/2"	15.5"	11.75"	20.5"	2.11	34
BLIXER5 - 208-240V/60/3	3 HP		•	L15-20P	10 7/16"	13 25/64"	21 17/64"	15,39"	19,41"	25,59"	3.68	57
BLIXER5VV - 120V/60/1	2 HP	• (1)		5-20P	10 7/16"	13 25/64"	21 17/64"	15,39"	19,41"	25,59"	3.68	57
BLIXER7 - 208-240V/60/3	3 HP		•	L15-20P	10 7/16"	13 25/64"	22 17/64"	15,39"	19,41"	25,59"	3.68	58
BLIXER7VV - 120V/60/1	2 HP	• (1)		5-20P	10 7/16"	13 25/64"	22 17/64"	15,39"	19,41"	25,59"	3.68	58
BLIXER8 - 208-240V/60/3	3 HP		•	L15-20P	12 7/16"	21 1/2"	23 15/16"	19"	31.5"	31"	10.74	110
BLIXER10 - 208-240V/60/3	4.5 HP		•	L15-20P	12 7/16"	21 1/2"	26 3/4"	19"	31.5"	31"	10.74	117
BLIXER15 - 208-240V/60/3	4.5 HP		•	L15-20P	12 7/16"	21 1/2"	27 9/16"	30"	19"	35.5"	11.71	132
BLIXER20 - 208-240V/60/3	5.5 HP		•	L15-30P	14 15/16"	24 13/16"	30 3/4"	30"	19"	35.5"	11.71	160
BLIXER23 - 208-240V/60/3	6 HP		•	L15-30P	26 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	309
BLIXER30 - 208-240V/60/3	7 HP		•	L15-30P	27 3/8"	23 5/8"	48 1/16"	31.5"	27.5"	58.5"	29.33	323
BLIXER45 - 208-240V/60/3	13.5 HP		•	15-50P	28 15/16"	23 5/8"	54 5/16"	38.5"	27"	61"	36.70	434
BLIXER60 - 208-240V/60/3	16 HP		•	15-50P	29 5/8"	25 9/16"	54 1/2"	38.5"	27"	61"	36.70	443

(1) Requires 20 Amp plug

