

robot coupe®

BLIXER®

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



HOSPITALS - NURSING HOMES - LABORATORIES - RESTAURANTS

NORMAL TEXTURE



Blixer® 5 - 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.

MODIFIED TEXTURE



Blixer® 2 - Blixer® 3 - Blixer® 4

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**

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



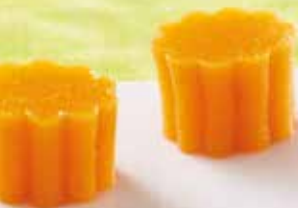
Blixer® arm:
made in two parts easy to dismantle and to clean.



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

The **Blixer® 2, Blixer® 3** and **Blixer® 4** have a single speed of **3 450 rpm**.

FINGER FOOD



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 SANITATION:

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, Laboratories, Restaurants



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 flavor of the pre-processed food.



NORMAL TEXTURE

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 3 450 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.



MODIFIED TEXTURE

Healthcare sector



Entrees



Mains



Cheese



Restaurants - Gastronomy

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



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



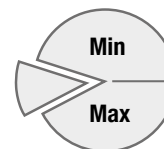
FINGER FOOD

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.

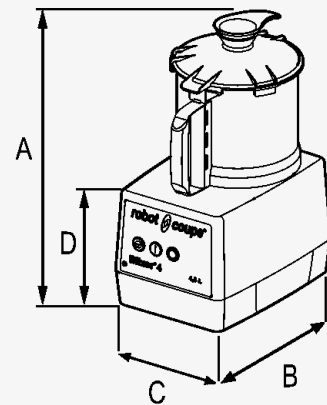


All ingredients processed with the Blixer meet IDDSI regulations.
Possible textures: 5, 4 and 3.



	Electrical data							Shipping Weight
	Speed (rpm)	Power	Intensity (Amp)	Motor base	Stainless-steel bowl capacity	Quantities processed (kg)		
						Min	Max	
Blixer® 2	3450	1 HP	120V/1 60 Hz - 7	Polycarbonate	2,9 l	Single portion model		25 Lbs
Blixer® 3	3450	1.5 HP	120V/1 60 Hz - 5.5	Polycarbonate	3.7 l	0.3	2	30 Lbs
Blixer® 4	3450	1.5 HP	120V/1 60 Hz - 5.5	Metal	4.5 l	0.4	3	34 Lbs
Blixer® 5	1800 and 3600	3 HP	208-240V/3 60 Hz - 3.4	Metal	5.9 l	0.5	3.8	57 Lbs
Blixer® 5 V.V.	300 to 3600	2 HP	120V/1 60 Hz - 5.8	Metal	5.9 l	0.5	3.8	57 Lbs
Blixer® 7	1800 and 3600	3 HP	208-240V/3 60 Hz - 3.4	Metal	7.5 l	0.6	4.8	58 Lbs
Blixer® 7 V.V.	300 to 3600	2 HP	120V/1 60 Hz - 5.8	Metal	7.5 l	0.6	4.8	58 Lbs

	Dimensions (in inch)			
	A	B	C	D
Blixer® 2	15.3	11	8.3	6.5
Blixer® 3	16 15/16	11 13/16	8 3/4	8
Blixer® 4	19 1/4	12 15/16	8 11/16	8
Blixer® 5	21 17/64	13 25/64	10 7/16	10 5/8
Blixer® 7	22 17/64	13 25/64	10 7/16	10 5/8



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