

robot coupe®

BLIXER®

Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V.V.

Blixer® 5 Plus • Blixer® 5 V.V. • Blixer® 6 • Blixer® 6 V.V.



HOSPITALS - NURSING HOMES - CRÈCHES - RESTAURANTS



▶ Blixer® 5 Plus • Blixer® 5 V.V. • Blixer® 6 Blixer® 6 V.V.

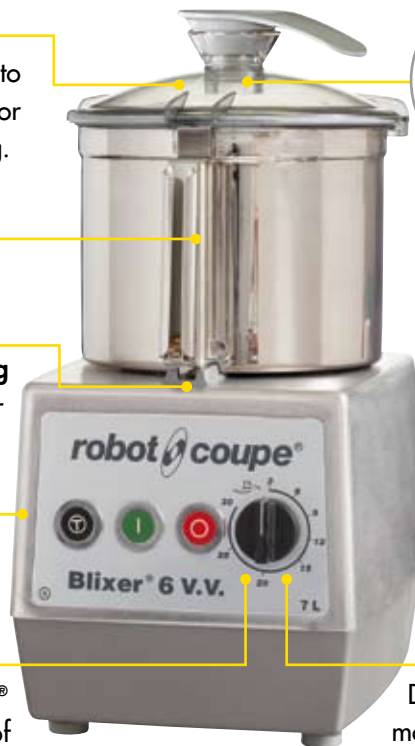
Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

Automatic locking of bowl.

Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

An all-metal motor support for greater sturdiness.

The Blixer® 5 V.V. and Blixer® 6 V.V. have a speed range of 300 to 3500 rpm.



Scraper arm made in two parts easy to dismantle and to clean.

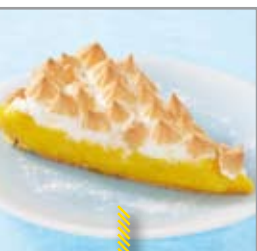


A fine serrated blade is supplied as a standard attachment with the Blixer® 5 Plus and Blixer® 5 V.V.



Detachable fine-serrated blades made from stainless steel for the Blixer® 6 and Blixer® 6 V.V.

Dual-speed Blixer® 5 Plus and Blixer® 6 models (1500 and 3000 rpm).



▶ Blixer® 2 • Blixer® 3 • Blixer® 4 • 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 and Blixer 4 V.V.

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

The Blixer® 4 V.V. has a speed range of 300 to 3500 rpm, for greater flexibility of use and a wider choice of preparations



Scraper 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 and Blixer® 3 have a single speed of 3000 rpm.

The Blixer® 4 has two speeds: 1500 and 3000 rpm.

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.
- The Blixers® will easily realise your pureed, raw or cooked, semi-liquid, liquid or pasty meals.

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, even for tube feeding.

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 (NSF).



Number of covers:

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-end product that contains all the goodness and flavour of the pre-liquidized food.



Examples of use

HOSPITAL USES

Spoon feeding

- Minced foods: meat, fish, etc.
- Mousses: vegetables, fish, etc.
- Vegetables purees
- Compotes of stewed fruits.



Semi-liquid feeding

This simply entails diluting spoon-feeding preparations:

- soups / creamed soups
- minced meat + gravy
- puree + liquid (broth, milk, etc.)
- fruits compotes + syrup or water



Liquid feeding

(for use via tubes)

- Soups and any preparations that can be liquidized.



CORDON BLEU COOKERY

- Butter mixtures: snail butter, salmon butter, anchovie butter...
- Sauces: green sauce, mayonnaise, remoulade, ailloli, emulsified sauces with tomatoes, cream, parsley...
- Grinding: lobster, scampi, seashells...



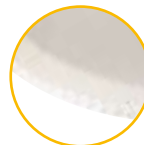
PHARMACEUTICAL AND CHEMICAL LABORATORY USES

- Grinding: herbs, seeds, powders, tablets...
- Mixing: homogeneization of creams, ointments, mixed components, varied ingredients...

Unique Blixer® features



Bowl and lid scraper



Blade assembly with micro-serrated blades



High chimney in bowl for processing large quantities of liquid ingredients.



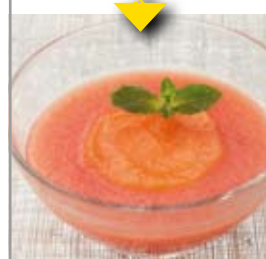
3000-rpm processing speed to ensure a truly smooth consistency.



Lid fitted with a seal making it totally watertight.



Available in a variable-speed version (300-3500 rpm) for greater operating flexibility.





INDUCTION MOTOR

- **Asynchronous industrial motor for heavy duty** to guarantee longer life machine and reliability.
- Motor built on ball bearings for a **silent process**, without any vibration.
- Direct drive motor :
 - **Extra powerful**
 - No belt device
 - **No maintenance**
 - No brushes.
 - **Stainless steel motor shaft.**



CE mark

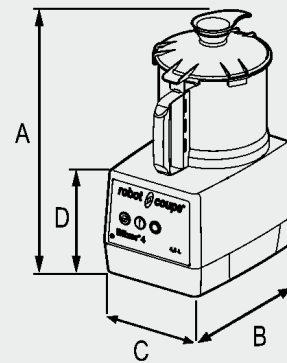
Characteristics

Weight (kg)

	Characteristics						Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Motor base	Stainless-steel bowl capacity	Liquid capacity	Net	Gross
Blixer® 2	3000	700	230 V/1 50 Hz 4.8	Polycarbonate	2.9 l	2.2 l	9,8 kg	11 kg
Blixer® 3	3000	750	230 V/1 50 Hz 4.8	Polycarbonate	3.7 l	2 l	14 kg	16 kg
Blixer® 4-3000	3000	900	230 V/1 50 Hz 4.8	Metal	3.7 l	3 l	15 kg	17 kg
Blixer® 4	1500 and 3000	1 000	400 V*/1 50 Hz 4.8	Metal	4.5 l	3 l	15 kg	17 kg
Blixer® 4 V.V.	300 to 3500	1 100	230 V/1 50 Hz 10	Metal	4.5 l	3 l	15 kg	17 kg
Blixer® 5 Plus	1500 and 3000	1300	400 V*/3 50 Hz 3.4	Metal	5.5 l	3.5 l	24 kg	26 kg
Blixer® 5 V.V.	300 to 3500	1400	230 V/1 50 Hz 12.5	Metal	5.5 l	3.5 l	24 kg	26 kg
Blixer® 6	1500 and 3000	1300	400 V/1 50 Hz 13	Metal	7 l	4.5 l	26 kg	28 kg
Blixer® 6 V.V.	300 to 3500	1500	230 V/1 50 Hz 13	Metal	7 l	4.5 l	26 kg	28 kg

Dimensions (mm)

	A	B	C	D
Blixer® 2	389	281	210	165
Blixer® 3	420	330	210	190
Blixer® 4	480	304	226	255
Blixer® 4-3000 Blixer® 4 V.V.	480	304	226	255
Blixer® 5 Plus	500	340	270	265
Blixer® 5 V.V.	500	340	270	265
Blixer® 6 Blixer® 6 V.V.	535	370	270	265



* Other voltages available

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

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, IP 55, IP 34.

