

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**.

HYGIENE

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

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.



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!



Blixer 2



Blixer 3



Blixer 4



Blixer 4-3000



Blixer 4 V.V.



Blixer 5 Plus



Blixer 5 V.V.



Blixer 6



Blixer 6 V.V.

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	Yes	Yes	Yes	Yes	Yes	Yes	Yes	

This is the Blixer® for you!



Blixer 8



Blixer 8 V.V.



Blixer 10



Blixer 10 V.V.



Blixer 15



Blixer 15 V.V.



Blixer 20



Blixer 20 V.V.



Blixer 23



Blixer 30



Blixer 45

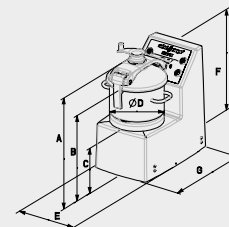


Blixer 60

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	400 V~3 / 5.5	8 litre	4.4 litre	40 kg	52 kg
Blixer® 8 V.V.	300 to 3,500	2,200	230 V~1 / 21	8 litre	4.4 litre	40 kg	52 kg
Blixer® 10	1,500 and 3,000	2,600	400 V~3 / 6	11.5 litre	5.3 litre	45 kg	57 kg
Blixer® 10 V.V.	300 to 3,500	2,600	230 V~1 / 21	11.5 litre	5.3 litre	45 kg	57 kg
Blixer® 15	1,500 and 3,000	3,000	400 V~3 / 6.5	15 litre	7.2 litre	49 kg	62 kg
Blixer® 15 V.V.	300 to 3,500	3,000	400 V~3 / 11.6	15 litre	7.2 litre	49 kg	62 kg
Blixer® 20	1,500 and 3,000	4,400	400 V~3 / 10.1	20 litre	7.8 litre	75 kg	88 kg
Blixer® 20 V.V.	300 to 3,500	4,400	400 V~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



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DISTRIBUTOR

STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, CE N° 1935/2004, UE N° 10/2011.
- The following European harmonized standards and standards setting out health and safety rules: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678, EN 12852.

