



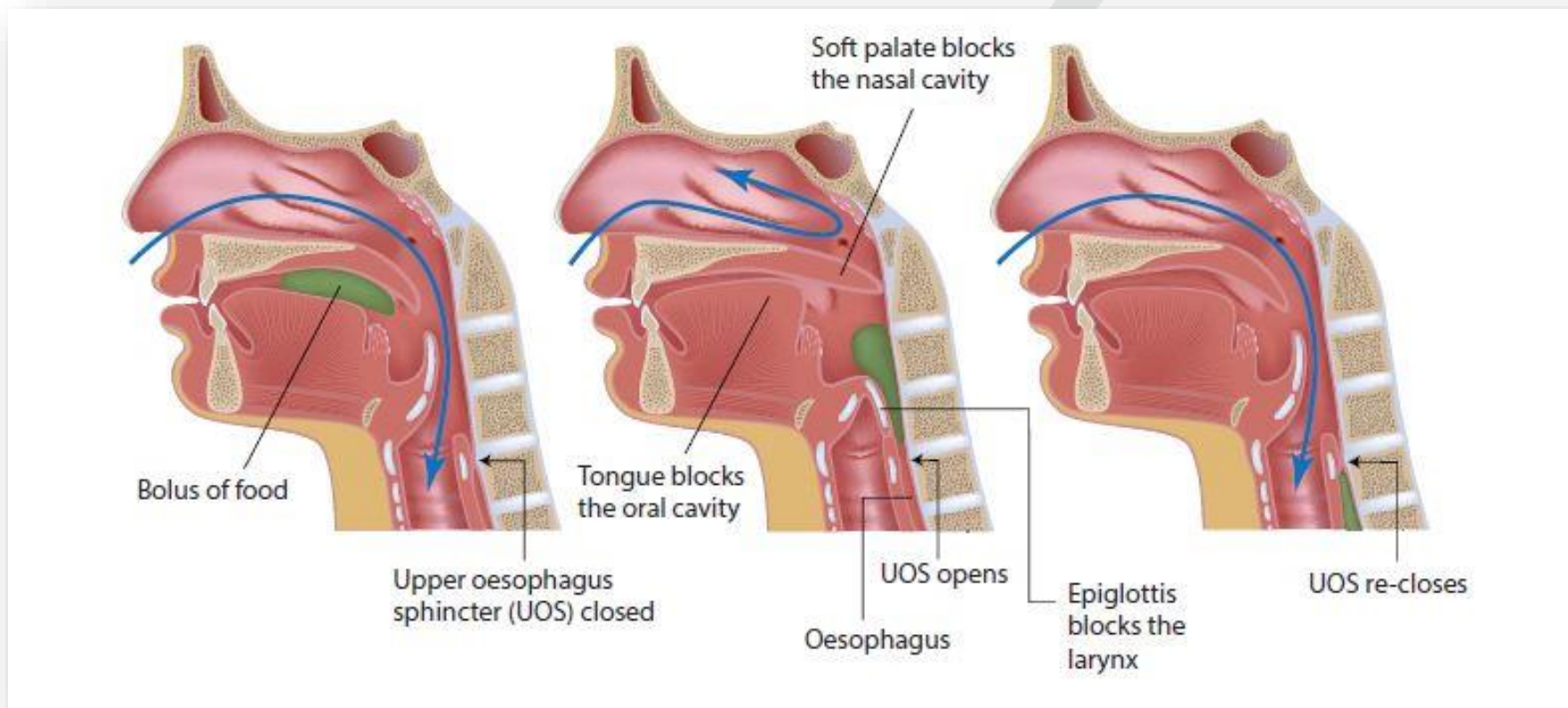
STEPHENS
Catering Equipment

robot  coupe[®]

Care Homes & Hospitals

What is Dysphagia?

- Dysphagia is when you are not able to swallow correctly
- Sometimes as a result of stroke, Parkinson's disease or head or neck cancers
- Diagnosed by a Speech & Language Therapist (SALT)
- Effects 35-60% of the elderly population



How does it feel?

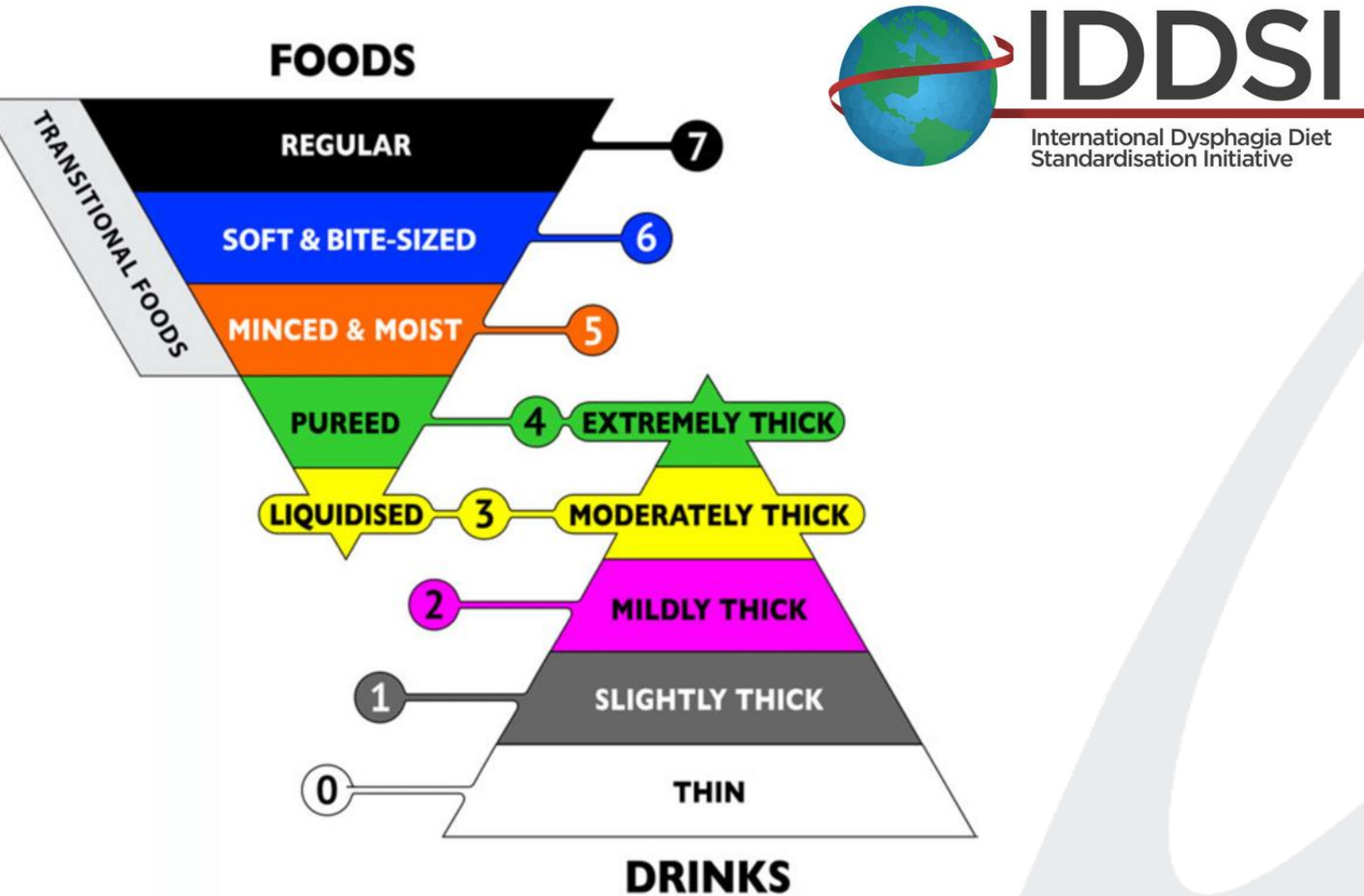
- Try taking a sip of water and drinking it with your mouth open

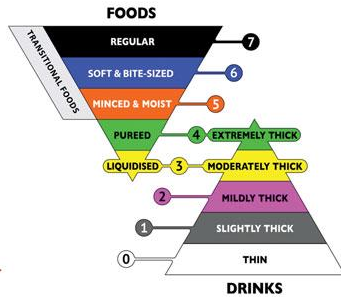


What does Dysphagia mean?

- You can no longer eat food of a certain texture
- In many cases this means watered down or less nutritional food
- Risk of choking is higher
- Lack of food options
- Many dishes are blended together, which merges all flavours
- This may also include liquids not being available

How to know what texture has been prescribed?

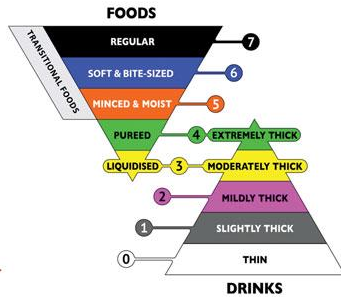




Texture 6

- Soft bite size – Previously fork mash able texture E
- Some chewing needed
- Food is soft and tender
- Can be mashed with a fork
- Moist
- Meat pieces less than 15mm in size
- No skin or bone
- No sticky foods like melted cheese

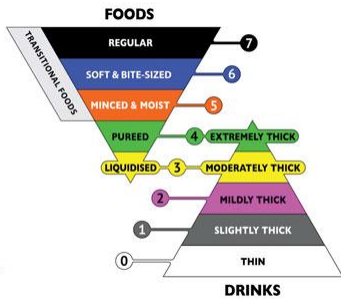




Texture 5

- Minced & Moist - previously Pre mashed texture D
- Must be mashed by chef prior to serving
- Meat pieces less than 2mm in size
- No liquid leaching from foods
- No sticky foods



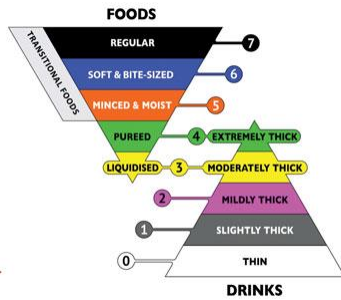


Texture 4

- Pureed- previously Thick puree texture C
- No chewing needed
- Texture similar to yoghurt
- Smooth no lumps
- Moist
- No fluid separation
- Food shouldn't spread
- Can be piped, layered or moulded



Texture 3



- Liquidised- previously Thin Puree texture B
- Smooth with no Lumps, Fibres or bits
- Does NOT hold its shape
- Can not be eaten with a fork
- Spreads out if poured
- You can stand a plastic teaspoon upright
- Can NOT be piped, moulded or layered



What equipment to use?

Machine	Puree food with liquid	Blend Bread products	Blend all salad	Blend Raw veg	Blend sweet corn / peas	Blend without liquid
Stick Blender	X					
Blender	X					
Food processor	X	X				
Robot Coupe Blixer	X	X	X	X	X	X

How can Robot Coupe help?



- The Blixer can produce minced to puree (Texture 2-5)
- Only machine available to process raw and cooked foods without adding liquid
- No loss of nutritional value during processing
- Option of 21 different Blixers
- Time saving and quick
- Can process the same meal as all diners, to better manage food costs

Why is the Blixer different?



- Blixer arm – to scrape down mix
- Fine serrated blade
- Reverse top blade
- Taller inner spout
- Full stainless steel bowl
- Additional bowls available
- Variable speed available on some models

Dehydration

How can we reduce the risk to 1 in every 5 residents?

Risks of dehydration



Only 6.7% of patients on a modified diet met their daily fluid requirements compared with 33.3% of patients on a normal diet in 2017

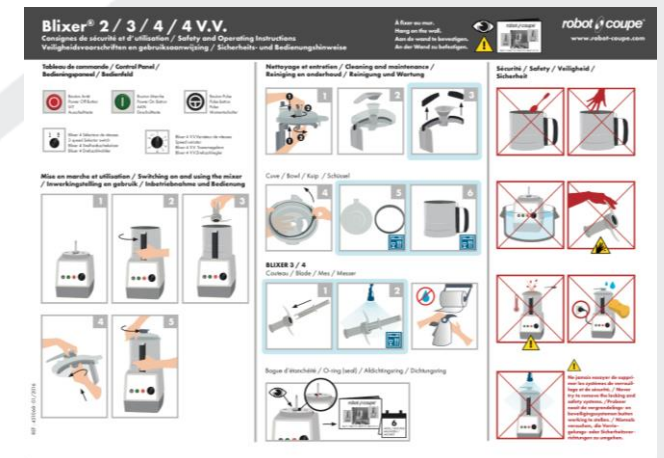
How can Robot Coupe help?



- Increased choice
- Increased interest
- Increased nutritional intake
- Increased calories
- Working towards 5 a day
- Increased fluid intake
- Easy to make for individual tastes and needs

How can Robot Coupe assist further

- FREE demo service on site
- Full commercial 1 year warranty
- Service department
- FREE training from one of our development chefs
- Easy operating instruction wall charts
- How to use videos
- Further advice and backup



Don't forget we also provide;

