

robot coupe®

NEW

BLIXER®
Blixer® 2



RESTAURANTS - CATERERS - RETIREMENT HOMES - HOSPITALS

Blixer®: A unique concept



The Product Benefits

Ideal for preparing:

- portion-controlled, texture-modified meals (starters, main courses, desserts) for the healthcare sector.
- Pre-starters, soda siphon recipes and foams, as well as specialities such as tapenade, pesto and guacamole.

Efficient :

- With their leak proof lid, with built in scraper, this model makes 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 sanitation :

- Any parts that come into contact with food can be easily removed and cleaned, in compliance with the strictest sanitation standards.



Number of covers:

2 to 15



Users:

Hospitals, Retirement Homes, Caterers, Restaurants



In brief:

Blixers® are quick, efficient, simple to use and sturdy. Add to this a guarantee of a perfectly finished end product that contains all the goodness and flavor of the pre-liquidized food.

Blixer® 2

EFFICIENT

2.5 Qt. brushed stainless-steel bowl with a user friendly handle.



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

STURDY

Heavy duty industrial motor for longer lifespan.



HANDY

Polycarbonate lid equipped with a watertight joint.

SANITATION

All parts that are in contact with food are easily removed for cleaning.

SMALL PORTION CONTROL

Specially designed to process small quantities.



Delivered with a fine serrated blade knife.

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Distributor

STANDARDS :

Machines in compliance with:

