

robot coupe®

 **BLIXER®**
Blixer® 2

NEW



RESTAURANTS - CATERERS - NURSING HOMES - CRÈCHES



▶ Blixer® 2

NEW

EFFICIENT

2.9-litre 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.

HYGIENE

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

SMALL PORTION CONTROL

Specially conceived to process small quantities (from 200 g to 1.5 kg).



Delivered with a fine serrated blade knife.

▶ Gastronomy

« The essential tool for the trendy cuisine in gourmet bistros, top level restaurants, caterers and banquets. »

- In-a-glass-preparations
- Mises en bouche
- Zakouskis
- Siphons
- Cromesquis
- Emulsions
- Tapenade
- Houmous
- Tarama
- Guacamole
- Pesto
- Anchoyade
- Bell pepper dip



- Special «powders» for dry or dehydrated food : snails, mushrooms, ham, etc...

Blixer®: A unique concept



The Product Benefits

2 functions in 1 !

- The Blixers® combine the features of two well-known appliances: the cutter and the blender/mixer.

With the Blixer® 2 you can prepare:

- portion menus (starters, main dishes, desserts) with a modified texture for the health sector.
- in-a-glass preparations, mise en bouches, siphons, emulsions, or specialties such as tapenade, pesto, guacamole...

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 that come into contact with food can be easily removed and cleaned, in compliance with the strictest hygiene standards.



Number of covers:

2 to 15



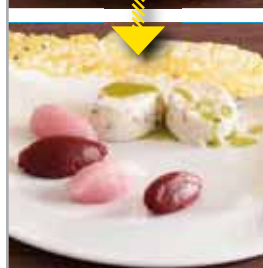
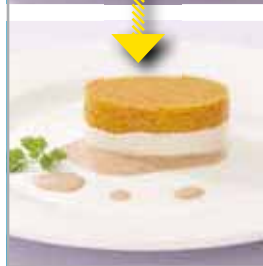
Users:

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.



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



▶ Calculate the total weight of pureed preparations per meal

	Portion weight		Number of blended meals		
Starter or dessert	_____ gr	X	_____ Meal	=	_____ gr

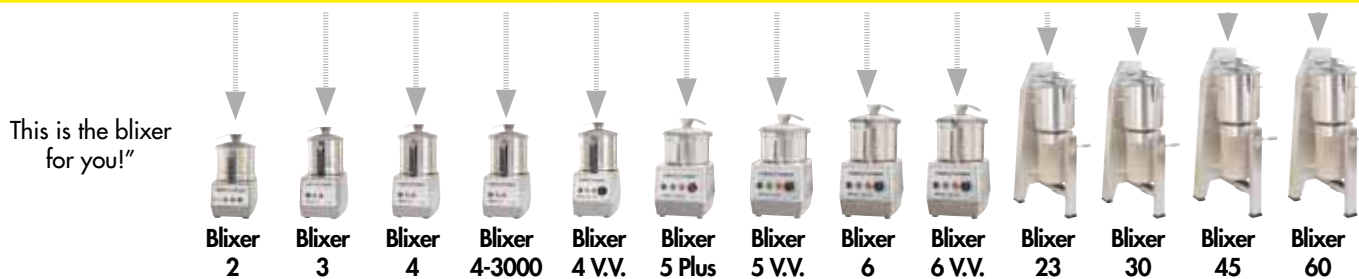
Example 80 gr **X** 10 Meals **=** 800 gr

	Portion weight		Number of blended meals		
Main course	_____ gr	X	_____ Meal	=	_____ gr

Example 300 gr **X** 10 Meals **=** 3 000 gr

▶ Find the Blixer® you need

What amounts do you need to process?	Special Single Portion	0.3 gr to 2 kg	0.4 gr to 2.5 kg	0.4 gr à 3,5 kg	0.4 gr to 3.5 kg	4 kg to 15 kg	6 kg to 20 kg	6 kg to 30 kg	6 kg to 45 kg				
Do you have a 3-phase power supply?	No	No	Yes	No	No	Yes	No	Yes	No	Yes	Yes	Yes	Yes



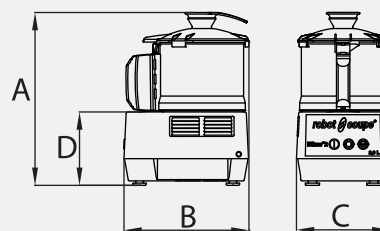
▶ INDUCTION MOTOR

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



Dimensions (in mm)

	A	B	C	D
Blixer® 2	389	281	210	165



	Characteristics						Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Motor base	Stainless-steel bowl capacity	Liquid capacity	net	gross
Blixer® 2	3 000	700	230 V/1 50 Hz 4,8	Polycarbonate	2,9 l	2,2 l	14	16

* 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:

Tél.: 02-9417 6233 - Fax : 02-9417 6787
email: sales@robotcoupe.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.com

Robot-Coupe U.S.A.:

Ph.: 1-800-824-1646 - Fax : 601-898-9134
info@robotcoupeusa.com

www.robot-coupe.com

Distributor

STANDARDS :

Machines in compliance with:

- The following European directives and related national legislation: 98/37/CEE, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.
- The following European harmonized standards and standards setting out health and safety rules : EN 292 - 1 and 2, EN 60204 - 1, 1998, EN 12852.

