

robot coupe®



BLIXER®

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

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



HOSPITALS - NURSING HOMES - LABORATORIES - RESTAURANTS



▶ Blixer® 5 • 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 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 300-3500 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 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 and Blixer® 6 models (1725 and 3450 rpm).



▶ Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 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

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

The Blixer® 4 V has a speed range of 370 - 3450 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, Blixer® 3 and Blixer® 4 have a single speed of 3450 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 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 sanitation :

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



Number of covers:

1 to 100



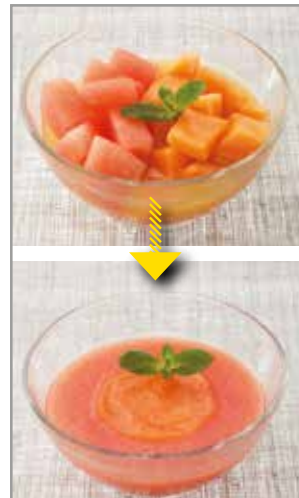
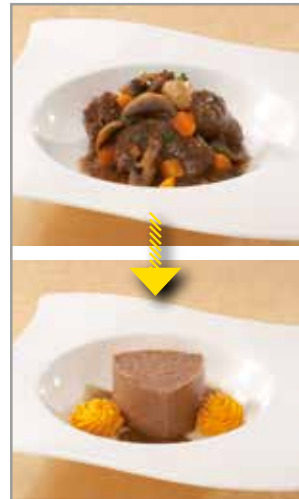
Users:

Hospitals, Nursing Homes, Crèches, 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.



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.



FINE DINING 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: homogenization of creams, ointments, mixed components, varied ingredients...

Unique Blixer® features



Bowl and lid scraper



Blade assembly with micro-ser-rated blades



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



3450-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

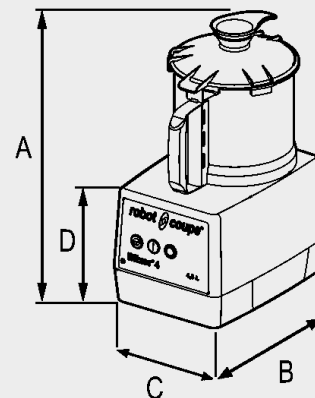
- **Asynchronous industrial motor for heavy duty** to guarantee longer life machine and reliability.
- Motor built on ball bearings for a **low noise process**, without any vibration.
- Direct drive motor :
 - **Extra powerful**
 - No belt device
 - **No maintenance**
 - No brushes.
 - **Stainless steel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



	Characteristics						Weight	
	Speed (rpm)	Power (HP)	Voltage* (Amp.)	Motor base	Stainless-steel bowl capacity	Liquid capacity	Net	Gross
Blixer® 2	3450	1	120V 60 Hz (9)	Polycarbonate	2.9 l	1.5 l	23 lbs	25 lbs
Blixer® 3	3450	1.5	120V 60 Hz	Polycarbonate	3.7 l	2 l	26,4 lbs	30 lbs
Blixer® 4	3450	1.5	120V 60 Hz	Metal	4.5 l	3 l	30,8 lbs	34 lbs
Blixer® 4 V	370 to 3450	2	120V 60 Hz	Metal	4.5 l	3 l	35,2 lbs	34 lbs
Blixer® 5	1725 and 3450	3	208-240V 60 Hz	Metal	5.5 l	3.5 l	46,2 lbs	60 lbs
Blixer® 5 V.V.	300 to 3500	3	120V 60 Hz	Metal	5.5 l	3.5 l	48,4 lbs	56 lbs
Blixer® 6	1725 and 3450	3	208-240V 60 Hz	Metal	7 l	4.5 l	50,6 lbs	63 lbs
Blixer® 6 V.V.	300 to 3500	3	120V 60 Hz	Metal	7 l	4.5 l	52,8 lbs	78 lbs

* Other voltages available

	Dimensions			
	A	B	C	D
Blixer® 2	15 1/4"	11"	8 1/4"	6.5"
Blixer® 3	16 15/16"	11 13/16"	8 3/4"	8"
Blixer® 4 Blixer® 4 V	18 1/2"	11 7/8"	8 11/16"	8"
Blixer® 5 Blixer® 5 V.V.	19 3/8"	14 7/16"	11"	8.3"
Blixer® 6 Blixer® 6 V.V.	20 13/16"	14 7/16"	11"	8.3"



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