

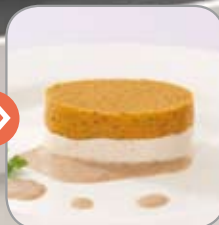
# robot coupe<sup>®</sup>

NEW



**BLIXER<sup>®</sup>**

Blixer<sup>®</sup> 8 • Blixer<sup>®</sup> 10 • Blixer<sup>®</sup> 15 • Blixer<sup>®</sup> 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.

Fine serrated twin-blade assembly **supplied as standard.**



- 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!



| 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           |  |

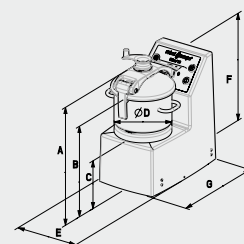
This is the Blixer® for you!



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



## robot coupe®

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## DISTRIBUTOR

### STANDARDS:

Machines in compliance with :

- The following European directives and related national legislation: 2006/42/EC, 2006/95/EEC, 2004/108/EC, 89/109/EEC, 2002/72/EEC, «RoHS» 2002/95/EC, «WEEE» 2002/96/EC.
- The following European harmonized standards and standards setting out health and safety rules: EN 12100 1 and 2 -2003, EN 60204 -1 (2006), EN 1678 - (1998), EN 12852.

