

# robot coupe®



**BLIXER®**

Blixer 3 • Blixer 4 • Blixer 4 V.V. • Blixer 5 Plus  
Blixer 5 V.V. • Blixer 6 V.V.

NEW



HOSPITALS - NURSING HOMES - CRÈCHES - RESTAURANTS



## Blixer® 5 Plus • Blixer® 5 V.V. • Blixer® 6 V.V.

Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

**Automatic locking of bowl.**

Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

An **all-metal motor base** for greater sturdiness.

The **Blixer 5 V.V.** and Blixer 6 V.V. have a speed range of **300 to 3 000 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 Plus** and **Blixer 5 V.V.**

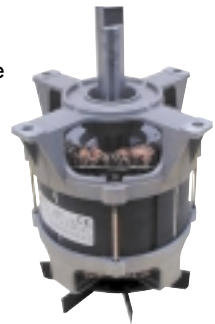


The **Blixer 6 V.V.** has a stainless-steel, fine serrated blade which can be entirely dismantled.

The **Blixer 5 Plus** has two speeds: **1 500 and 3 000 rpm.**

## INDUCTION MOTOR

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



## Blixer® 3 • Blixer® 4 • Blixer® 4 V.V.

**4-litre, stainless-steel bowl with handle** for the Blixer 4 and Blixer 4 V.V.. models.

An **all-metal motor base** makes the Blixer 4 and Blixer 4 V.V. even sturdier.

The **Blixer 4 V.V.** has a speed range of **300 to 3 000 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 3** has a single speed of **3 000 rpm.**

The **Blixer 4** has two speeds: **1 500 and 3 000 rpm.**

# BLIXER



## 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 realise your 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 hygiene :

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



## Number of covers :

10 to 100



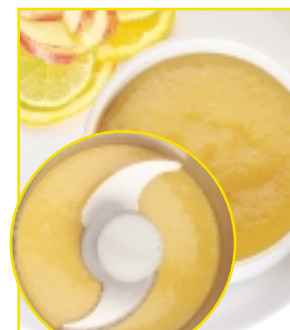
## Target :

Hospitals, Nursing Homes, Crèches, Restaurants


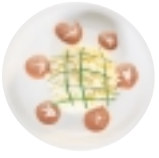
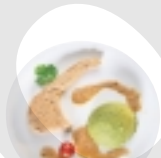





## In brief :

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.



## EXAMPLES OF USE

HOSPITAL USES	DELICATESSENS USES
<b>SPOON FEEDING</b> <ul style="list-style-type: none"> <li>• Minced foods: meat, fish, etc.</li> <li>• Mousses: vegetables, fish, etc.</li> <li>• Vegetables purees</li> <li>• Compotes of stewed fruits.</li> </ul> 	<ul style="list-style-type: none"> <li>• <b>Butter mixtures:</b> snail butter, salmon butter, anchovie butter...</li> <li>• <b>Sauces:</b> green sauce, mayonnaise, remoulade, ailloli, emulsified sauces with tomatoes, cream, parsley...</li> <li>• <b>Vegetable mousses.</b></li> <li>• <b>Grinding:</b> lobster, scampi, seashells...</li> </ul> 
<b>SEMI-LIQUID FEEDING</b> This simply entails diluting spoon-feeding preparations: <ul style="list-style-type: none"> <li>• soups / creamed soups</li> <li>• minced meat + gravy</li> <li>• puree + liquid (broth, milk, etc.)</li> <li>• fruits compotes + syrup or water</li> </ul> 	<b>PHARMACEUTICAL AND CHEMICAL LABORATORY USES</b> <ul style="list-style-type: none"> <li>• <b>Grinding:</b> herbs, seeds, powders, tablets...</li> <li>• <b>Mixing:</b> homogeneization of creams, ointments, mixed components, varied ingredients...</li> </ul>
<b>LIQUID FEEDING (for use via tubes)</b> <ul style="list-style-type: none"> <li>• Soups and any preparations that can be liquidized.</li> </ul> 	

Characteristics	Blixer 3	Blixer 4	Blixer 4 V.V.	Blixer 5 Plus	Blixer 5 V.V.	Blixer 6 V.V.
 <b>Motor base</b>	ABS	Metallic	Metallic	Metallic	Metallic	Metallic
<b>Speed (rpm.)</b>	3000	1500 and 3000	300 to 3000	1500 to 3000	300 to 3000	300 to 3000
 <b>Stainless steel bowl capacity (litre)</b>	3.5	4	4	5.5	5.5	6.5
<b>Liquid capacity (litre)</b>	2.0	2.5	2.5	3.5	3.5	4.5



## Robot-Gun

Makes pureed dishes appear more appealing and easily made with Robot-Gun.

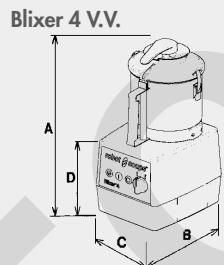
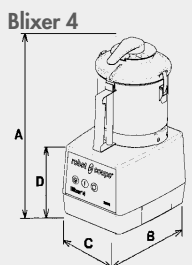
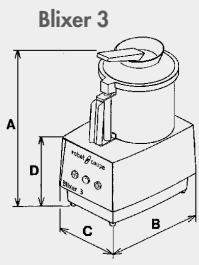
1.36 kg capacity calibrated filler tube allowing accurately measured portions of 28 g per trigger pull.

Dimensions : 470 x 102 x 180 mm.

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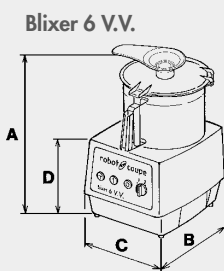
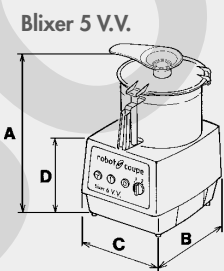
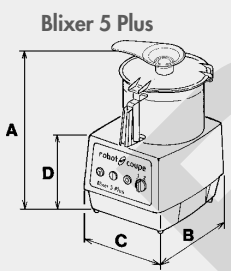
	Electrical data				Dimensions (in mm)				Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage	A	B	C	D	net	gross
<b>Blixer 3</b>	3 000	750	4,8	230 V 50 Hz / 1	420	330	210	190	14	16
<b>Blixer 4</b>	1 500 and 3 000	1 000	2,7	400 V* 50 Hz / 3	460	304	226	255	15	17
<b>Blixer 4 V.V.</b>	3 000	1 100	10	230 V 50 Hz / 1	480	304	226	255	15	17



\*Other voltages available.



	Electrical data				Dimensions (in mm)				Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage	A	B	C	D	net	gross
<b>Blixer 5 Plus</b>	1 500 and 3 000	1 300	3,4	400 V* 50 Hz / 3	500	340	270	265	24	26
<b>Blixer 5 V.V.</b>	300 to 3 000	1 400	12,5	230 V 50 Hz / 1	500	340	270	265	24	26
<b>Blixer 6 V.V.</b>	300 to 3 000	1 500	13	230 V 50 Hz / 1	535	370	270	265	26	28



\*Other voltages available.

**STANDARDS: MACHINES IN COMPLIANCE WITH:** • The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 90/128/EEC. • The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1992), EN 12852.



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