

# robot coupe®

## BLIXER®

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

NEW



HOSPITALS - NURSING HOMES - CRÈCHES - RESTAURANTS

▶ **Blixer® 5 Plus • Blixer® 5 V.V. • Blixer® 6  
Blixer® 6 V.V.**

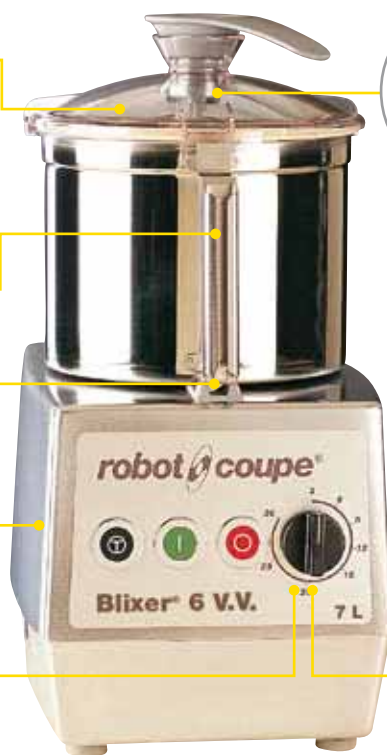
Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

Automatic locking of bowl.

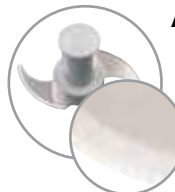
Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

An all-metal motor support for greater sturdiness.

The Blixer® 5 V.V. and Blixer® 6 V.V. have a speed range of 300 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.



Detachable fine-serrated blades made from stainless steel for the Blixer® 6 and Blixer® 6 V.V.

Dual-speed Blixer® Plus and Blixer® 6 models (1 500 and 3 000 rpm).

▶ **Blixer® 3 • Blixer® 4 • Blixer® 4 V.V.**

**NEW**

3.7-litre stainless-steel bowl with handle for the Blixer® 3 model.

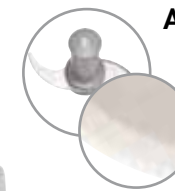
4.5-litre stainless-steel bowl with handle for the Blixer® 4 and Blixer® 4 V.V. models.

An all-metal motor support 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®: 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 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



## 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.



## 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.



### CORDON 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...



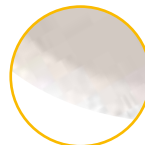
### PHARMACEUTICAL AND CHEMICAL LABORATORY USES

- Grinding: herbs, seeds, powders, tablets...
- Mixing: homogeneization of creams, ointments, mixed components, varied ingredients...

## Unique Blixer® features



Bowl and lid scraper



Blade assembly with micro-serrated blades



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



3 000-rpm processing speed to ensure a truly smooth consistency.



Lid fitted with a seal making it totally watertight.



Available in a variable-speed version (300-3 000 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 **silent process**, without any vibration.
- Direct drive motor :
  - **Extra powerful**
  - No belt device
  - **No maintenance**
  - No brushes.
  - **Stainless steel motor shaft.**

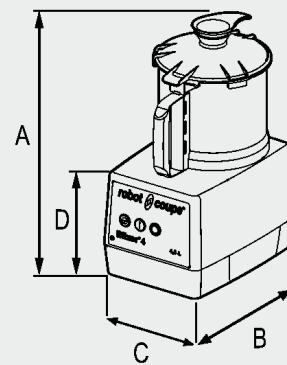


We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.  
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CE mark	Characteristics						Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Motor base	Stainless-steel bowl capacity	Liquid capacity	net	gross
<b>Blixer® 3</b>	3 000	750	230 V/1 50 Hz 4.8	Polycarbonate	3.7 l	2 l	14 kg	16 kg
<b>Blixer® 4 -3000</b>	3 000	900	230 V/1 50 Hz 4.8	Metal	3.7 l	3 l	15 kg	17 kg
<b>Blixer® 4</b>	1500 and 3000	1 000	400 V*/1 50 Hz 4.8	Metal	4.5 l	3 l	15 kg	17 kg
<b>Blixer® 4 V.V.</b>	3 000	1 100	230 V/1 50 Hz 10	Metal	4.5 l	3 l	15 kg	17 kg
<b>Blixer® 5 Plus</b>	1500 and 3000	1300	400 V*/3 50 Hz 3.4	Metal	5.5 l	3.5 l	24 kg	26 kg
<b>Blixer® 5 V.V.</b>	300 to 3000	1400	230 V/1 50 Hz 12.5	Metal	5.5 l	3.5 l	24 kg	26 kg
<b>Blixer® 6</b>	1500 and 3000	1300	400 V/1 50 Hz 13	Metal	7 l	4.5 l	26 kg	28 kg
<b>Blixer® 6 V.V.</b>	300 to 3000	1500	230 V/1 50 Hz 13	Metal	7 l	4.5 l	26 kg	28 kg

### Dimensions (in mm)

	A	B	C	D
<b>Blixer® 3</b>	420	330	210	190
<b>Blixer® 4</b>	480	304	226	255
<b>Blixer® 4-3000</b> <b>Blixer® 4 V.V.</b>	480	304	226	255
<b>Blixer® 5 Plus</b>	500	340	270	265
<b>Blixer® 5 V.V.</b>	500	340	270	265
<b>Blixer® 6</b> <b>Blixer® 6 V.V.</b>	535	370	270	265



\* Other voltages available

# robot coupe®

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### 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.

