

robot coupe[®]

 Blixer[®] 23 • Blixer[®] 30 • Blixer[®] 45 • Blixer[®] 60



HOSPITALS - NURSING HOMES - CRÈCHES - RESTAURANTS

▶ Blixer® 23 • 30 • 45 • 60

CONTROL PANEL

- **0-15 minute timer.**
When the appliance is used, it automatically repeats the processing time selected on the previous occasion, unless the user sets a different one.
- **Stainless-steel control buttons flush with the casing,** making them easier to clean and longer lasting.
- **Safety indicator lights** to ensure risk-free use.
- **Pulse control** for greater cutting precision.

BOWL-BASE BLADE ASSEMBLY

- Exclusive to Robot-Coupe, ensuring total homogeneity of processed foodstuffs, even when small amounts are involved.

BOWL

- **Tilting bowl** making it easier to empty.
- **Removable bowl,** exclusive to Robot-Coupe, for hassle-free cleaning

FRAME

- **100% stainless-steel** with system of 3 sturdy built-in legs:
 - ensuring total stability of the appliance and risk-free use,
 - taking up very little space,
 - making cleaning easier.

LID

- **Transparent polycarbonate lid** to enable user to monitor processing.
- **Watertight lid** requiring a single movement to lock it into position.
- Lid specially designed to direct liquid back into processing bowl when opened.
- **Opening in centre of lid** for adding liquid or dry ingredients during processing.
- **Lid and seal designed to be dismantled** simply and quickly for thorough cleaning.

BOWL SCRAPER

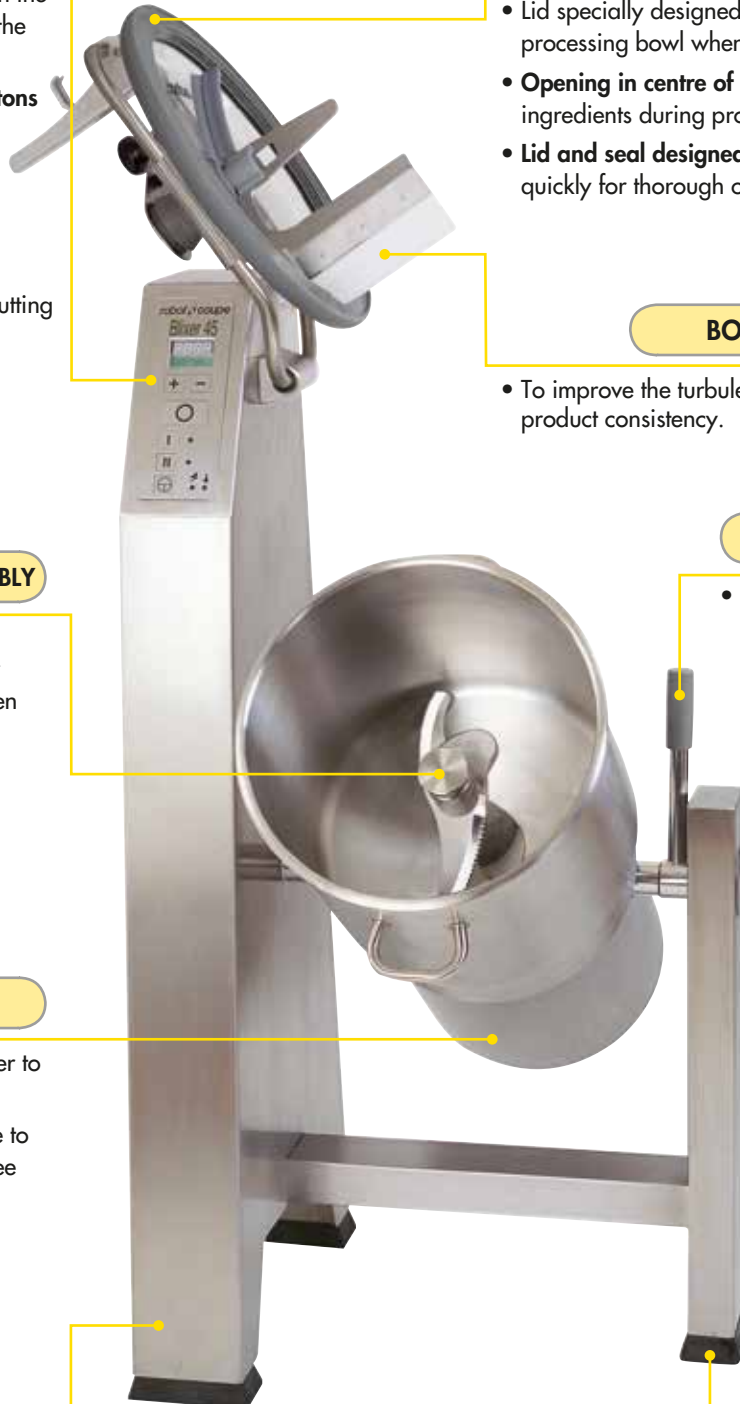
- To improve the turbulence and consequently the end-product consistency.

TILTING LEVER

- Ergonomic lever enabling the user to tilt the bowl at various angles, even horizontally.

WHEELS

- **3 retractable wheels** making it easier to move the appliance in order to clean the surface underneath.





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 mixed, raw or cooked, liquid, semiliquid or pasty meals.

Efficacy:

- With their large liquid 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.

Ease of use:

- All stainless steel machine for space saving, built with a removable bowl and tilting seal for easier cleaning and to empty the bowl easily.
- Control panel designed for a simple and reliable use, and equipped with a timer for a better preparation control.



Number of covers:

from 100 to 3,000 +



Quantities processed by operation:

from 4 to 45 kg



Target:

Hospitals, Nursing homes, Crèches, Restaurants



In brief:

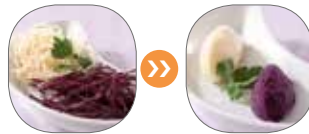
Blixers are quick, efficient, simple to use and robust. Add to this guarantee of a perfectly finished end product that contains all the goodness and flavour of the pre-liquidized food.

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.



DELICATESSENS USES

- 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

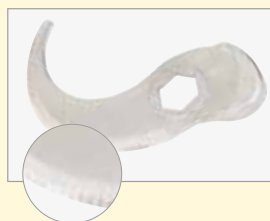
- Grinding:** herbs, seeds, powders, tablets...

- Mixing:** homogeneization of creams, ointments, mixed components, varied ingredients...

Models	Blixer 23	Blixer 23	Blixer 23	Blixer 23
Bowl capacity (in litres)	23	28	45	60
Speeds (rpm)	1,500 to 3,000	1,500 to 3,000	1,500 to 3,000	1,500 to 3,000
Timer	●	●	●	●
Number of covers	100 to 400 +	100 to 500 +	200 to 1,000 +	300 to 3,000 +
Maximum quantities processed	4 to 15 kg	4 to 20 kg	6 to 30 kg	6 to 45 kg

BLADES

In order to guarantee perfect results every time, Robot-Coupe has developed **new patented blade profiles** providing optimum cutting quality. **Perfectly balanced** to prevent any vibration, these blades are available with three different types of edge



Fine serrated edge for all blending tasks, as well as for homogeneous and smooth-textured preparations.



Delivered with a **fine serrated 2-blade assembly**

To obtain the best results, it is important to get the spacing between the blades right and to take into account the maximum processing capacities (see table).

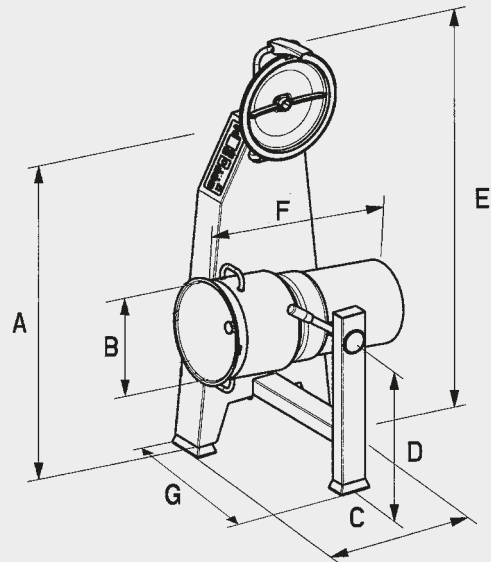
As inventors and market leaders, Robot-Coupe offers the most complete range of Blixers®, a choice of models with capacities ranging from 2.9 litres to 60 litres.



	Electrical data					Weight (kg)	
	Speed (rpm)	Power (watts)	Intensity (Amp)	Voltage*	Stainless-steel bowl capacity	Net	Gross
Blixer® 23	1,500 & 3,000	4,500	11	400V/50 Hz/3	23 litre	110	131
Blixer® 30	1,500 & 3,000	5,400	23	400V/50 Hz/3	28 litre	110	131
Blixer® 45	1,500 & 3,000	9,000	35	400V/50 Hz/3	45 litre	138	165
Blixer® 60	1,500 & 3,000	11,000	20	400V/50 Hz/3	60 litre	150	177

* Other voltages available

Dimensions (mm)				
	Blixer 23	Blixer 30	Blixer 45	Blixer 60
A	1250	1250	1400	1400
B	320	360	400	450
C	600	600	600	600
D	590	590	640	640
E	1620	1620	1800	1820
F	800	800	870	870
G	700	720	760	810



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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, CE n° 1935/2004, UE n° 10/2011.
- The requirements of the European harmonized standards and the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678, EN 12852.

