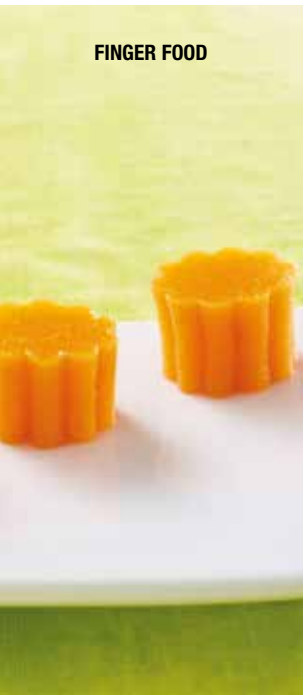
robot coupe®

BLIXER®

Table-top models: BLIXER2, BLIXER3, BLIXER4, BLIXER5, BLIXER5VV, BLIXER7, BLIXER7VV

HOSPITALS - NURSING HOMES - LABORATORIES - RESTAURANTS



BLIXER5 - BLIXER5VV
BLIXER7 - BLIXER7VV

Stainless steel bowl: Large capacity 5.9 Qt. or 7.5 Qt. Save time by increasing the quantities processed. The high bowl shaft is designed to produce liquid textures.

Bottom bowl based blade: to work with small and large quantities for better menu management.

Removable attachments: for easy cleaning of parts in contact with food.

Blixer® arm: for finer, more homogeneous results.

Fine serrated blade: to turn all cooked and raw ingredients into texture-modified foods.

Ergonomic Soft Touch handle: Greater convenience.

Timer: countdown and stopwatch. For precise work.

BLIXER2 - BLIXER3 - BLIXER4

Stainless-steel bowl with handle:
2.5 Qt. for the **BLIXER2**
3.5 Qt. for the **BLIXER3**
4.5 Qt. for the **BLIXER4**

Blixer® 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.

An all-metal motor support makes the **BLIXER4** even sturdier.

The **BLIXER2, BLIXER3** and **BLIXER4** have a single speed of **3 450 rpm.**

Blixer® - for a healthy, balanced diet!

The Blixer®, especially designed for the healthcare sector, turns products into texture modified foods.

All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be eaten by everyone at the table, even the most elderly.

2 FUNCTIONS IN 1 !
The Blixers® combine the features of two well-known appliances: the cutter and the blender/mixer.
Their unique concept guarantees a perfectly homogenous texture.

EFFICIENT:
It is easy and simple to turn the dish of the day into a texture-modified meal in just a few minutes.

HEAVY-DUTY, RELIABLE AND LONG-LASTING:
- **Industrial motor for heavy duty** use guarantees longer life and reliability.
- Motor built on ball bearings for silent operation, without any vibration.
- Motor directly engaged with accessories for higher output.
- Simple drive system based design.
- **No maintenance:** no brushes.

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

Number of portions:
10 to 100

Users:
Hospitals, Nursing Homes, Laboratories, 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 flavor of the pre-processed food.

NORMAL TEXTURE

MODIFIED TEXTURE

FINGER FOOD

Unique Blixer® features

Blixer® arm
a patented, essential tool to improve turbulence in the bowl and thus produce finer-textured, more homogenous results.

Lid
fitted with a seal making it totally watertight.

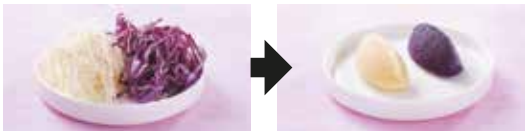
High bowl shaft
perfectly suited to texture-modified processing.

Fine-serrated blade as standard equipment to easily turn any ingredient into texture-modified food.

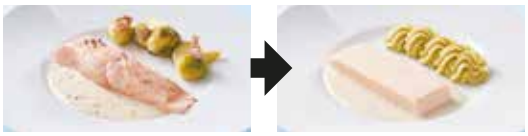
Standard speed of 3 450 rpm
guarantees an extremely fine texture to suit everyone's needs. A variable speed version is also available for greater flexibility of use.

Healthcare sector

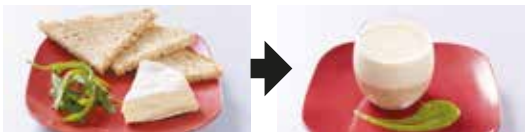
Entrees



Mains



Cheese



Restaurants - Gastronomy

Emulsions, appetizers, tapenade, hummus, tarama, pesto, etc.

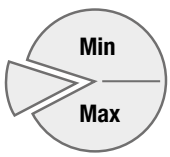
Dry grinding, special "powders" for dry and dehydrated foods.

How to choose your Blixer®

1> Calculate the total weight of the texture-modified portions required.

Average portion		Number of portions required		Total weight
Entree	**2.8 oz**	**x**	**Portions =**	**oz**
Meat / fish	**3.5 oz**	**x**	**Portions =**	**oz**
Vegetables / Carbs	**7 oz**	**x**	**Portions =**	**oz**
Dessert	**2.8 oz**	**x**	**Portions =**	**oz**

Number of 7 oz portions



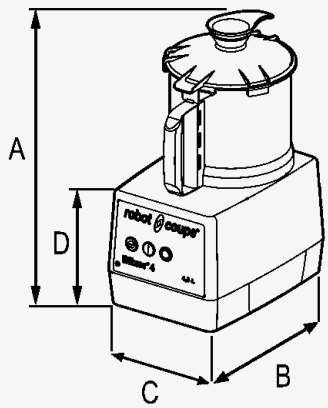
2> Refer to the indications of the amounts processed per operation given in the product description.

IDDSI
International Dysphagia Diet Standardisation Initiative

All ingredients processed with the Blixer meet IDDSI regulations.
Possible textures: 5, 4 and 3.

	Electrical data							Shipping Weight
	Speed (rpm)	Power	Intensity (Amp)	Motor base	Stainless-steel bowl capacity	Quantities processed (Lbs)		
						Min	Max	
BLIXER2	3450	1 HP	120V/1 60 Hz - 7	Polycarbonate	2.5 Qt.	Single portion model		25 Lbs
BLIXER3	3450	1.5 HP	120V/1 60 Hz - 5.5	Polycarbonate	3.5 Qt.	0.6	4.5	30 Lbs
BLIXER4	3450	1.5 HP	120V/1 60 Hz - 5.5	Metal	4.5 Qt.	0.8	6.6	34 Lbs
BLIXER5	1800 and 3600	3 HP	208-240V/3 60 Hz - 3.4	Metal	5.9 Qt.	1.1	7.7	57 Lbs
BLIXER5VV	300 to 3600	2 HP	120V/1 60 Hz - 5.8	Metal	5.9 Qt.	1.1	7.7	57 Lbs
BLIXER7	1800 and 3600	3 HP	208-240V/3 60 Hz - 3.4	Metal	7.5 Qt.	1.3	9.9	58 Lbs
BLIXER7VV	300 to 3600	2 HP	120V/1 60 Hz - 5.8	Metal	7.5 Qt.	1.3	9.9	58 Lbs

	Dimensions (in inch)			
	A	B	C	D
BLIXER2	15.3	11	8.3	6.5
BLIXER3	16 15/16	11 13/16	8 3/4	8
BLIXER4	19 1/4	12 15/16	8 11/16	8
BLIXER5	21 17/64	13 25/64	10 7/16	10 5/8
BLIXER7	22 17/64	13 25/64	10 7/16	10 5/8



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Conforms to UL NSF/ANSI Std 763 Std 8
Certified to CAN/CSA Std C22.2 No.195

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