

# robot coupe®



## BLIXER®

Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V.V.

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



HOSPITALS - NURSING HOMES - CRÈCHES - RESTAURANTS



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

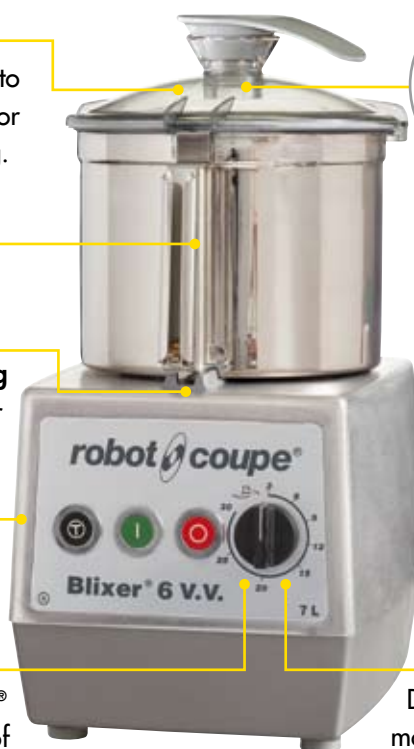
Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

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 3500 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® 5 Plus and Blixer® 6 models (1500 and 3000 rpm).



## ► Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V.V.

Stainless-steel bowl with handle:

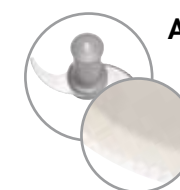
2.9-litre for the Blixer® 2  
3.7-litre for the Blixer® 3  
4.5-litre for the Blixer® 4 and Blixer 4 V.V.

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 3500 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® 2 and Blixer® 3 have a single speed of 3000 rpm.  
The Blixer® 4 has two speeds: 1500 and 3000 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

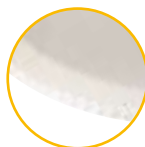
- Grinding: herbs, seeds, powders, tablets...
- Mixing: homogenization of creams, ointments, mixed components, varied ingredients...



## Unique Blixer® features



Bowl and lid scraper



Blade assembly with micro-serrated blades



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



3000-rpm processing speed to ensure a truly smooth consistency.



Lid fitted with a seal making it totally watertight.



Available in a variable-speed version (300-3500 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.**

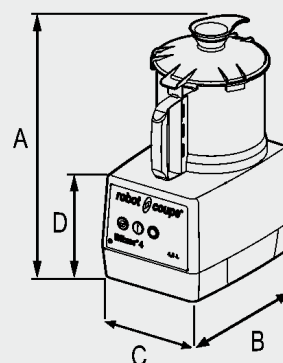


CE mark	Characteristics						Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Motor base	Stainless-steel bowl capacity	Liquid capacity	Net	Gross
<b>Blixer® 2</b>	3000	700	230 V/1 50 Hz 4.8	Polycarbonate	2.9 l	2.2 l	9,8 kg	11 kg
<b>Blixer® 3</b>	3000	750	230 V/1 50 Hz 4.8	Polycarbonate	3.7 l	2 l	14 kg	16 kg
<b>Blixer® 4-3000</b>	3000	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>	300 to 3500	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 3500	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 3500	1500	230 V/1 50 Hz 13	Metal	7 l	4.5 l	26 kg	28 kg

### Dimensions (mm)

	A	B	C	D
<b>Blixer® 2</b>	389	281	210	165
<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



[sales@wgafoodequip.com.au](mailto:sales@wgafoodequip.com.au)

02 4228 9733

[www.wgafoodequip.com.au](http://www.wgafoodequip.com.au)

### 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, IP 55, IP 34.

