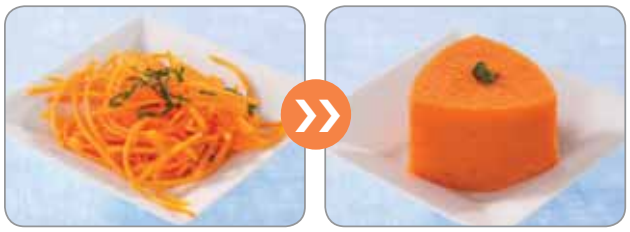
wga FOOD SERVICE EQUIPMENT

robot coupe®

Health Care – Modified texture preparations

Robot Coupe provides the solution with a range of Blixer machines which are cutter/emulsifiers. They enable a normal meal to be modified so that people requiring soft feeds can be catered for from the same menu. The nutritional value of foods is retained.

- Carrot purée/emulsion
- Raw red cabbage and celery
- Beetroot in vinaigrette and lamb's lettuce salad
- Tabbouleh
- Raw tomato and cucumber
- Stuffed tomato
- Salmon steak with rice
- Blanquette of Veal
- Couscous
- Turkey sauté
- Steak with potato gratin
- Pear and almond soufflé
- Granny Smith compotê
- Blended rice pudding
- Citrus tart



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Modified texture

STARTER

Celeriac and red cabbage puréed food

Varation on a raw cucumber and tomato theme

MAIN COURSE

Salmon steak with rice

Blanquette of Veal

DESSERT

Pear and almond soufflé

Blended Granny Smith apple

Performance rates

Model	Bowl capacity (litre)	Maximum capacity (kg)		No. of covers
		Mini	Maxi	
Blixer 2	2.9	Special monoportion		
Blixer 3	3.7	0.3	2	2 to 10
Blixer 4 - 4 V.V.	4.5	0.4	3	2 to 15
Blixer 5 Plus - 5 V.V.	5.5	0.5	3.5	3 to 18
Blixer 6 V.V.	7	0.6	4.5	3 to 23
Blixer 8	8	1	5	5 to 25
Blixer 10	11.5	2	6.5	10 to 33
Blixer 15	15	3	10	15 to 50
Blixer 20	20	3	13	15 to 65
Blixer 23	23	4	15	20 to 75
Blixer 30	28	4	20	20 to 100
Blixer 45	45	6	30	30 to 150
Blixer 60	60	6	45	30 to 225