



robot coupe®

BLIXER

**YOUR PARTNER IN
TEXTURE MODIFIED
DIETS**

BLIXER : A UNIQUE CONCEPT

- **2 functions in 1 machine** – The **Blixer** combines the features of a traditional cutter bowl and the blender. The **Blixer** will easily puree raw or cooked food.
- **Efficient** – The **Blixers** large capacity and leak proof lid , with built in scraper makes it simple to prepare all types of mixed and liquefied food .
- **Safe and Reliable** – A safety device fitted to the lid prevents access to moving blades and an integral motor braking device ensures operator safety
- **Perfect Sanitation** – Any part that touches food is easily removed for cleaning and sanitation.

UNIQUE BLIXER FEATURES

- Bowl and lid scraper
- Lid fitted with seal for totally watertight operation
- High hub in the bowl for processing large quantities of liquid ingredients
- Blade assembly with micro-serrated blades ensure a truly smooth consistency
- 3600-RPM processing speed for fast and consistent product modification
- Available in variable-speed for greater operating flexibility

Typical User Applications

- Spoon Feeding –Minced foods : Meat and Fish
- Mousses : Vegetables and Fish
- Vegetable purees
- Fruit compotes
- Dessert purees
- Soup purees
- Creamed soups



Additional User Applications

- Butter Mixtures – compound butters
- Nut Butters
- Sauces – aoli, remoulade
- Salad dressings
- Emulsifications
- Grinding fresh herbs and seeds
- Grinding fresh nuts for pastry applications



Healthcare – Pureed Food

- Robot Coupe has solutions to your every need, with it's comprehensive range of 16 Blixers. **Blixers** are ideal for preparing texture modified meals. Not only is the composition of a normal meal retained – starter, main course, dessert, either raw or cooked – but also keeps the full nutritional value without loss of essential vitamins and minerals .

Machine Sizing Guidelines/ 7 Ounce Portions

- Blixer 3 2 to 10
- Blixer 4-Blixer 4V 2 to 15
- Blixer 5 – Blixer 5VV 3 to 20
- Blixer 6 - Blixer 6 VV 3 to 23
- Blixer 8 5 to 25
- Blixer 10 10 to 35
- Blixer 15 15 to 50
- Blixer 20 15 to 65

Machine Sizing Guide/ 7 Ounce Portions

- Blixer 23 20 to 75
- Blixer 30 20 to 100
- Blixer 45 30 to 150
- Blixer 60 30 to 225