

# Robot Coupe Blixer 4-3000



Leak-proof **polycarbonated lid with special seal** which also allow addition of liquid or ingredients during processing without opening the lid.

**Bowl & lid scraper** for even mixing, made of two parts for easy dismantle and cleaning purpose.



4.5L **brushed stainless steel bowl** with handle.



**Tall bowl chimney** for processing large amount of liquid food.



A **fine serrated blade** is supplied as a standard attachment, with a cap which can be removed for cleaning.



**Single speed of 3000 rpm** to ensure a truly smooth consistency.

**All-metal motor casing** makes the blixer more sturdier.



**Induction motor** using direct drive system, stainless steel motor shaft for durable, silent and more powerful performance.



Code	MIS-BLIXER4
Capacity	4.5 L
Power	900 Watts
Voltage	Single phase
One Speed	3000 rpm
Dimensions	242x332x479 mm (LxWxH)
Gross Weight	17.3kg
Amount need to process	0.4 - 3kg

## 2 function in 1

*Combination of cutter and blender/mixer that can produce minced, pureed, textured modified food within single machine at the press of a button. It is so easy to use and space saving too!*

## Efficient

*It is the only machine that can handle both cooked and raw foodstuffs, without the need to add any liquid. All nutritional value and flavor are retained. With 3000rpm speed, a consistent smooth texture can be achieved. The tall bowl chimney, leak-proof lid and built-in scraper design allow quick and even mixing of large quantity of dry or liquid food.*

## Reliable

*A safety device fitted to the lid prevents access to moving blades. 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).*

## ▶ 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: homogeneization of creams, ointments, mixed components, varied ingredients...

#### Before (original texture)



Raw Apple Compote

#### After (modified texture)



Poached Pear and Almond Souffle



Fish Fillet with Pesto Sauce, Beetroot and Radish

