

Blixer®



TABLE-TOP Blixer®

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FLOOR-STANDING Blixer®

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THE SOLUTION FOR TEXTURE MODIFIED FOOD

The Blixer®, especially designed for the healthcare sector, turns raw 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.



TABLE-TOP Blixer®

INNOVATION

Blixer® ARM
For a more even
consistency.
Easy to remove and clean
for **perfect hygiene**.



INDUCTION MOTOR

Very powerful, to withstand intensive
use over a long period of time.

Easy Guide



Fine serrated blade.



OPENING

So that liquids and solid
ingredients can be added
during use.

LID

Equipped with a seal for
perfect watertightness.



HIGH BOWL SHAFT

High bowl shaft to
process **large liquid**
quantities.

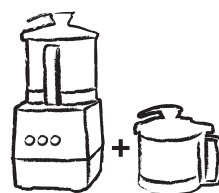
Standard speed of
3 000 rpm for **perfectly**
even consistency.



**INDUCTION
MOTOR**

WHY HAVE A SECOND PROCESSING BOWL?

- Better organisation in the kitchen
- Reduces waiting time between 2 wash-ups



**1 bowl for cold
preparations**



**1 bowl for hot
preparations**

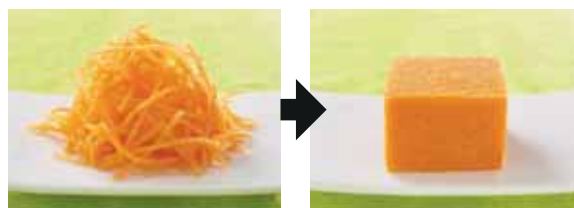


HEALTHCARE SECTOR - TEXTURE MODIFIED MEALS.....

Entrees

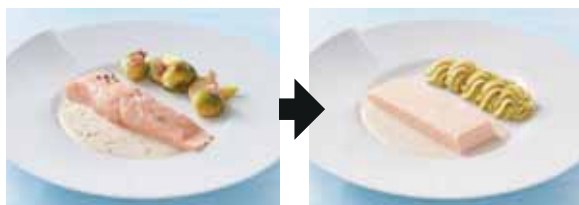


DUO OF RAW RED CABBAGE AND CELERIAC



FRESHLY GRATED CARROTS

Mains

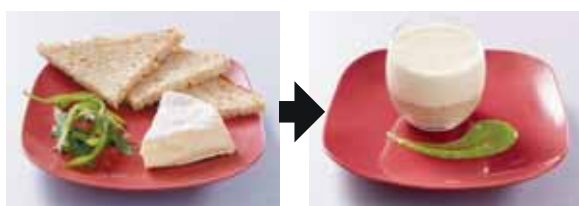


SALMON FILET AND CABBAGE



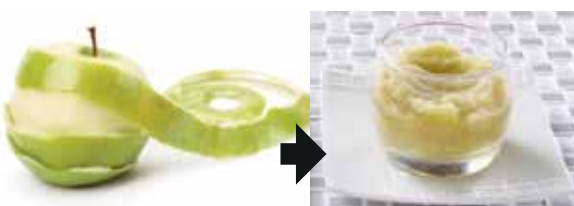
VEAL BLANQUETTE

Cheese



CAMEMBERT AND WHOLEMEAL BREAD

Desserts



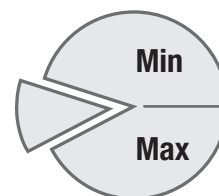
RAW GRANNY SMITH APPLE COMPOTE

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	80 g	X Portions =	g
Meat / fish	100 g	X Portions =	g
Vegetables / Carbs	200 g	X Portions =	g
Dessert	80 g	X Portions =	g

Number of 200 g portions



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

RESTAURANTS - GASTRONOMY.....

It didn't take long for traditional and Asian food chefs to adopt the Blixer® for all their preparations:

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



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



[BACK TO SUMMARY](#)

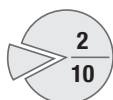
TABLE-TOP Blixer®

Number of
200 g
portions

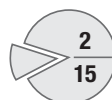
Quantities
processed per
operation



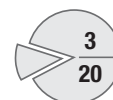
Single portion model



0.3 to 2 kg



0.4 to 3 kg



0.5 to 3.8 kg

VARIABLE SPEED from 300 to 3 500 rpm

Blixer® 4 V.V.

4.5 L



- Single phase

Blixer® 5 V.V.

5.9 L



- Single phase

2 SPEEDS 1 500 and 3 000 rpm

Blixer® 4 - 2V

4.5 L



- Three phase

Blixer® 5 - 2V

5.9 L



- Three phase

1 SPEED 3 000 rpm

Blixer® 2

2.9 L



- Single phase

Blixer® 3

3.7 L



- Single phase

Blixer® 4 - 1V

4.5 L



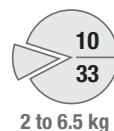
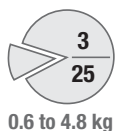
- Single phase

Blixer® 5 - 1V

5.9 L



- Single phase



VARIABLE SPEED from 300 to 3 500 rpm

Blixer® 7 V.V.

7.5 L



- Single phase

Blixer® 8 V.V.

8 L



- Single phase

Blixer® 10 V.V.

11.5 L



- Single phase

2 SPEEDS 1 500 and 3 000 rpm

Blixer® 7

7,5 L



- Three phase

Blixer® 8

8 L



- Three phase

Blixer® 10

11.5 L



- Three phase

PERFORMANCE RATES

Models	Quantities processed (kg)			Number of 200 g portions
	Bowl capacity (litres)	Min	Max	
Blixer® 2	2.9	Single portion model		
Blixer® 3	3.7	0.3	2	2 to 10 
Blixer® 4	4.5	0.4	3	2 to 15 
Blixer® 5 - 5 V.V.	5.9	0.5	3.8	3 to 20 
Blixer® 7 - 7 V.V.	7.5	0.6	4.8	3 to 25 
Blixer® 8 - 8 V.V.	8	1	5.5	5 to 28 
Blixer® 10 - 10 V.V.	11.5	2	6.5	10 to 33 

Find all our floor standing models on page 114



Blixer® 2

Motor	Induction
Power	700 W
Voltage	Single phase
Speed	3 000 rpm
Pulse	✓
Motor base	Composite material
Bowl	2.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	Single portion

Blixer® 3

Motor	Induction
Power	750 W
Voltage	Single phase
Speed	3 000 rpm
Pulse	✓
Motor base	Composite material
Bowl	3.7 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	2-10

Blixer® 4 - 1V

Motor	Induction
Power	900 W
Voltage	Single phase
Speed	3 000 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	2-15

Choose your model:



Blixer® 2	Ref.	
Blixer® 2 230V/50/1	33228	
Blixer® 2 230V/50/1 UK plug	33232	
Blixer® 2 230V/50/1 DK	33229	
Blixer® 2 220V/60/1	33233	
Blixer® 2 120V/60/1	33234	

Blixer® 3	Ref.	
Blixer® 3 230V/50/1	33197	
Blixer® 3 230V/50/1 UK plug	33198	
Blixer® 3 230V/50/1 DK	33200	
Blixer® 3 220V/60/1	33201	
Blixer® 3 120V/60/1	33202	

Blixer® 4 - 1V	Ref.	
Blixer® 4-1V 230V/50/1	33208	
Blixer® 4-1V 230V/50/1 UK plug	33209	
Blixer® 4-1V 220V/60/1	33211	
Blixer® 4-1V 120V/60/1	33210	

Choose your options:

Options	Blixer® 2		Blixer® 3	
	Ref.		Ref.	
Complete Blixer® bowl, blade, lid and scraper	27369		27337	
Additional fine serrated blade	27370		27447	
Coarse serrated blade	27371		27448	



Blixer® 4 - 2V

Motor	Induction
Power	1 000 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	2-15

Choose your model:



Blixer® 4 - 2V	Ref.	
Blixer® 4 2-V 400V/50/3	33215	
Blixer® 4 2-V 380V/60/3	33217	
Blixer® 4 2-V 220V/60/3	33216	
Blixer® 4 2-V 220V/50/3	33218	

Blixer® 4 V.V.

Motor	Induction
Power	1 100 W
Voltage	Single phase
Speed	300 to 3 500 rpm
Pulse	✓
Motor base	Metal
Bowl	4.5 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	2-15

Blixer® 4 V.V.	Ref.	
Blixer® 4 V.V. 230V/50-60/1	33280	
Blixer® 4 V.V. 230V/50-60/1 UK plug	33281	



Choose your options:

Blixer® 4 all models		
Options	Ref.	
Complete Blixer® bowl, blade, lid and scraper	27338	
Additional fine serrated blade	27449	
Coarse serrated blade	27450	

TABLE-TOP Blixer®



Blixer® 5 - 1V

Motor	Induction
Power	1 500 W
Voltage	Single phase
Speed	3 000 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	3-20

Blixer® 5 - 2V

Motor	Induction
Power	1 500 W
Voltage	Three phase
Speed	1 500 rpm - 3 000 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	3-20

Blixer® 5 V.V.

Motor	Induction
Power	1 500 W
Voltage	Single phase
Speed	300 to 3 500 rpm
Timer	✓
Pulse	✓
Motor base	Metal
Bowl	5.9 L stainless steel
Watertight lid	✓
Blixer® arm	✓
Blade	Stainless steel fine serrated blade with removable cap Included Blade cleaning tool - Included
Number of 200 g portions	3-20

Choose your model:



Blixer® 5 - 1V	Ref.	
Blixer® 5 1-V 230V/50/1	33251	
Blixer® 5 1-V 220V/60/1	33250	

Blixer® 5 - 2V	Ref.	
Blixer® 5 2-V 400V/50/3	33259	
Blixer® 5 2-V 380V/60/3	33258	
Blixer® 5 2-V 220V/60/3	33262	

Blixer® 5 V.V.	Ref.	
Blixer® 5 V.V. 230V/50-60/1	33266	
Blixer® 5 V.V. 230V/50-60/1 UK plug	33265	

Choose your options:

Blixer® 5 all models		
Options	Ref.	
Complete Blixer® bowl, blade, lid and scraper	27322	
Additional fine serrated blade	27310	
Coarse serrated blade	27311	
Blade cleaning tool	49258	