

**CUTTER HOMOGENIZER ROBOT COUPE BLIXER 4 capacity
lt.4.5 - THREE-PHASE 380V 2 SPEEDS**

ROBOT COUPE BLIXER 4 HOMOGENIZER CUTTER - 4.5 litre capacity



vedi prodotto online



SOLUZIONI FOODSERVICE

The Robot Coupe Blixer 4 is the ideal solution for kitchens in the healthcare sector and for those who need to prepare menus with modified consistencies. Thanks to its 4.5-liter capacity, it is perfect for transforming any food, raw or cooked, savory or sweet, into homogenized preparations, ensuring that all diners, even those with special dietary needs, can enjoy appetizers, main courses, cheeses or desserts. Ideal for portions of 2 to 15.

Technical Features:

- Capacity: 4.5 litres
- Brushed Stainless Steel Bowl: The bowl, equipped with a soft touch handle for a comfortable and safe grip, is made of high quality stainless steel to ensure strength and durability.
- Removable Serrated Knife: Designed for perfect food homogenization, it is easy to remove and clean, offering maximum convenience and hygiene.
- Blixer Blade: Ensures even more uniform mixing, further improving food homogenization.

Functional Lid:

- Visual Control During Preparation: The transparent lid allows you to monitor the progress of the process in real time.
- Adding Ingredients While Processing: The lid features an opening that allows you to add liquids or ingredients without interrupting processing.
- Airtight Seal: The lid is equipped with a seal for a perfect seal, avoiding liquid leaks during operation.
- Easy to Disassemble: The lid can be assembled and disassembled quickly and is dishwasher safe, making cleaning easier.

High Performance:

- Two Speeds: Equipped with two rotation speeds at 1500 and 3000 rpm for greater versatility in preparations, suitable for both delicate mixing and for faster and more efficient processing.
- Asynchronous Industrial Motor: Designed for intensive use, it offers great reliability and a long life, ideal for kitchens that require operational continuity.
- Quiet Operation: The motor is mounted on ball bearings, reducing vibration and noise during operation, for a more comfortable working environment.
- Stainless Steel Crankshaft: Designed to resist wear and ensure optimal power transmission to accessories.

The Blixer 4 from Robot Coupe is an essential tool for those working in the health sector, especially for preparing meals for people with swallowing difficulties or other special needs. Thanks to its advanced technology and ergonomic design, it guarantees excellent performance and perfect homogenization of food.