



Robot Coupe Blixer 2 Blixer with 2.9 Litre Bowl + additional bowl assembly

Ideal for processing 2 - 10 portions.

An entry level, single-speed unit, designed to assist the healthcare sector with the preparation of texture modified meals for their residents. All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be processed to various texture levels.

- Polycarbonate see-through lid
 - Monitor your preparation from start to finish
 - Add liquids during processing
 - Equipped with a seal to prevent liquid overflow
 - Quick and easy to remove
- Blixer® arm: Lid and bowl scraping system to ensure homogenous results. Easy to remove and clean.
- Bowl shaft: High chimney to allow processing of larger quantities of liquid preparations.
- Fine serrated blade as standard:
 - stainless steel micro-serrated edge
 - removable cap for cleaning
- 2.9 litre stainless steel bowl with handle.
- Single speed: Thanks to its high speed of 3000 rpm, it can achieve even the smoothest textures.
- 700 Watts
- Single phase
- Speed: 3000 rpm
- Induction motor
- Stainless steel shaft

-
- Pulse function
 - Watertight lid
 - Number of 200 g portions: Single portion

More Information

SKU	BLIXER 2 PACK
WEIGHT	11.000000