

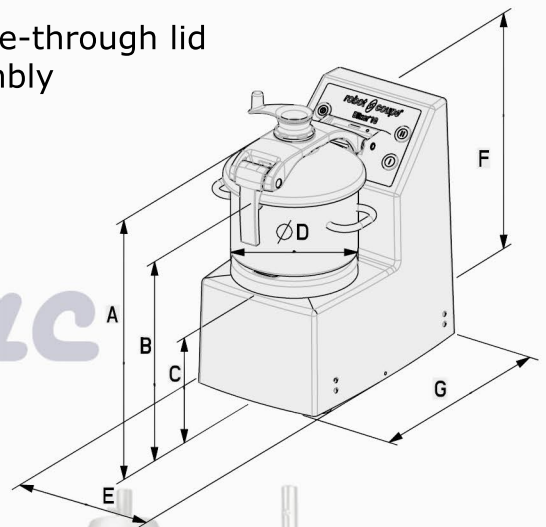
robot coupe®

BLIXER8 V.V.



Ideal for processing 5 - 28 portions. Our variable-speed unit when higher output is needed. 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.

- Bowl with handles
- Fine serrated blade
- Blixer arm
- Polycarbon see-through lid
- Ease of assembly



Femac

| Dimensions (in mm) | | | | | | | |
|--------------------|--------------|---------------|-------------------------|-------------------------------|-----------------|-----|-------|
| A | B | C | D | E | F | G | |
| 595 | 445 | 255 | 280 | 315 | 525 | 545 | |
| Electrical data | | | | | Weight (KG) | | |
| Blixer® 8 V.V. | Speed (rpm) | Power (Watts) | Intensity* (Amp.) 50 Hz | Stainless steel bowl capacity | Liquid capacity | Net | Gross |
| | 300 to 3,500 | 2,200 | 230 V/ 1 / 21 | 8L | 4.4L | 40 | 52 |