

Blixer® 4



D

Number of 200-g portions per service



Amount processed per operation

0.4 – 3 kg

A

SALES FEATURES

The **Blixer 4** can turn small amounts of cooked or raw ingredients into texture-modified meals (soft, puréed or liquid) in next to no time.

B

TECHNICAL FEATURES

Blixer 4. 400V/50 Hz/3 ph. Power: 1,000 W. Dual speed: 1,500 & 3,000 rpm. 4.5-l stainless-steel bowl with handle, plus bowl-base, fine-serrated, twin-blade assembly. Totally leakproof lid with scraper arm. 2 – 15 portions (200 g).

Select the options you want from the list in Section **F** overleaf.

C

TECHNICAL DATA

Output power	1,000 W
Electrical datas	400V/50 Hz/3 ph 2.7 A – plug not supplied
Dual speed	1,500 & 3,000 rpm
Dimensions (LxWxH)	242 x 304 x 444 mm
Rate of recyclability	95 %
Net weight	15 kg
Reference	33215

MARKING

EN 12100-1 and 2 - 2004, EN 60204-1 - 2006,
EN 12852, EN 60529-2000 - IP55 - IP34

E

PRODUCT CHARACTERISTICS

MOTOR UNIT

- **Industrial direct-drive (no belt) induction** motor designed for intensive use
- Power 1,000 W
- Stainless-steel motor shaft
- All-metal motor base
- Magnetic safety system, thermal failsafe and motor brake
- **Dual speed 1,500 & 3,000 rpm**
- **Pulse function** for greater cutting precision

BLIXER® FUNCTION

- **4.5-l stainless-steel bowl** with handle for better grip.
- **Bowl-base blade assembly** with two high-strength, stainless-steel, fine-serrated blades for homogeneous processing – even for small amounts.
- **Central lid opening** for adding liquid or solid ingredients during processing.
- High heat- and shock-resistant **see-through lid** to monitor processing from start to finish.
- Leakproof lid and bowl unit with bowl scraper arm and lid wiper.
- All parts are dishwasher-safe and can easily be removed for cleaning.

STANDARD ATTACHMENTS

- 4.5-litre bowl with lid.
- Bowl scraper arm and lid wiper.
- Blade assembly with two fine-serrated, stainless-steel blades and a detachable cap.

Blixer® 4

F OPTIONAL ATTACHMENTS

- Additional bowl, blade assembly, lid and scraper arm unit – Ref. 27338
- Coarse-serrated, twin-blade assembly for grinding and kneading – Ref. 27350
- Additional fine-serrated, twin-blade assembly – Ref. 27349

G DRAWINGS & DIMENSIONS

400 V/50 Hz/3 ph – power cord and plug not supplied

