

## Blixer® 8 V.V.



D

Number of 200 g portions :

5 to 28 portions

Quantity processed per operation

1 to 5.5 kg

A

## SALES FEATURES

**Blixer® 8 V.V.** is designed to prepare texture-modified meals with either raw and cooked ingredients in a minimum of time.

B

## TECHNICAL FEATURES

**Blixer® 8 V.V.** Three-Phase. Power 2200 W. Variable speed from 300 to 3500 rpm. Pulse function. 8 L stainless-steel bowl with 2 handles. Bowl-base blade assembly with 2 detachable fine serrated blades included. Blixer® arm included. 5 to 28 portions and more.

Select all the options at the back page, **F** part.

C

## TECHNICAL DATA

|                       |                                 |           |
|-----------------------|---------------------------------|-----------|
| Output power          | 2200 Watts                      |           |
| Electrical datas      | Three phase<br>No plug included |           |
| Variable speed        | from 300 to 3500 rpm.           |           |
| Dimensions (LxWxH)    | 315 x 545 x 605 mm              |           |
| Rate of recyclability | 95 %                            |           |
| Net weight            | 40 kg                           |           |
| Supply                | Amperage                        | Reference |
| 380-480V/50-60/3      | 14.3 Amp*                       | 21305     |

\*It is advisable to use a type A GFCI.

## STANDARDS

EN 12100-1 & 2 - 2004, EN 60204-1 - 2006,  
EN 12852, EN 60529-2000



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## PRODUCT FEATURES

## MOTOR BASE

- **Direct drive induction motor (no belt)** for intensive use.
- Power 2200 Watts.
- Stainless steel motor shaft.
- Flat, easy-clean motor base.
- IP65 control panel with flush buttons.
- Magnetic safety and motor brake.
- **Variable speed from 300 to 3500 rpm.**
- Pulse function for a better cut precision.

## BLIXER® FUNCTION

- 8 litre stainless-steel bowl with 2 handles for a better grip.
- Central bowl locking system for easy assembly.
- Bowl-base blade assembly with 2 fine serrated blades to ensure a perfectly uniform consistency, even when processing small quantity.
- Transparent lid to enable user to monitor processing.
- Opening in centre of lid for adding liquid or dry ingredients during processing.
- Wide Vision transparent lid with Blixer® arm for greater end-product consistency and better control of processing.
- **Opening in centre of lid** for adding liquid or dry ingredients during processing.

## INCLUDED ACCESSORIES

- Stainless steel fine serrated blade assembly (2 blades)
- Blixer® arm

## Blixer® 8 V.V.

F

## OPTIONS

- Additional Fine serrated blade assembly (3 blades) - Ref. 27377
- Fine serrated blade (per unit) - Ref. 59282
- Additional accessory: bowl, blade, lid and Blixer® arm - Ref 27387



Fine Serrated

G

## DRAWINGS &amp; DIMENSIONS

