Blixer® 4 V.V.



Number of 200-g portions per service	2 15
Amount processed per operation	0.4 – 3 kg

A SALES DESCRIPTION

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

B TECHNICAL DESCRIPTION

Blixer 4 V.V. 230V/50Hz/1 ph. Power: 1,100 W. Variable speed: 300 -3,500 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 CHARACTERISTICS	
Effective output	1,100 W
Electrical data	230V/50Hz/1 ph 4.8 A – plug supplied
Variable speed	300 – 3,500 rpm
Size (L x W x H)	242 x 332 x 479 mm
Recyclability	95 %
Net weight	15 kg
Reference	33222

MARKING **(E)**

EN 12100-1 and 2 - 2004, EN 60204-1 - 2006,

EN 12852, EN 60529-2000 - IP55 - IP34

PRODUCT CHARACTERISTICS

MOTOR UNIT

- Industrial direct-drive (no belt) induction motor designed for intensive use
- Power 1,100 W
- Stainless-steel motor shaft
- All-metal motor base
- Magnetic safety system, thermal failsafe and motor brake
- 300 3,500 rpm variable speed
- Pulse function for greater cutting precision

BLIXER® FUNCTION

- 4.5-I 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 V.V.

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

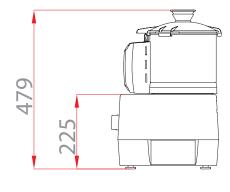
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ELECTRICAL DATA

230V/50Hz/1 ph - power cord and plug supplied









Update: June 2014