

# robot coupe®



## BLIXER®

Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V

Blixer® 5 • Blixer® 5 V.V. • Blixer® 6 • Blixer® 6 V.V.



HOSPITALS - NURSING HOMES - LABORATORIES - RESTAURANTS



## ▶ Blixer® 5 • Blixer® 5 V.V. • Blixer® 6 Blixer® 6 V.V.

Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

Automatic locking bowl.

Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

An all-metal motor support for greater sturdiness.

The Blixer® 5 V.V. and Blixer® 6 V.V. have a speed range of 300-3500 rpm.



Scraper arm made in two parts easy to dismantle and to clean.



A fine serrated blade is supplied as a standard attachment with the Blixer® 5 and Blixer® 5 V.V.



Detachable fine-serrated blades made from stainless steel for the Blixer® 6 and Blixer® 6 V.V.

Dual-speed Blixer® 5 and Blixer® 6 models (1725 and 3450 rpm).



## ▶ Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V

Stainless-steel bowl with handle:

2.9-litre for the Blixer® 2  
3.7-litre for the Blixer® 3  
4.5-litre for the Blixer® 4  
and Blixer® 4 V

An all-metal motor support makes the Blixer® 4 and Blixer® 4 V even sturdier.

The Blixer® 4 V has a speed range of 370 - 3450 rpm, for greater flexibility of use and a wider choice of preparations



Scraper arm made in two parts easy to dismantle and to clean.



A fine serrated blade is supplied as a standard attachment, with a cap which can be removed for cleaning.

The Blixer® 2, Blixer® 3 and Blixer® 4 have a single speed of 3450 rpm.

# BLIXER®: A unique concept



## The Products Plus:

### 2 functions in 1 !

- The Blixers® combine the features of two well-known appliances: the cutter and the blender/mixer.
- The Blixers® will easily pureed, raw or cooked, semi-liquid, liquid or pasty meals.

### Efficient :

- With their large capacity and leak proof lid, with built in scraper, these models make it simple to prepare all types of mixed and liquidized food, even for tube feeding.

### Reliable :

- A safety device fitted to the lid prevents access to moving blades and an integral motor braking device ensures operator safety.

### Perfect sanitation :

- Any parts which come into contact with food can be easily removed and cleaned, in compliance with the strictest sanitation standards (NSF).



## Number of covers:

1 to 100



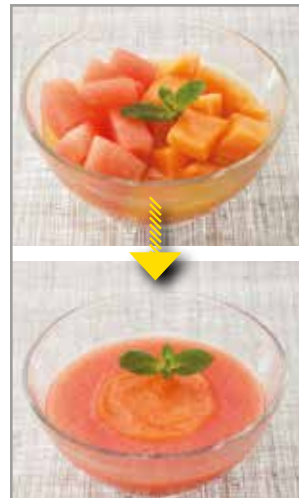
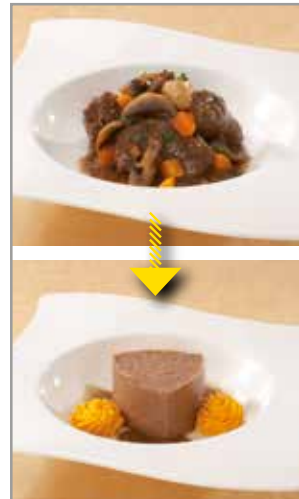
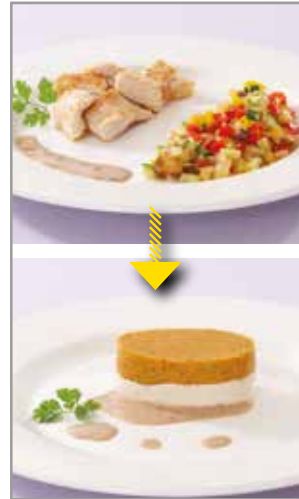
## Users:

Hospitals, Nursing Homes,  
Crèches, Restaurants



## In brief:

Blixers® are quick, efficient, simple to use and sturdy. Add to this a guarantee of a perfectly finished-end product that contains all the goodness and flavor of the pre-liquidized food.



## Examples of use

### HOSPITAL USES

#### Spoon feeding

- Minced foods: meat, fish, etc.
- Mousses: vegetables, fish, etc.
- Vegetables purees
- Compotes of stewed fruits.



#### Semi-liquid feeding

This simply entails diluting spoon-feeding preparations:

- soups / creamed soups
- minced meat + gravy
- puree + liquid (broth, milk, etc.)
- fruits compotes + syrup or water



#### Liquid feeding

(for use via tubes)

- Soups and any preparations that can be liquidized.



### FINE DINING BLEU COOKERY

- Butter mixtures: snail butter, salmon butter, anchovie butter...
- Sauces: green sauce, mayonnaise, remoulade, ailloli, emulsified sauces with tomatoes, cream, parsley...
- Grinding: lobster, scampi, seashells...



### PHARMACEUTICAL AND CHEMICAL LABORATORY USES

- Grinding: herbs, seeds, powders, tablets...
- Mixing: homogenization of creams, ointments, mixed components, varied ingredients...

## Unique Blixer® features



Bowl and lid scraper



Blade assembly with micro-serrated blades



High hub in bowl for processing large quantities of liquid ingredients.



3450-rpm processing speed to ensure a truly smooth consistency.



Lid fitted with a seal making it totally watertight.



Available in a variable-speed version 300-3500 rpm for greater operating flexibility.



## INDUCTION MOTOR

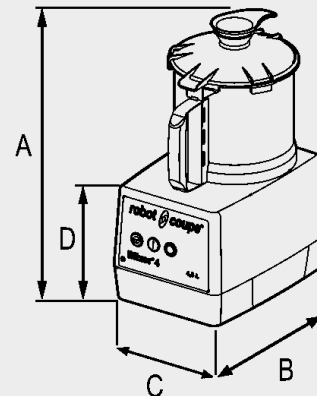
- **Asynchronous industrial motor for heavy duty** to guarantee longer life machine and reliability.
- Motor built on ball bearings for a **low noise process**, without any vibration.
- Direct drive motor :
  - **Extra powerful**
  - No belt device
  - **No maintenance**
  - No brushes.
  - **Stainless steel motor shaft.**



	Characteristics						Weight	
	Speed (rpm)	Power (HP)	Voltage* (Amp.)	Motor base	Stainless-steel bowl capacity	Liquid capacity	Net	Gross
<b>Blixer® 2</b>	3450	1	120V 60 Hz (9)	Polycarbonate	2.9 l	1.5 l	23 lbs	25 lbs
<b>Blixer® 3</b>	3450	1.5	120V 60 Hz	Polycarbonate	3.7 l	2 l	26,4 lbs	30 lbs
<b>Blixer® 4</b>	3450	1.5	120V 60 Hz	Metal	4.5 l	3 l	30,8 lbs	34 lbs
<b>Blixer® 4 V</b>	370 to 3450	2	120V 60 Hz	Metal	4.5 l	3 l	35,2 lbs	34 lbs
<b>Blixer® 5</b>	1725 and 3450	3	208-240V 60 Hz	Metal	5.5 l	3.5 l	46,2 lbs	60 lbs
<b>Blixer® 5 V.V.</b>	300 to 3500	3	120V 60 Hz	Metal	5.5 l	3.5 l	48,4 lbs	56 lbs
<b>Blixer® 6</b>	1725 and 3450	3	208-240V 60 Hz	Metal	7 l	4.5 l	50,6 lbs	63 lbs
<b>Blixer® 6 V.V.</b>	300 to 3500	3	120V 60 Hz	Metal	7 l	4.5 l	52,8 lbs	78 lbs

\* Other voltages available

	Dimensions			
	A	B	C	D
<b>Blixer® 2</b>	15 1/4"	11"	8 1/4"	6.5"
<b>Blixer® 3</b>	16 15/16"	11 13/16"	8 3/4"	8"
<b>Blixer® 4</b> <b>Blixer® 4 V</b>	18 1/2"	11 7/8"	8 11/16"	8"
<b>Blixer® 5</b> <b>Blixer® 5 V.V.</b>	19 3/8"	14 7/16"	11"	8.3"
<b>Blixer® 6</b> <b>Blixer® 6 V.V.</b>	20 13/16"	14 7/16"	11"	8.3"



# robot coupe®

**Robot Coupe U.S.A., Inc.**

264 South Perkins, Ridgeland, MS 39157  
 800/824-1646 • 601/898-8411 • fax: 601/898-9134  
 email: info@robotcoupeusa.com  
 www.robotcoupeusa.com

**Distributor**

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# robot coupe®



**COMBINATION PROCESSORS: BOWL CUTTER & VEGETABLE SLICERS**

R 2 N • R 2 N CLEAR • R 2 N Ultra

**NEW**



**RESTAURANTS – CAFES – SANDWICH BARS**

## CUTTER ATTACHMENT

Bowl attachment designed for mixing, chopping, pureeing, and blending.

### ERGONOMICS

Polycarbonate lid design to allow additional ingredients or liquids being added while processing



R 2 N CLR

### PERFORMANCE

3 L cutter bowl available in clear or grey polycarbonate and stainless steel.



R 2 N



R 2 N Ultra

### PRECISION

Pulse function for precision control.

## VEGETABLE PREPARATION ATTACHMENT

### ERGONOMICS

The vegetable preparation attachment common to models R2N, R2N CLR and R2N Ultra consists of a vegetable preparation bowl made of polypropylene and a lid made of ABS. The bowl and the lid can be easily dismantled.

### PERFORMANCE

The vegetable preparation attachment is equipped with two openings :

- **One large feed opening** to allow for larger fruit and vegetables.
- **One round opening** especially for slicing long or fragile vegetables.

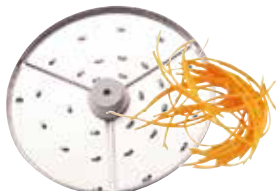
### MULTIPURPOSE

These models are supplied with **2 discs** :

**SLICER 5/32" (4 mm)**



**GRATER 5/64" (2 mm)**



### MULTIPURPOSE

Complete collection of 23 stainless steel discs for slicing, grating and julienne.



# ▶ OPTIONS

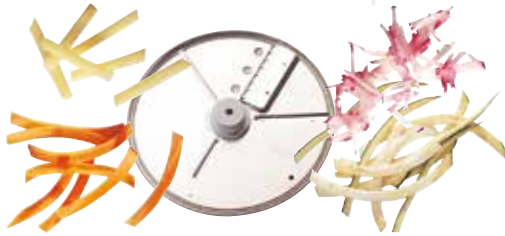
## • DISCS

### • Slicers: 3/64" (1 mm) ▶ 1/4" (6 mm)



3/64" (1 mm)	27051
5/64" (2 mm)	27555
1/8" (3 mm)	27086
5/32" (4 mm)	27566
3/16" (5 mm)	27087
1/4" (6 mm)	27786
Ripple cut slicer 5/64" (2 mm)	27621

### • Julienne: 5/64" (2x2 mm) ▶ 5/16" (8x8 mm)



5/64" (2 x 2 mm)	27599
5/64" (2 x 4 mm)	27080
5/64" (2 x 8 mm)	27081
5/32" (4 x 4 mm)	27047
1/4" (6 x 6 mm)	27610
5/16" (8 x 8 mm)	27048

### • Graters: 1/6" (1.5 mm) ▶ 11/32" (9 mm)



1/16" (1.5 mm) Fine	27588
5/64" (2 mm) Medium	27577
1/8" (3 mm) Medium Coarse	27511
1/4" (6 mm) Coarse	27046
Fine pulping disc	27079
Pulping disc 11/32" (9 mm)	27764
Extra Coarse	27632
Hard Cheese Grate	27078
Rostis potatoes	27191
Horseradish	27130

## • BLADES

The patented blade gives perfect results for small or large quantities. These models are supplied with stainless steel "S" blade.



### Optional extras:

- Coarse serrated "S" blade designed for grinding and kneading
- Fine serrated "S" blade for chopping parsley and other leafy produce.



## ▶ JUICE EXTRACTOR KIT

With this new attachment you can prepare coulis and fruit and vegetable juice to make amuse-bouches, in-a-glass preparations sauces, soups, sorbets, ice cream, smoothies, jam, fruit pastes, fruit jellies...



Coulis for tomato sauce



Raspberry coulis for sorbets

### Coulis



Large capacity feed opening  
2" 15/16 x 3" 9/16  
(75 x 90 mm)



### Citrus-press



Grapefruit juice



Lemon Juice



# COMBINATION PROCESSORS: CUTTERS & VEGETABLE SLICERS



## The Product Advantages:

- **2 Machines in 1 !**  
A cutter bowl and a vegetable preparation attachment on the same motor base.
- **Indispensable:**  
**R2N, R2N CLR or R2N Ultra** easily chops, grinds, kneads, mixes and thanks to its complete selection of 23 stainless steel discs, grates, slices and juliennes to perfection. It can perform any number of tasks, which you will gradually discover as you use it.
- **High performance:**  
Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.
- **Sturdy:**  
Industrial induction motor for heavy duty use guarantees durability and reliability.



## Number of meals:

Prepare 850 servings in 3 hours or less!



## Users:

Deli's, Bars, Food Trucks, etc



## In brief:

- Efficient, sturdy and fast, the range of Robot Coupe Food processor's will satisfy all the Professionals requirements for establishments serving from 10 to 400 servings.
- It is a reliable and time saving investment.



## Induction motor

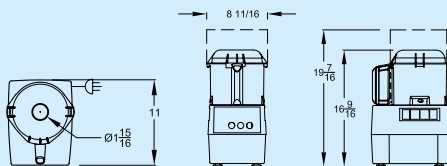
- **Industrial induction motor for heavy duty use** guarantees durability and reliability.
- Motor built on ball bearings for **silent** running without vibration
- Direct drive motor:
  - **Extra power**
  - No belts
  - **No maintenance**
  - No brushes
  - **Stainless steel motor shaft**



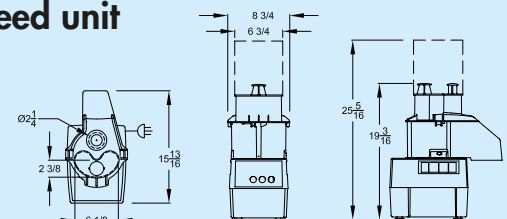
	Characteristics					Weight	
	Motor base	Cutter attachment	Vegetable preparation attachment	Power	Voltage	Net	Gross
<b>R 2 N</b>	Single-phase 1725 rpm	3 L Gray ABS	Polypropylene 23 processing discs available	1 H.P.	120V/1 60 cycle 7.0 Amps	29 lbs.	33 lbs
<b>R 2 N CLR</b>	Single-phase 1725 rpm	3 L Clear Polycarbonate	Polypropylene 23 processing discs available	1 H.P.	120V/1 60 cycle 7.0 Amps	29 lbs.	33 lbs
<b>R 2 N Ultra</b>	Single-phase 1725 rpm	3 L Stainless steel	Polypropylene 23 processing discs available	1 H.P.	120V/1 60 cycle 7.0 Amps	30 lbs.	34 lbs



## Bowl unit



## Continuous feed unit



### Robot Coupe U.S.A., Inc.

264 South Perkins, Ridgeland, MS 39157  
 Phone : 800/824-1646 • 601/898-8411  
 fax: 601/898-9134  
 email: info@robotcoupeusa.com  
[www.robotcoupeusa.com](http://www.robotcoupeusa.com)

### DISTRIBUTOR





# robot coupe®

**NEW**

## R301 Series D

Long-lasting, reliable motor requires minimum maintenance.

New ergonomic shape and material of Veg Prep attachment has maximum cleanability and has a better resistance to cleaning agents.

Higher hub for 10% increased liquid capacity.

Pulse function for greater cutting precision

Mechanical Magnetic safety system.

Improved discharge plate with the addition of two large ribs for extra sling action.

New ergonomic shaped handle for easier handling.

New motor base design with integrated ventilation system and improved cord position.

1 Year Parts and Labor Warranty.

## R301U Series D

Same product enhancements as the R301 Series D with the addition of a **stainless steel bowl.**

**Robot Coupe USA, Inc.**

**P O Box 16625**

**Jackson, MS 39236**

**Phone: 800-824-1646**

**Fax: 601-898-9134**

**Website: [www.robotcoupeusa.com](http://www.robotcoupeusa.com)**

**email: [info@robotcoupeusa.com](mailto:info@robotcoupeusa.com)**



# R301 & R301U

Commercial Food Processor

## Specifications

**R301 SERIES D STANDARD MODEL:** includes motor base unit with gray ABS plastic cutter bowl, stainless steel "S" blade, continuous feed attachment, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc and discharge plate.

**R301U SERIES D STANDARD MODEL:** includes motor base unit with stainless steel cutter bowl, stainless steel "S" blade, continuous feed attachment, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc and discharge plate.

**ELECTRICAL REQUIREMENTS:** 120V, 60Hz, 9 Amps, single phase. Contact your local electrician for local code requirements.

**SWITCHING:** Control panel with push-type on / off and pulse buttons.

**MOTOR:** 1.5 HP, 1725 RPM, direct-drive, fan-cooled.

**WEIGHT:** 40 lbs. net, 42 lbs. approximate shipping weight.

### Available Disc Selection

**Slicing Discs**

- 27051 - 1/32" (1mm)
- 27555 - 5/64" (2mm)
- 27086 - 1/8" (3mm)
- 27566 - 5/32" (4mm)
- 27087 - 3/16" (5mm)
- 27786 - 1/4" (6mm)

**Ripple Cut Slicers**

- 27621 - 5/64" (2mm)

**Graters**

- 27588 - 1/16" (1.5mm)
- 27577 - 5/64" (2mm)
- 27511 - 1/8" (3mm)
- 27046 - 1/4" (6mm)
- 27632 - 11/32" (9mm)
- 27078 - Hard Cheese Grate

**Pulping**

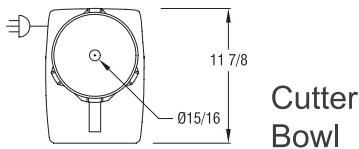
- 27079 - Fine pulping disc
- 27764 - Pulping disc

**Julienne**

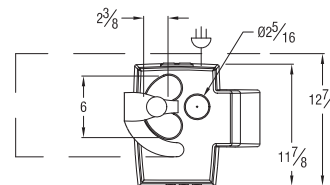
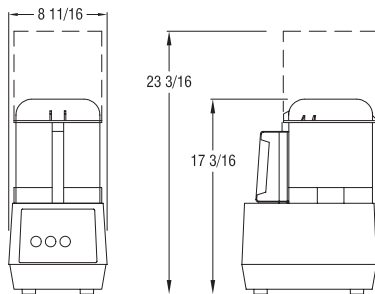
- 27599 - 5/64" (2x2mm)
- 27080 - 5/64" x 5/32" (2x4mm)
- 27081 - 5/64"x1/4" (2x6mm)
- 27047 - 5/32" (4x4mm)
- 27610 - 1/4" (6x6mm)
- 27048 - 5/16" (8x8mm)

**OPTIONAL EQUIPMENT:** 19 additional processing discs.

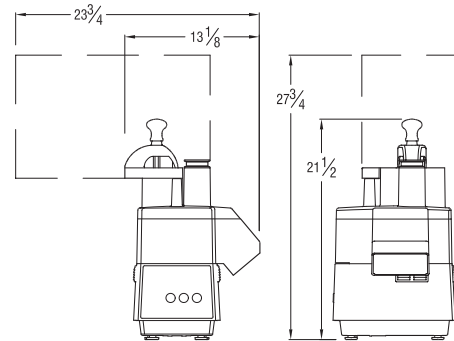
**STANDARDS:** ETL electrical & sanitation, cETL (Canada)



**Cutter Bowl**



**Veg Prep**



Robot Coupe U.S.A., Inc.  
 P.O. Box 16625  
 Jackson, MS 39236-6625  
 1-800-824-1646  
 (601) 898-8411  
 FAX: (601) 898-9134  
 www.robotcoupeusa.com  
 e-mail: info@robotcoupeusa.com

**Distributed by:**

# robot coupe®



## VEGETABLE PREPARATION MACHINES

CL 50 • CL 50 Ultra • CL 52



NEW

robot coupe®

CL 50  
Ultra



Using your smartphone download a QR code reader and scan this code to view a video demonstration of this Robot Coupe product.

RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



## ▶ CL 50 / CL 50 Ultra

NEW

### THROUGHPUT

Large hopper (6.7 in<sup>2</sup> diameter) catering for bulky vegetables such as cabbage and potato. Can accommodate up to 10 tomatoes at a time.



### PRECISION

Cylindrical hopper (2.3") for processing long or delicate vegetables (e.g. carrots, cucumbers, mushrooms) with flawless cutting precision.

### ERGONOMICS

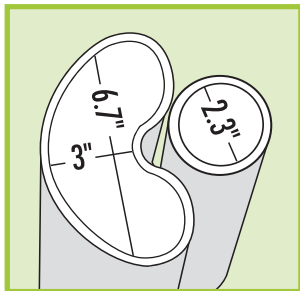
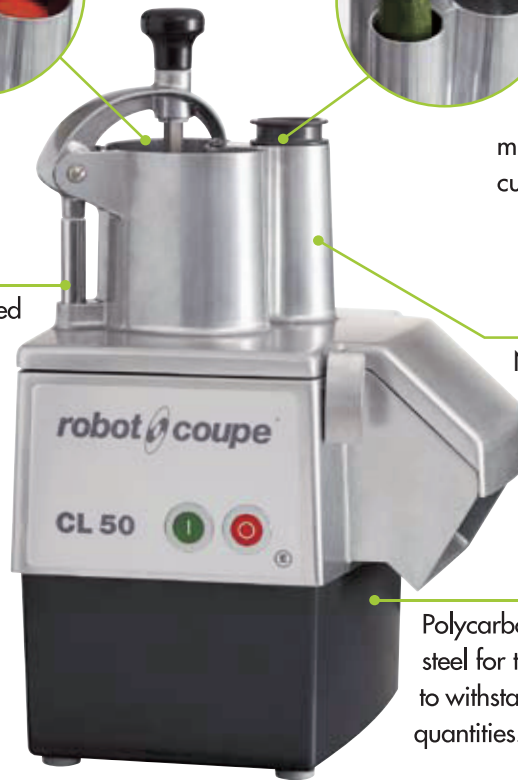
These models boast a lever-activated auto restart, making them more user-friendly and optimising throughput.

### CLEANING

New lid shape eliminating crevices where food residue could accumulate.

### STURDINESS

Polycarbonate motor base (stainless steel for the CL 50 Ultra), designed to withstand the processing of large quantities.



## ▶ CL 52

### PRECISION

Cylindrical hopper (2.3") for processing long or delicate vegetables with flawless cutting precision. e.g. carrots, cucumbers, etc.



### PRODUCTION

Large full-moon hopper (8.9" diameter) for handling bulky vegetables such as potatoes, cabbage and lettuces. This large hopper reduces handling and optimizes throughput.

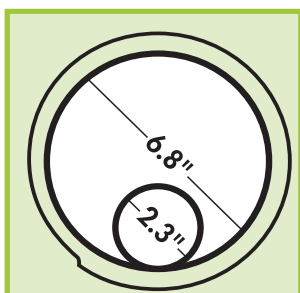
### CUTTING QUALITY

The removable partition guarantees optimum cutting quality and regularity - especially when slicing tomatoes or potatoes.

### STURDINESS

Stainless-steel motor base.

The truest cut of all - for large and small quantities alike.



# Vegetable preparation machines

Table-top models



## The main benefits:

Processing capacity :

- Large hopper allowing bulky vegetables, such as
- lettuces and cabbages, to be processed.

Wide variety of cuts:

- Comprehensive range of 43 discs for slicing, ripplecutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 25x25x25 mm) with optimum quality and precision every time.
- 425 rpm single-speed machine ideal for processing delicate foodstuffs, dicing or making french fries, as well as guaranteeing a wide variety of slicing, grating and julienne cuts.

Simple, sturdy design:

- All parts which come into contact with food products can easily be removed for cleaning, thus maintaining the highest standards of sanitation.
- Induction motor for extensive use.



## Number of meals:

up to 400 covers



## Target:

Institutions, Delicatessens, Caterers, Restaurateurs.



## In brief:

Immensely strong, durable, and easy to clean, you will find no other machines to meet your specific day to day needs so precisely or with such apparent ease and efficiency.



## The greatest variety of cuts of all!



11 SLICERS  
1 mm  
14 mm



3 RIPPLE CUTTERS  
2 mm  
5 mm



9 GRATERS  
1,5 mm  
9 mm



9 JULIENNE DISCS  
1 x 8 mm  
8 x 8 mm



7 DICERS  
5 x 5 x 5 mm  
50 x 70 x 25 mm



3 FRENCH FRIES ATTACHMENTS  
8 x 8 mm  
10 x 16 mm



## Outputs

	CL 50	CL 50 Ultra Stainless-steel base	CL 52 Stainless-steel base
<b>Actual outputs</b>	up to 100 lbs/hr.	up to 100 lbs/hr.	up to 150 lbs/hr.
<b>Theoretical outputs</b>	up to 1 lb/min.	up to 1 lb/min.	up to 1½ lbs/min.
<b>Number of covers per day</b>	20 to 300 +	20 to 300 +	50 to 400 +

## Mashed Potato Attachment

NEW

The CL 50 E and CL 50 Ultra E can all be equipped with a mashed potato attachment as an option.

This attachment includes:

- A special grid and a paddle
- A special ejecting plate
- Hopper feed head



Hopper feed head  
(for CL50 E and CL50 E Ultra only)



A paddle and a special grid available in 3 sizes according to the desired texture: 1.5 mm, 2 mm and 3 mm



A special ejecting disc

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### Slicer



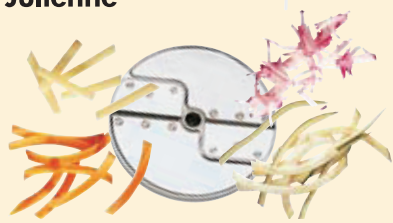
- 1 mm (1/32")
- 2 mm (5/64")
- 3 mm (1/8")
- 4 mm (5/32")
- 5 mm (3/16")
- 8 mm (5/16")

- ref. 28062
- 28063
- 28064
- 28004
- 28065
- 28066

- 10 mm (3/8")
- 14 mm (9/16")
- Ripple-cut 2 mm (5/64")
- Ripple-cut 3 mm (1/8")
- Ripple-cut 5 mm (3/16")

- ref. 28067
- 28068
- 27068
- 27069
- 27070

### Julienne



- 2 x 2 mm (5/64" x 5/64") (radishes)
- 2 x 4 mm (5/64" x 5/32") (strips)
- 2 x 6 mm (5/64" x 1/4") (strips)
- 2 x 8 mm (5/64" x 5/16") (strips)
- 2 x 10 mm (5/64" x 3/8")

- ref. 28051
- 27072
- 27066
- 27067
- 28173

- 3 x 3 mm (1/8" x 1/8")
- 4 x 4 mm (5/32" x 5/32")
- 6 x 6 mm (1/4" x 1/4")
- 8 x 8 mm (5/16" x 5/16")
- French fries 8 x 8 mm (5/16" x 5/16")
- French fries 10 x 10 mm (3/8" x 3/8")
- French fries 10 x 16 mm (3/8" x 5/8")

- ref. 28101
- 28052
- 28053
- 28054
- 28134
- 28135
- 28158

### Graters



- 1.5 mm (1/16")
- 2 mm (5/64")
- 3 mm (1/8")
- 4 mm (5/32")
- 5 mm (3/16")
- 7 mm (9/32")
- 9 mm (11/32")
- parmesan
- Fine Pulping

- ref. 28056
- 28057
- 28058
- 28073
- 28059
- 28016
- 28060
- 28061
- 28055

### Dicing Kits



- 5 x 5 x 5 mm
- 8 x 8 x 8 mm
- 10 x 10 x 10 mm
- 14 x 14 x 14 mm
- 20 x 20 x 20 mm
- 25 x 25 x 25 mm
- 50 x 70 x 25 mm

- ref. 28110
- 28111
- 28112
- 28113
- 28114
- 28115
- 28180

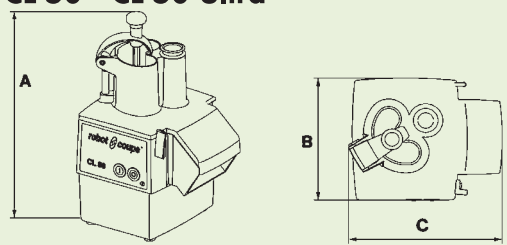
### Induction motor



- **Commercial asynchronous motor for heavy duty** to guarantee longer life and reliability.
- Motor has operation ball bearings for quiet, vibration-free running.
- Extra power
- **No maintenance**
  - No brushes.
  - Stainless steel motor shaft

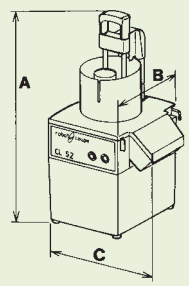
	Electrical data			Dimensions			Weight (lbs.)	
	Speed (rpm)	Power (HP)	Intensity* (Amp.)	A	B	C	net	gross
CL 50	425	1.5	120V/60 HZ/ (12)	23 7/16"	13 1/2"	14 3/4"	45	47
CL 50 Ultra	425	1.5	120V/60 HZ/ (12)	23 7/16"	13 1/2"	14 3/4"	46	48
CL 52	425	3	120V/60 HZ/ (13.5)	26"	13 1/4"	14 1/2"	49	51

#### CL 50 - CL 50 Ultra



\* Other voltages available

#### CL 52



Robot Coupe U.S.A., Inc.

P.O. Box 16625 Jackson, MS 39236-6625  
 1-800-824-1646 (601) 898-8411  
 FAX: (601) 898-9134  
 email: info@robotcoupeusa.com

www.robotcoupeusa.com

### Distributor



We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.  
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