

robot coupe®



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



DECLARATION OF CONFORMITY

Declares that the machines identified by their type above, comply with:

- The essential requirements of the following European directives and with the corresponding national regulations:
 - Directive «Machinery» 2006/42/EC,
 - Directive «Low voltage» 2014/35/EU,
 - Directive «Electromagnetic compatibility» 2014/30/EU,
 - Regulation (EC) n°1935/2004 «Materials and articles intended to come into contact with food»,
 - Regulation (EU) n°10/2011 «Plastic materials and articles intended to come into contact with food»,
 - Directive «Reduction of Hazardous Substances (RoHS) 2002/95/EC,
 - Directive «WEEE» 2012/19/EU,
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:
 - EN ISO 12100: 2010: Safety of machinery – General principles for design,
 - EN 60204-1 -2006: Safety of machinery – Electrical equipment of machines,
 - EN 12852: Food Processors and Blenders,
 - EN 1678-1998: Vegetable Cutting Machines,
 - EN 454 + A1 2010-02: Blender-Mixers,
 - EN 12853: Hand-held Blenders and Whisks (stick blenders),
 - EN 14655: Bread Slicers,
 - EN 13208: Vegetable Preparation Machines,
 - EN 13621: Salad Spinners,
 - EN 60529-2000: Degrees of protection,
 - IP 55 for the electrical controls,
 - IP 34 for the machines.

Montceau en Bourgogne on 4 March 2016

Alain NODET
Industrial Director

A handwritten signature in black ink, consisting of a stylized, cursive script that appears to read "Alain Nodet".

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ROBOT-COUPÉ S.N.C., LIMITED WARRANTY

Your new ROBOT-COUPÉ appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUPÉ S.N.C.

If you bought your ROBOT-COUPÉ product from a distributor your product is covered by your distributor's warranty (Please check with your distributor terms and conditions of the warranty).

The ROBOT-COUPÉ S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPÉ S.N.C. WARRANTY:

1 - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2 - Labour to sharpen and/ or replacements for blades which have become blunt, chipped or worn after a normal or excessive period of use.

3 - Materials or labour to replace or repair scratched, stained, chipped, pitted, dented or discoloured surfaces, blades, knives, attachments or accessories.

4 - Any alteration, addition or repair that has not been carried out by the company or an approved service agency.

5 - Transportation of the appliance to or from an approved service agency.

6 - Labour charges to install or test new attachments or accessories (i.e., bowls, discs, blades, attachments) which have been arbitrarily replaced.

7 - The cost of changing direction-of-rotation of three-phase electric motors (Installer is responsible).

8 - SHIPPING DAMAGES. Visible and latent defects are the responsibility of the freight carrier. The consignee must inform the carrier and consignee immediately, or upon discovery in the case of latent defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT-COUPÉ S.N.C. nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

The ROBOT-COUPÉ S.N.C. warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by ROBOT-COUPÉ S.N.C. France.

RECOMMENDATIONS CONCERNING THE INSTALLATION OF VARIABLE-SPEED APPLIANCES AND PERSONAL SAFETY

These recommendations apply to machines equipped with an induction motor and a single-phase or three-phase wobbulator.

NB :

- The electrical circuit and the protective devices must comply with national regulations.
- The machine must be wired in by a qualified electrician

Protecting your appliance

- Like all electronic devices, wobblers include components that are sensitive to electrostatic discharges (ESDs). Before conducting any work on these wobblers, technicians must therefore rid themselves of electrostatic charges.
- The machine must be disconnected from the mains supply before any internal connection operations are carried out.
- Repeatedly switching on the appliance will cause the wobbulator to overload and may result in its destruction. After the machine has been switched off, you must wait for 3 minutes before switching it back on again.

50 or 60 Hz single-phase power supply


- The appliance runs on single-phase or three-phase current as far as the variator, which turns the current into variable

- You must connect the machine to a 200-240 V / 50 or 60 Hz single-phase alternating current supply with an earthed socket. A higher voltage will destroy the wobbulator.
- The earthed socket ensures operator safety.

Circuit interrupters ensuring user safety

Ground fault circuit interrupters (GFCIs) intended for variable-speed appliances need to be selected with great care in order to ensure operator safety. GFCIs may be sensitive to alternating current (type AC), impulse current (type A) or all currents (type B).

Danger ! Wobblers feature a bridge-connected rectifier of the mains supply voltage. For this reason, in the event of an earth contact, a continuous fault current may fail to trip a differential circuit breaker that is only sensitive to alternating current (type AC).

As the appliance has a single-phase supply, it is therefore advisable to use a GFCI that is sensitive to impulse current (type A), identified by the following symbol: .

Caution: *these GFCIs may go under different names, according to the manufacturer.*

Appliances with wobblers produce a fault current on the earth wire. This current may be sufficient to trip the differential circuit breaker unnecessarily. This may occur if :

- Several variable-speed appliances are connected to the same GFCI.
- The appliance produces a fault current that is above the GFCI's actual trip threshold.

Caution : *As there are manufacturing tolerances, the actual trip threshold of a GFCI will be between 50% and 100% of its theoretical nominal threshold. Should a problem arise, measure the fault current and the GFCI's actual trip threshold.*

You can begin by consulting the characteristics of your appliance in the table below:

Appliance	Mains supply	Conductor Cross-section (mm ²)	GFCI (Ph + N or 3 Ph)	
			Gauge (A)	Threshold (mA)
BLIXER® 5 V.V. BLIXER® 6 V.V.	200 - 240V 50 or 60 Hz single-phase	2.5	B20	≥ 30

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the mixer also reads them beforehand.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. blade, discs... etc.

INSTALLATION

- We recommend you install your machine on a perfectly stable solid base.

CONNECTION

- Always check that your mains supply corresponds to that indicated on the rating plate on the motor unit and that it can take the amperage.
- The machine must be earthed.
- With the three-phased version, always check that the blade rotates in an anti-clockwise direction.

HANDLING

- Always take care when handling the blades or discs - they are very sharp.

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 19) and make sure that all the attachments are correctly positioned.

USE

- Never try to override the locking and safety systems.
- Never introduce any object into the container where the food is being processed.
- Never push the ingredients down with your hand.
- Do not overload the appliance.
- Never switch the appliance on while it is empty.

CLEANING

- As a precaution, always unplung your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never place the motor unit in water.
- For parts made of aluminum alloys, use cleaning fluids suitable for aluminum.

- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).
- Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Before opening the motor housing, it is absolutely vital unplung the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged in any way or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Department if something appears to be wrong.

INTRODUCTION TO YOUR NEW EMULSIFIER-MIXER Blixer® 5 Plus • Blixer® 5 V.V. Blixer® 6 • Blixer® 6 V.V.

ROBOT-COUPÉ has developed a new concept in appliance: the **Blixer®**.

The Blixer® combines the features of two well-known appliances: the cutter and the blender-mixer. The Blixer® is perfectly geared to professional needs. It can perform any number of tasks which you will soon discover as you use it.

The Blixer® will make it easy to prepare mixed liquid or semi-liquid, raw or cooked meals.

The Blixer® replace the blender which does not give entire satisfaction because of its incapacity to process solid foods.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning are easily fitted or removed.

To make things easier for you, this manual gives a breakdown of all the various fitting operations.

This manual contains important information designed to help the user get the most out of their device.

We therefore recommend that you read it carefully before using your machine.

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTIONS

Before plugging in, check that your power supply corresponds to that indicated on the machine's identification plate.



WARNING

This appliance must be plugged into an earthed socket (risk of electrocution).

Three phase Blixer® 5 Plus • Blixer® 6

The Blixer® 5 Plus is available with the following motor ratings :

230 - 400 V / 50 Hz / 3
400 V / 50 Hz / 3
220 V / 60 Hz / 3
380 V / 60 Hz / 3

This machine is supplied with a cable to which you simply attach the appropriate electrical plug or isolator for your system. The cable has four wires, one earth wire, plus three phases wires.

If you have a 4-pin plug:

- 1) Connect the green and yellow earth wire to the earth pin.
- 2) Connect the three other wires to the remaining pins.

If you have more than 4 pins in the plug, please note the ROBOT-COUPÉ does not require a neutral wire.

Switch on the empty machine, making sure that the blade is rotating properly in an anti-clockwise direction.

If the blade turns in a clockwise direction, swap over two wires.

**GREEN YELLOW is the earth,
DO NOT DISCONNECT**

Swap either : the ❶ and the ❷
the ❶ and the ❸
or the ❷ and the ❸

Single phase Blixer® 5 Plus

The Blixer® 5 Plus is available with motor ratings :
230 V / 50 Hz / 1
220 V / 60 Hz / 1

The machine comes with a single phase plug connected to a power cord.

Single phase Blixer® 5 V.V. • Blixer® 6 V.V.

The Blixer® 5 V.V. and Blixer® 6 V.V. are available with motor ratings + variable speed :
230 V / 50-60 Hz / 1

The standardized plug must be calibrated to a minimum of 13 amps and preferably 20 amps, if the appliance is used intensively.

• CONTROL PANEL

Red switch = Off switch

Green switch = On switch

Three phase Blixer® 5 Plus, Blixer® 5 V.V. and Blixer® 6 V.V. : Pulse control.

Three phase Blixer® 5 Plus • Blixer® 6 :
Speed selector = 1500 or 3000 rpm.

Single phase Blixer® 5 Plus : One speed 3000 rpm
Blixer® 5 V.V. and Blixer® 6 V.V. : Speed variation from 300 to 3500 rpm.

ASSEMBLY



- 1) With the motor base facing you, position the cutter bowl on the motor base.

2) Turn the bowl to the right until it locks.



3) Engage the blade on the motor shaft and lower it right to the bottom of the bowl.

Make sure that it is correctly positioned, by rotating it in the bowl.

4) Place the lid on the bowl and rotate to the right until it clicks.

The device is now ready for use.



USES AND EXAMPLE

The BLIXER® will enable you to perform all your cutting tasks in minimum time; we recommend therefore that you keep a close eye on the mixture in order to obtain the desired results.

HOSPITAL USES:

SPOON FEEDING

- Minced foods: meat, fish...
- Mousses: vegetables, fish...
- Vegetable purees
- Compotes of stewed fruit

SEMI-LIQUID FEEDING

This simply entails diluting spoon-feeding preparations:

- Minced meat + gravy
- Soups / creamed soups
- Puree + liquid (broth, milk...)
- Fruit compotes + syrup or water

LIQUID FEEDING (for use via tubes)

- Soups and any preparations that can be liquidized.

RESTAURANTS AND DELICATESSEN USES:

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

PHARMACEUTICAL AND CHEMICAL LABORATORY USES:

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

HYGIENE

At each step of food processing, the machine and attachments must be clean.

A certain order when processing foods must be followed. In general, always try to process foods that are least likely to cause cross-contamination first, as illustrated in the following example :

- 1 - Cooked meat
 - Terrines/mousses
 - Delicatessen
 - ham
 - smoked ham
 - sausage.
- 2 - Cheese
 - hard
 - other type.

- 3 - Vegetables.

It is vital that all parts of the machine that come into contact with food are cleaned meticulously, using a detergent/sanitiser, after each processing job.

• WARNING: NEVER USE PURE BLEACH.

Always follow the detergent manufacturers instructions to make up the correct strength of solution; these are normally found on the detergent package, if in doubt contact your detergent supplier or manufacturer.

- If necessary rub well with a soft brush or cloth: NEVER use a harsh abrasive cleaning pad.
- Allow the detergent/sanitiser to work for the required length of time.
- Always rinse well.
- Dry well with a soft clean cloth. Only air dry if the detergent manufacturer recommends it.

CLEANING



WARNING

As a precaution, always unplug your appliance before cleaning it (risk of electrocution).

• MOTOR BASE

Never immerse the motor base in water. Clean using a damp cloth or sponge.

• BOWL

After removing the lid, remove the bowl from the motor base by pushing the trigger fitted in the handle. Pull up to disengage, leaving the blade in the bowl in order to prevent any spillage when working with liquids.

If the food has a solid consistency, remove the blade and empty the bowl.

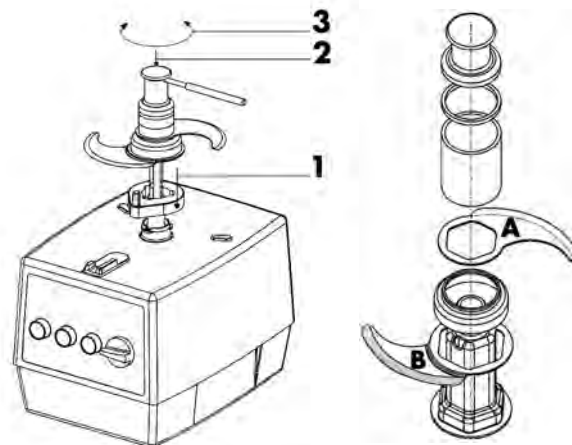
Replace the bowl, place the blade back on the shaft and switch on the machine in order to remove any mixture which may have stuck to the blade.

If you wish, you can rinse the bowl by filling it with hot water and switching on for a few minutes.

• BLADE

The stainless steel blade of BLIXER® 6 and BLIXER® 6 V.V. is easy to dismantle and to clean.

After cleaning the blade, always dry the blades well to prevent rusting.



Ensure power supply to machine is disconnected.

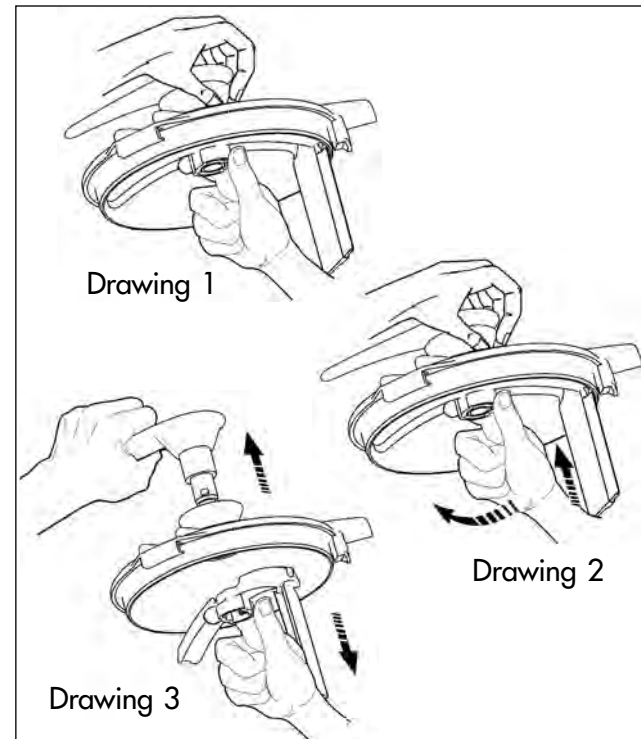
- 1 - Place blade dismantling tool over shaft onto motor base.
- 2 - Fit blade onto shaft ensuring it is correctly positioned.
- 3 - Insert bar into blade cap and turn anti-clockwise to dismantle .

When re-assembling do not over tighten.

- A - Upper blade with sharp edge away from you.
B - Lower blade with sharp edge towards you.

• SCRAPER ARM

To clean the scraper arm, dismantle it as follows. Hold the scraper arm in one hand and the hub in the other hand (drawing1). Press the two pieces one on the other, and turn the handle of 45° anticlockwise (drawing 2). Then it is possible to pull out the two pieces (the scraper arm and the handle) from the lid and clean them (drawing 3).



IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

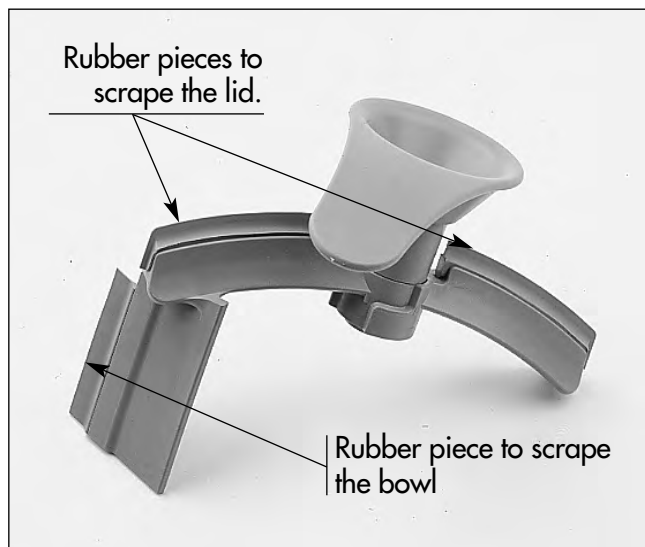
• BLADE

The quality of the cut depends mainly on the sharpness of your blades and the degree of wear. The blades are actually wearing parts, which should be replaced occasionally to ensure consistent quality in the final product.

• SCRAPER ARM

The scraper arm is equipped with rubber pieces which are wearing parts. They should be replaced occasionally to always ensure an optimum efficiency of the scraper arm.

These pieces are easy to dismantle and to reassemble.



• MOTOR SEAL

The motor seal on the shaft should be lubricated regularly using a food safe lubricant.

In order to keep the motor completely watertight, it is advisable to check the motor seal regularly for wear and tear and replace if necessary.

The motor seal can be easily replaced without having to remove the motor, so we strongly advise you to ensure that is in good condition.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
Blixer® 5 Plus	24 kg	26 kg
Blixer® 5 V.V.	24 kg	26 kg
Blixer® 6	26 kg	28 kg
Blixer® 6 V.V.	26 kg	28 kg

• DIMENSIONS (in mm)

BLIXER® 5 Plus		BLIXER® 6	
A =	480	A =	520
B =	340	B =	340
C =	280	C =	280
D =	265	D =	265
BLIXER® 5 V.V.		BLIXER® 6 V.V.	
A =	480	A =	520
B =	340	B =	340
C =	280	C =	280
D =	265	D =	265

• WORKING HEIGHT

We recommend that you position the machine on a stable worktop so that the upper edge of the large feed hopper is at a height of between 1.20 m and 1.30 m.

• NOISE LEVEL

The equivalent continuous sound level when the machine is operating on no-load is less than 70 db (A).

• ELECTRICAL DATA

BLIXER® 5 Plus three-phase machine

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Intensity (Amp)
230-400 V/50 Hz	1500	3000	230 V=4.0 400 V=2.5
			230 V=7.0 400 V=4.0
240 V/50Hz	1500	3000	2.7
			3.4
120 V/60Hz	1800	3600	4.7
			6,5
220 V/60Hz	1800	3600	2.5
			3.4

BLIXER® 5 Plus single-phase machine

Motor	Speed (rpm)	Intensity (Amp)
230 V/50 Hz	3000	8.5

BLIXER® 5 V.V. single-phase machine

Motor	Speed (rpm)	Intensity (Amp)
230 V/50-60 Hz	300 to 3500	12

BLIXER® 6 three-phase machine

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Intensity (Amp)
230-400 V/50 Hz	1500	3000	230 V=4.0 400 V=2.5
			230 V=7.0 400 V=4.0
240 V/50Hz	1500	3000	2.7
			3.4

BLIXER® 6 V.V. single-phase machines

Motor	Speed (rpm)	Intensity (Amp)
230 V/50-60 Hz	300 to 3500	12

- Power shown on data plate.

SAFETY



WARNING

**The blades are extremely sharp.
Handle with care.**

These models are fitted with a magnetic safety device and motor braking system.

As soon as you open the lid the motor stops.

To restart the machine, simply close the lid and press the green switch.

In order to avoid splashing when processing liquid preparation, we recommend you stop the machine before opening the lid.

All the models are fitted with a **thermal cut-out** which automatically stops the motor if the machine is left on for too long or overloaded.

If this happens, allow the machine to cool completely before restarting.



REMEMBER

Never try to override the locking and safety systems.

Never introduce any object into the container where the food is being processed.

Never push the ingredients down with your hand.

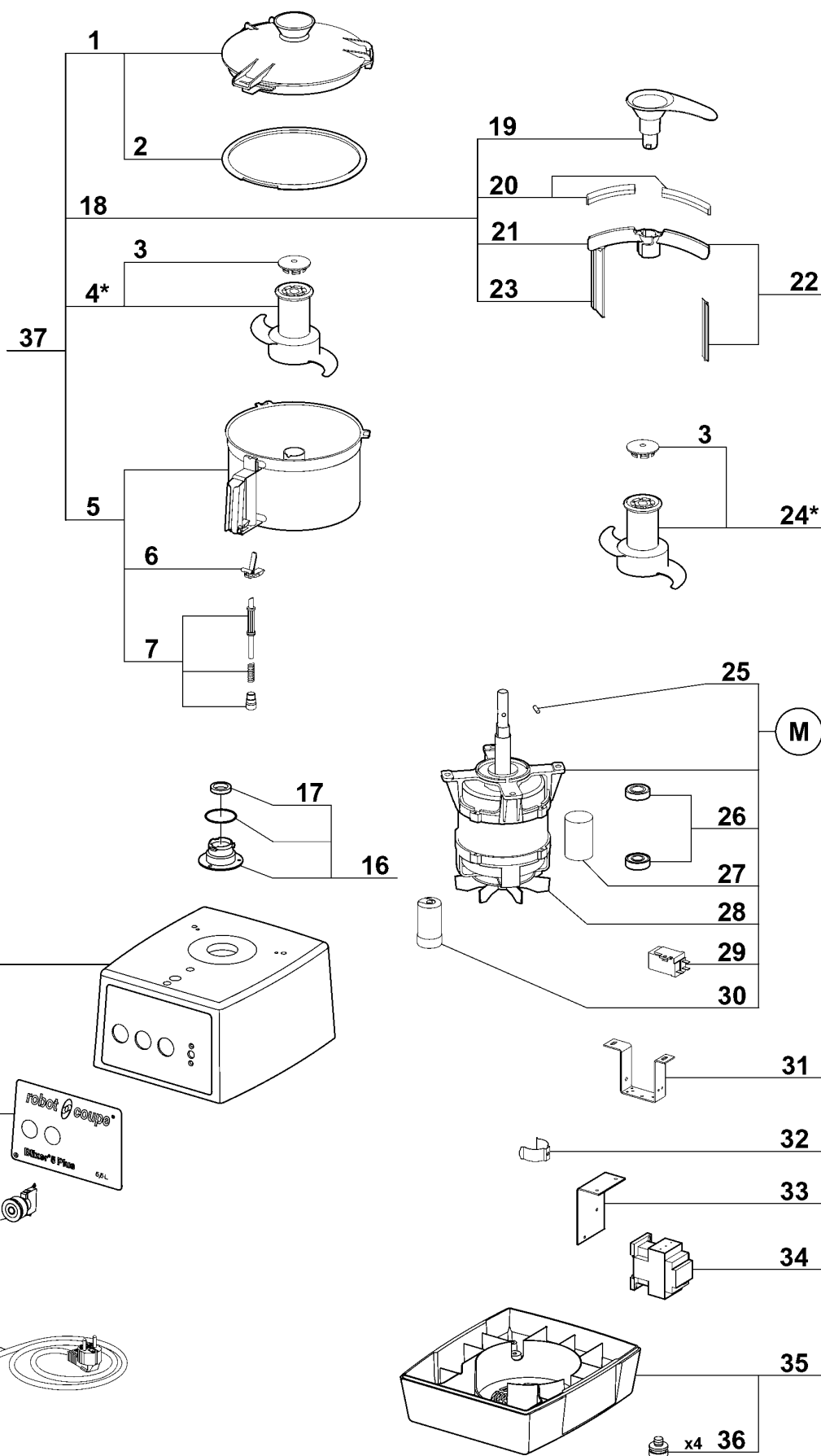
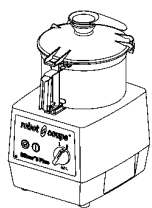
Do not overload the appliance.

STANDARDS

Consult the declaration of compliance on page 2.

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BLIXER 5 A Plus Monophasé

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* Voir tarif machines / See export price list

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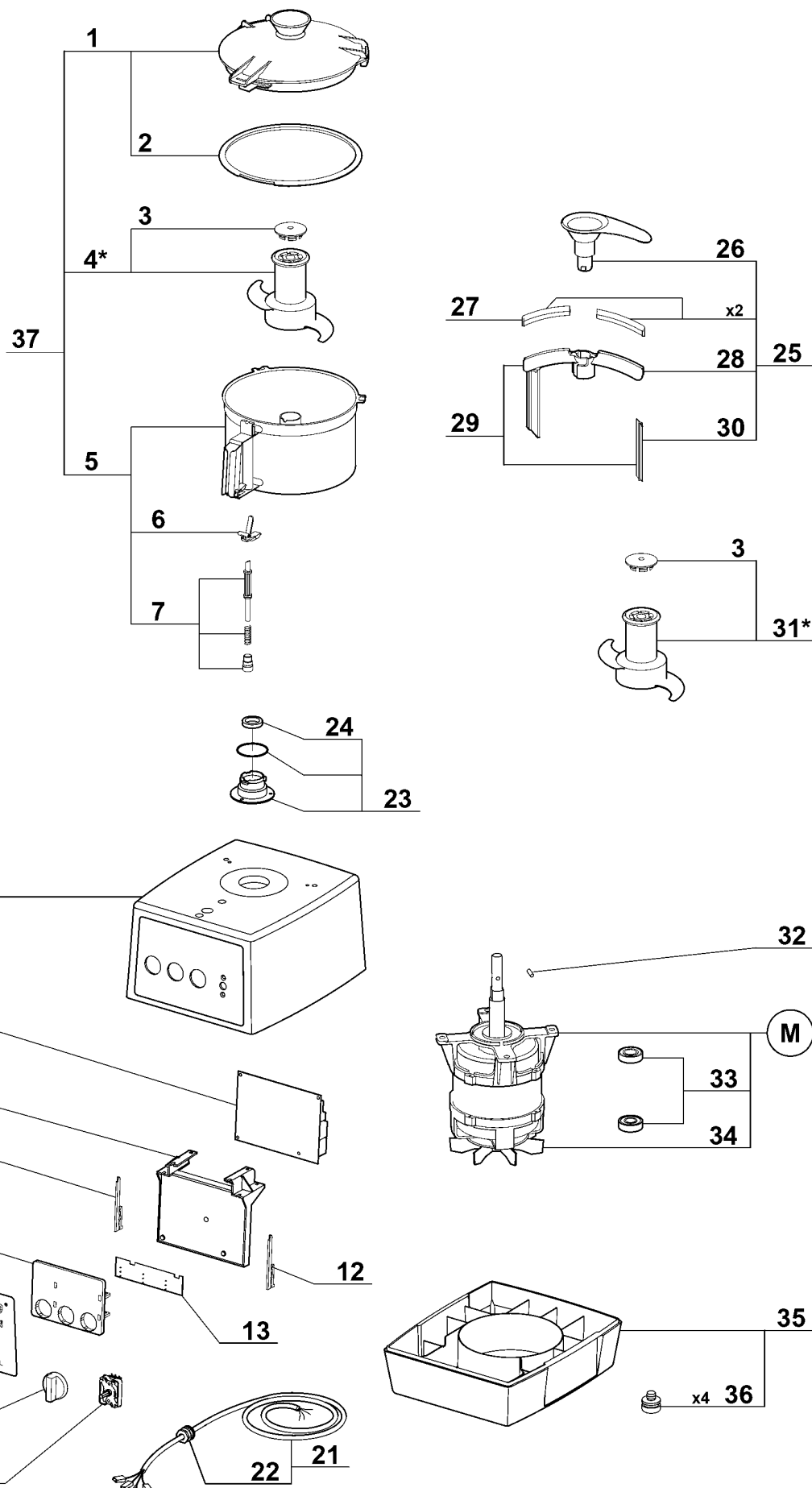
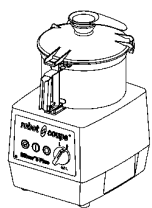
Index	Pièce / Part	Désignation	Description
1	29 341	COUVERCLE CUTTER	CUTER LID
2	117 100	JOINT COUVERCLE	LID SEAL
3	117 186	BOUCHON COUTEAU	LID CAP
4*	27 155*	COUTEAU DENTE	FINE SERRATED BLADE
5	117 196	CUVE BLIXER 5	BOWL BLIXER 5
6	39 827	ENS. GACHETTE CUVE	SPRING CATCH ASSEMBLY
7	39 474	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
8	39 801	ENS. SUPPORT MOTEUR BLIXER 5 MONO	MOTOR SUPPORT ASSEMBLY
9	117 136	ENS. ILS CUTTER	SAFETY SWITCH ASSEMBLY
10	29 336	ENS. APPUI CUVE	BOWL SUPPORT ASSEMBLY
11	39 862	ENS. PLAQUE FRONTALE BLIXER 5 MONO	FRONT PLATE ASSEMBLY
12	502 174	BOUTON VERT AVEC BLOC CONTACT	GREEN KNOB + CONTACT BLOCK
13	502 173	BOUTON ROUGE AVEC BLOC CONTACT	RED KNOB + CONTACT BLOCK
15	515 515	PRESSE ETOUPE	STRAIN RELIEF
16	39 088	ENS. PORTE JOINT	SEAL SUPPORT ASSEMBLY
17	501 624	BAGUE D'ETANCHEITE	SEAL RING
18	29 373	ENS. BRAS RACLEUR	SCRAPPER ASSEMBLY
19	117 187	POIGNEE BRAS RACLEUR	SCRAPPER HANDLE
20	117 192	RACLEUR SUPERIEUR	UPPER SCRAPPER
21	117 653	BRAS RACLEUR BLIXER 5	SCRAPPER BLIXER 5
22	29 468	BRAS RACLEUR	SCRAPPER
23	117 651	RACLEUR VERTICAL	VERTICAL SCRAPPER
24*	27 180*	COUTEAU CRANTE	COMPLETE SERRATED BLADE
25	110 308	GOUPILLE AXE MOTEUR	MOTOR SHAFT PIN
26	39 819	ENS. ROULEMENT MOT R 502	BEARING ASSEMBLY
27	510 212	CONDENSATEUR PERMANENT	CONTINUOUS CAPACITOR
28	105 885	VENTILATEUR	FAN
29	504 127	RELAIS DE DEMARRAGE	STARTING RELAY
30	510 211	CONDENSATEUR DEMARRAGE	STARTING CAPACITOR
31	117 268	SUPPORT RELAIS	RELAY SUPPORT
32	602 261	AGRAFE CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR SUPPORT
33	118 419	SUPPORT CONTACTEUR	CONTACTOR SUPPORT
34	504 710	CONTACTEUR	CONTACTOR
35	29 620	ENS. SOCLE	BASE ASSEMBLY
36	39 833	PIED GRIS	GREY FOOT
37	27 165	ACCESSOIRE COMPLET	COMPLETE ATTACHMENT

Index	Désignation	Description
A	CABLE D'ALIMENTATION	POWER CORD
M	MOTEUR	MOTOR

Machine	Voltage	A	M
33 158 CH	230/50/1	504 669	301 068
33 159 AUS		504 289	
33 160		503 978	
33 161	220/60/1	39 603	301 069
33 248 BRA			

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Blixer® 5 A Plus Triphasé

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* Voir tarif machines / See export price list

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5	117 196	CUVE BLIXER 5	BOWL BLIXER 5
6	39 827	ENS. GACHETTE CUVE	SPRING CATCH ASSEMBLY
7	39 474	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
8	29 371	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
9	29 586	ENS. ILS CUTTER	REED SWITCH CUTTER ASSEMBLY
10	29 336	ENS. APPUI CUVE (X2)	BOWL SUPPORT ASSEMBLY (X2)
11	117 809	SUPPORT PLATINE	CONTROL BOARD SUPPORT
12	117 703	CLAVETTE	KEY
13	117 813	CARTE BOUTON	CONTROLS PCB
14	29 533	ENS. SUPPORT PLATINE	PCB SUPPORT ASSEMBLY
15	405 590	PLAQUE FRONTALE	FRONT PLATE
16	502 171	BOUTON NOIR	BLACK KNOB
17	502 170	BOUTON VERT	GREEN KNOB
18	502 169	BOUTON ROUGE	RED KNOB
19	117 805	POIGNEE COMMUTATEUR	COMMUTATOR HANDLE
20	117 792	COMMUTATEUR	COMMUTATOR
21	515 570	CABLE D'ALIMENTATION	POWER CORD
22	515 515	PRESSE ETOUPE	STRAIN RELIEF
23	39 088	ENS. PORTE JOINT	SEAL SUPPORT ASSEMBLY
24	501 624	BAGUE D'ETANCHEITE	SEAL RING
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33	39 819	ENS. ROULEMENT MOT R 502	BEARING ASSEMBLY
34	105 885	VENTILATEUR	FAN
35	29 581	ENS. SOCLE	BASE ASSEMBLY
36	39 833	PIED GRIS (X4)	GREY FOOT (X4)
37	27 165	ACCESSOIRE COMPLET	COMPLETE ATTACHMENT

A
M

PLATINE
MOTEUR

POWER CIRCUIT BOARD
MOTOR

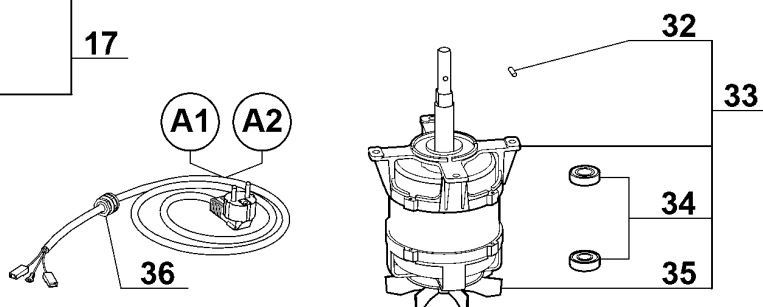
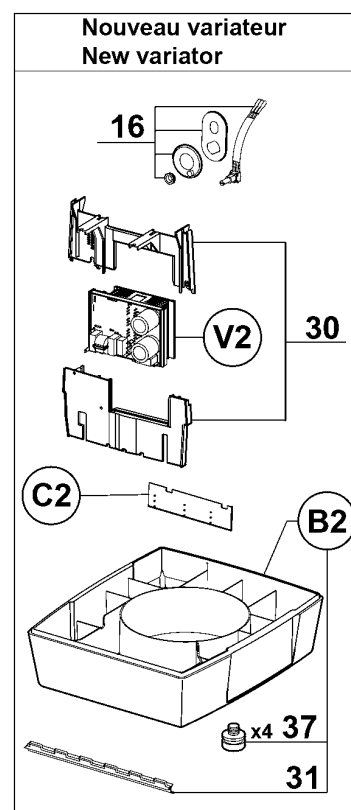
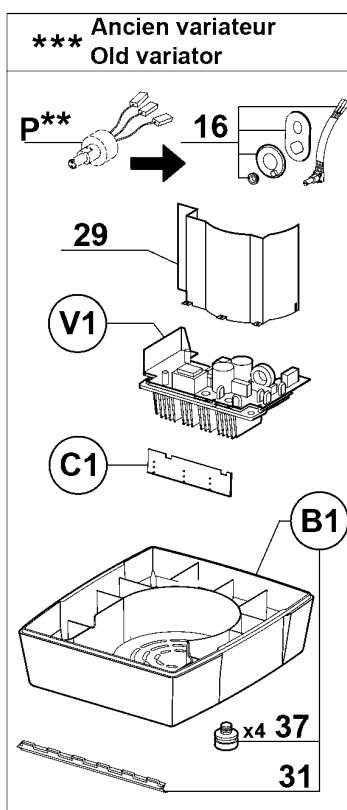
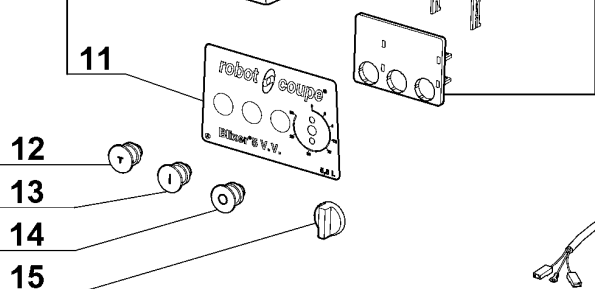
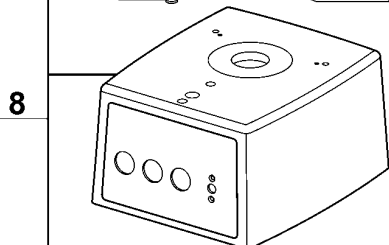
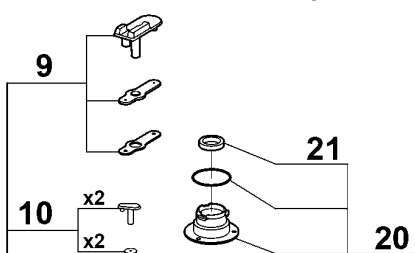
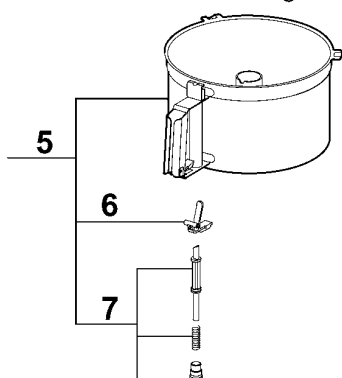
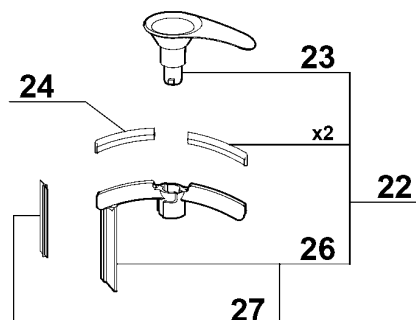
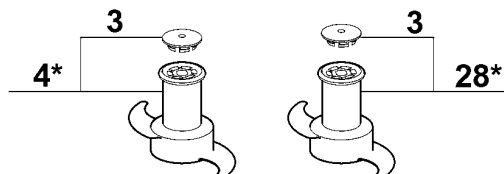
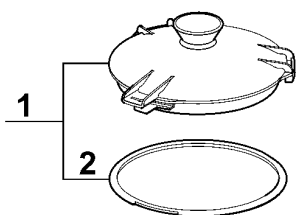
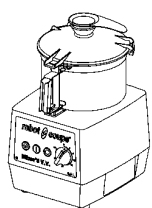
Machine	Voltage	A	M
33 167 Jap	200/50-60/3	102 600	303 052
33 162	220/60/3		
33 163	380/60/3		303 054
33 164	400/50/3		303 051
33 165	415/50/3		
33 166	230/400/50/3	112 600	303 114

robotcoupe®**BLIXER 5 V.V.A**

N° de série / Serial number

- 141 - - - - -

- 568 - - - - -



** L'ancien potentiomètre P est remplacé par l'ensemble 16.

*** L'ancien variateur n'est plus disponible, pour le remplacer commander le kit de mise à niveau référence 39975.

Vous recevrez le nouveau variateur V2, le socle B2, la carte boutons C2, le support variateur 30, les vis et la notice.

ATTENTION : Si votre appareil est équipé du potentiomètre P, alors commander en plus le nouveau potentiomètre 16.

** The old potentiometer P is replaced by the assembly 16.

*** The old variator is no longer available, to replace it, order the upgrade kit part number 39975. You will receive the new variator V2, the base B2, the controls board C2, the variator support 30, the screws and the technical instructions.

CAUTION : If your machine is equipped with the potentiometer P, then order in addition the new potentiometer item 16.

Index	Pièce / Part	Désignation	Description
1	29 341	ENS. COUVERCLE CUTTER	CUTER LID ASSEMBLY
2	117 100	JOINT COUVERCLE	LID SEAL
3	117 186	BOUCHON COUTEAU	BLADE ASSEMBLY CAP
4*	27 155*	COUTEAU DENTE	FINE SERRATED BLADE
5	117 196	CUVE BLIXER 5	BOWL BLIXER 5
6	39 827	ENS. GACHETTE CUVE	BOWL LATCH ASSEMBLY
7	39 474	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
8	29 596	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
9	29 586	ENS. INTERRUPTEUR DE SECURITE	SAFETY SWITCH ASSEMBLY
10	29 336	ENS. APPUIS CUVE (x2)	BOWL SUPPORT ASSEMBLY (x2)
11	406 280	PLAQUE FRONTALE	FRONT PLATE
12	502 171	BOUTON NOIR	BLACK KNOB
13	502 170	BOUTON VERT	GREEN KNOB
14	502 169	BOUTON ROUGE	RED KNOB
15	117 073	POIGNEE POTENTIOMETRE	POTENTIOMETER HANDLE
16	39 202	POTENTIOMETRE	POTENTIOMETER
17	29 533	ENS. SUPPORT PLATINE	PCB SUPPORT ASSEMBLY
19	117 703	CLAVETTE	KEY
20	39 088	ENS. PORTE JOINT	SEAL SUPPORT ASSEMBLY
21	501 624	BAGUE D'ETANCHEITE	SEAL RING
22	29 373	ENS. BRAS RACLEUR	SCRAPER ARM ASSEMBLY
23	117 187	POIGNEE BRAS RACLEUR	SCRAPER HANDLE
24	117 192	RACLEUR SUPERIEUR	UPPER SCRAPER
26	29 468	BRAS RACLEUR + RACLEUR VERTICAL	SCRAPER ARM + VERTICAL SCRAPER
27	117 651	RACLEUR VERTICAL	VERTICAL SCRAPER
28*	27 180*	COUTEAU CRANTE	SERRATED BLADE
29	103 905	DEFLECTEUR	DEFLECTOR
30	39 973	SUPPORT VARIATEUR	VARIATOR SUPPORT
31	117 705	SEPARATEUR DE FLUX	AIR FLOW SEPARATOR
32	110 308	GOUPILLE AXE MOTEUR	MOTOR SHAFT PIN
33	303 009	MOTEUR	MOTOR
34	39 819	ENS. ROULEMENTS	BEARINGS ASSEMBLY
35	105 885	VENTILATEUR	FAN
36	515 515	PRESSE ETOUPE	STRAIN RELIEF
37	39 833	PIED GRIS (x4)	GREY FOOT (x4)

A1 - A2

CABLE D'ALIMENTATION

POWER CORD

B1 - B2

ENS. SOCLE

BASE ASSEMBLY

C1 - C2

CARTE BOUTONS

CONTROLS BOARD

V1 - V2

VARIATEUR

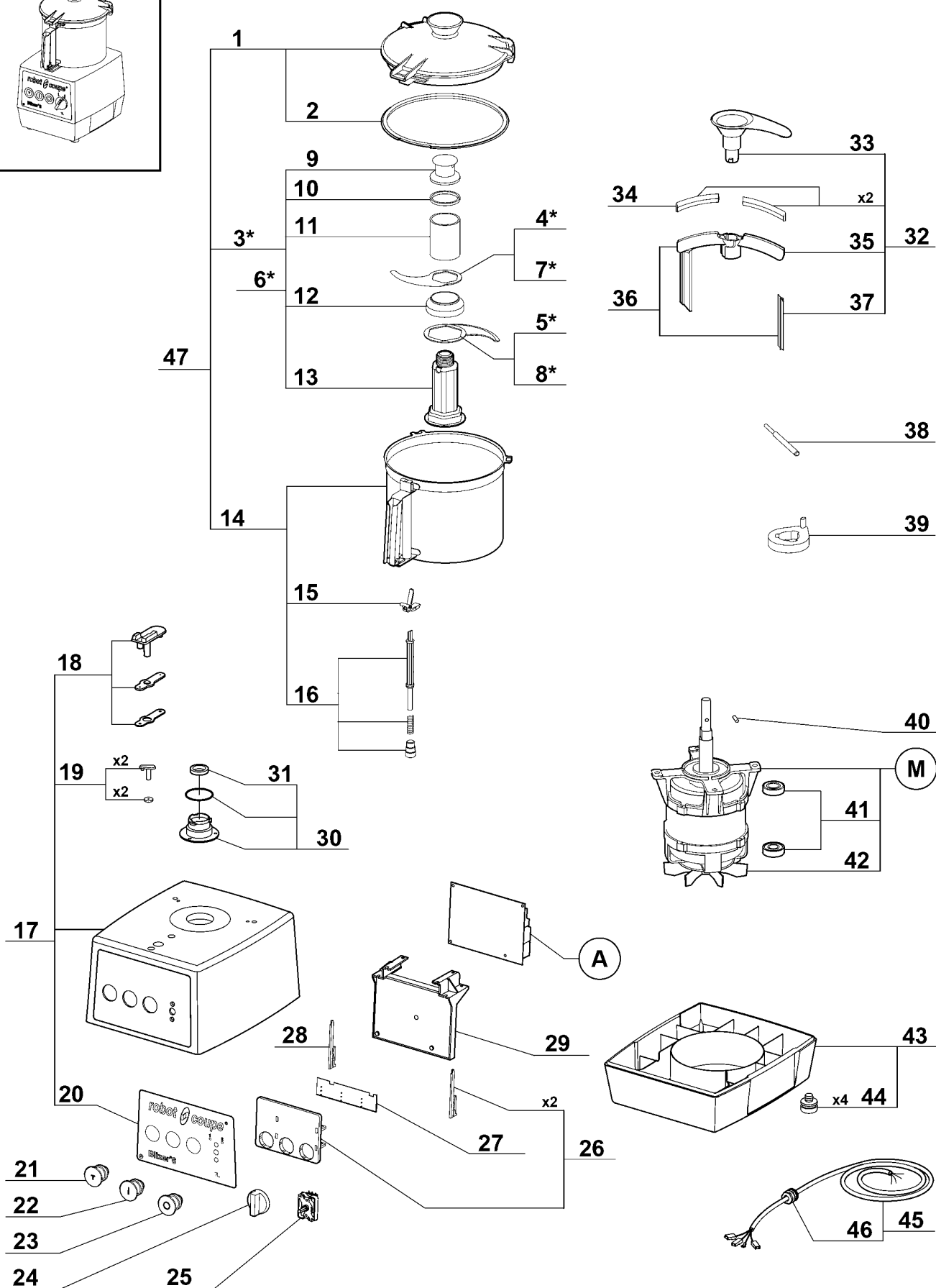
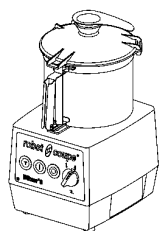
VARIATOR

Machine	Voltage	A1	B1	C1	V1	A2	B2	C2	V2
		N°de série / Serial number							
		141*				568			
33 171	230/50-60/1	503 978	29 581	117 706	39 975	39 978	29 620	39 977	39 972
33 172 UK		503 126				39 979			
33 173 Aust		504 289				39 980			

*

*

robotcoupe®
Blixer® 6 A Tri

 N° de série / Serial number
 - 496 - - - - -


* Voir tarif machines / See export price list

Maj : 04/2013 REV : h

Index	Pièce / Part	Désignation	Description
1	29 341	COUVERCLE CUTTER	CUTER LID
2	117 100	JOINT COUVERCLE	LID SEAL
3*	27 169*	COUTEAU DENTE	COMPLETED FINE SERRATED BLADE
4*	117 193*	LAME SUPERIEUR DENTE	UPPER FINE SERRATED BLADE
5*	117 194*	LAME INFERIEUR DENTE	LOWER FINE SERRATED BLADE
6*	28 191*	COUTEAU CRANTE	COMPLETE SERRATED BLADE
7*	127 618*	LAME SUPERIEUR CRANTE	UPPER SERRATED BLADE
8*	127 619*	LAME INFERIEUR CRANTE	LOWER SERRATED BLADE
9	117 536	ECROU DE COUTEAU	BLADE LOCKING NUT
10	117 177	BAGUE PLASTIQUE 5 mm	PLASTIC RING 5 mm
11	117 176	BAGUE INOX 77 mm	ST ST RING 77 mm
12	117 178	ENTRETOISE BASSE	LOWER SPACER
13	117 538	SUPPORT COUTEAU	BLADE SUPPORT
14	117 197	CUVE CUTTER	CUTTER BOWL
15	39 827	ENS. GACHETTE CUVE R 502	SPRING CATCH ASSEMBLY
16	39 475	ENS. TIGE SECURITE R 602	SAFETY ROD ASSEMBLY
17	39 832	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
18	29 586	ENS. ILS CUTTER	REED SWITCH CUTTER ASSEMBLY
19	29 336	ENS. APPUI CUVE (X2)	BOWL SUPPORT ASSEMBLY (X2)
20	410 209	PLAQUE FRONTALE	FRONT PLATE
21	502 171	BOUTON NOIR	BLACK KNOB
22	502 170	BOUTON VERT	GREEN KNOB
23	502 169	BOUTON ROUGE	RED KNOB
24	117 805	POIGNEE COMMUTATEUR	COMMUTATOR HANDLE
25	117 792	COMMUTATEUR	COMMUTATOR
26	29 533	ENS. SUPPORT PLATINE	PCB SUPPORT ASSEMBLY
27	117 813	CARTE BOUTON	CONTROLS PCB
28	117 703	CLAVETTE	KEY
29	117 809	SUPPORT PLATINE	CONTROL BOARD SUPPORT
30	39 088	ENS. PORTE JOINT	SEAL SUPPORT ASSEMBLY
31	501 624	BAGUE D'ETANCHEITE	SEAL RING
32	29 415	ENS. BRAS RACLEUR NM	SCRAPPER ASSEMBLY NM
33	117 187	POIGNEE BRAS RACLEUR	SCRAPPER HANDLE
34	117 192	RACLEUR SUPERIEUR	UPPER SCRAPPER
35	117 654	BRAS RACLEUR BLIXER 6	SCRAPPER BLIXER 6
36	29 486	BRAS RACLEUR	SCRAPPER
37	117 652	RACLEUR VERTICAL	VERTICAL SCRAPPER
38	101 845	CLEF COUTEAU	KNIFE KEY
39	117 320	DEMONTE COUTEAU	DISSASSEMBLY BLADES TOOL
40	110 308	GOUPILLE AXE MOTEUR	MOTOR SHAFT PIN
41	39 819	ENS. ROULEMENT MOT R 502	BEARING ASSEMBLY
42	105 885	VENTILATEUR	FAN
43	29 581	ENS. SOCLE	BASE ASSEMBLY
44	39 833	PIED GRIS (X4)	GREY FOOT (X4)
45	515 570	CABLE D'ALIMENTATION	POWER CORD
46	515 515	SERRE CABLE	STRAIN RELIEF
47	27 166	ACCESSOIRE COMPLET	COMPLETE ATTACHMENT

A

PLATINE

POWER CIRCUIT BOARD

M

MOTEUR

MOTOR

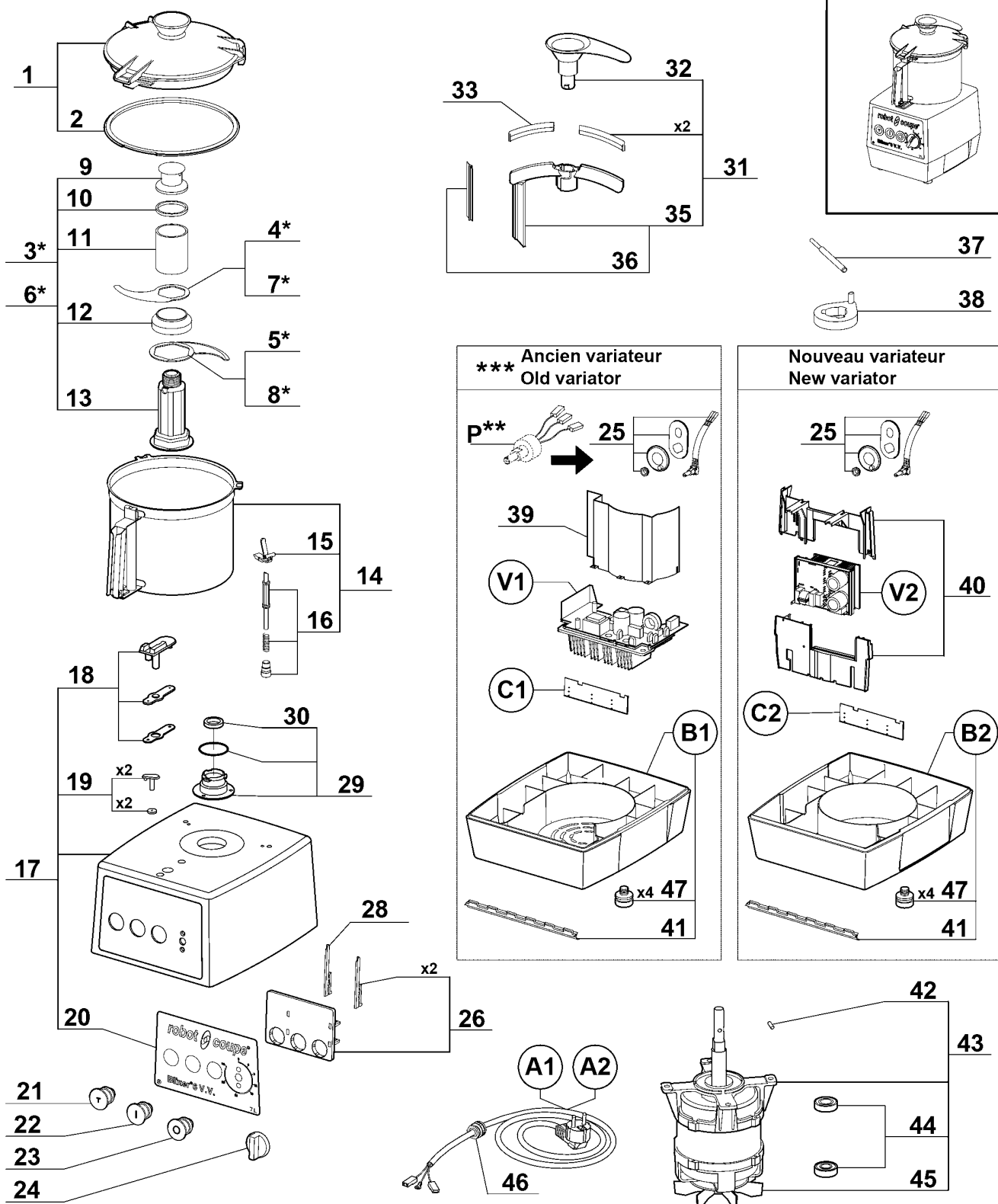
Machine	Voltage	A	M
33 226	230/400/50/3	112 600	303 114
33 227	400/50/3	102 600	303 051
33 174 Jap	200/50-60/3	102 600	303 052

robot coupe®**BLIXER 6 V.V.A**

N° de série / Serial number

- 131 - - - - -

- 571 - - - - -



** L'ancien potentiomètre P est remplacé par l'ensemble 25.

L'ancien variateur n'est plus disponible, pour le remplacer commander le **kit de mise à niveau référence 39975**.

Vous recevrez le nouveau variateur V2, le socle B2, la carte boutons C2, le support variateur 40, les vis et la notice.

ATTENTION : Si votre appareil est équipé du potentiomètre P, alors commander en plus le nouveau potentiomètre 25.

** The old potentiometer P is replaced by the assembly 25.

*** The old variator is no longer available, to replace it, order the **upgrade kit part number 39975**. You will receive the new variator V2, the base B2, the controls board C2, the variator support 40, the screws and the technical instructions.

CAUTION : If your machine is equipped with the potentiometer P, then order in addition the new potentiometer item 25.

Index	Pièce / Part	Désignation	Description
1	29 341	ENS. COUVERCLE CUTTER	CUTER LID ASSEMBLY
2	117 100	JOINT COUVERCLE	LID SEAL
3*	27 169*	COUTEAU DENTE	FINE SERRATED BLADE
4*	117 193*	LAME SUPERIEUR DENTE	UPPER FINE SERRATED BLADE
5*	117 194*	LAME INFÉRIEUR DENTE	LOWER FINE SERRATED BLADE
6*	28 191*	COUTEAU CRANTE	SERRATED BLADE
7*	127 618*	LAME SUPERIEUR CRANTE	UPPER SERRATED BLADE
8*	127 619*	LAME INFÉRIEUR CRANTE	LOWER SERRATED BLADE
9	117 536	ECROU DE COUTEAU	BLADE LOCKING NUT
10	117 177	BAGUE PLASTIQUE 5 mm	PLASTIC RING 5 mm
11	117 176	BAGUE INOX 77 mm	STAINLESS STEEL RING 77 mm
12	117 178	ENTRETOISE BASSE	LOWER SPACER
13	117 538	SUPPORT COUTEAU	BLADE SUPPORT
14	117 197	CUVE CUTTER	CUTTER BOWL
15	39 827	ENS. GACHETTE CUVE	BOWL LATCH ASSEMBLY
16	39 475	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
17	29 584	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
18	29 586	ENS. INTERRUPTEUR DE SECURITE	SAFETY SWITCH ASSEMBLY
19	29 336	ENS. APPUIS CUVE (x2)	BOWL SUPPORT ASSEMBLY (x2)
20	405 591	PLAQUE FRONTALE	FRONT PLATE
21	502 171	BOUTON NOIR	BLACK KNOB
22	502 170	BOUTON VERT	GREEN KNOB
23	502 169	BOUTON ROUGE	RED KNOB
24	117 073	POIGNEE POTENTIOMETRE	POTENTIOMETER HANDLE
25	39 202	POTENTIOMETRE	POTENTIOMETER
26	29 533	ENS. SUPPORT PLATINE	PCB SUPPORT ASSEMBLY
28	117 703	CLAVETTE	KEY
29	39 088	ENS. PORTE JOINT	SEAL SUPPORT ASSEMBLY
30	501 624	BAGUE D'ETANCHEITE	SEAL RING
31	29 415	ENS. BRAS RACLEUR	SCRAPER ARM ASSEMBLY
32	117 187	POIGNEE BRAS RACLEUR	SCRAPER HANDLE
33	117 192	RACLEUR SUPERIEUR	UPPER SCRAPER
35	29 486	BRAS RACLEUR + RACLEUR VERTICAL	SCRAPER ARM + VERTICAL SCRAPER
36	117 652	RACLEUR VERTICAL	VERTICAL SCRAPER
37	101 845	CLEF COUTEAU	KNIFE KEY
38	117 320	DEMONTE COUTEAU	DISSASSEMBLY BLADE TOOL
39	103 905	DEFLECTEUR	DEFLECTOR
40	39 973	SUPPORT VARIATEUR	VARIATOR SUPPORT
41	117 705	SEPARATEUR DE FLUX	AIR FLOW SEPARATOR
42	110 308	GOUPILLE AXE MOTEUR	MOTOR SHAFT PIN
43	303 009	MOTEUR	MOTOR
44	39 819	ENS. ROULEMENTS	BEARINGS ASSEMBLY
45	105 885	VENTILATEUR	FAN
46	515 515	PRESSE ETOUPE	STRAIN RELIEF
47	39 833	PIED GRIS (x4)	GREY FOOT (x4)

Index	Désignation	Description
A1 - A2	CABLE D'ALIMENTATION	POWER CORD
B1 - B2	ENS. SOCLE	BASE ASSEMBLY
C1 - C2	CARTE BOUTONS	CONTROLS BOARD
V1 - V2	VARIATEUR	VARIATOR

Machine	Voltage	N°de série / Serial number							
		131*				571			
		A1	B1	C1	V1	A2	B2	C2	V2
33 156 UK	230/50-60/1	503 126	29 581	117 706	39 975	39 979	29 620	39 977	39 972
33 157 Aust		504 289				39 980			
33 155		503 978				39 978			

*
*

R 5 V.V.a - BLIXER 5 V.V.a / R 6 V.V.a - BLIXER 6 V.V.a

200-230V/50-60Hz 1~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

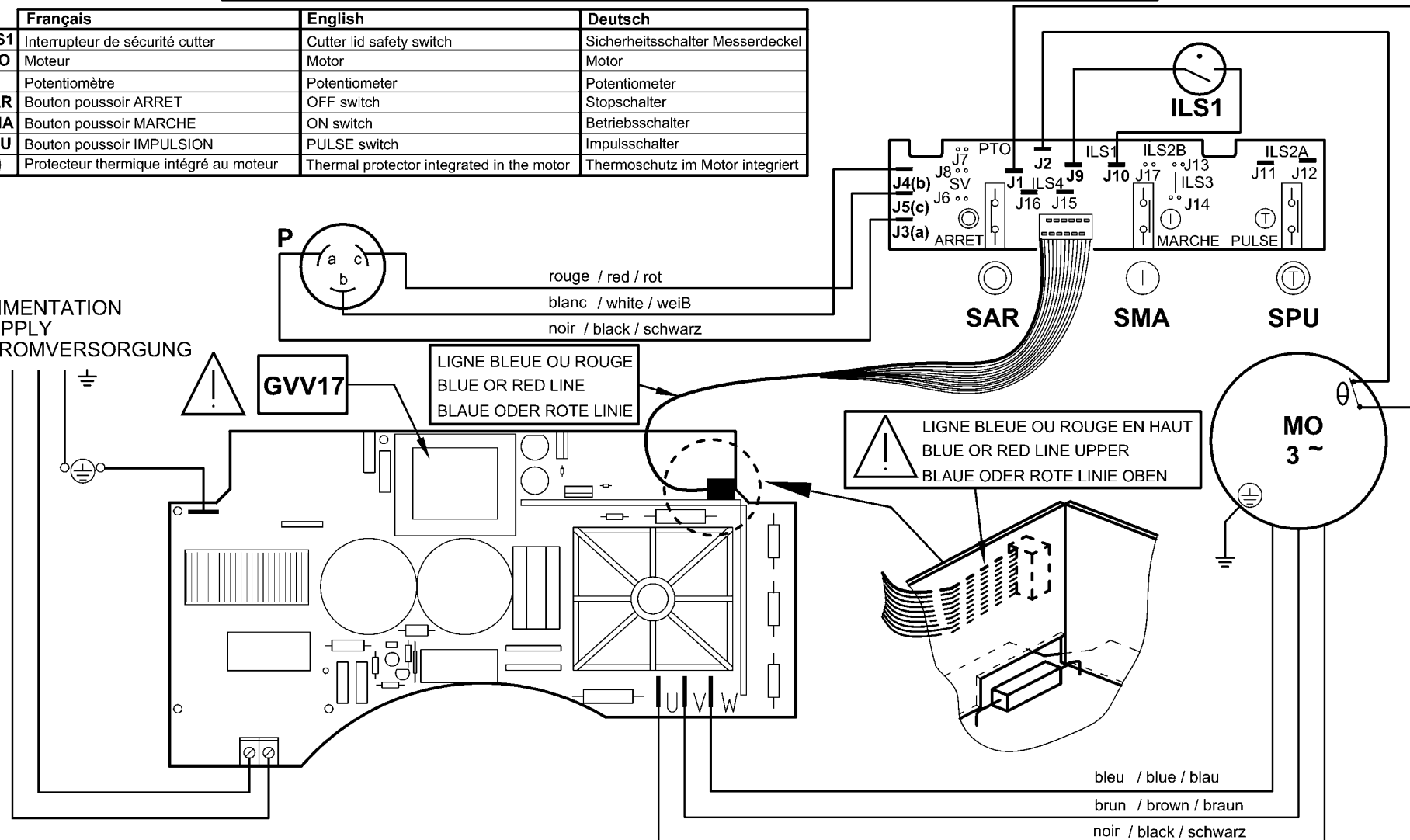
ELEKTRISCHES SCHALTBIKD



Important : Vérifier le sens de rotation de l'outil (anti-horaire) si nécessaire inverser 2 fils du moteur.
Caution : Check the tool's rotation sense (anti-time) if necessary revers 2 motor wires.
Wichtiger Hinweis : Sinn Umdrehung von der Werkzeug unbedingt (anti-Stundlich) Notwendig zwei Leitung dor Motor umkehren

	Français	English	Deutsch
ILS1	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
MO	Moteur	Motor	Motor
P	Potentiomètre	Potentiometer	Potentiometer
SAR	Bouton poussoir ARRET	OFF switch	Stopschalter
SMA	Bouton poussoir MARCHE	ON switch	Betriebsschalter
SPU	Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
θ	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert

ALIMENTATION
SUPPLY
STROMVERSORGUNG



R 5 V.V.a - BLIXER 5 V.V.a / R 6 V.V.a - BLIXER 6 V.V.a

200-230V/50-60Hz 1~

SCHEMA ELECTRIQUE

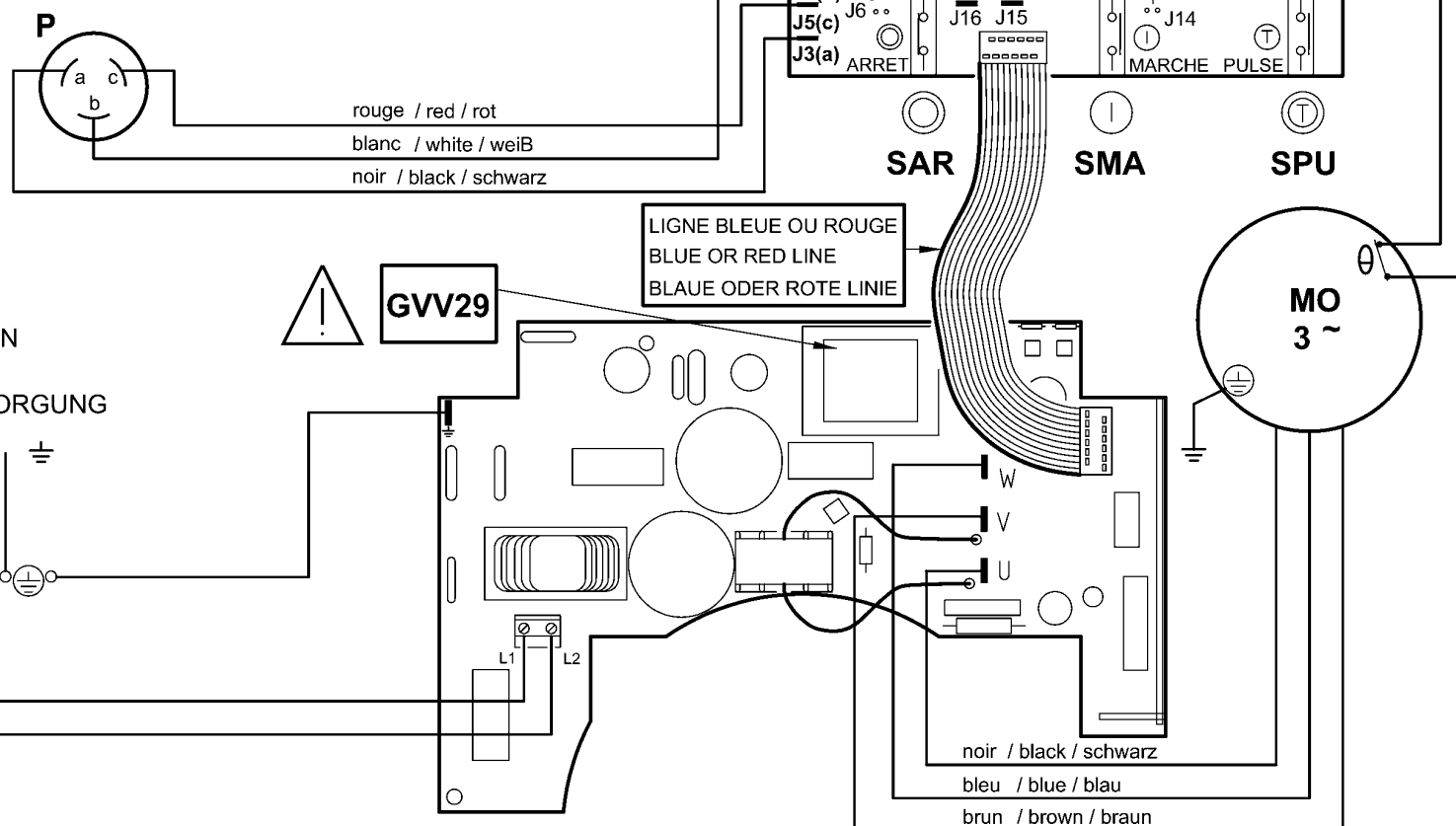
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



Important : Vérifier le sens de rotation de l'outil (anti-horaire) si nécessaire inverser 2 fils du moteur.
Cautions : Check the tool's rotation sense (anti-time) if necessary revers 2 motor wires.
Wichtiger Hinweis : Sinn Umdrehung von der Werkzeug unbedingt (anti-Stundlich) Notwendig zwei Leitung dor Motor umkehren

	Français	English	Deutsch
ILS1	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
MO	Moteur	Motor	Motor
P	Potentiomètre	Potentiometer	Potentiometer
SAR	Bouton poussoir ARRET	OFF switch	Stopschalter
SMA	Bouton poussoir MARCHE	ON switch	Betriebsschalter
SPU	Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
θ	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert



R5 V.V.A - R6 V.V.A - Blixer® 5 V.V.A - Blixer® 6 V.V.A - R502 V.V.E - R602 V.V.E 200-240V/50-60Hz 1~
SCHEMA ELECTRIQUE ELECTRIC DIAGRAM ELEKTRISCHES SCHALTBILD

Français	English	Deutsch
CB Carte boutons Réf. 112602	Switches card Ref. 112602	Schalteren Karte. Ref 112602
ISCL Interrupteur de Sécurité Coupe-Légumes	Vegetables slicer safety switch	Sicherheitsschalter Gemüseschnittdeckel
ISCU Interrupteur de Sécurité CUTter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
MO Moteur	Motor	Motor
P Potentiomètre	Potentiometer	Potentiometer
SAR Bouton poussoir ARRET	OFF switch	Stopschalter
SMA Bouton poussoir MARCHE	ON switch	Betriebsschalter
SPU Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
V Variateur Réf. 112380	Variator Ref. 112380	Variator Ref. 112380
PTO Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert

A partir de / From / Von

R5 V.V. A..... : C5670111101

R6 V.V. A..... : C5700111101

Blixer 5 V.V.A.... : C5680111101

Blixer 6 V.V.A.... : C5710111101

R502 V.V.E..... : C5660111101

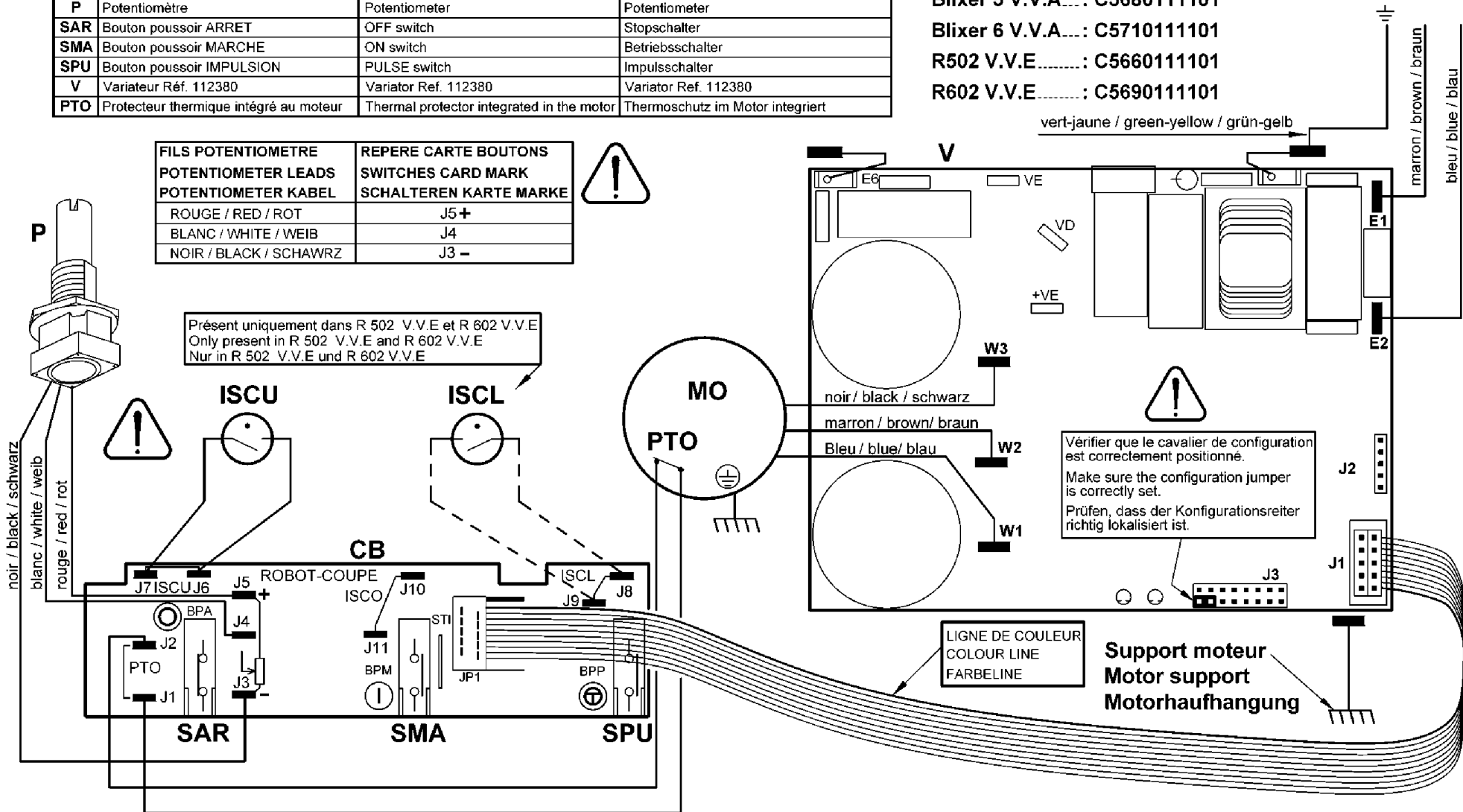
R602 V.V.E..... : C5690111101

**ALIMENTATION
SUPPLY
STROMVERSORGUNG**

FILS POTENTIOMETRE POTENTIOMETER LEADS POTENTIOMETER KABEL	REPERE CARTE BOUTONS SWITCHES CARD MARK SCHALTEREN KARTE MARKE
ROUGE / RED / ROT	J5 +
BLANC / WHITE / WEISS	J4
NOIR / BLACK / SCHWARZ	J3 -



Présent uniquement dans R 502 V.V.E et R 602 V.V.E
 Only present in R 502 V.V.E and R 602 V.V.E
 Nur in R 502 V.V.E und R 602 V.V.E



SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

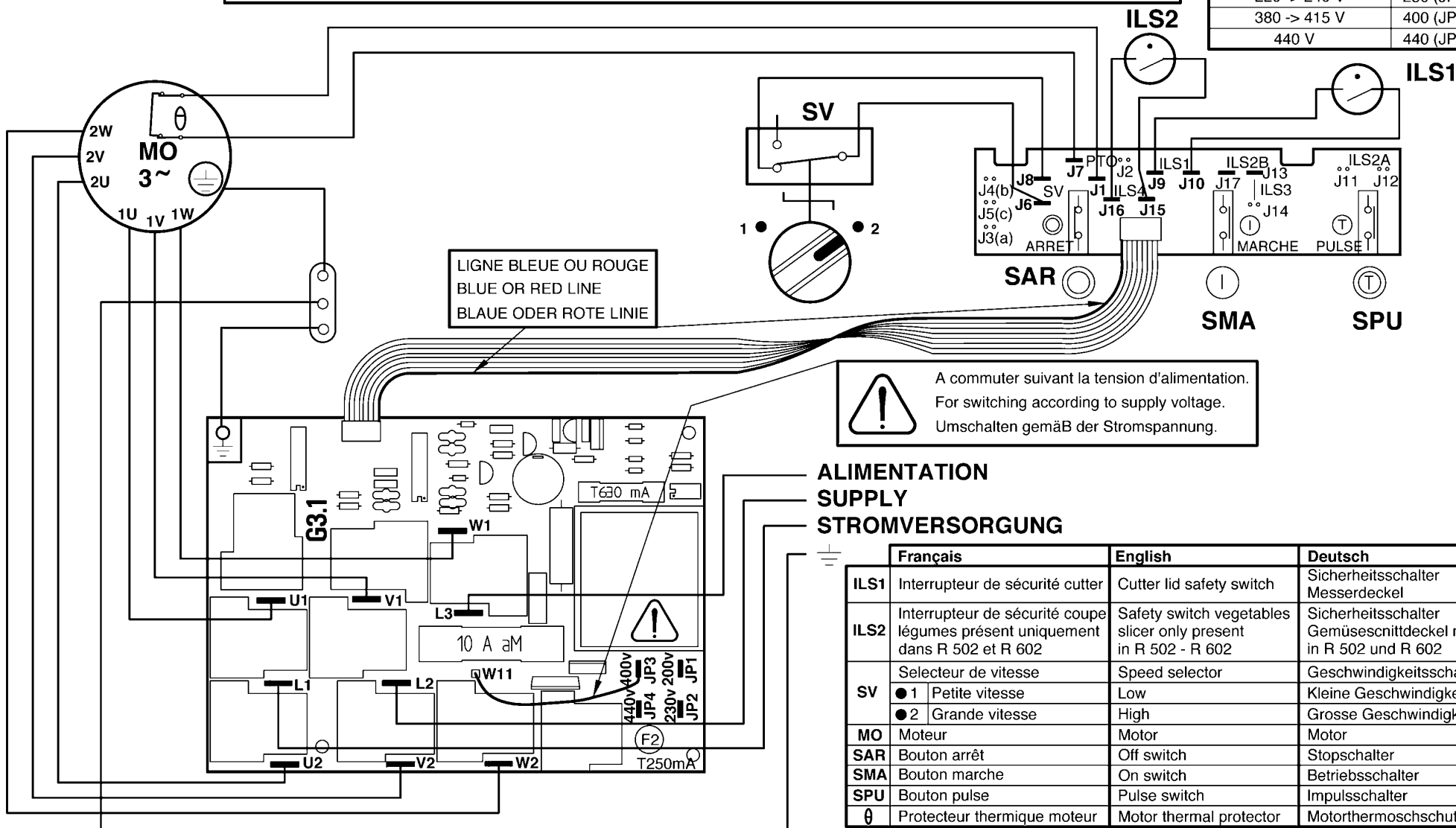
ELEKTRISCHES SCHALTBILD



Important
Précautions
Wichtiger Hinweis

Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné (voir tableau ci-contre).
Check that the wire which allows the adaptation to the supply voltage is on the right terminal (table in the margin).
Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes Korrekt positioniert ist (Tafel Gegenüber).

Tension d'alimentation Supply voltage Stromspannung	Connexion Terminal Anschluss
200 V	200 (JP1)
220 -> 240 V	230 (JP2)
380 -> 415 V	400 (JP3)
440 V	440 (JP4)



ALIMENTATION
SUPPLY
STROMVERSORGUNG

	Français	English	Deutsch
ILS1	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
ILS2	Interrupteur de sécurité coupe légumes présent uniquement dans R 502 et R 602	Safety switch vegetables slicer only present in R 502 - R 602	Sicherheitsschalter Gemüseschnittdeckel nur in R 502 und R 602
SV	Selecteur de vitesse ● 1 Petite vitesse ● 2 Grande vitesse	Speed selector Low High	Geschwindigkeitsschalter Kleine Geschwindigkeit Grosse Geschwindigkeit
MO	Moteur	Motor	Motor
SAR	Bouton arrêt	Off switch	Stopschalter
SMA	Bouton marche	On switch	Betriebsschalter
SPU	Bouton pulse	Pulse switch	Impulsschalter
theta	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz



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