

robot coupe®



- **Blixer® 2**
- **Blixer® 3 Series D**
- **Blixer® 4 Series A**
- **Blixer® 4 V. Series A**

Robot Coupe U.S.A., Inc.

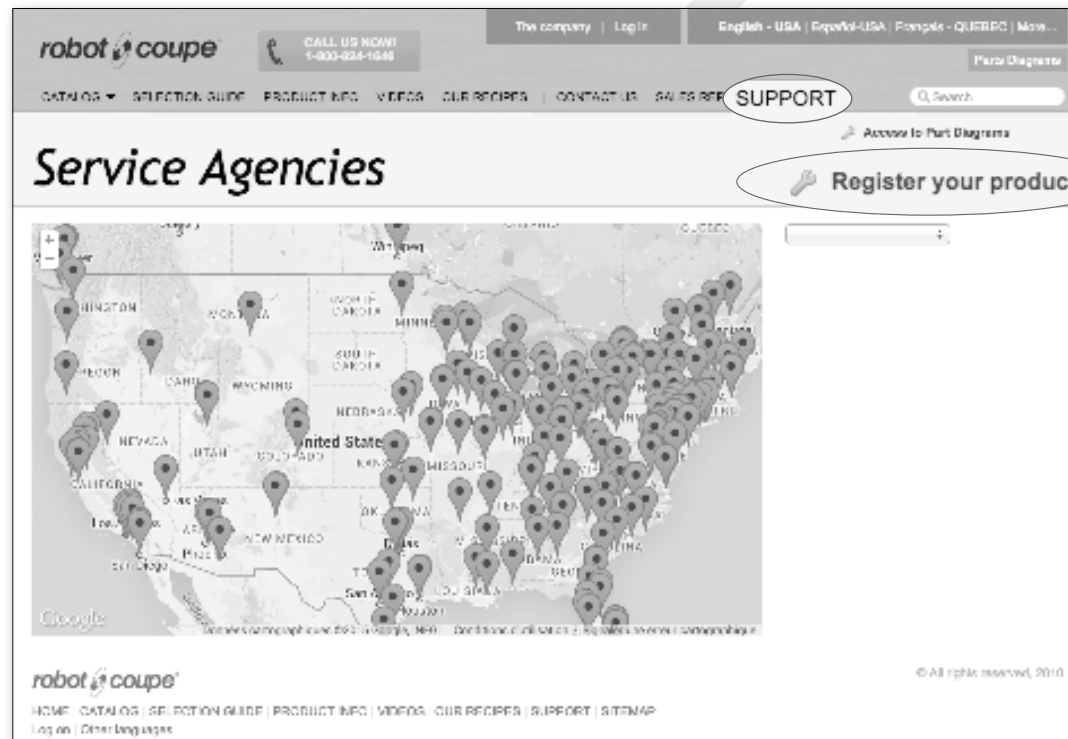
264 South Perkins, Ridgeland, MS 39157

Phone : 800/824-1646 • 601/898-8411

email: info@robotcoupeusa.com - website: www.robot-coupe.com



www.robotcoupeusa.com



Register your product online

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.
© All rights reserved for all countries by: ROBOT-COUPÉ S.N.C.

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks or personal injury, 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 appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

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. blades, discs... etc..
- Store manuals, tools and spare parts in a safe place available to the users of the machine

INSTALLATION

- This machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise the motor can overheat. All four feet must be in place.

CONNECTION

- Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The unit must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.
- Wear cut-proof gloves when handling the blades.

USE

- **The machine must not be modified in any way from its original configuration.**
- **Never tamper with, or defeat the purpose of the locking and safety systems.**
- **Do not put nonfood objects in the bowl.**
- **Do not leave the machine running unattended.**
- **The machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.**
- **Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe repair parts.**
- **Failure to follow these operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and/or injure users. Special attention should be given to the use of the operation controls and safety features.**
- **The unit is equipped with a thermal overload circuit-breaker. If the unit overheats due to an overload condition, it will automatically shut off. After cooling a few minutes the thermal overload circuit-breaker may be reset. Press the reset button located on the bottom left front of the unit.**
- **Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).**
- **Maximum fill level is $\frac{2}{3}$ full, less if the product is very dense or sticky.**

CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor base in water.
- For parts made from aluminum, use metal safe detergents intended for aluminum.
- Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.
- Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.
- Replace seals every 3 to 6 months. Lubricate with food safe grease.
- 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 or if the appliance fails to work properly or has been damaged in any way.
- If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.

SUMMARY

WARRANTY

IMPORTANT WARNING

INTRODUCTION TO YOUR NEW EMULSIFIER-MIXER Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V.

SWITCHING ON THE MACHINE

- Advice on electrical connections
- Control panel

ASSEMBLY

OPERATION

CLEANING

- Motor unit
- Blade
- Wiper assembly

MAINTENANCE

- Blade
- Motor seal
- Bowl locking washer
- Wiper assembly

TECHNICAL SPECIFICATIONS

- Weight
- Dimensions
- Working height
- Noise level

SAFETY

SERVICE

TECHNICAL DATA

- Electrical diagram

ROBOT COUPE U.S.A., INC. ONE YEAR LIMITED COMMERCIAL WARRANTY

YOUR NEW ROBOT COUPE COMMERCIAL PRODUCT IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.

This LIMITED COMMERCIAL WARRANTY is against defects in the material and / or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency (see attached list). The CUSTOMER must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN. All parts or accessories replaced under warranty must be returned to the Service Agency. The warranty for work done or parts replaced under warranty expires at the end of the original warranty period.

Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip which list that item.

All Robot Coupe Products are considered commercial use only.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

- 1** - Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as result of failure to follow installation, assembly, operating, cleaning, user maintenance or storage instructions, including failure to verify and correct rotation of three phase motors.
- 2** - Labor to sharpen and/or parts to replace knife assemblies or blades which have become dull, chipped, or worn due to normal use.
- 3** - Material or labor to renew or repair scratched, stained, chipped, dented, or discolored surfaces, blades, knives, attachments, or accessories.
- 4** - Transportation charges to or from an authorized service agency for repairs of a machine designated as "CARRY IN SERVICE" (Table Top Models).
- 5** - Labor charges to install or test attachments or accessories (i.e. bowls, cutting plates, blades, attachments) which are replaced for any reason.
- 6** - Charges to change Direction-of-Rotation of Three Phase electric motors (INSTALLER IS RESPONSIBLE). All Robot Coupe products must operate counter-clock-wise.
- 7** - SHIPPING DAMAGE IS NOT COVERED BY WARRANTY. Visible and hidden damages are the responsibility or the freight carrier. The consignee must file a damage claim promptly against the carrier, or upon discovery in the case of hidden damage.
- 8** - Any ROBOT COUPE COMMERCIAL PRODUCT used in an Industrial application.

Commercial equipment use is defined as but not limited to the preparation of food substance within the confines of a restaurant/facility, that is sold and consumed within said restaurant/facility.

Industrial equipment use is defined as but not limited to the manufacturing of food substance in large batch quantities. The processed food is then packaged and sold off site and or to a distributor for resale off site.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION

All Robot Coupe equipment should be operated in an ambient room temperature of 60 degrees (F) or higher.

Robot Coupe U.S.A., Inc., Robot Coupe S.A., or any of their affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of the use of or the inability to use the machine for any purpose.

THIS 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 COUPE, U.S.A., Inc.

IMPORTANT WARNING



WARNING

KEEP THESE INSTRUCTIONS IN A SAFE PLACE

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. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine. Our equipment is designed for professional use and must not be used by children under any circumstances.

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 parts are very sharp e. g. blades... etc.

INSTALLATION

- We recommend that you install your machine on a stable solid base at a comfortable working height.
- Machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.

CONNECTION

- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.
- Always connect the machine to a grounded outlet with GFCI (ground fault circuit interrupt) protection.

HANDLING

- Always wear cut-resistant gloves when handling the cutter blade.

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

USE

- The machine must not be modified in any way from its original configuration.
- Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).
- Never tamper with, or defeat the purpose of the locking and safety systems.
- Do not put nonfood objects in the bowl
- Do not leave the machine running unattended.

CLEANING

- Always unplug your machine before cleaning.
- Always clean the machine and attachments at the end of each use.
- Never place the motor unit in water.
- For parts made of aluminum alloys, use cleaning detergents 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 maintenance.

MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- **NOTICE:** Never operate the appliance if the power cord or plug has been damaged.
- If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
- Contact your local Authorized Service Agency if something appears to be wrong.

INTRODUCTION TO YOUR NEW EMULSIFIER-MIXER Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V.

ROBOT-COUPÉ has developed a new concept in appliances: 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 a number of tasks that 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® replaces the blender which has never been entirely satisfactory because it cannot process solid foods.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be fitted and removed quickly.

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

This manual contains important information designed to help the user get the most out of the emulsifier-mixer Blixer®.

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

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTIONS

Before plugging in, make sure your power supply corresponds to that indicated on the machine's serial number plate.



WARNING

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

Your Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V. is fitted with a single phase motor.

It comes with a power supply cord which plugs into a standard 120V/60Hz, 15 Amp grounded power outlet.

• CONTROL PANEL

Red knob = "Off" switch.

Green knob = "On" switch.

Black knob = "Pulse" control.

Blixer® 2 • Blixer® 3 • Blixer® 4: 1 speed 3,450 rpm.

Blixer® 4 V.: Variable speed: 300 to 3,600 rpm

ASSEMBLY

1) With the motor base facing you, place the bowl onto the motor base with the handle toward the front. Turn the bowl just off-center and to the left as you lower it onto the base.



2) Then, turn the bowl back to the right (counterclockwise) locking it onto the motor base tabs.

3) Place the blade assembly onto the motor shaft. Rotate the blade assembly until it drops into place. The bottom blade should be level with and just off the bottom of the bowl.



4) Position the scraper arm handle, lining it up with the arrow.

Hold the scraper arm in place with one hand.

With the other hand, press down on the scraper arm handle, in

order to compress the two lid wipers, and turn in an clockwise direction.

5) Locate the downward-facing tab on the bowl lid. Place the lid on the bowl with the tab over the bowl handle, then lock the bowl clamps over the lid.



OPERATION

THE UNIT SHOULD BE OFF EXCEPT WHEN PROCESSING IS UNDERWAY. It is recommended that the machine be operated on a 50% duty cycle. This is easily accomplished since the preparation time (cleaning, coring, peeling, and loading) takes longer than the processing time. This will increase the life of your machine.

When running frozen products in the bowl attachment, the size of the product should not exceed 1 inch (2.5 cm).

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... • Vegetable purees
- Mousses: vegetables, fish... • Compotes of stewed fruit

SEMI-LIQUID FEEDING

This simply entails diluting spoon-feeding preparations:

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

LIQUID FEEDING (for use via tubes)

- Soups and any preparations that can be liquidized.

RESTAURANTS AND DELICATESSEN:

- Butter mixtures: snail butter, salmon butter, anchovie butter...
- Sauces: green sauce, mayonnaise, remoulade, ailloli, emulsify sauces with tomatoes, cream, parsley...
- Grinding for bisque: lobster, scampi, seashells...
- Grinding: herbs, seeds, powders...
- Mixing: homogenization of creams, mixed components, varied ingredients...

CLEANING



WARNING

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

• MOTOR UNIT

Never immerse the motor unit in water. Clean it with a damp cloth or sponge.

Cleaning of the motor base assembly must be done with care.

First unplug the unit. A sponging with a cloth lightly soaked (not dripping) in a mild detergent is acceptable, making sure the water is not permitted to penetrate the shaft seal or around the switches. Clean around the shaft seal with a small brush, taking care to remove all food. Do not forget to clean the motor shaft. Rinse the motor base first using a cloth lightly dampened (not dripping) with water, then with a sanitizing solution, and dry the machine with a soft cloth removing all liquids from seal areas.

WARNING: NEVER USE PURE BLEACH.

Always dilute the detergent following the instructions given by the manufacturer.

Clean per the following instructions or as required by local health department regulations.

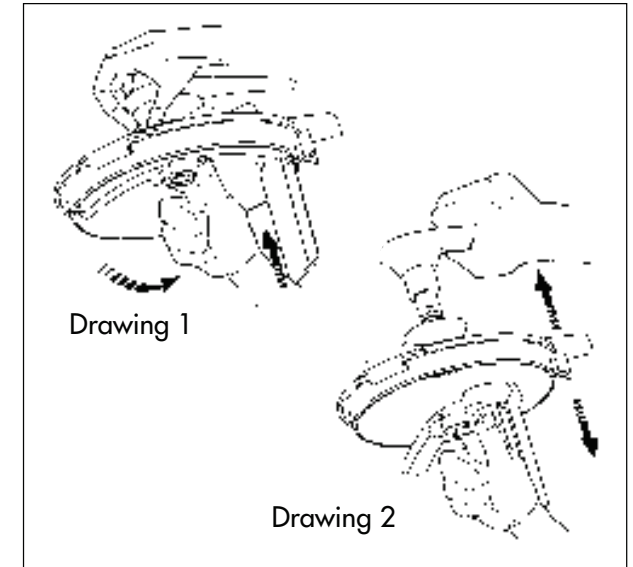
• BLADE

The blade cap should be removed for cleaning if necessary. **Wear cut-resistant gloves when removing the cap.** Put a screwdriver or similar tool into the blade assembly from the bottom, and knock the cap out the top.

• WIPER ASSEMBLY

Position the scraper arm handle, lining it up with the arrow.

Hold the scraper arm in place with one hand. With the other hand, press down on the scraper arm handle, in order to compress the two lid wipers, and turn in an anticlockwise direction.



The bowl, blade, cap, lid, and wiper assembly are dishwasher safe. They can be washed in a dish machine or three-tank system pot sink. Pre-rinse the attachments before washing to remove any bulk food on the parts. A stiff bristle brush or power sprayer faucet attachment is effective in knocking the food out of the crevices as a pre-rinse procedure. The washer should have an industry-standard wash, rinse and sanitization cycle. Allow the parts to air-dry after sanitizing and before reassembly.

NOTE: The high temperatures of dish machines will tend to shorten the life of the plastic and rubber parts. Hand washing using a three-pot sink will provide for the longest life of these parts.

Wear cut-resistant gloves when cleaning the blade.



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.

• MOTOR SEAL

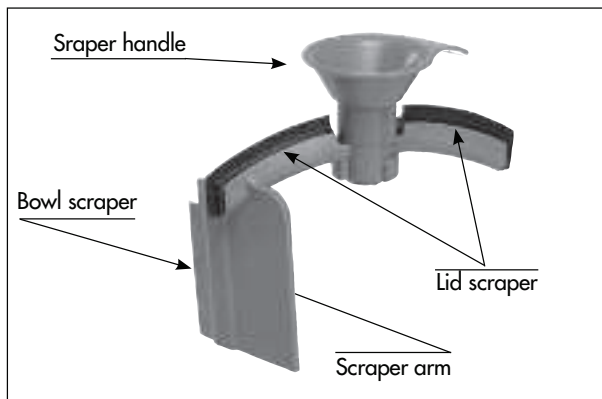
An examination should be made periodically to assure that a seal against liquids is being maintained around the motor shaft. With proper care and depending on use, the seal should last for a year or more. However, it can and should be replaced whenever wear or erosion is noted or minimally once every three to six months. It is recommended that the seal be replaced by an authorized repair agency.

• BOWL LOCKING WASHER

The bowl locking washer is located below the bowl and holds the bowl in place. If it becomes worn, it needs to be replaced.

• WIPER ASSEMBLY

The assembly includes three rubber wipers. They will need to be replaced when they become worn. Replacements are available.

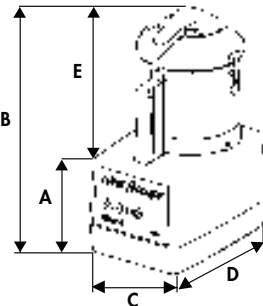


TECHNICAL SPECIFICATIONS

• WEIGHT (Lbs)

	Net	Gross
Blixer® 2	21.6	24.3
Blixer® 3 Series D	25.4	28.7
Blixer® 4 Series A	29.8	33.0
Blixer® 4 V. Series A	29.8	33.0

• DIMENSIONS (in inches)

Blixer® 2			Blixer® 4 Series A
A	6.5		
B	15.3		
C	8.3		
D	11.1		
E	8.8		
Blixer® 3 Series D			Blixer® 4 V. Series A
A	8		
B	17.5		
C	9		
D	12		
E	9.5		

• WORKING HEIGHT

We recommend that you position the Blixer® on a stable worktop so that the upper edge of the cutter bowl is at a height of between 47 and 51 inches.

• NOISE LEVEL

The equivalent continuous sound level when the Blixer® is operating on no-loads is less than 70 dB (A).

SAFETY



WARNING

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

The Blixer® 2, Blixer® 3, Blixer® 4 and Blixer® 4 V. are fitted with a **safety device and motor braking system**. When you open the lid, the motor stops. To restart the machine, simply close the lid and press the green button.

Allow the blades to come to a complete stop before opening the lid so that liquids will not splash.

In addition, the Blixer® 2, Blixer® 3 and the Blixer® 4 are equipped with a **thermal protector** insert in the motor winding which automatically stops the motor if the machine is overloaded.

If this happens, allow the machine to cool completely before restarting. The thermal protector will reset automatically.

The Blixer® machines are equipped with a **manually resettable overloaded circuit-breaker**. If the machine is overloaded, the breaker will trip. If this occurs, allow the machine to cool completely, then reset the breaker located on the motor base.

Try to restart. If the machine will not start, remove the bowl, reduce the amount of food being processed, and try again.



REMEMBER

Never try to override or defeat the purpose of, the locking and safety systems.

Never put nonfood objects into the machine openings.

Only use the food pushers to force the food into the machine.

Do not overload the appliance.

Never leave the machine running unattended.

SERVICE

See warranty first then;

Should your unit require service, check with your distributor to see where local service is available. If not or if you wish your unit to be serviced at the factory, call for return instructions and ship the unit prepaid to our factory address.

PH : 1-800-824-1646

Robot-Coupe USA, Inc

Service Department Repair

264 South Perkins Street

Ridgeland, MS 39157

For service in Canada contact the Robot-Coupe
USA factory for repair instructions.

robot  ***coupe***®

TECHNICAL DATA

120V/60Hz Single phase

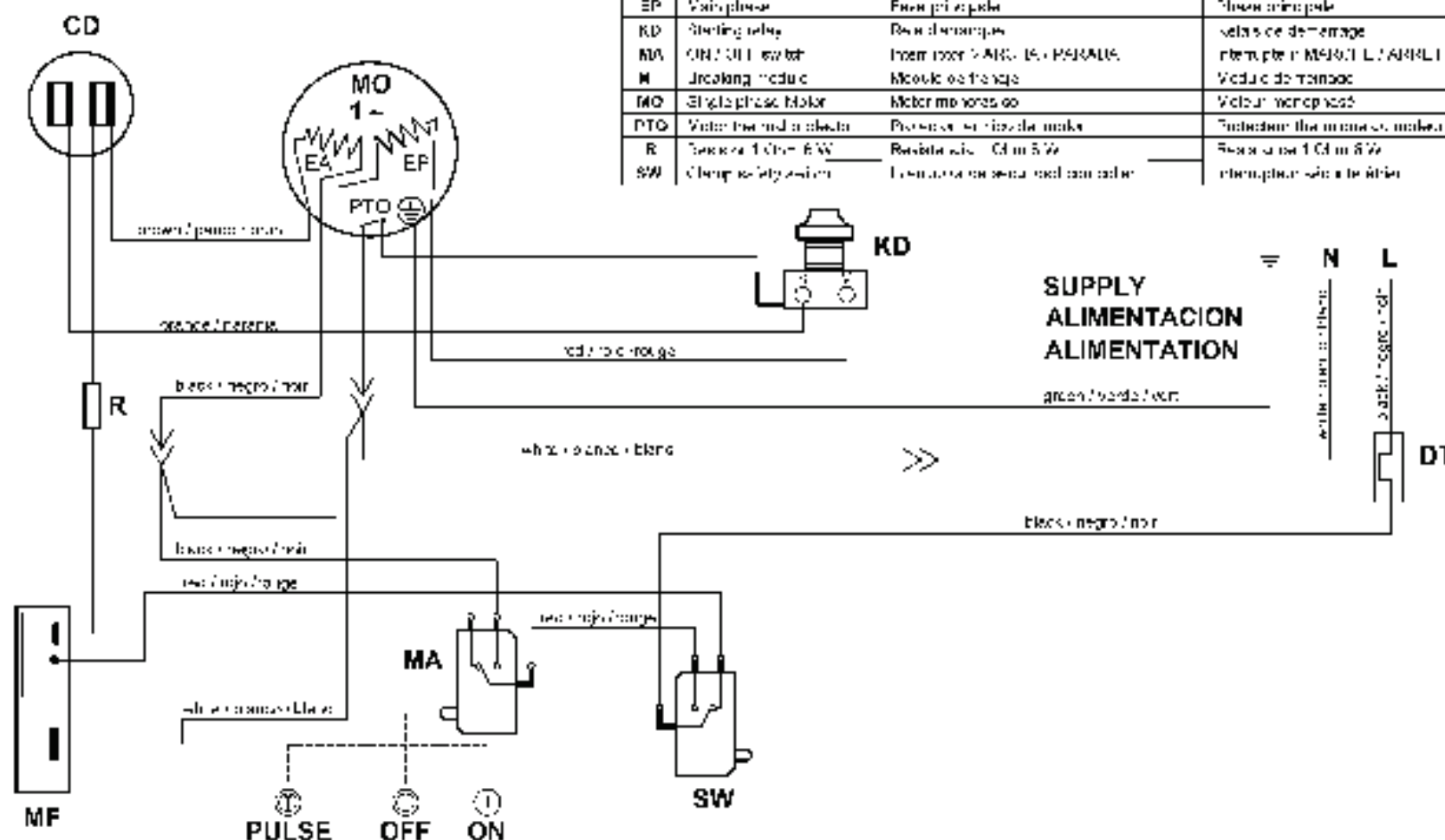
ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

Blixer[®]2 Serial # :
from 527XXXXX 03 B - MM

	English	Español	Français
CD	Starting capacitor	Condensador de arranque	Condensateur de démarrage
DT	Circuit breaker 15 A	Disyuntor 15 A	Coup-dreint 15 A
EA	Starting phase	Fase de arranque	Phase d'induction
EP	Main phase	Fase principal	Phase principale
RD	Starting relay	Relé de arranque	relais de démarrage
NA	ON/OFF switch	Interruptor ON/OFF (ARR/DET)	interrupteur ON/OFF (ARR/DET)
M	Jacking module	Módulo de tracción	Module de traction
MO	Single phase motor	Motor monofaseado	Moteur monophasé
PTO	Water pump and ejector	Pompe de agua y elector	Pompe et lanceur à eau
R	Resistor 1 Ohm 5W	Resistencia 1 Ohm 5W	Résistance 1 Ohm 5W
SW	Electric switch	Interruptor eléctrico	interrupteur électrique



robot coupe™

N° 43298' a

Maj : 03/11

Blixer[®]3 Series D - Blixer[®]4 - Blixer[®]4 Series A

ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

Serial # : Blixer[®]3 Series D : from 414XXXXX 03 B - MM

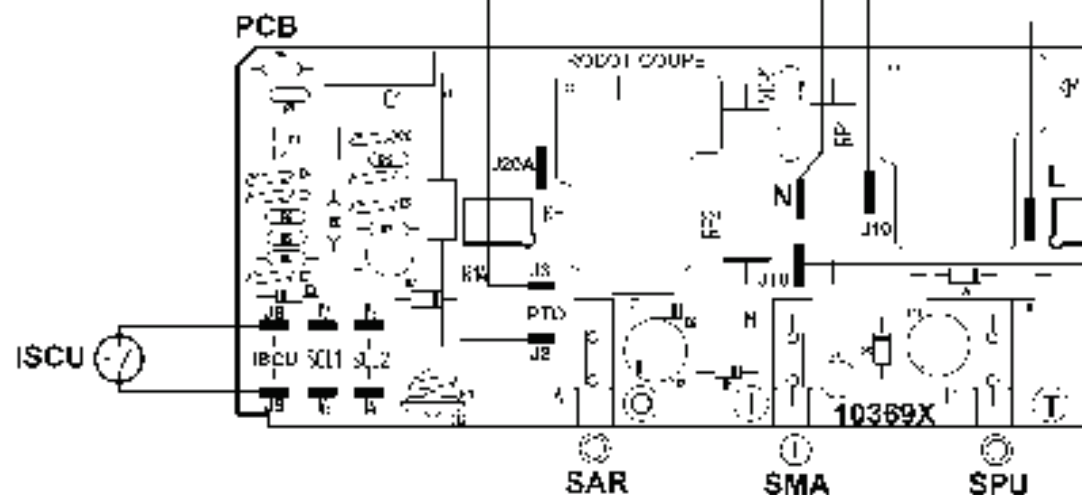
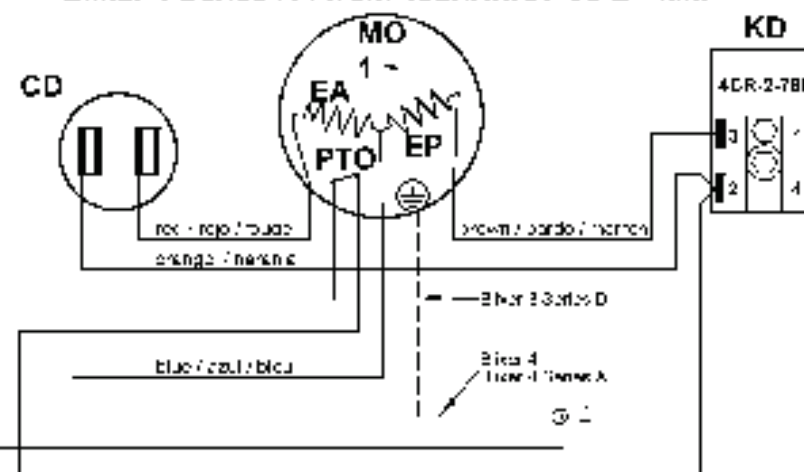
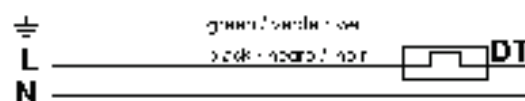
Serial # : Blixer[®]4 :

from 410XXXXX 03 Y - MM

Blixer[®]4 Series A : from 498XXXXX 03 B - MM

	English	Español	Français
CD	Starting capacitor	Condensador de arranque	Condensateur de démarrage
DT	Circuit breaker 15 A	Disyuntor 15 A	Disjoncteur 15 A
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	Phase principale
ISCU	Safety switch	Interruptor de seguridad	Interrupteur de sécurité
KD	Starting relay	Relé de arranque	Relais de démarrage
MO	Single phase Motor	Motor monofásico	Moteur monophasé
TGB	Circuit Board 4103694	Tablero de control 4103694	Circuit board n° 4103694
SAR	Off switch	Uso: pulsador de parada	Joules bousser arrêt
SMA	On switch	Uso: pulsador de marcha	Joules bousser marche
SPU	Pulse switch	Uso: pulsador impulsión	Buton pousser impulsión
PTO	Motor thermal protector	Protector térmico del motor	Protecteur thermique moteur

SUPPLY
ALIMENTACION
ALIMENTATION



robot coupe[®]

N° 407867 f

Maj : 03/12

Blixer⁴ V - Blixer⁴ V Series A

120V/60Hz 12A Single phase

ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

Serial # : Blixer⁴ V

: from 415XXXXX 03 Y - MM

Blixer⁴ V Series A : from 502XXXXX 03 B - MM

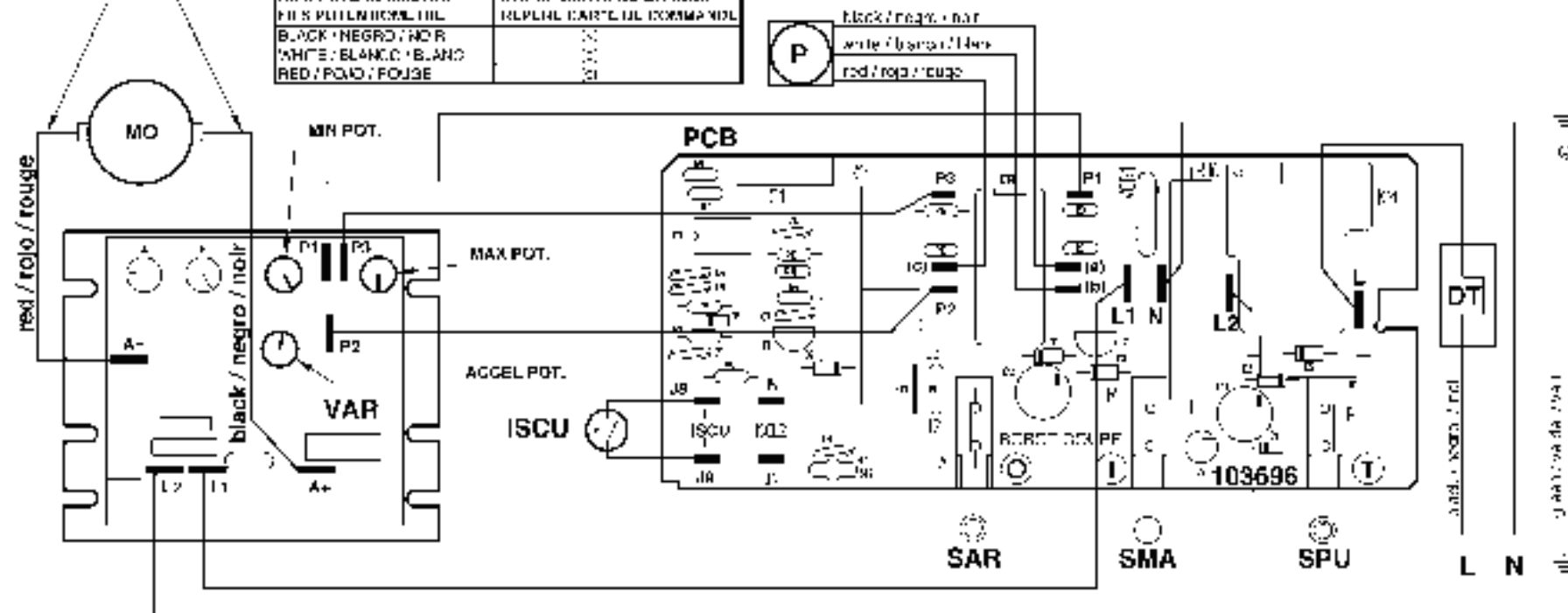
! Procedure for Minimum and Maximum speed : See page 22
 Modo de reglaje de las velocidades Mín y Máx : véase página 22
 Procédure pour la vitesse Minimum et Maximum : voir page 22

! Check direction of rotation : Reverse if needed when necessary
 Verificar dirección de rotación : invertir la dirección si es necesario
 vérifier le sens de rotation : inverser les deux fils si nécessaire



	English	Español	Français
DT	Over-temperature	Exagerado	Surpassant
ISCU	Cut-off switch	Interruptor de corte	interrupteur à levier
MO	Motor	Motor	Moteur de rotation
P	Rotational speed	Velocidad	Régulation
PCB	P.C. Board - Pcl-08906	Placa de Pcl-08906	Plaque Pcl-08906
SAR	On/Off switch	Interruptor de encendido/apagado	Interrupteur marche/arrêt
SMA	On/Off switch	Interruptor de encendido/apagado	Interrupteur marche/arrêt
SPU	On/Off switch	Interruptor de encendido/apagado	Interrupteur marche/arrêt
VAR	Variable speed control	Control de velocidad	Variable

POTENTIOMETER LEADS FILS POTENTIOMETRIQUE FICHES POTENTIOMETRIQUE	CONTROL BOARD WIRING WIRING BOARD DE MANDO REPLANE CARTE DE COMMANDE
BLACK - NEGRO - NOIR	1
WHITE - BLANCO - BLANC	2
RED - ROJO - ROUGE	3



robot@coupe[®]

N° 402288 c 1/2

Maj : 07/08

Blixer[®]4 V - Blixer[®]4 V Series A

120V/60Hz 12A Single phase

ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

FAILURE TO FOLLOW THIS PROCEDURE WILL VOID YOUR WARRANTY

DANGER Risk of electric shock. During the procedure the apparatus is under voltage.

Put the Cutter bowl without blade on the motor base. Close the lid on the bowl. Lay the apparatus on its right side.

Connect a voltmeter (DC voltage measure) in parallel with motor to A+ and A- on the variator (VAR).

Apply power to the apparatus. Run the motor by pushing the On knob.

PROCEDURE TO SET

MINIMUM AND MAXIMUM SPEED

This procedure requires a qualified electrician

1 Minimum speed setting

Rotate the apparatus knob to full OFF (counter clockwise)

On the variator (VAR), adjust **MIN POT** to read 8.5 volts (± 0.2 volts).

2 Maximum speed setting

Rotate the apparatus knob to full ON (clockwise)

On the variator (VAR), adjust **MAX POT** to read 90 volts (± 0.2 volts)

If it is impossible to achieve 90 volts with MAX POT, then adjust **ACCEL POT** to read 90 volts

Caution: If the ACCEL POT is reset then repeat the full setting procedure of the minimum and maximum speed

LE NON RESPECT DE CETTE PROCEDURE ANNULERA VOTRE GARANTIE

PELIGRO : Risque de choc électrique. Durant le processus l'appareil est sous tension.

Mettre la coupe sur le couteau. Fermer la coupe sur la coupe. Couché l'appareil sur son côté droit.

Brancher un voltmètre (mesure de tension continue) en dérivation avec le moteur, entre A+ et A- sur le variateur (VAR).

Mettre l'appareil sous tension. Démarrer le moteur en appuyant sur le bouton Marche

1 Réglage de la vitesse mini :

Retourner le bouton de l'appareil au minimum (en butée vers le sens anti-horaire).

Sur le variateur (VAR), ajuster **MIN POT** pour avoir 8.5 volt (à 0.2 volt).

2 Réglage de la vitesse maxi

Retourner le bouton de l'appareil au maximum (en butée vers le sens horaire).

Sur le variateur (VAR), ajuster **MAX POT** pour avoir 90 volt (à 0.2 volt).

Si le réglage à 90 volts est impossible avec MAX POT, ajuster **ACCEL POT** pour atteindre 90 volts.

Attention : Dans ce cas, réaliser ensuite le réglage complet pour la vitesse mini et la vitesse maxi.

LE NON RESPECT DE CETTE PROCEDURE ANNULERA VOTRE GARANTIE.

DANGER : Risque de choc électrique. Durant la procédure l'appareil est sous tension.

Mettre en place la coupe Cutter sans le couteau. Fermer la coupe sur la coupe. Couché l'appareil sur son côté droit.

Brancher un voltmètre (mesure de tension continue) en dérivation avec le moteur, entre A+ et A- sur le variateur (VAR).

Mettre l'appareil sous tension. Démarrer le moteur en appuyant sur le bouton Marche

1 Réglage de la vitesse mini :

Tourner le bouton de l'appareil au minimum (en butée vers le sens anti-horaire).

Sur le variateur (VAR), ajuster **MIN POT** pour avoir 8.5 volts (± 0.2 volts)

2 Réglage de la vitesse maxi

Tourner le bouton de l'appareil au maximum (en butée vers le sens horaire).

Sur le variateur (VAR), ajuster **MAX POT** pour avoir 90 volts (± 0.2 volts).

Si le réglage à 90 volts est impossible avec MAX POT, ajuster **ACCEL POT** pour atteindre 90 volts.

Attention : Dans ce cas, réaliser ensuite le réglage complet pour la vitesse mini et la vitesse maxi.

robot coupe[®]

N° 402268 c 2/2

Maj : 07/2018



robot coupe[®]

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

Phone: 800/824-1646 • 601/898-8411

264 South Perkins St., Ridgeland, MS 39157

e-mail: info@robotcoupeusa.com

website: www.robot-coupe.com



Réf.: 404 097 - 07/12/2021 - USA