

# *robot a coupe*®



**Blixer® 8 • Blixer® 10 • Blixer® 15 • Blixer® 20**

**Blixer® 8 V.V. • Blixer® 10 V.V. • Blixer® 15 V.V. • Blixer® 20 V.V.**

***robot***  ***coupe***®

## **OPERATING INSTRUCTIONS**

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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# SUMMARY

## ■ WARRANTY

## ■ IMPORTANT WARNING

## ■ INTRODUCTION TO YOUR NEW Blixer® 8 • Blixer® 10 • Blixer® 15 • Blixer® 20 • Blixer® 8 V.V. • Blixer® 10 V.V. • Blixer® 15 V.V. • Blixer® 20 V.V. CUTTER MIXER

## ■ SWITCHING ON THE MACHINE

- Advice on electrical connections
- Control panel

## ■ ASSEMBLY

- Machine

## ■ USES AND EXAMPLES

## ■ HYGIENE

## ■ CLEANING

- Motor unit
- Bowl
- Blade
- Scraper arm

## ■ MAINTENANCE

- Dismantling the blade assembly
- Scraper arm
- Blades
- Seal
- Lid seal

## ■ DIAGNOSTIC SYSTEM

## ■ FITTING AND USING THE BLADE ASSEMBLY

- 2-Blade assembly

## ■ TECHNICAL SPECIFICATIONS

- Weight & Dimensions
- Working height
- Noise level
- Electrical data

## ■ SAFETY

## ■ STANDARDS

## ■ TECHNICAL DATA (page 15)

- Exploded views
- Electrical and wiring diagrams

# ROBOT-COUCPE S.N.C., LIMITED WARRANTY

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

If you bought your ROBOT-COUCPE 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-COUCPE S.N.C. limited warranty is against defects in material and/or workmanship.

## THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUCPE 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-COUCPE 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-COUCPE 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-COUCPE 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, wobblators include components that are sensitive to electrostatic discharges (ESDs). Before conducting any work on these wobblators, 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 frequency three-phase current to supply the motor.

- 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 !** Wobblators 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 wobblators 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 <sup>2</sup> )	GFCI (Ph + N)	
			Gauge (A)	Threshold (mA)
Blixer® 8 V.V.	200 - 240V 50 or 60 Hz <b>single-phase</b>	1,5	B16	≥ 30
Blixer® 10 V.V.				

Appliance	Mains supply	Conductor Cross-section (mm <sup>2</sup> )	GFCI (3 Ph + N)	
			Gauge (A)	Threshold (mA)
Blixer® 8 V.V.	200 - 240V or 380 - 400 V 50 or 60 Hz <b>single-phase</b>	1,5	B16	≥ 30
Blixer® 10 V.V.				
Blixer® 15 V.V.				
Blixer® 20 V.V.				

# IMPORTANT WARNING

 <b>WARNING</b>
Keep these instructions in a safe place

**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.

## 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.

## 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 identification plate on the motor unit and that it can withstand the amperage.
- The machine must be earthed.
- With the three-phase version, always check that the blade rotates in an anti-clockwise direction.

## HANDLING

- Always take care when handling the blades, as they are extremely sharp.

## ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 7) and make sure that all the attachments are correctly positioned.

## USE

- Never try to override the locking and safety systems.
- Never insert an 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 when it is empty.

## 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 unit in water.
- For parts made from aluminum, use cleaning fluids intended for aluminum.

- For plastic parts, do not use detergents that are too alkaline (e.g., 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 to unplug 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 or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Service if something appears to be wrong.

## INTRODUCTION TO YOUR NEW- BLIXER® 8 • BLIXER® 10 • BLIXER® 15 • BLIXER® 20 • BLIXER® 8 V.V. • BLIXER® 10 V.V. • BLIXER® 15 V.V. • BLIXER® 20 V.V. CUTTER MIXER

Robot-coupe 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.

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.

For optimum convenience, this manual describes the various fitting operations on a step-by-step basis.

It places special emphasis on explaining the various actions that cause the motor to stop, as the appliance is equipped with safety devices which prevent access to the cutting assembly until it has come to a complete standstill.

This manual contains important information designed to help you get the most out of your **BLIXER®**.

**We therefore recommend that you read this carefully before using your appliance.**

## SWITCHING ON THE MACHINE



### • ADVICE ON ELECTRICAL CONNECTION

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

**Blixer® 8 • Blixer® 10 • Blixer® 15 • Blixer® 20 •  
Blixer® 8 V.V. • Blixer® 10 V.V. • Blixer® 15 V.V. •  
Blixer® 20 V.V. Three phase**

ROBOT-COUCPE models are fitted with various types of motors :

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

The machine is supplied with a cable to which you simply attach the appropriate electrical plug for your system or wire to your isolator box, if wiring to an isolator box this should be undertaken by a qualified electrician. The cable has four wires, one earth wire, plus three phase 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-COUCPE** does not require a neutral wire.

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

On the motor base, a red arrow marks the blade rotation direction.

### Blixer® 8 V.V. • Blixer® 10 V.V. Single phase

Robot-Coupe equips these models with variators supplied with:

200V/50 Hz / 1
240V/60 Hz / 1

### • CONTROL PANEL

**Blixer® 8 • Blixer® 10 • Blixer® 15 • Blixer® 20 :**

Red switch	=	"Off" button
Green switch (I)	=	"On" button 1 <sup>st</sup> speed (1,500 or 1,800 rpm)
Green switch (II)	=	"On" button 2 <sup>nd</sup> speed (3,000 ou 3,600 rpm)
Black switch	=	pulse control
Green indicator	=	safety indicators

**Blixer® 8 V.V. • Blixer® 10 V.V. • Blixer® 15 V.V. •  
Blixer® 20 V.V. :**

Speed variation from 300 to 3000 rpm.

Red switch	=	"Off" button
Green switch (I)	=	"On" button
Black switch	=	pulse control
Potentiometer	=	speed regulation
Green indicator	=	safety indicators

**Blixer® 8 V.V. • Blixer® 10 V.V. • Blixer® 15 V.V. •  
Blixer® 20 V.V. :**

Speed variation from 300 to 3000 rpm.

## ASSEMBLY



### • MACHINE

- 1) With the motor base facing you, position the bowl on the motor shaft so that the handle on your left is near the control panel.

2) Pressing down on the handles, turn the bowl firmly in an anticlockwise direction until it locks into place.



3) Position the blade mounted on the motor shaft. Then rotate it so that it is lowered right down to the bottom of the bowl.

Always check that the blade is correctly positioned at the bottom of the bowl before adding the ingredients to be processed.

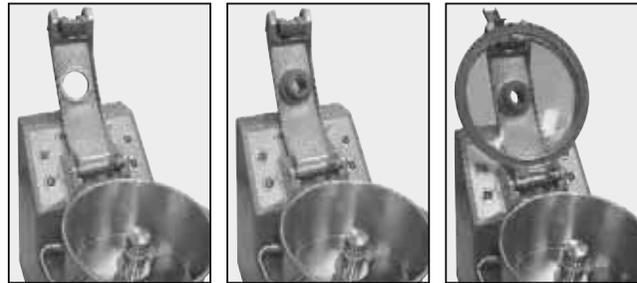
• **If the lid parts are already assembled:**

4) Place the lid assembly in the correction position. Next, insert the metal pin as far as it will go.



• **If the lid parts have not been assembled:**

4) Position the end of the lid arm in the hinge. Next, insert the metal pin as far as it will go (drawing 1). Push the lid guide through the lid arm hole and screw the cone into the top of the guide (drawing 2). Clip the lid onto the guide and turn it so that the dimples are beneath the lid arm (drawing 3).



5) Close the lid by securing the locking hook to the edge of the bowl and pushing the handle down.

The machine is now ready for operation.

The green indicator light should be on.

**⚠ WARNING**

There is a green safety indicator light on the control panel of the motor unit. If this green light does not come on, consult the relevant paragraph. A flashing green light means that the conditions for the safe operation of the machine have not all been met. Check that the bowl, lid arm and lid are all correctly positioned. As soon as the light stops flashing and stays on, you can use your machine.

**USES AND EXAMPLES**

**HOSPITAL USES**

**SPOON FEEDING**

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

**SEMI-LIQUID FEEDING**

This simply entails diluting spoon-feeding preparations:

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

**LIQUID FEEDING (for use via tubes)**

- Soups and any preparations that can be liquidized

**DELICATESSEN USES**

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

**PHARMACEUTICAL AND CHEMICAL LABORATORY USES**

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

**HYGIENE**

Equipment cleanliness must be ensured at all stages of the production process. It is important to process foodstuffs in the right order. As a rule, you should always try to process the «least» contaminated ones first and the most contaminated ones last, as follows:

- 1 - Cooked meats
  - Terrines
  - Cooked and cured pork products
    - cold pressed ham
    - cooked ham
    - saucisson
- 2 - Cheese
  - hard cheese
  - soft cheese

3 - Fruit and vegetables.

When switching from one type of foodstuff to another, the appliance must be thoroughly cleaned, using detergent/disinfectant.

• **WARNING: NEVER USE PURE BLEACH.**

- Correctly diluate the detergent following the instructions given by the manufacturer which are generally printed on the packaging.
- If necessary, well rub.
- Let the detergent operate if needed.
- Rinse meticulously.
- Well dry with an unique use cloth.

## CLEANING

• **MOTOR UNIT**

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



### WARNING

As a precaution, always unplug your appliance before cleaning it (hazard of electrocution) and handle the blades with care (hazard of injury).

• **BOWL**

After removing the lid, release the bowl by pressing the trigger built into the handle. It can then be lifted vertically from the motor support. If the bowl contains a liquid preparation, leave the blade assembly inside to ensure that it remains completely watertight.

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

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

The bowl can be prewashed by pouring hot water into it and running the machine for a few minutes.

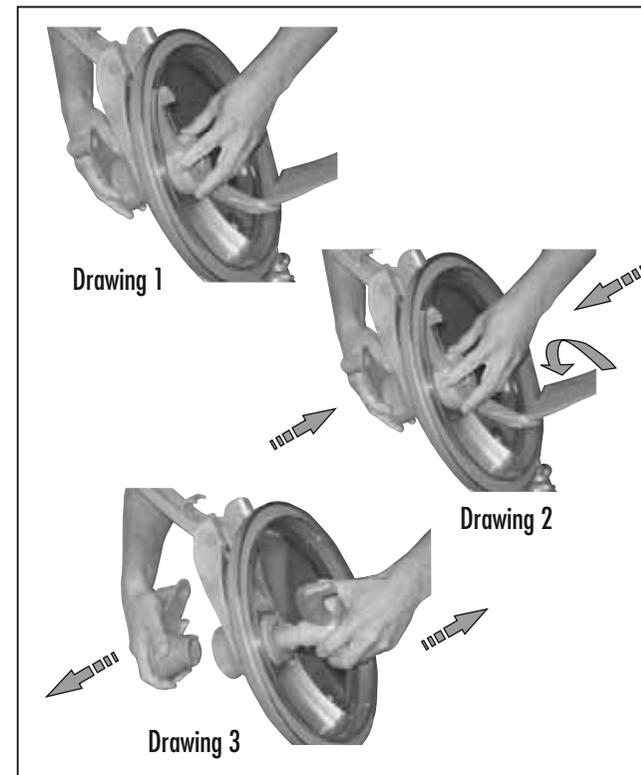
• **BLADE (See page 12)**

The 100% stainless steel Blixer® blade assembly can be entirely taken apart, making it easier to clean.

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

• **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.



### IMPORTANT

Like the bowl and lid, the blade assembly should also be removed for cleaning after use.

Always dry all the metal parts carefully, especially the blades, to avoid oxidization

## MAINTENANCE

### • DISMANTLING THE BLADE ASSEMBLY

1) Blixer® 8 • Blixer® 10 • Blixer® 15 • Blixer® 20 blade

- Disconnect the machine.
- Remove the bowl.
- Position the blade tool on the motor shaft.



- Slide the cutter right down the motorshaft.
- Make sure that the lower blade is resting on top of the blade tool.



- Loosen the locking nut with the metal wrench.

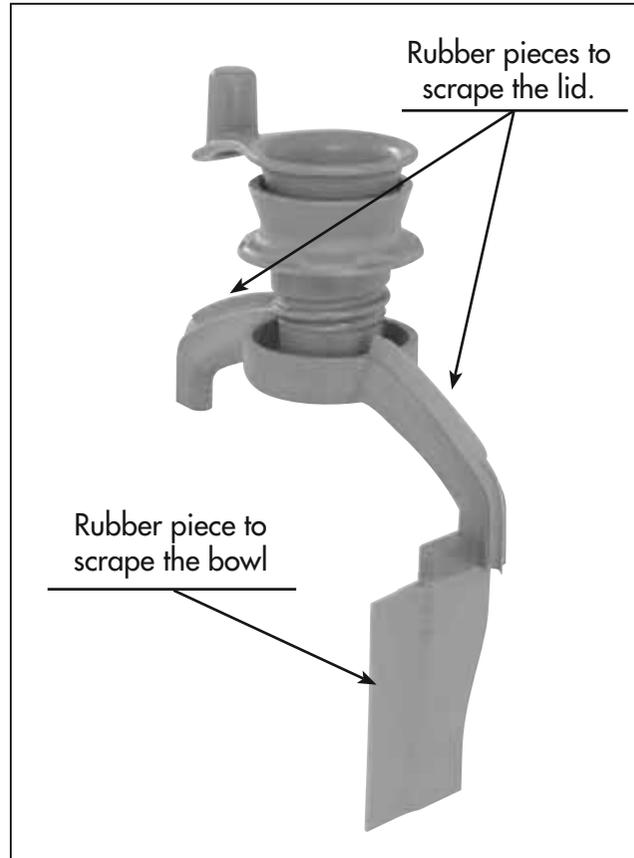


- To replace the knife, simply do the same in reverse.

### • 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.



### • BLADES

The blades do not need to be sharpened.

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.

### • SEAL

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

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

### • LID SEAL

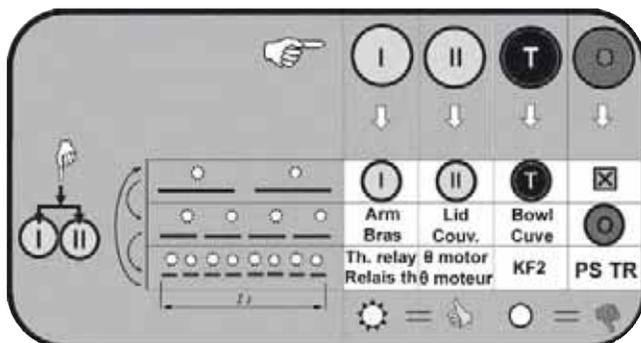
The lid is designed to be completely watertight. In order to ensure that it remains that way, you may have to change the seal occasionally, depending on how regularly you use your machine.

If you do not use your machine regularly, between uses it is advisable to leave the lid open to preserve all these features.

## DIAGNOSTIC SYSTEM

Your appliance is fitted with a green safety light indicating its operational status:

- **off**: see paragraph 1.
- **flashing**: see paragraph 2.
- **continuous**: your machine is ready to run.



### REMEMBER

- always switch your machine off before carrying out any cleaning or maintenance,
- all repair and maintenance work must be carried out by a qualified technician.

#### 1) Green indicator light off

This means that either your machine is switched off or there is a problem with the power supply.

Check the voltage at the power outlet and the wiring in the machine's plug.

Check the fuses in the PCB.

#### 2) Flashing green light

One or more of the safety devices is not responding.

These safety devices include 3 presence detectors, a thermal relay and a motor failsafe.

Test your machine's components and safety devices using the different buttons and the indicator light.

Once you have detected a fault, there is no point continuing the test. Instead, rectify the problem, then start the test afresh.

When the green light flashes, press **button I** to test its function. If the light stops flashing and stays on, it means that the button is working properly. Follow the same procedure for **buttons II and T**.

Press **buttons I and II** simultaneously to make the light flash more quickly. At this level, you can use **buttons I, II and T** to test the presence of the lid, lid arm and bowl. You can also press **button 0** to test that it is working properly.

Press **buttons I and II** simultaneously to make the light flash faster still. This third level allows you to test the thermal relay, motor failsafe, mains supply synchronization and braking relay, using **buttons I, II, T and 0**.

Press **buttons I and II** simultaneously to return to the normal flashing rate, i.e. testing level I.

If a test indicates a problem with one of the buttons, check its wiring and contact block.

If the test indicates that one of the parts is missing, make sure that all the removable parts of your cutter mixer (bowl, lid and lid arm) are in place. If the problem persists, check the detectors and their wiring.

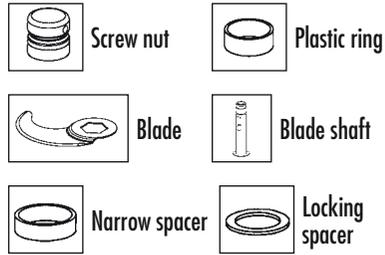
If you have not been using your machine intensively, which may cause it to overheat and trigger the thermal failsafes:

- if the test indicates a defect in the thermal relay, check that the latter has been correctly set (automatic position and current specified in the diagram).

- If the motor failsafe test is negative, check the wiring.

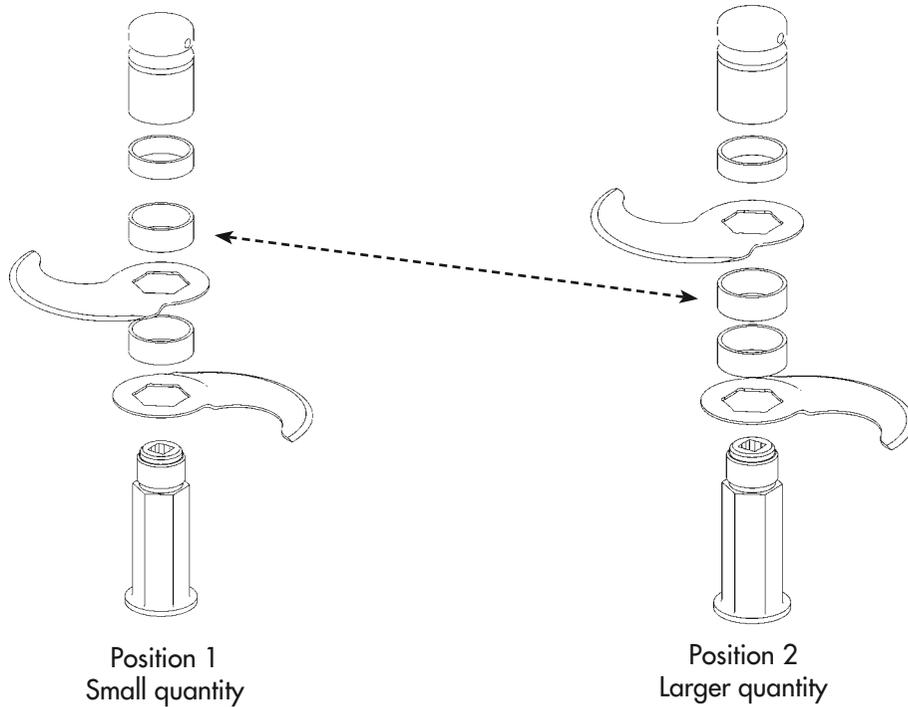
A problem with mains supply synchronization or with the brake relay means that the PCB needs changing.

## FITTING AND USING THE BLADE ASSEMBLY



### • 2-BLADE ASSEMBLY:

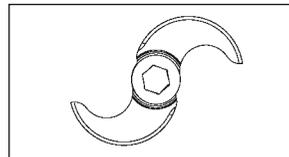
Blender-mixers are fitted with 2-blade assemblies. These two blades may require adjusting according to the nature and volume of the ingredients being processed.



Position 1  
Small quantity

Position 2  
Larger quantity

Correct positioning of  
2-blade assembly (top view)



**POSITION 1** : 1 spacer between the blades

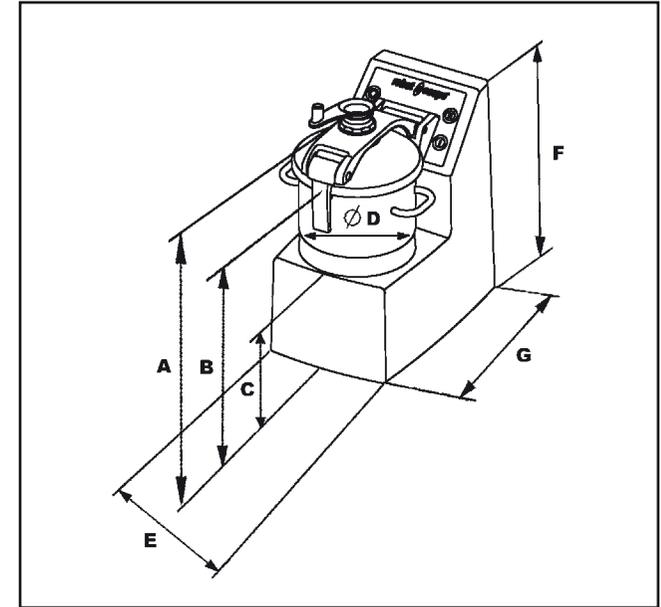
- For small amounts,
- Optimum quality,
- Less splashing.

**POSITION 2** : 2 spacers between the blades

- For larger amounts,
- More homogeneous.

## TECHNICAL SPECIFICATIONS

### • WEIGHT & DIMENSIONS



Models	Dimensions (in mm)							Weight (Kg)	
	A	B	C	D	E	F	G	Net	Gross
Blixer® 8	585	445	255	300	315	525	545	40	52
Blixer® 8 V.V.									
Blixer® 10	660	520	280	300	345	600	560	45	57
Blixer® 10 V.V.									
Blixer® 15	680	540	300	340	370	620	615	49	62
Blixer® 15 V.V.									
Blixer® 20	760	620	315	340	380	700	630	75	88
Blixer® 20 V.V.									

## • WORKING HEIGHT

We recommend that you position the Blixer® 8 - Blixer® 8 V.V. - Blixer® 10 - Blixer® 10 V.V. on a stable worktop so that the upper edge of the large feed head is at a height of between 1.20 and 1.30 m.

We advise you to position your Blixer® 15 - Blixer® 15 V.V. - Blixer® 20 - Blixer® 20 V.V. on a stable surface. There is no recommended working height since this is a floor-standing model.

## • NOISE LEVEL

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

## • ELECTRICAL DATA

Blixer® 8 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (Watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500	3000	1500	230 V = 8,5 400 V = 4,8
				230 V = 10 400 V = 5,5
220 x 380 V / 60 Hz	1800	3600	1500	230 V = 10 400 V = 5,5
				230 V = 11 400 V = 6

Monophase or Three phase machine Blixer® 8 V.V.

Motor	Speed 1 (rpm)	Power (Watts)	Intensity (Amp.)
200 x 240 V / 50-60 Hz / 1	300 to 3000	1500	20
200 x 240 V / 50-60 Hz / 3			11,8

Blixer® 10 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (Watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500	3000	1500	230 V = 10 400 V = 6
				230 V = 11 400 V = 6
220 x 380 V / 60 Hz	1800	3600	1500	230 V = 10 400 V = 6
				230 V = 11 400 V = 6,5

Monophase or Three phase machine Blixer® 10 V.V.

Motor	Speed 1 (rpm)	Power (Watts)	Intensity (Amp.)
200 x 240 V / 50-60 Hz / 1	300 to 3000	1500	20
200 x 240 V / 50-60 Hz / 3			11,8

Blixer® 15 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (Watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500	3000	2100	230 V = 13 400 V = 7
				230 V = 12 400 V = 6,5
220 x 380 V / 60 Hz	1800	3600	2100	230 V = 11 400 V = 6,5
				230 V = 12 400 V = 7

Monophase or Three phase machine Blixer® 15 V.V.

Motor	Speed 1 (rpm)	Power (Watts)	Intensity (Amp.)
200 x 240 V / 50-60 Hz / 1	300 to 3000	1500	20
200 x 240 V / 50-60 Hz / 3			11,8

Blixer® 20 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (Watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500	3000	3300	230 V = 16,3 400 V = 9,4
				230 V = 17,5 400 V = 10,1
220 x 380 V / 60 Hz	1800	3600	3300	230 V = 16,3 400 V = 9,4
				230 V = 17,3 400 V = 10

Monophase or Three phase machine Blixer® 20 V.V.

Motor	Speed 1 (rpm)	Power (Watts)	Intensity (Amp.)
200 x 240 V / 50-60 Hz / 1	300 to 3000	3300	20,8
200 x 240 V / 50-60 Hz / 3			13,6

## SAFETY

**⚠ WARNING**

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

This **ROBOT-COUPE** range of Blixer is equipped with a **mechanical safety system** and a **motor brake**. Moreover, the machine will not operate unless the **bowl and lid are correctly positioned on the motor base**.

Once the lid is opened, the motor stops.

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

These models are fitted with a **thermal failsafe** which automatically switches the motor off if it is overloaded or has been left running for too long.

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



## REMEMBER

**Never try to override the locking and safety systems.**

**Never insert an 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 when it is empty.**

## STANDARDS

### MACHINES IN COMPLIANCE WITH:

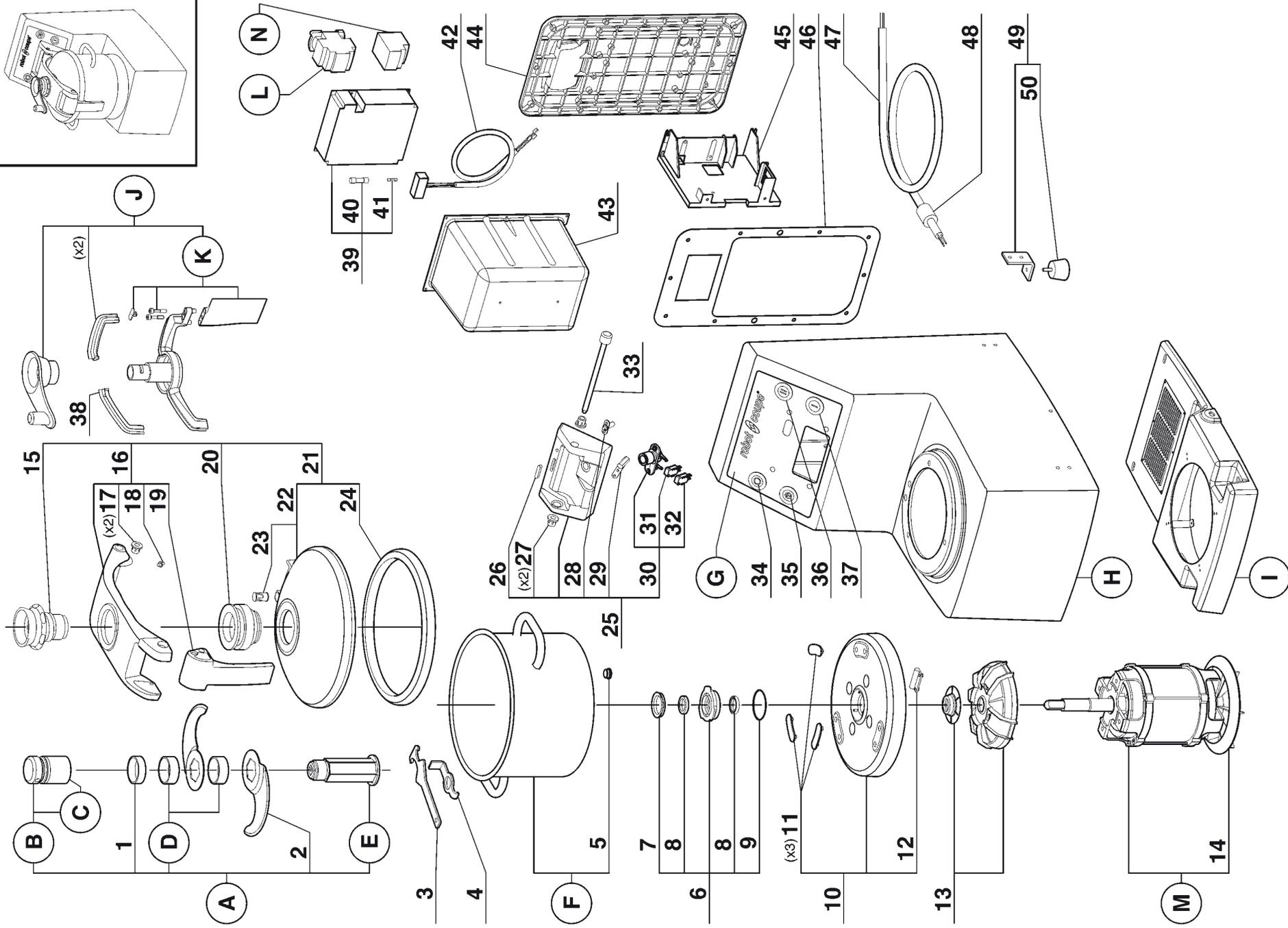
- The following European directives and related national legislation:
  - Modified «machinery» directive 2006/42/EC,
  - «Low voltage» directive 2006/95/EEC,
  - «EMC» directive 2004/108/EC,
  - «Materials and parts in food contact» directive 89/109/EEC,
  - Commission Directive 2002/72/EC of 6 August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs.
- The following European harmonized standards and standards setting out health and safety rules:
  - EN ISO 12100 1 - 2 - 2003
  - EN 60204 -1 (2006),
  - For Food Processors and blenders : EN 12852.

### INDEXES OF PROTECTION:

- IP 55 for the switches.
- IP 34 for the machines.

***robot***  ***coupe***®

**TECHNICAL DATA**



Index	Pièce / Part	Désignation	Description
1	59 279	BAGUE COUTEAU PLASTIQUE 15 MM	PLASTIC RING 15 MM
2	59 282	LAME DENTÉE	FINE SERRATED BLADE
3	119 200S	CLEF DEMONTE COUTEAU	KNIFE WRENCH
4	59 291	DEMONTE COUTEAU	KNIFE TOOL
5	59 292	AIMANT CUVE	BOWL MAGNET
6	59 293	DOUILLE PORTE JOINTS	SEALING SOCKET
7	500 901S	JOINT V RING	V RING
8	501 624S	BAGUE ETANCHEITE	LIP SEAL
9	502 670S	JOINT TORIQUE	O RING
10	59 294	SUPPORT MOTEUR	MOTOR SUPPORT
11	59 299	APPUI CUVE (X3)	BOWL REST (X3)
12	59 300	SECURITE CUVE	BOWL SECURITY
13	59 310	DÉFLECTEUR ET GUIDE D'EAU	DEFLECTOR AND WATER PROTECTOR
14	59 311	VENTILATEUR	MOTOR FAN
15	59 313	CONE DE COUVERCLE	LID FUNNEL
16	59 314	ENS BRAS DE COUVERCLE	LID ARM ASSEMBLY
17	59 315	DOUILLE DE CENTRAGE (X2)	CENTERING WASHER (X2)
18	59 316	DOIGT DE SÉCRUITÉ	SECURITY PISTON
19	59 317	ENSEMBLE POIGNÉE	LID HANDLE ASSEMBLY
20	59 318	APPUI DE COUVERCLE	LID GUIDE
21	59 319	ENSEMBLE COUVERCLE	LID ASSEMBLY
22	59 320	COUVERCLE	LID
23	59 321	ENSEMBLE AIMANT COUVERCLE	LID MAGNET ASSEMBLY
24	59 322	JOINT DE COUVERCLE	LID GASKET
25	59 328	ENS CHARNIÈRE	HINGE ASSEMBLY
26	59 329	BUTÉE DE BRAS	LID ARM REST
27	59 315	DOUILLE DE CENTRAGE (X2)	CENTERING WASHER (X2)
28	59 330	VOYANT	LIGHT
29	59 331	SÉCURITÉ COUVERCLE	LID SECURITY
30	59 332	SECURITÉ DE BRAS	LID SUPPORT SECURITY
31	501 258S	INTERRUPTEUR SECURITE	SECURITY SWITCH
32	507 250S	INTERRUPTEUR SECURITE	SECURITY SWITCH
33	59 333	AXE CHARNIÈRE	HINGE PIN
34	502 169S	BOUTON ARRÊT	STOP BUTON
35	502 171S	BOUTON PULSE	PULSE BUTON
36	503 268S	BOUTON II	II BUTON
37	502 170S	BOUTON I	I BUTON
38	59 390	ENSEMBLE RACLEURS COUVERCLE	LID SCRAPERS ASSEMBLY
39	59 335	CARTE DE COMMANDE	PCB
40	502 495S	FUSIBLE 10X38	10X38 FUSE
41	502 442S	FUSIBLE 5X20	5X20 FUSE
42	59 336	FAISCEAU DE CONNEXION	CONNECTION WIRES
43	59 337	PROTECTION CARTE	PCB PROTECTION
44	59 338	TRAPPE	FLAP DOOR HANDLE
45	59 339	SUPPORT CARTE	PCB SUPPORT
46	59 340	JOINT TRAPPE ACCES	FLAP DOOR SEAL
47	59 341	CABLE	POWER CORD
48	501 773S	PASSE-FIL	WIRE DUCK
49	59 342	PIED COMPLET	FOOT ASSEMBLY
50	100 790S	PIED	FOOT

Index	Désignation	Description
<b>A</b>	ENS COUTEAU LAMES DENTÉES	FINE SERRATED BLADE ASSEMBLY
<b>B</b>	ECROU DE COUTEAU	BLADE LOCKING NUT
<b>C</b>	BAGUE COUTEAU LONGUE	LONG RING
<b>D</b>	BAGUE COUTEAU COURTE	SHORT RING
<b>E</b>	SUPPORT COUTEAU	BLADE SUPPORT
<b>F</b>	CUVE	BOWL
<b>G</b>	PLAQUE FRONTALE	FRONT PLATE
<b>H</b>	SOCLE	BASE ASSEMBLY
<b>I</b>	GUIDE D'AIR	AIR DEFLECTOR
<b>J</b>	ENS. BRAS RACLEUR	SCRAPER ARM ASSEMBLY
<b>K</b>	ENS. RACLEUR CUVE	SCRAPER BOWL ASSEMBLY
<b>L</b>	CONTACTEUR	CONTACTOR
<b>M</b>	MOTEUR	MOTOR
<b>N</b>	RELAIS THERMIQUE	THERMAL RELAY

Type	Machine	Voltage	A	B	C	D	E	F
<b>BLIXER 8</b> - 528 - - - - -	TOUTES ALL	TOUS ALL	27 385	59 396	117 225S	100 792S	101 636S	59 264
	Machine	Voltage	G	H	I	J	K	
	TOUTES ALL	TOUS ALL	59 392	59 344	59 346	59 381	59 385	
	Machine	Voltage	L	M	N			
	21 311	400/50/3	59 347	59 351	59 349			
	21 313	220/60/3	59 348	59 352	59 350			
	21 314	380/60/3	59 347	59 352	59 349			
	21 315	230/50/3	59 348	59 351	59 350			

Type	Machine	Voltage	A	B	C	D	E	F
<b>BLIXER 10</b> - 530 - - - - -	TOUTES ALL	TOUS ALL	27 388	59 397	101 195S	100 793S	101 967S	59 265
	Machine	Voltage	G	H	I	J	K	
	TOUTES ALL	TOUS ALL	59 393	59 354	59 355	59 382	59 386	
	Machine	Voltage	L	M	N			
	21 411	400/50/3	59 347	59 357	59 349			
	21 413	220/60/3	59 348	59 358	59 350			
	21 414	380/60/3	59 347	59 358	59 349			
	21 415	230/50/3	59 348	59 357	59 350			



Index	Pièce / Part	Désignation	Description
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3	101 967S	SUPPORT COUTEAU	BLADE SUPPORT
4	119 200S	CLEF DEMONTE COUTEAU	KNIFE WRENCH
5	59 291	DEMONTE COUTEAU	KNIFE TOOL
6	59 292	AIMANT CUVE	BOWL MAGNET
7	59 293	DOUILLE PORTE JOINT	SEALING SOCKET
8	500 901S	JOINT V RING	V RING
9	501 624S	BAGUE ETANCHEITE	LIP SEAL
10	502 670S	JOINT TORIQUE	O RING
11	59 360	SUPPORT MOTEUR	MOTOR SUPPORT
12	59 299	APPUJ CUVE (X3)	BOWL REST (X3)
13	59 300	SECURITE CUVE	BOWL SECURITY
14	59 313	CONE DE COUVERCLE	LID FUNNEL
15	59 361	ENS BRAS DE COUVERCLE	LID ARM ASSEMBLY
16	59 315	DOUILLE DE CENTRAGE (x2)	CENTERING WASHER (x2)
17	59 316	DOIGT DE SECURITE	SECURITY PISTON
18	59 317	ENSEMBLE POIGNÉE	LID HANDLE ASSEMBLY
19	59 318	APPUJ DE COUVERCLE	LID GUIDE
20	59 362	ENSEMBLE COUVERCLE	LID ASSEMBLY
21	59 363	COUVERCLE	LID
22	59 321	ENSEMBLE AIMANT COUVERCLE	LID MAGNET ASSEMBLY
23	59 364	JOINT DE COUVERCLE	LID GASKET
24	59 328	ENS CHARNIÈRE	HINGE ASSEMBLY
25	59 329	BUTÉE DE BRAS	LID ARM REST
26	59 315	DOUILLE DE CENTRAGE (x2)	CENTERING WASHER (x2)
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47	501 773S	PASSE-FIL	WIRE DUCK
48	59 342	PIED COMPLET	FOOT ASSEMBLY
49	100 790S	PIED	FOOT
50	59 365	ENSEMBLE ROULETTE	CASTOR ASSEMBLY
51	500 551S	ROULETTE	CASTOR



R8E - R10E - R15E - R20E

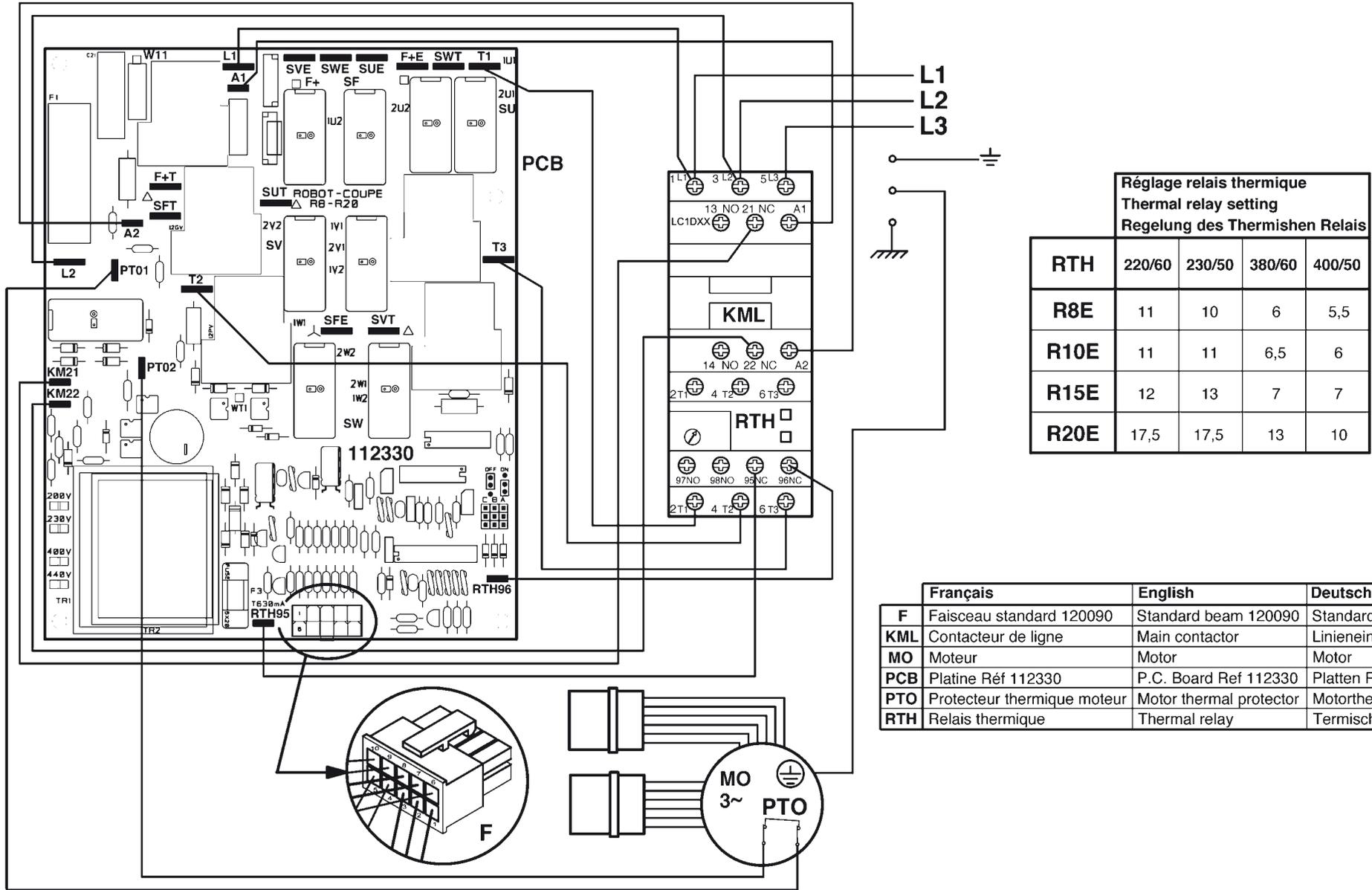
BLIXER®8E - BLIXER®10E - BLIXER®15E - BLIXER®20E

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

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



Réglage relais thermique  
Thermal relay setting  
Regelung des Thermischen Relais

RTH	220/60	230/50	380/60	400/50
R8E	11	10	6	5,5
R10E	11	11	6,5	6
R15E	12	13	7	7
R20E	17,5	17,5	13	10

	Français	English	Deutsch
F	Faisceau standard 120090	Standard beam 120090	Standardbündel 120090
KML	Contacteur de ligne	Main contactor	Linienenschalter
MO	Moteur	Motor	Motor
PCB	Platine Réf 112330	P.C. Board Ref 112330	Platten Ref 112330
PTO	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz
RTH	Relais thermique	Thermal relay	Thermischen relais

R8E - R10E - R15E - R20E

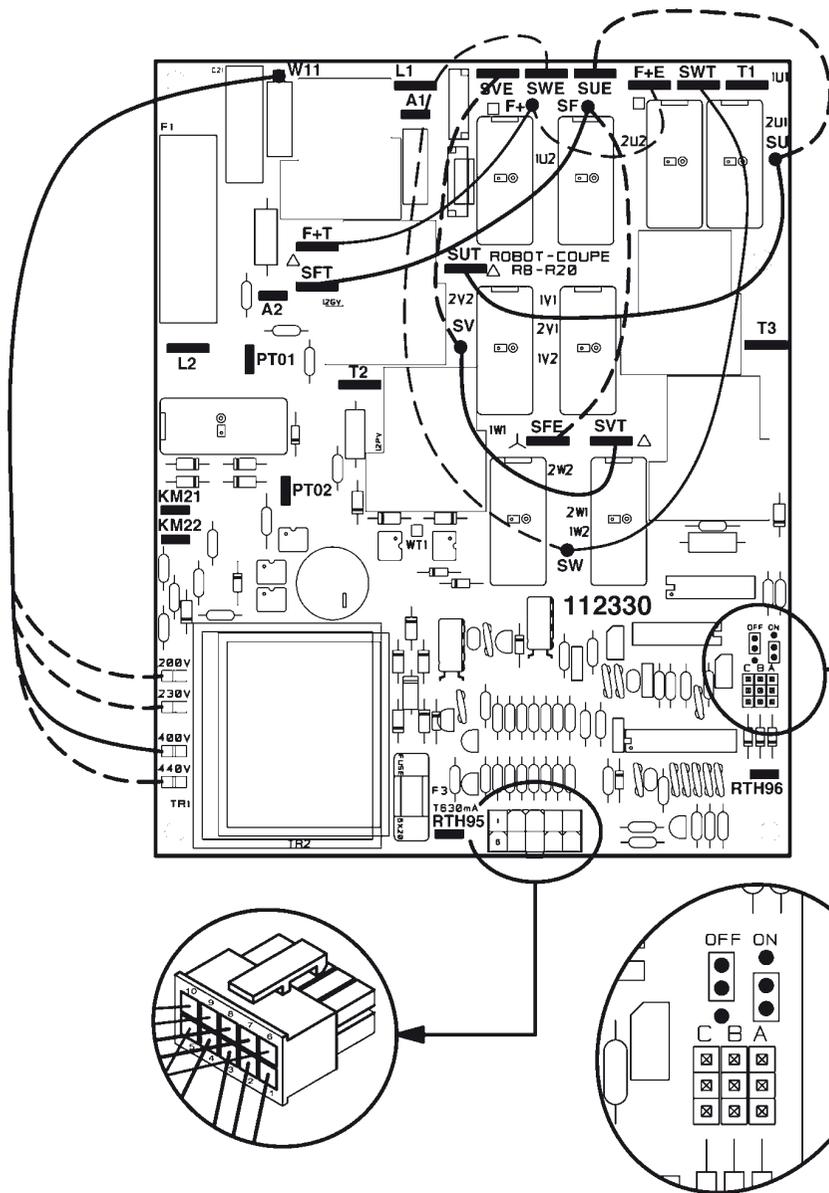
BLIXER®8E - BLIXER®10E - BLIXER®15E - BLIXER®20E

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

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



Il y a 6 fils à commuter suivant la tension d'alimentation.

There are 6 wires to connect according supply voltage.

Es gibt 6 Kabeln müssen ungeschalt werden entsprechend der Stromversorgung.

LE NON RESPECT DE CES INSTRUCTIONS DE CABLAGE ANNULERA VOTRE GARANTIE.

FAILURE TO FOLLOW THESE WIRING INSTRUCTIONS WILL VOID YOUR WARRANTY.

BEI NICHTBEFOLGUNG DER VERKABELLUNGSANLEITUNGEN VERFALT DIE GARANTIE.

		Tension d'alimentation / Supply voltage / Stromspannung																											
Fils Wires Kabeln		200 V	220 V - 230 V	380 V - 400 V	440 V																								
W11		200 V	230 V	400 V	440 V																								
gris / gray / grau	F+	F+T		F+E																									
bleu / blue / blau	SF	SFT		SFE																									
blanc / white / weiß	SU	SUT		SUE																									
rouge / red / rot	SV	SVT		SVE																									
jaune / yellow / gelb	SW	SWT		SWE																									
R8E		<table border="1"> <tr><td>C</td><td>B</td><td>A</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> </table>		C	B	A	●	●	●	●	●	●	●	●	●	<table border="1"> <tr><td>C</td><td>B</td><td>A</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> </table>		C	B	A	●	●	●	●	●	●	●	●	●
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R10E		<table border="1"> <tr><td>C</td><td>B</td><td>A</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> </table>		C	B	A	●	●	●	●	●	●	●	●	●	<table border="1"> <tr><td>C</td><td>B</td><td>A</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> <tr><td>●</td><td>●</td><td>●</td></tr> </table>		C	B	A	●	●	●	●	●	●	●	●	●
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R8E - R10E - R15E - R20E

BLIXER® 8E - BLIXER® 10E - BLIXER® 15E - BLIXER® 20E

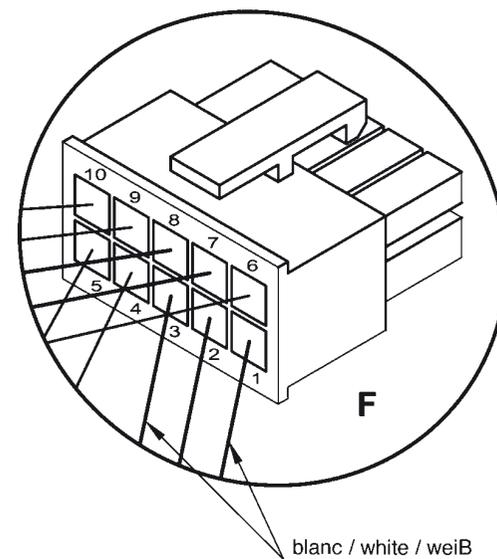
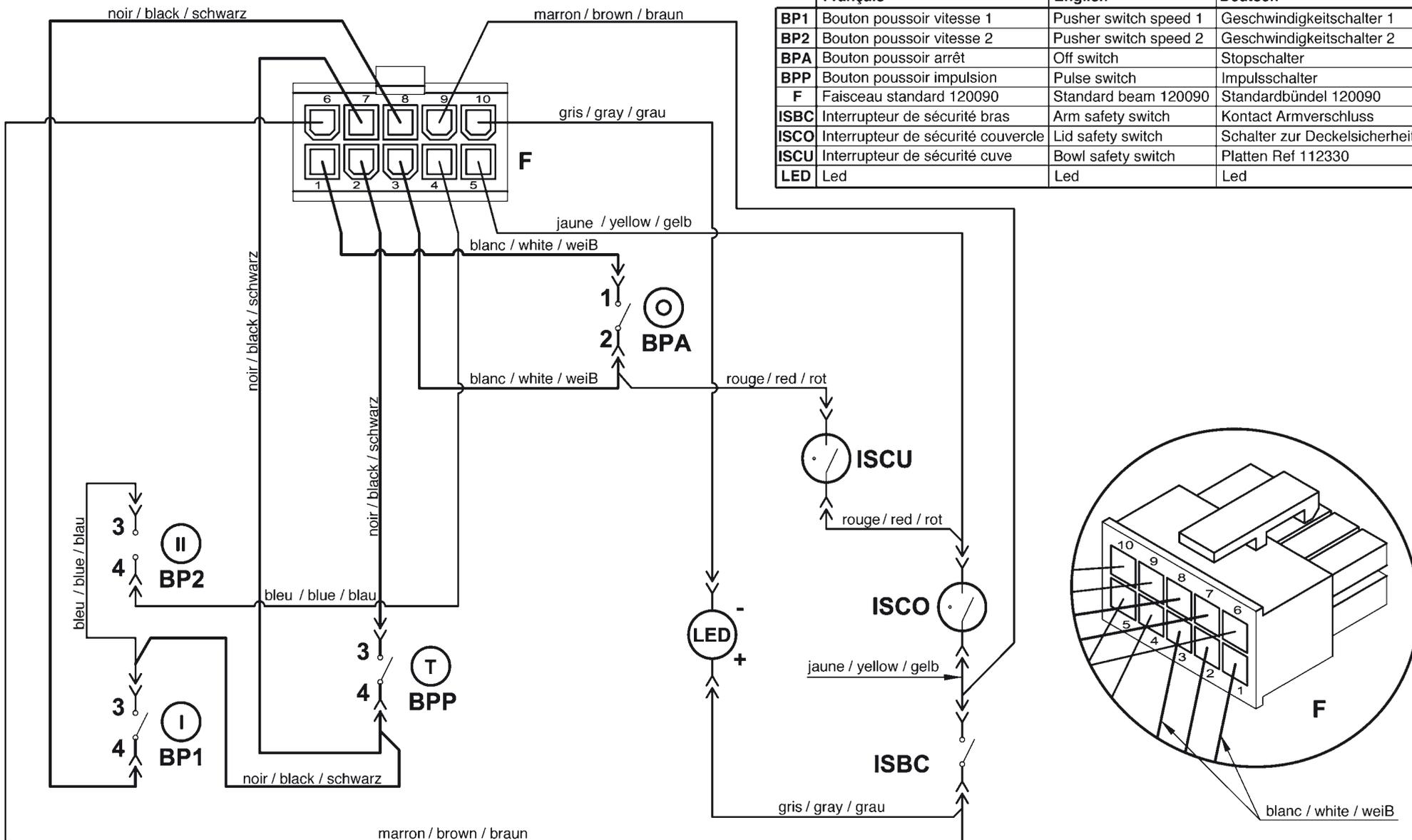
220V/60Hz - 230V/50Hz - 380V/60Hz - 400V/50Hz

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBIKD

Français	English	Deutsch
BP1	Pusher switch speed 1	Geschwindigkeitsschalter 1
BP2	Pusher switch speed 2	Geschwindigkeitsschalter 2
BPA	Off switch	Stopschalter
BPP	Pulse switch	Impulsschalter
F	Standard beam 120090	Standardbündel 120090
ISBC	Arm safety switch	Kontakt Armverschluss
ISCO	Lid safety switch	Schalter zur Deckelsicherheit
ISCU	Bowl safety switch	Platten Ref 112330
LED	Led	Led





**robot coupe**®

FABRIQUÉ EN FRANCE PAR ROBOT-COUBE S.N.C.

**Service Clients France & Service Après-Vente**

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71305 Montceau-en-Bourgogne Cedex  
email : international@robot-coupe.com

**Agence de Service Après-Vente  
pour la Région Parisienne**

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48, rue des Vignerons  
94305 Vincennes Cedex - France

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