

# *robot coupe*®



**BLIXER 5 Plus • BLIXER 5 V.V. • BLIXER 6 V.V.**

# SUMMARY

■ **WARRANTY**

■ **IMPORTANT WARNING**

■ **INTRODUCTION TO YOUR  
NEW EMULSIFIER-MIXER  
BLIXER 5 Plus - BLIXER 5 V.V.  
BLIXER 6 V.V.**

■ **SWITCHING ON THE MACHINE**  
ADVICE ON ELECTRICAL CONNECTIONS  
CONTROL PANEL

■ **ASSEMBLY**

■ **TECHNICAL SPECIFICATIONS**  
DESCRIPTION AND ADVANTAGES  
PACKAGING  
WEIGHT  
DIMENSIONS  
WORKING HEIGHT  
NOISE LEVEL

■ **USES AND EXAMPLES**

■ **HYGIENE**

■ **CLEANING**  
MOTOR BASE  
BOWL  
BLADE  
SCRAPER ARM

■ **MAINTENANCE**  
BLADE  
SCRAPER ARM  
MOTOR SEAL

■ **SAFETY**

■ **STANDARDS**

■ **ELECTRICAL DATA**

■ **TECHNICAL DATA**  
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 consignor 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.

# 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 6) 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 unplug 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 unplugging 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 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

The BLIXER 5 Plus is available with the following motor ratings:

230 x 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.

BLIXER 6 V.V.: Pulse control

Three phase BLIXER 5 Plus:

Speed selector = 1.500 or 3.000 rpm.

Single phase BLIXER 5 Plus: One speed 3.000 rpm

BLIXER 5 V.V. - BLIXER 6 V.V.: Speed variation from 300 to 3.000 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.



## TECHNICAL SPECIFICATIONS

### • DESCRIPTION AND ADVANTAGES

- **5.5-litre stainless steel bowl** for models **BLIXER 5 Plus** and **BLIXER 5 V.V.**
- **6.5-litre stainless steel bowl** for model **BLIXER 6 V.V.**

- **A patented blade**, an exclusive **ROBOT-COUCPE** feature, gives perfect result for small or large quantities.

- Central bowl hub specially designed for processing liquids.

- Tight-sealed lid with scraper arm.

- **New blade profile for optimum cutting quality.**

- **Pulse control** for better cutting precision.

- **Automatic** bowl locking.

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

- Lid designed to allow the addition of liquid or ingredients during processing.

- Models **BLIXER 5 Plus** and **BLIXER 5 V.V.** are equipped with a **slightly serrated blade**.

- **Model BLIXER 6 V.V.** is supplied with an **all stainless steel slightly serrated blade knife** that is **fully removable**.

- **Flat motor base** for easier fitting and cleaning of attachments.

- Model **BLIXER 5 Plus** (three-phase) is provided with **two speeds 1.500 and 3.000 rpm**.

- Model **BLIXER 5 Plus** (single-phase) is provided with **one speed of 3.000 rpm**.

- **Models BLIXER 5 V.V. and BLIXER 6 V.V.** are equipped with an **speed variation** which varies between **300 and 3.000 rpm** to ensure more flexible use and give a wide range of tasks.

### • PACKAGING

The packaging for these models has been specially designed to prevent damage occurring in transit.

Details of the contents are clearly marked on the packaging:

- type of device;
- voltage;
- attachments (if any);
- serial number;

Dimensions (in mm):

Heigh 580 x Lenght 500 x Width 400

### • WEIGHT

	net weight	gross weight
BLIXER 5 Plus	24 kg	26 kg
BLIXER 5 V.V.	24 kg	26 kg
BLIXER 6 V.V.	26 kg	28 kg

### • DIMENSIONS (in mm)

#### BLIXER 5 Plus

A = 480 C = 280

B = 340 D = 265

#### BLIXER 5 V.V.

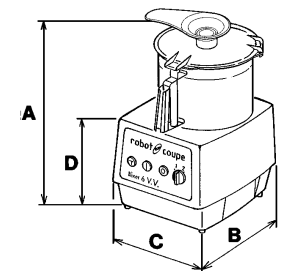
A = 480 C = 280

B = 340 D = 265

#### BLIXER 6 V.V.

A = 520 C = 280

B = 380 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).

## USES AND EXAMPLE

The BLIXER 5 Plus - BLIXER 5 V.V. - BLIXER 6 V.V. 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 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



## W A R N I N G

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.

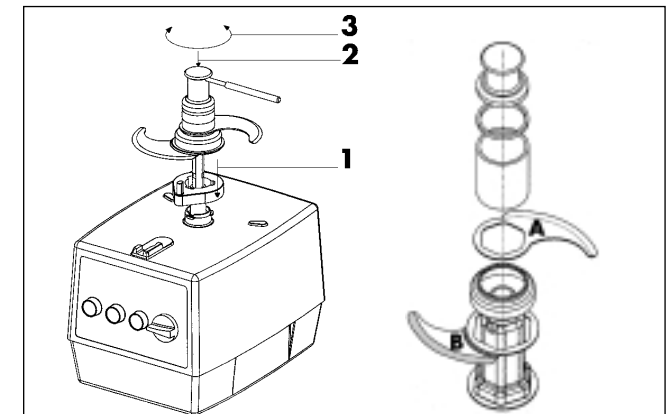
If the food has a solid consistency, remove the blade and empty the bowl.

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 V.V. is easy to dismantle and to clean.



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.

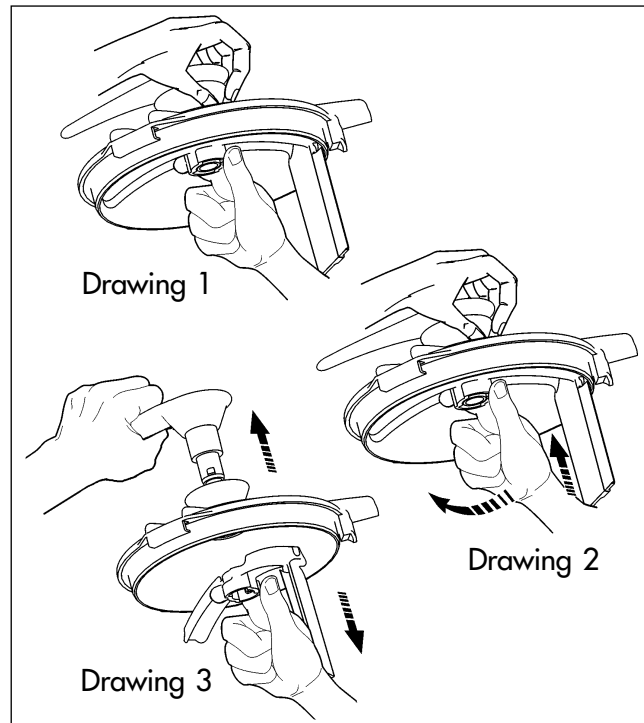
A - Upper blade with sharp edge away from you.

B - Lower blade with sharp edge towards you.

After cleaning the blade, always dry the blades 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 (drawing 1). 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

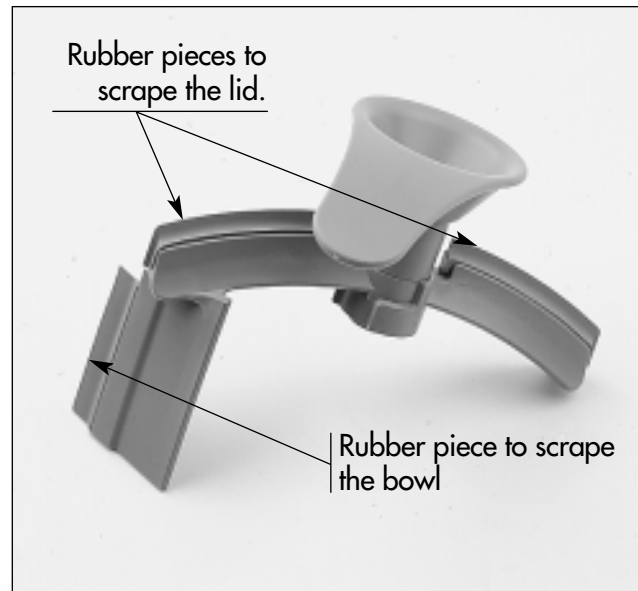
### • BLADE

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 it is in good condition.

## SAFETY

**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.



## WARNING

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

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.**

**Never switch the appliance on while it is empty.**



## STANDARDS

### MACHINES IN COMPLIANCE WITH:

- The following European directives and related national legislation:
  - Modified "machinery" directive 98/37/EEC,
  - "Low voltage" directive 73/23/EEC,
  - "EMC" directive 89/336/EEC,
  - "Materials and parts in food contact" directive 89/109/EEC,
  - "Plastic materials and parts in food contact" directive 90/128/EEC.
- The following European harmonized standards and standards setting out health and safety rules:
  - EN 292 - 1 and - 2,
  - EN 60204 - 1 (1992),
  - For Food Processors and blenders: EN 12852.

### INDEXES OF PROTECTION:

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

## ELECTRICAL DATA

### BLIXER 5 Plus three-phase machine

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500	3000	950 1300	230 V=4,0 400 V=2,5 230 V=7,0 400 V=4,0
400 V / 50 Hz	1500	3000	950 1300	2,7 3,4
220 V / 60 Hz	1800	3000	950 1300	4,7 6,5
380 V / 60 Hz	1800	3000	950 1300	2,5 3,4

### BLIXER 5 Plus single-phase machine

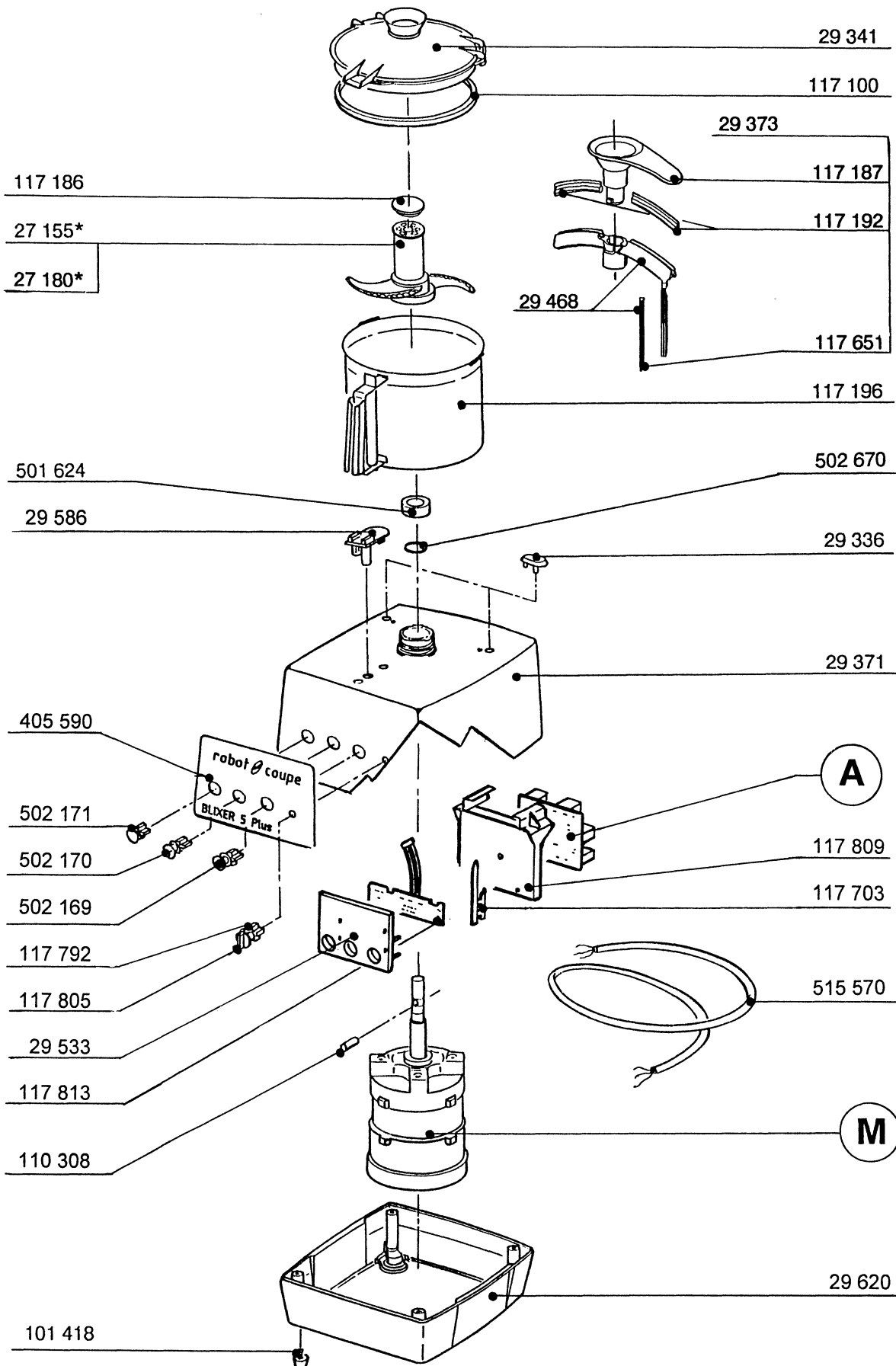
Motor	Speed (rpm)	Power (watts)	Intensity (Amp.)
230 V / 50Hz	3000	1200	8,5

### BLIXER 5 V.V./BLIXER 6 V.V. single-phase machines

Motor	Speed (rpm)	Power (watts)	Intensity (Amp.)
230 V / 50-60 Hz	300 to 3000	1400	12

### BLIXER 6 V.V. single-phase machines

Motor	Speed (rpm)	Power (watts)	Intensity (Amp.)
230 V / 50-60 Hz	300 to 3000	1500	13



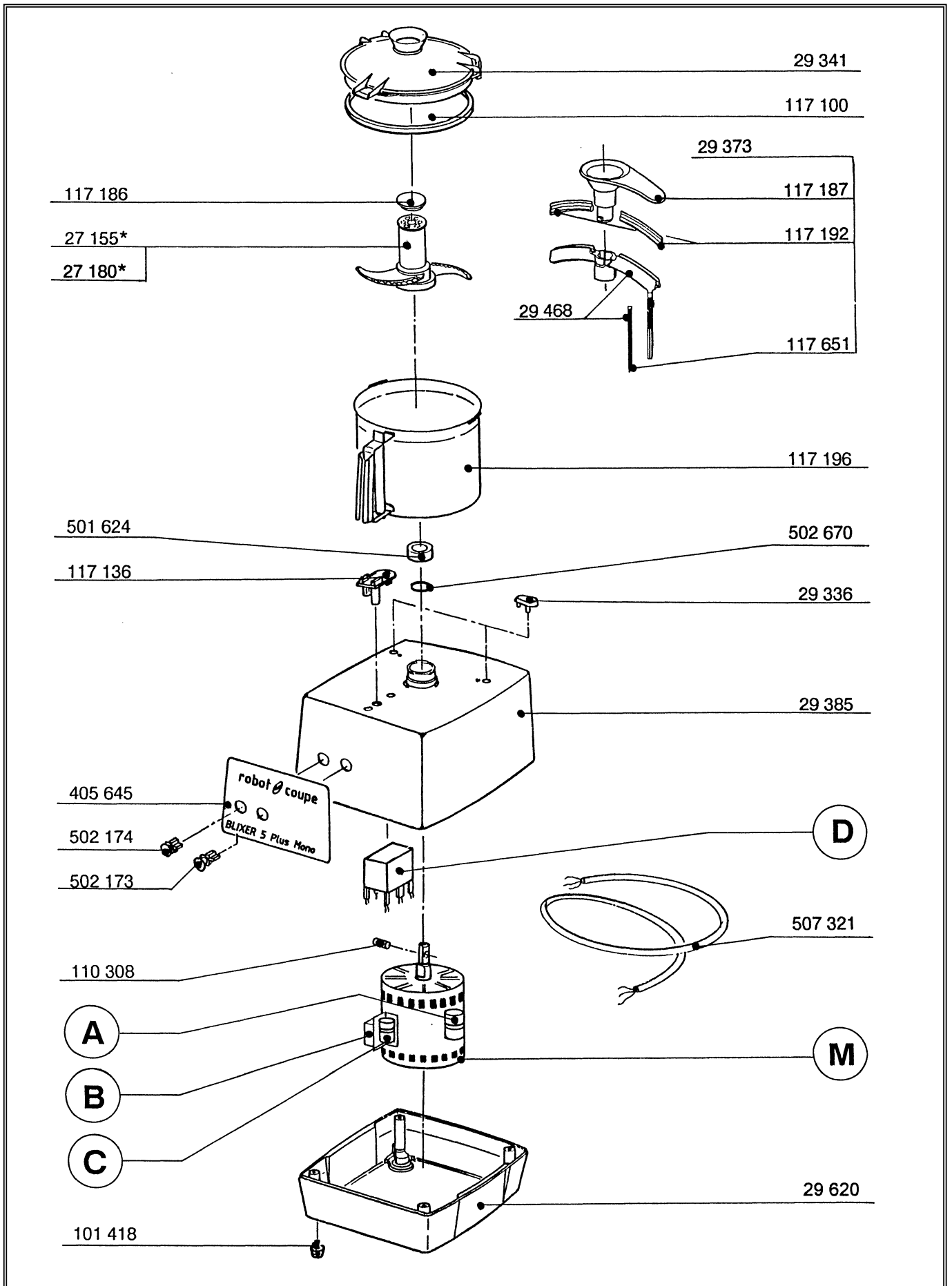
**A**

PLATINE / CIRCUIT BOARD

**M**

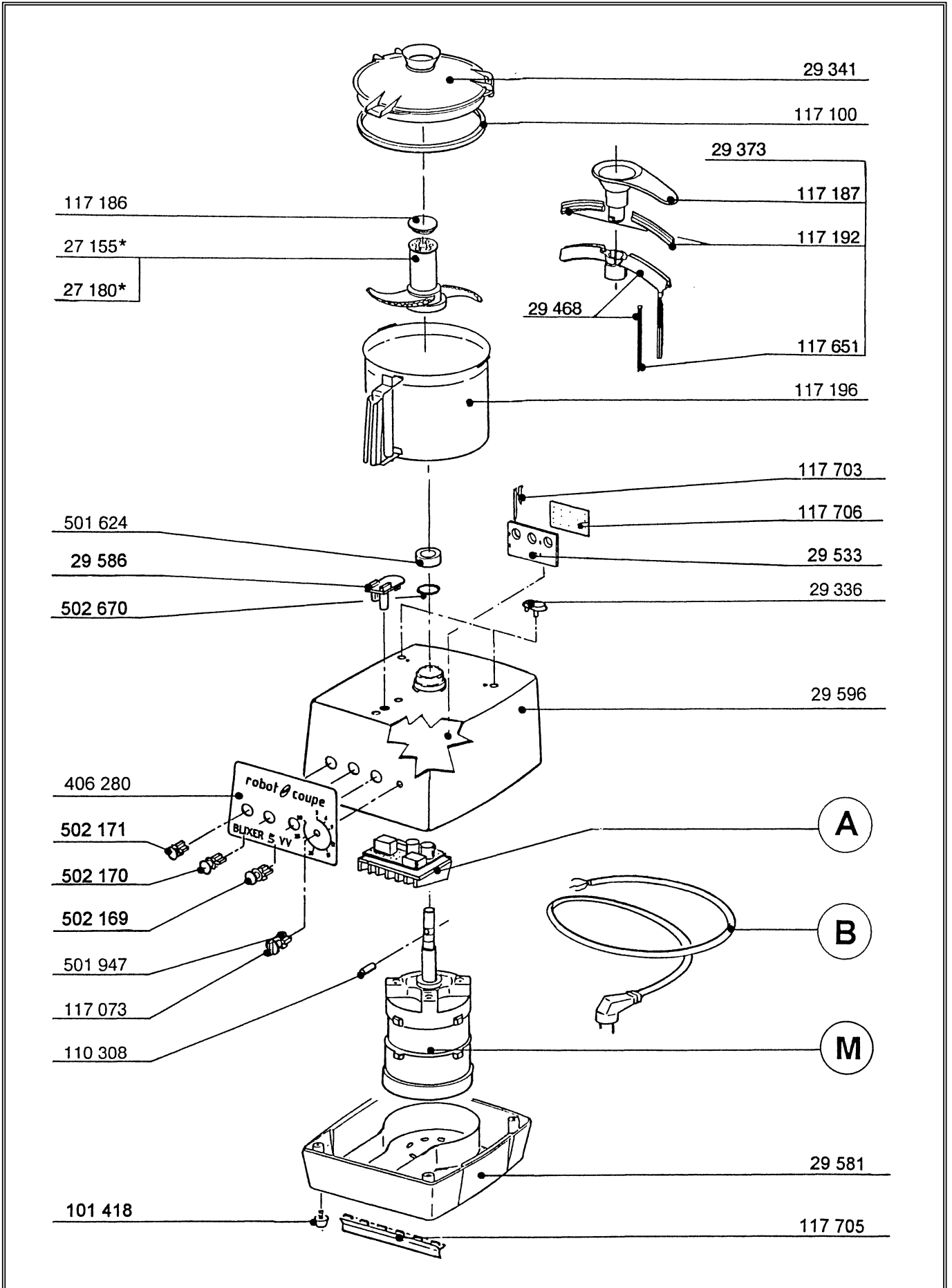
MOTEUR / MOTOR

REFERENCE	DESIGNATION			
27 155*	COUTEAU DENTE	/	FINE SERRATED BLADE	
27 180*	COUTEAU CRANTE	/	COARSE SERRATED BLADE	
29 336	ENS APPUI CUVE	/	BOWL SUPPORT ASS	
29 341	COUVERCLE CUTTER	/	CUTER LID	
29 371	ENS SUPPORT MOTEUR	/	MOTOR SUPPORT ASS	
29 373	ENS BRAS RACLEUR	/	SCRAPPER ASS	
29 468	BRAS RACLEUR	/	SCRAPPER	
29 533	ENS SUPPORT PLATINE	/	PCB SUPPORT ASS	
29 586	ENS APPUI SECURITE	/	SECURITY SUPPORT ASS	
29 620	ENS SOCLE	/	BASE ASS	
101 418	PIED GRIS	/	GREY FOOT	
110 308	GOUPILLE AXE MOTEUR	/	MOTOR SHAFT PIN	
117 100	JOINT COUVERCLE	/	LID SEAL	
117 186	BOUCHON COUTEAU	/	LID CAP	
117 187	POIGNEE BRAS RACLEUR	/	SCRAPPER HANDLE	
117 192	RACLEUR SUPERIEUR	/	UPPER SCRAPPER	
117 196	CUVE CUTTER	/	CUTTER BOWL	
117 528	MYLAR PROTECTION	/	PROTECTION	
117 651	RACLEUR VERTICAL	/	VERTICAL SCRAPPER	
117 703	CLAVETTE FIX PLATINE	/	KEY	
117 792	SELECTEUR DE VITESSE	/	SPEED SELECTOR	
117 805	POIGNEE COMMUTATEUR	/	COMMUTATOR HANDLE	
117 809	EQUERRE SUP PLATINE	/	CIRCUIT BOARD SUPPORT	
117 813	CARTE BOUTON	/	CONTROL PCB	
405 590	PLAQUE FRONTALE	/	FRONT PLATE	
501 624	BAGUE D'ETANCHEITE	/	SEAL RING	
502 169	BOUTON ROUGE	/	RED KNOB	
502 170	BOUTON VERT	/	GREEN KNOB	
502 171	BOUTON NOIR	/	BLACK KNOB	
502 670	JOINT TORIQUE	/	SEAL	
515 570	CABLE D'ALIMENTATION	/	POWER CORD	
N°	M	V	Hz	A
33 162	303 058	220	60	102 600
33 163	303 060	380	60	102 600
33 164	303 048	380	50	102 600
33 165	303 049	415	50	102 600



<b>A</b>	CONDENSATEUR PERMANET	/	CONTINUOUS CAPACITOR
<b>B</b>	RELAIS DE DEMARRAGE	/	STARTING RELAIS
<b>C</b>	CONDENSATEUR DE DEMARRAGE	/	STARTING CAPACITOR
<b>D</b>	RELAIS 3 TG	/	RELAY
<b>M</b>	MOTEUR	/	MOTOR

REFERENCE	DESIGNATION						
27 155*	COUTEAU DENTE	/	FINE SERRATED BLADE				
27 180*	COUTEAU CRANTE	/	COARSE SERRATED BLADE				
29 336	ENS APPUI CUVE	/	BOWL SUPPORT ASS				
29 341	COUVERCLE CUTTER	/	CUTER LID				
29 373	ENS BRAS RACLEUR	/	SCRAPPER ASS				
29 385	ENS SUPPORT MOTEUR	/	MOTOR SUPPORT ASS				
29 468	BRAS RACLEUR	/	SCRAPPER				
29 620	ENS SOCLE	/	BASE ASS				
101 418	PIED GRIS	/	GREY FOOT				
110 308	GOUPILLE AXE MOTEUR	/	MOTOR SHAFT PIN				
117 100	JOINT COUVERCLE	/	LID SEAL				
117 186	BOUCHON COUTEAU	/	LID CAP				
117 187	POIGNEE BRAS RACLEUR	/	SCRAPPER HANDLE				
117 192	RACLEUR SUPERIEUR	/	UPPER SCRAPPER				
117 196	CUVE CUTTER	/	CUTTER BOWL				
117 651	RACLEUR VERTICAL	/	VERTICAL SCRAPPER				
401 645	PLAQUE FRONTALE	/	FRONT PLATE				
501 624	BAGUE D'ETANCHEITE	/	SEAL RING				
502 173	BOUTON ROUGE	/	RED KNOB				
502 174	BOUTON VERT	/	GREEN KNOB				
502 670	JOINT TORIQUE	/	SEAL				
507 321	CABLE D'ALIMENTATION	/	POWER CORD				
N°	M	V	Hz	A	B	C	D
33 160	301 068	220/240	50	501 914	514 030	502 474	509 124
33 161	301 069	220	60	501 915	514 030	601 140	500 560



**A**

VARIATEUR / REDUCTOR

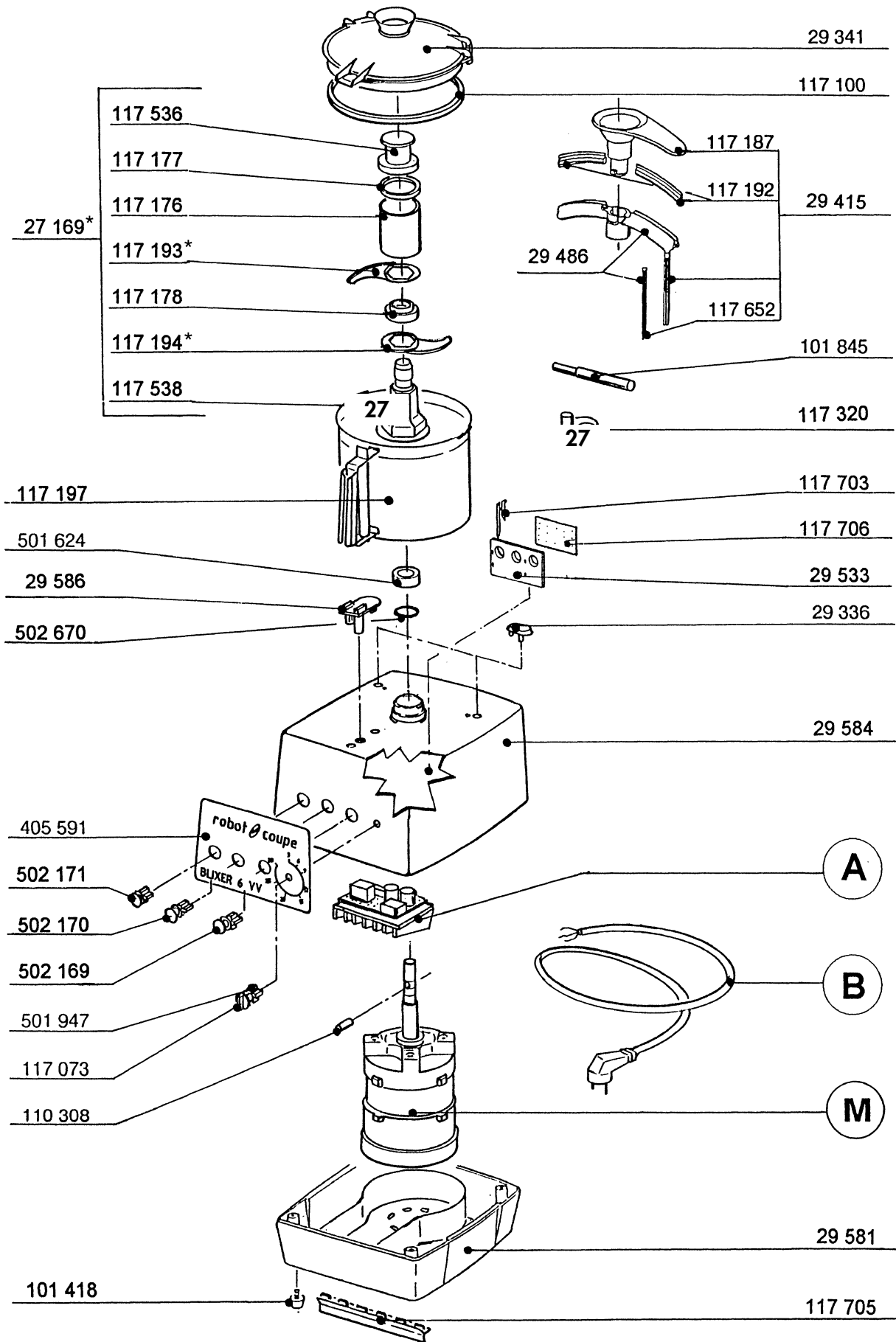
**B**

CABLE D'ALIMENTATION / POWER CORD

**M**

MOTEUR / MOTOR

REFERENCE	DESIGNATION				
27 155*	COUTEAU DENTE / FINE SERRATED BLADE				
27 180*	COUTEAU CRANTE / COARSE SERRATED BLADE				
29 336	ENS APPUI CUVE / BOWL SUPPORT ASS				
29 341	COUVERCLE CUTTER / CUTTER LID				
29 373	ENS BRAS RACLEUR NM / SCRAPER ASS NM				
29 468	BRAS RACLEUR / SCRAPER				
29 533	ENS SUPPORT PLATINE / PCB SUPPORT ASS				
29 581	ENS SOCLE / BASE ASS				
29 586	ENS ILS CUTTER / REED SWITCH CUTTER ASS				
29 596	ENS SUPPORT MOTEUR / MOTOR SUPPORT ASS				
101 418	PIED GRIS / GREY FOOT				
110 308	GOUILLE AXE MOTEUR / MOTOR SHAFT PIN				
117 073	POIGNEE POTENTIOMETRE / POTENTIOMETER HANDLE				
117 100	JOINT COUVERCLE / LID SEAL				
117 187	POIGNEE BRAS RACLEUR / SCRAPER HANDLE				
117 192	RACLEUR SUPERIEUR / UPPER SCRAPER				
117 196	CUVE CUTTER / CUTTER BOWL				
117 651	RACLEUR VERTICAL / VERTICAL SCRAPER				
117 703	CLAVETTE / KEY				
117 705	SEPARATEUR DE FLUX / AIR FLOW SEPARATOR				
117 706	CARTE BOUTON / CONTROLS PCB				
406 280	PLAQUE FRONTALE / FRONT PLATE				
501 624	BAGUE D'ETANCHEITE / SEAL RING				
501 947	POTENTIOMETRE / POTENTIOMETER				
502 169	BOUTON ROUGE / RED KNOB				
502 170	BOUTON VERT / GREEN KNOB				
502 171	BOUTON NOIR / BLACK KNOB				
502 670	JOINT TORIQUE / SEAL				
N°	M	V	Hz	A	B
33 171	303 009	230	50/60/1	117 710	503 125
33 172 UK	303 009	230	50/60/1	117 710	503 126
33 173 Aust	303 009	230	50/60/1	117 710	503 125





**A**

VARIATEUR / REDUCTOR

**B**

CABLE D'ALIMENTATION / POWER CORD

**M**

MOTEUR / MOTOR

REFERENCE	DESIGNATION				
27 169	COUTEAU NM/BLADE NM	/	LAME /BLADE	SUP/UPPER :117 193 INF /LOWER :117 194	
29 336	ENS APPUI CUVE	/	BOWL SUPPORT ASS		
29 341	COUVERCLE CUTTER	/	CUTTER LID		
29 533	ENS SUPPORT PLATINE	/	PCB SUPPORT ASS		
29 415	ENS BRAS RACLEUR NM	/	SCRAPPER ASS NM		
29 486	BRAS RACLEUR	/	SCRAPPER		
29 581	ENS SOCLE	/	BASE ASS		
29 584	ENS SUPPORT MOTEUR	/	MOTOR SUPPORT ASS		
29 586	ENS ILS CUTTER	/	REED SWITCH CUTTER ASS		
101 418	PIED GRIS	/	GREY FOOT		
101 845	CLEF COUTEAU	/	KNIFE KEY		
110 308	GOUPILLE AXE MOTEUR	/	MOTOR SHAFT PIN		
117 073	POIGNEE POTENTIOMETRE	/	POTENTIOMETER HANDLE		
117 100	JOINT COUVERCLE	/	LID SEAL		
117 176	BAGUE INOX 77mm	/	ST ST RING 77 mm		
117 177	BAGUE PLASTIQUE 5 mm	/	PLASTIC RING 5 mm		
117 178	ENTRETOISE BASSE	/	LOWER SPACER		
117 187	POIGNEE BRAS RACLEUR	/	SCRAPPER HANDLE		
117 192	RACLEUR SUPERIEUR	/	UPPER SCRAPPER		
117 197	CUVE CUTTER	/	CUTTER BOWL		
117 320	DEMONTE COUTEAU	/	DISSASSEMBLY BLADES TOOL		
117 536	ECROU DE COUTEAU	/	BLADE LOCKING NUT		
117 538	SUPPORT COUTEAU	/	BLADE SUPPORT		
117 652	RACLEUR VERTICAL	/	VERTICAL SCRAPPER		
117 703	CLAVETTE	/	KEY		
117 705	SEPARATEUR DE FLUX	/	AIR FLOW SEPARATOR		
117 706	CARTE BOUTON	/	CONTROLS PCB		
405 591	PLAQUE FRONTALE	/	FRONT PLATE		
501 624	BAGUE D'ETANCHEITE	/	SEAL RING		
501 947	POTENTIOMETRE	/	POTENTIOMETER		
502 169	BOUTON ROUGE	/	RED KNOB		
502 170	BOUTON VERT	/	GREEN KNOB		
502 171	BOUTON NOIR	/	BLACK KNOB		
502 670	JOINT TORIQUE	/	SEAL		
N°	M	V	Hz	A	B
33 155	303 009	230	50/60/1	117 710	503 125
33 156 UK	303 009	230	50/60/1	117 710	503 126
33 157 Aust	303 009	230	50/60/1	117 710	503 125

### MODIFICATION DU BRAS RACLEUR BLIXER 5 Plus / BLIXER 6 V.V.

Afin d'augmenter la durée de vie du racleur de cuve, son mode de liaison a été modifié. De ce fait, les anciennes pièces suivantes ne sont plus disponibles :

bras : ..... 117188 / 117189 / 117535

racleur de cuve : . 117190 / 117191

Les nouvelles pièces sont repérées avec la lettre "B".

Pour commander un racleur de cuve seul, vérifier auparavant que le racleur porte le repère "B" (voir figure ci-dessous).

- **Si oui**, commander :  
pour le BLIXER 5 Plus,  
le racleur **117 651** .  
pour le BLIXER 6 V.V.,  
le racleur **117 652**.

- **Si non**, commander les références ci-dessous qui comprennent le bras et le racleur de cuve (prix H.T. : 88,70 FF)  
pour le BLIXER 5 Plus : **29 468**.  
pour le BLIXER 6 V.V. dont n° de série ≤ 101/1 199 : **29 485**  
pour le BLIXER 6 V.V. dont n° de série ≥ 101/1 200 : **29 486**.

- Les racleurs de couvercle 117 192 restent inchangés.

### MODIFICATION ON BLIXER 5 Plus / BLIXER 6 V.V. SCRAPER ARM

The way the bowl scraper is linked to the scraper arm has been modified in order to improve its durability. Therefore the following reference numbers are not available anymore :

scraper arm : ..... 117188 / 117189 / 117535

bowl scraper : ..... 117190 / 117191.

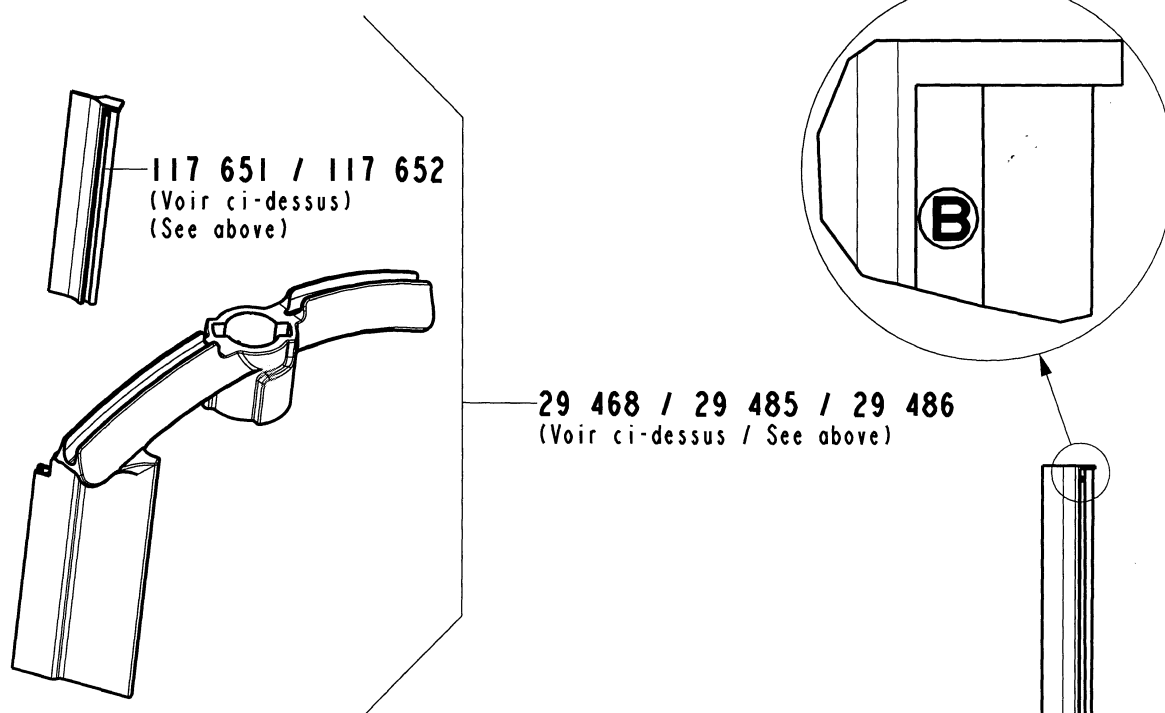
The new parts are marked with a "B".

To order a scraper separately, check before if the part is marked "B" (see drawing below).

- **If yes**, order :  
for BLIXER 5 Plus,  
scraper **117 651**.  
for BLIXER 6 V.V.,  
scraper **117 652**.

- **If no**, order the following reference numbers which include modified arm and bowl scraper (price : 88,70 FF) .  
for BLIXER 5 Plus : **29 468**.  
for BLIXER 6 V.V. with serial number ≤ 101/1 199 : **29 485**.  
for BLIXER 6 V.V. with serial number ≥ 101/1 200 : **29 486**.

- Lid scrapers 117 192 remain the same.



# R5a-BLIXER5-BLIXER5a

220-380V/50Hz 3~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

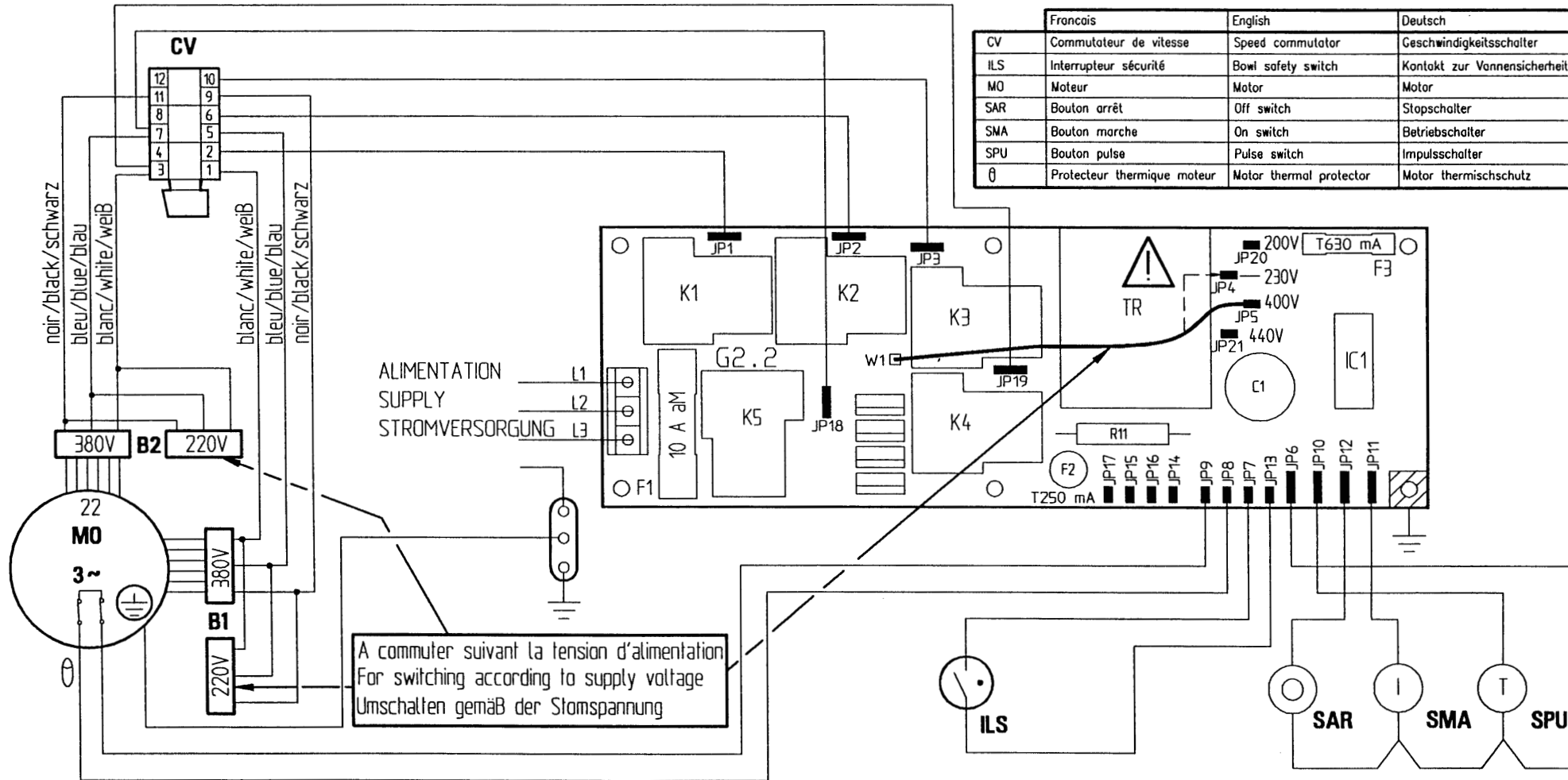


Important  
Précautions  
Wichtiger Hinweis

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 (Tafelgegenüber).

Tension d'alimentation Supply voltage Stromspannung	Connexion Terminal Anschluss
220 -> 240 V	230 (JP4)
380 -> 415 V	400 (JP5)

Francois	English	Deutsch
CV	Commutateur de vitesse	Speed commutator
ILS	Interrupteur sécurité	Bowl safety switch
MO	Moteur	Motor
SAR	Bouton arrêt	Off switch
SMA	Bouton marche	On switch
SPU	Bouton pulse	Pulse switch
⊖	Protecteur thermique moteur	Motor thermal protector



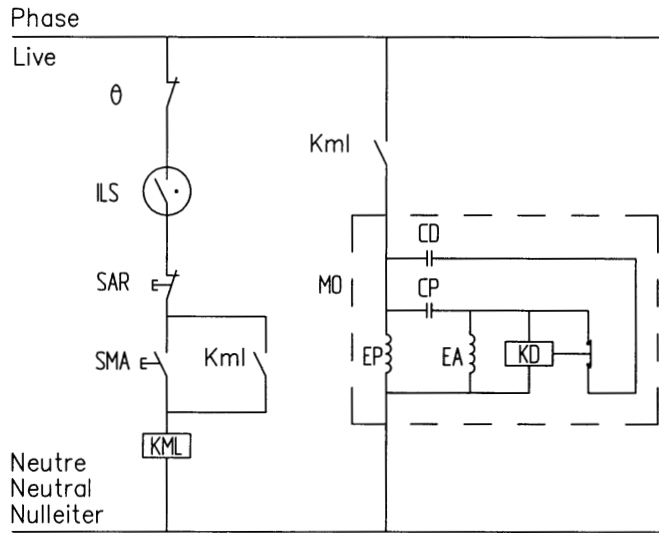
A commuter suivant la tension d'alimentation  
For switching according to supply voltage  
Umschalten gemäß der Stromspannung

# BLIXER 5a Plus 220V/60Hz - 230V/50Hz 1~

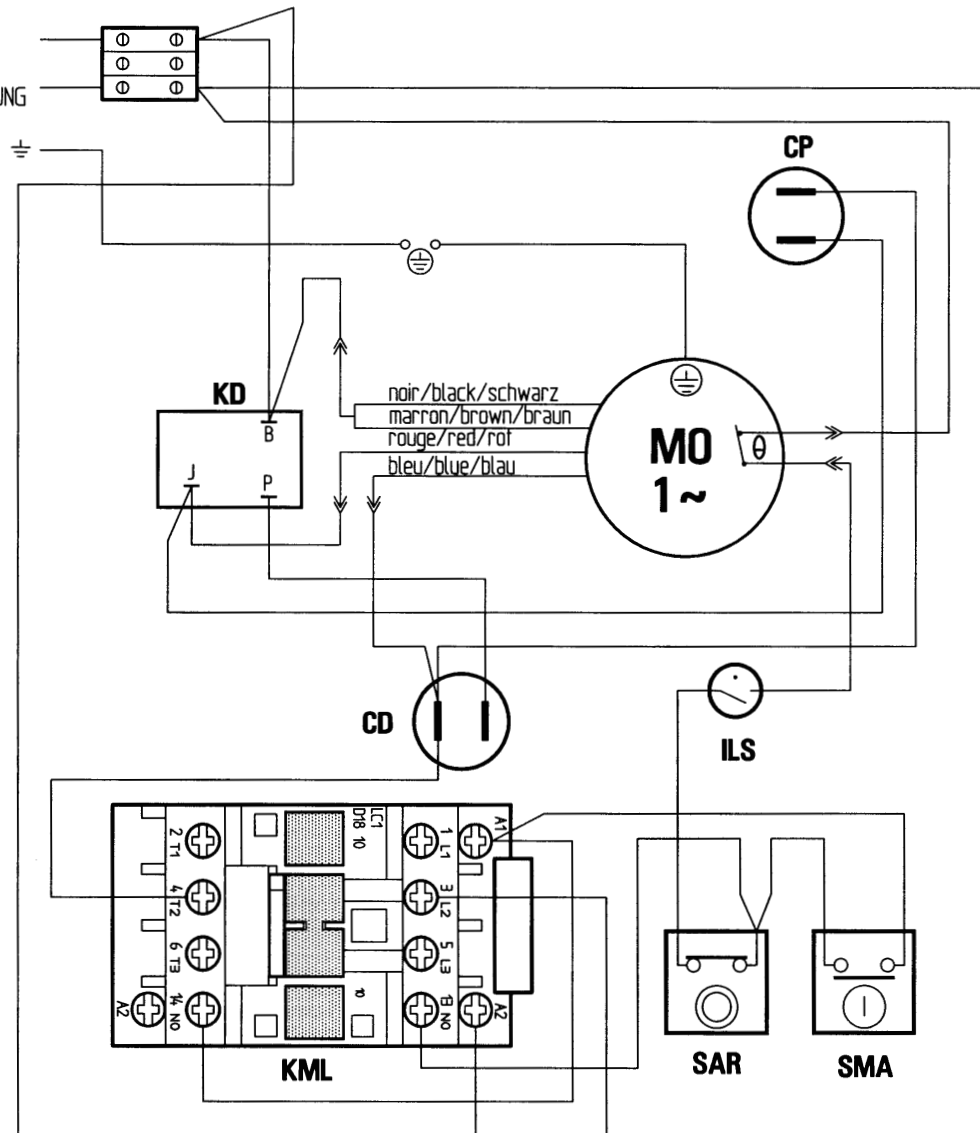
SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



ALIMENTATION  
SUPPLY  
STROMVERSORGUNG

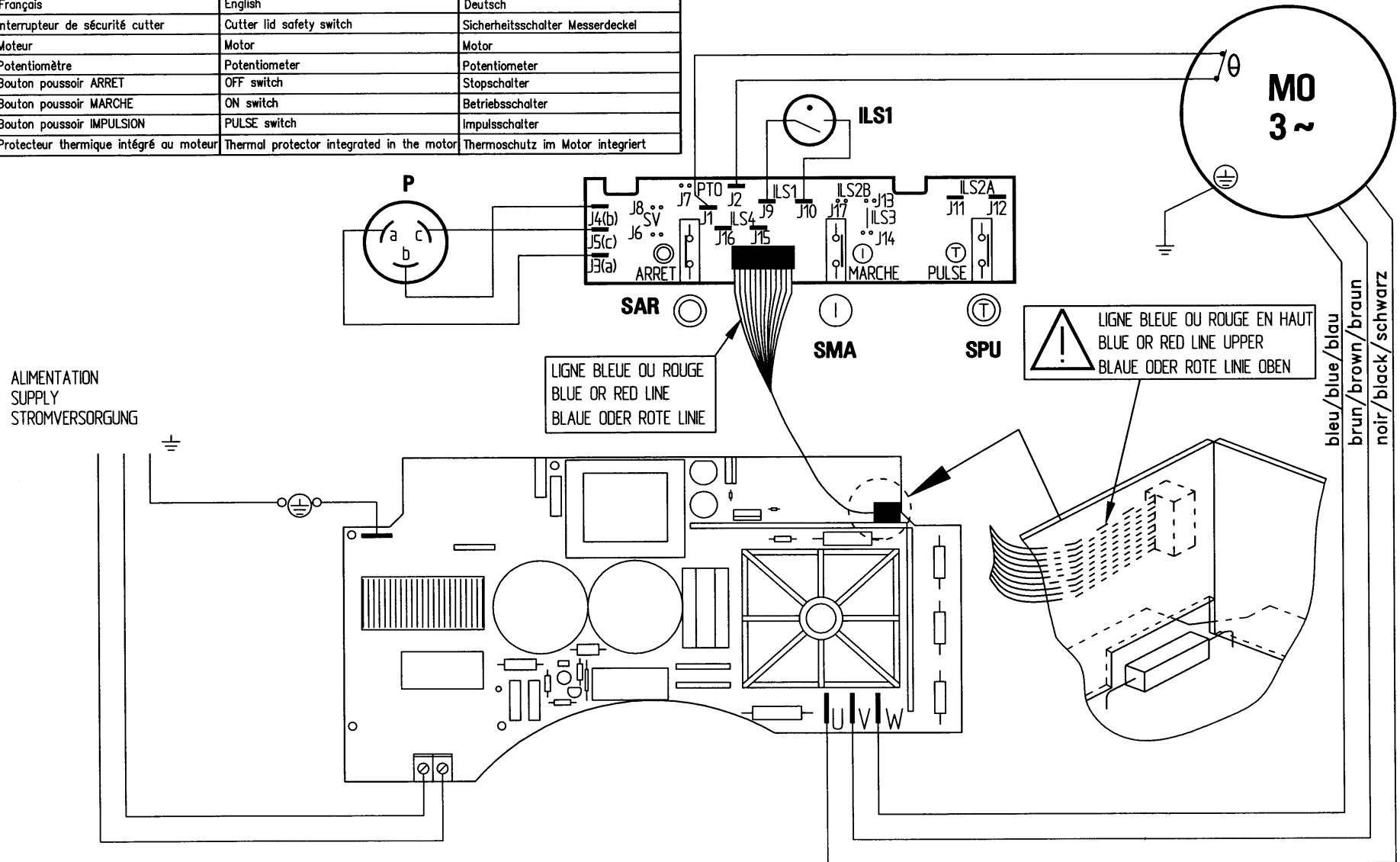


	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
CP	Condensateur permanent	Permanent capacitor	Dauerkondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ILS	Contact fermeture couvercle	Reed safety switch	Kontakt Deckelverschluss
KD	Relais de démarrage	Starting relay	Anlassrelais
KML	Contacteur général	Main contactor	Hauptschalter
MO	Moteur monophasé	Single phase motor	Motor einphasig
SAR	Interrupteur arrêt	Off switch	Stopschalter
SMA	Interrupteur marche	On switch	Betriebschalter
θ	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz

R 5 V.V.a - BLIXER 5 V.V.a / R 6 V.V.a - BLIXER 6 V.V.a  
 SCHEMA ELECTRIQUE ELECTRIC DIAGRAM

200-230V/50-60Hz 1~  
 ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
ILS 1	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
⊖	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert





**robot coupe**®

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

**Administration Commerciale France  
& Service Après-Vente**

Tél. : 03 85 69 50 00 - Fax : 03 85 69 50 07  
12, avenue du Maréchal Leclerc - BP 134  
71305 Montceau-en-Bourgogne Cedex  
email : france@robot-coupe.fr

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

Tél. : 01 43 98 88 15 - Fax : 01 43 74 36 26  
13, rue Clément Viénot  
94305 Vincennes Cedex

**Export Department**

Tel. : + 33 1 43 98 88 33 - Fax : + 33 1 43 74 36 26  
18, rue Clément Viénot - BP 157  
94305 Vincennes Cedex - France  
<http://www.robot-coupe.fr> - email : international@robot-coupe.com

We reserve the right to alter at any time without notice the technical specifications of this appliance.  
© All rights reserved for all countries by: ROBOT-COUBE S.N.C.

Ref. 405692 - 09/2001 - Blixer 5 Plus / Blixer 5 V.V. / Blixer 6 V.V.