robot coupe®

New
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Blixer® 5 G • Blixer® 5 V.V. G • Blixer® 7 • Blixer® 7 V.V.

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TRANSLATION OF ORIGINAL INSTRUCTIONS

30/06/2023

IMPORTANT WARNING

⚠ WARNING

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. 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 Circut 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, asthey 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 ⅔ 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.

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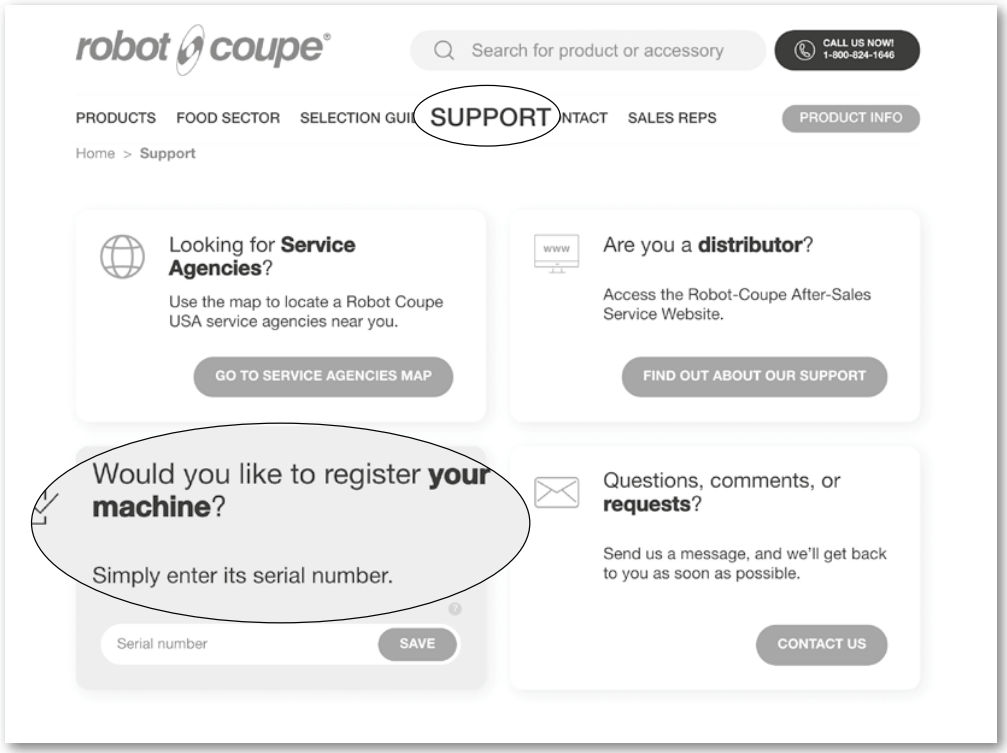

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We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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ROBOT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

RECOMMENDATIONS CONCERNING THE INSTALLATION OF VARIABLE-SPEED APPLIANCES AND THE PROTECTION OF PERSONS

These recommendations apply to machines fitted with an AC induction motor and a single phase Variable Frequency Drive (VFD).

Protecting your appliance

- Like all electronic devices, VFD do include components that are sensitive to electrostatic discharges (ESDs). Before conducting any work on these VFD, technicians must use an anti-static wrist strap to avoid static discharge.
- The machine must be unplugged before any internal connection operations are carried out.
- Repeatedly plugging in the appliance will cause the VFD to overload and fail. After the machine has been unplugged, you must wait for 3 minutes before it is plugged back in again.

Wiring

- You must connect the machine to a 120VAC 60 Hz single-phase alternating current supply with a grounded receptacle. A higher voltage will cause the VFD to fail.
- Using a grounded receptacle ensures operator safety.

Circuit interrupters ensuring users safety

- Ground Fault Circuit Interrupters (GFCIs) intended for variable-speed appliances need to be selected with great care in order to ensure operator safety.
- By design, appliances with VFD produce a leakage current on the ground wire, the level of which can lead to unwanted tripping/nuisance trip of the GFCI. This can happen due to:
  - Several variable-speed appliances are connected to the same GFCI. (Cumulating effect).
  - A leakage current that is above the GFCI's actual tripping threshold.

CAUTION: As there are manufacturing tolerances, the actual tripping threshold of a GFCI may be below the rated threshold. Should a problem arise, refer first to its specs and if necessary measure the actual GFCI's tripping threshold.

IMPORTANT WARNING

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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.

• **CAUTION:** Some of the parts are very sharp, e.g. cutting blade. Always handle with safety in mind.

INSTALLATION

• The 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.

CONNECTION

• Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

NOTICE : DRIVE SHAFT ROTATION

• Three phase motors may rotate either direction.

• The required motor rotation is counterclockwise.

• Changing the motor rotation requires a qualified electrician.

• See note on end of power cord.

HANDLING

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

ASSEMBLY PROCEDURES

• Follow the various assembly procedures carefully (see page 8) 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.

• 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.

CLEANING

• Always disconnect the machine from the power outlet when not in use and when cleaning or servicing the unit.

• 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 disconnect the machine from the power outlet before servicing the unit.

• Check the seals regularly and ensure that the safety devices are in good working order.

• 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® 5 G • Blixer® 5 V.V. G Blixer® 7 • Blixer® 7 V.V.

ROBOT COUPE 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 CONNECTION

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).

Blixer® 5 - Blixer® 7 Three phase

ROBOT-COUPE appliances are fitted with the following types of motor:

208 - 240 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-COUPE 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 lid a arrow marks the blade rotation directions.

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 ❷ and the ❸
the ❶ and the ❸

Blixer® 5 V.V. - Blixer® 7 V.V. Single phase

The models are equipped with a variable speed motorization comprising an AC Induction Motor, a Variable Speed Drive and according to the supply voltage a Voltage Doubler or not.

By default the machines come with a power supply cord which plugs into a standard NEMA 5-20P 120 Volt, 60 Hz, 1 phase, 20 Amp grounded power outlet.

• START-UP

When the machine is connected to the mains, a start-up code beginning with the letter "C" appears briefly.

• ENERGY SAVING MODE

Blixer® 5 - Blixer® 7

After the food processor is plugged in, it needs to be switched on by pressing the "On" button I.

If the appliance is not used for 3 hours, it will go into energy saving mode.

The "On" button needs to be pressed again to switch on the power supply.

Blixer® 5 V.V. - Blixer® 7

When in use: the food processor automatically stops after 9 minutes if no commands are activated.

• CONTROL PANEL

Red switch = "OFF" switch
Green switch I = Start speed 1
Black switch = Pulse control

Blixer® 5 - Blixer® 7 Three phase:
Green switch II = Start speed 2

Blixer® 5 V.V. - Blixer® 7 V.V.:
Potentiometer: Variable speed: 300 - 3,500 rpm.

• TIMER

How the timer works

The timer has three 7-segment LED displays, two timer adjustment buttons and a buzzer.

a) Countdown

When the food processor is switched on, the timer usually displays **0.00** and can be set directly. This is called **Countdown Mode**. The timer increments one second at a time when the motor is operating. Incrementation stops if the motor stops then resumes when the motor starts again.

b) Timer

Before starting, the user can adjust the processing time to anywhere between **0.05** (5 seconds) and **9.00** (9 minutes) by pressing the **+** and **–** buttons. When the motor starts, the timer increments one second at a time. This is called Timer Mode. Countdown stops if the motor stops and resumes when the motor starts again. When the countdown gets to **0.00**, the processor stops and a buzzer sounds. The time initially set is then displayed again.

c) Starting the processor with the Pulse button:

If the food processor is started using the Pulse button, the timer goes into Countdown Mode when the Pulse button is held down and returns to the previous timer display when the Pulse button is released.

d) Standby Mode

If the food processor is not used for more than 10 minutes (motor not operating), the timer goes into Standby Mode. Standby Mode can be cancelled by pressing any button or the "ON" button.

e) Standby Mode

If the food processor is not used for more than 10 minutes (motor not operating), the timer goes into Standby Mode. Standby Mode can be cancelled by pressing any button or the "On" button.

f) Turning off the timer:

If you do not want to use the timer, you can deactivate it by pressing the "ON" and "OFF" buttons at the same time for several seconds.
Repeat the operation to reactivate the timer function.

ASSEMBLY

1. With the motor base facing you, position the cutter bowl on the motor base.
Turn the bowl to the right until it locks.

2. 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.

3. Put the lid equipped with the Blixer® arm on the bowl (see page 10-11) and turn to the right until locked in place.

The device is now ready for use.

OPERATION

• GENERAL OPERATION INSTRUCTIONS:

The blades are sharp. KEEP FINGERS AND HANDS AWAY FROM BLADES. Always allow the blades to come to a complete stop before removing the lid.

THE UNIT SHOULD BE OFF EXCEPT WHEN PROCESSING IS UNDERWAY.

DO NOT allow the machine to run unattended.

Be sure your machine is properly assembled before using.

Wash the bowl, blade assembly and lid after every use. Do not store food in the bowl.

NOTE: Among other protections, the machine is equipped with a manual reset overload circuit-breaker. If the machine is overloaded or run too long under heavy load conditions then the circuit-breaker will trip. If this occurs, first remove the bowl and reduce the amount of food being processed. The reset button is located on the bottom left corner of the motor base. Press the button in to reset the overload protector.

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.

Learn to operate the machine using a start-stop motion so the consistency of the product can be controlled. Remember, it is important to start with uniform pieces for uniform results.

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

With the bowl and blade secured in place (per previous instructions), you are now ready to add product to the bowl.

Do not fill the bowl with any solid food over ¾ full nor with any liquid food above the tube in center of the bowl.

Prepare your products by cutting them into equally sized portions (2 inches) and your end product will be more consistent. In all cases when processing frozen products the size of the product should not exceed 1 inch.

To get the best results it is very important not to put too much foodstuff in the bowl (see table on next page) and to set the speed to the value that suits the nature and the consistency of the food being processed.

As a general guideline, the speed can be divided into ranges: **Low** (1,800 rpm) and **High** (3,600 rpm).

- The **Low Speed** is suitable to start emulsifying while limiting splash on the upper part of bowl and lid suitable for most of the solid foods.
- The **High Speed** is usually suitable to finish emulsifying sauces or liquefying soups.

There are two ways to run your machine: Chopping by using a quick start/stop action ("Pulse") or running continuously for a fine chop or puree. Most operations start by using the **Low speed**. Use this speed for chopping and general mixing requirements. **Low speed** is also used to initially reduce meats and vegetables prior to turning the machine to high speed. Some applications, like pie crust work best around 1,100 rpm.

For most of the foods, it is advisable to start with a few number of "Pulses" with speed set in the **Low speed** (900 - 1,500 rpm). A "Pulse" consists of starting the motor by pressing the pulse button (black) for 2 to 3 seconds, then releasing the button for 3 additional seconds. This mode of use allows an easy control of the achieved consistency and do not overload the machine uselessly.

CAUTION: Bowl filled to proper level food will form a vortex to rotate food material around the bowl. If the vortex is not formed, food in bottom of the bowl will process but food above the blade will not process.

• USE OF THE BLIXER ARM:

The wiper assembly is dedicated to scrap the upper part of the bowl and to wipe the internal surface of the lid. This is suitable to re-incorporate in the preparation the possible small food particles stuck away from the blades and to keep a view on the preparation. For some preparations it also contributes to the food turbulence in the bowl and contributes to consistent puree. When necessary rotate the wiper handle clockwise to push dense food into the blade or add broth to the food to improve food processing and consistency.

General uses:

1. **TO CHOP:** To achieve a chopped consistency for vegetables, meats, cheese, etc... fill the bowl not more than ⅔ to ¾ full with portions no larger than 1 to 2 inch square (¼ full for meats, cheeses and very dense products). Set the speed in the **Medium** range. Operate the machine with Pulses until the desired consistency is reached. If the motor stalls, reduce the amount of product in the bowl. You may also reduce the speed.
2. **TO PUREE OR FINE CHOP:** For a fine puree, emulsification, or fine chop, fill the bowl not more than ⅔ to ¾ full with portions no larger than 1 to 2 inches square. With the speed set in the **Low speed**, turn the machine on and allow to run a short time until the product is finely chopped, then increase to high speed to finish. **High speed** is only used to finish a product after it has been reduced at a lower speed. Some purees may require the addition of a liquid to obtain the correct consistency.
3. **TO CHOP HARD CHEESE:** Place uniform portions no larger than 1 to 2 inches square of chilled cheese into the bowl and operate the machine with "Pulses".

   For powdered cheese do the same until the cheese is about pea size, then allow the motor to run continuously several seconds up to 1 minute, until you have a fine powder.
4. **TO CHOP ONIONS, CELERY, CABBAGE, ETC.:** Quarter onions and cut other vegetables into 2 to 3 inches portions. Place the product into the bowl, maximum up to ¾ full and pulse the unit until you reach the desired consistency. **CAUTION:** If you turn the unit on and let it run too long the bottom blade will puree the ingredients and food above the blades will not be cut.
5. **TO PUREE OR MIX:** To puree, make sauces, or to mix and blend, place the ingredients into the bowl, turn the unit on, and allow to run continuously.
6. **TO MAKE MAYONNAISE:** Add the following to the bowl: 6 eggs, 3 tsp. of salt, 3 tsp. of sugar, ⅔ tsp. of dry mustard, a pinch of white pepper, and a pinch of red pepper. Turn the unit on at **Low speed**. Begin adding 2 qt. of oil pouring very slowly through the lid hole allowing the stream of oil to fall on the top of the cutter blade. When you have added ½ of the oil, pour in 4 oz. of vinegar and the balance of the oil. After

all of the oil has been added let the machine run for 20 seconds longer. The mayonnaise is now homogenized. Quantities may be adjusted proportionally to the bowl size.

7. **TO MAKE BREAD CRUMBS:** Place torn fresh or dried bread in the bowl. Set the speed in the **Low speed** and operate the machine with Pulses. Continue this process until you reach the desired consistency or allow the unit to run continuously for finely powered bread crumbs used in stuffing mix.

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: homogeneization of creams, mixed components, varied ingredients...

A FEW EXAMPLES OF MAXIMUM QUANTITIES:

USES	Blixer® 5 Blixer® 5 V.V. Max Processing quantity (lbs)	Blixer® 7 Blixer® 7 V.V. Max Processing quantity (lbs)	Blixer® 5 V.V. Blixer® 7 V.V. suggested speed (Rpm)	Recommended Max processing time (mn)
CHOP				
• MEAT				
Raw meats in general	3	4	1200/1500	3
Cooked meats in general	3	4	1200/1500	3
• FISH				
Brandade	3.5	4.5	3000	5
• VEGETABLES				
Soup / purées	Up to the chimney upper edge		2500/3000	4
GRIND				
Breadcrumbs	1	1.5	900/1500	4
MIX				
			300/600	

SANITIZING

• WARNING: NEVER USE PURE BLEACH.

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

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

CLEANING

WARNING

Always disconnect the machine from the power outlet before cleaning it (risk of electrocution).

• MOTOR BASE

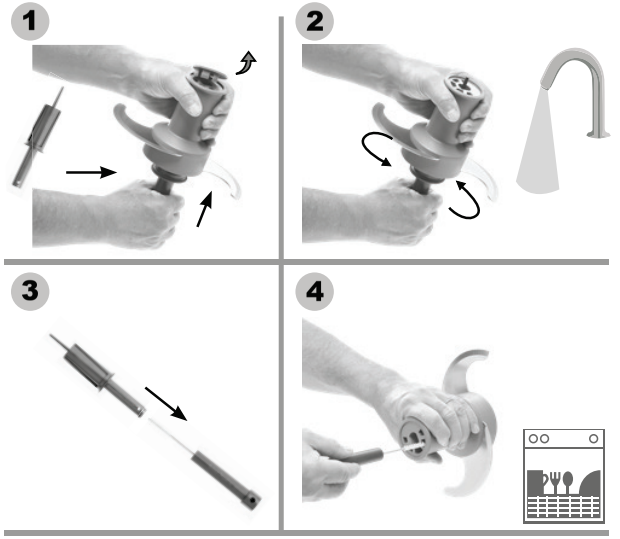
Never immerse the motor base in water. Clean using a damp cloth or sponge.

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

First unplug the unit. Remove any food particles and liquids from surface of the machine first with a dry cloth. Then with a cloth dampened with water or mild cleanser, wipe the machine surface to remove remaining food residue. Dry the machine with a clean cloth. Clean around the shaft seal with a small brush, taking care to remove all food. Do not forget to clean the motor shaft. Sanitize with a clean cloth sprayed or dampened with sanitizing solution.

• BLADE

Blixer® 5 - Blixer® 5 V.V. - Blixer® 7 - Blixer® 7 V.V.

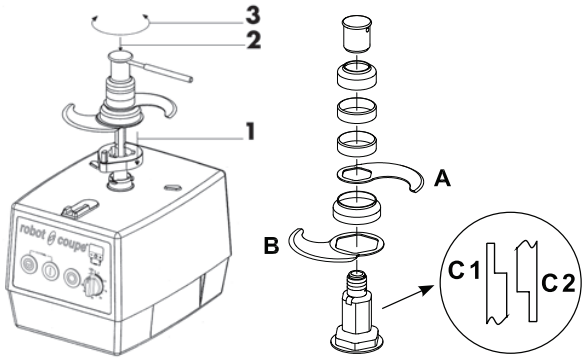


Blixer® 7 - Blixer® 7 V.V.

The stainless steel blade of Blixer® 7 and Blixer® 7 V.V. is easy to dismantle and to clean.

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

The blade must always be removed for cleaning



Ensure power supply to machine is disconnected.

1 - Place blade dismantling tool over shaft onto motor base.

2 - Place blade on shaft.

3 - Place dismantling tool in hole over blade nut and turn anti-clockwise to unscrew. To re-mount, carry out operation in reverse. In both cases, blade is supported by small knob on blade dismantling tool.

A - Upper blade with sharp edge away from you.

B - Lower blade with sharp edge towards you.

C - Depending on space required between blades during reassembly, assemble spacers **C** as follows:

C1 if spacer is placed above blade

C2 if spacer is placed below blade.

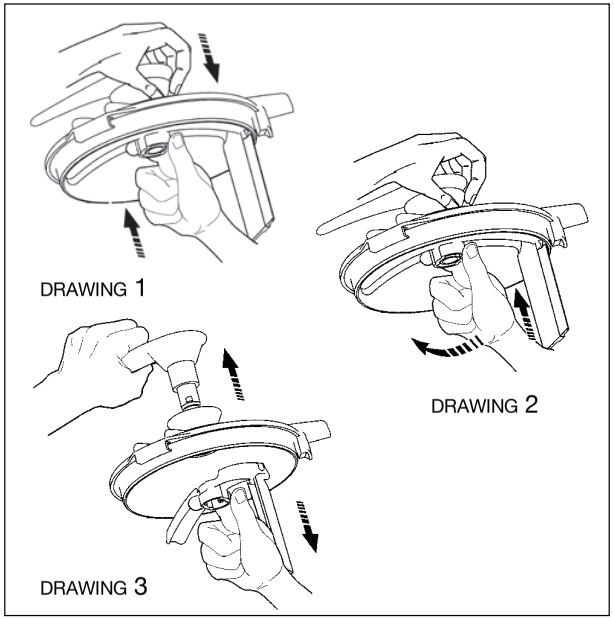
• BLIXER ARM

To clean the Blixer arm, dismount as follows:

Hold the Blixer arm in one hand and the middle of the blade in the other (drawing 1).

Press the two pieces together and turn the handle 45° anticlockwise (drawing 2).

The two parts of the Blixer arm can then be removed from the lid for cleaning (drawing 3).



• BOWL

After removing the lid, remove the bowl from the motor base by pushing the trigger fitted in the handle. turn the bowl left to unlock then lift the bowl, 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.

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 SHAFT 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.

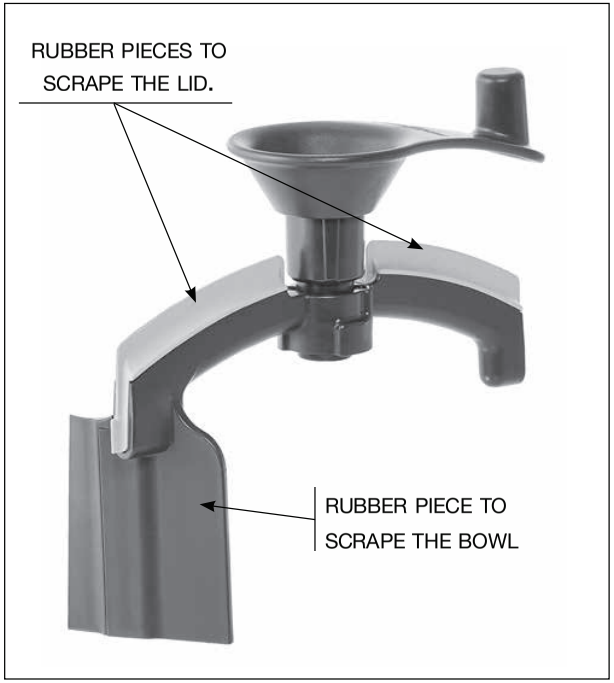
However, it should be replaced whenever wear or erosion is noted.

It is recommended that the seal be replaced by an authorized repair agency.

• BLIXER ARM

The Blixer arm has rubber pieces which are wearing parts. They must therefore be periodically replaced to maintain optimum efficiency of the arm.

The rubber pieces are very easy to remove and remount.



TECHNICAL SPECIFICATIONS

• WEIGHT (Lbs)

	Net	Gross
Blixer® 5 G	46 Lbs	52 Lbs
Blixer® 5 V.V. G	47 Lbs	52 Lbs
Blixer® 7	47 Lbs	52 Lbs
Blixer® 7 V.V.	48 Lbs	54 Lbs

• WORKING HEIGHT

We recommend that you operate the Blixer® on a sturdy counter or table, the height of witch is so that the upper edge of the cutter bowl is at a height of between 47 and 51 inches from the floor.

• NOISE LEVEL

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

• ELECTRICAL DATA

The electrical installation must be configured at minimum in accordance with the nominal currents below. The protection devices must be compatible with motor starting, in order to supply the peak current required to start induction motors.

SAFETY

WARNING

The blades are sharp and must be handled with care.

These models are equipped with a safety system and motor brake. They cannot be turned on if the bowl and lid are not locked into place on the motor base.

To stop the motor, always use the red "Stop" button. In addition, due to the food's potential inertia depending on its nature, quantity and viscosity, combined with the associated risk of spattering, never open the lid before the motor has come to a complete stop and the preparation has stopped moving.

This will ensure the lid's seal remains watertight, thus eliminating any risk of liquid preparations spattering. Risk of burns from hot preparations.

To resume operating your machine, simply re-lock the lid into place and press the "Start" (green) or "Pulse" (black) button.

These models are equipped with a **thermal failsafe** that automatically stops the motor if it is overloaded.

In this case, wait for the machine to cool down before turning it on again.

REMINDER

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.

DIAGNOSIS

• LIST OF CODES DISPLAYED

When the machine is connected to the mains, a start-up code beginning with the letter "C" appears briefly.

- Blixer® 5 G - Blixer® 7
Blixer® 5 V.V. G - Blixer® 7 V.V.

Message	Description	Solution
H01 H02 H03	Timer malfunction	Contact After-Sales.

- Blixer® 5 V.V. G - Blixer® 7 V.V.
(single-phase variable speed appliances)

Message	Description	Solution
E01	Motor overload	Press Stop button . Start the machine again, reducing the load if necessary. If the problem persists, contact After-Sales
E02	Overvoltage	Restart the machine. If the problem persists, contact After-Sales
E03	Undervoltage	Restart the machine. If the problem persists, contact After-Sales

E08	Thermal failsafe triggered on AC drive	Let the machine cool down. Check that the vents under the motor base are not obstructed. If necessary, reduce the operating load.
E09	Safety systems	Press Stop button . If the problem persists, contact After-Sales
E12	Thermal failsafe triggered on motor	Check the stop button is not stuck or let the machine cool down for 20 minutes.
E13	During stopping of machine	A start attempt was made while the machine was stopping. Wait until the motor has stopped completely before starting again
E14	Checking of safety systems	The safety switches are not closed properly. Check that the protectors (lid, pushers, lid lock, etc.) are in the correct position.
Other Message or Persistant Message		**Contact After-Sales.**

- Blixer® 5 G-2V - Blixer® 7 (Three phase appliance)

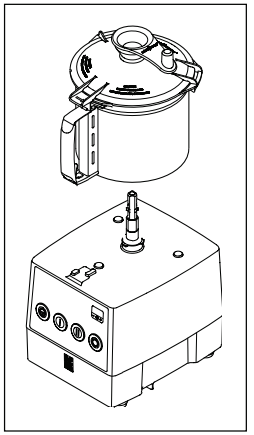
Message	Description	Solution
E06	Thermal failsafe	The temperature inside the motor base is too high. Turn off the machine and let it cool. Check that the vents under the base are not obstructed.
E08	Position of control buttons	The control buttons are not in the right position. Check that none of them are stuck.
E09	Thermal failsafe triggered on motor	Turn off the machine and let it cool. Check that the vents under the base are not obstructed. If necessary, reduce the operating load.
E10	Position of stop button	The contact for the stop button is not closed. Release the button. Check that it is not stuck.
E11	Checking of safety systems	Remove the parts indicated and put them back in place to reset the safety systems.
E12	Checking of bowl safety system	Remove the bowl and put it back in place to reset the safety system.
E16	Machine needs to be reset	Disconnect the machine then turn the power on again to reset. If the problem persists, have the timer checked by After-Sales.
E26	Reversed phases	When this code is displayed, two phases must be reversed so that the motor turns in the right direction. It must be anti-clockwise seen from above. This operation must be carried out by a qualified electrician. If there is a problem with this procedure, contact an approved Robot-Coupe technical service.
Other Message or Persistant Message		**Contact After-Sales.**

- Blixer® 5 G-1V (single-phase appliances)

Message	Description	Solution
E06	Thermal failsafe	The temperature inside the motor base is too high. Turn off the machine and let it cool. Check that the vents under the base are not obstructed.
E08	Position of control buttons	The control buttons are not in the right position. Check that none of them are stuck.
E10	Position of stop button	The contact for the stop button is not closed. Release the button. Check that it is not stuck.
E12	Checking of bowl and lid safety systems	Remove the bowl and lid and put them back in place to reset the safety systems.
E16	Machine needs to be reset	Disconnect the machine then turn the power on again to reset. If the problem persists, have the timer checked by an approved Robot-Coupe technical service.
Other Message or Persistant Message		**Contact After-Sales.**

ERGONOMICS PRINCIPLE

The Blixer is composed of a motor base and a Blixer bowl. To limit the load when cleaning or storing your device, remember to remove the accessories.



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®

ELECTRICAL AND WIRING DIAGRAMS

BLIXER 5 G - BLIXER 7 - R 5 G - R 7 - R 502 G - R 702 - R 752 208-240V/60Hz - 3~

	English	Espagnol	Français
AF	Auxiliary Fan	Ventilador Auxiliar	Ventilateur Auxiliaire
BPA	OFF Switch	Botón Pulsador de PARADA	Bouton Poussoir ARRET
BV1	LOW Speed Switch	Botón Pulsador d'ARRANQUE - BAJO	Bouton Poussoir MARCHE Vitesse 1
BV2	HIGH Speed Switch	Botón Pulsador d'ARRANQUE - ALTO	Bouton Poussoir MARCHE Vitesse 2
BPP	PULSE Switch	Botón Pulsador IMPULSIÓN	Bouton Poussoir PULSE
DT	Circuit-Breaker 10 A	Disyuntor 10 A	Coupe-Circuit 10 A
ISCL	Veg' Prep Pusher Safety Switch	Interruptor de Seguridad Cortador Corta-Legumbre	Interrupteur de Sécurité Poussoir Coupe-Légumes
ISCO	Veg' Prep Feed Lead Safety Switch	Interruptor de Seguridad de la Tapa Corta-Legumbre	Interrupteur de Sécurité Couvercle Coupe-Légumes
ISCU	Cutter Lid Safety Switch	Interruptor de Seguridad de la Tapa del Cortador	Interrupteur de Sécurité Cutter
MI	Timer ref 49448	Temporizador ref 49448	Minuterie ref 49448
MO	Motor	Motor	Moteur
P	Control Board ref 49484/114600	Tarjeta de Mando ref 49484/114600	Carte de Commande réf 49484/114600
PTO	Motor Thermal Protector	Protector Térmico del Motor	Protecteur Thermique Moteur

From / Desde / A partir de

Blixer 5 G ___ : 859 XXXXX 13 O 01
Blixer 7 _____ : 860 XXXXX 13 O 01
R 5 G _____ : 857 XXXXX 13 O 01
R 7 _____ : 858 XXXXX 13 O 01
R 502 G ____ : 855 XXXXX 13 O 01
R 702 _____ : 875 XXXXX 13 O 01
R 752 _____ : 856 XXXXX 13 O 01

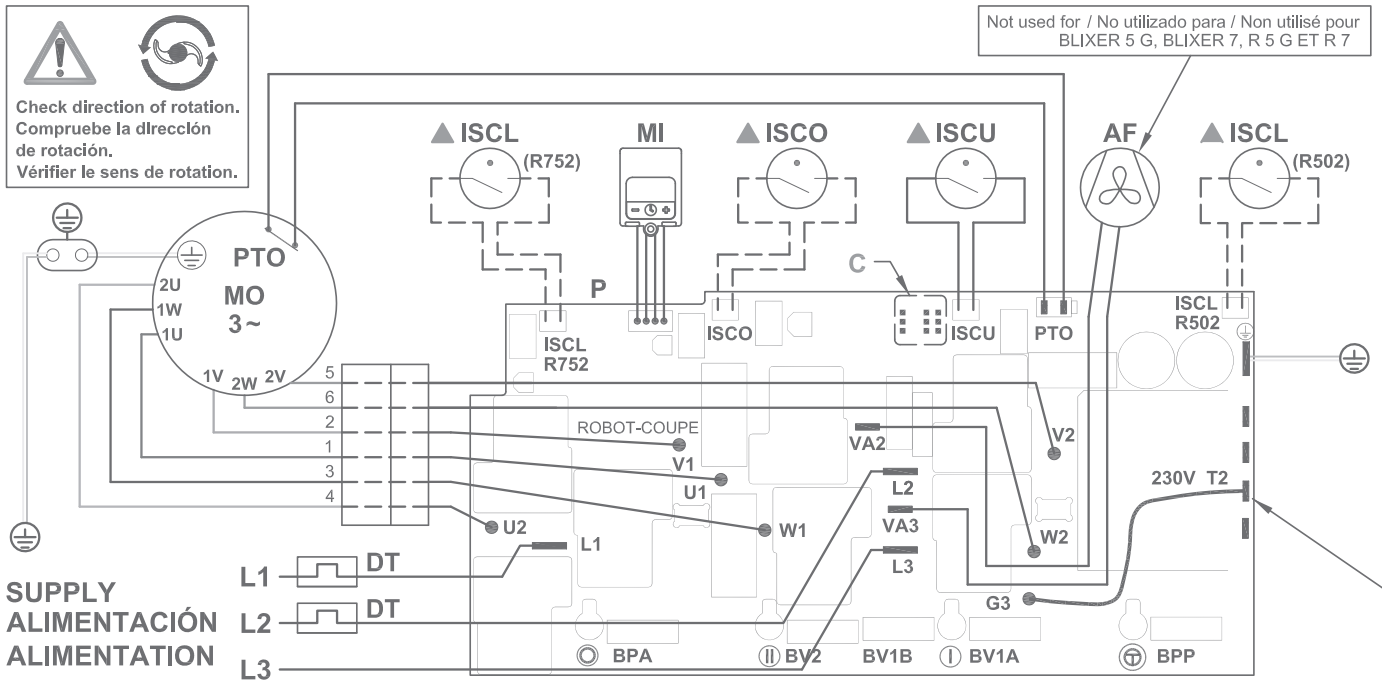
Safety switches and configuration
Interruptores de seguridad y configuración
Interrupteurs de sécurité et configuration

C	Machine Máquina	ISCL	ISCO	ISCU
C1	R 502 G	✓	✓	
	R 752			
C3	R 5 G	*	*	✓
	R 7			
C5	BLIXER 5 G	*	*	
	BLIXER 7			

* Not used / No utilizado / Non utilisé

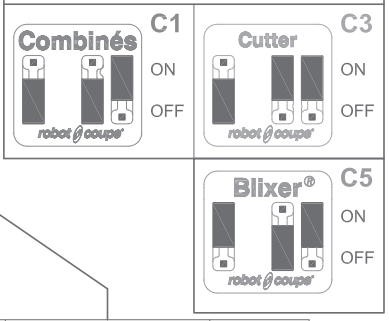
Check direction of rotation.
Compruebe la dirección de rotación.
Vérifier le sens de rotation.

Not used for / No utilizado para / Non utilisé pour BLIXER 5 G, BLIXER 7, R 5 G ET R 7



C — Configuration - Configuración

Use the correct configuration jumper for the machine.
Utilice el puente de configuración para la máquina.
Utiliser le cavalier de configuration adapté à la machine.



Check that the wire which allows the adaptation to the supply voltage is on the right terminal.
Compruebe que el cable adaptador para su tensión de la red está colocado correctamente.
Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné.

Supply voltage Tensión de alimentación Tension d'alimentation	Terminal Conexión Connexion
208 - 240 V	230 (T2)

R 5 V.V.G - R 7 V.V. - Blixer® 5 V.V.G - Blixer® 7 V.V. - R 502 V.V.G - R 702 V.V. - R 752 V.V. 120V/60Hz 1~ and 220V/60Hz 1~

	English	Espagnol	Français
BPA	OFF Switch	Botón Pulsador de PARADA	Bouton Poussoir ARRET
BPM	ON Switch	Botón Pulsador d'ARRANQUE	Bouton Poussoir MARCHE
BPP	PULSE Switch	Botón Pulsador IMPULSION	Bouton Poussoir PULSE
CB	Switches Board ref 49468	Tarjeta de Botones ref 49468	Carte Boutons réf 49468
CC	Speed Sensor ref 102920S	Sensor de Velocidad ref 102920S	Capteur Vitesse réf 102920S
DT	Circuit-Breaker 20 A	Disyuntor 20 A	Coupe-Circuit 20 A
ISCL	Veg' Prep Pusher Safety Switch	Interruptor de Seguridad Cortador Corta-Legumbre	Interrupteur de Sécurité Poussoir Coupe-Légumes
ISCO	Veg' Prep Feed Lead Safety Switch	Interruptor de Seguridad de la Tapa Corta-Legumbre	Interrupteur de Sécurité Couvercle Coupe-Légumes
ISCU	Cutter Lid Safety Switch	Interruptor de Seguridad de la Tapa del Cortador	Interrupteur de Sécurité Cutter
MI	Timer	Temporizador	Minuterie
MO	Motor	Motor	Moteur
PTO	Motor Thermal Protector	Protector Térmico del Motor	Protecteur Thermique Moteur
V	Variable Speed Drive ref 49222	Regulador de Voltaje ref 49222	Variateur réf 49222
VD	Voltage Doubler ref 39260	Duplicador de Voltaje ref 39260	Doubleur de Tension réf 39260

From / Desde / A partir de

R 5 V.V. G .... : 865 XXXXX 13 O 01
R 7 V.V. ..... : 866 XXXXX 13 O 01
Blixer 5 V.V.G : 867 XXXXX 13 O 01
Blixer 7 V.V. .. : 868 XXXXX 13 O 01
R 502 V.V.G .. : 863 XXXXX 13 O 01
R 702 V.V. .... : 869 XXXXX 13 O 01
R 752 V.V. .... : 864 XXXXX 13 O 01

SUPPLY
ALIMENTACIÓN
ALIMENTATION

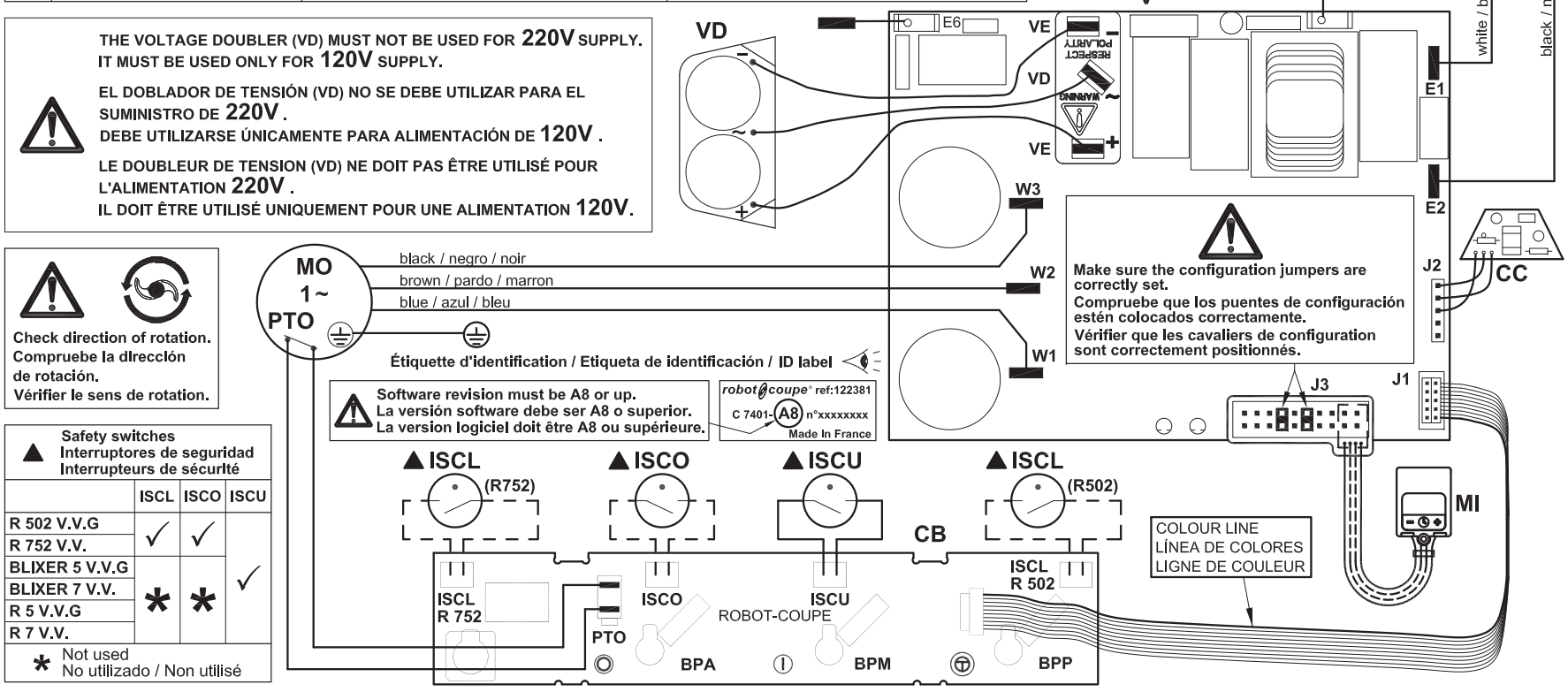
L N DT

green-yellow / verde-amarillo / vert-jaune
white / blanco / blanc
black / negro / noir

THE VOLTAGE DOUBLER (VD) MUST NOT BE USED FOR 220V SUPPLY. IT MUST BE USED ONLY FOR 120V SUPPLY.

EL DOBLADOR DE TENSIÓN (VD) NO SE DEBE UTILIZAR PARA EL SUMINISTRO DE 220V. DEBE UTILIZARSE ÚNICAMENTE PARA ALIMENTACIÓN DE 120V.

LE DOUBLEUR DE TENSION (VD) NE DOIT PAS ÊTRE UTILISÉ POUR L'ALIMENTATION 220V. IL DOIT ÊTRE UTILISÉ UNIQUEMENT POUR UNE ALIMENTATION 120V.



▲ Safety switches Interruptores de seguridad Interrupteurs de sécurlté	ISCL	ISCO	ISCU
R 502 V.V.G	✓	✓	✓
R 752 V.V.			
BLIXER 5 V.V.G	*	*	
BLIXER 7 V.V.			
R 5 V.V.G			
R 7 V.V.			

* Not used
No utilizado / Non utilisé

robot coupe®

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