

robot coupe®

BLIXER®

Table-top models: Blixer® 2, Blixer® 3, Blixer® 4,
Blixer® 4 V.V., Blixer® 5, Blixer® 5 V.V., Blixer® 7, Blixer® 7 V.V.



HOSPITALS - RETIREMENT HOMES - CRÈCHES - RESTAURANTS

NORMAL TEXTURE



MODIFIED TEXTURE



FINGER FOOD



Blixer® 5 - 2V - Blixer® 5 V.V. Blixer® 7 - Blixer® 7 V.V

Stainless steel bowl:

Large capacity 5.9 L or 7.5 L. Save time by increasing the quantities processed. The high bowl shaft is designed to produce liquid textures.

Bottom bowl based blade:

to work with small and large quantities for better menu management.



Removable attachments:

for easy cleaning of parts in contact with food.



Blixer® arm:

for finer, more homogeneous results.



Fine serrated blade:

to turn all cooked and raw ingredients into texture-modified foods.

Ergonomic Soft Touch handle:

Greater convenience.

Timer:

countdown and stopwatch. For precise work.

Blixer® 2 - Blixer® 3 Blixer® 4-1V - Blixer® 4-2V - Blixer® 4 V.V.

Stainless-steel bowl with handle:

2.9-litre for the **Blixer 2**
3.7-litre for the **Blixer 3**
4.5-litre for the
Blixer 4 et Blixer 4 V.V.

An all-metal motor support makes the **Blixer® 4** and **Blixer® 4 V.V.** even sturdier.

The Blixer® 4 V.V.

has a speed range of **300 to 3,500 rpm**, for greater flexibility of use and a wider choice of preparations.



Blixer® arm: made in two parts easy to dismantle and to clean.



A fine serrated blade is supplied as a standard attachment, with a cap which can be removed for cleaning.

The Blixer® 2 and Blixer® 3

have a single speed of **3,000 rpm**.
The **Blixer® 4** has two speeds: **1,500 and 3,000 rpm**.

Blixer® - for a healthy, balanced diet!

The Blixer®, especially designed for the healthcare sector, turns products into texture modified foods.

All foods, whether raw or cooked, sweet or savoury, whether entrees or mains, dessert or cheese, can be eaten by everyone at the table, even the most elderly.

2 FUNCTIONS IN 1 !

The Blixers® combine the features of two well-known appliances: the cutter and the blender/mixer. Their unique concept guarantees a perfectly homogenous texture.

EFFICIENT:

It is easy and simple to turn the dish of the day into a texture-modified meal in just a few minutes.

HEAVY-DUTY, RELIABLE AND LONG-LASTING:

- **Industrial motor for heavy duty** use guarantees longer life and reliability.
- Motor built on ball bearings for silent operation, without any vibration.
- Motor directly engaged with accessories for higher output.
- Simple drive system based design.
- **No maintenance:** no brushes.

PERFECT HYGIENE:

Any parts which come into contact with food can be easily removed and cleaned, in compliance with the strictest hygiene standards (NSF).



Number of portions:

10 to 100



Users:

Hospitals, Nursing Homes, Crèches, Restaurants



In brief:

Blixers® are quick, efficient, simple to use and robust. Add to this a guarantee of a perfectly finished-end product that contains all the goodness and flavour of the pre-processed food.

Unique Blixer® features

Blixer® arm

a patented, essential tool to improve turbulence in the bowl and thus produce finer-textured, more homogenous results.



Fine-serrated blade as standard equipment

to easily turn any ingredient into texture-modified food.



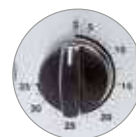
Lid

fitted with a seal making it totally watertight.



Standard speed of 3,000 rpm

guarantees an extremely fine texture to suit everyone's needs. A variable speed version is also available for greater flexibility of use.



High bowl shaft

perfectly suited to texture-modified processing.



Healthcare sector



Restaurants - Gastronomy

Emulsions, appetizers, tapenade, hummus, tarama, pesto, etc.



Dry grinding, special "powders" for dry and dehydrated foods.



Entrees



Mains



Cheese

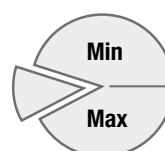


How to choose your Blixer®

1 > Calculate the total weight of the texture-modified portions required.

Average portion		Number of portions required	Total weight
Entree	80 g	x	Portions = g
Meat / fish	100 g	x	Portions = g
Vegetables / Carbs	200 g	x	Portions = g
Dessert	80 g	x	Portions = g

Number of 200 g portions



2 > Refer to the indications of the amounts processed per operation given in the product description.

NORMAL TEXTURE



MODIFIED TEXTURE



FINGER FOOD





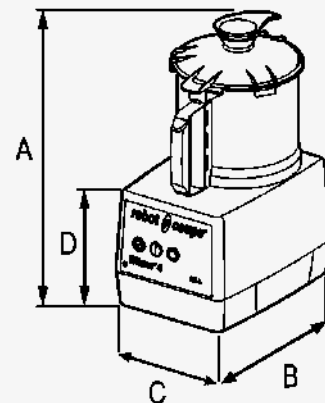
All ingredients processed with the Blixer meet IDDSI regulations.
Possible textures: 5, 4 and 3.



CE mark	Electrical data							Weight (kg)	
	Speed (rpm)	Power (watts)	Intensity (Amp)	Motor base	Stainless-steel bowl capacity	Quantities processed (kg)		Net	Gross
						Min	Max		
Blixer® 2	3,000	600	230 V/1 50 Hz - 7	Polycarbonate	2,9 l	Single portion model		10 kg	12 kg
Blixer® 3	3,000	750	230 V/1 50 Hz - 5.5	Polycarbonate	3.7 l	0.3	2	12 kg	13 kg
Blixer® 4 - 1V	3,000	900	230 V/1 50 Hz - 5.5	Metal	4.5 l	0.4	3	14 kg	15 kg
Blixer® 4 - 2V	1,500 and 3,000	1,000	400 V*/3 50 Hz - 2.7	Metal	4.5 l	0.4	3	15 kg	15 kg
Blixer® 4 V.V.	300 to 3,500	1,100	230 V/1 50 Hz - 4.8	Metal	4.5 l	0.4	3	16 kg	17 kg
Blixer® 5 - 2V	1,500 and 3,000	1,500	400 V*/3 50 Hz - 3.4	Metal	5.9 l	0.5	3.8	21 kg	23.5 kg
Blixer® 5 V.V.	300 to 3,500	1,500	230 V/1 50 Hz - 5.8	Metal	5.9 l	0.5	3.8	21.5 kg	24 kg
Blixer® 7	1,500 and 3,000	1,500	400 V/3 50 Hz - 3.4	Metal	7.5 l	0.6	4.8	22.5 kg	25 kg
Blixer® 7 V.V.	300 to 3,500	1,500	230 V/1 50 Hz - 5.8	Metal	7.5 l	0.6	4.8	22.5 kg	25 kg

*Other voltages available

	Dimensions (in mm)			
	A	B	C	D
Blixer® 2	400	305	245	175
Blixer® 3	460	305	245	205
Blixer® 4	495	315	245	225
Blixer® 5	540	365	280	270
Blixer® 7	570	365	280	270



robot coupe®

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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and the corresponding national regulations: 2006/42/CE, 2014/30/UE, 2011/65/UE, 2012/19/UE, 1907 /2006/CE, 1935/2004/ CE, 2023/2006/CE, 10/2011 /UE.
- The requirements of the European harmonized standards and the standards specifying the hygiene and safety requirements: EN ISO 12100, EN 60204-1, EN 60529: IP 34, EN 12852.



Blixer® 5 - 2V



D

Her servis için 200 gr'lık porsiyon sayısı



Her işlem için çalışılan süre

500 gr'dan 3,8 kg'a

A

TİCARİ TANIMLAMA

Blixer® 5 - 2V çiğ veya pişmiş, sıvı, yarı sıvı veya hamur yemekleri uygun kıvamda en kısa zamanda az miktarda bile kolaylıkla hazırlamayı sağlar.

B

TEKNİK TANIMLAMA

Blixer® 5 - 2V. Üç fazlı 400V/50/3. Güç 1500 W. 2 vites 1500 & 3000 dev/dak. Tutma kolu ve iki adet dişli bıçağı olan 5,9 litrelik paslanmaz kazan, temizleme aracı dahildir. Blixer® kolu bulunan sızdırmaz kapak. 3 ile 20 arası 200 gr'lık porsiyon.

Arkada **F** bölümünde bütün opsiyonları seçiniz

C

TEKNİK ÖZELLİKLER

Gerekli güç	1500 Watt
Elektrik veriler	Üç fazlı 400V/50/3 3,4 Amp - Priz dahil değildir
Hızlar	1500 ve 3000 dev/dak
Ebatlar (GxDxY):	280 x 365 x 540 mm
Geri dönüştürülebilirlik oranı	95 %
Net Ağırlık	21 kg
Referans	33259

NORMLAR

EN 12100-1 ve 2 - 2004, EN 60204-1 - 2006,
EN 12852, EN 60529-2000 - IP55 - IP34

E

PARAMETRY TECHNICZNE PRODUKTU

MOTOR BLOĞU

- Yoğun kullanım için doğrudan prize takılan **senkron olmayan sanayi motor** (kanal kullanmadan).
- Güç 1500 Watt.
- Paslanmaz motor şaftı.
- Metal motor bloğu.
- Manyetik güvenlik, termik koruma ve motor freni sistemi.
- 2 hız ayarı 1500 ve 3000 dev/dak.**
- Daha iyi bir kesim sağlayan **Pulse fonksiyonu**

BLIXER® FONKSİYONU

- Daha iyi bir kavrama için sapı olan **paslanmaz 5,9 Litrelik kazan**.
- Kazan Altı Bıçağı 2 adet dişli az hacimli çalışmalarda bile homojenliğini kaybetmemesi için tasarlanmış yüksek dayanıklılık sağlayan paslanmaz çelik bıçak.
- Hazırlama esnasında sıvı veya malzeme aktarımı için kapak ortasında delik.
- Yapım aşamasında olan işlemleri sürekli kontrol edebilmek için ısıya ve darbelere çok dayanıklı kapak.
- Blixer® kolları yardımıyla kilitli hazne kapağı tertibatı
- Bütün parçalar bulaşık makinesinde kolay bir temizlenme işlemi için sökülebilir.

DAHİL OLAN AKSESUARLAR

- Kapaklı 5,9 litrelik kazan.
- Blixer® kolları ve silecekleri.
- Temizlemeyi kolaylaştırmak için çıkarılabilir kapaklı, paslanmaz çelikten, 2 adet ucu tırtıklı bıçak
- Bıçak temizleme aracı.

Blixer® 5 - 2V

F

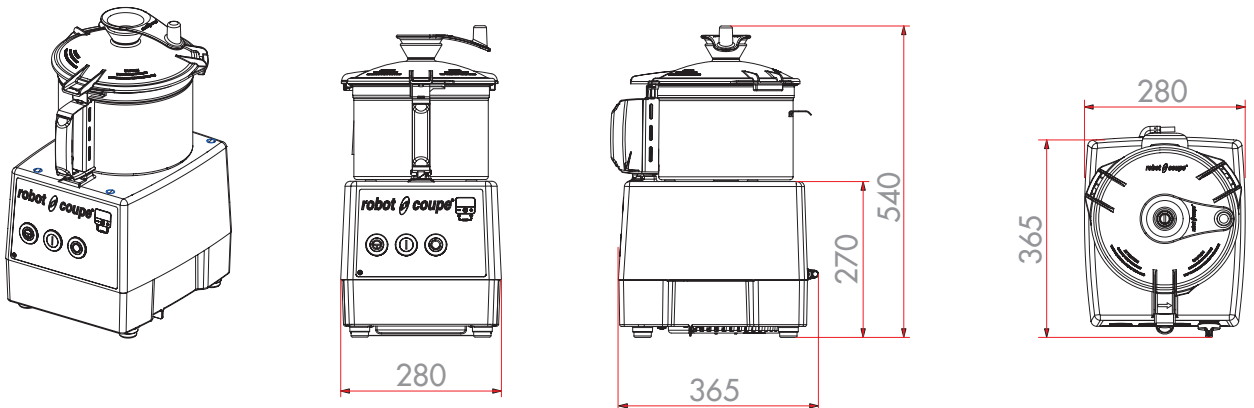
OPSİYON OLAN AKSESUARLAR

- İlave hazne tertibatı: hazne, tırtıklı bıçak, Blixer® kapağı ve kolları - Ref. 27322
- Ezme ve yoğurma için 2 tırtıklı bıçak - Ref. 27311
- İlave 2 adet dişli bıçak - Ref. 27310
- Bıçak temizleme aracı - Ref. 49258

G

SAKLAMA

400V/50/3 - kablo ve prizler dahil değildir



robot coupe®

New
Register
your product
on line

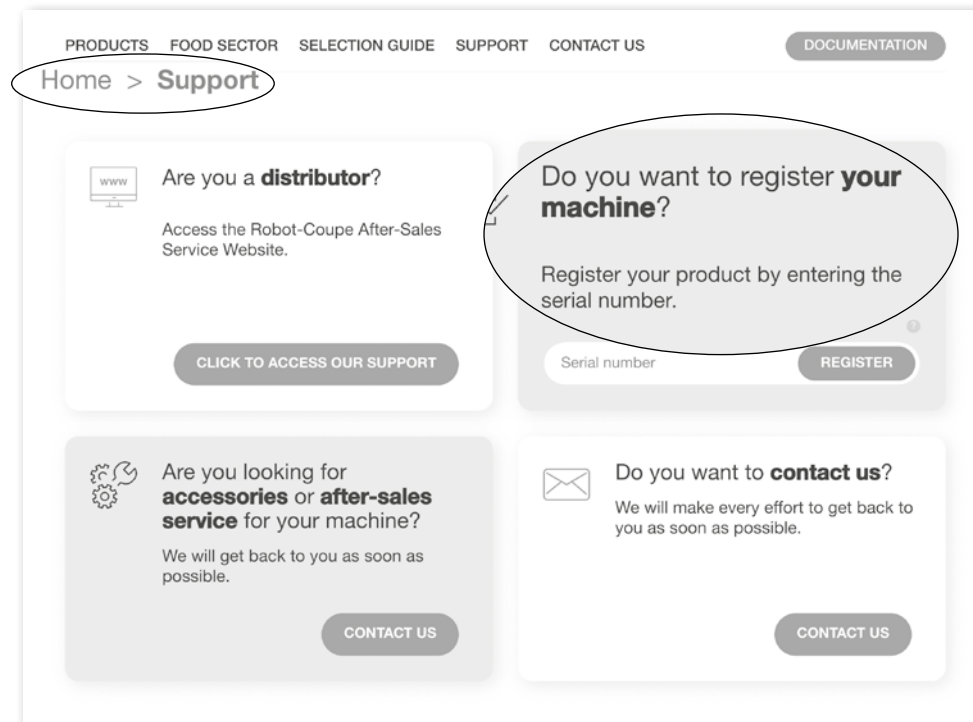


Blixer® 5 G • Blixer® 5 V.V. G • Blixer® 7 • Blixer® 7 V.V.

TRANSLATION OF ORIGINAL INSTRUCTIONS

www.robot-coupe.com

@ Register your product on line



robot  coupe®

UKCA Declaration of Conformity

Robot-Coupe® SNC declares that all the machines subject of these original instructions, as well as their accessories and their packaging, comply with:

- the essential requirements of the following European directives and with the corresponding national regulations:
 - Supply of Machinery (Safety) **Regulations 2008 N °1597**,
 - Electrical Equipment (Safety) **Regulations 2016 N °1101**,
 - Electromagnetic Compatibility **Regulations 2016 N °1091**,
 - Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment **Regulations 2012 N °3032**,
 - The Waste Electrical and Electronic Equipment **Regulations 2013 N °3113**,
- The REACH Enforcement **Regulations 2008 N °2852**,
- The Materials and Articles in Contact with Food **Regulations 2012**,
- Regulation **(EC) No 2023/2006** "Good manufacturing practice for materials and articles intended to come into contact with food".
- The Plastic Materials and Articles in Contact with Food **Regulations 2008**,
- the provisions of the following harmonized European standards and the standards specifying the safety and hygiene requirements:
 - **EN ISO 12100** Safety of machinery – General principles for design,
 - **EN 60204-1** Safety of machinery – Electrical equipment of machines,
- **EN 60529** Degrees of protection provided by enclosures (IP Code):
 - Requirements according to EN 60204-1. Minimum IP34 for control system enclosures,
- and according to the category of the apparatus, with the provisions of the following harmonized European standards specifying the safety and hygiene requirements:
 - **EN 454**.....Planetary Mixers,
 - **EN 1678**.....Vegetable Cutting Machines (and Juice Extractors),
 - **EN 12852**.....Food Processors and Blenders,
 - **EN 12853**.....Hand-Held Blenders and Whisks (Power Mixers),
 - **EN 13208**.....Vegetable Peelers,
 - **EN 13621**.....Salad Dryers,
 - **EN 14655**.....Baguette Slicers.
- The whole with reference to the version in force on the date of this Declaration for all the above directives, regulations and standards, as well as all applicable (EU) regulations which modify, correct and/or rectify them.

"Revision R0"

Isleworth, on September 20th, 2022.

Edmund Cotterell

Edmund COTTERELL
Managing Director



SUMMARY



WARRANTY



IMPORTANT WARNING



INTRODUCTION TO YOUR NEW EMULSIFIER-MIXER Blixer® 5 G • Blixer® 5 V.V. G • Blixer® 7 • Blixer® 7 V.V.



SWITCHING ON THE MACHINE

- Advices on electrical connections
- Control panel
- Timer



ASSEMBLY



USES & EXAMPLES



HYGIENE



CLEANING

- Motor Base
- Blade
- Blixer arm
- Bowl



MAINTENANCE

- Blade
- Blixer arm
- Motor seal



TECHNICAL SPECIFICATIONS

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



SAFETY



DIAGNOSIS

- List of codes displayed



STANDARDS



ELECTRICAL AND WIRING DIAGRAMS

ROBOT-COUPÉ S.N.C., LIMITED WARRANTY

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

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

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

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

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

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

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

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

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

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

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

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

Keep all original containers and packing materials for carrier inspection.

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

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

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

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

NB :

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

Protecting your appliance

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

Wiring

- The appliance requires single-phase current as far as the wobbulator, which turns the latter into variable-speed three-phase current to supply the motor.

- You must connect the machine to a 220 - 240 V / 50 or 60 Hz single-phase alternating current supply with an earthed socket. A higher voltage will destroy the wobbulator.
- The earthed socket ensures operator safety.

Circuit interrupters ensuring user safety

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

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

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

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

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

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

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

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

Appliance	Mains supply	Conductor Cross-section (mm ²)	GFCI (Ph + N)	
			Gauge (A)	Threshold (mA)
Blixer® 5 V.V. Blixer® 7 V.V.	220 - 240V 50 or 60 Hz single-phase	2,5	B 20	≥ 30

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

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

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 8) 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 unplugging 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 to 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 Blixer® 5 g • Blixer® 5 V.V. g Blixer® 7 • Blixer® 7 V.V. TABLE-TOP CUTTER MIXER

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).**

Blixer® 5 - Blixer® 7 Three phase

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

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

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

If you have a 4-pin plug:

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

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

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

On the motor unit and 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 ❶ and the ❸
the ❷ and the ❸

Blixer® 5 Single phase

ROBOT-COUPÉ appliances are fitted with the following types of moto:

230 V / 50 Hz / 1
220 V / 60 Hz / 1

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

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

The models are available with a single phase motor: + variable speed: 230 V / 50 - 60 Hz / 1

The standardized plug must be calibrated to a minimum of 16 amps and preferably 20 amps, if the appliance is used intensively.

• 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 :

Green switch II = Start speed 2

Blixer® 5 V.V. - Blixer® 7 V.V. :

Speed variation from 300 to 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) Reset

If the timer displays anything other than **0.00** when the motor is not operating, the user can reset the display to zero by pressing the **+** and **-** buttons at the same time or by pressing the "off" button on the food processor for 2 seconds.

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) and turn to the right until locked in place.

The device is now ready for use.

USES & EXAMPLES

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

HOSPITAL USES

SPOON FEEDING

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

SEMI-LIQUID FEEDING

This simply entails diluting spoon-feeding preparations:

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

LIQUID FEEDING (for use via tubes)

- Soups and any preparations that can be liquidized.

RESTAURANTS AND DELICATESSEN 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: homogenization of creams, ointments, mixed components, varied ingredients...

HYGIENE

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

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

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

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

• WARNING: NEVER USE PURE BLEACH.

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

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

CLEANING



WARNING

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

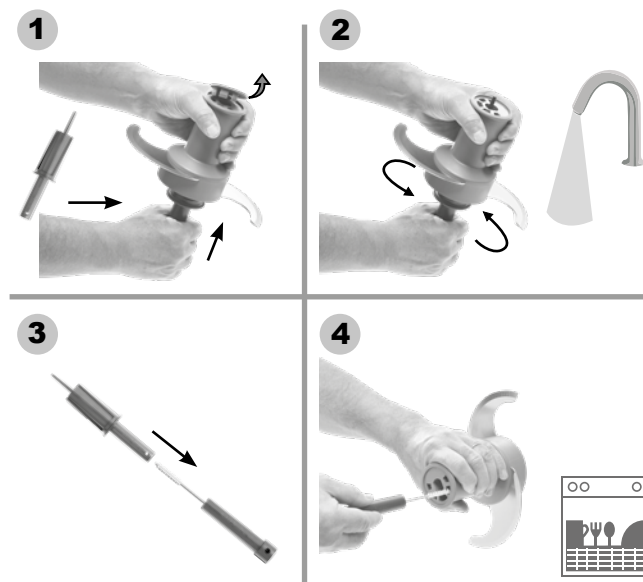
• MOTOR BASE

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

• BLADE

Blixer® 5 - Blixer® 5 V.V.

Blixer® 7 - Blixer® 7 V.V.

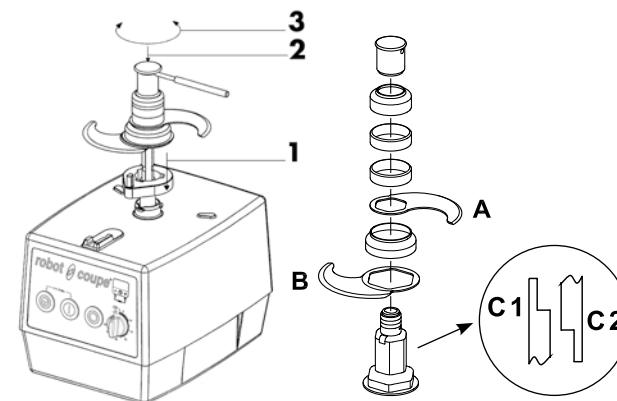


Blixer® 7 - Blixer® 7 V.V.

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 remount, 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.

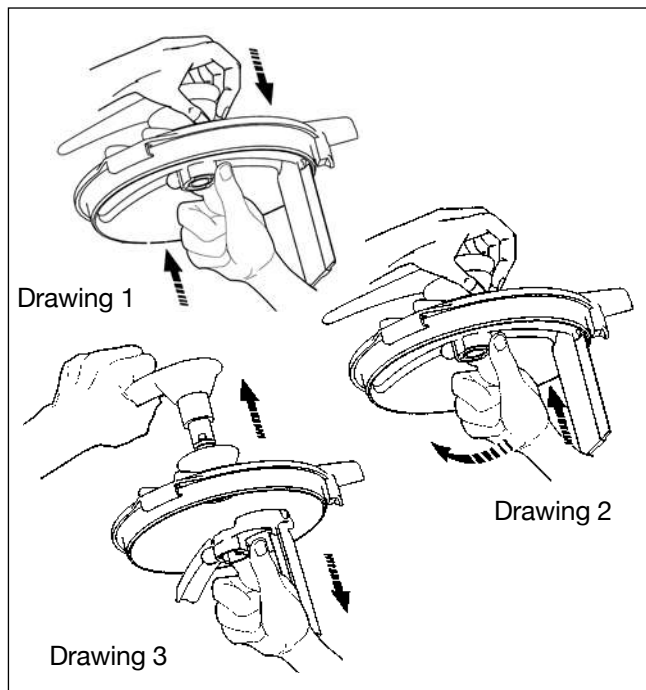
• BLIXER ARM

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. 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.



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 cutting quality mainly depends on the sharpness of the blades and degree of wear.

The blades are wearing parts which should be changed from time to time to ensure consistent quality of the end product.

• 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.

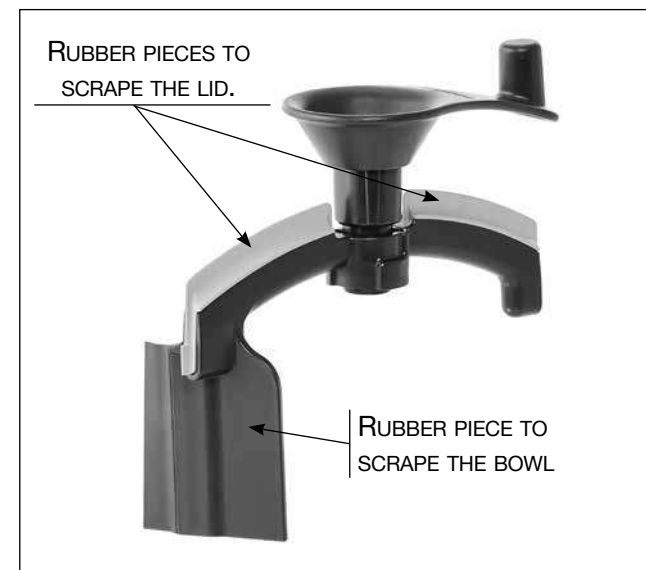
The rubber pieces are very easy to remove and remount.

• MOTOR SEAL

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 seal must be replaced once a year and once every 6 months in the case of intensive use.

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

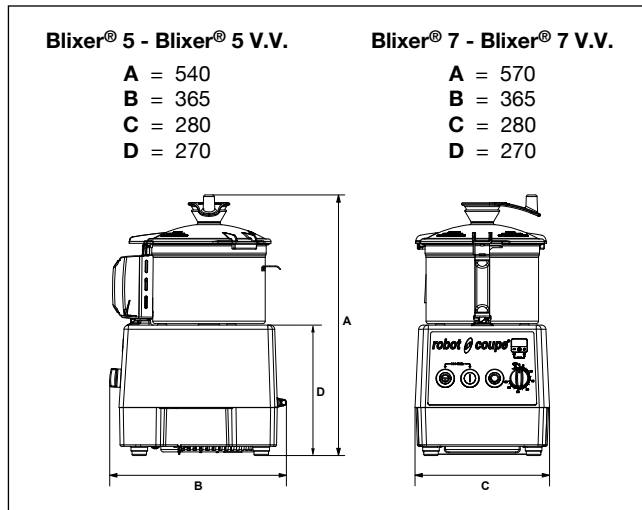


TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
Blixer® 5 G	21.0 kg	23.5 kg
Blixer® 5 V.V. G	21.5 kg	24.0 kg
Blixer® 7	22.5 kg	25.0 kg
Blixer® 7 V.V.	22.5 kg	25.0 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

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

• NOISE LEVEL

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

• ELECTRICAL DATA

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.

Blixer® 5 g single-phase machine

Motor	Speed (rpm)	Intensity (Amp)
230 V / 50 Hz	3,000	8.7
220 V / 60 Hz	3,600	9.5

Blixer® 5 g three-phase machine

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Intensity (Amp)
230 x 400 V / 50 Hz	1,500	3,000	230V = 4.0 400V = 2.5 230V = 7.0 400V = 4.0
400 V / 50 Hz	1,500	3,000	2.7 3.4
220 V / 60 Hz	1,800	3,600	4.7 6.5
380 V / 60 Hz	1,800	3,600	2.5 3.4

Blixer® 5 g V.V. single-phase machine

Motor	Speed (rpm)	Intensity (Amp)
230-120 V / 50-60 Hz	300 to 3500	5.8

Blixer® 7 three-phase machine

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Intensity (Amp)
230 x 400 V / 50 Hz	1,500	3,000	230V = 4.0 400V = 2.5 230V = 7.0 400V = 4.0
400 V / 50 Hz	1,500	3,000	2.7 3.4

Blixer® 7 V.V. single-phase machine

Motor	Speed (rpm)	Intensity (Amp)
230-120 V / 50-60 Hz	300 to 3500	5.8

SAFETY

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.

WARNING

The blades are sharp and must be handled with care.

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.

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 Persistent 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.
E13	Checking of pusher safety system on veg cutter	Open and close the lever on the large feed head to make sure it is properly positioned. Remove the pushers from the feed heads and put them back in place to reset the safety systems.
E14	Checking of lid safety system on veg cutter	Open then close the veg cutter lid lock 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 Persistent 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 Persistent Message		Contact After-Sales.

STANDARDS

Consult the declaration of compliance on page 2.



ELECTRICAL AND WIRING DIAGRAMS

BLIXER 5 G - BLIXER 7 - R 5 G - R 7 - R 502 G - R 752

200V-230V-400V/50Hz - 220V-380V-440V/60Hz - 3~

	Français	English	Deutsch
BPA	Bouton Poussoir ARRET	OFF Switch	Stoppschalter
BV1	Bouton Poussoir MARCHE Vitesse 1	Low Speed Switch	NiedrigerGeschwindigkeit-Druckknopf
BV2	Bouton Poussoir MARCHE Vitesse 2	High Speed Switch	Hochgeschwindigkeits-Druckknopf
BPP	Bouton Poussoir PULSE	PULSE Switch	Impulsschalter
DT	Coupe-Circuit 10 A	Circuit-Breaker 10 A	Ausschalter 10 A
ISCL	Interrupteur de Sécurité Poussoir Coupe-Légumes	Pusher Safety Switch Vegetable Slicer	Sicherheitsschalter Stössel Gemüseschneider
ISCO	Interrupteur de Sécurité Couvercle Coupe-Légumes	Lid Safety Switch Vegetable Slicer	Sicherheitsschalter Deckel Gemüseschneider
ISCU	Interrupteur de Sécurité Cutter	Cutter Lid Safety Switch	Sicherheitsschalter Messerdeckel
MI	Minuterie	Timer	Timer
MO	Moteur	Motor	Motor
P	Carte de Commande N°49484/114600	Printed Circuit Board N°49484/114600	Leiterplatte N°49484/114600
PTO	Protection Thermique Moteur	Motor Thermal Protector	Motor Thermoschutz



Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné (voir tableau ci-dessous).

Check that the wire which allows the adaptation to the supply voltage is on the right terminal (see table below).

Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes korrekt positioniert ist (siehe Tabelle unten).

A partir de / From / Von
Blixer 5 G : M82001111XX
Blixer 7 : M82601111XX
R 5 G : M81701111XX
R 7 : M82401111XX
R 502 G : M81401111XX
R 752 : M82201111XX

Interrupteurs de sécurité et configuration
Safety switches and configuration
Sicherheitsschalter und Konfiguration

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

* Non utilisé / Not used / Nicht Benutzt

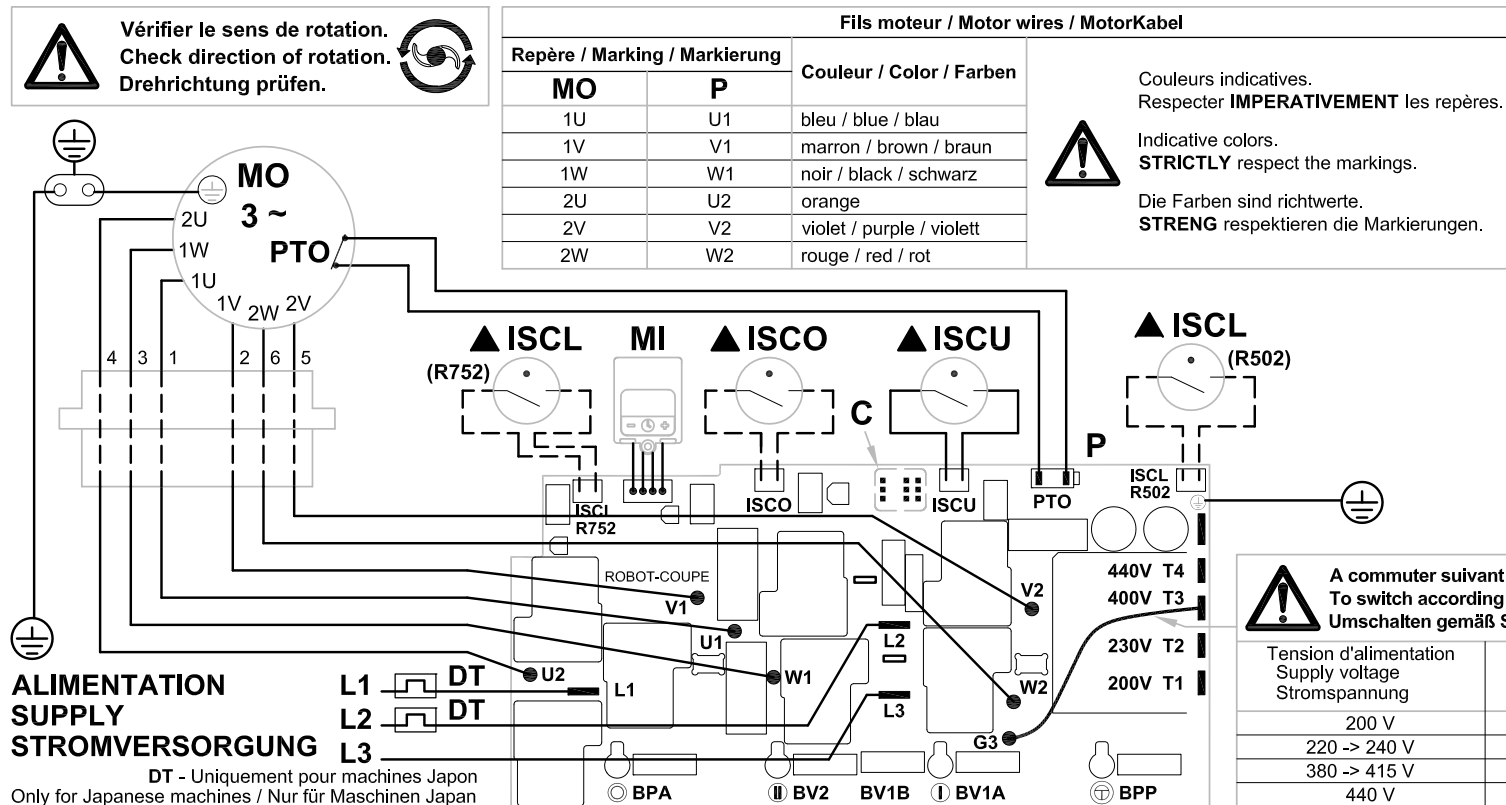
C Configuration - Konfiguration

Utiliser le cavalier de configuration adapté à la machine
 Use the correct configuration jumper for the machine.
 Verwenden Sie die richtige Konfiguration Brücke für die Maschine

Combinés C1 ON OFF robot@coupe	Cutter C3 ON OFF robot@coupe	Blixer® C5 ON OFF robot@coupe
---	---	--

A commuter suivant la tension d'alimentation.
To switch according to the supply voltage.
Umschalten gemäß Stromspannung.

Tension d'alimentation Supply voltage Stromspannung	Connexion Terminal Anschluss
200 V	200 (T1)
220 -> 240 V	230 (T2)
380 -> 415 V	400 (T3)
440 V	440 (T4)



robot@coupe®

N° 406295 (d)

Maj : 03/22

R 5 V.V.G - R 7 V.V. - Blixer® 5 V.V.G - Blixer® 7 V.V. - R 502 V.V.G - R 752 V.V.

200-240V/50-60Hz 1~

SCHEMA ELECTRIQUE

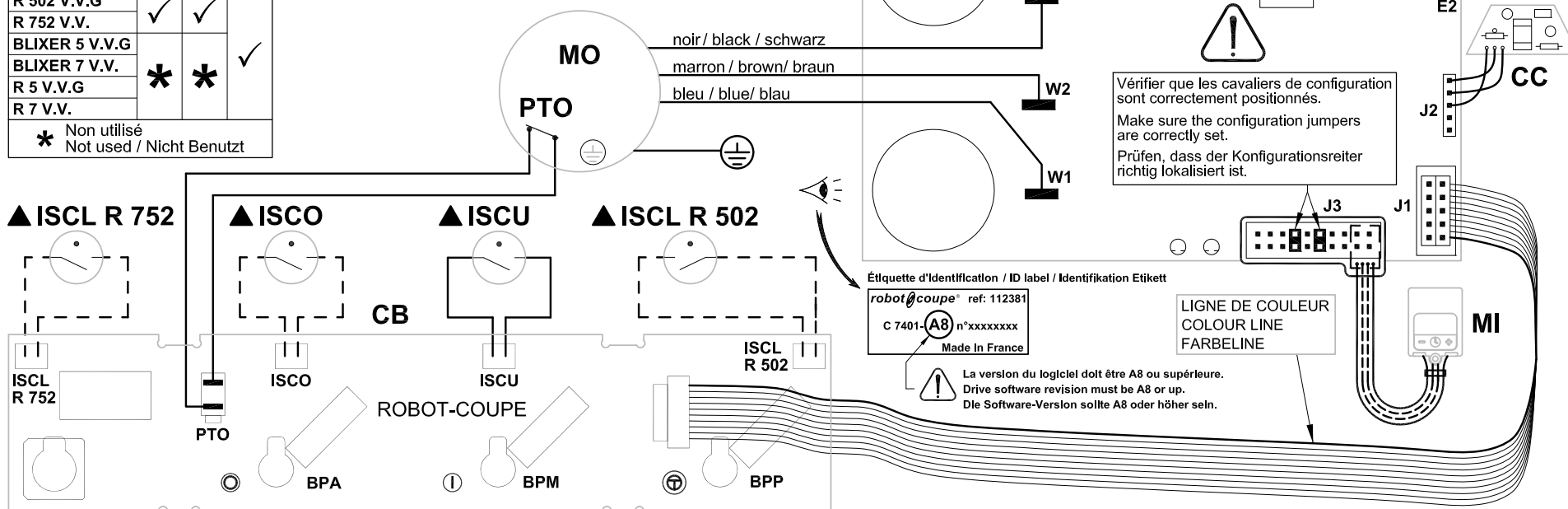
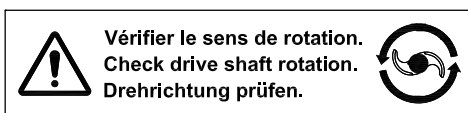
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

Français	English	Deutsch
BPA Bouton poussoir ARRET	OFF switch	Stopschalter
BPM Bouton poussoir MARCHE	ON switch	Betriebsschalter
BPP Bouton poussoir PULSE	PULSE switch	Impulsschalter
CB Carte boutons réf. 49468	Switches card ref. 49468	Schalterkarte. Numer 49468
CC Carte capteur vitesse réf. 102920S	Speed sensor circuit ref. 102920S	Kaptor Karte. Numer 102920S
ISCL R 502 Interrupteur de Sécurité Poussoir Coupe-Légumes	Pusher safety switch vegetable slicer	Sicherheitsschalter Stössel Gemüseschneider
ISCL R 752 Interrupteur de Sécurité Poussoir Coupe-Légumes	Pusher safety switch vegetable slicer	Sicherheitsschalter Stössel Gemüseschneider
ISCO Interrupteur de Sécurité Couvercle Coupe-légumes	Feed lead safety switch vegetable slicer	Sicherheitsschalter Deckel Gemüseschneider
ISCU Interrupteur de Sécurité Cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
MI Minuterie	Timer	Timer
MO Moteur	Motor	Motor
V Variateur réf. 39972	Variator ref. 39972	Variator Numer 39972
PTO Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert

	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.			

* Non utilisé
Not used / Nicht Benutzt



robot@coupe®

N° 406296 (a)

Maj : 12/19



robot coupe®

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