

# robot coupe®



**Blixer® 5 V.V. Series A**

**Blixer® 6 V.V. Series A**

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

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

## UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **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

- The Blixer® 5 V.V. Series A, Blixer® 6 V.V. Series A must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.

## HANDLING

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

## ASSEMBLY PROCEDURES

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

## USE

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

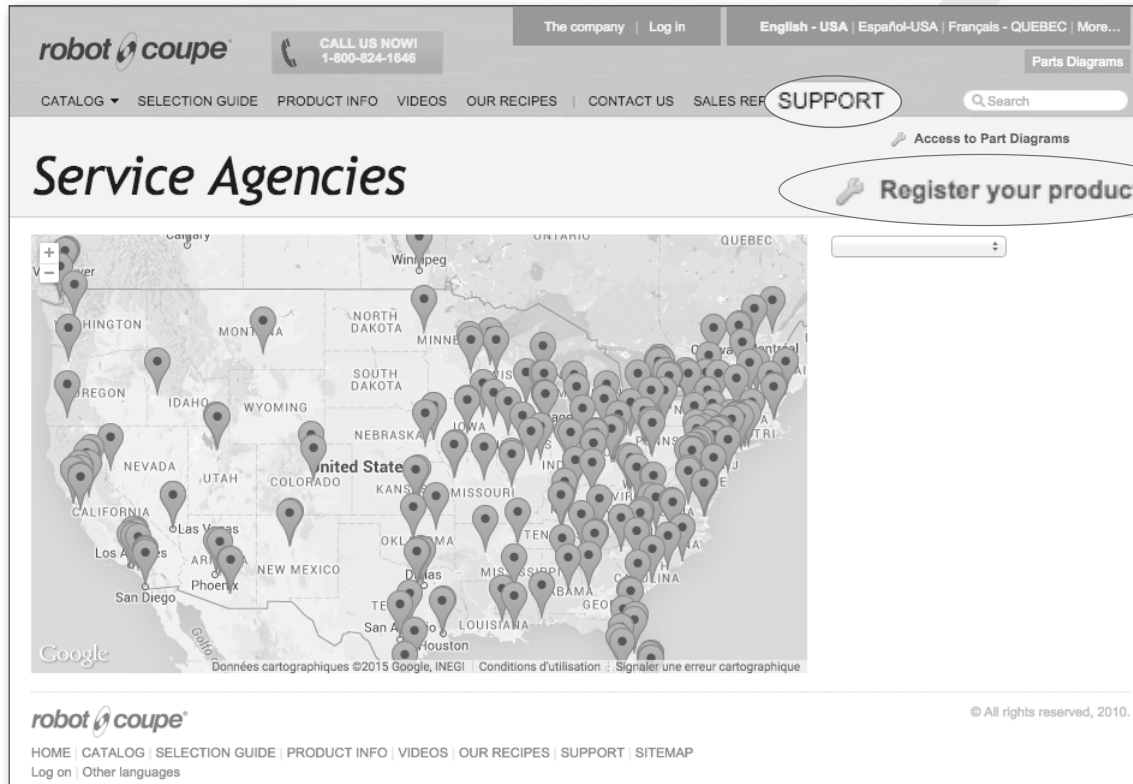
## MAINTENANCE

- 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.



# www.robotcoupeusa.com

## OPERATING INSTRUCTIONS



**Eng** Register your product online

**Es** Registre su producto en línea

**Fr** Enregistrez votre produit en ligne

## NOTICE D'INSTRUCTIONS

We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time. © All rights reserved for all countries by: ROBOT-COUBE S.N.C.

Nos reservamos el derecho de modificar en todo momento y sin previo aviso las características técnicas de este aparato. Las informaciones que figuran en este documento no son contractuales y pueden ser modificadas en todo momento. © Todos los derechos reservados para todos los países por : ROBOT-COUBE S.N.C.

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# ROBOT COUPE U.S.A., Inc. LIMITED WARRANTY

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

**This LIMITED 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.**

**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 lists that item.**

**All parts or accessories replaced under warranty must be returned to the Service Agency.**

## **THE FOLLOWING ARE NOT COVERED BY THE ROBOT COUPE U.S.A., Inc. LIMITED 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** - Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.
- 3** - Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored 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** - Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

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

**8** - SHIPPING DAMAGES. Visible and/or hidden damage is the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of hidden defects.

**KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.**

Neither ROBOT COUPE U.S.A., Inc. 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 COUPE U.S.A., Inc. 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.**

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- 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.

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## CLEANING

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- 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

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- Contact your local Authorized Service Agency if something appears to be wrong.



## INTRODUCTION TO YOUR NEW EMULSIFIER-MIXER

### Blixer® 5 V.V. Series A Blixer® 6 V.V. Series A

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).**

The models Blixer® 5 V.V. Series A and Blixer® 6 V.V. Series A 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 5-15 120 Volt, 60 Hz, 1 phase, 15 Amp grounded power outlet.

Upon request these machines can be delivered to operate in 220 Volts single phase. In that case they come with a power supply cord which plugs into a standard NEMA 6-15 220 Volt, 60 Hz, 1 phase, 15 Amp grounded power outlet.

**CAUTION: Never attempt to plug a 120 Volt machine into a 220 Volt power outlet. This would completely and instantly destroy the Voltage Doubler and the Variable Speed Drive.**

### • CONTROL PANEL

Red knob = "Off" switch.

Green knob = "On" switch.

Black knob = "Pulse" control.

Potentiometer: Variable speed: 300-3500 rpm.

## ASSEMBLY

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



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

3) 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. Test run the machine before introducing food to the bowl to become familiar with the controls and machine operation.





## 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  $\frac{3}{4}$  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 three ranges: **Low** (300 to 900 rpm), **Medium** (900 to 1,800 rpm) and **High** (1,800 to 3,500 rpm).

- The **Low** range is suitable to start emulsifying while limiting splash on the upper part of bowl and lid.
- The **Medium** range is suitable for most of the solid foods.
- The **High** range 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 **Medium** speed range. Use this speed for chopping and general mixing requirements. **Medium** speed range 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 **Medium** range (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 WIPER ASSEMBLY:

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  $\frac{2}{3}$  to  $\frac{3}{4}$  full with portions no larger than 1 to 2 inch square ( $\frac{1}{4}$  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  $\frac{2}{3}$  to  $\frac{3}{4}$  full with portions no larger than 1 to 2 inches square. With the speed set in the Medium range, 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  $\frac{3}{4}$  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,  $\frac{2}{3}$  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  $\frac{1}{2}$  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 Medium range 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:

Preparation	Maximum Quantity	
	Blixer® 5 V.V.	Blixer® 6 V.V.
Raw meats in general	3 lbs	4 lbs
Cooked meats in general	3 to 3.5 lbs	4 to 4.5 lbs
Fish	3.5 lbs	4.5 lbs
Soups	Up to the chimney upper edge	
Pasta spaghetti puree	3 lbs	4 lbs
Bread crumbs	1 lb.	1.5 lb
Purees, sauces	4 lbs	5 lbs

## 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.

## • 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.

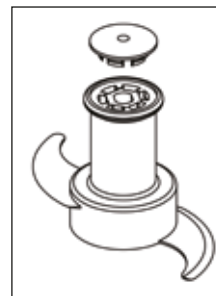
If you wish, you can rinse the bowl by filling it with hot water and switching on for a few minutes.

## • BLADE

The Blade Assembly on the Blixer® 5 V.V. and Blixer® 6 V.V. should be taken apart and cleaned at the end of each meal preparations period or end of the day. Blade assembly parts should be separated and allowed to dry on a plastic rack.

Ensure power supply to machine is disconnected.

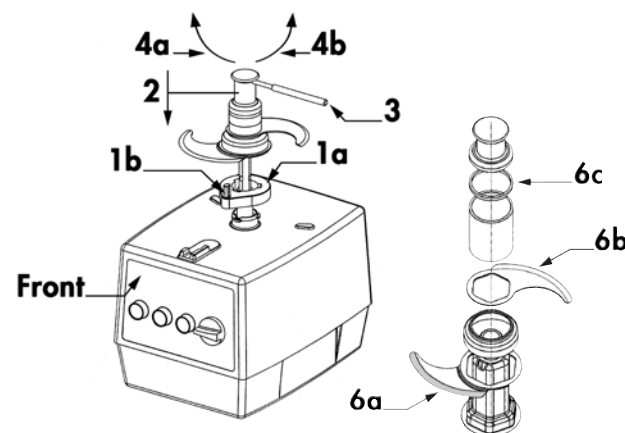
**Blixer® 5 V.V. Series A:** There is a removable cap in the top of the Blade Assembly. The cap should be removed before cleaning. To remove the cap, push a long blunt object such as a screwdriver, through the bottom of the blade, and knock out the top cap.



## **Blixer® 6 V.V. Series A:**

The Blade Assembly should be fully disassembled, cleaned and reassembled.

Proceed as follow:



1. Put the Blade Tool (1a) down over the motor shaft with the Raised Stop (1b) facing the front of the machine.
2. Put the blade (2) assembly on the motor shaft and onto the blade tool.
3. Insert completely the Metal Bar (3) through the Locking Nut holes.

4. Turn the Locking Nut clockwise (4a) to tighten or counterclockwise (4b) to loosen. The bottom blade should hit the Raised Stop on the Blade Tool and prevent the blade assembly from turning.

**5. IMPORTANT:** To prevent oxidization, make sure all the components of the blade assembly have been completely dried before reassembling after cleaning.

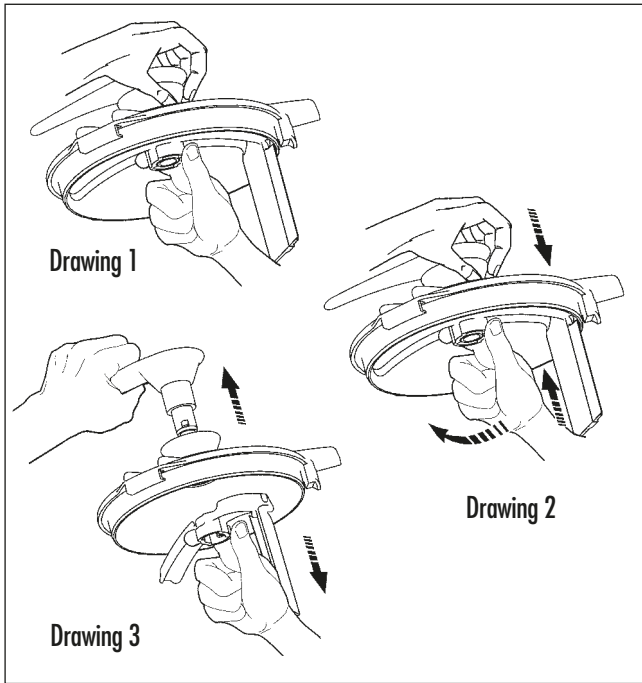
6. Reassemble as shown. Give particular attention to the following:

- The Bottom Blade (6a) with beveled side up and the Top Blade (6b) with beveled side down.
- The Nylon Spacer (6c) directly under the Locking Nut.
- Lubricate the threads with a food-grade grease before reassembly to ease next disassembly.
- Do not over tighten.

When re-assembling do not over tighten.

## • WIPER ASSEMBLY

To clean the scraper arm, dismantle it as follows. Hold the scraper arm in one hand and the hub in the other hand (drawing1). Press the two parts one on the other, and turn the handle of 45° anticlockwise (drawing 2). Then it is possible to pull out the two parts (the scraper arm and the handle) from the lid and clean them (drawing 3).



### • 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.

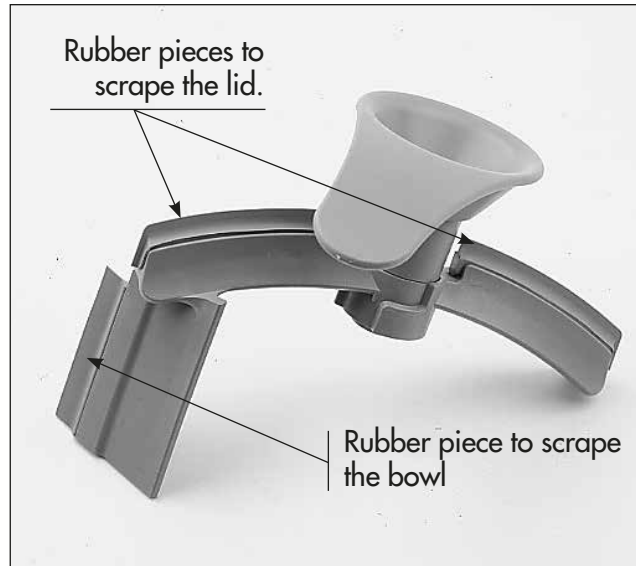
However, it should be replaced whenever wear or erosion is noted.

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

### • WIPER ASSEMBLY

The assembly includes three rubber wipers.

They will need to be replaced when they become worn. Replacements are available.



**! 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.

## TECHNICAL SPECIFICATIONS

### • WEIGHT (Lbs)

	Net	Gross
Blixer® 5 V.V. Series A	49	56
Blixer® 6 V.V. Series A	52	59

### • WORKING HEIGHT

We recommend that you operate the Blixer® on a sturdy counter or table, the height of which 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).

## SAFETY

**! WARNING**

The blades are extremely sharp. Handle with care.

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 back and press the green or black button.

In order to avoid splashing when processing liquid preparation, we recommend you stop the machine before opening the lid.

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.



## RE M I N D E R

**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.**

## 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.





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**TECHNICAL DATA**

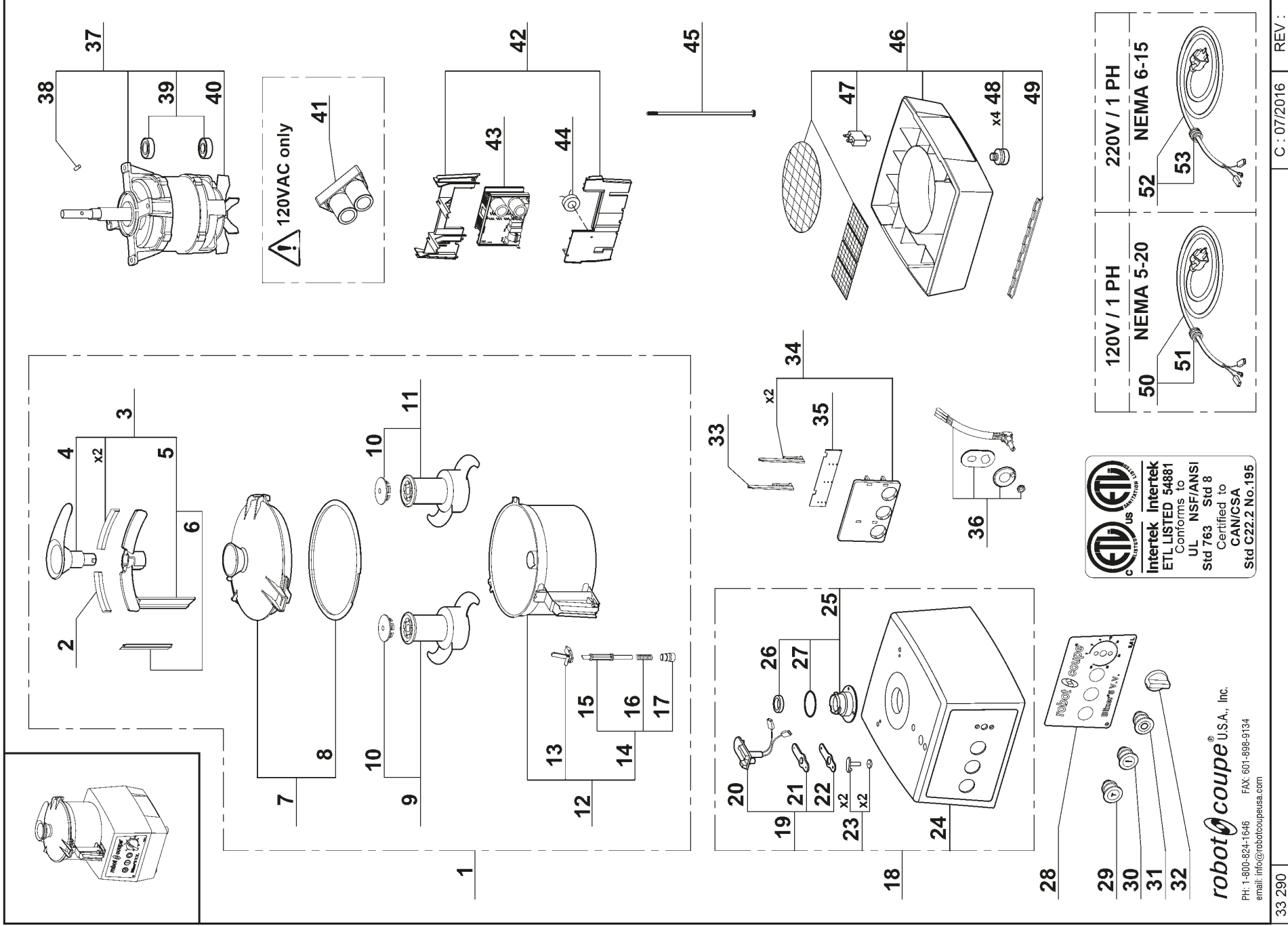
**DATOS TÉCNICOS**

**DONNÉES TECHNIQUES**

**robotcoupe**® U.S.A., Inc.

**Blixer 5 V.V. Series A**  
Serial number 722xxxxx xx



Variable Speed 300-3500 RPM  
120VAC or 220VAC, 60Hz, 1 Phase  
(Voltage according to configuration)



**ETL** **UL**  
Intertek Intertek  
ETL LISTED 54881  
Conforms to  
UL NSF/ANSI  
Std 763 Std 8  
Certified to  
CAN/CSA  
Std C22.2 No.195

**robotcoupe**® U.S.A., Inc.

PH: 1-800-824-1646 FAX: 601-898-9134  
email: info@robotcoupeusa.com

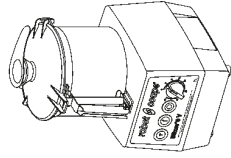
Index	Pièce / Part	Description
1	117 501	CUTTER ATTACHMENT
2	117 192	LID SCRAPER (x2)
3	29 415	SCRAPER ARM ASSEMBLY
4	117 187	SCRAPER HANDLE
5	29 486	SCRAPER ARM + VERTICAL SCRAPER
6	117 652	BOWL SCRAPER
7	29 341	CUTER LID ASSEMBLY
8	117 100	LID SEAL
9	27 155	FINE SERRATED BLADE
10	117 186	BLADE ASSEMBLY CAP
11	27 180	SERRATED BLADE
12	117 196	CUTTER BOWL (5 QT)
13	39 827	BOWL LATCH ASSEMBLY
14	39 475	SAFETY PIN ASSEMBLY
15	102 082	SAFETY PIN
16	502 104	SPRING BOWL PIN
17	117 024	NUT FOR BOWL PIN
18	39 263	MOTOR SUPPORT ASSEMBLY
19	29 586	SAFETY SWITCH ASSEMBLY
20	103 650	MOLDED SAFETY SWITCH
21	117 637	GASKET
22	117 636	METAL PLATE
23	29 336	BOWL SUPPORT ASSEMBLY (x2)
24	117 046	MOTOR SUPPORT
25	39 088	SEAL SUPPORT ASSEMBLY
26	501 624	SHAFT SEAL
27	502 670	O RING
28	402 171	FRONT PLATE
29	502 171	BLACK KNOB
30	502 170	GREEN KNOB
31	502 169	RED KNOB
32	117 073	POTENTIOMETER HANDLE
33	117 703	KEY
34	29 533	PCB SUPPORT ASSEMBLY
35	39 977	SWITCHES BOARD
36	39 202	POTENTIOMETER
37	303 009	MOTOR
38	110 308	MOTOR SHAFT PIN
39	39 819	BEARINGS SET
40	105 885	FAN
41	39 260	VOLTAGE DOUBLER (  DANGER : For 120VAC model only, do not use on 220V model)
42	39 973	VARIATOR SUPPORT
43	39 972	VARIABLE FREQUENCY DRIVE
44	49 135	GROUND SELF
45	200 057	BASE BOLT
46	39 264	BASE ASSEMBLY
47	118 442S	CIRCUIT-BREAKER 15A
48	39 833	FOOT (x4)
49	117 705	AIR FLOW SEPARATOR
50	39 487	POWER CORD 120V WITH NEMA 5-20P PLUG
51	39 511	STRAIN RELIEF
52	39 261	POWER CORD 220V WITH NEMA 6-15P PLUG
53	515 515 S	STRAIN RELIEF
		CUTTER COMPLET
		RACLEURS SUPERIEURS (x2)
		ENS. BRAS RACLEUR
		POIGNEE BRAS RACLEUR
		BRAS RACLEUR + RACLEUR VERTICAL
		RACLEUR CUVE
		COUVERCLE CUTTER
		JOINT COUVERCLE
		COUTEAU DENTE
		BOUCHON COUTEAU
		COUTEAU VRANTE
		CUVE CUTTER
		ENS. GACHETTE CUVE
		ENS. TIGE SECURITE
		TIGE DE SECURITE
		RESSORT
		ECROU
		ENS. SUPPORT MOTEUR
		ENS. INTERRUPTEUR DE SECURITE CUTTER
		SUPPORT SECURITE
		JOINT
		PLAQUE METAL
		ENS. APPUIS CUVE (x2)
		SUPPORT MOTEUR
		ENS. PORTE JOINT
		BAGUE D'ETANCHEITE
		JOINT TORIQUE
		PLAQUE FRONTALE
		BOUTON NOIR
		BOUTON VERT
		BOUTON ROUGE
		POIGNEE POTENTIOMETRE
		CLAVETTE
		ENS. SUPPORT PLATINE
		CARTE BOUTONS
		POTENTIOMETRE
		MOTEUR
		GOUPILLE AXE MOTEUR
		ENS. ROULEMENTS
		VENTILATEUR
		DOUBLEUR DE TENSION (  DANGER : Seulement pour model 120VAC , ne pas utiliser pour model 220V )
		SUPPORT VARIATEUR
		VARIATEUR
		SELF DE TERRE
		VIS SOCLE
		ENS. SOCLE
		COUPE CIRCUIT 15A
		PIED (x4)
		SEPARATEUR DE FLUX
		CABLE D'ALIMENTATION 120V AVEC PRISE NEMA 5-20P
		PRESSE ETOUPE
		CABLE D'ALIMENTATION 220V AVEC PRISE NEMA 6-15P
		PRESSE ETOUPE



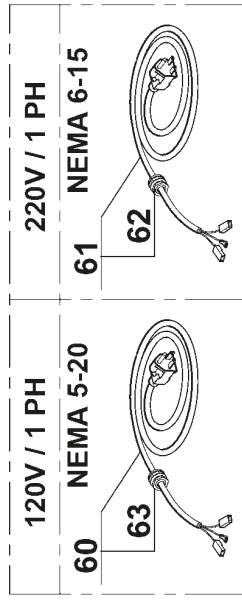
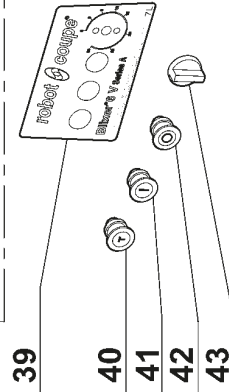
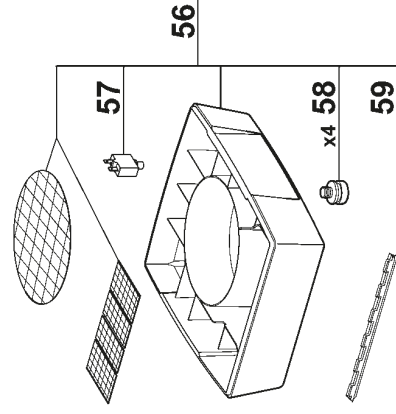
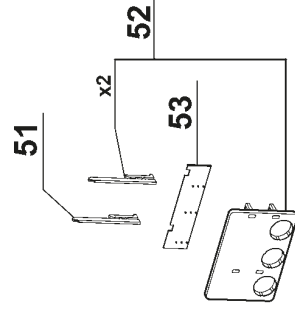
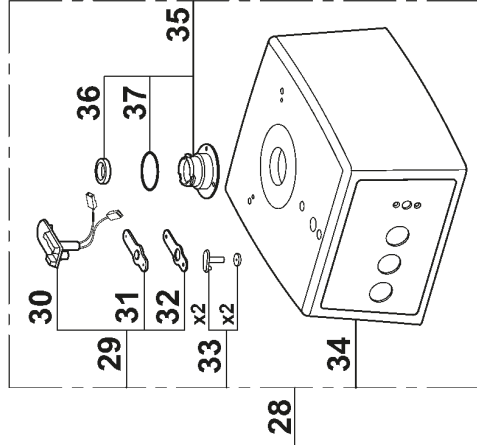
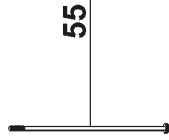
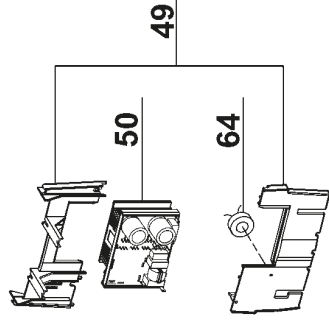
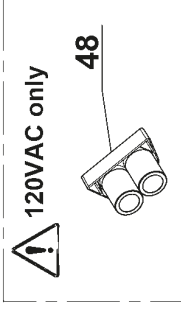
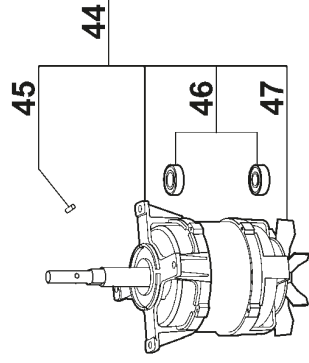
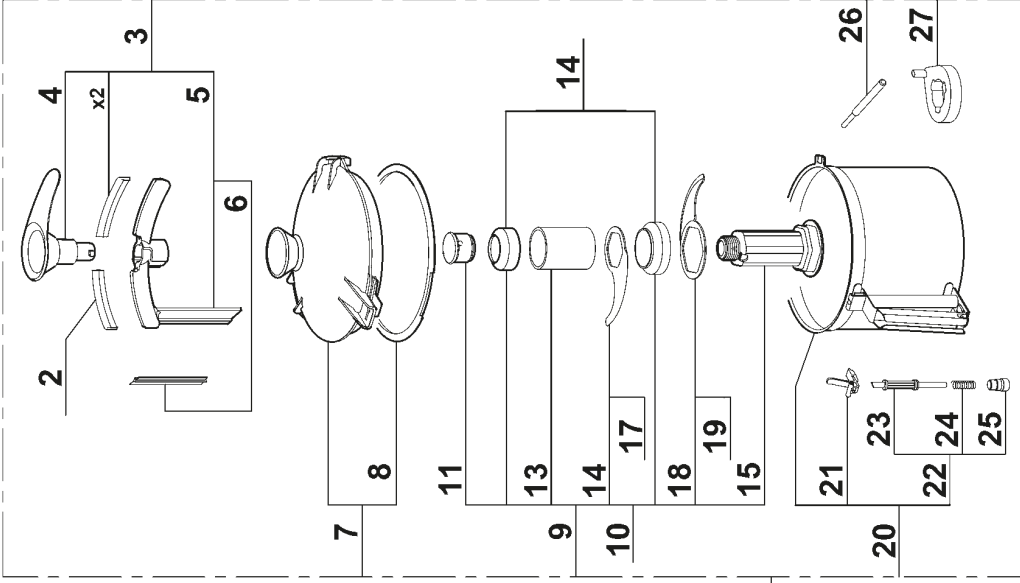
**robotcoupe**® U.S.A., Inc.

**Blixer® 6 V.V. Series A**  
Serial number 723xxxxx xx



Variable Speed 300-3500 RPM  
120VAC or 220VAC, 60Hz, 1 Phase  
(Voltage according to configuration)



**ETL** **US** **INTERTEK**  
**ETL** **INTERTEK**  
 ETL LISTED 54881  
 Conforms to  
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1	27 166	CUTTER ATTACHMENT
2	117 192	LID SCRAPER (x2)
3	29 415	SCRAPER ARM ASSEMBLY
4	117 187	SCRAPER HANDLE
5	29 486	SCRAPER ARM + VERTICAL SCRAPER
6	117 652	BOWL SCRAPER
7	29 341	CUTER LID ASSEMBLY
8	117 100	LID SEAL
9	27 169	FINE SERRATED BLADE ASSEMBLY
10	28 191	SERRATED BLADE ASSEMBLY
11	49 116	BLADE LOCKING NUT ASSEMBLY
13	49 118	STAINLESS STEEL RING 68 mm
14	49 119	LOWER AND UPPER SPACER ASSEMBLY
15	117 538	BLADE SUPPORT
16	117 193	UPPER FINE SERRATED BLADE
17	127 618	UPPER SERRATED BLADE
18	117 194	LOWER FINE SERRATED BLADE
19	127 619	LOWER SERRATED BLADE
20	117 197	CUTTER BOWL (7 QT)
21	39 827	BOWL LATCH ASSEMBLY
22	39 475	SAFETY PIN ASSEMBLY
23	102 082	SAFETY PIN
24	502 104	SPRING BOWL PIN
25	117 024	NUT FOR BOWL PIN
26	101 845	BLADE DISASSEMBLY BAR
27	117 320	BLADE DISASSEMBLY TOOL
28	39 263	MOTOR SUPPORT ASSEMBLY
29	29 586	SAFETY SWITCH ASSEMBLY
30	103 650	MOLDED SAFETY SWITCH
31	117 637	GASKET
32	117 636	METAL PLATE
33	29 336	BOWL SUPPORT ASSEMBLY (x2)
34	117 046	MOTOR SUPPORT
35	39 088	SEAL SUPPORT ASSEMBLY
36	501 624	SHAFT SEAL
37	502 670	O RING
39	402 172	FRONT PLATE
40	502 171	BLACK KNOB
41	502 170	GREEN KNOB
42	502 169	RED KNOB
43	117 073	POTENTIOMETER HANDLE
44	303 009	MOTOR
45	110 308	MOTOR SHAFT PIN
46	39 819	BEARINGS SET
47	105 885	FAN
48	39 260	VOLTAGE DOUBLER (  DANGER : For 120VAC model only, do not use on 220V model)
49	39 973	VARIATOR SUPPORT
50	39 972	VARIABLE FREQUENCY DRIVE
51	117 703	KEY
52	29 533	PCB SUPPORT ASSEMBLY
53	39 977	SWITCHES BOARD
54	39 202	POTENTIOMETER
55	200 057	BASE BOLT
56	39 264	BASE ASSEMBLY
57	118 442S	CIRCUIT-BREAKER 15A
		CUTTER COMPLET
		RACLEURS SUPERIEURS (x2)
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		POIGNEE BRAS RACLEUR
		BRAS RACLEUR + RACLEUR VERTICAL
		RACLEUR CUVE
		COUVERCLE CUTTER
		JOINT COUVERCLE
		COUTEAU DENTE
		COUTEAU CRANTE
		ENS ECROU DE COUTEAU
		BAGUE INOX 68 mm
		ENTRETOISE HAUTE ET BASSE
		SUPPORT COUTEAU
		LAME SUPERIEURE DENTE
		LAME SUPERIEURE CRANTE
		LAME INFERIEURE DENTE
		LAME INFERIEURE CRANTE
		CUVE CUTTER
		ENS. GACHETTE CUVE
		ENS. TIGE SECURITE
		TIGE DE SECURITE
		RESSORT
		ECROU
		CLEF COUTEAU
		DEMONTE COUTEAU
		ENS. SUPPORT MOTEUR
		ENS. INTERRUPTEUR DE SECURITE CUTTER
		SUPPORT SECURITE
		JOINT
		PLAQUE METAL
		ENS. APPUIS CUVE (x2)
		SUPPORT MOTEUR
		ENS. PORTE JOINT
		BAGUE D'ETANCHEITE
		JOINT TORIQUE
		PLAQUE FRONTALE
		BOUTON NOIR
		BOUTON VERT
		BOUTON ROUGE
		POIGNEE POTENTIOMETRE
		MOTEUR
		GOUPILLE AXE MOTEUR
		ENS. ROULEMENTS
		VENTILATEUR
		DOUBLEUR DE TENSION (  DANGER : Seulement pour model 120VAC , ne pas utiliser pour model 220V )
		SUPPORT VARIATEUR
		VARIATEUR
		CLAVETTE
		ENS. SUPPORT PLATINE
		CARTE BOUTONS
		POTENTIOMETRE
		VIS SOCLE
		ENS. SOCLE
		COUPE CIRCUIT 15A





Index	Pièce / Part	Description
58	39 833	FOOT (x4)
59	117 705	AIR FLOW SEPARATOR
60	39 487	POWER CORD 120V WITH NEMA 5-20P PLUG
61	39 261	POWER CORD 220V WITH NEMA 6-15P PLUG
62	515 515 S	STRAIN RELIEF
63	39 511	STRAIN RELIEF
64	49 135	GROUND SELF
		PIED (x4)
		SEPARATEUR DE FLUX
		CABLE D'ALIMENTATION 120V AVEC PRISE NEMA 5-20P
		CABLE D'ALIMENTATION 220V AVEC PRISE NEMA 6-15P
		PRESSE ETOUPE
		PRESSE ETOUPE
		SELF DE TERRE



# Blixer® 5 V Series A - Blixer® 6 V Series A - R502 V Series F - R602 V Series F - R652 V

## ELECTRIC DIAGRAM

120V/60Hz/1 PHASE and 220V/60Hz/1 PHASE

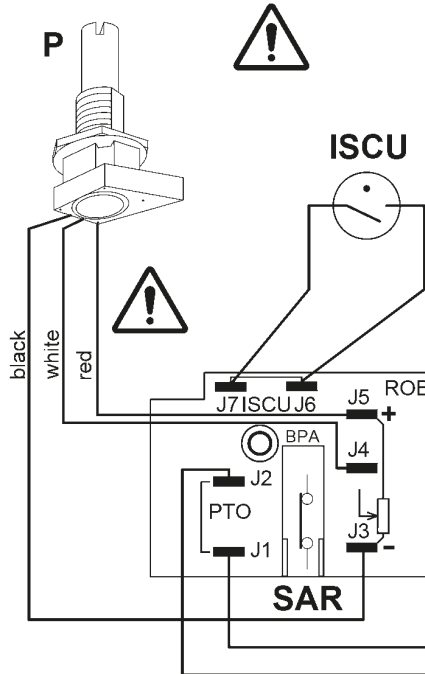
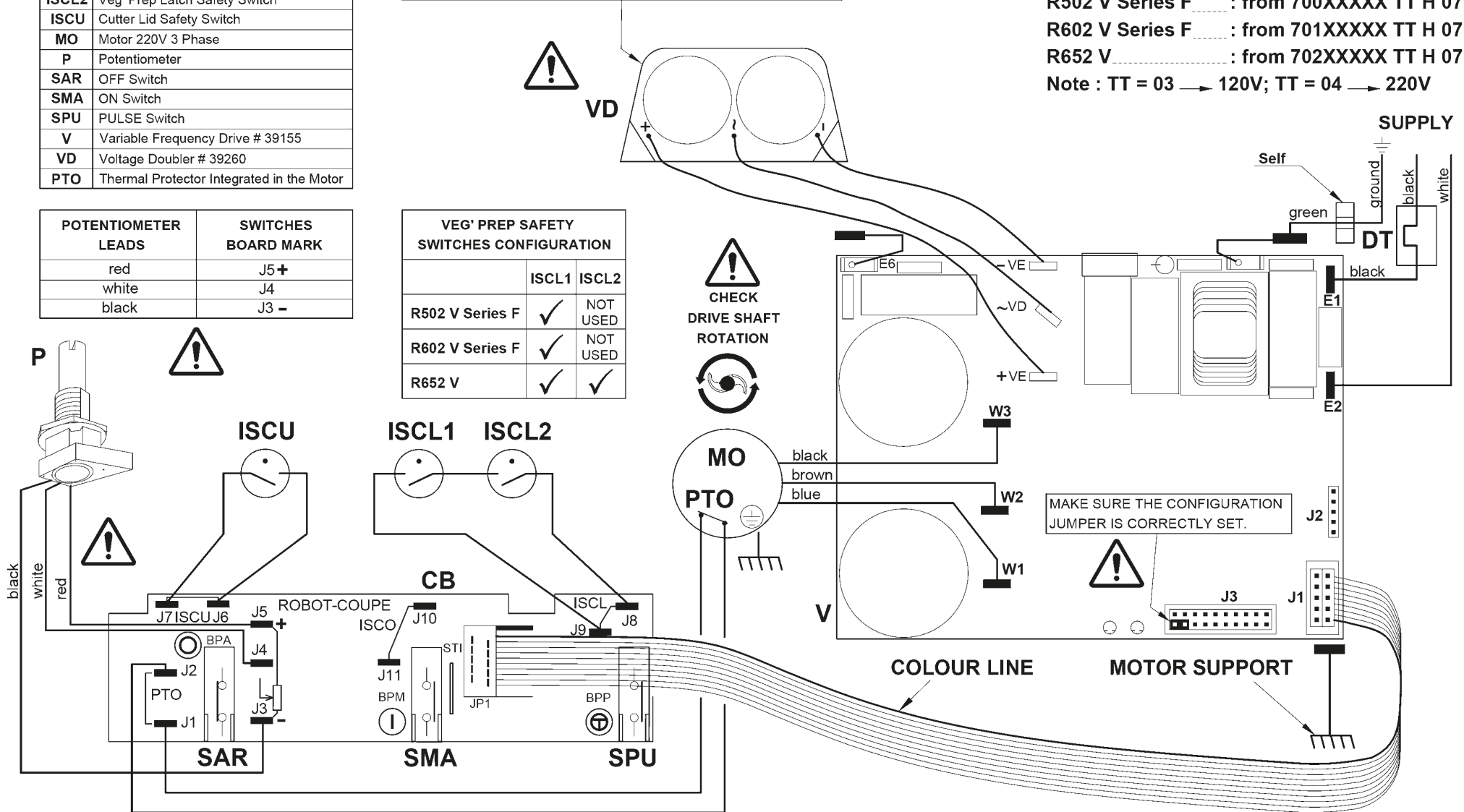
CB	Switches Board # 39977
DT	Circuit-Breaker
ISCL1	Veg' Prep Pusher Safety Switch
ISCL2	Veg' Prep Latch Safety Switch
ISCU	Cutter Lid Safety Switch
MO	Motor 220V 3 Phase
P	Potentiometer
SAR	OFF Switch
SMA	ON Switch
SPU	PULSE Switch
V	Variable Frequency Drive # 39155
VD	Voltage Doubler # 39260
PTO	Thermal Protector Integrated in the Motor

POTENTIOMETER LEADS	SWITCHES BOARD MARK
red	J5 +
white	J4
black	J3 -

VEG' PREP SAFETY SWITCHES CONFIGURATION		
	ISCL1	ISCL2
R502 V Series F	✓	NOT USED
R602 V Series F	✓	NOT USED
R652 V	✓	✓

THE VOLTAGE DOUBLER (VD)  
MUST NOT BE USED FOR 220V/60Hz/1 PHASE SUPPLY  
IT MUST BE USED ONLY FOR 120V/60Hz/1 PHASE SUPPLY

Serial # : Blixer 5® V Series A : from 698XXXXX TT H 07  
Blixer 6® V Series A : from 699XXXXX TT H 07  
R502 V Series F : from 700XXXXX TT H 07  
R602 V Series F : from 701XXXXX TT H 07  
R652 V : from 702XXXXX TT H 07  
Note : TT = 03 → 120V; TT = 04 → 220V



MAKE SURE THE CONFIGURATION JUMPER IS CORRECTLY SET.









***robot coupe***<sup>®</sup>

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website: [www.robotcoupeusa.com](http://www.robotcoupeusa.com)