

# *robot coupe*®



**Blixer® 3 • Blixer® 4 • Blixer® 4 V.V.**

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

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

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

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

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

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

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

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

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

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

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

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

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

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

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

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

# IMPORTANT WARNING



**WARNING:** In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the mixer also reads them beforehand.

## UNPACKING

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

## INSTALLATION

- We recommend you install your machine on a perfectly stable solid base.

## CONNECTION

- Always check that your mains supply corresponds to that indicated on the rating plate on the motor unit and that it can take the amperage.
- The machine must be earthed.
- With the three-phased version, always check that the blade rotates in an anti-clockwise direction.

## HANDLING

- Always take care when handling the blades or discs - they are very sharp.

## ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 12) and make sure that all the attachments are correctly positioned.

## USE

- Never try to override the locking and safety systems.
- Never introduce any object into the container where the food is being processed.
- Never push the ingredients down with your hand.
- Do not overload the appliance.
- Never switch the appliance on while it is empty.

## CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never place the motor unit in water.
- For parts made of aluminum alloys, use cleaning fluids suitable for aluminum.

- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...)
- Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

## MAINTENANCE

- Before opening the motor housing, it is absolutely vital unplugging the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged in any way or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Department if something appears to be wrong.

## INTRODUCTION TO YOUR NEW EMULSIFIER-MIXER BLIXER® 3 • BLIXER® 4 • BLIXER® 4 V.V.

ROBOT-COUCPE 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 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®** 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 fitting 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, 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).**

### • SINGLE PHASE BLIXER® 3 - BLIXER® 4

The **BLIXER® 3 / BLIXER® 4** comes with different types of motors:

230 V / 50 Hz
115 V / 60 Hz
220 V / 60 Hz

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

### • THREE PHASE BLIXER® 4

The **BLIXER® 4** comes with different types of motors:

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

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 phase wires.

#### If you have a 4-pin plug:

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

**If you have more than 4 pins in the plug**, please note the robot-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.**

If the blade turns in a clockwise direction, swap over two wires.

**GREEN YELLOW is the earth  
DO NOT DISCONNECT**

### • SINGLE PHASE BLIXER® 4 V.V. (Variable speed):

**BLIXER® 4 V.V.** is available with a single phase motor + variable speed: 230 V / 50 - 60 Hz / 1

The standardized plug must be calibrated to a minimum of 10 amps and preferably 16 amps, if the appliance is used intensively.

### • CONTROL PANEL

Red switch = "Stop" switch.

Green switch = "On" switch.

Black switch = Pulse control.

Single phase **BLIXER® 3/BLIXER® 4**:

1 speed 3000 rpm.

Three phase **BLIXER® 4**:

Speed selector 1500 or 3000 rpm.

Single phase **BLIXER® 4 V.V.:**

Speed variation from 300 to 3.000 rpm.

## ASSEMBLY

- 1) With the motor unit - facing you, make sure that the bowl is straight in relation to the motorshaft, with the bowl handle moved slightly to the left.



- 2) Turn the bowl handle to the right until the bowl locating plates are securely positioned in their sockets. The handle should now be straight in front of you.

3) Position 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) Make sure the scraper arm is correctly assembled with the lid and the handle.

5) Place the lid on the bowl and check that the magnets are directly above the handle. Then, lock the clips on the lid.



The device is now ready for use.

## USES AND 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 for bisque: lobster, scampi, seashells...

### PHARMACEUTICAL AND CHEMICAL LABORATORY USES:

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

## HYGIENE

### • WARNING: NEVER USE PURE BLEACH.

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

## CLEANING

### ⚠ WARNING

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

### • MOTOR UNIT

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

### • BOWL

After removing the lid, remove the bowl from the motor unit by rotating it to the left. 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 on the shaft and switch on the machine in order to remove any mixture which may have stuck to the blade.

### • BLADE

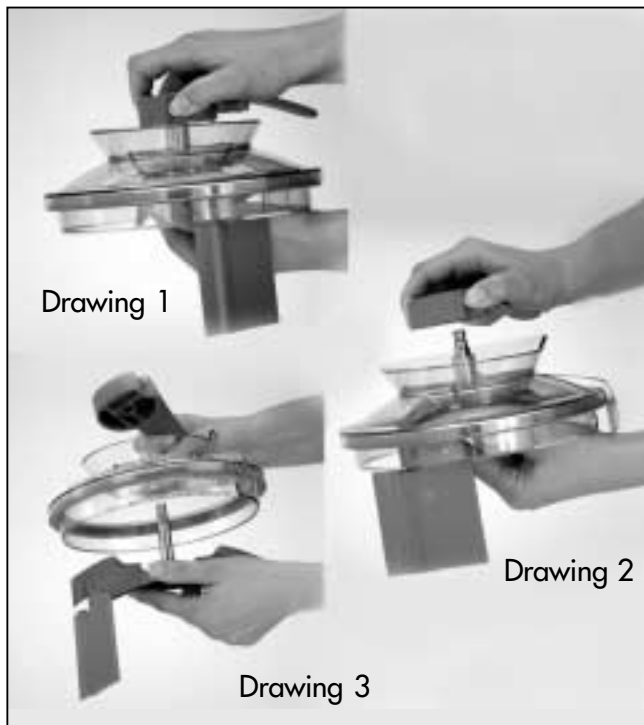
The cap of the blade is removable for easy cleaning.

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

### • SCRAPER ARM

To clean the scraper arm, dismantle it as follows:

- hold the scraper in one hand and the hub in the other hand (drawing 1),
- press the metallic knob included in the handle, pull the handle up (drawing 2),
- then it is possible to dismantle the scraper arm from the lid to clean it (drawing 3).



Drawing 1

Drawing 2

Drawing 3

## ! IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

## MAINTENANCE

### • BLADE

The quality of the cut depends mainly on the sharpness of your blades and the degree of wear. The blades are actually wearing parts, which should be replaced occasionally to ensure consistent quality in the final product.

### • MOTOR SEAL

The motor seal around the motor shaft should be lubricated regularly using a food safe lubricant.

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

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

### • BOWL LOCATING PLATES

If these plates wear out, the bowl will no longer be securely attached to the motor unit.

This makes it awkward to use since the bowl can come loose during processing.

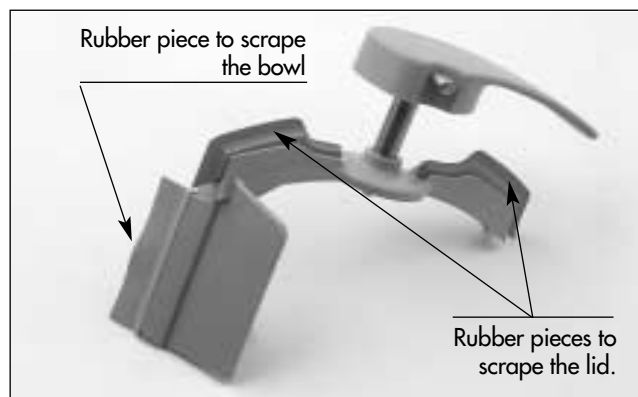
There is no risk to the user however, because the safety system will automatically stop the machine.

It is advisable therefore to change these plates when required in order to ensure maximum ease of use.

### • SCRAPER ARM

The scraper arm is equipped with rubber pieces which are wearing parts. They should be replaced occasionally to always ensure an optimum efficiency of the scraper arm.

These pieces are easy to dismantle and to reassemble.



## TECHNICAL SPECIFICATIONS

### • WEIGHT

	Net weight	Gross weight
BLIXER® 3	14 kg	16 kg
BLIXER® 4	15 kg	17 kg
BLIXER® 4 V.V.	15 kg	17 kg

### • DIMENSIONS (in mm)

BLIXER® 3			BLIXER® 4 BLIXER® 4 V.V.	
A	420		A	480
B	330	B	304	
C	210	C	226	
D	190	D	255	

### • WORKING HEIGHT

We recommend that you position the BLIXER® on a stable worktop so that the upper edge of the cutter bowl is at a height of between 1.20 and 1.30 m.

### • NOISE LEVEL

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

## • ELECTRICAL DATA

BLIXER® 3/BLIXER® 4 single phase machine

Motor	Speed (rpm)	Power (W)	Intensity (Amp)
230 V / 50 Hz	3000	750	4.8
115 V / 60 Hz	3600	750	11

BLIXER® 4 three phase machine

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (W)	Intensity (Amp)
400 V / 50 Hz	1500		700	2.0
		3000	1100	2.7
220 V / 60 Hz	1800		700	3.8
		3600	1100	5.2

BLIXER® 4 V.V.

Motor	Speed (rpm)	Power (W)	Intensity (Amp)
230 V / 50-60 Hz	300 to 3000	1100	10

## SAFETY

**These models are fitted with a magnetic safety system and a motor brake.**

As soon as you open the lid, the motor stops.



## WARNING

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

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

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

The BLIXER® 3/BLIXER® 4 Plus is fitted with a **thermal cut-out** which automatically stops the motor if the machine is left on for too long or overloaded.

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



## REMEMBER

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

**Never introduce any object into the container where the food is being processed.**

**Never push the ingredients down with your hand.**

**Do not overload the appliance.**

## STANDARDS

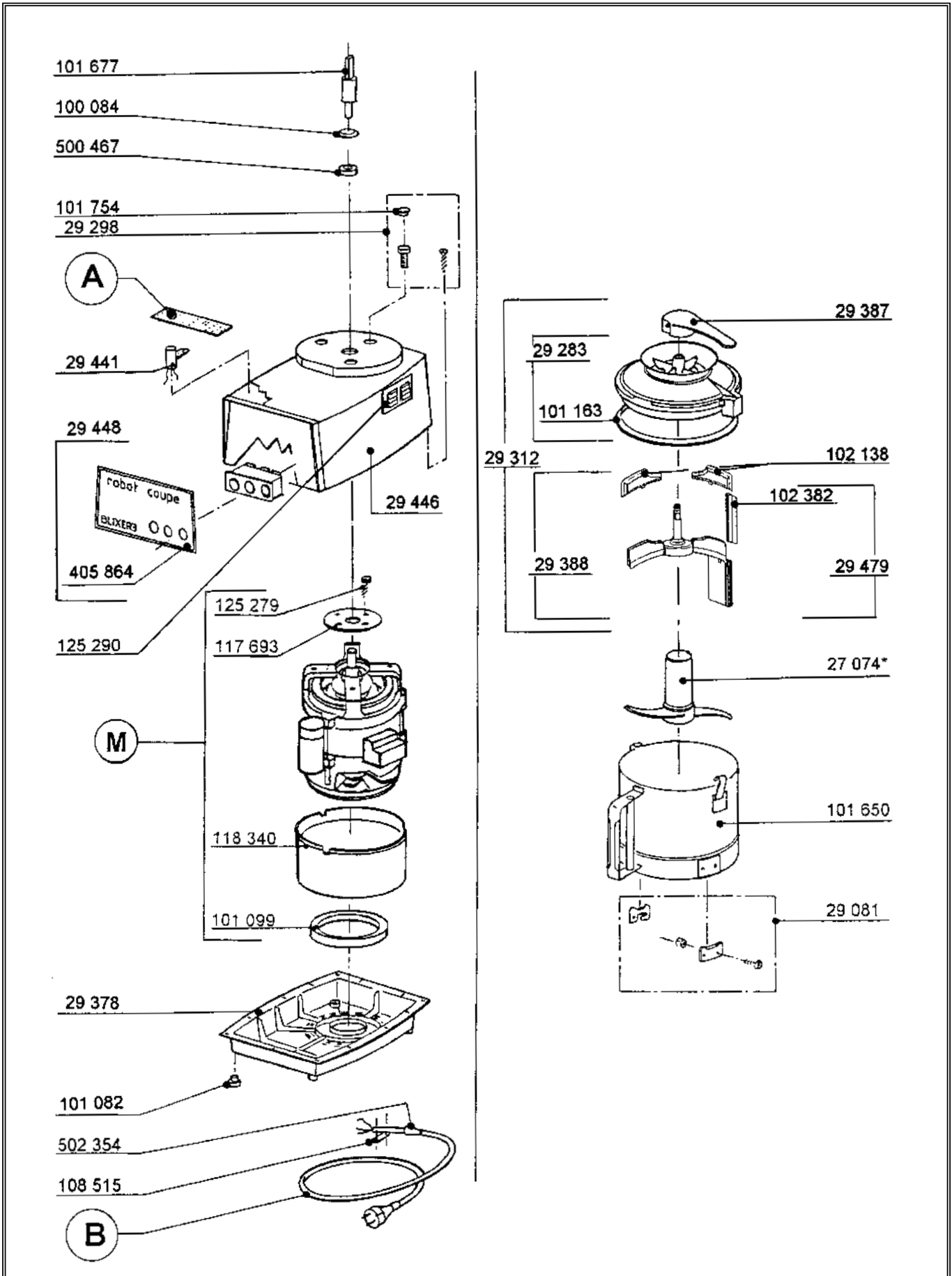
MACHINES IN COMPLIANCE WITH:

- The following European directives and related national legislation:
  - Modified "machinery" directive 98/37/EEC,
  - "Low voltage" directive 73/23/EEC,
  - "EMC" directive 89/336/EEC,
  - "Materials and parts in food contact" directive 89/109/EEC,
  - "Plastic materials and parts in food contact" directive 90/128/EEC.

- The following European harmonized standards and standards setting out health and safety rules:

- EN 292 - 1 and - 2,
- EN 60204 -1 (1998),
- For Food Processors and blenders : EN 12852.





\* voir tarif machines / See export price list



PLATINE / CIRCUIT BOARD



CABLE D'ALIMENTATION / POWER CORD



ENS MOTEUR / MOTOR ASS









CONDENSATEUR / CAPACITOR



RELAIS MOTEUR / RELAY

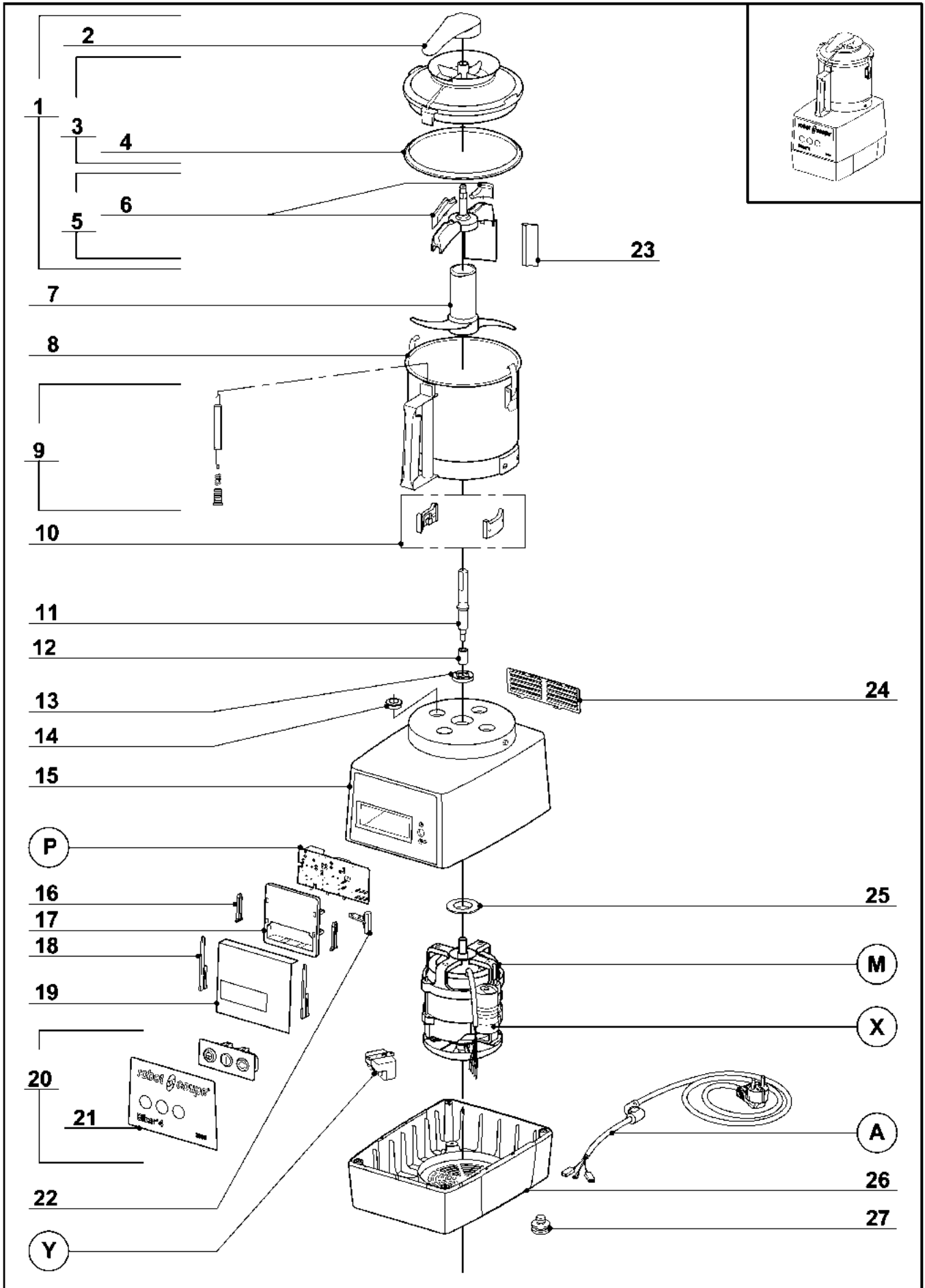
REFERENCE	DESIGNATION
27 074*	COUTEAU DENTE / SERRATED BLADE
29 081	ENS PLAQUETTE / LOCK PLATE ASS
29 283	ENS COUVERCLE / LID ASS
29 298	ENS VIS SUP MOTEUR / SCREW ASS
29 312	ENS COUVERCLE COMPLET / COMPLET LID ASS
29 378	ENS SOCLE / BASE ASS
29 387	ENS POIGNEE / HANDLE ASS
29 388	ENS BRAS RACLEUR / SCRAPER ARM ASS
29 441	ILS / REED SWITCH
29 446	ENS SUPPORT MOTEUR / MOTOR SUPPORT ASS
29 448	ENS TABLEAU COMMANDE / SWITCH PANNEL ASS
29 479	ENS BRAS RACLEUR / SCRAPER ARM ASS
100 084	DEFLECTEUR / DRIVE SHAFT COLLAR
101 082	PIED / RUBBER FOOT
101 099	TAMPON AMORTISSEUR / ABSORBER
101 163	JOINT COUVERCLE / LID SEEAL
101 650	ENS CUVE INOX / ST.ST BOWL ASS
101 677	AXE HEXAGONAL / DRIVE SHAFT
101 754	CAPSULE CACHE VIS / BOLT COVER
102 138	RACLEUR COUVERCLE / LID SCRAPER
102 382	RACLEUR CUVE / SCRAPER
108 515	CAVALIER SERRE CABLE / POWER CORD CLIP
117 693	ENTRETOISE SUP MOTEUR / MOTOR STABILISER
118 340	CONDUIT DE VENTILATION / BAFFLE
125 279	VIS M6/M8 LING 22 / SCREW M6/M8
125 290	GRILLE VENTILATION INOX / VENT COVER
405 864	PLAQUE FRONTALE / FRONT PLATE
500 467	BAGUE D'ETANCHEITE / MOTOR SEAL
502 354	ARRET DE TORSION / BUSHING RELIEF

N°	M	V	Hz	A	B		New motor Nouveau moteur		Old motor Ancien moteur
									
33 141	302 041	230	50	102 305	507 322	502 474	503 092	600 018	514 030
33 142	302 043	115	60	102 304	507 329	502 732	508 277	505 450	508 277
33 143 Jap	302 083	100	50/60	102 304	507 329	502 732	506 176	505 450	506 176
33 144 Aust	302 041	240	50	102 305	507 327	502 474	503 092	600 018	514 030
33 145 UK	302 041	240	50	102 305	507 325	502 474	503 092	600 018	514 030
33 148	301 076	220	60	102 305	507 322	502 474	514 030	600 018	514 030

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**BLIXER 4 MONO**

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Index	Pièce / Part	Désignation	Description
1	29 488	ENS COUVERCLE COMPLET	/ COMPLETE LID ASSEMBLY
2	29 387	ENS POIGNEE	/ HANDLE ASSEMBLY
3	29 487	ENS COUVERCLE	/ CUTTER LID ASSEMBLY
4	101 163	JOINT COUVERCLE	/ LID SEAL
5	39 278	ENS BRAS RACLEUR	/ SCRAPER ARM ASSEMBLY
6	102 138	RACLEUR COUVERCLE	/ LID SCRAPER
7	27 074	COUTEAU DENTE	/ SERRATED BLADE
8	101 555	ENS CUVE	/ CUTTER BOWL ASSEMBLY
9	39 225	ENS TIGE SECURITE	/ COMPLETE SAFETY ROD
10	29 081	ENS PLAQUETTE	/ LOCK PLATE ASSEMBLY
11	117 766	AXE RAPPORTE	/ DISMOUTABLE SHAFT
12	117 623	BAGUE MOTEUR	/ MOTOR RING
13	501 010	BAGUE ETANCHEITE	/ MOTOR SEAL
14	104 070	CAPSULE CACHE VIS	/ BOLT COVER
15	39 191	ENS SUPPORT MOTEUR	/ MOTOR SUPPORT ASSEMBLY
16	102 913	CLAVETTE PLASTRON	/ PANEL KEY
17	102 911	SUPPORT PLATINE	/ PCB SUPPORT
18	117 703	CLAVETTE FIXE PLATINE	/ PCB KEY
19	104 131	PROTEGE PLATINE	/ PCB PROTECT
20	39 192	ENS TABLEAU COMMANDE	/ SWITCH ASSEMBLY
21	407 841	PLAQUE FRONTALE	/ FRONT PLATE
22	29 441	ILS COMPLET	/ REED SWITCH COMPLETE
23	105 089	RACLEUR CUVE	/ SCRAPER
24	104 122	GRILLE VENTILATION INOX	/ VENT COVER
25	104 080	CENTREUR MOTEUR	/ MOTOR CENTRING
26	39 201	ENS SOCLE	/ BASE ASSEMBLY
27	101 082	PIED	/ FOOT

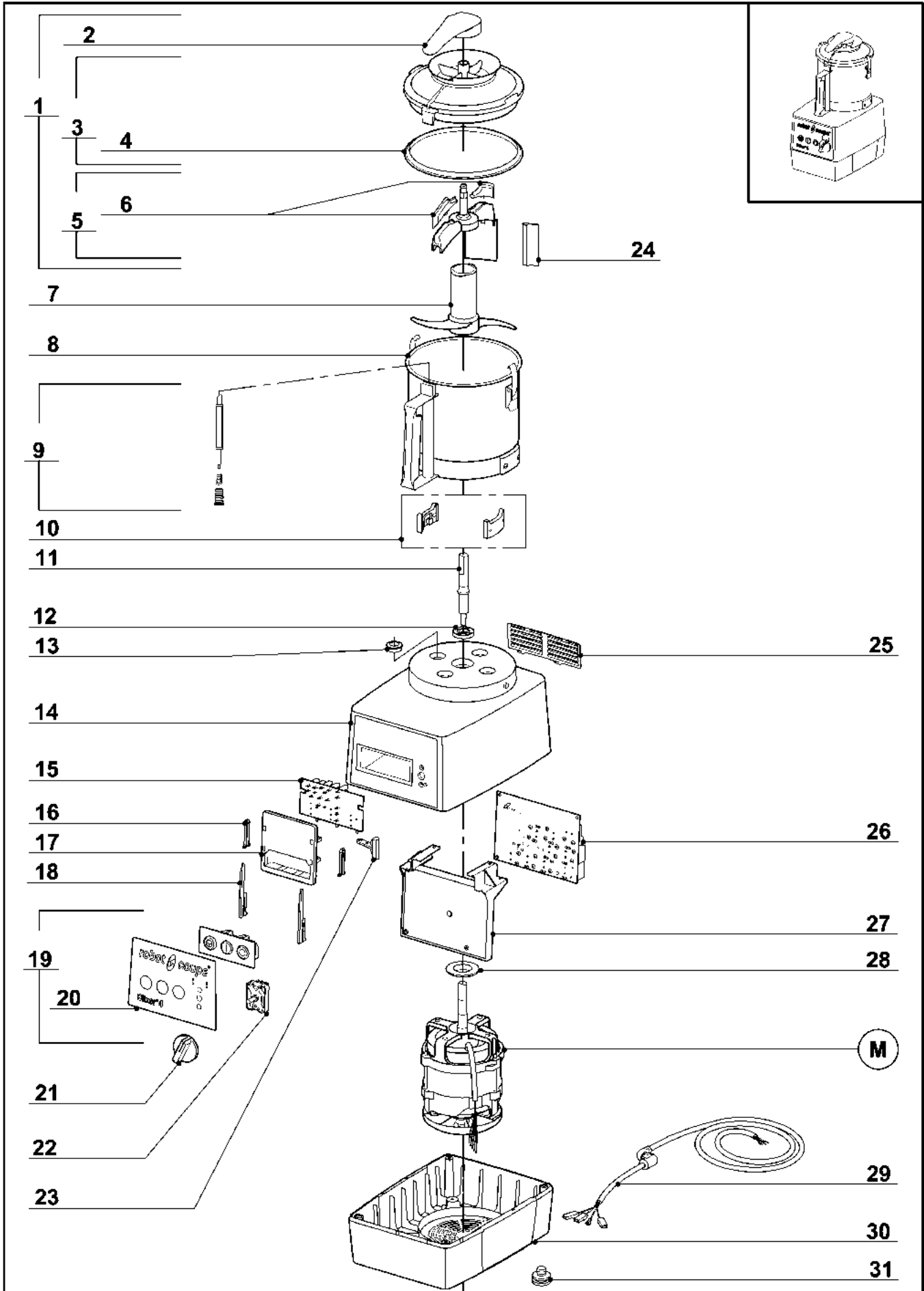
<b>A</b>	CABLE D'ALIMENTATION	/ POWER CORD
<b>M</b>	MOTEUR	/ MOTOR
<b>P</b>	PLATINE	/ CIRCUIT BOARD
<b>X</b>	CONDENSATEUR	/ CAPACITOR
<b>Y</b>	RELAIS MOTEUR	/ RELAY

Machine	Voltage	A	M	P	X	Y
33 190	230/50/1	504 274	302 034	103 695	502 474	503 092
33 191 UK	240/50/1	504 275	302 034	103 695	502 474	503 092
33 192	120/60/1	504 277	302 036	103 694	502 732	508 277
33 193	220/60/1	504 274	302 035	103 695	502 474	514 030
33 194 Aust	240/50/1	504 278	302 034	103 695	502 474	503 092
33 196 DK	230/50/1	504 276	302 034	103 695	502 474	503 092

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**BLIXER 4 TRI**

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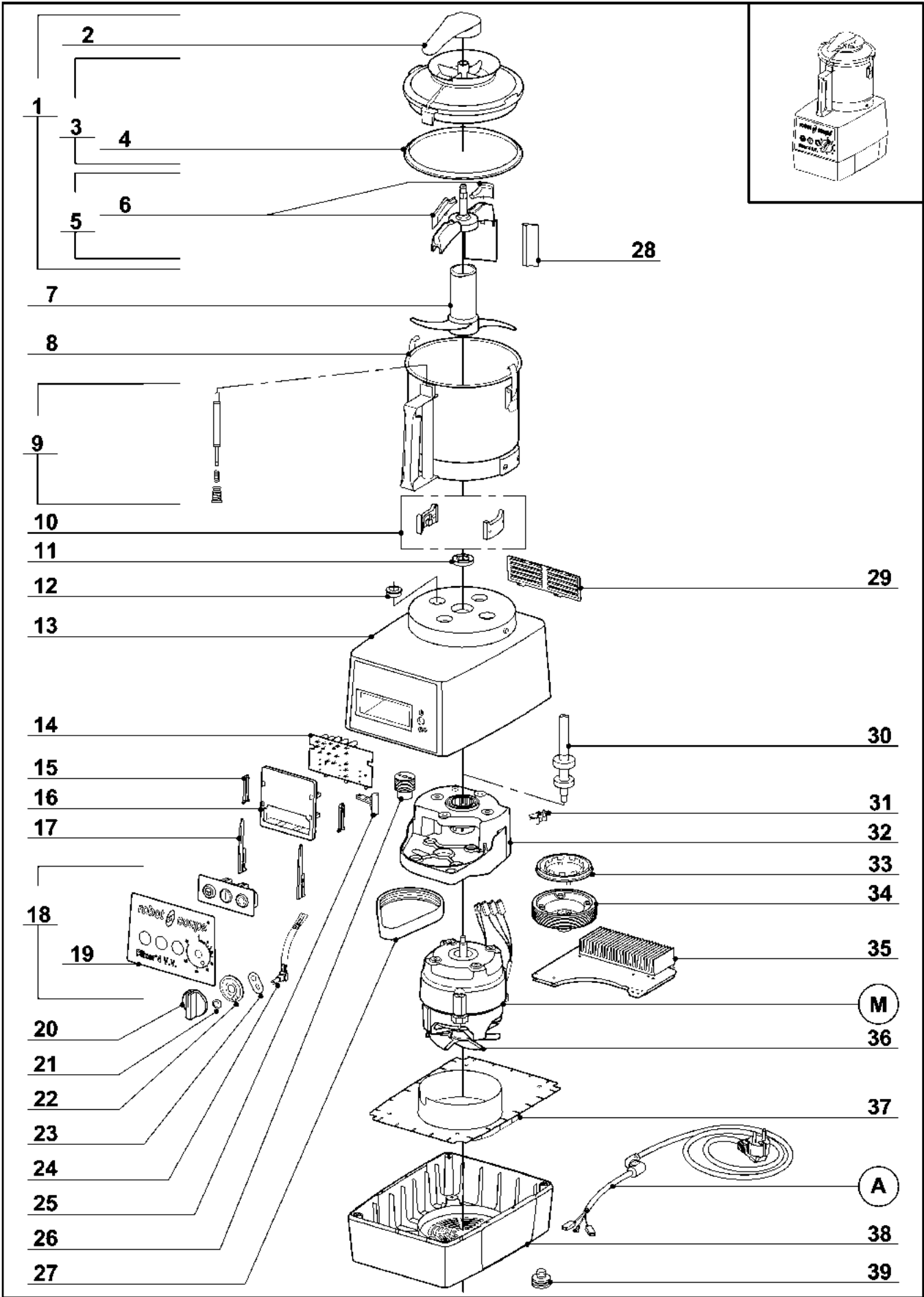


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5	39 278	ENS BRAS RACLEUR	/ SCRAPER ARM ASSEMBLY
6	102 138	RACLEUR COUVERCLE	/ LID SCRAPER
7	27 074	COUTEAU DENTE	/ SERRATED BLADE
8	101 555	ENS CUVE	/ CUTTER BOWL ASSEMBLY
9	39 225	ENS TIGE SECURITE	/ COMPLETE SAFETY ROD
10	29 081	ENS PLAQUETTE	/ LOCK PLATE ASSEMBLY
11	102 180	AXE RAPPORTE	/ DISMOUTABLE SHAFT
12	501 010	BAGUE ETANCHEITE	/ MOTOR SEAL
13	104 070	CAPSULE CACHE VIS	/ BOLT COVER
14	39 125	ENS SUPPORT MOTEUR	/ MOTOR SUPPORT ASSEMBLY
15	101 921	CARTE BOUTON	/ CONTROL PCB
16	102 913	CLAVETTE PLASTRON	/ PANEL KEY
17	102 911	SUPPORT PLATINE	/ PCB SUPPORT
18	117 703	CLAVETTE FIXE PLATINE	/ PCB KEY
19	39 126	ENS TABLEAU COMMANDE	/ SWITCH ASSEMBLY
20	407 842	PLAQUE FRONTALE	/ FRONT PLATE
21	117 805	POIGNEE COMMUTATEUR	/ COMMUTATOR HANDLE
22	117 792	COMMUTEUR	/ COMMUTATOR
23	29 441	ENS ILS CUTTER	/ CUTTER REED SWITCH ASSEMBLY
24	105 089	RACLEUR CUVE	/ SCRAPER
25	104 122	GRILLE VENTILATION INOX	/ VENT COVER
26	102 600	PLATINE	/ CIRCUIT BOARD
27	117 809	EQUERRE SUPPORT PLATINE	/ CIRCUIT BOARD SUPPORT
28	104 079	CENTREUR MOTEUR	/ MOTOR CENTRING
29	504 282	CABLE D'ALIMENTATION	/ POWER CORD
30	39 112	ENS SOCLE	/ BASE ASSEMBLY
31	101 082	PIED	/ FOOT
<b>M</b>		<b>MOTEUR</b>	<b>/ MOTOR</b>
<b>Machine</b>	<b>Voltage</b>	<b>M</b>	
33 185	400/50/3	303 149	
33 187	220/60/3	303 150	
33 188	380/60/3	303 151	
33 189	230/50/3	303 148	

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**BLIXER 4 V.V.**

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6	102 138	RACLEUR COUVERCLE	/ LID SCRAPER
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8	101 555	ENS CUVE	/ CUTTER BOWL ASSEMBLY
9	39 225	ENS TIGE SECURITE	/ COMPLETE SAFETY ROD
10	29 081	ENS PLAQUETTE	/ LOCK PLATE ASSEMBLY
11	501 010	BAGUE ETANCHEITE	/ MOTOR SEAL
12	104 070	CAPSULE CACHE VIS	/ BOLT COVER
13	39 122	ENS SUPPORT MOTEUR	/ MOTOR SUPPORT ASSEMBLY
14	102 921	CARTE BOUTON	/ CONTROL PCB
15	102 913	CLAVETTE PLASTRON	/ PANEL KEY
16	102 911	SUPPORT PLATINE	/ PCB SUPPORT
17	117 703	CLAVETTE FIXE PLATINE	/ PCB KEY
18	39 205	ENS TABLEAU COMMANDE	/ SWITCH ASSEMBLY
19	407 843	PLAQUE FRONTALE	/ FRONT PLATE
20	117 073	POIGNEE POTENTIOMETRE	/ POTENTIOMETER HANDLE
21	103 308	ECROU EPAULE POTENTIOMETRE	/ POTENTIOMETER NUT
22	104 440	BUTEE POTENTIOMETRE	/ POTENTIOMETER STOP
23	101 551	PLAQUE ANTIROTATION POTENTIOMETRE	/ POTENTIOMETER ANTI-ROTATING WASHER
24	39 202	POTENTIOMETRE	/ POTENTIOMETER
25	29 441	ENS ILS CUTTER	/ CUTTER REED SWITCH ASSEMBLY
26	102 924	POULIE MOTRICE	/ SMALL PULLEY
27	503 940	COURROIE	/ BELT
28	105 089	RACLEUR CUVE	/ SCRAPER
29	104 122	GRILLE VENTILATION INOX	/ VENT COVER
30	29 605	ENS AXE TRANSMISSION	/ TRANSMISSION SHAFT ASSEMBLY
31	102 920	CARTE CAPTEUR	/ SENSOR PCB
32	104 125	SUPPORT TRANSMISSION	/ TRANSMISSION SUPPORT
33	102 922	ROUE DENTEE	/ TOOTHED WHEEL
34	102 923	POULIE RECEPTRICE	/ LARGE PULLEY
35	102 935	VARIATEUR	/ VARIATOR
36	102 934	VENTILATEUR GEOM VARIABLE	/ MOTOR FAN.
37	104 109	DEFLECTEUR	/ DEFLECTOR
38	39 112	ENS SOCLE	/ BASE ASSEMBLY
39	101 082	PIED	/ FOOT

**A** CABLE D'ALIMENTATION / POWER CORD

**M** MOTEUR / MOTOR

Machine	Voltage	A	M
33 181	200-230/50-60/1	504 279	303 076
33 182 UK	200-230/50-60/1	504 280	303 076
33 183 Aust	200-230/50-60/1	504 285	303 076
33 184 DK	200-230/50-60/1	504 281	303 076

# BLIXER 3 B

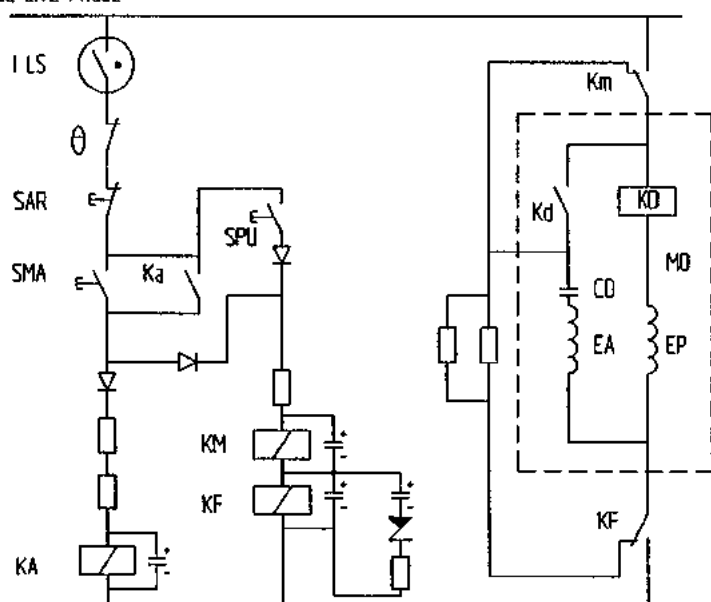
## SCHEMA ELECTRIQUE

## ELECTRIC DIAGRAM

220V/50-60Hz - 240V/50Hz CE

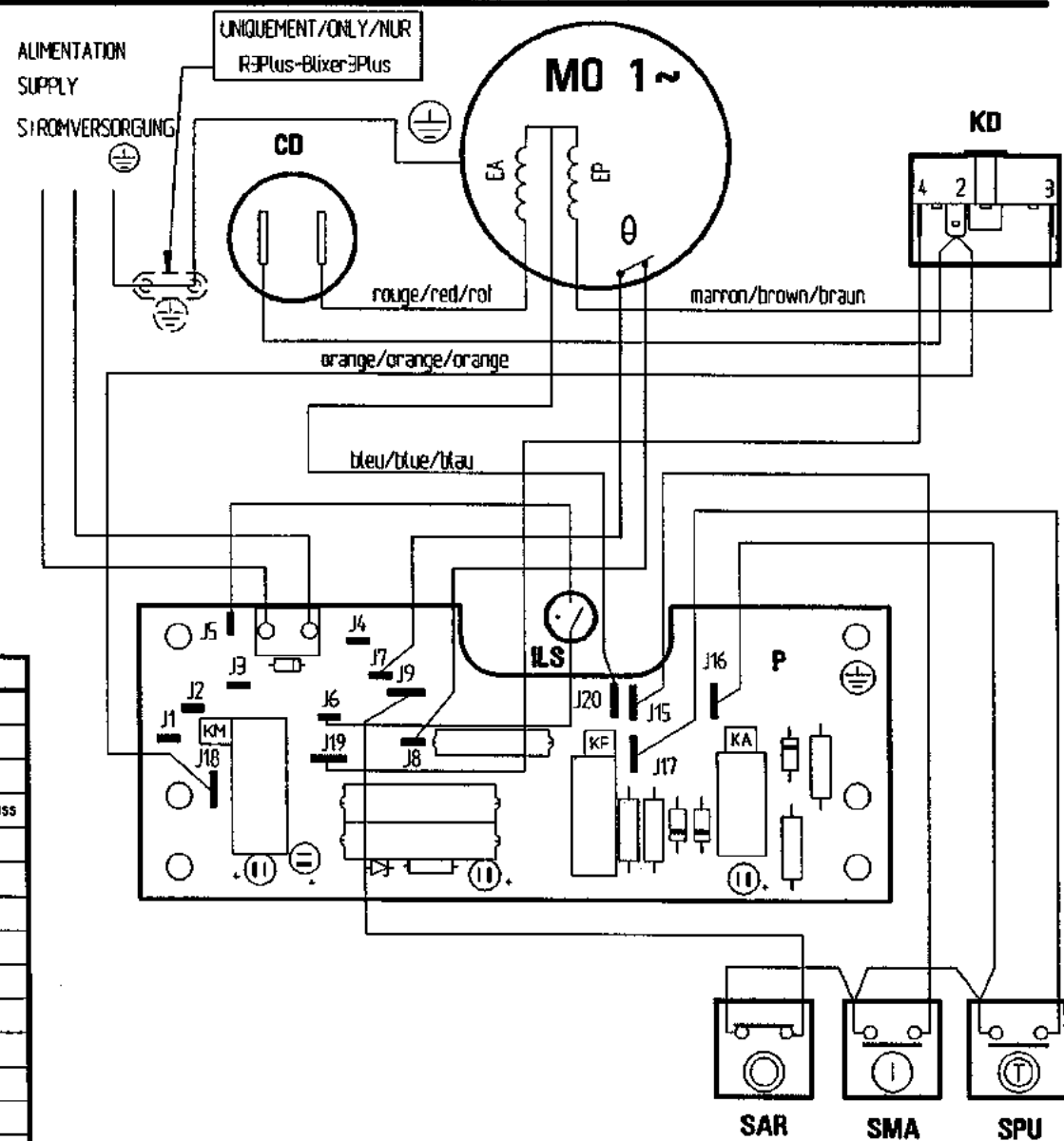
## ELEKTRISCHES SCHALTBILD

Phase Live Phase



Neutre Neutral Nulleiter

	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ILS	Interrupteur de sécurité couvercle	Lid safety switch	Kontakt Deckelverschluss
KA	Relais auxiliaire	Auxiliary relay	Hilfseinschalter
KD	Relais de démarrage	Starting relay	Anlassrelais
KF	Relais freinage	Braking relay	Einschalter Bremsen
KM	Relais principal	Main relay	Hauptschalter
MO	Moteur monophasé	Motor single phase	Motor einphasig
P	Platine	Printed circuit board	Platten
SAR	Bouton poussoir ARRÊT	OFF switch	Stopschalter
SMA	Bouton poussoir MARCHÉ	ON switch	Betriebschalter
SPU	Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
⊖	Protecteur thermique du moteur	Motor thermal protector	Motorthermischschutz



N° 405906 a

MAJ : 12/97

# BLIXER 3 B

SCHEMA ELECTRIQUE

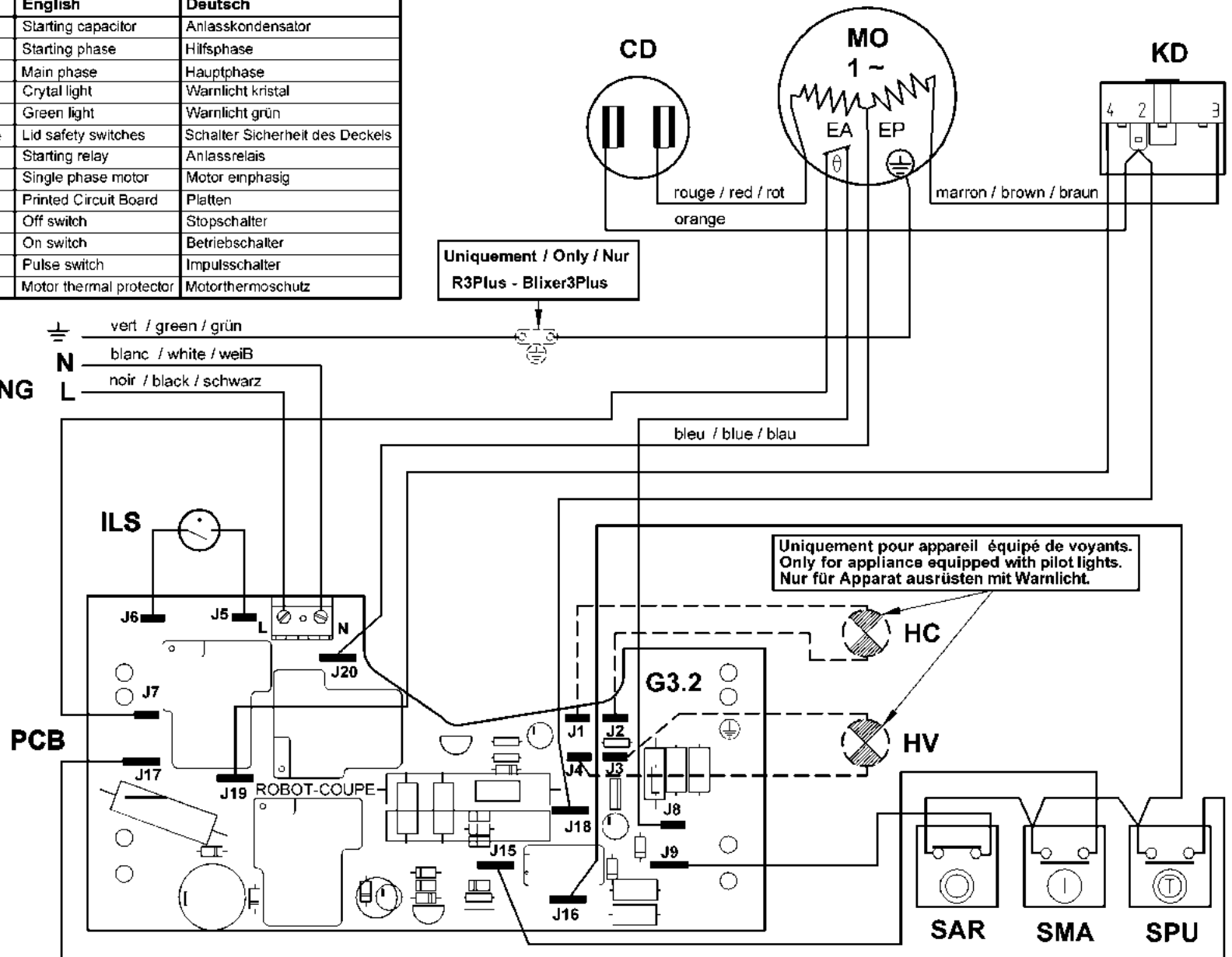
ELECTRIC DIAGRAM

100V/50-60Hz - 120V/60Hz 1 ~  
ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
HC	Voyant cristal	Crystal light	Warnlicht kristal
HV	Voyant vert	Green light	Warnlicht grün
ILS	Interrupteur sécurité couvercle	Lid safety switches	Schalter Sicherheit des Deckels
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase motor	Motor einphasig
PCB	Platine	Printed Circuit Board	Platten
SAR	Interrupteur arrêt	Off switch	Stopschalter
SMA	Interrupteur marche	On switch	Betriebschalter
SPU	Interrupteur pulse	Pulse switch	Impulsschalter
⊕	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

ALIMENTATION  
SUPPLY  
STROMVERSORGUNG

⊕ vert / green / grün  
N blanc / white / weiß  
L noir / black / schwarz

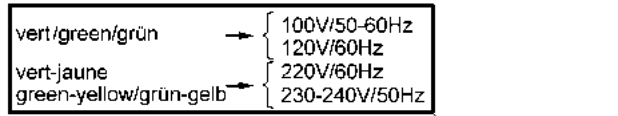
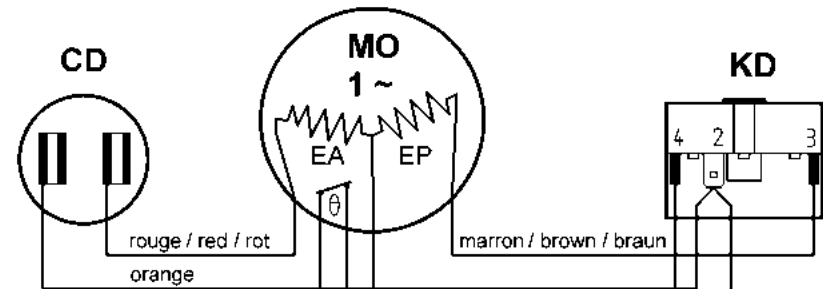


# Blixer 4 3000

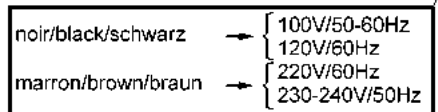
## SCHEMA ELECTRIQUE

100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230-240V/50Hz 1~  
ELECTRIC DIAGRAM  
ELEKTRISCHES SCHALTBILD

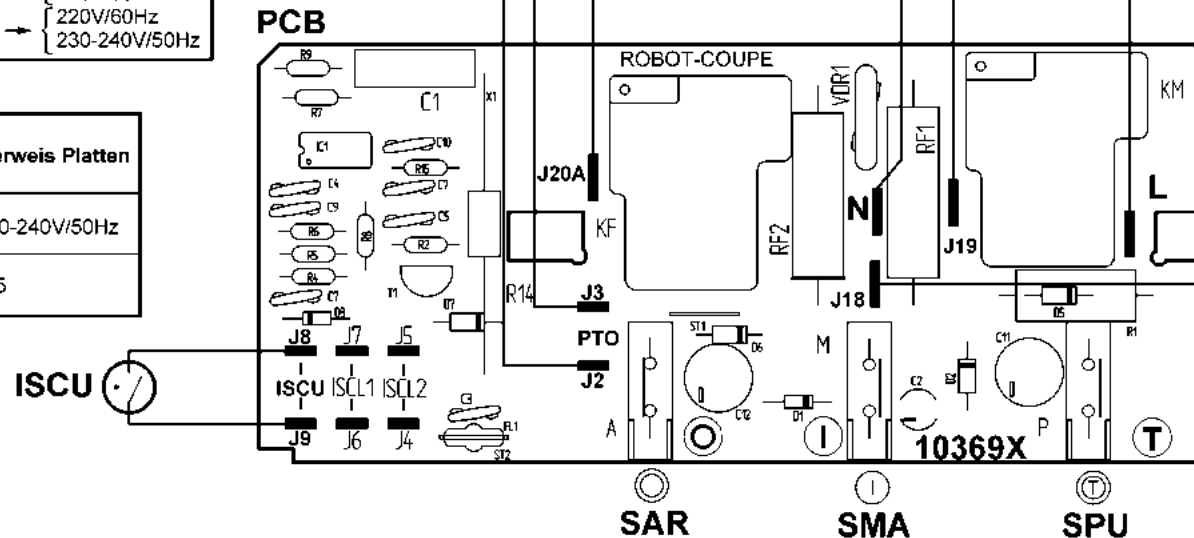
	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ISCU	Interrupteur sécurité couvercle	Lid safety switch	Schalter Sicherheit des Deckels
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase motor	Motor einphasig
PCB	Platine	Printed Circuit Board	Platten
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
SPU	Bouton poussoir impulsion	Pulse switch	Impulsschalter
⊕	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz



ALIMENTATION  
SUPPLY  
STROMVERSORGUNG N



Références platines / P.C. Board reference / Verweis Platten	
100V/50-60Hz - 120V/60Hz	220V/60Hz - 230-240V/50Hz
103694	103695



# R 4 - Blixer 4 - R 402

SCHEMA ELECTRIQUE

230V/50Hz - 380-415V/50Hz - 220V/60Hz - 380-415V/60Hz 3 ~

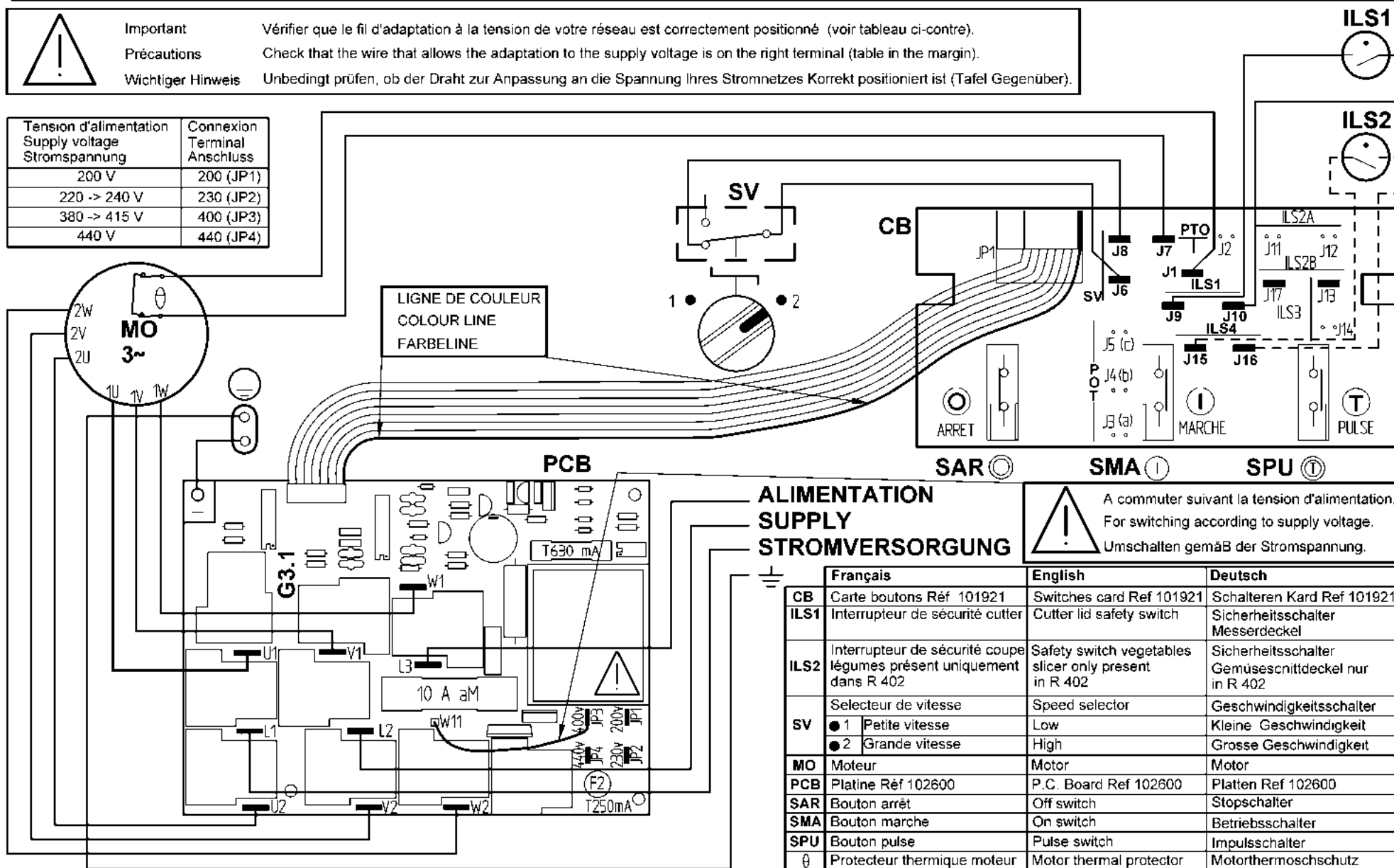
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



**Important** Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné (voir tableau ci-contre).  
**Précautions** Check that the wire that allows the adaptation to the supply voltage is on the right terminal (table in the margin).  
**Wichtiger Hinweis** Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes Korrekt positioniert ist (Tafel gegenüber).

Tension d'alimentation Supply voltage Stromspannung	Connexion Terminal Anschluss
200 V	200 (JP1)
220 -> 240 V	230 (JP2)
380 -> 415 V	400 (JP3)
440 V	440 (JP4)



# R 4 V.V. - Blixer 4 V.V. - R 402 V.V.

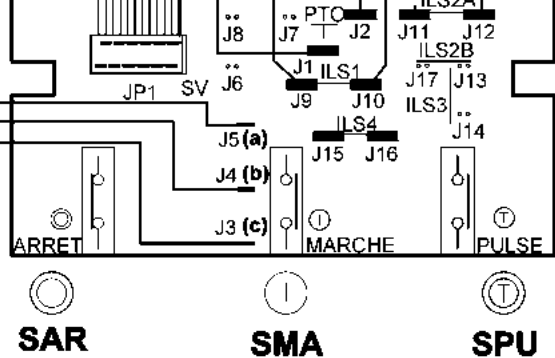
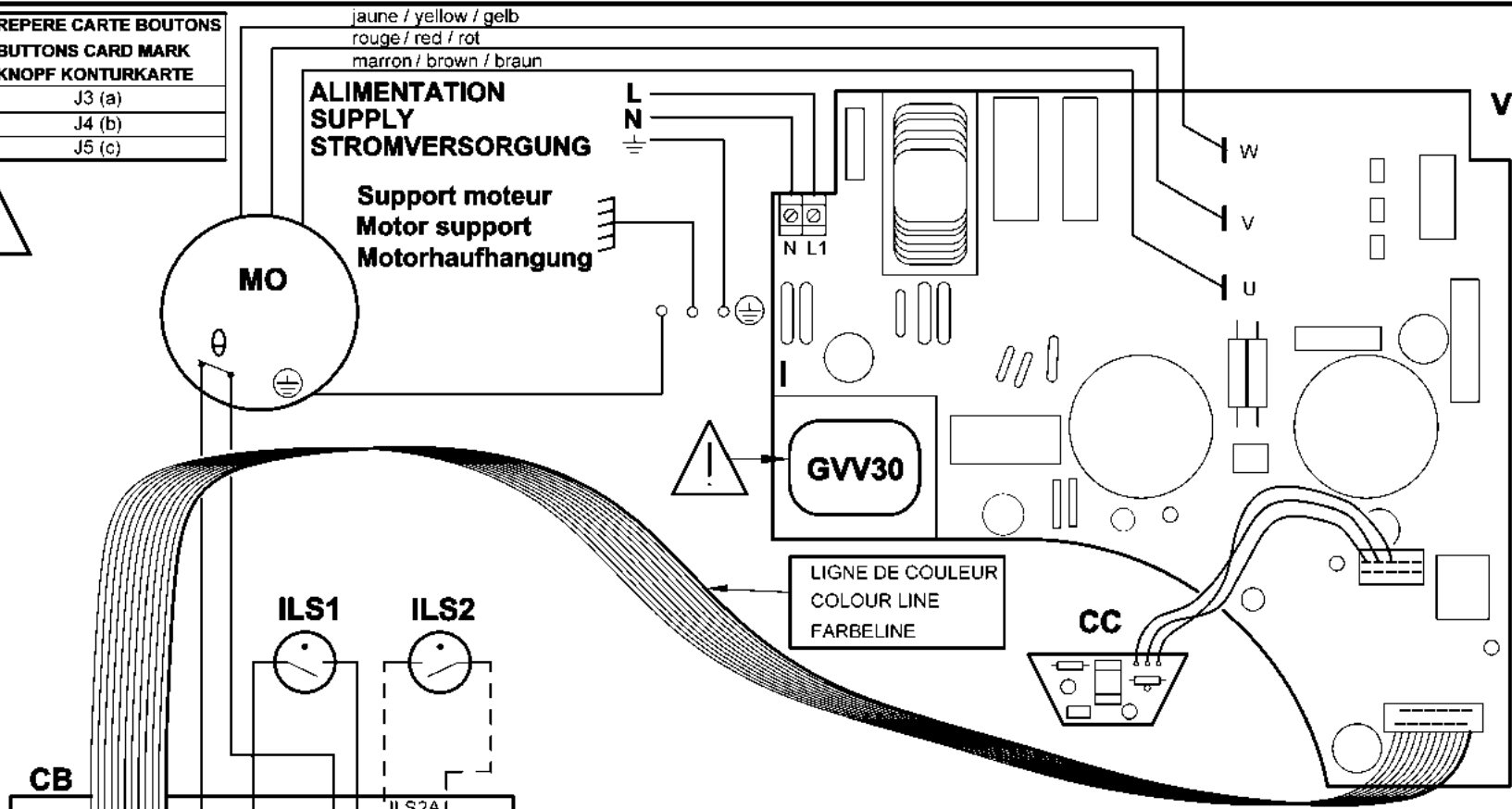
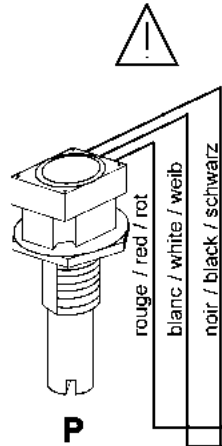
200-240V/50-60Hz 1~

SCHEMA ELECTRIQUE

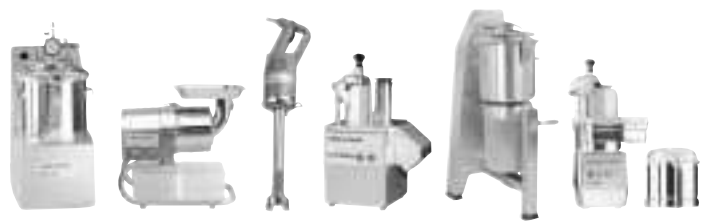
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

FILS POTENTIOMETRE	REPERE CARTE BOUTONS
POTENTIOMETER THREAD	BUTTONS CARD MARK
POTENTIOMETER LEITUNG	KNOPF KONTURKARTE
NOIR / BLACK / SCHWARZ	J3 (a)
BLANC / WHITE / WEIB	J4 (b)
ROUGE / RED / ROT	J5 (c)



	Français	English	Deutsch
<b>CB</b>	Carte boutons Ref 102921	Switches card Ref 101921	Schalteren Kard Ref 101921
<b>CC</b>	Carte capteur vitesse Ref 102920	Speed sensor circuit Ref 102920	Kaptor Karte Ref 102920
<b>ILS1</b>	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
<b>ILS2</b>	Interrupteur de sécurité coupe-légumes	Vegetables slicer safety switch	Sicherheitsschalter Gemüseschnittdeckel
	Présent uniquement dans R 402 V.V.	Slicer only présent in R 402 V.V.	Nur in R 402 V.V.
<b>MO</b>	Moteur	Motor	Motor
<b>P</b>	Potentiometre	Potentiometer	Potentiometer
<b>SAR</b>	Bouton poussoir ARRET	OFF switch	Stopschalter
<b>SMA</b>	Bouton poussoir MARCHE	ON switch	Betriebsschalter
<b>SPU</b>	Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
<b>V</b>	Variateur Ref 102935	Variator Ref 102935	Vanator Ref 102935
$\theta$	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert



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