

robot coupe®

New
Register
your product
on line



Blixer® 2 (D) • Blixer® 3 (D) • Blixer® 4 (A) • Blixer® 4 V.V. (B)

TRANSLATION OF ORIGINAL INSTRUCTIONS

www.robot-coupe.com

@ Register your product on line

The screenshot shows the 'Support' page of the Robot-Coupe website. The navigation bar at the top includes 'PRODUCTS', 'FOOD SECTOR', 'SELECTION GUIDE', 'SUPPORT', and 'CONTACT US', with a 'DOCUMENTATION' button on the right. The breadcrumb trail 'Home > Support' is circled. The page features four main service tiles: 1) 'Are you a distributor?' with a 'CLICK TO ACCESS OUR SUPPORT' button. 2) 'Do you want to register your machine?' which includes a text input for 'Serial number' and a 'REGISTER' button; this entire tile is circled. 3) 'Are you looking for accessories or after-sales service for your machine?' with a 'CONTACT US' button. 4) 'Do you want to contact us?' with a 'CONTACT US' button.

PRODUCTS FOOD SECTOR SELECTION GUIDE SUPPORT CONTACT US DOCUMENTATION

Home > Support

Are you a **distributor**?
Access the Robot-Coupe After-Sales Service Website.
CLICK TO ACCESS OUR SUPPORT

Do you want to register **your machine**?
Register your product by entering the serial number.
Serial number REGISTER

Are you looking for **accessories** or **after-sales service** for your machine?
We will get back to you as soon as possible.
CONTACT US

Do you want to **contact us**?
We will make every effort to get back to you as soon as possible.
CONTACT US

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



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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 200-240 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® 4 V.V.	200 - 240V 50 or 60 Hz single-phase	1.5	B 16	≥ 30

* Except for specific three-phase 200-240 V models sold in Japan.

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 7) 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 unplung 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 unplung 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® 2 • Blixer® 3 •
Blixer® 4 • Blixer® 4 V.V.**

ROBOT-COUPE has developed a new concept in appliances: the **Blixer®**.

The Blixer® combines the features of two well-known appliances: the cutter and the blender-mixer.

The Blixer® is perfectly geared to professional needs. It can perform 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® 2 - Blixer® 3 - Blixer® 4

The Blixer® 2 / Blixer® 3 / Blixer® 4 comes with different types of motors:

230 V / 50 Hz

120 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**

Swap either: the ❶ and the ❷
the ❶ and the ❸
or the ❷ and the ❸

Single phase Blixer® 4 V.V. (Variable speed):

Blixer® 4 V.V. is available with a single phase motor + variable speed: 220-240V/50-60 Hz

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® 2 - Blixer® 3 - Blixer® 4:

1 speed 3,000 rpm using 50 Hz and 3,600 rpm using 60 Hz.

Three phase Blixer® 4:

Speed selector 1,500 or 3,000 rpm.

Single phase Blixer® 4 V.V.:

Speed variation from 300 to 3,500 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 rotate to the right until it clicks.

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: 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

Blixer® 2

Remove the cap from the blade using the cleaning accessory.

Clean inside the centre of the blade using the cleaning accessory then rinse inside using a water spray.

Then wash the blade in the dishwasher.

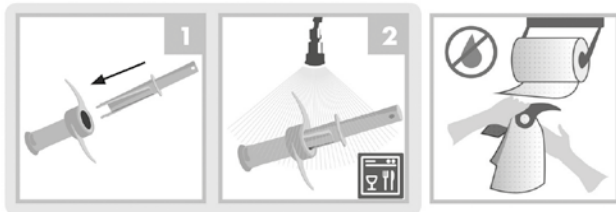
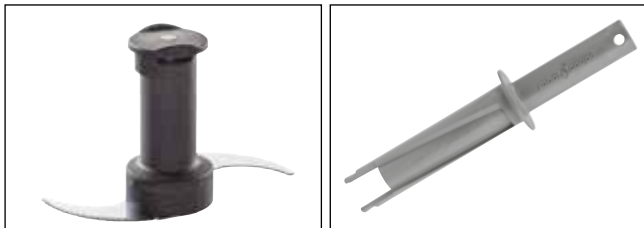
After washing, always wipe the blade well in order to prevent oxidation.

Blixer® 3 - Blixer® 4

Clean inside the centre of the blade using the cleaning accessory then rinse inside using a water spray.

Then wash the blade in the dishwasher.

After washing, always wipe the blade well in order to prevent oxidation.



IMPORTANT

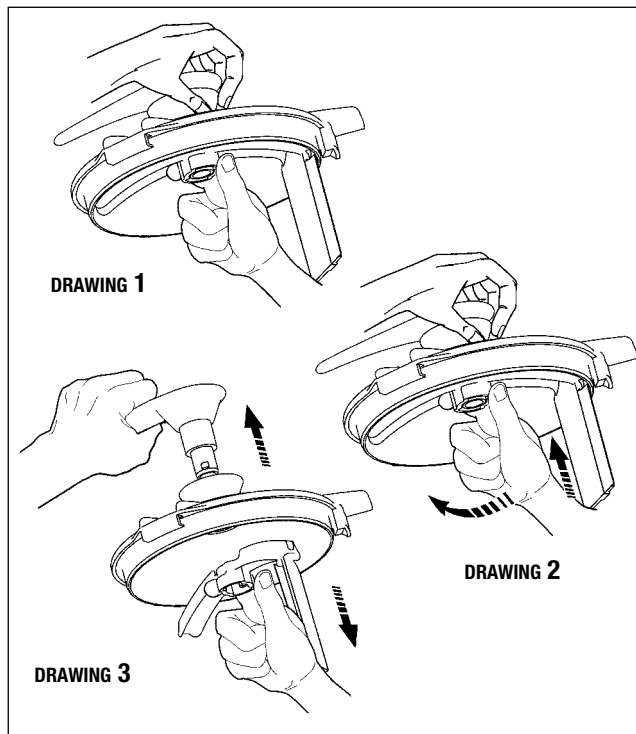
Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

• SCRAPER ARM

To clean the scraper arm, dismantle it as follows. Hold the scraper arm in one hand and the hub in the other hand (drawing 1).

Press the two pieces one on the other, and turn the handle of 45° anticlockwise (drawing 2).

Then it is possible to pull out the two pieces (the scraper arm and the handle) from the lid and clean them (drawing 3).



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.

• LOCKING WASHER ASSEMBLY

The locking washer assembly is located on the lower inside of the bowl and holds the bowl in place.

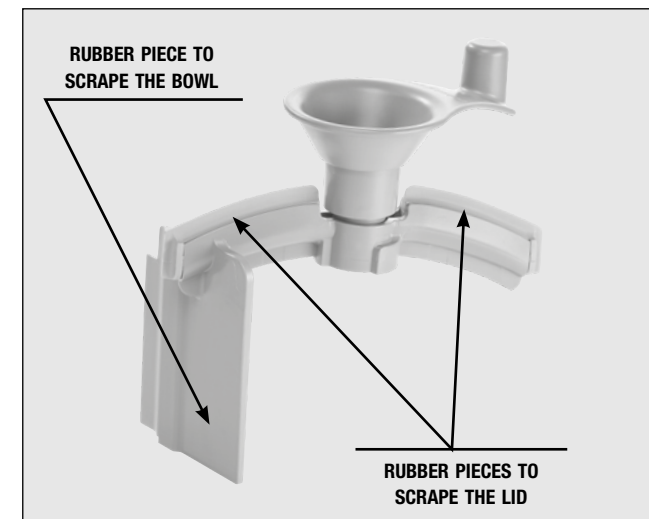
If it becomes worn, it needs to be replaced.

• 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.

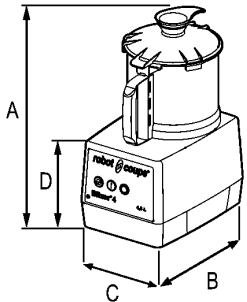


TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
Blixer® 2	10 kg	12 kg
Blixer® 3	12 kg	13,5 kg
Blixer® 4	16 kg	17 kg
Blixer® 4 V.V.	16 kg	17 kg

• DIMENSIONS (in mm)

Blixer® 2	Blixer® 3	
A 400	A 460	
B 305	B 305	
C 245	C 245	
D 175	D 205	
Blixer® 4 mono	Blixer® 4 tri Blixer® 4 V.V. mono	
A 495	A 495	
B 315	B 315	
C 245	C 245	
D 225	D 205	

• 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

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® 2 single phase machine

Motor	Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	3,000	6
120 V / 60 Hz	3,600	13

Blixer® 3 - Blixer® 4 single phase machine.

Motor	Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	3,000	6
120 V / 60 Hz	3,600	13

Blixer® 4 three phase machine

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Intensity (Amp.)
400 V / 50 Hz	1,500	3,000	2.0 2.7
220 V / 60 Hz	1,800	3,600	3.8 5.2

Blixer® 4 V.V. single phase machine

Motor	Speed (rpm)	Intensity (Amp.)
220-240V/50-60 Hz	300 to 3,500	10

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.



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.

SAFETY



WARNING

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

STANDARDS

Consult the declaration of compliance on page 2.

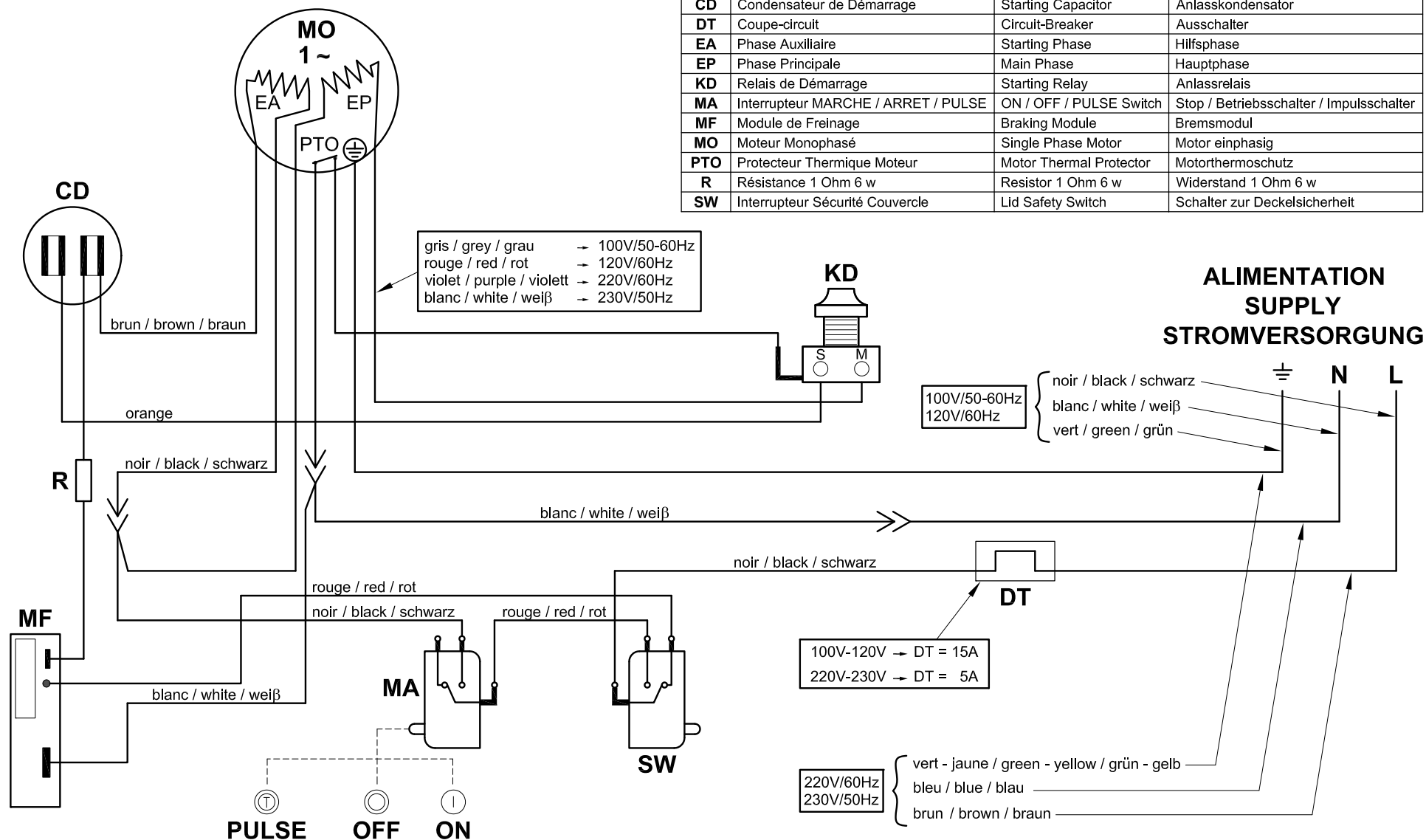


ELECTRICAL AND WIRING DIAGRAMS

Blixer® 2 - Blixer® 2 D

100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230V/50Hz - 1~

	Français	English	Deutsch
CD	Condensateur de Démarrage	Starting Capacitor	Anlasskondensator
DT	Coupe-circuit	Circuit-Breaker	Ausschalter
EA	Phase Auxillaire	Starting Phase	Hilfsphase
EP	Phase Principale	Main Phase	Hauptphase
KD	Relais de Démarrage	Starting Relay	Anlassrelais
MA	Interrupteur MARCHE / ARRET / PULSE	ON / OFF / PULSE Switch	Stop / Betriebsschalter / Impulsschalter
MF	Module de Freinage	Braking Module	Bremsmodul
MO	Moteur Monophasé	Single Phase Motor	Motor einphasig
PTO	Protecteur Thermique Moteur	Motor Thermal Protector	Motorthermoschutz
R	Résistance 1 Ohm 6 w	Resistor 1 Ohm 6 w	Widerstand 1 Ohm 6 w
SW	Interrupteur Sécurité Couverture	Lid Safety Switch	Schalter zur Deckelsicherheit



R3D 3000, BLIXER® 3D, BLIXER® 4, BLIXER® 4A

100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230-240V/50Hz 1~

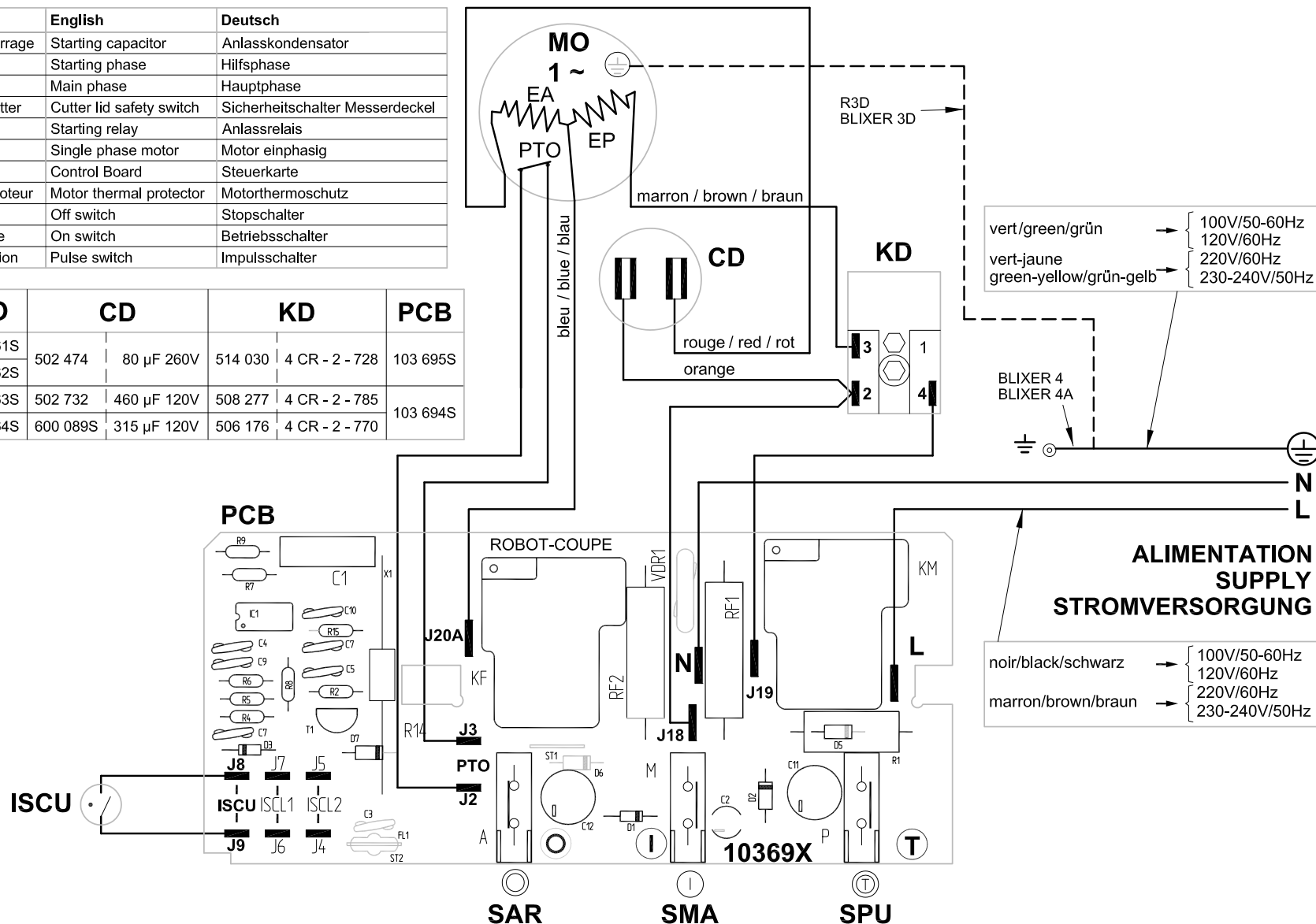
SCHEMA ELECTRIQUE

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 Cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase motor	Motor einphasig
PCB	Carte de commande	Control Board	Steuerkarte
PTO	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
SPU	Bouton poussoir impulsion	Pulse switch	Impulsschalter

Tension Voltage / Spannung	MO	CD	KD	PCB
230-240V / 50Hz / 1~	303 161S	502 474 80 µF 260V	514 030 4 CR - 2 - 728	103 695S
220V / 60Hz / 1~	303 162S			
120V / 60Hz / 1~	303 163S	502 732 460 µF 120V	508 277 4 CR - 2 - 785	103 694S
100V / 50 - 60Hz / 1~	303 164S	600 089S 315 µF 120V	506 176 4 CR - 2 - 770	



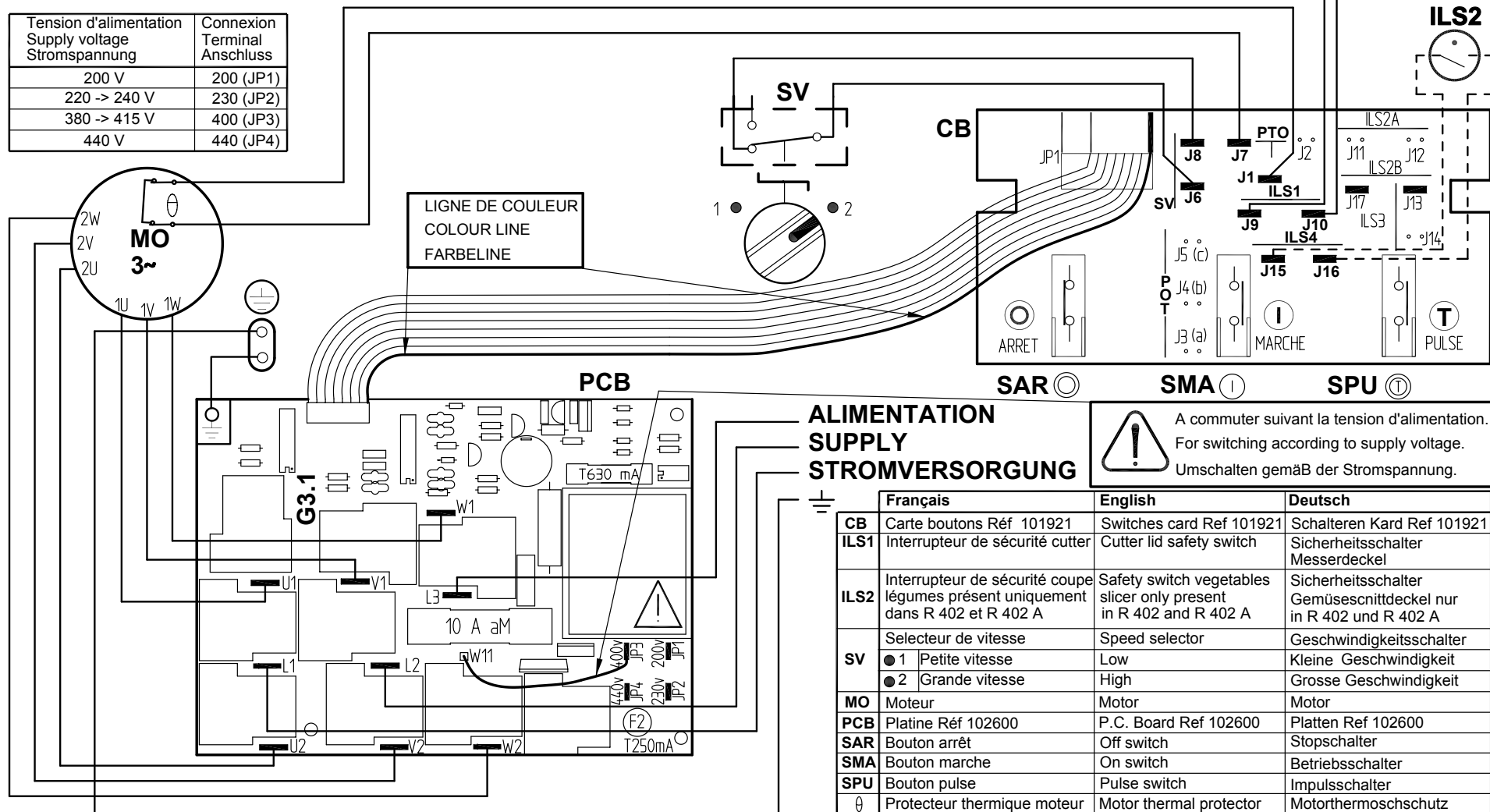
R4-R4 A - Blixer® 4-Blixer® 4 A - R402-R402 A 230V/50Hz - 380-415V/50Hz - 220V/60Hz - 380-415V/60Hz 3~

SCHEMA ELECTRIQUE 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)



robot@coupe®

N° 407857 b

Maj : 10/07

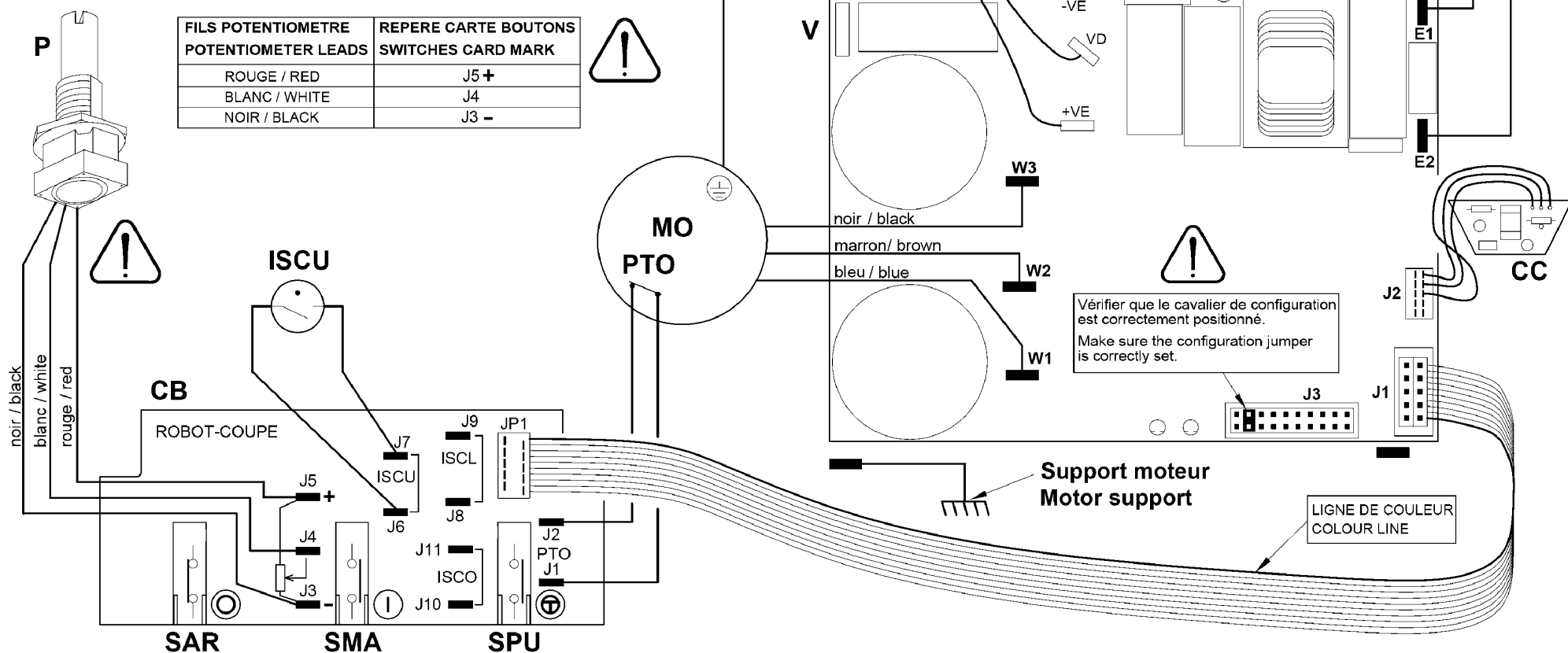
R4 V.V.B - Blixer® 4 V.V.B

SCHEMA ELECTRIQUE

100-120V/50-60Hz 1~

ELECTRIC DIAGRAM

	Français	English
CB	Carte boutons Réf. 112402	Switches card # 112402
CC	Carte capteur vitesse Réf. 102920	Speed sensor circuit # 102920
ISCL	Interrupteur de Sécurité Coupe-Légumes	Vegetables slicer safety switch
ISCU	Interrupteur de Sécurité CUTter	Cutter lid safety switch
MO	Moteur	Motor
P	Potentiomètre	Potentiometer
SAR	Bouton poussoir ARRET	OFF switch
SMA	Bouton poussoir MARCHE	ON switch
SPU	Bouton poussoir IMPULSION	PULSE switch
V	Variateur Réf. 112381	Variator # 112381
VD	Doubleur de tension Réf. 39260	Voltage doubler # 39260
PTO	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor



robot coupe®

N° 410338

C : 03/17



**Head Office, French,
Export and Marketing Department:**

48, rue des Vignerons
94300 Vincennes - France
Tel.: 01 43 98 88 15
Email: international@robot-coupe.com

**Robot Coupe
Australia Pty Ltd:**

Unit 3/43 Herbert St
Artarmon NSW 2064 Australia
Tel.: (02) 9478 0300
Email: orders@robotcoupe.com.au

**Robot-Coupe
U.K. LTD:**

Fleming Way, Isleworth,
Middlesex TW7 6EU
Tel.: 020 8232 1800
Email: sales@robotcoupe.co.uk



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