

# *robot coupe*®



**Blixer® 8 • Blixer® 10 • Blixer® 15 • Blixer® 20**  
**Blixer® 8 V.V. • Blixer® 10 V.V. • Blixer® 15 V.V. • Blixer® 20 V.V.**



## DECLARATION OF CONFORMITY

Robot-Coupe SNC:

Declares that the machines identified by their type above, comply with:

- The essential requirements of the following European directives and with the corresponding national regulations:
  - Directive «Machinery» 2006/42/EC,
  - Directive «Low voltage» 2006/95/EC,
  - Directive «Electromagnetic compatibility» 2004/108/EC,
  - Regulation (EC) n°1935/2004 «Materials and articles intended to come into contact with food»,
  - Regulation (EU) n°10/2011 «Plastic materials and articles intended to come into contact with food»,
  - Directive «Reduction of Hazardous Substances (RoHS) 2002/95/EC,
  - Directive «WEEE» 2002/96/EC,
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:
  - EN 12100 -1 & 2 - 2004: Safety of machinery – General principles for design,
  - EN 60204-1 -2006: Safety of machinery – Electrical equipment of machines,
  - EN 12852: Food Processors and Blenders,
  - EN 1678-1998: Vegetable Cutting Machines,
  - EN 454: Blender-Mixers,
  - EN 12853: Hand-held Blenders and Whisks (stick blenders),
  - EN 14655: Bread Slicers,
  - EN 13208: Vegetable Preparation Machines,
  - EN 13621: Salad Spinners,
  - EN 60529-2000: Degrees of protection,
    - IP 55 for the electrical controls,
    - IP 34 for the machines.

Signed in Montceau en Bourgogne on 19 February 2013

Alain NODET  
Industrial Director

A handwritten signature in black ink, appearing to be "Alain Nodet", written over a horizontal line.

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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 consignee 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 or three-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.

## 50 or 60 Hz single-phase power supply


- The appliance runs on single-phase or three-phase current as far as the variator, which turns the current into variable frequency 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 (mm²)	GFCI (Ph + N or 3 Ph)		
			Gauge (A)	Threshold (mA)	
Blixer® 8 V.V.	200 - 240V 50 or 60 Hz <b>Single-phase</b>	6	25	30 mA	
Blixer® 10 V.V.					
Blixer® 15 V.V.	380 - 440V 50 or 60 Hz <b>Three-phase</b>	2.5	20		
Blixer® 20 V.V.					

Appliance	Mains supply	Conductor Cross-section (mm²)	GFCI (Ph + N or 3 Ph)		
			Gauge (A)	Threshold (mA)	
Blixer® 8 V.V.	200 - 240V 50 or 60 Hz <b>Three-phase</b>	2.5	20	30 mA	
Blixer® 10 V.V.					
Blixer® 15 V.V.		6	25		
Blixer® 20 V.V.					

# 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.

## UNPACKING

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

## 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, as they are extremely sharp.

## ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 24) and make sure that all the attachments are correctly positioned.

## USE

- 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.

## CLEANING

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

- For plastic parts, do not use detergents that are too alkaline (e.g., 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 unplug 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 or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Service if something appears to be wrong.



## INTRODUCTION TO YOUR NEW- BLIXER® 8 • BLIXER® 10 • BLIXER® 15 • BLIXER® 20 • BLIXER® 8 V.V. • BLIXER® 10 V.V. • BLIXER® 15 V.V. • BLIXER® 20 V.V. CUTTER MIXER

Robot-coupe has developed a new concept in appliance: the **BLIXER®**.

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

The **BLIXER®** is perfectly geared to professional needs. It can perform any number of tasks which you will soon discover as you use it.

The **BLIXER®** will make it easy to prepare mixed liquid or semi-liquid, raw or cooked meals.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning are easily fitted or removed.

To make things easier for you, this manual gives a breakdown of all the various fitting operations.

For optimum convenience, this manual describes the various fitting operations on a step-by-step basis.

It places special emphasis on explaining the various actions that cause the motor to stop, as the appliance is equipped with safety devices which prevent access to the cutting assembly until it has come to a complete standstill.

This manual contains important information designed to help you get the most out of your **BLIXER®**.

**We therefore recommend that you read this carefully before using your appliance.**

## SWITCHING ON THE MACHINE



### • ADVICE ON ELECTRICAL CONNECTION

Before plugging in, check that your power supply corresponds to that indicated on the machine rating plate.

**Blixer® 8 • Blixer® 10 • Blixer® 15 • Blixer® 20 •  
Blixer® 8 V.V. • Blixer® 10 V.V. • Blixer® 15 V.V. •  
Blixer® 20 V.V.**

ROBOT-COUPÉ models are fitted with various types of motors :

220V/ 60 Hz / 3

230V/ 50 Hz / 3

380V/ 60 Hz / 3

400V/ 50 Hz / 3

The machine is supplied with a cable to which you simply attach the appropriate electrical plug for your system or wire to your isolator box, if wiring to an isolator box this should be undertaken by a qualified electrician. 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-COUPÉ does not require a neutral wire.

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

If this is not the case, contact your technical support service.

### Blixer® 8 V.V. • Blixer® 10 V.V. Single phase

Robot-Coupe equips these models with variators supplied with:

200V- 240V / 50 Hz or 60 Hz / 1

The machine is supplied with a cable to which you simply attach the appropriate electrical plug for your system or wire to your isolator box, if wiring to an isolator box this should be undertaken by a qualified electrician. The cable has four wires, one earth wire, plus three phase wires.


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


If this is not the case, contact your technical support service.

### • CONTROL PANEL

**Blixer® 8 • Blixer® 10 • Blixer® 15 • Blixer® 20 :**

Red switch  = "Off" button

Green switch  = "On" button 1<sup>st</sup> speed  
(1500 or 1800 rpm)

Green switch  = "On" button 2<sup>nd</sup> speed  
(3000 or 3600 rpm)

Black switch  = Pulse control

Green indicator = Safety indicators

**Blixer® 8 V.V. • Blixer® 10 V.V. • Blixer® 15 V.V. •  
Blixer® 20 V.V. :**

Speed variation from 300 to 3500 rpm.

Red switch  = "Off" button

Green switch  = "On" button

Black switch  = Pulse control

Potentiometer = Speed regulation

Green indicator = Safety indicators

## ASSEMBLY

### • MACHINE



1) With the motor base facing you, position the bowl on the motor shaft so that the handle on your left is near the control panel.

2) Pressing down on the handles, turn the bowl firmly in an anticlockwise direction until it locks into place.



3) Position the blade mounted on the motor shaft. Then rotate it so that it is lowered right down to the bottom of the bowl.

Always check that the blade is correctly positioned at the bottom of the bowl before adding the ingredients to be processed.



The BLIXER® 8 is supplied with a fine-serrated 2-blade assembly.

The BLIXER® 10, 15 and 20 models are supplied with a fine-serrated 3-blade assembly.

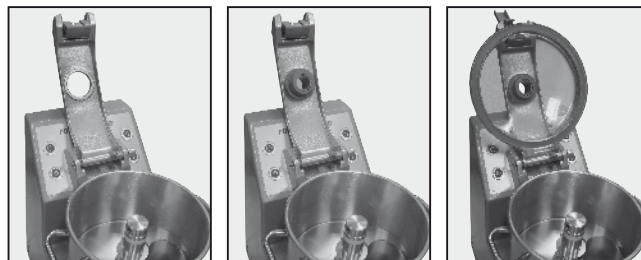
### • If the lid parts are already assembled:

4) Place the lid assembly in the correction position. Next, insert the metal pin as far as it will go.



### • If the lid parts have not been assembled:

4) Position the end of the lid arm in the hinge. Next, insert the metal pin as far as it will go (drawing 1). Push the lid guide through the lid arm hole and screw the cone into the top of the guide (drawing 2). Clip the lid onto the guide and turn it so that the dimples are beneath the lid arm (drawing 3).



5) Close the lid by securing the locking hook to the edge of the bowl and pushing the handle down.

The machine is now ready for operation.

The green indicator light should be on.



## WARNING

There is a green safety indicator light on the control panel of the motor unit. If this green light does not come on, consult the relevant paragraph. A flashing green light means that the conditions for the safe operation of the machine have not all been met. Check that the bowl, lid arm and lid are all correctly positioned. As soon as the light stops flashing and stays on, you can use your machine.

## USES AND EXAMPLES

### HOSPITAL USES

#### SPOON FEEDING

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

#### SEMI-LIQUID FEEDING

This simply entails diluting spoon-feeding preparations:

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

#### LIQUID FEEDING (for use via tubes)

- Soups and any preparations that can be liquidized

### DELICATESSEN USES

- **Butter mixtures:** snail butter, salmon butter, anchovie butter...
- **Sauces:** green sauce, mayonnaise, remoulade, ailloli, emulsified sauces with tomatoes, cream, parsley...
- **Vegetable mousses.**
- **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 (hazard of electrocution) and handle the blades with care (hazard of injury).

- **MOTOR UNIT**

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

- **BOWL**

After removing the lid, release the bowl by pressing the trigger built into the handle. It can then be lifted vertically from the motor support. If the bowl contains a liquid preparation, leave the blade assembly inside to ensure that it remains completely watertight.

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.

The bowl can be prewashed by pouring hot water into it and running the machine for a few minutes.

- **BLADE (See page 29)**

The BLIXER® 8 is supplied with a fine-serrated 2-blade assembly.

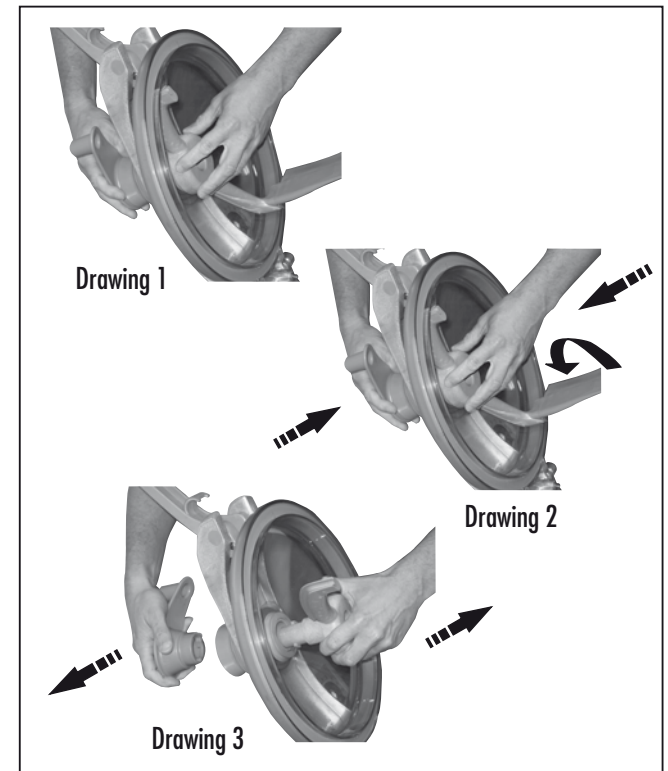
The BLIXER® 10, 15 and 20 models are supplied with a fine-serrated 3-blade assembly.

The 100% stainless-steel blade assemblies of our BLIXER® can be taken apart 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 arm in one hand and the hub in the other hand (drawing1). 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).



### 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.



### IMPORTANT

Like the bowl and lid, the blade assembly should also be removed for cleaning after use.

Always dry all the metal parts carefully, especially the blades, to avoid oxidization

## MAINTENANCE

### • DISMANTLING THE BLADE ASSEMBLY

1) BLIXER® 8 • BLIXER® 10 • BLIXER® 15 •  
BLIXER® 20 blade

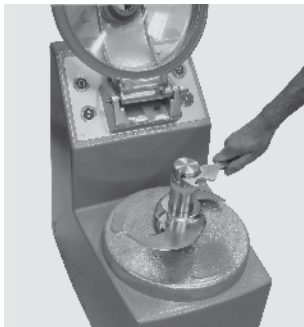
- Disconnect the machine.
- Remove the bowl.
- Position the blade tool on the motor shaft.



- Slide the cutter right down the motorshaft.
- Make sure that the lower blade is resting on top of the blade tool.



- Loosen the locking nut with the metal wrench.

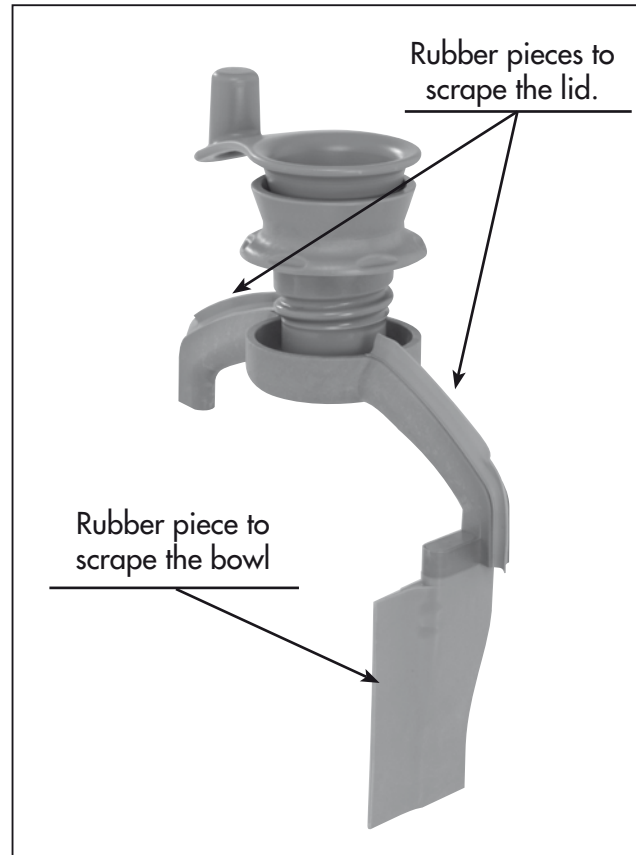


- To replace the knife, simply do the same in reverse.

### • 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.



### • BLADES

The blades do not need to be sharpened.

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.

### • SEAL

The seal on the motorshaft should be lubricated regularly using a food safe lubricant.

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

### • LID SEAL

The lid is designed to be completely watertight. In order to ensure that it remains that way, you may have to change the seal occasionally, depending on how regularly you use your machine.

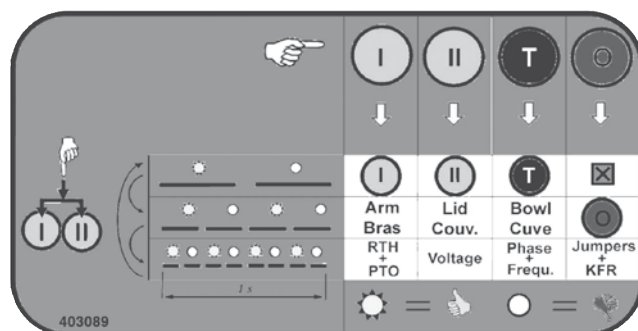
If you do not use your machine regularly, between uses it is advisable to leave the lid open to preserve all these features.

## DIAGNOSTIC SYSTEM

Your appliance is equipped with a light that indicates the operational status of your machine:

- **no green light**: see paragraph 1.
- **green flashing light**: see paragraph 2.
- **continuous green light**: your appliance is ready to run.

### • DUAL-SPEED VERSION



## R E M E M B E R

- Always switch your machine off before carrying out any cleaning or maintenance.
- All repair and maintenance work must be carried out by a qualified technician.

### 1) No green light

This means that either your appliance is switched off or there is a problem with the power supply.

Measure the voltage at the power outlet and check that the plug is correctly wired.

(If the problem persists, see\*).

### 2) Flashing green light



## R E M E M B E R

After switching your appliance on, open and close the lid to check that the machine is working properly. If it is, the green light will stop flashing and stay on.

One or more of the safety devices is not responding.

These safety devices comprise 3 presence sensors, a thermal relay and a motor overload protector.

The indicator light and the buttons offer a means of testing the machine's components and safety devices before performing any sort of intervention.

There is no point continuing with the test once you have detected a fault. Instead, rectify the problem and start the test afresh.

### • General points:

The enclosed table is intended to help you follow the test procedure.

Each blank square corresponds to the element being tested.

Each of the 4 columns corresponds to one of the 4 buttons pressed one after the other by the operator.

The 3 rows correspond to the 3 successive test levels. You can change the level by simultaneously pressing **buttons I and II**. Each level is indicated by increasingly rapid flashing of the green light: slow for the first level, faster for the second and very fast for the third. To return to testing level 1, the buttons must be simultaneously pressed a further time.

When none of the buttons is being pressed, the light flashes to indicate the testing level. When one of the buttons is continuously pressed, it indicates the result of the relevant test: on = OK, off = problem.

### • Test sequence:

When the green light flashes, start by pressing button I to test that it is working properly (as the buttons are used to test the machine, it is only logical to check that they themselves are working properly).

Press **buttons II and T** to test that they are working, too.

At this level, **button 0** does not test anything.

Press **buttons I and II** simultaneously to move up to testing level 2, indicated by more rapid flashing of the indicator light. At level 2, **buttons I, II, T and 0** allow you to test the presence sensors of the lid, the base and the bowl, and the contact of **button 0**, respectively.

Press **buttons I and II** simultaneously to move up to testing level 3, indicated by very rapid flashing of the indicator light. At level 3, **buttons I, II, T and 0** allow you to test the thermal relay and the motor overload protector, the mains voltage, the phase-frequency detector, and the location of the jumpers and braking relay, respectively.

Press **buttons I and II** simultaneously to return to the normal flashing speed and therefore to testing level 1.

### • Checks

#### Level 1 and level 2 button 0 test:

If one of the button tests indicates a problem, check the button's contact block and wiring.

#### Level 2:

If the test reveals a problem with one of the presence sensors, check that the removable parts of your cutter mixer (bowl, lid and arm) are all in place. If the problem persists, check the presence sensors themselves and their wiring.

### Level 3:

If you have not been using your machine intensively, when it may be quite normal for the motor to overheat and trigger the thermal relay and/or overload protector:

- If the test indicates that the thermal relay is faulty, check that the latter is correctly set (automatic position and current intensity in accordance with the diagram);
- If the test indicates that the motor overload protector is faulty, check the latter's wiring;
- If a «voltage» or «Phase + Frequ» error message is displayed, check that the machine is supplied with the correct voltage. Also check that the plug is correctly wired.
- If a «Jumpers + KFR» error message is displayed, check that the location of the configuration jumpers on the board corresponds to that indicated in the electrical diagram, according to the mains supply.

\* If the latter problems persist, the control board must be changed.

The flashing of the green light indicates which element needs to be checked.

A rapidly flashing light indicates that either the base (ISBC) or the lid (ISCO) presence sensor is posing a problem. Press button I to determine which of these two components needs to be checked. If the light continues to flash the same way as before when you press button I, check the lid arm sensor.

If, on the other hand, the light starts to flash more slowly and asymmetrically (longer off than on), check the lid sensor.

Asymmetrical flashing (longer on than off) means that the bowl sensor needs to be checked (ISCU).

Slow flashing means that either the contact of the STOP button (BPA) or the motor protector (PTO) is posing a problem. Press button T to determine which of these two components needs to be checked. If the flashing does not change when you press button T, check the contact of the STOP button.

If, on the other hand, the flashing becomes asymmetrical (longer on than off), check the motor overload protector.

For further details about the tests, see the previous paragraph on dual-speed models.

### • VARIABLE SPEED VERSION

		Etat LED / LED state Sans action / No action	Presser Press	2 <sup>ème</sup> Etat LED / 2 <sup>ème</sup> LED state Bouton maintenu / Switch press	Contrôle Check
Allumé / ON					Prêt / Ready
Clignotement Blinking	Rapide Fast		BPM		ISBC
					ISCO
	Clin d'oeil Winking				ISCU
	Lent Slow		BPP		BPA
					PTO
Eteinte / OFF					Alimentation Supply

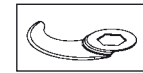
## FITTING AND USING THE BLADE ASSEMBLY



Screw  
nut



Plastic  
ring



Blade



Long ring



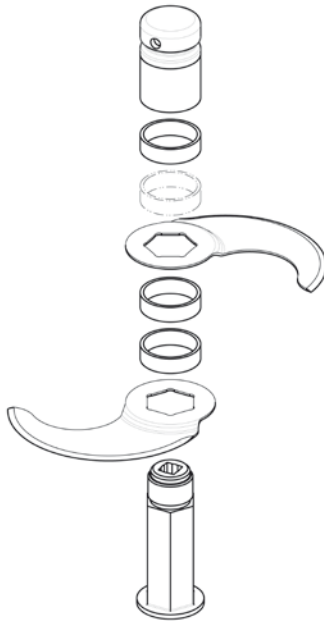
Narrow  
spacer



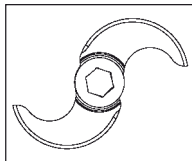
Blade  
shaft

### • 2-BLADE ASSEMBLY:

We recommend you use the two-blade assembly for processing small amounts.

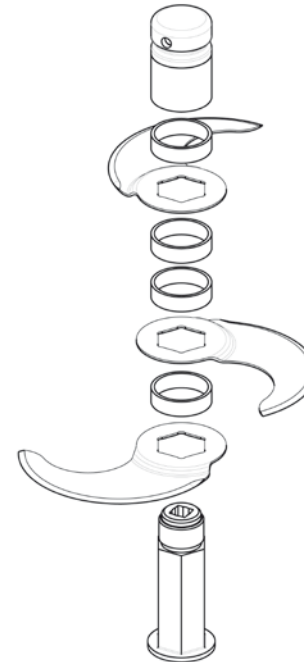


Correct positioning of 2-blade assembly (top view)

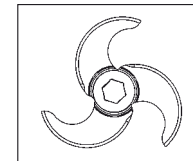


### • 3-BLADE ASSEMBLY (except for the BLIXER® 8):

We recommend you use the 3-blade assembly for processing large quantities of more than half the maximum limit indicated, with the exception of liquid or blended preparations for which we strongly recommend you use the 2-blade assembly. **For preparations of this kind, it is recommended you use the first speed in order to obtain the best results.**



Correct positioning of 3-blade assembly (top view)



**DISMANTLING:**

- Unscrew the screw nut.
- Remove the rings and blades.

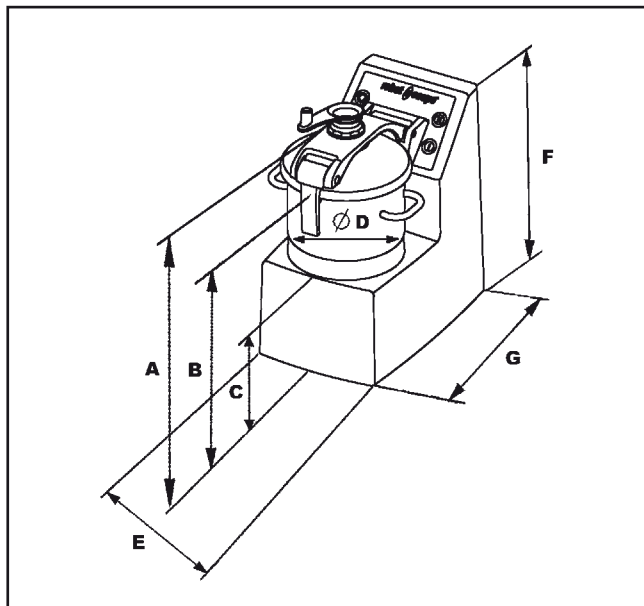
**MONTAGE:**

- Fit the blades and spacers so that they are the right distance apart, according to the:
  - type
  - weight and
  - volume of the foodstuffs to be processed.

**WARNING:** The plastic spacer goes below the nut + long spacer assembly.

## TECHNICAL SPECIFICATIONS

### • WEIGHT & DIMENSIONS



Models	Dimensions (in mm)							Weight (Kg)	
	A	B	C	D	E	F	G	Net	Gross
Blixer® 8	585	445	255	300	315	525	545	40	52
Blixer® 8 V.V.									
Blixer® 10	660	520	280	300	345	600	560	45	57
Blixer® 10 V.V.									
Blixer® 15	680	540	300	340	370	620	615	49	62
Blixer® 15 V.V.									
Blixer® 20	760	620	315	340	380	700	630	75	88
Blixer® 20 V.V.									

### • WORKING HEIGHT

We recommend that you position the BLIXER® 8 - BLIXER® 8 V.V. - BLIXER® 10 - BLIXER® 10 V.V. on a stable worktop so that the upper edge of the large feed head is at a height of between 1.20 and 1.30 m.

We advise you to position your BLIXER® 15 - BLIXER® 15 V.V. - BLIXER® 20 - BLIXER® 20 V.V. on a stable surface. There is no recommended working height since this is a floor-standing model.

### • NOISE LEVEL

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

### • ELECTRICAL DATA

BLIXER® 8 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Intensity (Amp.)
230V/50 Hz / 3	1500		230 V = 8,5 400 V = 4,8
400V/50 Hz / 3		3000	230 V = 10 400 V = 5,5
220V/60 Hz / 3	1800		230 V = 10 400 V = 5,5
380V/60 Hz / 3		3600	230 V = 11 400 V = 6

Monophase or Three phase machine BLIXER® 8 V.V.

Motor	Speed 1 (rpm)	Intensity (Amp.)
200 - 240 V/50-60 Hz / 1	300	21
200 - 240 V/50-60 Hz / 3	to 3500	14,3

BLIXER® 10 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Intensity (Amp.)
230V/50 Hz / 3	1500		230 V = 10 400 V = 6
400V/50 Hz / 3		3000	230 V = 11 400 V = 6
220V/60 Hz / 3	1800		230 V = 10 400 V = 6
380V/60 Hz / 3		3600	230 V = 11 400 V = 6,5

Monophase or Three phase machine BLIXER® 10 V.V.

Motor	Speed 1 (rpm)	Intensity (Amp.)
200 - 240 V/50-60 Hz / 1	300	21
200 - 240 V/50-60 Hz / 3	to 3500	14,3

BLIXER® 15 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Intensity (Amp.)
230V/50 Hz / 3	1500		230 V = 13 400 V = 7
400V/50 Hz / 3		3000	230 V = 12 400 V = 6,5
220V/60 Hz / 3	1800		230 V = 11 400 V = 6,5
380V/60 Hz / 3		3600	230 V = 12 400 V = 7

Monophase or Three phase machine BLIXER® 15 V.V.

Motor	Speed 1 (rpm)	Intensity (Amp.)
200 - 240 V/50-60 Hz / 1	300	21,7
200 - 240 V/50-60 Hz / 3	to 3500	11,6



## BLIXER® 20 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Intensity (Amp.)
230V/50 Hz / 3	1500		230 V = 16,3 400 V = 9,4
400V/50 Hz / 3		3000	230 V = 17,5 400 V = 10,1
220V/60 Hz / 3	1800		230 V = 16,3 400 V = 9,4
380V/60 Hz / 3		3600	230 V = 17,3 400 V = 10

## Monophase or Three phase machine BLIXER® 20 V.V.

Motor	Speed 1 (rpm)	Intensity (Amp.)
200 - 240 V/50-60 Hz / 1	300	24,8
200 - 240 V/50-60 Hz / 3	to 3500	11,6

- Power shown on data plate.

## SAFETY



## WARNING

The blades are extremely sharp. Handle with care.

This **ROBOT-COUPÉ** range of **BLIXER®** is equipped with a mechanical safety system and a motor brake. Moreover, the machine will not operate unless the bowl and lid are correctly positioned on the motor base.

Once the lid is opened, the motor stops.

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

These models are fitted with a **thermal failsafe** which automatically switches the motor off if it is overloaded or has been left running for too long.

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



## 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.**

## STANDARDS

Consult the declaration of compliance on page 2.



Index	Pièce / Part	Désignation	Description
1	<b>59 396</b>	ECROU DE COUTEAU	BLADE LOCKING NUT
2	<b>117 225S</b>	BAGUE INOX 45 MM	STAINLESS STEEL 45 MM RING
3	<b>59 279</b>	BAGUE COUTEAU PLASTIQUE 15 MM	PLASTIC RING 15 MM
4	<b>100 792S</b>	BAGUE INOX 15 MM	STAINLESS STEEL 15 MM RING
5	<b>59 282</b>	LAME DENTÉE	FINE SERRATED BLADE
6	<b>119 200S</b>	CLEF DEMONTE COUTEAU	KNIFE WRENCH
7	<b>59 291</b>	DEMONTE COUTEAU	KNIFE TOOL
8	<b>59 292</b>	AIMANT CUVE	BOWL MAGNET
9	<b>59 293</b>	DOUILLE PORTE JOINTS	SEALING SOCKET
10	<b>500 901S</b>	JOINT V RING	V RING
11	<b>501 624S</b>	BAGUE ETANCHEITE	LIP SEAL
12	<b>502 670S</b>	JOINT TORIQUE	O RING
13	<b>59 294</b>	SUPPORT MOTEUR	MOTOR SUPPORT
14	<b>59 299</b>	APPUI CUVE (X3)	BOWL REST (X3)
15	<b>59 300</b>	SECURITE CUVE	BOWL SECURITY
16	<b>59 310</b>	DÉFLECTEUR ET GUIDE D'EAU	DEFLECTOR AND WATER PROTECTOR
17	<b>59 311</b>	VENTILATEUR	MOTOR FAN
18	<b>59 313</b>	CONE DE COUVERCLE	LID FUNNEL
19	<b>59 314</b>	ENS BRAS ET COUVERCLE	LID AND ARM ASSEMBLY
20	<b>59 315</b>	DOUILLE DE CENTRAGE (X2)	CENTERING WASHER (X2)
21	<b>59 316</b>	DOIGT DE SÉCRUITÉ	SECURITY PISTON
22	<b>59 317</b>	ENSEMBLE POIGNÉE	LID HANDLE ASSEMBLY
23	<b>59 318</b>	APPUI DE COUVERCLE	LID GUIDE
24	<b>59 319</b>	ENSEMBLE COUVERCLE	LID ASSEMBLY
25	<b>59 320</b>	COUVERCLE	LID
26	<b>59 321</b>	ENSEMBLE AIMANT COUVERCLE	LID MAGNET ASSEMBLY
27	<b>59 322</b>	JOINT DE COUVERCLE	LID GASKET
28	<b>59 328</b>	ENS CHARNIÈRE	HINGE ASSEMBLY
29	<b>59 329</b>	BUTÉE DE BRAS	LID ARM REST
30	<b>59 315</b>	DOUILLE DE CENTRAGE (X2)	CENTERING WASHER (X2)
31	<b>59 330</b>	VOYANT	LIGHT
32	<b>59 331</b>	SÉCURITÉ COUVERCLE	LID SECURITY
33	<b>59 332</b>	SECURITÉ DE BRAS	LID SUPPORT SECURITY
34	<b>501 258S</b>	INTERRUPTEUR SECURITE	SECURITY SWITCH
35	<b>507 250S</b>	INTERRUPTEUR SECURITE	SECURITY SWITCH
36	<b>59 333</b>	AXE CHARNIÈRE	HINGE PIN
37	<b>59 484</b>	BOUTON ARRÊT	STOP BUTON
38	<b>59 487</b>	BOUTON PULSE	PULSE BUTON
39	<b>59 486</b>	BOUTON II	II BUTON
40	<b>59 485</b>	BOUTON I	I BUTON
41	<b>59 395</b>	POIGNEE RACLEUR	BLIXER ARM HANDLE
42	<b>59 390</b>	ENSEMBLE RACLEURS COUVERCLE	LID SCRAPERS ASSEMBLY
43	<b>59 335</b>	CARTE DE COMMANDE	PCB
44	<b>502 495S</b>	FUSIBLE 10X38	10X38 FUSE
45	<b>502 442S</b>	FUSIBLE 5X20	5X20 FUSE
46	<b>59 339</b>	SUPPORT CARTE	PCB SUPPORT
47	<b>59 336</b>	FAISCEAU DE CONNEXION	CONNECTION WIRES
48	<b>59 337</b>	PROTECTION CARTE	PCB PROTECTION
49	<b>59 338</b>	TRAPPE	FLAP DOOR
50	<b>59 340</b>	JOINT TRAPPE ACCES	FLAP DOOR SEAL
51	<b>59 341</b>	CABLE	POWER CORD
52	<b>501 773S</b>	PASSE-FIL	WIRE DUCK
53	<b>59 342</b>	PIED COMPLET	FOOT ASSEMBLY
54	<b>100 790S</b>	PIED	FOOT
55	<b>59 453</b>	ENSEMBLE CACHE-VIS (X4)	MOTOR BOLT CUP KIT (X4)

Index	Désignation	Description
<b>A</b>	ENS COUTEAU LAMES DENTÉES	FINE SERRATED BLADE ASSEMBLY
<b>B</b>	SUPPORT COUTEAU	BLADE SUPPORT
<b>C</b>	CUVE	BOWL
<b>D</b>	PLAQUE FRONTALE	FRONT PLATE
<b>E</b>	SOCLE	BASE ASSEMBLY
<b>F</b>	GUIDE D'AIR	AIR DEFLECTOR
<b>G</b>	ENS. BRAS RACLEUR	SCRAPER ARM ASSEMBLY
<b>H</b>	ENS. RACLEUR CUVE	SCRAPER BOWL ASSEMBLY
<b>I</b>	ENSEMBLE DE COMMANDE	COMMAND ASSEMBLY
<b>J</b>	RELAIS THERMIQUE	THERMAL RELAY
<b>K</b>	CONTACTEUR	CONTACTOR
<b>M</b>	MOTEUR	MOTOR

Type	Machine	Voltage	A	B	C	D	E	F
<b>BLIXER 8</b> - 528 -----	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>27 377</b>	<b>101 636S</b>	<b>59 264</b>	<b>59 398</b>	<b>59 344</b>	<b>59 346</b>
	<b>Machine</b>	<b>Voltage</b>	<b>G</b>	<b>H</b>				
	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>59 381</b>	<b>59 385</b>				
	<b>Machine</b>	<b>Voltage</b>	<b>I</b>	<b>J</b>	<b>K</b>	<b>M</b>		
	<b>21 311</b>	<b>400/50/3</b>	<b>59 404</b>	<b>59 349</b>	<b>59 347</b>	<b>59 351</b>		
	<b>21 313</b>	<b>220/60/3</b>	<b>59 403</b>	<b>59 350</b>	<b>59 348</b>	<b>59 352</b>		
	<b>21 314</b>	<b>380/60/3</b>	<b>59 404</b>	<b>59 349</b>	<b>59 347</b>			
	<b>21 315</b>	<b>230/50/3</b>	<b>59 403</b>	<b>59 350</b>	<b>59 348</b>	<b>59 351</b>		
	<b>21 316</b>	<b>200/60/3</b>				<b>59 352</b>		

Type	Machine	Voltage	A	B	C	D	E	F
<b>BLIXER 10</b> - 530 -----	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>27 378</b>	<b>101 967S</b>	<b>59 265</b>	<b>59 399</b>	<b>59 354</b>	<b>59 355</b>
	<b>Machine</b>	<b>Voltage</b>	<b>G</b>	<b>H</b>				
	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>59 382</b>	<b>59 386</b>				
	<b>Machine</b>	<b>Voltage</b>	<b>I</b>	<b>J</b>	<b>K</b>	<b>M</b>		
	<b>21 411</b>	<b>400/50/3</b>	<b>59 404</b>	<b>59 349</b>	<b>59 347</b>	<b>59 357</b>		
	<b>21 413</b>	<b>220/60/3</b>	<b>59 403</b>	<b>59 350</b>	<b>59 348</b>	<b>59 358</b>		
	<b>21 414</b>	<b>380/60/3</b>	<b>59 404</b>	<b>59 349</b>	<b>59 347</b>			
	<b>21 415</b>	<b>230/50/3</b>	<b>59 403</b>	<b>59 350</b>	<b>59 348</b>	<b>59 357</b>		
	<b>21 416</b>	<b>200/60/3</b>				<b>59 358</b>		

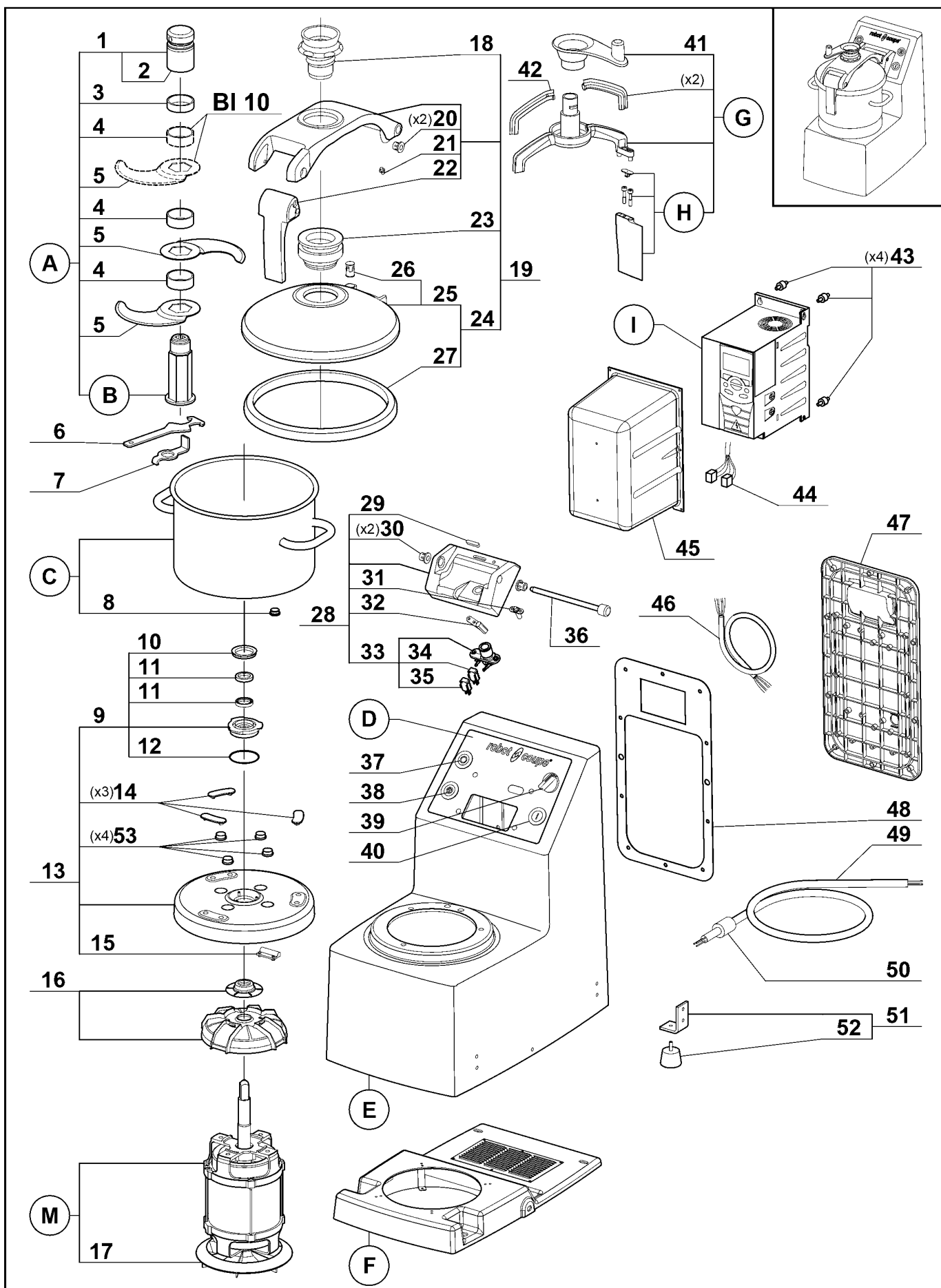
**robotcoupe®**

**BLIXER® 8E V.V.**  
**BLIXER® 10E V.V.**

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Index	Pièce / Part	Désignation	Description
1	<b>59 396</b>	ECROU DE COUTEAU	BLADE LOCKING NUT
2	<b>117 225S</b>	BAGUE INOX 45 MM	STAINLESS STEEL 45 MM RING
3	<b>59 279</b>	BAGUE COUTEAU PLASTIQUE 15 MM	PLASTIC RING 15 MM
4	<b>100 792S</b>	BAGUE INOX 15 MM	STAINLESS STEEL 15 MM RING
5	<b>59 282</b>	LAME DENTÉE	FINE SERRATED BLADE
6	<b>119 200S</b>	CLEF DEMONTE COUTEAU	KNIFE WRENCH
7	<b>59 291</b>	DEMONTE COUTEAU	KNIFE TOOL
8	<b>59 292</b>	AIMANT CUVE	BOWL MAGNET
9	<b>59 293</b>	DOUILLE PORTE JOINTS	SEALING SOCKET
10	<b>500 901S</b>	JOINT V RING	V RING
11	<b>501 624S</b>	BAGUE ETANCHEITE	LIP SEAL
12	<b>502 670S</b>	JOINT TORIQUE	O RING
13	<b>59 294</b>	SUPPORT MOTEUR	MOTOR SUPPORT
14	<b>59 299</b>	APPUI CUVE (X3)	BOWL REST (X3)
15	<b>59 300</b>	SECURITE CUVE	BOWL SECURITY
16	<b>59 310</b>	DÉFLECTEUR ET GUIDE D'EAU	DEFLECTOR AND WATER PROTECTOR
17	<b>59 311</b>	VENTILATEUR	MOTOR FAN
18	<b>59 313</b>	CONE DE COUVERCLE	LID FUNNEL
19	<b>59 314</b>	ENS BRAS ET COUVERCLE	LID AND ARM ASSEMBLY
20	<b>59 315</b>	DOUILLE DE CENTRAGE (X2)	CENTERING WASHER (X2)
21	<b>59 316</b>	DOIGT DE SÉCRUITÉ	SECURITY PISTON
22	<b>59 317</b>	ENSEMBLE POIGNÉE	LID HANDLE ASSEMBLY
23	<b>59 318</b>	APPUI DE COUVERCLE	LID GUIDE
24	<b>59 319</b>	ENSEMBLE COUVERCLE	LID ASSEMBLY
25	<b>59 320</b>	COUVERCLE	LID
26	<b>59 321</b>	ENSEMBLE AIMANT COUVERCLE	LID MAGNET ASSEMBLY
27	<b>59 322</b>	JOINT DE COUVERCLE	LID GASKET
28	<b>59 328</b>	ENS CHARNIÈRE	HINGE ASSEMBLY
29	<b>59 329</b>	BUTÉE DE BRAS	LID ARM REST
30	<b>59 315</b>	DOUILLE DE CENTRAGE (X2)	CENTERING WASHER (X2)
31	<b>59 330</b>	VOYANT	LIGHT
32	<b>59 331</b>	SÉCURITÉ COUVERCLE	LID SECURITY
33	<b>59 332</b>	SECURITÉ DE BRAS	LID SUPPORT SECURITY
34	<b>501 258S</b>	INTERRUPTEUR SECURITE	SECURITY SWITCH
35	<b>507 250S</b>	INTERRUPTEUR SECURITE	SECURITY SWITCH
36	<b>59 333</b>	AXE CHARNIÈRE	HINGE PIN
37	<b>59 484</b>	BOUTON ARRÊT	STOP BUTON
38	<b>59 487</b>	BOUTON PULSE	PULSE BUTON
39	<b>59 001</b>	BOUTON POTENTIOMETRE	POTENTIOMETER BUTON
40	<b>59 485</b>	BOUTON I	I BUTON
41	<b>59 395</b>	POIGNEE RACLEUR	BLIXER ARM HANDLE
42	<b>59 390</b>	ENSEMBLE RACLEURS COUVERCLE	LID SCRAPERS ASSEMBLY
43	<b>59 408</b>	PLOTS (X4)	STUDS (X4)
44	<b>59 410</b>	FAISCEAU MOTEUR	MOTOR WIRES
45	<b>59 337</b>	PROTECTION CARTE	PCB PROTECTION
46	<b>59 407</b>	FAISCEAU V.V.	V.V. WIRES
47	<b>59 427</b>	TRAPPE V.V.	V.V. FLAP DOOR
48	<b>59 340</b>	JOINT TRAPPE ACCES	FLAP DOOR SEAL
49	<b>59 341</b>	CABLE	POWER CORD
50	<b>501 773S</b>	PASSE-FIL	WIRE DUCK
51	<b>59 342</b>	PIED COMPLET	FOOT ASSEMBLY
52	<b>100 790S</b>	PIED	FOOT
53	<b>59 453</b>	ENSEMBLE CACHE-VIS (X4)	MOTOR BOLT CUP KIT (X4)



Index	Désignation	Description
<b>A</b>	ENS COUTEAU LAMES DENTÉES	FINE SERRATED BLADE ASSEMBLY
<b>B</b>	SUPPORT COUTEAU	BLADE SUPPORT
<b>C</b>	CUVE	BOWL
<b>D</b>	PLAQUE FRONTALE	FRONT PLATE
<b>E</b>	SOCLE	BASE ASSEMBLY
<b>F</b>	GUIDE D'AIR	AIR DEFLECTOR
<b>G</b>	ENS. BRAS RACLEUR	SCRAPER ARM ASSEMBLY
<b>H</b>	ENS. RACLEUR CUVE	SCRAPER BOWL ASSEMBLY
<b>I</b>	VARIATEUR	VARIATOR
<b>M</b>	MOTEUR	MOTOR

Type	Machine	Voltage	A	B	C	D	E	F
BLIXER 8 - 529 ----- --	TOUTES ALL	TOUS ALL	27 377	101 636S	59 264	59 422	59 344	59 346
	Machine	Voltage	G	H	M			
	TOUTES ALL	TOUS ALL	59 381	59 385	59 351			
	Machine	Voltage	I					
	21 305	200-240/1	59 409					
21 306	200-240/3	59 411						

Type	Machine	Voltage	A	B	C	D	E	F
BLIXER 10 - 531 ----- --	TOUTES ALL	TOUS ALL	27 378	101 967S	59 265	59 423	59 354	59 355
	Machine	Voltage	G	H	M			
	TOUTES ALL	TOUS ALL	59 382	59 386	59 357			
	Machine	Voltage	I					
	21 405	200-240/1	59 412					
21 406	200-240/3	59 426						

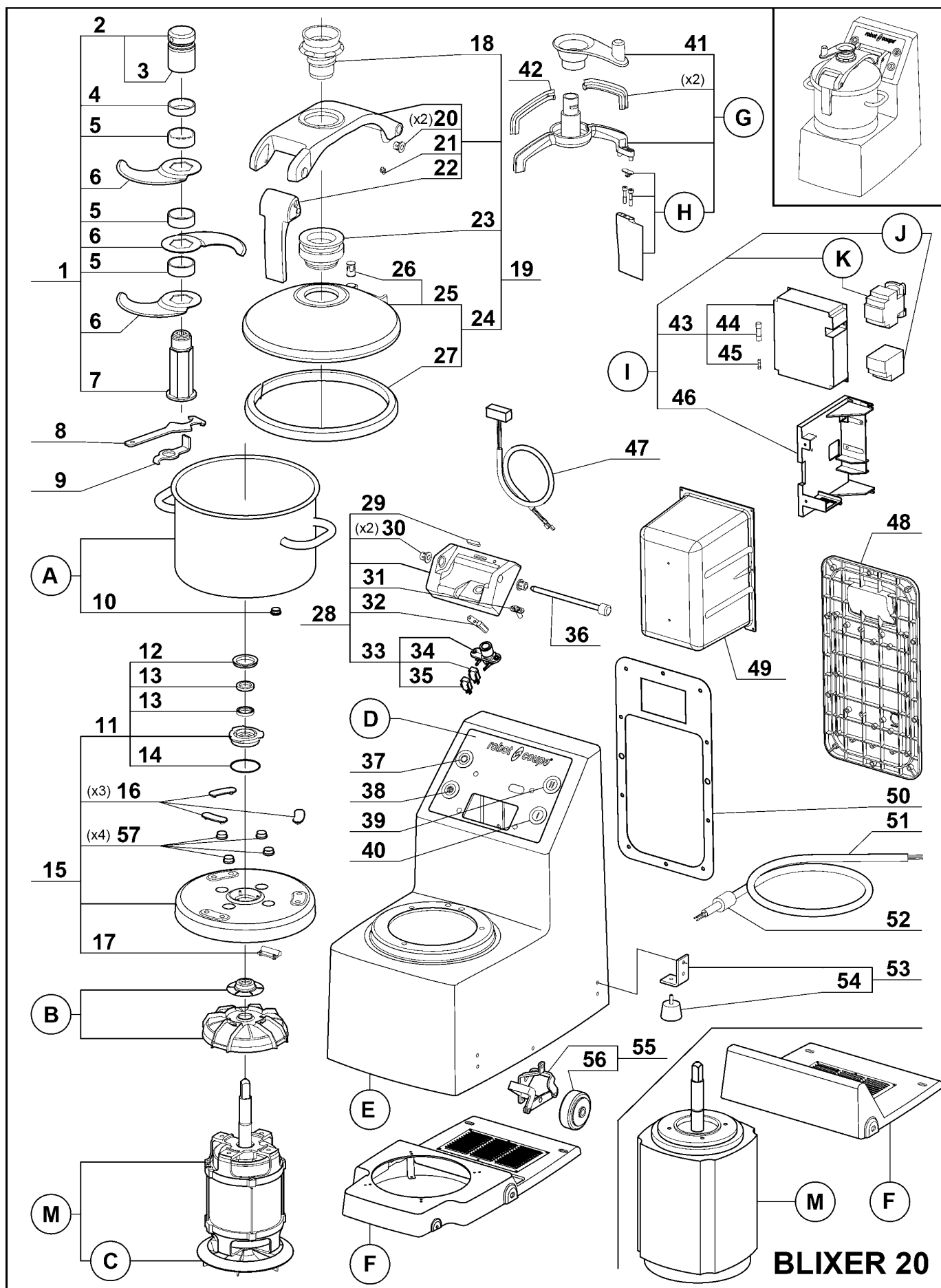
**robotcoupe®**

**BLIXER® 15E**  
**BLIXER® 20E**

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1	<b>57 102</b>	ENS COUTEAU LAMES DENTÉES	FINE SERRATED BLADE ASSEMBLY
2	<b>59 396</b>	ECROU DE COUTEAU	BLADE LOCKING NUT
3	<b>117 225S</b>	BAGUE INOX 45 MM	STAINLESS STEEL 45 MM RING
4	<b>59 279</b>	BAGUE COUTEAU PLASTIQUE 15 MM	PLASTIC RING 15 MM
5	<b>100 792S</b>	BAGUE INOX 15 MM	STAINLESS STEEL 15 MM RING
6	<b>59 359</b>	LAME DENTÉE	FINE SERRATED BLADE
7	<b>101 967S</b>	SUPPORT COUTEAU	BLADE SUPPORT
8	<b>119 200S</b>	CLEF DEMONTE COUTEAU	KNIFE WRENCH
9	<b>59 291</b>	DEMONTE COUTEAU	KNIFE TOOL
10	<b>59 292</b>	AIMANT CUVE	BOWL MAGNET
11	<b>59 293</b>	DOUILLE PORTE JOINT	SEALING SOCKET
12	<b>500 901S</b>	JOINT V RING	V RING
13	<b>501 624S</b>	BAGUE ETANCHEITE	LIP SEAL
14	<b>502 670S</b>	JOINT TORIQUE	O RING
15	<b>59 360</b>	SUPPORT MOTEUR	MOTOR SUPPORT
16	<b>59 299</b>	APPUI CUVE (X3)	BOWL REST (X3)
17	<b>59 300</b>	SECURITE CUVE	BOWL SECURITY
18	<b>59 313</b>	CONE DE COUVERCLE	LID FUNNEL
19	<b>59 361</b>	ENS BRAS ET COUVERCLE	LID AND ARM ASSEMBLY
20	<b>59 315</b>	DOUILLE DE CENTRAGE (x2)	CENTERING WASHER (x2)
21	<b>59 316</b>	DOIGT DE SÉCURITÉ	SECURITY PISTON
22	<b>59 317</b>	ENSEMBLE POIGNÉE	LID HANDLE ASSEMBLY
23	<b>59 318</b>	APPUI DE COUVERCLE	LID GUIDE
24	<b>59 362</b>	ENSEMBLE COUVERCLE	LID ASSEMBLY
25	<b>59 363</b>	COUVERCLE	LID
26	<b>59 321</b>	ENSEMBLE AIMANT COUVERCLE	LID MAGNET ASSEMBLY
27	<b>59 364</b>	JOINT DE COUVERCLE	LID GASKET
28	<b>59 328</b>	ENS CHARNIÈRE	HINGE ASSEMBLY
29	<b>59 329</b>	BUTÉE DE BRAS	LID ARM REST
30	<b>59 315</b>	DOUILLE DE CENTRAGE (x2)	CENTERING WASHER (x2)
31	<b>59 330</b>	VOYANT	LIGHT
32	<b>59 331</b>	SÉCURITÉ COUVERCLE	LID SECURITY
33	<b>59 332</b>	SECURITÉ DE BRAS	LID SUPPORT SECURITY
34	<b>501 258S</b>	INTERRUPTEUR SECURITE	SECURITY SWITCH
35	<b>507 250S</b>	INTERRUPTEUR SECURITE	SECURITY SWITCH
36	<b>59 333</b>	AXE CHARNIÈRE	HINGE PIN
37	<b>59 484</b>	BOUTON ARRÊT	STOP BUTON
38	<b>59 487</b>	BOUTON PULSE	PULSE BUTON
39	<b>59 486</b>	BOUTON II	II BUTON
40	<b>59 485</b>	BOUTON I	I BUTON
41	<b>59 395</b>	POIGNEE RACLEUR	BLIXER ARM HANDLE
42	<b>59 391</b>	ENSEMBLE RACLEURS COUVERCLE	LID SCRAPERS ASSEMBLY
43	<b>59 335</b>	CARTE DE COMMANDE	PCB
44	<b>502 495S</b>	FUSIBLE 10X38	10X38 FUSE
45	<b>502 442S</b>	FUSIBLE 5X20	5X20 FUSE
46	<b>59 339</b>	SUPPORT CARTE	PCB SUPPORT
47	<b>59 336</b>	FAISCEAU DE CONNEXION	CONNECTION WIRES
48	<b>59 338</b>	TRAPPE	FLAP DOOR
49	<b>59 337</b>	PROTECTION CARTE	PCB PROTECTION
50	<b>59 340</b>	JOINT TRAPPE ACCES	FLAP DOOR SEAL
51	<b>59 341</b>	CABLE	POWER CORD
52	<b>501 773S</b>	PASSE-FIL	WIRE DUCK
53	<b>59 342</b>	PIED COMPLET	FOOT ASSEMBLY
54	<b>100 790S</b>	PIED	FOOT
55	<b>59 365</b>	ENSEMBLE ROULETTE	CASTOR ASSEMBLY
56	<b>500 551S</b>	ROULETTE	CASTOR
57	<b>59 453</b>	ENSEMBLE CACHE-VIS (X4)	MOTOR BOLT CUP KIT (X4)

Index	Désignation	Description
<b>A</b>	CUVE	BOWL
<b>B</b>	DEFLECTEUR ET GUIDE D'EAU	DEFLECTOR AND WATER PROTECTION
<b>C</b>	VENTILATEUR	MOTOR FAN
<b>D</b>	PLAQUE FRONTALE	FRONT PLATE
<b>E</b>	SOCLE	BASE ASSEMBLY
<b>F</b>	GUIDE D'AIR	AIR DEFLECTOR
<b>G</b>	ENS. BRAS RACLEUR	SCRAPER ARM ASSEMBLY
<b>H</b>	ENS. RACLEUR CUVE	SCRAPER BOWL ASSEMBLY
<b>I</b>	ENSEMBLE DE COMMANDE	COMMAND ASSEMBLY
<b>J</b>	RELAIS THERMIQUE	THERMAL RELAY
<b>K</b>	CONTACTEUR	CONTACTOR
<b>M</b>	MOTEUR	MOTOR

Type	Machine	Voltage	A	B	C	D	E	F
<b>BLIXER 15</b> - 532 ----- --	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>59 266</b>	<b>59 310</b>	<b>59 311</b>	<b>59 401</b>	<b>59 368</b>	<b>59 369</b>
	<b>Machine</b>	<b>Voltage</b>	<b>G</b>	<b>H</b>				
	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>59 383</b>	<b>59 386</b>				
	<b>Machine</b>	<b>Voltage</b>	<b>I</b>	<b>J</b>	<b>K</b>	<b>M</b>		
	<b>51 511</b>	<b>400/50/3</b>	<b>59 404</b>	<b>59 349</b>	<b>59 347</b>	<b>59 370</b>		
	<b>51 513</b>	<b>220/60/3</b>	<b>59 403</b>	<b>59 350</b>	<b>59 348</b>	<b>59 371</b>		
	<b>51 514</b>	<b>380/60/3</b>	<b>59 404</b>	<b>59 349</b>	<b>59 347</b>			
	<b>51 515</b>	<b>230/50/3</b>	<b>59 403</b>	<b>59 350</b>	<b>59 348</b>	<b>59 370</b>		
	<b>51 516</b>	<b>200/60/3</b>				<b>59 371</b>		

Type	Machine	Voltage	A	B	C	D	E	F
<b>BLIXER 20</b> - 534 ----- --	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>59 267</b>	<b>-</b>	<b>-</b>	<b>59 402</b>	<b>59 373</b>	<b>59 374</b>
	<b>Machine</b>	<b>Voltage</b>	<b>G</b>	<b>H</b>				
	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>59 384</b>	<b>59 387</b>				
	<b>Machine</b>	<b>Voltage</b>	<b>I</b>	<b>J</b>	<b>K</b>	<b>M</b>		
	<b>51 611</b>	<b>400/50/3</b>	<b>59 406</b>	<b>59 350</b>	<b>59 375</b>	<b>59 377</b>		
	<b>51 613</b>	<b>220/60/3</b>	<b>59 405</b>	<b>59 380</b>	<b>59 376</b>	<b>59 379</b>		
	<b>51 614</b>	<b>380/60/3</b>	<b>59 406</b>	<b>59 350</b>	<b>59 375</b>			
	<b>51 615</b>	<b>230/50/3</b>	<b>59 405</b>	<b>59 380</b>	<b>59 376</b>	<b>59 377</b>		
	<b>51 616</b>	<b>200/60/3</b>				<b>59 379</b>		



Index	Pièce / Part	Désignation	Description
1	<b>57 102</b>	ENS COUTEAU LAMES DENTÉES	FINE SERRATED BLADE ASSEMBLY
2	<b>59 396</b>	ECROU DE COUTEAU	BLADE LOCKING NUT
3	<b>117 225S</b>	BAGUE INOX 45 MM	STAINLESS STEEL 45 MM RING
4	<b>59 279</b>	BAGUE COUTEAU PLASTIQUE 15 MM	PLASTIC RING 15 MM
5	<b>100 792S</b>	BAGUE INOX 15 MM	STAINLESS STEEL 15 MM RING
6	<b>59 359</b>	LAME DENTÉE	FINE SERRATED BLADE
7	<b>101 967S</b>	SUPPORT COUTEAU	BLADE SUPPORT
8	<b>119 200S</b>	CLEF DEMONTE COUTEAU	KNIFE WRENCH
9	<b>59 291</b>	DEMONTE COUTEAU	KNIFE TOOL
10	<b>59 292</b>	AIMANT CUVE	BOWL MAGNET
11	<b>59 293</b>	DOUILLE PORTE JOINT	SEALING SOCKET
12	<b>500 901S</b>	JOINT V RING	V RING
13	<b>501 624S</b>	BAGUE ETANCHEITE	LIP SEAL
14	<b>502 670S</b>	JOINT TORIQUE	O RING
15	<b>59 360</b>	SUPPORT MOTEUR	MOTOR SUPPORT
16	<b>59 299</b>	APPUI CUVE (X3)	BOWL REST (X3)
17	<b>59 300</b>	SECURITE CUVE	BOWL SECURITY
18	<b>59 313</b>	CONE DE COUVERCLE	LID FUNNEL
19	<b>59 361</b>	ENS BRAS ET COUVERCLE	LID AND ARM ASSEMBLY
20	<b>59 315</b>	DOUILLE DE CENTRAGE (x2)	CENTERING WASHER (x2)
21	<b>59 316</b>	DOIGT DE SÉCURITÉ	SECURITY PISTON
22	<b>59 317</b>	ENSEMBLE POIGNÉE	LID HANDLE ASSEMBLY
23	<b>59 318</b>	APPUI DE COUVERCLE	LID GUIDE
24	<b>59 362</b>	ENSEMBLE COUVERCLE	LID ASSEMBLY
25	<b>59 363</b>	COUVERCLE	LID
26	<b>59 321</b>	ENSEMBLE AIMANT COUVERCLE	LID MAGNET ASSEMBLY
27	<b>59 364</b>	JOINT DE COUVERCLE	LID GASKET
28	<b>59 328</b>	ENS CHARNIÈRE	HINGE ASSEMBLY
29	<b>59 329</b>	BUTÉE DE BRAS	LID ARM REST
30	<b>59 315</b>	DOUILLE DE CENTRAGE (x2)	CENTERING WASHER (x2)
31	<b>59 330</b>	VOYANT	LIGHT
32	<b>59 331</b>	SÉCURITÉ COUVERCLE	LID SECURITY
33	<b>59 332</b>	SECURITÉ DE BRAS	LID SUPPORT SECURITY
34	<b>501 258S</b>	INTERRUPTEUR SECURITE	SECURITY SWITCH
35	<b>507 250S</b>	INTERRUPTEUR SECURITE	SECURITY SWITCH
36	<b>59 333</b>	AXE CHARNIÈRE	HINGE PIN
37	<b>59 484</b>	BOUTON ARRÊT	STOP BUTON
38	<b>59 487</b>	BOUTON PULSE	PULSE BUTON
39	<b>59 001</b>	BOUTON POTENTIOMETRE	BUTON POTENTIOMETER
40	<b>59 485</b>	BOUTON I	I BUTON
41	<b>59 395</b>	POIGNEE RACLEUR	BLIXER ARM HANDLE
42	<b>59 391</b>	ENSEMBLE RACLEURS COUVERCLE	LID SCRAPERS ASSEMBLY
43	<b>59 408</b>	PLOTS (X4)	STUDS (X4)
44	<b>59 337</b>	PROTECTION CARTE	PCB PROTECTION
45	<b>59 407</b>	FAISCEAU V.V.	V.V. WIRES
46	<b>59 427</b>	TRAPPE V.V.	V.V. FLAP DOOR
47	<b>59 340</b>	JOINT TRAPPE ACCES	FLAP DOOR SEAL
48	<b>59 341</b>	CABLE	POWER CORD
49	<b>501 773S</b>	PASSE-FIL	WIRE DUCK
50	<b>59 342</b>	PIED COMPLET	FOOT ASSEMBLY
51	<b>100 790S</b>	PIED	FOOT
52	<b>59 365</b>	ENSEMBLE ROULETTE	CASTOR ASSEMBLY
53	<b>500 551S</b>	ROULETTE	CASTOR
54	<b>59 453</b>	ENSEMBLE CACHE-VIS (X4)	MOTOR BOLT CUP KIT (X4)



Index	Désignation	Description
<b>A</b>	CUVE	BOWL
<b>B</b>	DEFLECTEUR ET GUIDE D'EAU	DEFLECTOR AND WATER PROTECTION
<b>C</b>	VENTILATEUR	MOTOR FAN
<b>D</b>	PLAQUE FRONTALE	FRONT PLATE
<b>E</b>	SOCLE	BASE ASSEMBLY
<b>F</b>	GUIDE D'AIR	AIR DEFLECTOR
<b>G</b>	ENS. BRAS RACLEUR	SCRAPER ARM ASSEMBLY
<b>H</b>	ENS. RACLEUR CUVE	SCRAPER BOWL ASSEMBLY
<b>I</b>	VARIATEUR	VARIATOR
<b>J</b>	FAISCEAU MOTEUR	MOTEUR WIRES
<b>M</b>	MOTEUR	MOTOR

Type	Machine	Voltage	A	B	C	D	E	F	G
<b>BLIXER 15</b> - 533 -----	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>59 266</b>	<b>59 310</b>	<b>59 311</b>	<b>59 424</b>	<b>59 368</b>	<b>59 369</b>	<b>59 383</b>
	<b>Machine</b>	<b>Voltage</b>	<b>H</b>	<b>M</b>					
	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>59 386</b>	<b>59 370</b>					
	<b>Machine</b>	<b>Voltage</b>	<b>I</b>	<b>J</b>					
	<b>51 506</b>	<b>200-240/3</b>	<b>59 413</b>	<b>59 410</b>					
	<b>51 507</b>	<b>380-480/3</b>	<b>59 415</b>	<b>59 416</b>					

Type	Machine	Voltage	A	B	C	D	E	F	G
<b>BLIXER 20</b> - 535 -----	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>59 267</b>	<b>-</b>	<b>-</b>	<b>59 425</b>	<b>59 373</b>	<b>59 374</b>	<b>59 384</b>
	<b>Machine</b>	<b>Voltage</b>	<b>H</b>	<b>M</b>					
	<b>TOUTES ALL</b>	<b>TOUS ALL</b>	<b>59 387</b>	<b>59 377</b>					
	<b>Machine</b>	<b>Voltage</b>	<b>I</b>	<b>J</b>					
	<b>51 606</b>	<b>200-240/3</b>	<b>59 414</b>	<b>59 410</b>					
	<b>51 607</b>	<b>380-480/3</b>	<b>59 417</b>	<b>59 416</b>					

R8E - R10E - R15E - R20E

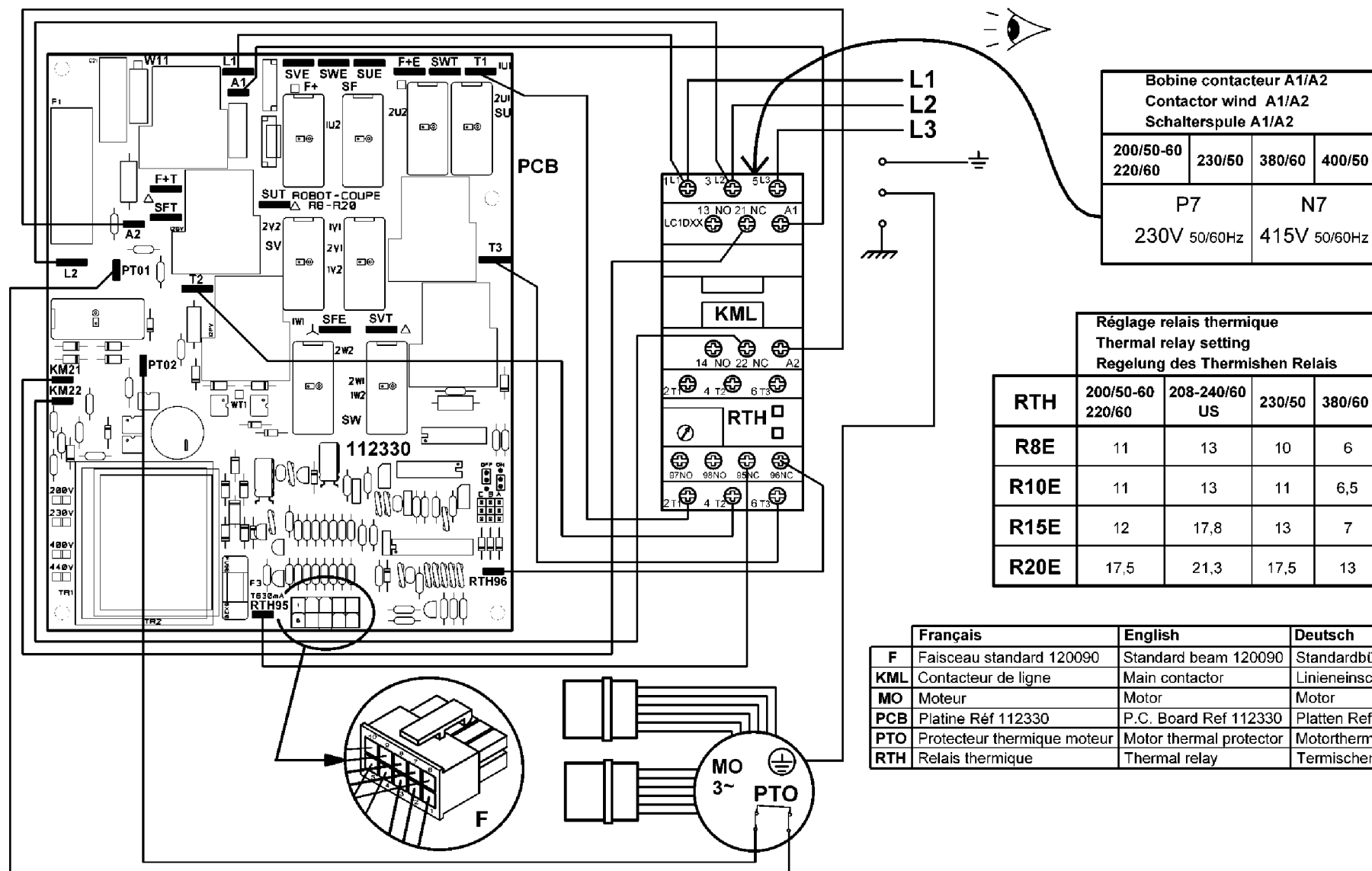
BLIXER®8E - BLIXER®10E - BLIXER®15E - BLIXER®20E

200V/50-60Hz - 220V/60Hz - 230V/50Hz - 380V/60Hz - 400V/50Hz

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



Bobine contacteur A1/A2 Contactor wind A1/A2 Schalterspule A1/A2			
200/50-60 220/60	230/50	380/60	400/50
P7 230V 50/60Hz		N7 415V 50/60Hz	

Réglage relais thermique Thermal relay setting Regelung des Thermischen Relais					
RTH	200/50-60 220/60	208-240/60 US	230/50	380/60	400/50
R8E	11	13	10	6	5,5
R10E	11	13	11	6,5	6
R15E	12	17,8	13	7	7
R20E	17,5	21,3	17,5	13	10

Français	English	Deutsch
F Faisceau standard 120090	Standard beam 120090	Standardbündel 120090
KML Contacteur de ligne	Main contactor	Linienumschalter
MO Moteur	Motor	Motor
PCB Platine Réf 112330	P.C. Board Ref 112330	Platten Ref 112330
PTO Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz
RTH Relais thermique	Thermal relay	Thermischen relais

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Maj : 02/12

**R8E - R10E - R15E - R20E**

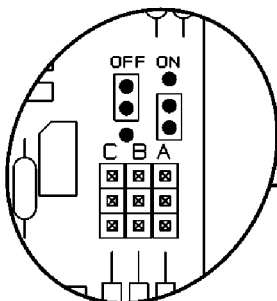
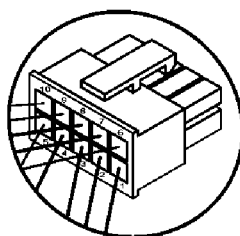
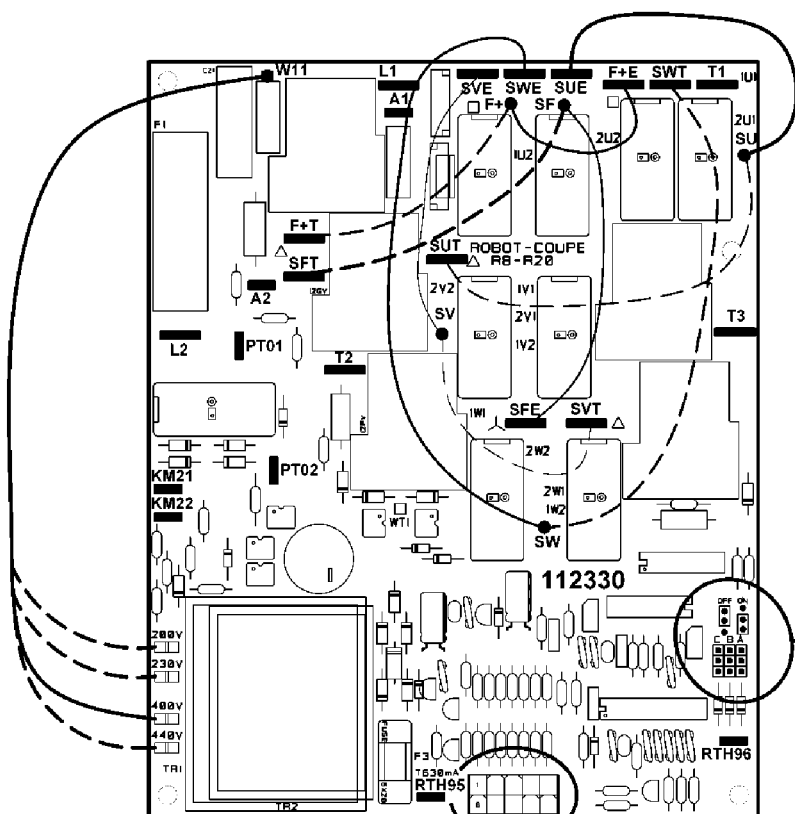
**BLIXER®8E - BLIXER®10E - BLIXER®15E - BLIXER®20E**

200V/50-60Hz - 220V/60Hz - 230V/50Hz - 380V/60Hz - 400V/50Hz

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



## CHECK LIST



Il y a 6 fils à commuter suivant la tension d'alimentation + contrôle tension bobine.  
**There are 6 wires to connect according to the supply voltage + check voltage wind.**  
**Es gibt 6 Kabeln müssen ungeschalt werden entsprechend der Stromversorgung**  
 + Spannungskontrolle windt auf.

**LE NON RESPECT DE CES INSTRUCTIONS DE CABLAGE ANNULERA VOTRE GARANTIE.**  
**FAILURE TO FOLLOW THESE WIRING INSTRUCTIONS WILL VOID YOUR WARRANTY.**  
**BEI NICHTBEFOLGUNG DER VERKABELLUNGSANLEITUNGEN VERFALT DIE GARANTIE.**

## Tension d'alimentation / Supply voltage / Stromspannung

Fils Wires Kabeln	200 V	220 V - 230 V	380 V - 400 V	440 V
W11	200 V	230 V	400 V	440 V

gris / gray / grau	<b>F+</b>	<b>F+T</b>	<b>F+E</b>
bleu / blue / blau	<b>SF</b>	<b>SFT</b>	<b>SFE</b>
blanc / white / weiß	<b>SU</b>	<b>SUT</b>	<b>SUE</b>
rouge / red / rot	<b>SV</b>	<b>SVT</b>	<b>SVE</b>
jaune / yellow / gelb	<b>SW</b>	<b>SWT</b>	<b>SWE</b>



**R8E - R10E - R15E - R20E**

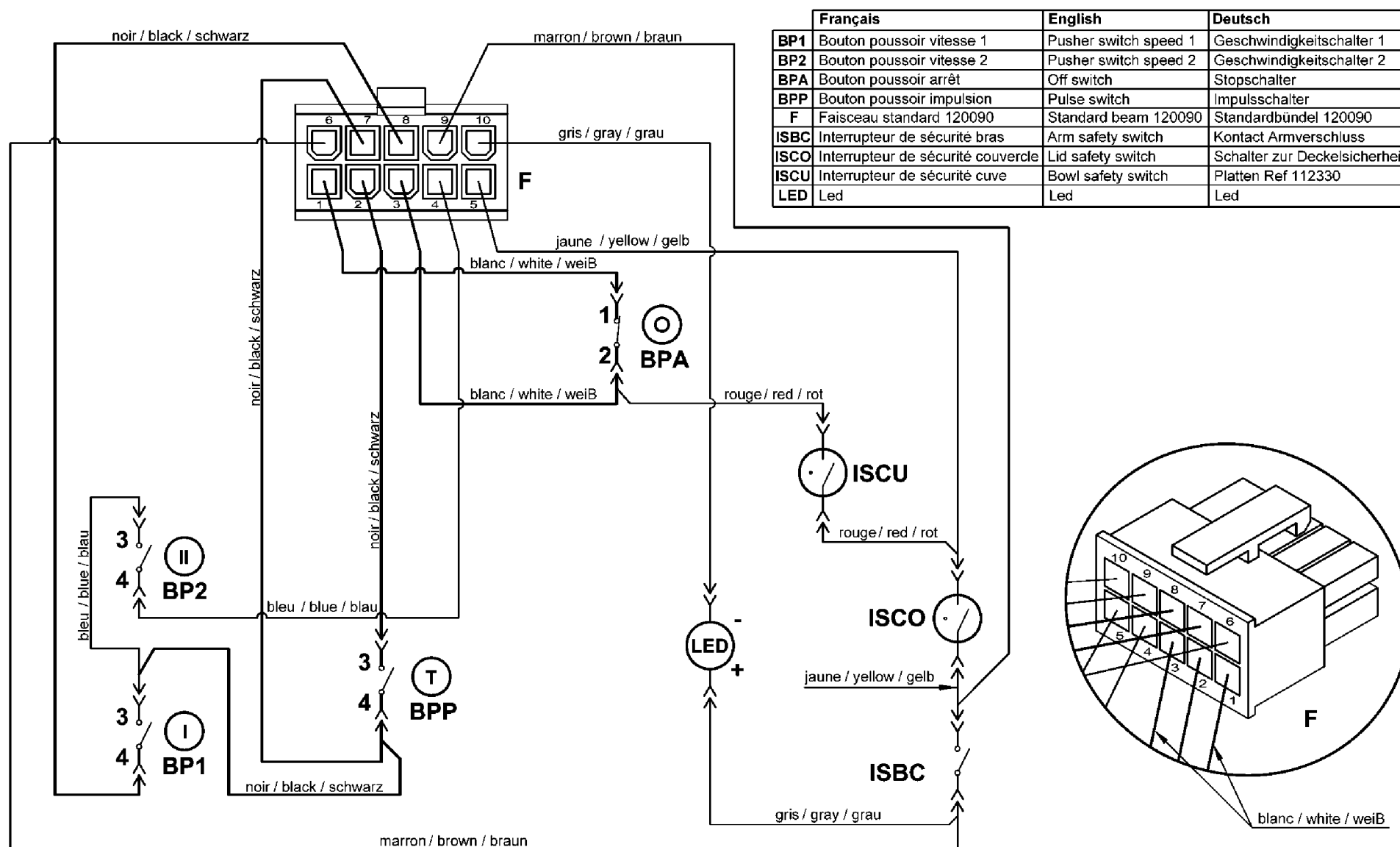
**BLIXER®8E - BLIXER®10E - BLIXER®15E - BLIXER®20E**

200V/50-60Hz - 220V/60Hz - 230V/50Hz - 380V/60Hz - 400V/50Hz

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



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Maj : 02/12

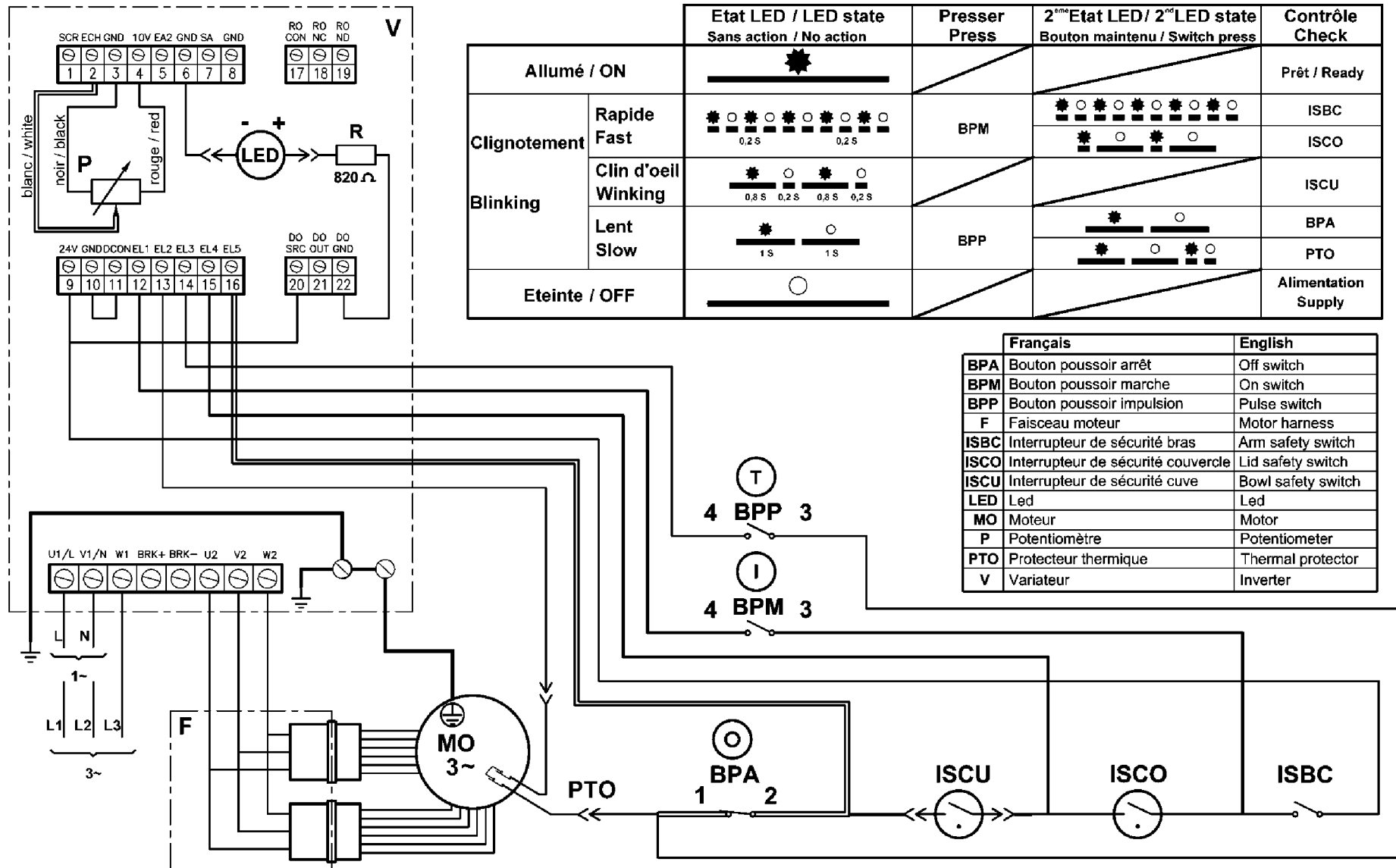
R8E - R10E - R15E - R20E V.V.

200-240V/50-60Hz 1~ - 200-240V/50-60Hz 3~ - 380-480V/50-60Hz 3~

BLIXER®8E - BLIXER®10E - BLIXER®15E - BLIXER®20E V.V.

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM



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Maj : 09/10




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