

robot coupe[®]



- **Blixer[®] 4**

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IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine.

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 parts are very sharp e. g. blades... etc.

INSTALLATION

- We recommend that you install your machine on a stable solid base at a comfortable working height.

CONNECTION

- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

HANDLING

- Always wear cut-resistant gloves when handling the cutter blade.

ASSEMBLY PROCEDURES

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

USE

- Never tamper with, or defeat the purpose of the locking and safety systems.
- Do not put nonfood objects in the bowl
- Do not leave the machine running unattended.

CLEANING

- Always unplug your machine before cleaning.
- Always clean the machine and attachments at the end of each use.
- Never place the motor unit in water.
- For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.
- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).

Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and maintenance.

MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- **NOTICE:** Never operate the appliance if the power cord or plug has been damaged.
- If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
- Contact your local Authorized Service Agency if something appears to be wrong.



OPERATING INSTRUCTIONS

MANUAL DE INSTRUCCIÓN

NOTICE D'INSTRUCTION

We reserve the right to alter at any time without notice the technical specifications of this appliance.

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ROBOT COUPE U.S.A., INC. LIMITED WARRANTY

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

This LIMITED WARRANTY is against defects in the material and/or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency (see attached list).

The Customer must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN.

Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip which lists that item.

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

THE FOLLOWING ARE NOT COVERED BY THE ROBOT COUPE U.S.A. INC LIMITED WARRANTY:

- 1** - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
- 2** - Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.
- 3** - Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored surfaces, blades, knives, attachments or accessories.
- 4** - Any alteration, addition, or repair that has not been carried out by the company or an approved service agency.
- 5** - Transportation of the appliance to or from an approved service agency.
- 6** - Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

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

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

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

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

The ROBOT COUPE U.S.A., INC. warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by ROBOT COUPE U.S.A., INC..

IMPORTANT WARNING



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INTRODUCTION TO YOUR NEW EMULSIFIER-MIXER Blixer® 4

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 a number of tasks that you will soon discover as you use it.

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

The Blixer® replaces the blender which has never been entirely satisfactory because it cannot process solid foods.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be fitted and removed quickly.

To make things easier for you, this manual gives a breakdown of all the various 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, make sure your power supply corresponds to that indicated on the machine's serial number plate.

! W A R N I N G

This appliance must be plugged into an grounded socket (risk of electrocution).

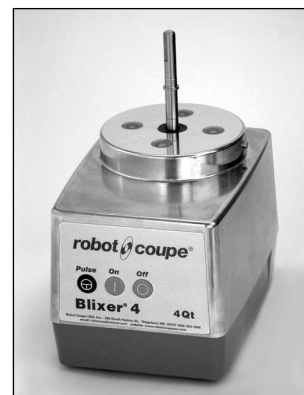
Your Blixer® 4 is fitted with a single phase motor :
120 V / 60Hz

• CONTROL PANEL

- Red knob = "Off" switch.
 - Green knob = "On" switch.
 - Black knob = "Pulse" control.
- 1 speed 3450 rpm.

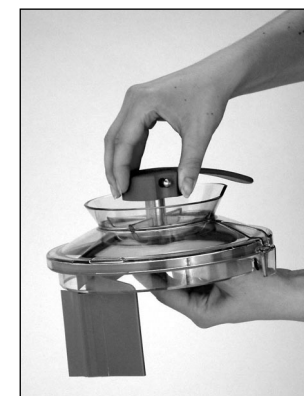
ASSEMBLY

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



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

3) Place the blade assembly onto the motor shaft. Rotate the blade assembly until it drops into place. The bottom blade should be level with and just off the bottom of the bowl.



4) Press the button on the wiper handle and insert the wiper shaft through the underside of the lid and into the wiper handle. Then, release the button on the handle. It may be necessary to rotate the parts in order to align the shaft and handle. Pull at the parts a little to make sure they are locked together.

5) Locate the downward-facing tab on the bowl lid. Place the lid on the bowl with the tab over the bowl handle, then lock the bowl clamps over the lid.



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 :

- Butter mixtures: snail butter, salmon butter, anchovie butter...
- Sauces: green sauce, mayonnaise, remoulade, ailloli, emulsify sauces with tomatoes, cream, parsley...
- Grinding for bisque: lobster, scampi, seashells...
- Grinding: herbs, seeds, powders...
- Mixing: homogeneization of creams, mixed components, varied ingredients...

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.



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.

Cleaning of the motor base assembly must be done with care.

First unplug the unit. A sponging with a cloth lightly soaked (not dripping) in a mild detergent is acceptable, making sure the water is not permitted to penetrate the shaft seal or around the switches. Clean around the shaft seal with a small brush, taking care to remove all food. Do not forget to clean the motor shaft. Rinse the motor base first using a cloth lightly dampened (not dripping) with water, then with a sanitizing solution, and dry the machine with a soft cloth removing all liquids from seal areas.

WARNING: NEVER USE PURE BLEACH.

Always dilute the detergent following the instructions given by the manufacturer.

Clean per the following instructions or as required by local health department regulations.

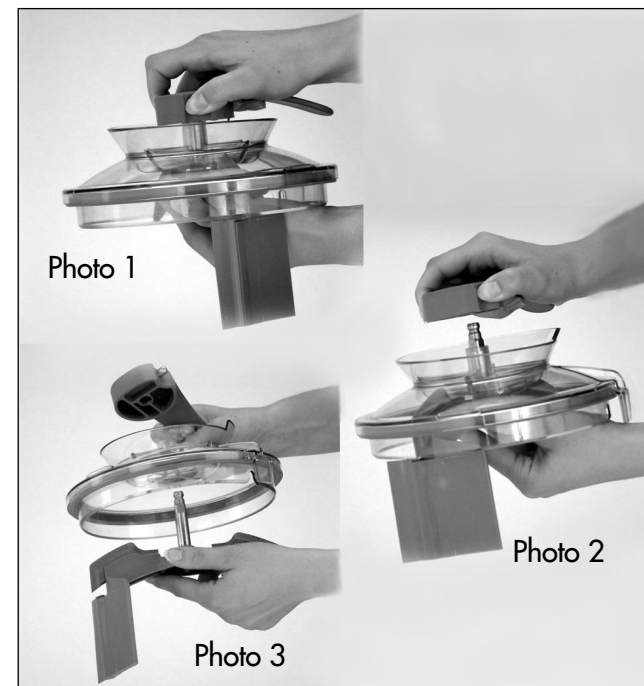
• BLADE

The blade cap should be removed for cleaning. **Wear cut-resistant gloves when removing the cap.** Put a screwdriver or similar tool into the blade assembly from the bottom, and knock the cap out the top.

• WIPER ASSEMBLY

To clean the scraper arm, dismantle it as follows:

- Hold the scraper in one hand and the handle in the other hand (photo 1).
- Press the metallic knob included in the handle, pull the handle up (photo 2).
- Then it is possible to dismantle the Wiper assembly from the lid to clean it (photo 3).



The bowl, blade, cap, lid, and wiper assembly are dishwasher safe. They can be washed in a dish machine or three-tank system pot sink. Pre-rinse the attachments before washing to remove any bulk food on the parts. A stiff bristle brush or power sprayer faucet attachment is effective in knocking the food out of the crevices as a pre-rinse procedure. The washer should have an industry-standard wash, rinse and sanitizing cycle. Allow the parts to air-dry after sanitizing and before reassembly.

NOTE: The high temperatures of dish machines will tend to shorten the life of the plastic and rubber parts. Hand washing using a three-pot sink will provide for the longest life of these parts.

Wear cut-resistant gloves when cleaning the blade.

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

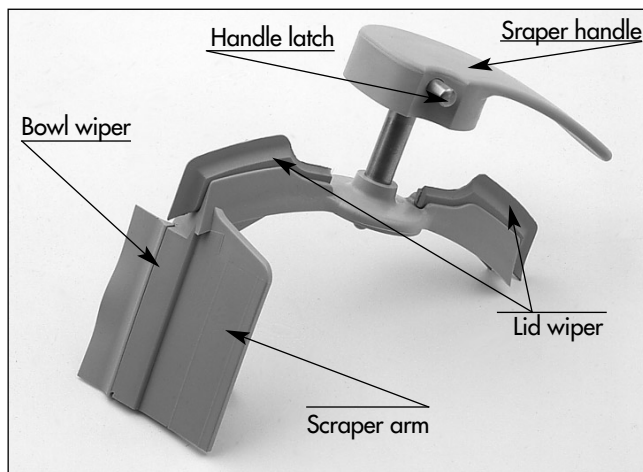
An examination should be made periodically to assure that a seal against liquids is being maintained around the motor shaft. With proper care and depending on use, the seal should last for a year or more. However, it can and should be replaced whenever wear or erosion is noted or minimally once every three to six months. It is recommended that the seal be replaced by an authorized repair agency.

• BOWL LOCATING PLATES

These bushings are located on the lower inside of the bowl and hold the bowl in place. If they become worn, they will need to be replaced.

• SCRAPER ARM

The assembly includes three rubber wipers. They will need to be replaced when they become worn. Replacements are available.

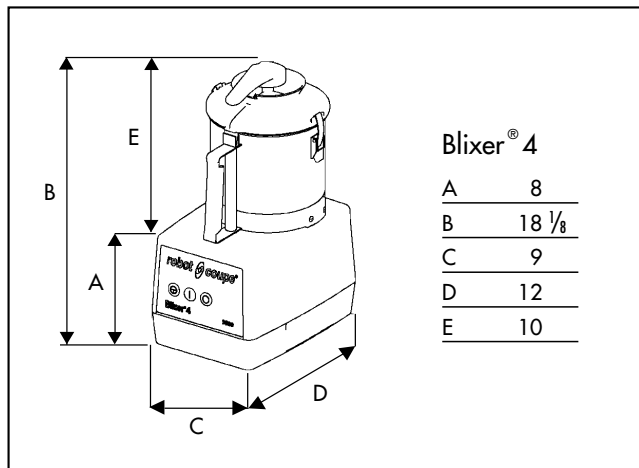


TECHNICAL SPECIFICATIONS

• WEIGHT (Lbs)

	Net weight	Gross weight
Blixer® 4	29	32,5

• DIMENSIONS (in inches)



• 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 47 and 51 inches.

• NOISE LEVEL

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

SAFETY

The Blixer® 4 is fitted with a magnetic safety device and motor braking system. When you open the lid, the motor stops. To restart the machine, simply close the lid and press the green switch.

Allow the blades to come to a complete stop before opening the lid so that liquids will not splash.

! WARNING

The blades are extremely sharp. Handle with care.

This machine is equipped with a thermal overload. If the machine is overloaded, the breaker will trip. If this occurs, first allow the machine to cool for a period of up to 30 minutes then, press the overload reset located on the motor base. Try to restart. If the machine will not start, remove the bowl, reduce the amount of food being processed, and try again.

! REMEMBER

Never try to override or defeat the purpose of, the locking and safety systems.

Never put nonfood objects into the bowl.

Do not overload the machine.

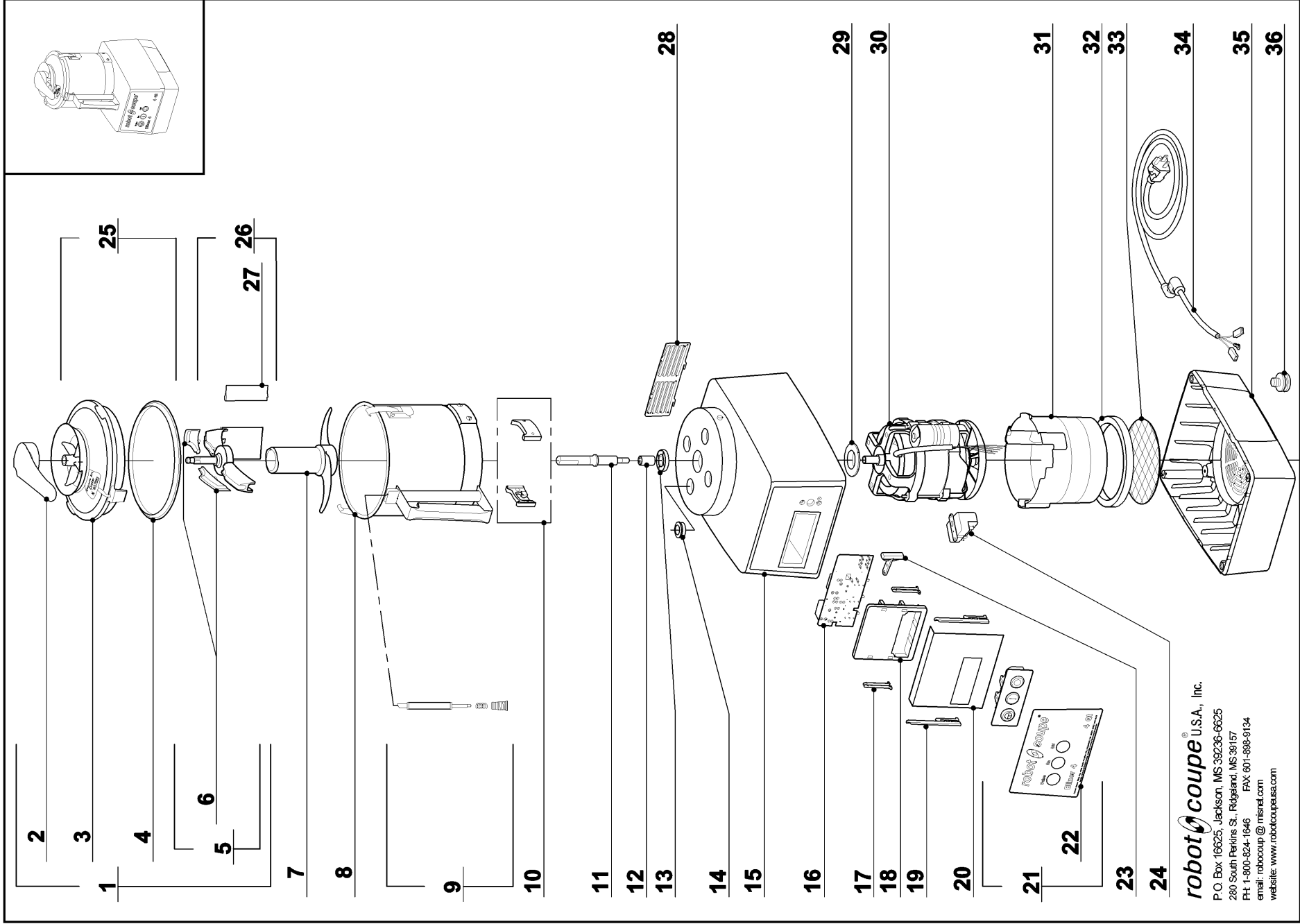
Never leave the machine running unattended.

robot  ***coupe***®

TECHNICAL DATA

DATOS TÉCNICOS

DONNÉES TECHNIQUES



robot coupe® U.S.A., Inc.

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<i>Index</i>	<i>Part / Pièce</i>	<i>Description</i>	<i>Designation</i>
1	39 218	COMPLETE LID ASSEMBLY	/ ENS COUVERCLE COMPLET
2	29 387	HANDLE ASSEMBLY	/ ENS POIGNEE
3	101 565	CUTTER LID	/ COUVERCLE
4	101 163	LID SEAL	/ JOINT COUVERCLE
5	29 388	SCRAPER ARM ASSEMBLY	/ ENS BRAS RACLEUR
6	102 138	LID SCRAPER	/ RACLEUR COUVERCLE
7	27 074	SERRATED BLADE	/ COUTEAU DENTE
8	101 555	CUTTER BOWL ASSEMBLY	/ ENS CUVE
9	39 225	COMPLETE SAFETY ROD	/ ENS TIGE SECURITE
10	29 081	LOCK PLATE ASSEMBLY	/ ENS PLAQUETTE
11	117 766	DISMOUNTABLE SHAFT	/ AXE RAPPORTE
12	117 623	MOTOR RING	/ BAGUE MOTEUR
13	501 010	MOTOR SEAL	/ BAGUE ETANCHEITE
14	104 070	BOLT COVER	/ CAPSULE CACHE VIS
15	39 206	MOTOR SUPPORT ASSEMBLY	/ ENS SUPPORT MOTEUR
16	103 694	CIRCUIT BOARD	/ PLATINE
17	102 913	PANEL KEY	/ CLAVETTE PLASTRON
18	102 911	PCB SUPPORT	/ SUPPORT PLATINE
19	117 703	PCB KEY	/ CLAVETTE FIXE PLATINE
20	104 131	PCB PROTECT	/ PROTEGE PLATINE
21	39 207	SWITCH ASSEMBLY	/ ENS TABLEAU COMMANDE
22	407 844	FRONT PLATE	/ PLAQUE FRONTALE
23	29 441	REED SWITCH COMPLETE	/ ILS COMPLET
24	508 277	RELAY	/ RELAIS MOTEUR
25	39 219	CUTTER LID ASSEMBLY	/ ENS COUVERCLE
26	29 479	SCRAPER ARM ASSEMBLY	/ ENS BRAS RACLEUR
27	102 382	SCRAPER	/ RACLEUR CUVE
28	104 122	VENT COVER	/ GRILLE VENTILATION INOX
29	104 080	MOTEUR CENTRING	/ CENTREUR MOTEUR
30	302 036	MOTOR	/ MOTEUR
31	102 332	BAFFLE	/ CONDUIT VENTILATION
32	101 099	ABSORBER	/ TAMPON AMORTISSEUR
33	103 761	VENTILATION SCREEN	/ GRILLE DE VENTILATION
34	504 277	POWER CORD	/ CABLE D'ALIMENTATION
35	39 201	BASE ASSEMBLY	/ ENS SOCLE
36	101 082	FOOT	/ PIED

Blixer 4

120V/60Hz 11A Single phase

ELECTRIC DIAGRAM

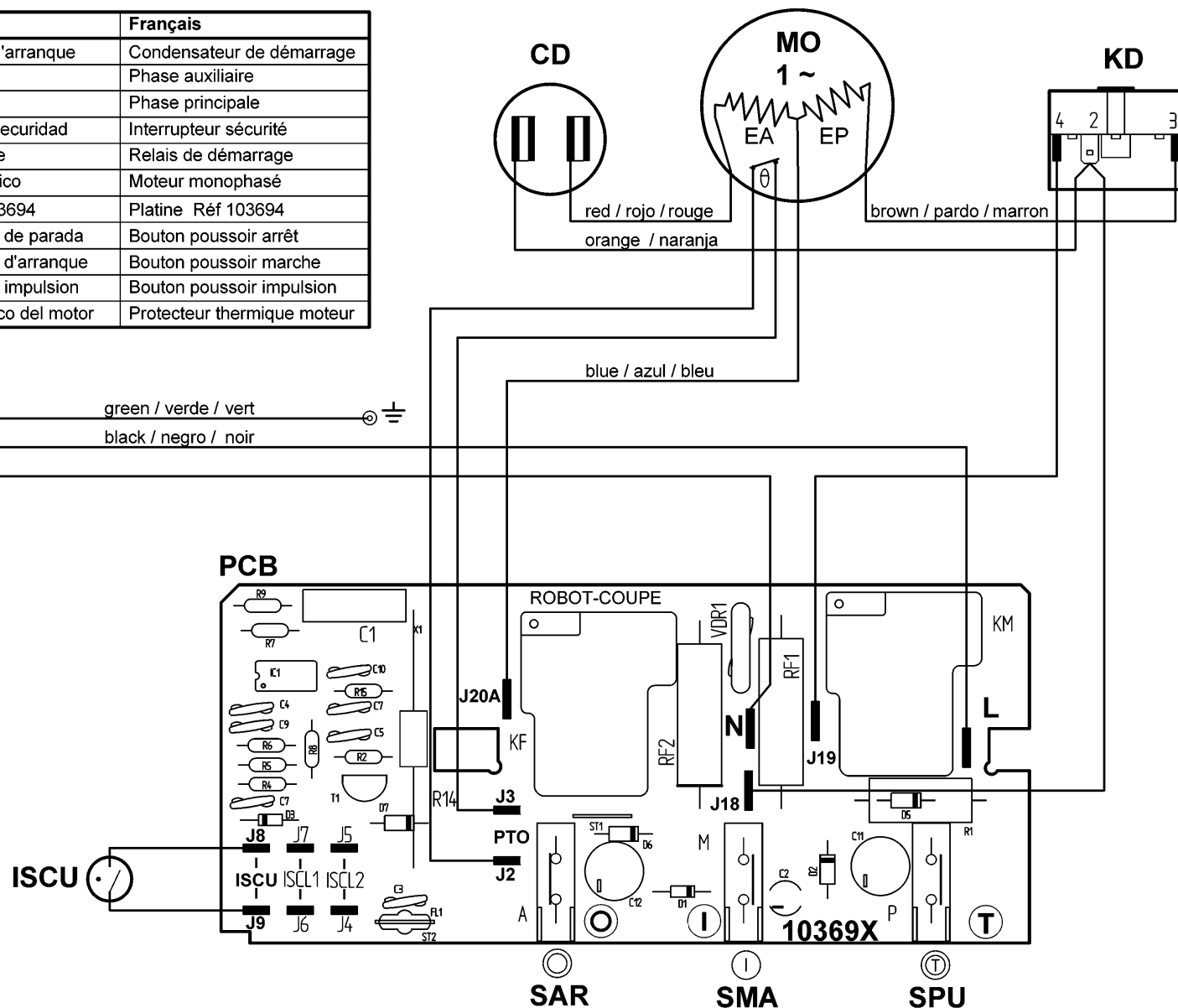
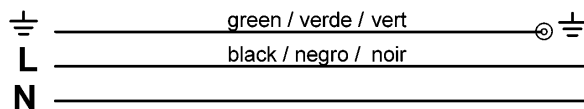
ESQUEMA CONEXIONES

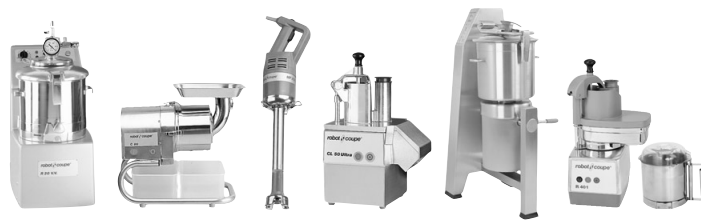
SCHEMA ELECTRIQUE

Serial # : from 246XXXXX 03 Y - MM

	English	Espagnol	Français
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principale	Phase principale
ISCU	Safety switch	Interruptor de seguridad	Interrupteur sécurité
KD	Starting relay	Rele d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
PCB	P.C. Board Ref 103694	Platina Ref 103694	Platine Réf 103694
SAR	Off switch	Boton pulsador de parada	Bouton poussoir arrêt
SMA	On switch	Boton pulsador d'arranque	Bouton poussoir marche
SPU	Pulse switch	Boton pulsador impulsión	Bouton poussoir impulsion
θ	Motor thermal protector	Protector termico del motor	Protecteur thermique moteur

SUPPLY
ALIMENTACION
ALIMENTATION





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