

# robot coupe®

New  
Register  
your product  
on line



**Blixer® 2 • Blixer® 3  • Blixer® 4  • Blixer® 4 V.V. **

# www.robot-coupe.com

## @ Register your product on line

The screenshot displays the 'robot coupe' website's 'SUPPORT' page. The top navigation bar includes links for 'The company', 'Contact us', 'Restricted Area', and 'Select your country...'. Below this, a secondary menu features 'CATALOGUE', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR', and 'SUPPORT' (which is circled). A search bar is located on the right. The main heading is 'SUPPORT'. The page is divided into two columns. The left column, titled 'Register your product online', contains a welcome message, a time estimate, and a list of required information: 'Product serial number' and 'Purchase date'. At the bottom of this column is a button labeled 'Register my product now' (circled). The right column, titled 'Access the Robot-Coupe after-sales service', features an inset image of the login page. This inset shows the 'robot coupe Authentification' section with a language selector, fields for 'Identifiant \*' and 'Mot de passe \*', a 'Mot de passe perdu' link, and an 'Email \*' field. It also includes a 'Pour nous contacter' link and a note to use contact forms. At the bottom of the right column is a button labeled 'Access the Robot-Coupe after-sales service'.

# robot coupe®

## EU 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 :
  - Directive "Machinery" **2006/42/EC**,
  - Directive "Low Voltage" **2014/35/EU**,
  - Directive "Electromagnetic Compatibility" **2014/30/EU**,
  - Directive "Reduction of Hazardous Substances in Electrical Equipment" (RoHS) **2011/65/EU**,
  - Directive "Waste Electrical and Electronic Equipment" (WEEE) **2012/19/EU**,
- Regulation (EC) No **1907/2006** (latest consolidated version) "concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)" and as such, no product, accessory and their packaging sold by Robot-Coupe® SNC, contains any substance on the European Chemical Agency (ECHA) candidate list and considered of very high concern.
- Regulation (EC) No **1935/2004** "Materials and articles intended to come into contact with food" modified by regulation (EC) No 596/2009.
- Regulation (EC) No **2023/2006** "Good manufacturing practice for materials and articles intended to come into contact with food".
- Regulation (EU) No **10/2011** "Plastic materials and articles intended to come into contact with food", as well as all relevant (EU) regulations which modify, correct and/or rectify it, as at the date of this declaration, the regulations (EU) No 1282/2011, 1183/2012, 202/2014, 865/2014, 2015/174, 2016/1416, 2017/752, 2018/79, 2018/213, 2018/831 and 2019/37.
- the provisions of the following harmonized European standards and the standards specifying the safety and hygiene requirements:
  - **EN ISO 12100:2010** Safety of machinery – General principles for design,
  - **EN 60204-1:2006** Safety of machinery – Electrical equipment of machines,
  - **EN 60529** Degrees of protection provided by enclosures (IP Code):
    - IP 55 for the electric controls,
    - IP 34 for the other parts of the machine,
- 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.

"R019"

Montceau-en-Bourgogne, on March 1<sup>st</sup>, 2019

Jean-Marie LOZANO  
Director of Industrial Operations



# SUMMARY

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

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

**If you bought your ROBOT-COUPE 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-COUPE S.N.C. limited warranty is against defects in material and/or workmanship.**

## **THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPE 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-COUPE 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-COUPE 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-COUPE 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 <sup>2</sup> )	GFCI (Ph + N)	
			Gauge (A)	Threshold (mA)
<b>Blixer® 4 V.V.</b>	200 - 240V 50 or 60 Hz <b>single-phase</b>	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, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the mixer also reads them beforehand. 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... etc.

## INSTALLATION

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

## CONNECTION

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

## HANDLING

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

## ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 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 unplugging your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never place the motor unit in water.
- For parts made of aluminum alloys, use cleaning fluids suitable for aluminum.

- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...)

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

## MAINTENANCE

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

## INTRODUCTION TO YOUR NEW EMULSIFIER-MIXER Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V.V.

ROBOT-COUPÉ 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 for bisque: lobster, scampi, seashells...

### PHARMACEUTICAL AND CHEMICAL LABORATORY USES:

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

## HYGIENE

### • WARNING: NEVER USE PURE BLEACH.

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

## CLEANING



## WARNING

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

### • MOTOR UNIT

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

### • BOWL

After removing the lid, remove the bowl from the motor unit by rotating it to the left. Pull up to disengage, leaving the blade in the bowl in order to prevent any spillage when working with liquids.

If the food has a solid consistency, remove the blade and empty the bowl.

Replace the bowl, place the blade on the shaft and switch on the machine in order to remove any mixture which may have stuck to the blade.

### • BLADE

#### 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.

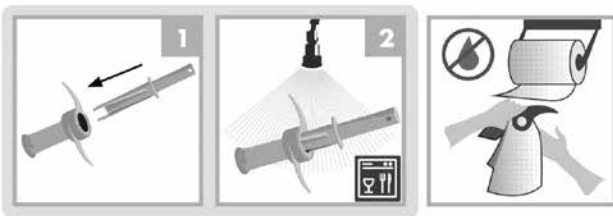
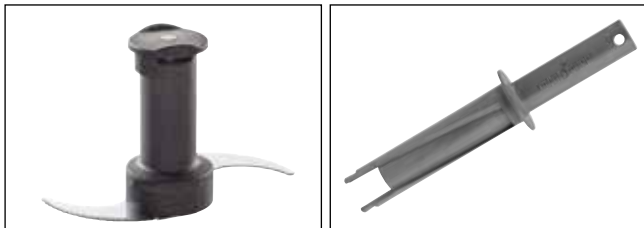
After washing, always wipe the blade well in order to prevent oxidation.

#### 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.

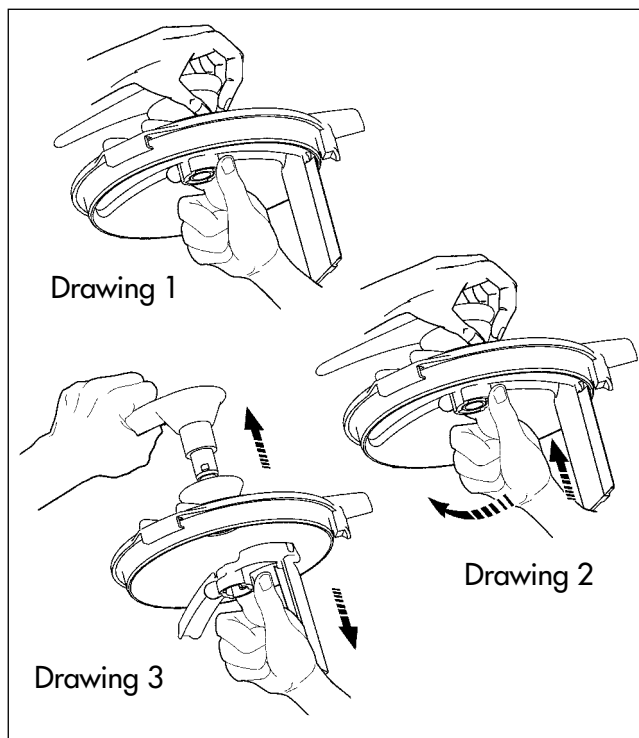


## IMPORTANT

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).



### • 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.

## MAINTENANCE

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.

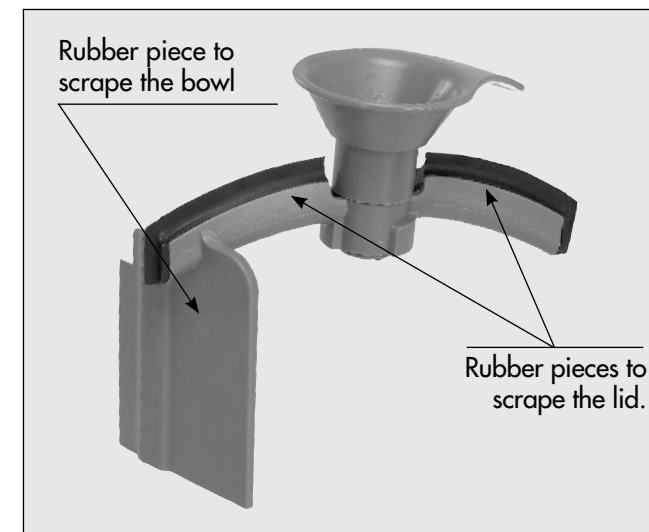
### • LOCKING WASHER ASSEMBLY

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.

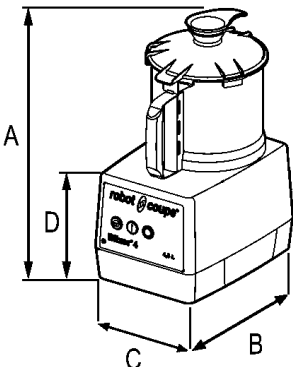


## TECHNICAL SPECIFICATIONS

### • WEIGHT

	Net	Gross
Blixer® 2	10.4 kg	11.5 kg
Blixer® 3	12 kg	13 kg
Blixer® 4	16 kg	17 kg
Blixer® 4 V.V.	16 kg	17 kg

### • DIMENSIONS (in mm)

Blixer® 2	Blixer® 3	
A 389	A 420	
B 281	B 330	
C 210	C 210	
D 165	D 190	
Blixer® 4 • Blixer® 4 V.V.		
A 480		
B 304		
C 226		
D 255		

### • WORKING HEIGHT

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

### • NOISE LEVEL

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

### • ELECTRICAL DATA

Blixer® 2 single phase machine

Motor	Speed (rpm)	Intensity (Amp.)
230 V / 50 Hz	3,000	7
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	5.5
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

- Power shown on data plate.

## SAFETY

The Blixer® 2 is fitted with a mechanical safety system.

The Blixer® 3, Blixer® 4, Blixer® 4 V.V. are fitted with a magnetic safety system.



## WARNING

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

These machines are also equipped with a motor brake.

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

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

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

These models are fitted with a **thermal cut-out** which automatically stops the motor if the machine is left on for too long or overloaded.

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



## REMEMBER

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

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

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

**Do not overload the appliance.**

## STANDARDS

Consult the declaration of compliance on page 2.

*robot*  *coupe*®

## TECHNICAL DATA

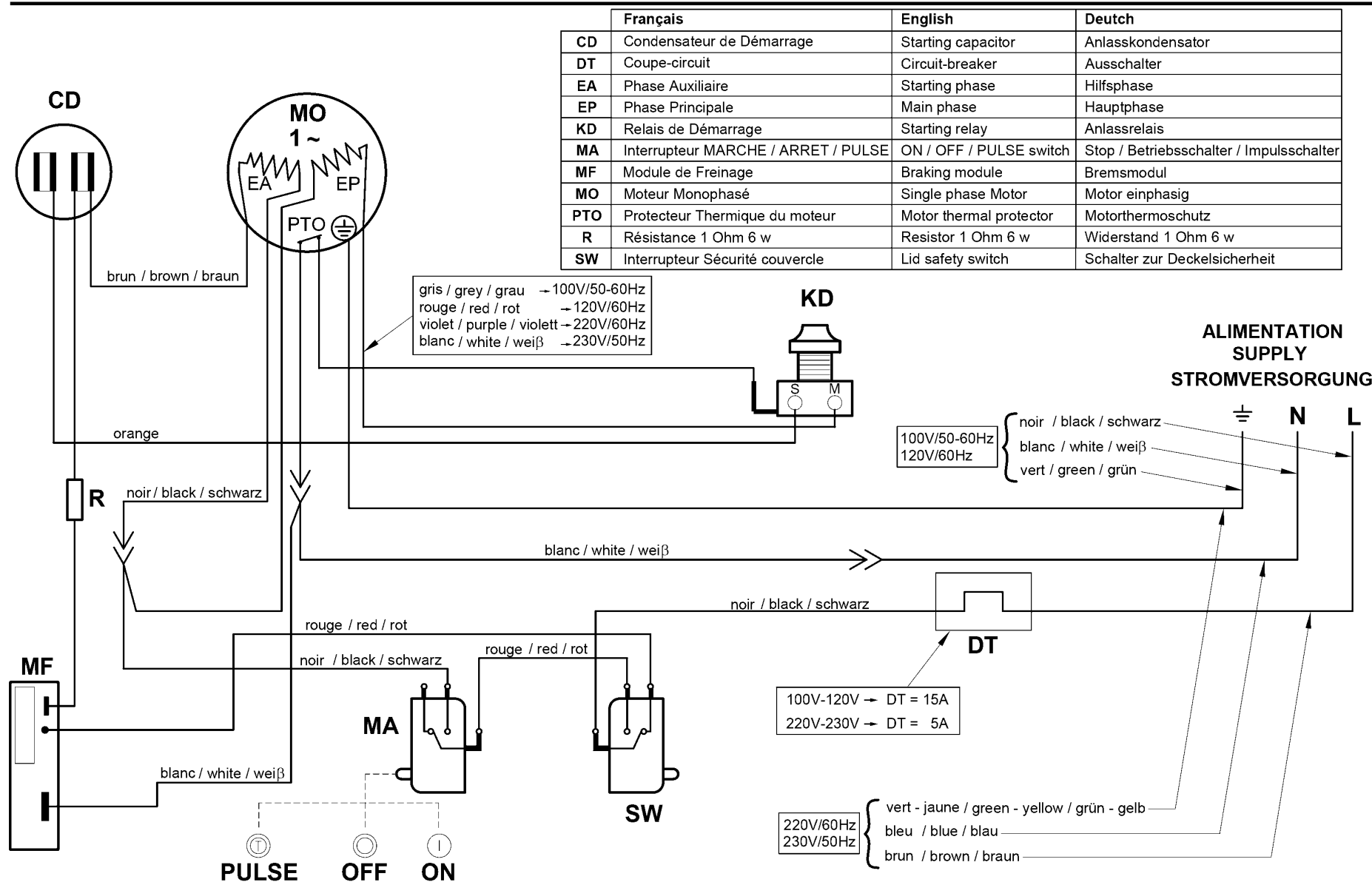
**Blixer®2**

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

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



robot@coupe®

N° 402980 d

Maj : 05/14

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

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

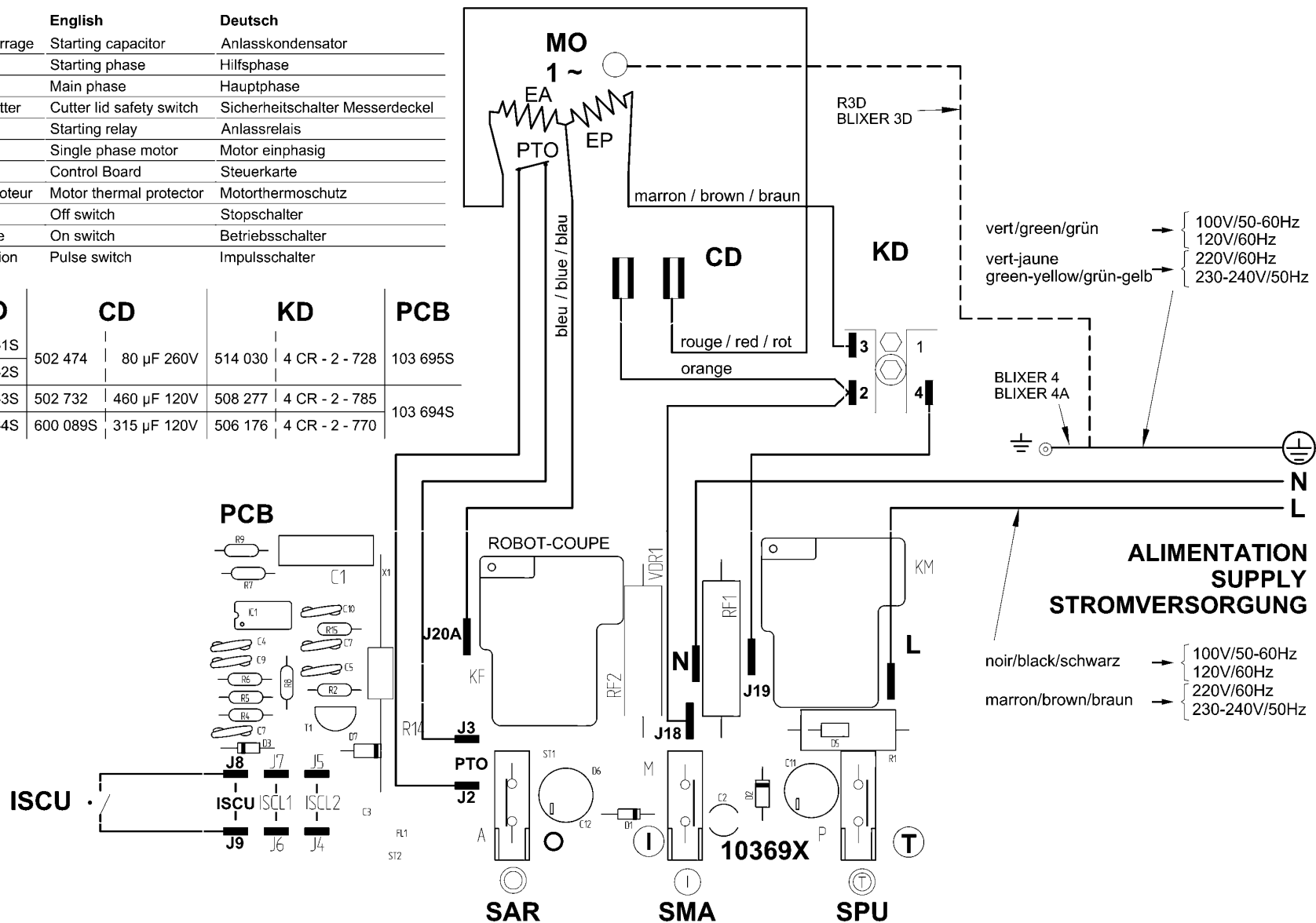
## SCHEMA ELECTRIQUE

## ELECTRIC DIAGRAM

## ELEKTRISCHES SCHALTBILD

Français	English	Deutsch
<b>CD</b> Condensateur de démarrage	Starting capacitor	Anlasskondensator
<b>EA</b> Phase auxiliaire	Starting phase	Hilfsphase
<b>EP</b> Phase principale	Main phase	Hauptphase
<b>ISCU</b> Interrupteur sécurité Cutter	Cutter lid safety switch	Sicherheitschalter Messerdeckel
<b>KD</b> Relais de démarrage	Starting relay	Anlassrelais
<b>MO</b> Moteur monophasé	Single phase motor	Motor einphasig
<b>PCB</b> Carte de commande	Control Board	Steuerkarte
<b>PTO</b> Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz
<b>SAR</b> Bouton poussoir arrêt	Off switch	Stopschalter
<b>SMA</b> Bouton poussoir marche	On switch	Betriebsschalter
<b>SPU</b> 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	



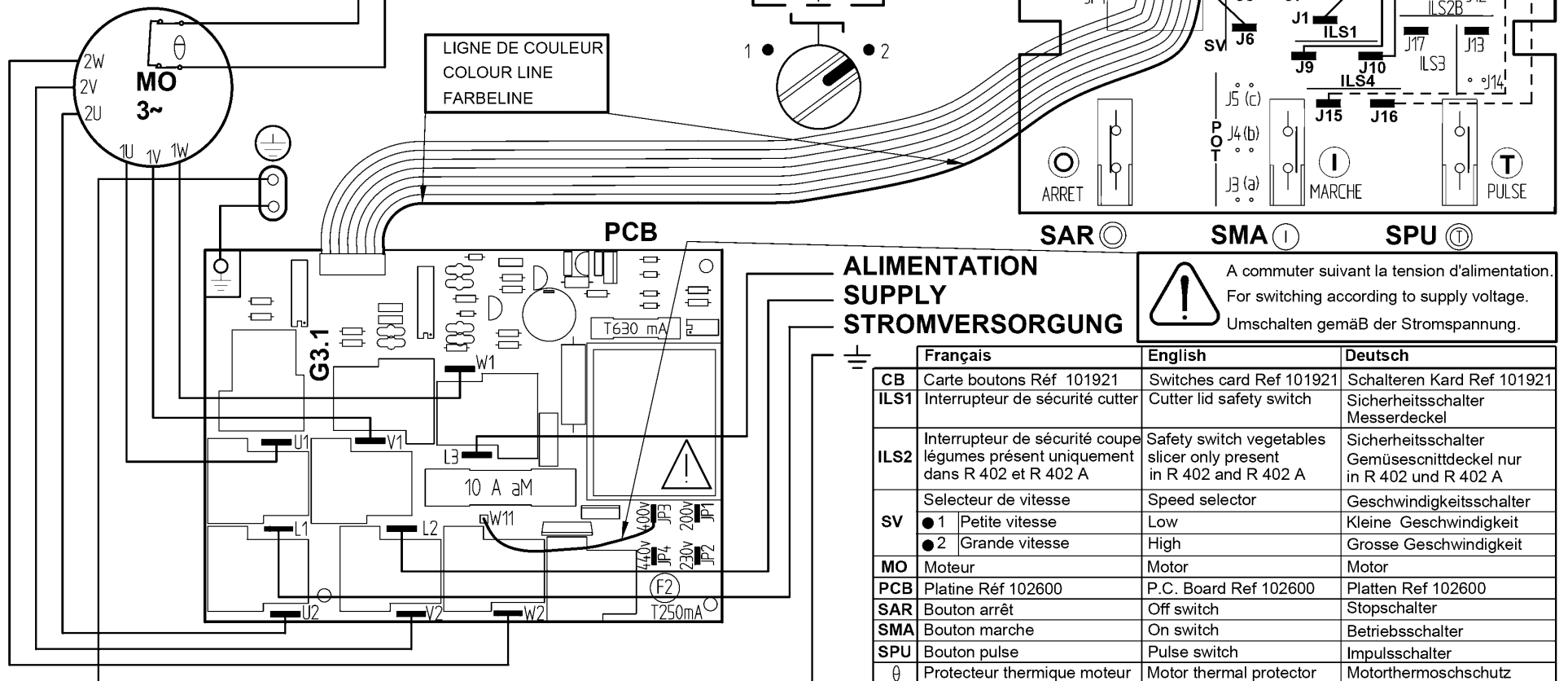
# R4-R4 A - Blixer® 4-Blixer® 4 A - R402-R402 A 230V/50Hz - 380-415V/50Hz - 220V/60Hz - 380-415V/60Hz 3~

## 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)



### ALIMENTATION SUPPLY STROMVERSORGUNG



A commuter suivant la tension d'alimentation.  
 For switching according to supply voltage.  
 Umschalten gemäß der Stromspannung.

	Français	English	Deutsch
CB	Carte boutons Réf 101921	Switches card Ref 101921	Schalteren Kard Ref 101921
ILS1	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
ILS2	Interrupteur de sécurité coupe légumes présent uniquement dans R 402 et R 402 A	Safety switch vegetables slicer only present in R 402 and R 402 A	Sicherheitsschalter Gemüseschnittdeckel nur in R 402 und R 402 A
SV	Selecteur de vitesse	Speed selector	Geschwindigkeitsschalter
	● 1 Petite vitesse	Low	Kleine Geschwindigkeit
	● 2 Grande vitesse	High	Grosse Geschwindigkeit
MO	Moteur	Motor	Motor
PCB	Platine Réf 102600	P.C. Board Ref 102600	Platten Ref 102600
SAR	Bouton arrêt	Off switch	Stopschalter
SMA	Bouton marche	On switch	Betriebsschalter
SPU	Bouton pulse	Pulse switch	Impulsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

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N° 407857 b

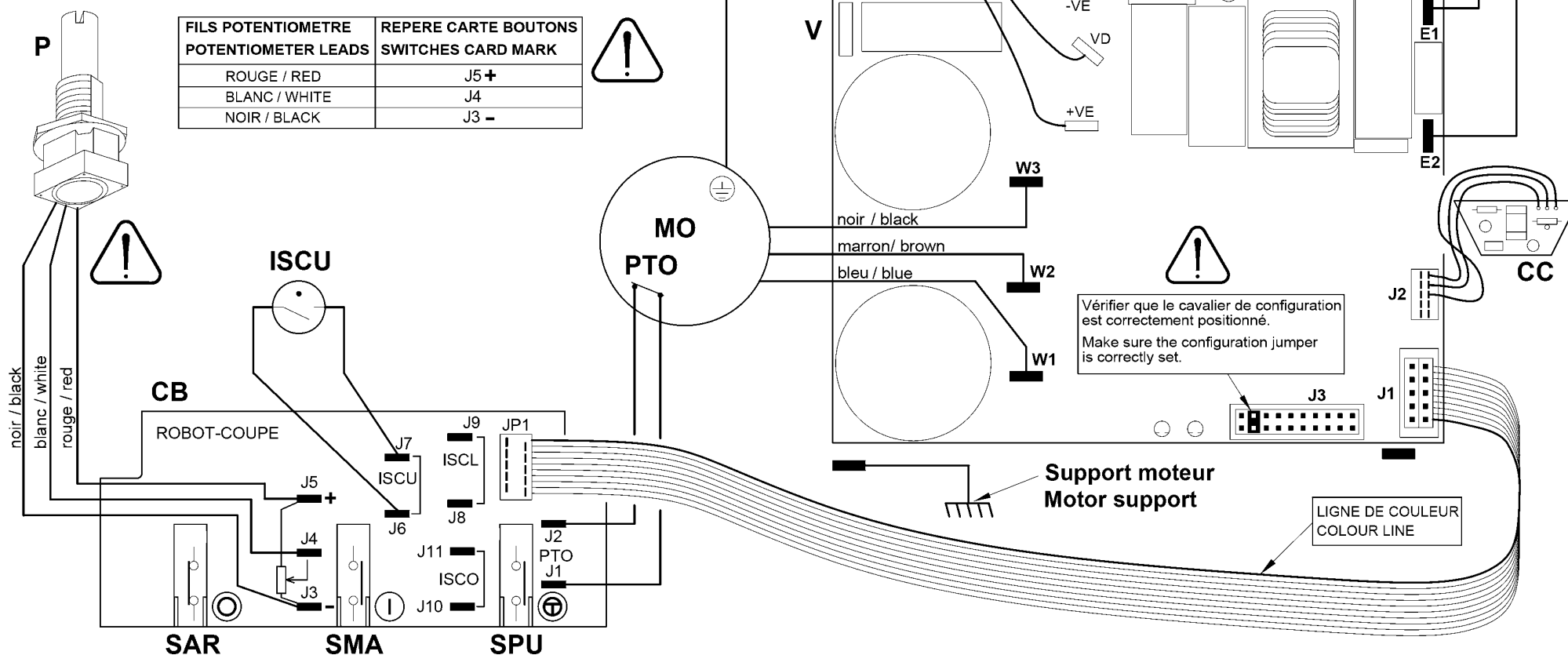
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# R4 V.V.B - Blixer® 4 V.V.B

## SCHEMA ELECTRIQUE

100-120V/50-60Hz 1~  
ELECTRIC DIAGRAM

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







**robot coupe®**

**Head Office, French,  
Export and Marketing Department:**  
48, rue des Vignerons  
94305 Vincennes Cedex- France  
Tel.: 01 43 98 88 15  
Email: [international@robot-coupe.com](mailto: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](mailto:orders@robotcoupe.com.au)

**Robot-Coupe  
U.K. LTD:**  
Fleming Way, Isleworth,  
Middlesex TW7 6EU  
Tel.: 020 8232 1800  
Email: [sales@robotcoupe.co.uk](mailto:sales@robotcoupe.co.uk)



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