

# *robot a coupe*®



**Blixer® 23 A • Blixer® 30 A • Blixer® 45 A • Blixer® 60 A  
R 23 A • R 30 A • R 30 V.V. A • R 45 A • R 45 V.V. A • R 60 A**

# www.robot-coupe.com

## @ Register your product on line

The screenshot displays the Robot-Coupe website's support section. At the top, the navigation bar includes 'The company', 'Contact us', 'Restricted Area', and 'Select your country...'. Below this, a menu contains 'CATALOGUE', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR SUPPORT', and a search bar. The main heading is 'SUPPORT'. The page is divided into two columns. The left column, titled 'Register your product online', provides instructions and a list of required information: 'Product serial number' and 'Purchase date'. A button labeled 'Register my product now' is at the bottom of this column. The right column, titled 'Access the Robot-Coupe after-sales service', features an 'Authentication' form with fields for 'Identifiant', 'Mot de passe', and 'Email', along with a 'Mot de passe perdu' link. A button labeled 'Access the Robot-Coupe after-sales service' is at the bottom of this column.

# 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

## WARRANTY

## IMPORTANT WARNING

**YOU HAVE JUST PURCHASED A BLIXER® OR A VERTICAL CUTTER MIXER Blixer® 23 A • Blixer® 30 A Blixer® 45 A • Blixer® 60 A • R 23 A • R 30 A R 30 V.V. A • R 45 A • R 45 V.V. A • R 60 A**

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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 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, wobblators include components that are sensitive to electrostatic discharges (ESDs). Before conducting any work on these wobblators, 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!** Wobblators 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).

It is therefore advisable to use a GFCI that is sensitive to impulse current (type A), identified by the following symbol:  or (B) .

**Caution:** *these GFCIs may go under different names, according to the manufacturer.*

Appliances with wobblators 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 or 3 Ph) |                 |
|-----------|--|--|-----------------------|-----------------|
|           |  |  | Gauge (A)             | Threshold (mA)  |
| R 30 V.V. | 380 - 440V<br>50 or 60 Hz<br>Three-phase | 4  | B 20 A                | min.<br>100 mA* |
| R 45 V.V. |  | 6  | B 32 A                |                 |

## \*Connection instructions:

To protect users, it is vital to connect the R 30 V.V. and R 45 V.V. machines to the mains supply via a connection unit equipped with the above-mentioned residual current device. They must not be connected through a plug and socket.

# IMPORTANT WARNING



**WARNING:** In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

## UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. 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 7) 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.
- Wait until the blade comes to a complete stop before opening the lid.

## 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 servicing the Blixer, it must be disconnected from the power supply.
- 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.

**YOU HAVE JUST PURCHASED A BLIXER® OR A VERTICAL CUTTER MIXER Blixer® 23 A • Blixer® 30 A Blixer® 45 A • Blixer® 60 A • R 23 A • R 30 A • R 30 V.V. A • R 45 A • R 45 V.V. A • R 60 A**

Our Blixers® and vertical cutter mixers are both fabulous workhorses in the kitchen, and will satisfy the needs of even the most demanding professionals.

It can be used to perform countless jobs that you will gradually discover as you use it.

They boast two speeds: **1,500 and 3,000 rpm**. The vertical cutter mixer is designed to knead and grind, chop meat and vegetables, produce fine-textured stuffings and mousses, and much, much more besides. Even the most time-consuming tasks take less than 5 minutes to complete. For its part, the Blixer® is ideal for making texture-modified meals.

Its numerous functions will open the door to a whole new culinary world.

Thanks to your appliance's simple design, all components requiring frequent handling for maintenance or cleaning can be fitted and removed with the greatest of ease.

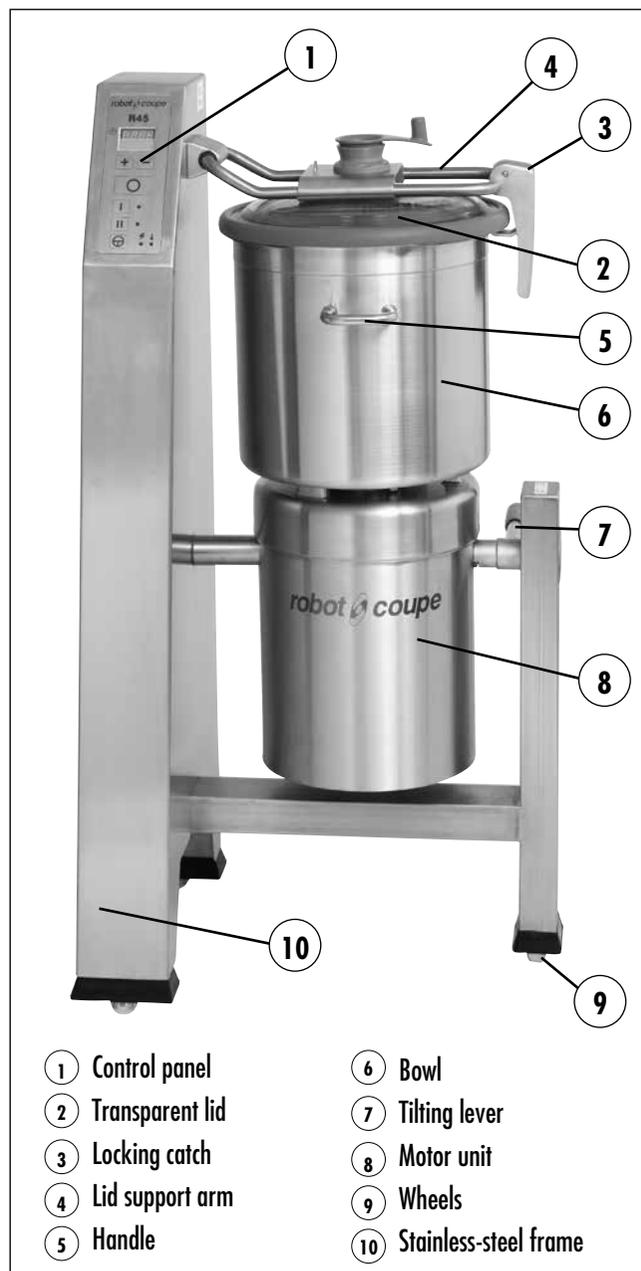
For optimum convenience, this manual describes the various fitting operations on a step-by-step basis.

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.

These instructions for use contain important information that will enable you to make the very most of your appliance.

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

We have also included examples of a few processing tasks to help you get the feel of your new appliance and appreciate the full range of its many useful features.



**ASSEMBLY**



1) With the appliance facing you, position the bowl directly above the motor shaft. Lower it so that the bowl is centred on its base.

2) Push down on the handles, rotating the bowl firmly in an anticlockwise direction until it is locked into position. **The handles should now be facing you on either side of the bowl.**



3) Place the blade assembly on top of the motor shaft.

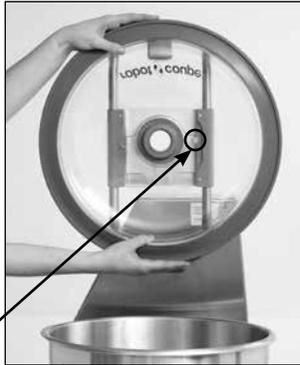
Then lower it to the bottom of the bowl by rotating it.

Always check that the blade assembly is correctly **positioned at the bottom of the bowl** before placing the

ingredients you wish to process in the bowl.

4) Clip the lid onto the lid rest and turn it so that the bosses are inside the arm.

The logo should now be facing you, lined up with the handle, with the safety magnet on the right.



5) Check that the cone is present and screwed tightly in place. This is essential for proper placement of the lid.

6) To close the lid, fit the locking catch over the edge of the bowl and push the handle down.

## DANGER: RISK OF INJURY

The blades are extremely sharp.

For this reason, always make sure you have removed the blade assembly before doing any job inside the bowl, such as cleaning or emptying.

### • LID-WIPER ASSEMBLY – VERTICAL CUTTER-MIXER ONLY

Hold the lid wiper in one hand and the handle in the other. Press the two parts together at the centre of the lid, then turn the handle 45° in an anticlockwise direction.



### • BLIXER ARM ASSEMBLY - BLIXER® ONLY

Hold the blixer arm in one hand and the handle in the other. Press the two parts together in the centre of the lid, then rotate the handle 45° in an anticlockwise direction.



## SWITCHING ON THE MACHINE

### • ADVICE ON ELECTRICAL CONNECTIONS

The wiring must be installed by a qualified electrician.

Before plugging your appliance in, check that your power supply voltage is the same as that indicated on the motor identification plate.

If your appliance is not connected to the mains via a plug and socket, it must be connected via an insulating selector switch that can be padlocked.



## RISK OF ELECTROCUTION

The machine must be earthed.

The appliance is only insulated from the mains supply when it is unplugged.



## ROTATIONAL DIRECTION OF BLADE



Switch on the appliance while empty and without the blade. Check that the motor shaft turns in an anticlockwise direction.

If the blade turns in a clockwise direction, invert the positions of two wires, as follows:

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

Swap either : the ❶ and the ❷

the ❷ and the ❸

the ❶ and the ❸

ROBOT-COUPÉ appliances are fitted with the following types of motor:

400 V / 50 Hz / 3

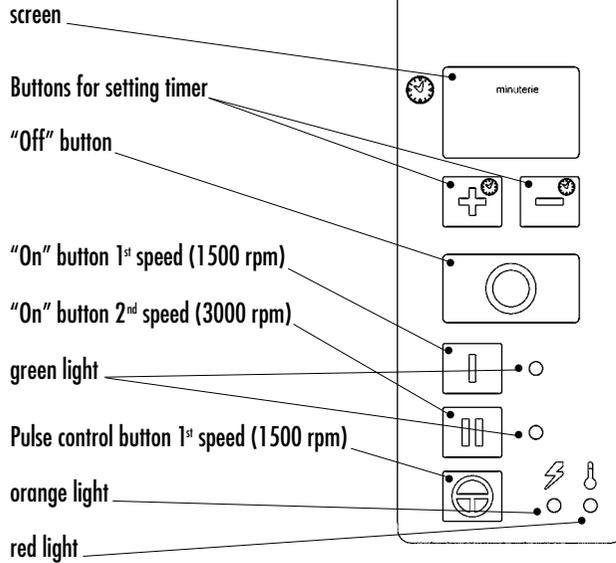
220 V / 60 Hz / 3

230 V / 50 Hz / 3

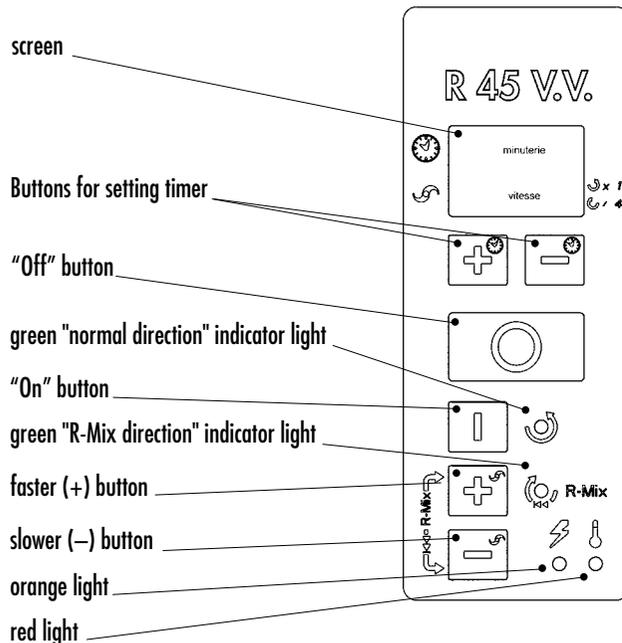
380 V / 60 Hz / 3

## • CONTROL PANEL

### - Dual-speed machines



### - Variable-speed machines



## • POWERING UP THE MACHINE

### - Start-up

#### Stage 1

Each time the machine is powered up, the message « Cx Fyy » will appear on the screen:

- « x » will be a figure between 0 and 7, corresponding to the control board configuration.
- « yy » will be either "50" or "60", depending on whether the power supply has a frequency of 50 or 60 Hz.

*Example: an R 45 ("2" configuration) operated at 50 Hz will display the following message:*

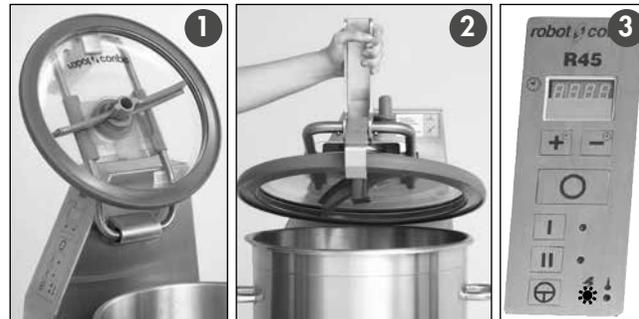


The orange indicator light will come on.



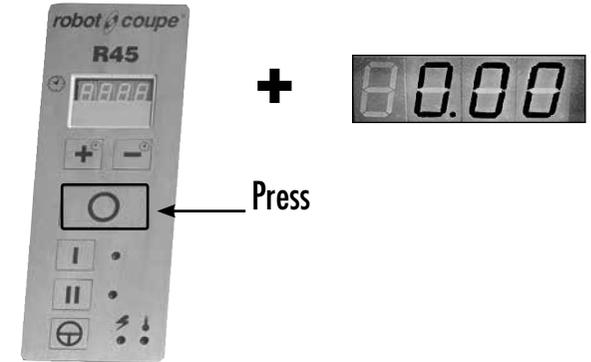
#### Stage 2

Open the lid, then close it again, to activate the safety system. The orange light will remain on.



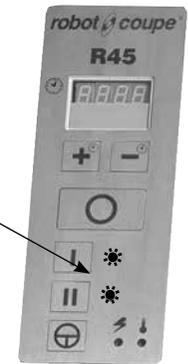
#### Stage 3

Press the "OFF" button, then release it. Make sure you only do this when "0.00" or another duration is displayed on the screen.



#### Stage 4

The orange light will go out and the two green indicator lights will come on. The machine is now ready to use.



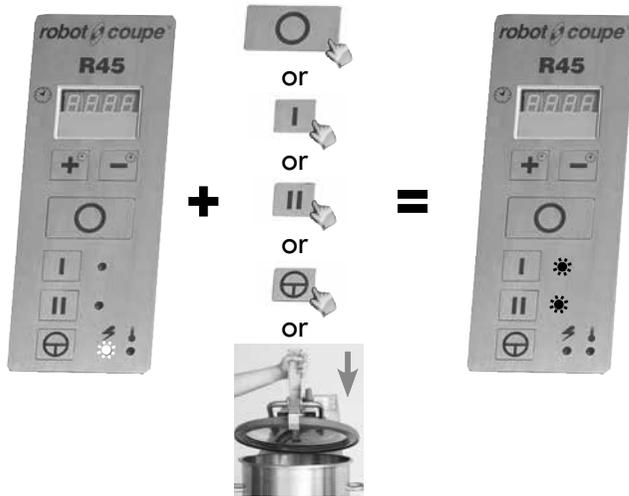
### WARNING:

If you try to start the machine during one of the above stages by pressing the 1<sup>st</sup> or 2<sup>nd</sup> speed "ON" button, or even the "pulse control" button, nothing will happen. A troubleshooting message (see table on page 20) will appear on the screen.

### - Standby

If the machine is left powered up but unused for between 15 and 120 minutes, without any movement of any of its electrical elements (safety switch, "OFF" button, etc.), the green lights will go out and the orange light will start to flash.

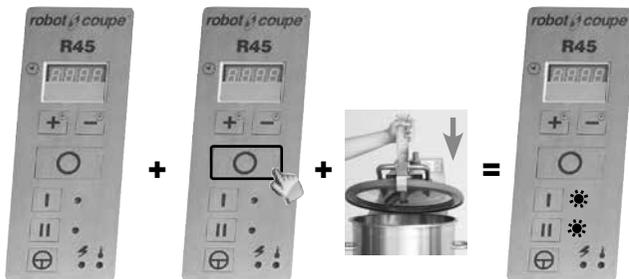
To quit standby:



### - Extended standby

If the machine is left powered up but unused for more than 2 hours, without any movement of any of its electrical elements (safety switch, "OFF" button, etc.), the green lights will go out and the orange light will start to flash.

To quit extended standby:



### • SAFETY INDICATOR LIGHTS:

#### For the dual-speed models:

Two green lights indicate that the machine is ready to use.

#### For the variable-speed R 30 V.V. and R 45 V.V. models:

One green light indicates that the machine is ready to use in the direction that is indicated.

#### For all models:

- **Orange light:** the machine is powered up, but the safety criteria have not all been met. The screen will display a troubleshooting message (see table on page 20).

- **No lights:** the machine is either not powered up, has the wrong power supply, or has broken down.

#### - Red light:

1 The machine's motor has reached a temperature of 120 °C. The motor will shortly cut out. This light allows you to anticipate the machine switching itself off in the middle of a processing task.



Wait for the red light to go out before embarking on a fresh task.

2 The red and orange lights will remain on until the motor has cooled down. You must wait until the red and orange lights have gone out and the green light has come on before switching the machine back on.



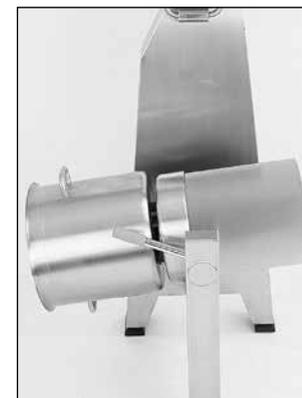
## PRECAUTIONS FOR USE

### • EMPTYING THE BOWL



1) Open the lid by freeing the locking handle. Release the tilting lever by raising it.

2) Then tilt the bowl to your left, keeping hold of the handle on the right.



3) Empty the bowl once it is in the tilted position. It is advisable to remove the blade assembly before tilting the bowl, especially when processing liquid preparations.

• **WHEELS**

Your cutter can be supplied with 3 retractable wheels (exclusive to Robot-coupe) which can be lowered or raised simply by lifting each leg. This makes it easy to move the machine around and thereby facilitates the cleaning of the working surfaces.



To activate/deactivate the retractable wheels: each leg must be raised in turn.

The wheels must only be deactivated when the machine is turned on.

• **BLIXER BLADE ASSEMBLY**

In order to ensure **perfect cutting results**, Robot-Coupe has developed **new, patented blade profiles**, designed to provide an optimum cutting quality.

**These blades** - also available with serrated edges - **are perfectly balanced** to avoid vibration.



**Fine serrated edge** for all blending tasks and smooth or fine-textured preparations.



Serrated 2-blade assembly supplied as standard.

To achieve optimum results, it is important to adjust the distance between the blades and respect the maximum processing amounts (see table).

• **VERTICAL CUTTER-MIXER BLADES**

In order to ensure **perfect cutting results**, Robot-Coupe has developed **new, patented blade profiles**, designed to provide an optimum cutting quality.

**These blades, which are perfectly balanced** in order to avoid any vibration, are supplied with **three different types of edge**.



**Standard blade**

**Smooth edge** for emulsions, mousses and finely-chopped meat and vegetables.



**Optional blades:**

**Fine serrated edge** for all blending tasks and smooth or fine-textured preparations.



**Coarse serrated edge** for cake-making (grinding almonds and hazelnuts, making icing sugar), for frozen goods and all hard foodstuffs.



Smooth, "crescent-shaped" 3-blade assembly, supplied as a **standard attachment**.

**Distinctive feature:** the "crescent" blades make it easier to **mix and bind ingredients**.

A 2-blade assembly is used for processing small quantities or liquid preparations. The 3-blade assembly is used for maximum capacities with dry ingredients.

To obtain the best results, it is important to set the right spacing between the blades. Do not exceed maximum processing capacities (see following table).

**MAXIMUM PROCESSING CAPACITIES**

• **BLIXER®**

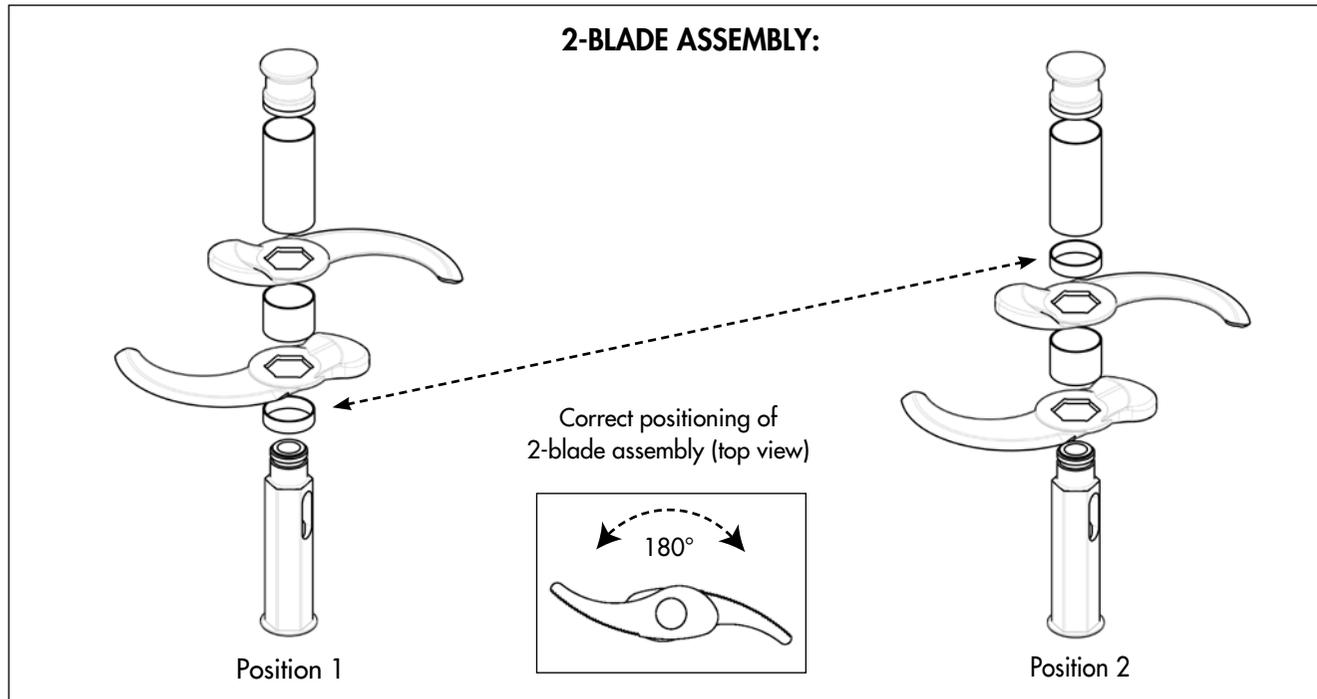
|                                 | Blixer®    |            |            |            |
|---------------------------------|------------|------------|------------|------------|
|                                 | 23         | 30         | 45         | 60         |
| Maximum processing capacities   | 4 to 15 Kg | 4 to 20 Kg | 6 to 30 Kg | 6 to 45 Kg |
| Liquid in 1 <sup>st</sup> speed | 16         | 20         | 30         | 40         |

• **VERTICAL CUTTER-MIXER**

| TYPE OF PREPARATION              | R 23  | R 30  | R 45  | R 60  |
|----------------------------------|-------|-------|-------|-------|
| <b>Coarse chopping</b>           | 10 kg | 12 kg | 18 kg | 25 kg |
| <b>Emulsion</b>                  | 11 kg | 14 kg | 24 kg | 30 kg |
| <b>Kneading (in kg of flour)</b> | 7 kg  | 8 kg  | 12 kg | 18 kg |
| <b>Grinding</b>                  | 5 kg  | 6 kg  | 9 kg  | 12 kg |

## FITTING AND USING THE BLADE ASSEMBLY

### • BLIXER® ONLY



**POSITION 1 :** With spacer between lower blade and blade shaft.

**FITTING :**

- 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.

**POSITION 2 :** No spacer between lower blade and blade shaft.

- For **fine chopping and emulsions.**

**DISMANTLING :**

- Unscrew the screw nut
- Remove the spacers.



Screw nut



Wide spacer



Blade shaft



Locking spacer



Narrow spacer

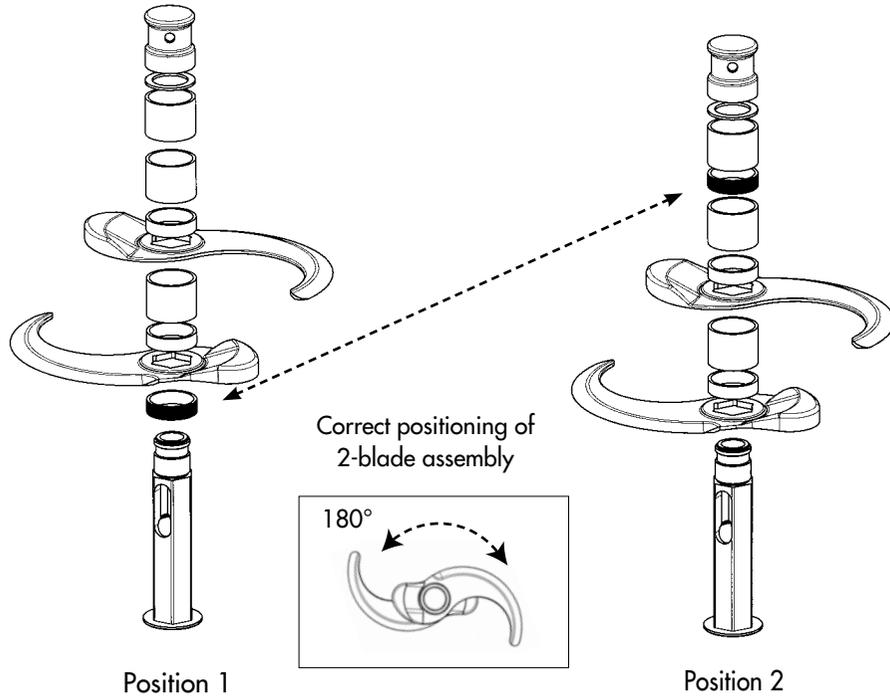


Blade

• **VERTICAL CUTTER-MIXER ONLY**

**2-BLADE ASSEMBLY :**

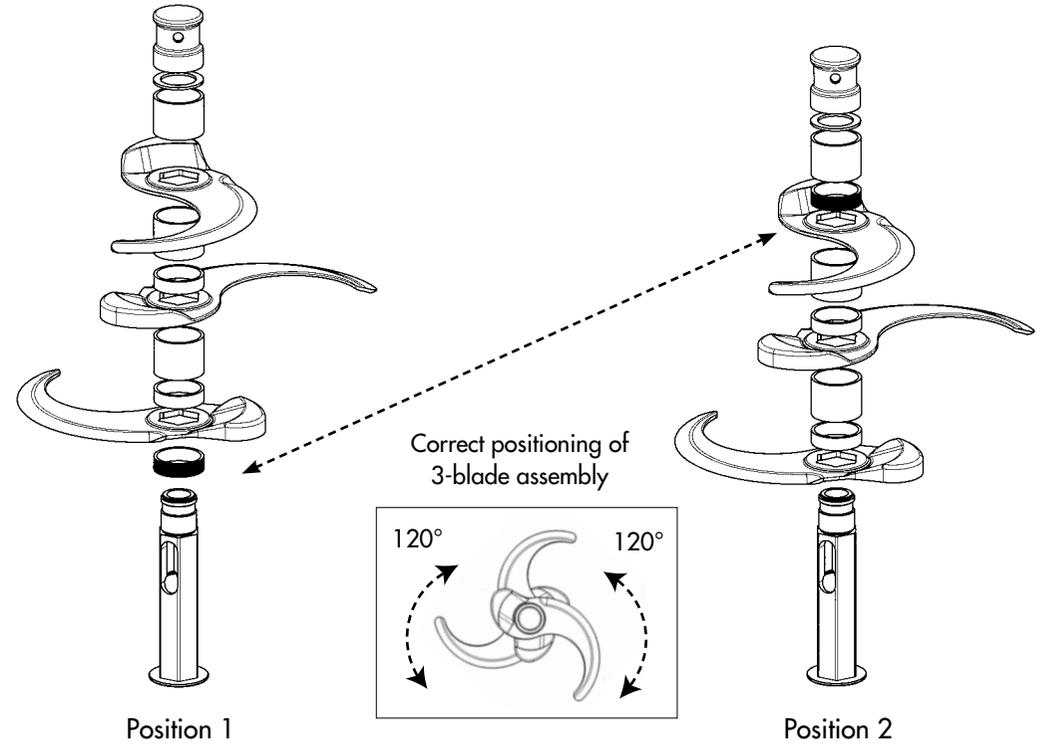
We recommend you use the 2-blade assembly for processing small quantities of up to half the maximum limit indicated (see page 11), with the exception of liquid or blended preparations.



**3-BLADE ASSEMBLY :**

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.

**To obtain the best possible results with these types of preparation, we recommend you use the lower speed (1500 rpm) only.**



**POSITION 1 :** With spacer between lower blade and blade shaft.

- For **coarse chopping**.

**FITTING :**

- 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.

**POSITION 2 :**

No spacer between lower blade and blade shaft.

- For **fine chopping and emulsions**.
- For **grinding and kneading**.

**DISMANTLING :**

- Unscrew the screw nut
- Remove the spacers.



Screw nut



Wide spacer



Narrow spacer



Locking spacer



Blade

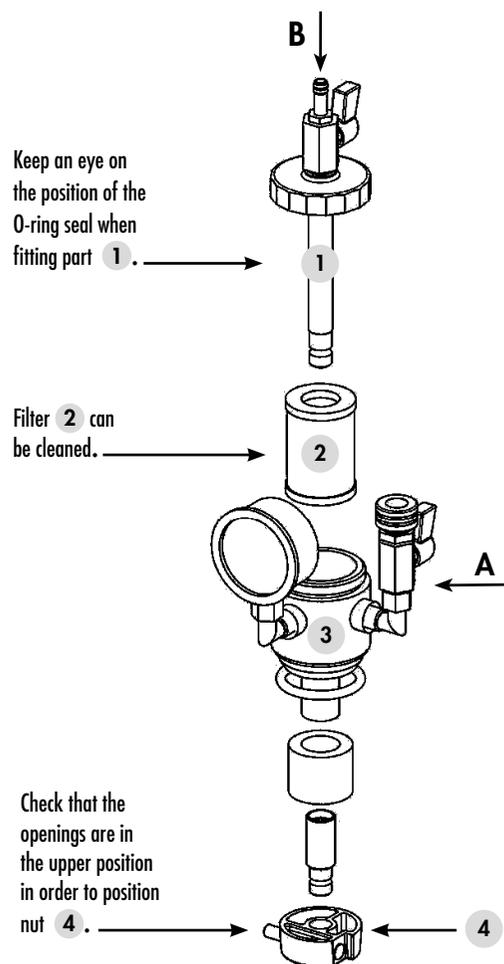


Blade shaft

# OPERATING INSTRUCTIONS FOR THE VACUUM KIT R-VAC® - VERTICAL CUTTER-MIXER ONLY

## 1° ASSEMBLING THE VACUUM KIT R-VAC®

- Insert filter **2** into body **3**
- Screw the tube **1** onto the body **3** (the tube should pass through the body **3**).



## 2° POSITIONING THE R-VAC® VACUUM KIT ON THE LID

- Sit the R-VAC® kit on top of the plastic cone **5**, which should be screwed onto the lid rest **6**, with the lid holder **8** in between. The lid (opaque white) **9** slots onto the lid rest **6**.

## 3° CLIPPING ON THE BELL **4**

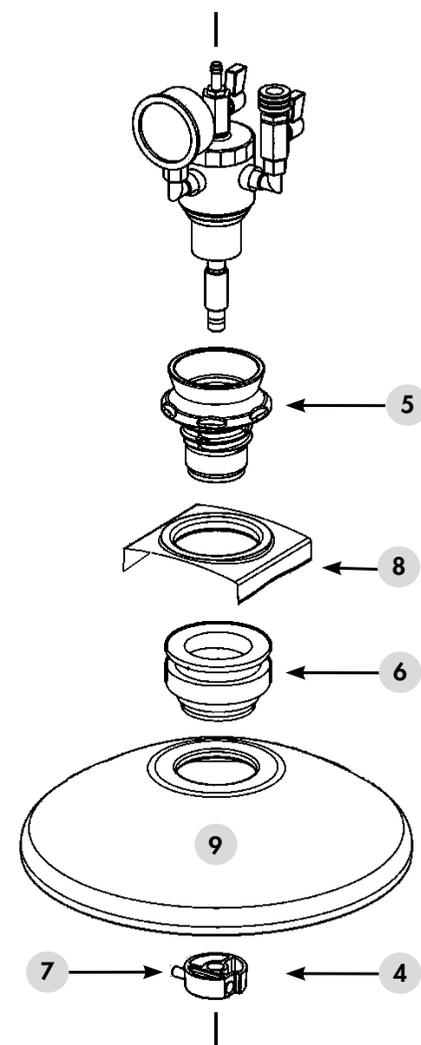
- Take the bell in the hollow of your hand and press the pusher **7** in with your thumb.
- Slot it onto the section of tube **1** protruding from the underside of the lid.
- Release the pusher **7**.
- The pusher should return to its initial position. If it does not, gently press on the bell and it will automatically click into place.
- Check that the bell is securely attached to the tube **1**.

## 4° USING THE VACUUM KIT R-VAC®

- Connect up the vacuum pump to valve **A**, check that the latter is open (lever in shaft of connector).
- Shut valve **B** (perpendicular lever).

## 5° ADDING LIQUID TO THE MIXTURE

- Attach a tube to valve **B**.
- Immerse the other end of this tube in the liquid to be added.
- Open valve **B** slowly ; once the liquid has been added, shut valve **B**.



## NOTE

Preheat the vacuum pump (approx. 15 minutes) to check that both it and the vacuum kit are working properly. Similarly, leave the pump running for 15 minutes after completing the task in order to evacuate the condensation.

## VERTICAL CUTTER MIXER OPTIONS

### • COARSE SERRATED BLADES



The blade shaft can be fitted with serrated blades, which are used mainly for:

- kneading (shortcrust pastry, flan pastry, almond paste, praline, etc.).
- grinding (frozen foods, shellfish, almonds, etc.).

### • FINE SERRATED BLADES

The blade shaft can also be fitted with micro-toothed blades, which are used mainly for chopping herbs (e.g. parsley) and blending.



### • R-VAC® VACUUM KIT

Your machine can be equipped with a vacuum kit.



Vacuum processing gives incomparable results for all types of preparations, ranging from fish mousses, fine-textured stuffings and vegetable terrines to foie gras and ganache.

Make sure you always use the opaque white lid with the vacuum kit.

## EXAMPLES OF USE

### • VERTICAL CUTTER-MIXER

The cutter 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.

| USES                                    | R 23<br>(kg)     | R 30<br>R 30<br>V.V.<br>(kg) | R 45<br>R 45<br>V.V.<br>(kg) | R 60<br>(kg) |
|---|------------------|------------------------------|------------------------------|--------------|
| <b>CHOPPING</b>                         |                  |                              |                              |              |
| <b>• MEAT</b>                           |                  |                              |                              |              |
| Minced beef                             | 10               | 12                           | 18                           | 25           |
| Sausage meat / tomate stuffing          | 10               | 12                           | 18                           | 25           |
| Terrine / saucisson                     | 12               | 14                           | 22                           | 30           |
| White pudding / liver mousse*           | 13               | 16                           | 24                           | 33           |
| Smooth-textured mixtures (frankfurters) | 8                | 10                           | 14                           | 18           |
| <b>• FISH</b>                           |                  |                              |                              |              |
| Puréed fish*                            | 13               | 16                           | 24                           | 33           |
| Fish stuffings*                         | 13               | 16                           | 24                           | 33           |
| <b>• VEGETABLES</b>                     |                  |                              |                              |              |
| Garlic / parsley / onion / shallots     | half bowl volume |                              |                              |              |
| Soup / vegetable purées*                | 17               | 21                           | 32                           | 44           |
| <b>• FRUIT</b>                          |                  |                              |                              |              |
| Compotes / fruit purées                 | 13               | 16                           | 24                           | 33           |
| <b>EMULSIFYING</b>                      |                  |                              |                              |              |
| Mayonnaise / aioli / taramasalata       | 13               | 16                           | 24                           | 33           |
| Rémoulade sauce                         | 13               | 16                           | 24                           | 33           |
| Snail / salmon butter                   | 8                | 10                           | 16                           | 27           |
| <b>KNEADING</b>                         |                  |                              |                              |              |
| Shortcrust / biscuit pastry             | 6                | 8                            | 12                           | 18           |
| Flaky pastry                            | 6                | 8                            | 12                           | 18           |
| Pizza / bread dough                     | 6                | 8                            | 12                           | 18           |
| Brioche dough                           | 5                | 6                            | 9.5                          | 12           |

| USES                  | R 23<br>(kg)    | R 30<br>R 30<br>V.V.<br>(kg) | R 45<br>R 45<br>V.V.<br>(kg) | R 60<br>(kg) |
|-----------------------|-----------------|------------------------------|------------------------------|--------------|
|                       | <b>GRINDING</b> |                              |                              |              |
| Almond paste          | 6               | 8                            | 12                           | 17           |
| Praline               | 11              | 14                           | 20                           | 28           |
| Seafood / crushed ice | 5               | 6                            | 9                            | 12           |
| Breadcrumbs           | 6               | 7                            | 11                           | 15           |
| <b>BLENDING</b>       |                 |                              |                              |              |
| Liquid preparations*  | 16              | 20                           | 30                           | 40           |

\* In first speed only

The vertical cutter-mixer has numerous other applications. The above quantities are given for guidance only and may vary according to the quality of ingredients or the recipe.

### • BLIXER®

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

##### SEMI-LIQUID FEEDING

This simply entails diluting spoon-feeding preparations:

- Minced meat + gravy
- Soups / creamed soups
- Puree + liquid (broth, milk. etc.)
- 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...

## CLEANING



### WARNING

As a precaution, always unplug your appliance before cleaning it (hazard of electrocution) and handle the blades with care (hazard of injury).

### • BOWL

Once the bowl is empty, return it to its vertical position, close the lid and run the machine at the 2<sup>nd</sup> speed (3,000 rpm). This will clear the blades of any food residue. You can also preclean the bowl by pouring in a few litres of hot water, then running the machine for a few minutes at the 2<sup>nd</sup> speed.

As all the electrical parts are watertight, this machine is extremely easy to clean. It can be washed daily with a hand shower spray (never use a power washer).

If you are not intending to use your appliance for a while, remember not to lock the bowl into position, to avoid unnecessary wear of the seals.

### • BLADES

The blade assembly must be taken apart in order to thoroughly clean each part.



### IMPORTANT

All metal parts should be wiped dry, especially the blades, to prevent surface oxidation.

These operations are vital for ensuring optimum blade assembly hygiene.

## Dismantling the blade assembly



- Lift the blade assembly out of the appliance.
- Remove the bowl.
- Place the blade remover on the motor shaft.

- Put the blade assembly back in position.
- Loosen the screw using the stem.
- Dismantle the blade assembly by hand.
- To reassemble the blades, follow these instructions in the reverse order.
- **Make sure you tighten the screw properly after reassembling the blades, in order to prevent the latter coming loose.**

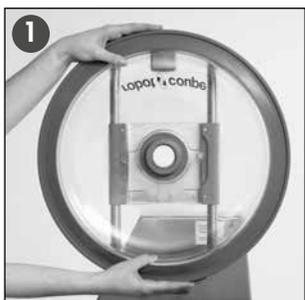
### • LID

For perfect hygiene, remove the washer, cone and lid rest so that they can each be carefully cleaned.

We advise against putting them in the dishwasher. Instead, wash them by hand with a little washing-up liquid.

If you are not intending to use your appliance for a while, leave the lid open to avoid wear and tear of the seals.

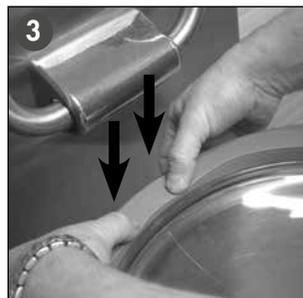
## Removing the lid seal



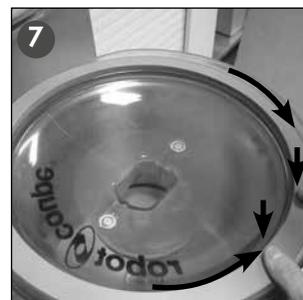
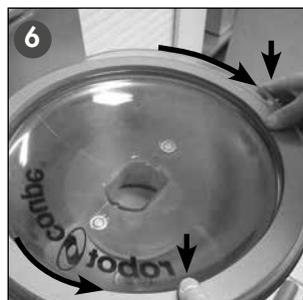
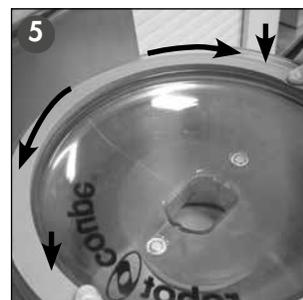
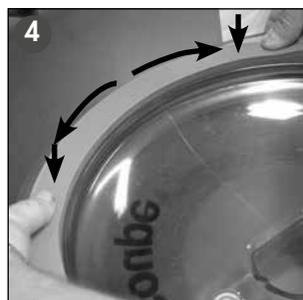
① - Unhook the lid from the arm.



② - Put the lid the wrong way round on the bowl.



③ - Start to set the seal at the hinge side. Hold firmly the seal with the thumb and the index finger and insert it in the lid groove.



④ to ⑦ - Keep inserting the seal progressively on both sides in order to join both hands.



⑧ Clip the lid onto the lid rest and turn it so that the bosses are inside the arm.

**! IMPORTANT**

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

## MAINTENANCE

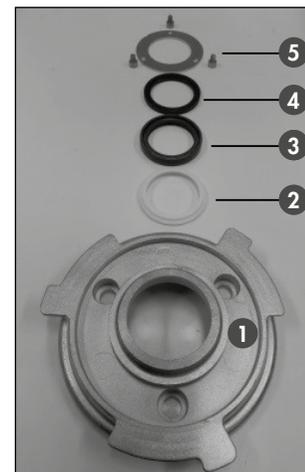
### • BLADES

After each task, we strongly recommend you sharpen the blades briefly with a sharpening stone, especially after chopping parsley.

Sharpen them thoroughly once a month with the fine-textured sharpening stone supplied with the appliance.

The quality of the cut depends mainly on the sharpness of your blades and their degree of wear. The blades are wearing parts which should be replaced from time to time, in order to ensure constant quality of the finished product.

### • AXIAL TIGHTNESS SYSTEM:



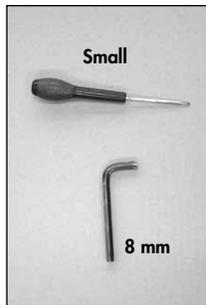
The tightness system consists of a stainless steel part ① which supports a stainless steel deflector ②, a seal ③, a centring ring ④ and a flange ⑤ which holds the parts securely in place.

## • V-RING SEALS

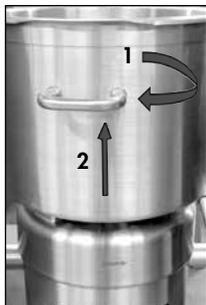
In order to ensure that the motor remains completely watertight, we recommend checking the state of wear and tear of the lip seals every three months and replacing them every 6 months maximum.

When the seals are worn, liquid may first run into the bearings, then reach the motor. If this happens, the seals, the bearings and even the motor may have to be replaced.

### - Replacing the lip seals



1) Tools required



2) Remove the bowl seal



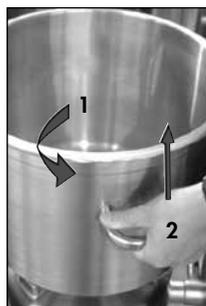
3) Remove the bowl seal.



4) Unscrew the 3 screws.



5) Remove the screws and washers.



6) Put the bowl back, turn and pull upwards.



7) The stainless steel part has now been dismantled.



8) The assembly comprises 4 rings + 3 screws.



9) Remove the 3 screws and 4 rings.



10) Put the deflector on first.



11) Check that the seal has been inserted properly.



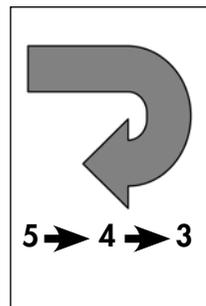
12) Put the lip seal on. Make sure it facing the right way: groove towards the deflector.



13) Put the centring ring on.



14) Put the flange and screws back on.



15) Grease the lips of the seal (food-safe grease).



16) The tightness system is now as good as new.



17) Put back the bowl, pouring lip on left hand side

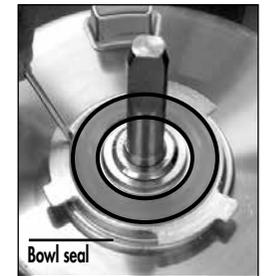


18) It's done !

## • BOWL SEAL

The bowl seal, located between the bowl and the bushing, ensures that the bowl remains watertight.

The bowl seal must be regularly oiled, using food-grade silicone lubricant.



This part must be replaced each year, as the watertightness of the bowl depends on its degree of wear and tear.

In order to make it easier for you to clean your appliance, the bowl watertightness system is located on the underside of the bowl.

As a result, there is a small area in which bits of food may collect. The bowl seal must be cleaned once a week.

## • LID SEAL

The lid is designed to be completely watertight within the limits set out on page 15 (see examples of use). 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, we recommend that you leave the lid open when it is not in use jobs to preserve all these features

• **BLIXER ARM**

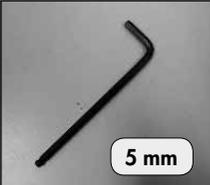
The scraper arm is fitted with a small rubber paddle and a silicone lid wiper which are wearing parts. These are wearing parts, which therefore need to be replaced from time to time in order to maintain optimum efficiency. The wipers are easy both to remove and to fit.

**ADJUSTMENT OF BOWL TILTING SYSTEM**

- **Applicable to:** R 23, Blixer® 23, R 30, Blixer® 30, R 45, Blixer® 45, R 60, Blixer® 60

When the lever which is turned clockwise to lock the bowl in the tilted position is no working correctly, it is time to adjust the tilting system.

- Tools required.

| Flat screwdriver  | 5 mm Allen key  | 17 mm socket spanner  |
|---|---|---|
|  |  |  |

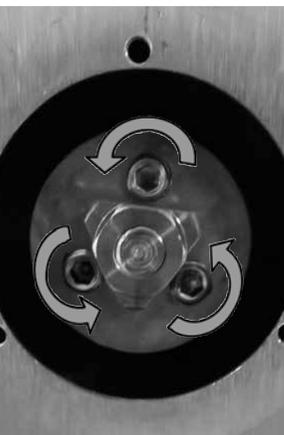
- Procedure:

**1**



Unscrew the 3 screws from the cap and remove.  
**Tool:** Flat screwdriver.

**2**



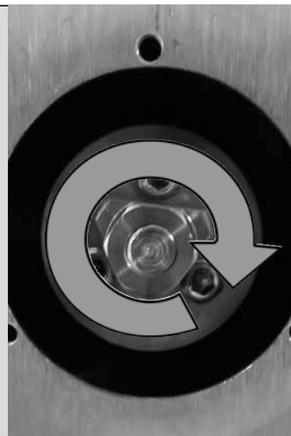
Unscrew the 3 headless screws so the adjustment can be made.  
**Tool:** 5 mm Allen key

**3a**



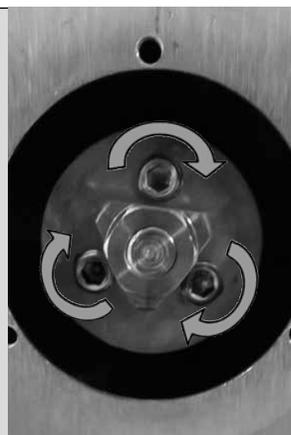
Place the lever at about 45°. Hold it in this position during the following operation

**3b**



Tighten the nut.  
**Tool:** 17 mm socket spanner

**4**



Put the 3 screws back on and tighten.  
**Tool:** 5 mm Allen key

**5**

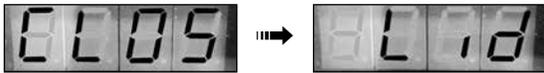


Check that the tilting function is operating correctly: tighten/untighten. Put the cap back on then the 3 screws and tighten.  
**Tool:** Flat screwdriver.

## DIAGNOSTIC SYSTEM

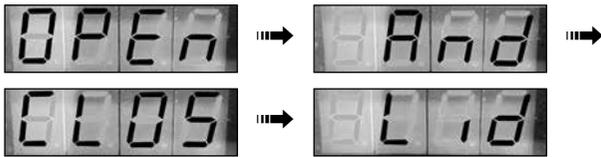
### • TROUBLESHOOTING MESSAGES

#### - « CLOS Lid » message



The appliance is powered up but the lid has been left open. Close the lid.

#### - « OPEn And CLOS Lid » message



The appliance is powered up and the lid is closed. Open the lid and close it again.

#### - « PrES StOP » message



The screen will display this message in the following two cases:

- An attempt has been made to start the machine before Stage 3 is completed (see page 9). Wait for the screen to display "0.00", then press the "OFF" button.
- The appliance is powered up but unused, or has been running for more than two hours without the "OFF" button being pressed. Wait for the screen to display "0.00", then press the "OFF" button.

#### - « iSbC » message



This message indicates that the two lid arm safety switches ("iSbC") are not being detected.

Checks to be made in the following order:

- 1) Check that the lid has been closed properly.
- 2) Check that the two safety switches both move freely when the lid is opened and closed.
- 3) Check (with an ohmmeter) that the contacts of these two safety switches are both closed. Check the relevant wiring.

If the two switches are properly closed and this message remains on the screen, either get the control board checked over or have it replaced.

#### - « iSCO » message



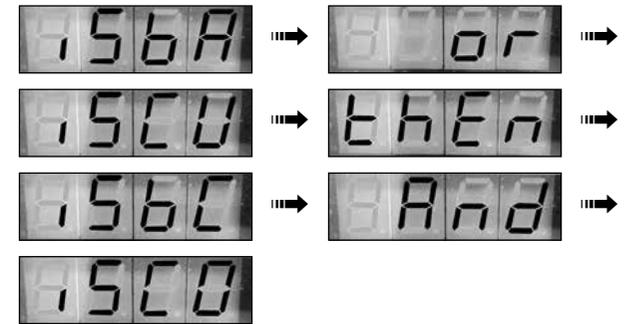
The lid's magnetic safety switch ("iSCO") is not being detected.

Checks to be carried out in the following order:

- 1) Check that the lid and, more specifically, its magnet, are correctly positioned.
- 2) Check (with an ohmmeter) that the safety switch's contact is closed. Check the relevant wiring. If necessary, remove the lid and place a sufficiently powerful magnet next to the magnetic switch.

If the switch is properly closed but this message remains on the screen, either get the control board checked over or have it replaced.

#### - « iSbA » « or » « iSCU » « thEn » « iSbC » « And » « iSCO » message



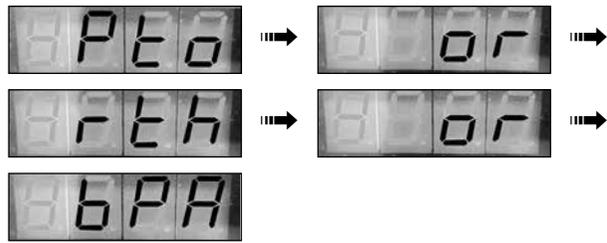
Either the tilt safety switch ("iSbA") or the magnetic bowl safety switch ("iSCU) is not being detected.

Checks to be made in the following order:

- 1) Check that the bowl has resumed its vertical position
- 2) Check that the bowl is properly locked at the right angle
- 3) Check (with an ohmmeter) that the contact of the tilt switch is closed and check the relevant wiring.
- 4) Check (with an ohmmeter) that the bowl presence switch's contact is closed. If necessary, remove the bowl and place a sufficiently powerful magnet close to the magnetic switch. Check the relevant wiring
- 5) If the tilt and bowl switches are both closed, carry out the checks described above for the "iSbC" and "iSCO" messages.

If all four tilt, bowl, lid arm and lid switches are closed but this message remains on the screen, either get the control board checked over or have it replaced.

- « Pto » « or » « rth » « or » « bPA » message



The motor's thermal protector ("Pto"), the thermal relay ("rth") contact or the "OFF" button ("bPA") contact is open.

Checks to be carried out in the following order

**Situation n°1:**

The message appears on the screen as soon as the machine is powered up.

- 1) Check that the thermal relay wire is correctly positioned to the right of the control board. See electrical diagram.
- 2) Check that the thermal relay has not be triggered and that it is adjusted to reset automatically.
- 3) Check (with an ohmmeter) that the thermal protector is closed. Check the relevant wiring.
- 4) Check (with an ohmmeter) that the thermal relay's contact is closed. Check the relevant wiring.
- 5) Check that the "OFF" button is not stuck in the open position. Move the button and listen out for the characteristic "click".

**Situation n°2:**

- The message appears when the motor is very hot (orange indicator light on). The "OFF" button is open: wait ten or so minutes for the motor to cool down (the orange light will go out) before trying to start the machine up again.
- The machine has been subjected to very intensive use.

The thermal relay is open: wait a couple of minutes for the thermal relay to reset and reduce the load placed on the motor before trying to switch it back on.

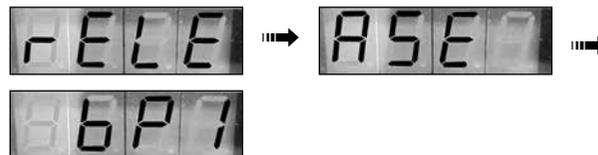
**Situation n°3:**

The message appears even though the motor is not hot and the machine has not been subjected to intensive use:

- 1) Check that the "OFF" button is not stuck in the open position. Move the button and listen out for the characteristic "click".
- 2) Check (with an ohmmeter) that the thermal protector is closed. Check the relevant wiring.
- 3) Check (with an ohmmeter) that the contact of the thermal relay is closed Check the relevant wiring.

If the message persists, even though the thermal protector and the thermal relay are closed, the "OFF" button is moving freely and the wiring is in accordance with the electrical diagram, either get the control board and timer board checked over or have them replaced.

- « rLEASE bP1 » message

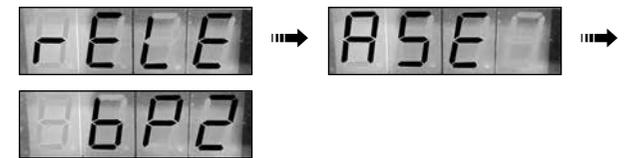


The contact of the 1<sup>st</sup> speed "ON" button ("bP1") remains closed.

Either release the button or check that it is not stuck. Move the button and listen out for the characteristic "click".

If the 1<sup>st</sup> speed "ON" button is working properly but the message remains on the screen, either get the control board checked over or have it replaced.

- « rLEASE bP2 » message

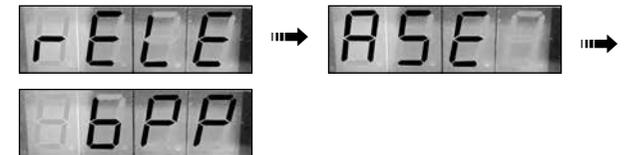


The contact of the 2<sup>nd</sup> speed "ON" button ("bP2") remains closed.

Carry out the checks recommended for the 1<sup>st</sup> speed "ON" button.

If the 2<sup>nd</sup> speed "ON" button is working properly but the message remains on the screen, either get the control board checked over or have it replaced.

- « rLEASE bPP » message



The contact of the "Pulse control" button ("bPP") remains closed.

Carry out the checks recommended for the 1<sup>st</sup> speed "ON" button.

If the "pulse control" button is working properly but this message remains on the screen, either get the control board checked over or have it replaced

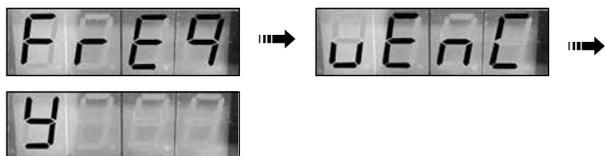
- « not u.u. » message



The control board is not correctly configured.

Position the JP1, JP2 and JP3 jumpers according to the machine's electrical diagram.

- « FrEquEnCY » message



The control board cannot determine the frequency of the mains supply.

Unplug the machine and wait for 5 minutes before plugging it back in.

If this message remains on the screen, either get the control board checked over or have it replaced.

## TECHNICAL SPECIFICATIONS

In order to obtain good results when mincing meat, grinding and kneading, we recommend you fill the bowl no more than half-full.

### • BOWL CAPACITIES

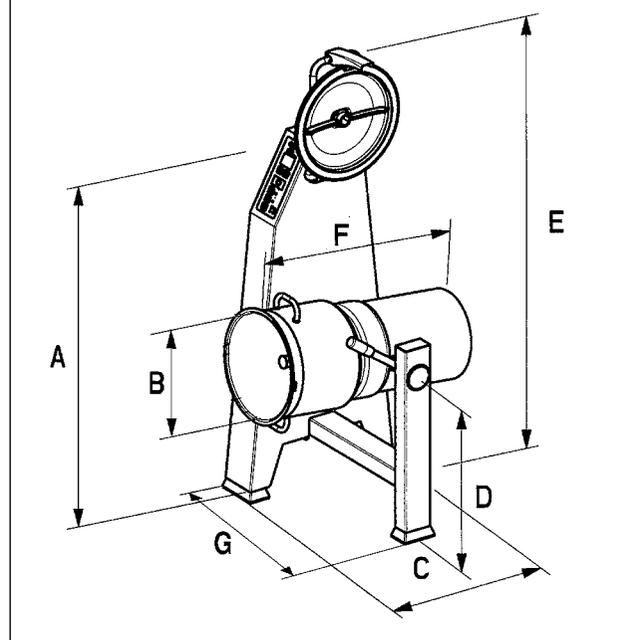
|                           |           |
|---------------------------|-----------|
| <b>R 23 / Blixer® 23:</b> | 23 litres |
| <b>R 30 / Blixer® 30:</b> | 28 litres |
| <b>R 45 / Blixer® 45:</b> | 45 litres |
| <b>R 60 / Blixer® 60:</b> | 60 litres |

### • WEIGHT

|   | Net    | Gross  |
|---|--------|--------|
| <b>R 23/R 30<br/>Blixer® 23/Blixer® 30:</b> | 110 kg | 131 kg |
| <b>R 45<br/>Blixer® 45:</b>                 | 138 kg | 165 kg |
| <b>R 60<br/>Blixer® 60:</b>                 | 150 kg | 177 kg |

### • DIMENSIONS (in mm)

|          | R 23<br>Blixer® 23 | R 30<br>Blixer® 30 | R 45<br>Blixer® 45 | R 60<br>Blixer® 60 |
|----------|--------------------|--------------------|--------------------|--------------------|
| <b>A</b> | 1250               | 1250               | 1400               | 1400               |
| <b>B</b> | 320                | 360                | 400                | 450                |
| <b>C</b> | 600                | 600                | 600                | 600                |
| <b>D</b> | 590                | 590                | 640                | 640                |
| <b>E</b> | 1620               | 1620               | 1800               | 1820               |
| <b>F</b> | 800                | 800                | 870                | 870                |
| <b>G</b> | 700                | 720                | 760                | 810                |



### • WORKING HEIGHT

Make sure your appliance is installed on a stable work surface. There is no recommended working height, given that this is a floorstanding appliance.

### • NOISE LEVEL

The equivalent continuous sound pressure level when running these appliances empty is less than 70 dB (A).

### • ELECTRICAL DATA

Three-phase machine.

| Model                                  | Motor         | Speed (rpm)  | Nominal current (Amp) | Motor switch-on circuit * breaker + recommended differential - (Amp) |
|--|---------------|--------------|-----------------------|--|
| <b>Blixer® 23<br/>R 23<br/>4500 W</b>  | 400 V/50 Hz/3 | 1500<br>3000 | 8.5<br>10.5           | 20   |
|  | 220 V/60 Hz/3 | 1800<br>3600 | 16.0<br>18.2          | 40   |
|  | 380 V/60 Hz/3 | 1500<br>3000 | 8.8<br>10.5           | 20   |
|  | 230 V/50 Hz/3 | 1500<br>3000 | 14.7<br>18.2          | 40   |
| <b>Blixer® 30<br/>R 30<br/>5400 W</b>  | 400 V/50 Hz/3 | 1500<br>3000 | 8.5<br>10.5           | 20   |
|  | 220 V/60 Hz/3 | 1800<br>3600 | 16.0<br>18.2          | 40   |
|  | 380 V/60 Hz/3 | 1500<br>3000 | 8.8<br>10.5           | 20   |
|  | 230 V/50 Hz/3 | 1500<br>3000 | 14.7<br>18.2          | 40   |
| <b>R 30 V.V.<br/>5400 W</b>            | 400 V/50 Hz/3 | 300<br>3000  | 12                    | 20   |
| <b>Blixer® 45<br/>R 45<br/>10000 W</b> | 400 V/50 Hz/3 | 1500<br>3000 | 14.7<br>19.8          | 40   |
|  | 220 V/60 Hz/3 | 1800<br>3600 | 35<br>27              | 63   |
|  | 380 V/60 Hz/3 | 1500<br>3000 | 15.4<br>20.6          | 40   |
|  | 230 V/50 Hz/3 | 1500<br>3000 | 24.5<br>35.0          | 63   |
| <b>R 45 V.V.<br/>10000 W</b>           | 400 V/50 Hz/3 | 300<br>3000  | 21                    | 32   |

| Model                                  | Motor         | Speed (rpm)  | Nominal current (Amp) | Motor switch-on circuit * breaker + recommended differential - (Amp) |
|--|---------------|--------------|-----------------------|--|
| <b>Blixer® 60<br/>R 60<br/>11000 W</b> | 400 V/50 Hz/3 | 1500<br>3000 | 16.1<br>26.0          | 40   |
|  | 220 V/60 Hz/3 | 1800<br>3600 | 32.5<br>45.0          | 63   |
|  | 380 V/60 Hz/3 | 1500<br>3000 | 16.1<br>23.8          | 32   |
|  | 230 V/50 Hz/3 | 1500<br>3000 | 27.7<br>44.8          | 63   |

\* See note.

- Power shown on data plate.



## \* NOTE

When the appliance is switched on, the current is several times greater than the nominal current.

“The switch-on current of appliances must be taken into account when determining the cross-section of the conductors and choosing the systems that protect against excess current, in order to avoid excessive voltage drops during the switch-on period and the untimely triggering of the protective device.”

We advise you to use a protective device specific to the switching-on of asynchronous motors. See recommended size in the table above. In every case, you must comply with the legislation currently in force.

## SAFETY

These appliances are fitted with an **electromechanical safety device and a motor braking system** (blades halted in under 2 seconds by the electric motor brake).

Moreover, the machine will only start if the bowl is correctly positioned on the motor unit.

However, we recommend that you stop the motor before opening the lid, especially when liquid preparations are involved, in order to avoid splashing (before opening the lid, wait a few seconds).

These models are also fitted with a **thermal protection system**, with automatic reset, which stops the motor if it is left on for too long or overloaded. These models are also fitted with a thermal alarm (the red light comes on) warning the user that the appliance is about to stop.

If this happens, wait until the appliance has cooled down before switching it back on (the orange light will go out and the green lights will come on again).



## REMEMBER

Never try to override the locking and safety systems.

Never insert an object into the container where the food is being processed.

Never push the ingredients down with your hand.

Do not overload the appliance.

Never switch the appliance on when it is empty.



## WARNING

The blades are extremely sharp.  
Handle with care.

## STANDARDS

Consult the declaration of compliance on page 2.

The models concerned by these instructions are “Food-preparation appliances” in the meaning of the applicable safety standard.

*robot*  *coupe*®

**TECHNICAL DATA**

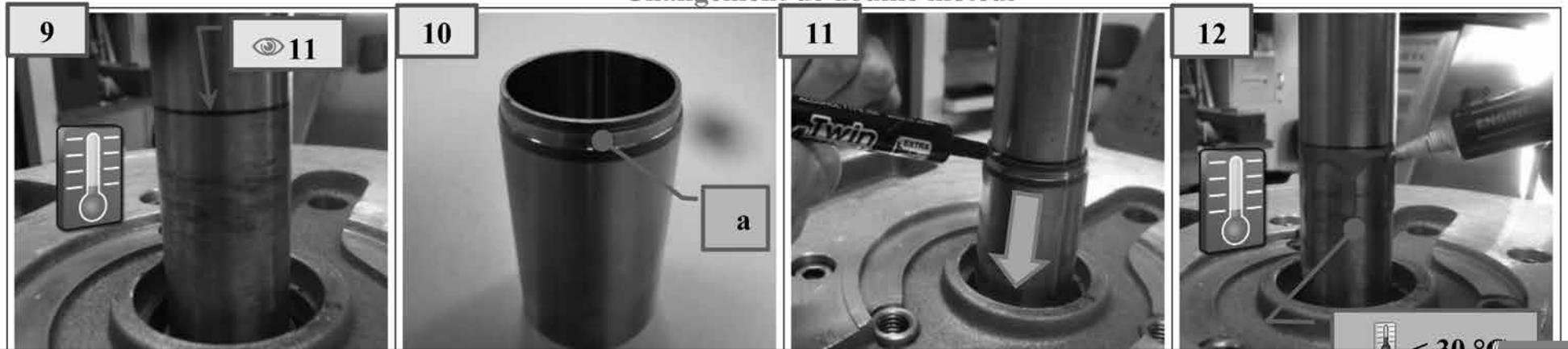
## VCM – R23 – Blixer®60 Motor Sleeve Replacement Changement de douille moteur

|  |  |   |  |
|--|--|---|--|
|  | <p style="text-align: center;"><b>Not removable<br/>Non amovible</b></p>   | <p style="text-align: center;"><b>Removable<br/>Amovible</b></p>  |  |
| <p>Check point 2 or 3? If sleeve is removable then remove a) sealing socket and b) motor cover.<br/>Voir point 2 ou 3 ? Si la douille est amovible, retirer a) la douille porte joint et b) le capot moteur supérieur.</p>       | <p>Old motors without any groove in the chamfer cannot be repaired. Please contact your sale representative.<br/>Les anciens moteurs sans gorge dans le chanfrein ne peuvent pas être réparés.</p> | <p>Only motor with a grooved chamfer can be repaired.<br/>Seuls les moteurs avec une gorge dans le chanfrein peuvent être réparés. Dans le cas contraire, merci de contacter votre revendeur.</p> | <p>You need an adjustable spanner, a plug spanner, a stripper or a blowlamp.<br/>Vous aurez besoin d'une clé à molette, d'une clé à griffe, d'un décapeur ou d'un chalumeau.</p> |
| <p style="text-align: center;"> <b>&gt; 250 °C</b><br/> <b>&gt; 15 mn</b> </p>   |  |   |  |
| <p>Remove lip seal. Heat the old sleeve: turn the motor shaft to get homogeneous temperature.<br/>Démonter le joint à lèvres. Chauffer la douille en tournant régulièrement l'arbre moteur pour que la chauffe soit homogène</p> | <p>Remove the old sleeve by turning the motor shaft alternatively and pull it upward.<br/>Extraite la douille en tournant l'axe alternativement et en tirant la douille vers le haut.</p>          | <p>Continue to pull it upward till it is completely remove.<br/>Continuer jusqu'à extraction complète.</p>  | <p>Burned glue residues on sleeve area must be removed.<br/>Des restes de colle brûlée sont présents sur la zone de la douille.</p>  |

# VCM – R23 – Blixer®60

## Motor Sleeve Replacement

### Changement de douille moteur



# R 23 A - BLIXER 23 A - R 30 A - BLIXER 30 A R 45 A - BLIXER 45 A - R 60 A - BLIXER 60 A

200V/50Hz - 200V/60Hz 3~

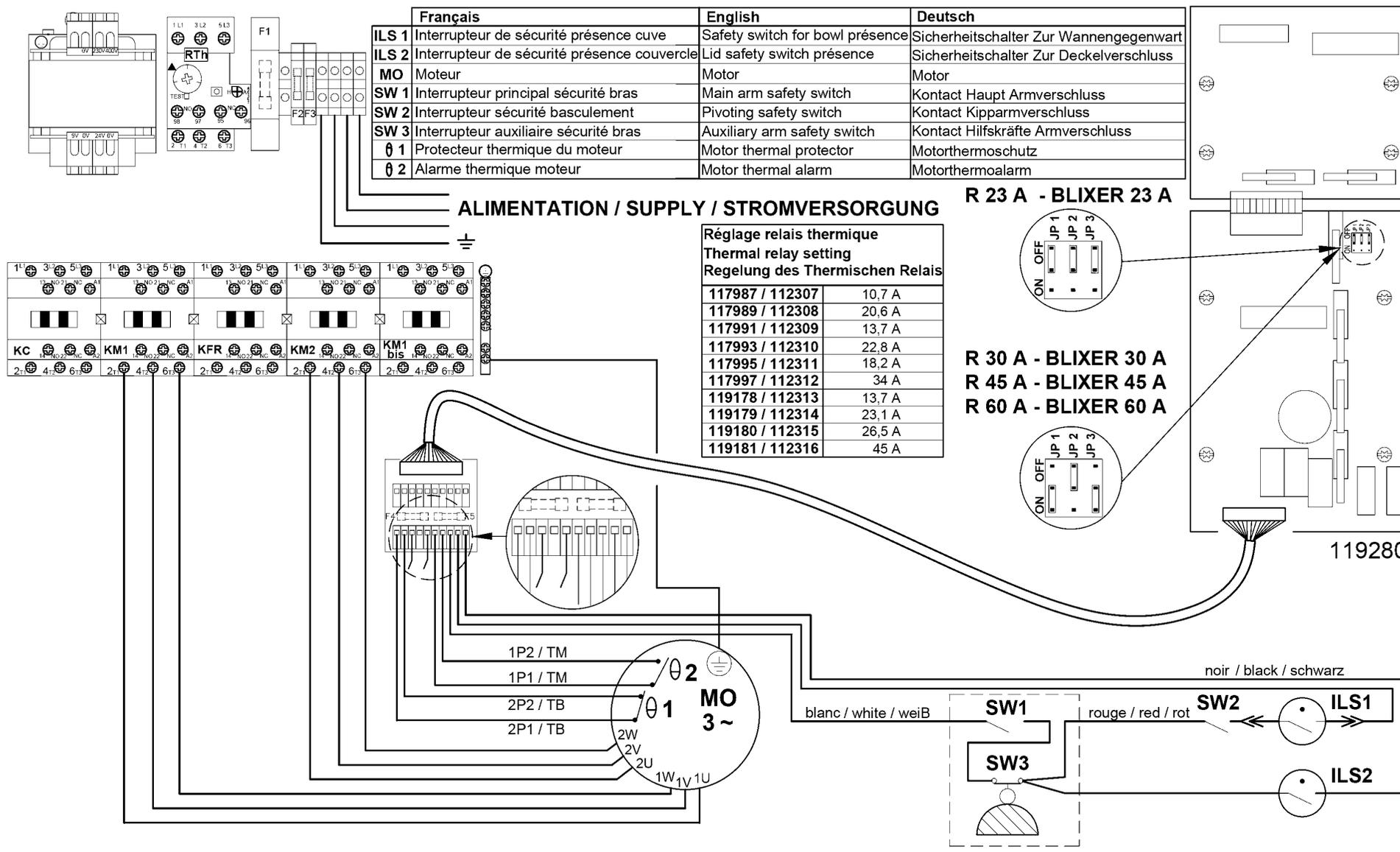
220V/60Hz - 230V/50Hz 3~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

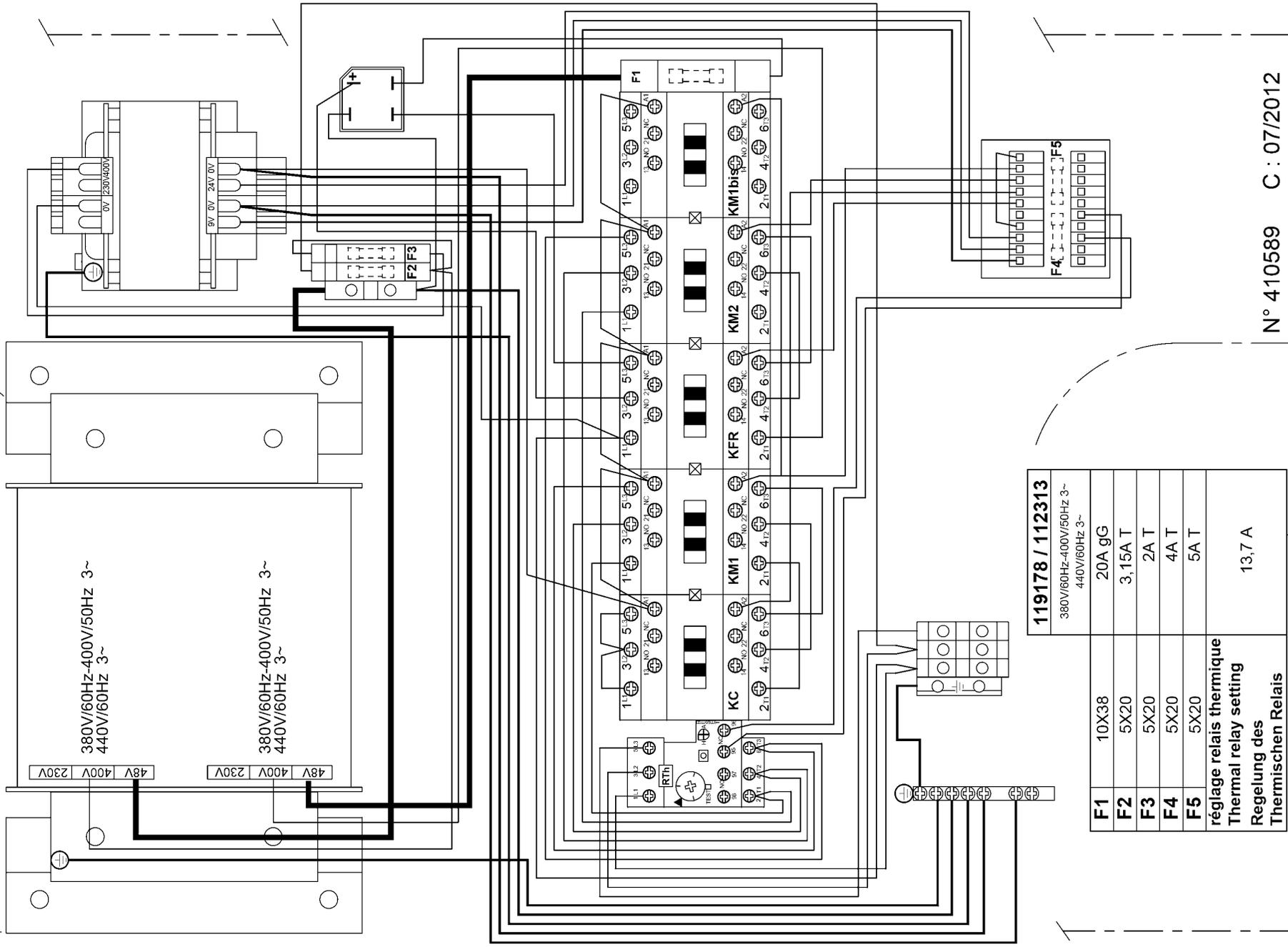
380V/60Hz - 400V/50Hz 3~ - 440V/60Hz 3~





# R 30 A - BLIXER 30 A

380V/60Hz-400V/50Hz 3~  
440V/60Hz 3~

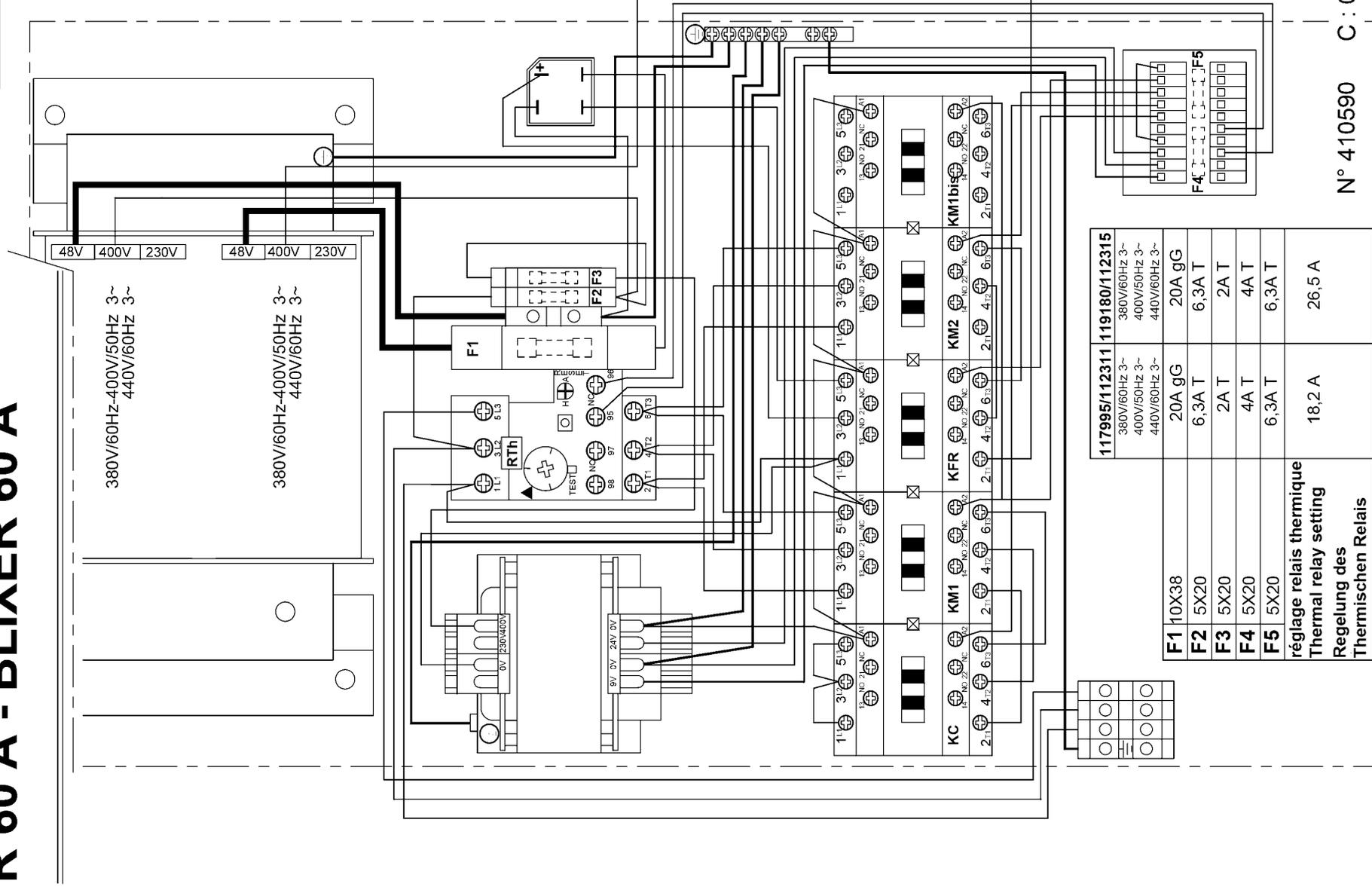


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# R 45 A - BLIXER 45 A

# R 60 A - BLIXER 60 A

380V/60Hz-400V/50Hz 3~  
440V/60Hz 3~



|   | 117995/112311                                | 119180/112315                                |
|---|--|--|
|   | 380V/60Hz 3~<br>400V/50Hz 3~<br>440V/60Hz 3~ | 380V/60Hz 3~<br>400V/50Hz 3~<br>440V/60Hz 3~ |
| <b>F1</b> 10X38   | 20A gG                                       | 20A gG                                       |
| <b>F2</b> 5X20  | 6,3A T                                       | 6,3A T                                       |
| <b>F3</b> 5X20  | 2A T   | 2A T   |
| <b>F4</b> 5X20  | 4A T   | 4A T   |
| <b>F5</b> 5X20  | 6,3A T                                       | 6,3A T                                       |
| réglage relais thermique<br>Thermal relay setting<br>Regelung des<br>Thermischen Relais | 18,2 A                                       | 26,5 A                                       |

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