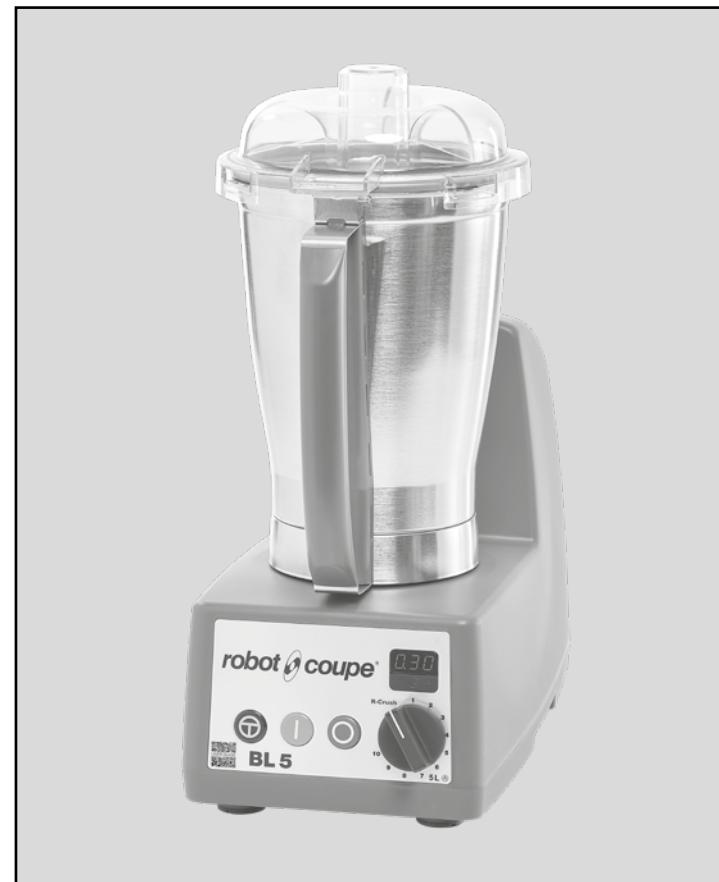




Kitchen Blender BL 3 A



Kitchen Blender BL 5 A

TRANSLATION OF ORIGINAL INSTRUCTIONS

www.robot-coupe.com



Register your product on line

PRODUCTS FOOD SECTOR SELECTION GUIDE SUPPORT CONTACT US DOCUMENTATION

Home > **Support**

Are you a **distributor**?
Access the Robot-Coupe After-Sales Service Website.

CLICK TO ACCESS OUR SUPPORT

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

CONTACT US

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

Serial number **REGISTER**

CONTACT US

robot  *coupe*[®]



UKCA Declaration of Conformity

Robot-Coupe® SNC declares that all the machines subject of these original instructions, as well as their accessories and their packaging, comply with:

- the essential requirements of the following European directives and with the corresponding national regulations:
 - Supply of Machinery (Safety) **Regulations 2008 N °1597**,
 - Electrical Equipment (Safety) **Regulations 2016 N °1101**,
 - Electromagnetic Compatibility **Regulations 2016 N °1091**,
 - Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment **Regulations 2012 N °3032**,
 - The Waste Electrical and Electronic Equipment **Regulations 2013 N °3113**,
- The REACH Enforcement **Regulations 2008 N °2852**,
- The Materials and Articles in Contact with Food **Regulations 2012**,
- Regulation (EC) No 2023/2006 "Good manufacturing practice for materials and articles intended to come into contact with food".
- The Plastic Materials and Articles in Contact with Food **Regulations 2008**,
- the provisions of the following harmonized European standards and the standards specifying the safety and hygiene requirements:
 - **EN ISO 12100** Safety of machinery – General principles for design,
 - **EN 60204-1** Safety of machinery – Electrical equipment of machines,

- **EN 60529** Degrees of protection provided by enclosures (IP Code):
 - Requirements according to EN 60204-1. Minimum IP34 for control system enclosures,
- and according to the category of the apparatus, with the provisions of the following harmonized European standards specifying the safety and hygiene requirements:
 - **EN 454** Planetary Mixers,
 - **EN 1678** Vegetable Cutting Machines (and Juice Extractors),
 - **EN 12852** Food Processors and Blenders,
 - **EN 12853** Hand-Held Blenders and Whisks (Power Mixers),
 - **EN 13208** Vegetable Peelers,
 - **EN 13621** Salad Dryers,
 - **EN 14655** Baguette Slicers.
- The whole with reference to the version in force on the date of this Declaration for all the above directives, regulations and standards, as well as all applicable (EU) regulations which modify, correct and/or rectify them.

"Revision R0"

Isleworth, on September 20th, 2022.

Edmund COTTERELL
Managing Director



SUMMARY

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

Your new ROBOT-COUPE S.N.C. 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 S.N.C. 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.

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. 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.

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.

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 base in water.
- For parts made from aluminum, use cleaning fluids intended for aluminum.

- For plastic parts , do not use detergents that are too alkaline (i.e. containing too much caustic soda or ammonia).
- Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

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

YOU HAVE JUST ACQUIRED A BL 3 "A" OR BL 5 "A" KITCHEN BLENDER

Your Kitchen Blender is equipped with the following depending on the model:

- **BL 3:** 3 L jug with a useful volume of 2.5 L.
- **BL 5:** 5 L jug with a useful volume of 3.5 L.

SWITCHING ON THE MACHINE



WARNING

THIS APPLIANCE MUST BE PLUGGED INTO AN EARTHED SOCKET (RISK OF ELECTROCUTION).

ADVICE ON ELECTRICAL CONNECTIONS

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

This model is adapted to:

220-240V / 50-60Hz / 1

The standardized plug must be calibrated to 16 amps.

START-UP

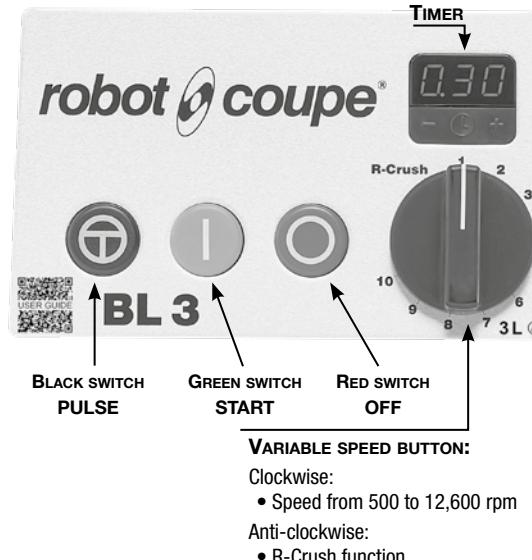
When the machine is connected to the mains, a start-up code ranging from C40 to C47 appears briefly.

CONTROL PANEL

IMPORTANT: NEVER TRY TO OVERRIDE THE BLENDER'S SAFETY DEVICES.

The Pulse and the On and Off buttons are used to operate the blender. They are the same on all ROBOT-COUPE appliances.

To stop the machine, always press **the STOP button**. Do not stop the machine by opening the lid.



1. Speed functions:

• Variable speed:

Variable speed from 500 to 12,600 rpm.

To change the speed, simply turn the variable speed button clockwise.

• R-Crush function:

crushed ice / other ingredients

Maximum ice-cube volume:

BL 3: 2 L of ice-cubes - BL 5: 2,5 L of ice-cubes

Turn the variable speed button anti-clockwise. The blade turns in the opposite direction at intermittent speed to crush ice-cubes or grind.

It is not necessary to stop the blender to use the R-Crush function or vice-versa.

The motor will stop momentarily as it reaches 1 and start again on speed 1.

• Pulse function:

Better control of preparations thanks to the precision High Pulse button. You can select the Pulse speed using the rotating button.

The Pulse function can be used whether the blender is turning or not.

2. Timer:

• How to use the timer

The timer has three 7-segment LED displays, two timer adjustment buttons and a buzzer.

a) Countdown

When the food processor is switched on, the timer usually displays 0.00 and can be started directly by the user. This is called Countdown Mode. The timer increases by one second at a time when the motor is operating. It stops increasing if the motor stops then resumes when the motor starts again. It continues to increase up to 9.59 minutes then the timer buzzes when zero is displayed. Then it starts increasing again. If no changes are made to the control panel, the motor stops automatically after 9 minutes.

b) Timer

Before starting, the user can adjust the processing time to anywhere between 0.05 and 9.59 by pressing the + and - buttons. When the motor starts, the timer increases one second at a time. This is called Timer Mode. Countdown stops if the motor stops and resumes when the motor starts again. When the countdown gets to 0.00, the processor stops and a buzzer sounds. The time initially set is then displayed again.

c) Starting the processor with the Pulse button:

If the blender is started using the Pulse button, the timer goes into Countdown Mode when the Pulse button is held down and returns to the previous timer display when the Pulse button is released.

d) Reset

If the timer displays anything other than 0.00 when the motor is not operating, the user can reset the display to zero by pressing the + and - buttons at the same time or by pressing the "Off" button on the food processor for 2 seconds.

e) Turning off the timer:

If you do not want to use the timer, you can deactivate it by pressing the "On" and "Off" buttons at the same time for several seconds. Repeat the operation to reactivate the timer function.

MOUNTING THE JUG ON THE MOTOR BASE

- 1) Before placing the jug on the motor base, check that the blade is correctly positioned with its seal and universal tool screw locked into place. However, if the screw is not locked into place, it will be secured when the jug is locked onto the motor base.
- 2) With the motor base facing you, place the jug on the motor base, with its handle slightly to the left.

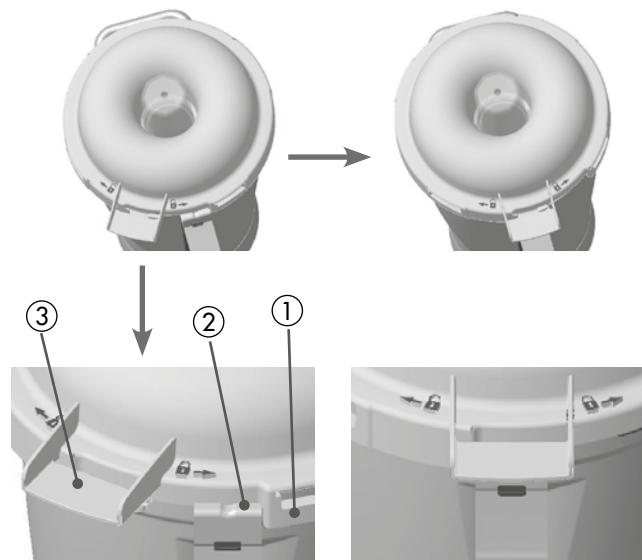


WARNING

Only bowls and lids marked with an A are compatible with the A motor base. If you have a different Kitchen Blender, make sure its lid, bowl and control panel are marked with an A.



- 3) Using the handle, turn the jug anti-clockwise until it is locked in place. The handle will be facing you. You will feel a slight resistance.
- 4) Pick up the lid, check that the seal is correctly positioned and that the cap is screwed on tightly.
- 5) Place the lid on the jug, aligning shape 1 with lug 2 on the edge of the jug.



- 6) While holding the jug by the handle, using lever 3, turn the lid in the direction of the arrow (anti-clockwise) until it is locked in place (lid handle and jug handle aligned).



USES & EXAMPLES

- The Kitchen Blender is equipped with safety systems to ensure the jug and lid are both present. If one of these two components is incorrectly positioned, the blender will not work.

- Fill the jug with the ingredients to be blended, without going above the **Max level** indicated inside the jug.



This can be done whether the jug is on the Kitchen Blender base or not. In general, add liquids before solids.

- Place the lid on the jug.
- For very small quantities, the blade must be totally immersed.
- Once the jug with its lid are correctly placed on the motor base, turn on the Kitchen Blender. Since the Kitchen Blender has a variable speed function, always start at low speed and end with the maximum speed for the preparation underway.
- If you want to add ingredients during blending, remove the cap and add.



WARNING

Hot liquid preparations :

Use the handles provided when handling the jug. Screw the cap on tightly.

REMOVING THE JUG FROM THE MOTOR BASE

It is recommended removing the lid when the jug is still attached to the motor base.

Proceed as follows:

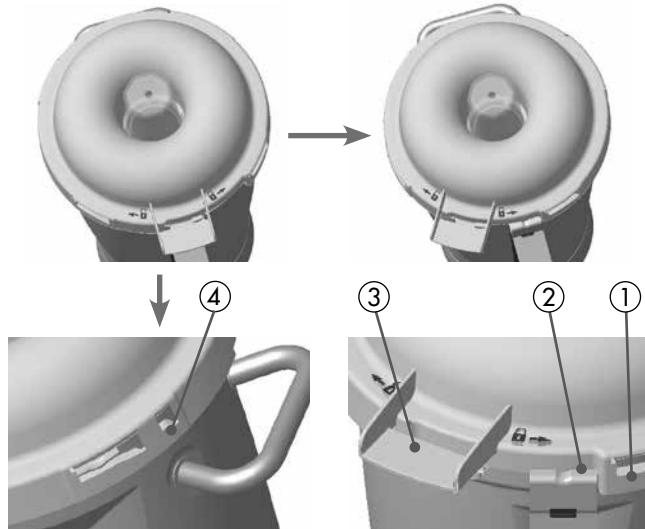
- Before carrying out any operation, turn off the Kitchen Blender by pressing the red button on the front.

2) While holding the bowl by the handle, using lever 3, turn the lid in the direction of the arrow (anti-clockwise) until it is locked in place. (Shape 1 against lug 2 of the jug).

If necessary, press lightly on the back of the lid so that it can go past the pressure release safety notch 4 more easily.

3) Raise the lid to remove. Place on a clean surface. Make sure you do not place it on a hot surface.

4) To remove the jug from the motor base, unlock using the handle to turn it clockwise, then raise.



CLEANING

After each use, the jug lid and seal must be washed together with the blade assembly.



WARNING

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

• MOTOR BASE

Never immerse the motor base in water. Clean using a damp cloth or sponge.

• BOWL

The jug can be pre-washed by filling it with warm water if possible (do not exceed the Max level indicated) while the jug is still on the motor base. Once the lid is securely closed, with the cap on, run on maximum speed for a few minutes.

Thorough cleaning:

- Remove the lid.
- Remove the blade from the jug.
- Clean by rubbing any particularly dirty areas if necessary then wash the jug with detergent or put it in the dishwasher.

• BLADE ASSEMBLY

It is important to thoroughly clean the blade after each use.

Remove the blade from the jug. Whenever possible, clean the blade assembly with a brush and detergent. Rinse and dry the blade assembly. If necessary, sterilise the jug and blade assembly in a cold room.

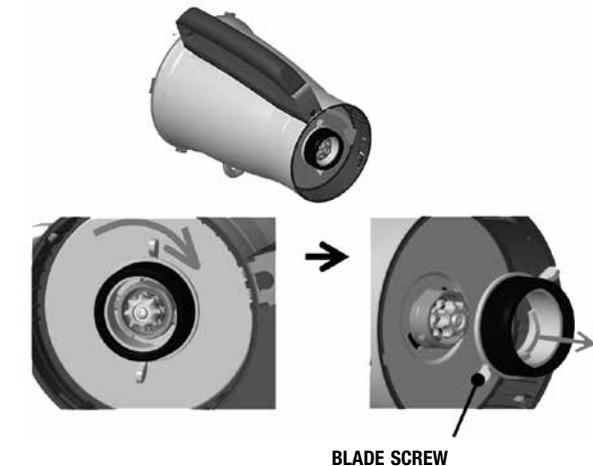
Dismounting the blade assembly for cleaning

- **The blades are very sharp and must be handled with care. If necessary, use protective gloves or other adequate means to protect your hands.**

Dismounting the blade:

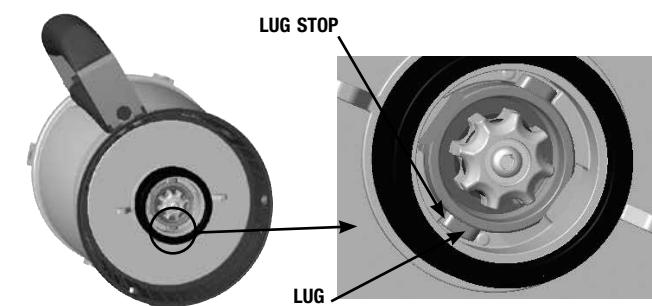
- Hold the jug in one hand and unscrew the blade screw in a clockwise direction using the wings provided for this purpose.
- After unscrewing, remove the blade assembly.

• It is important to hold the jug at a slight angle so that the blade assembly does not fall out of the jug when the screw has been loosened.



Remounting the blade:

- To remount the blade assembly, proceed in reverse order.
- Check the seal for damage and replace if necessary. Make sure it is correctly positioned.
- Turn the blade screw in a clockwise direction and tighten until it is locked in place against the lug.



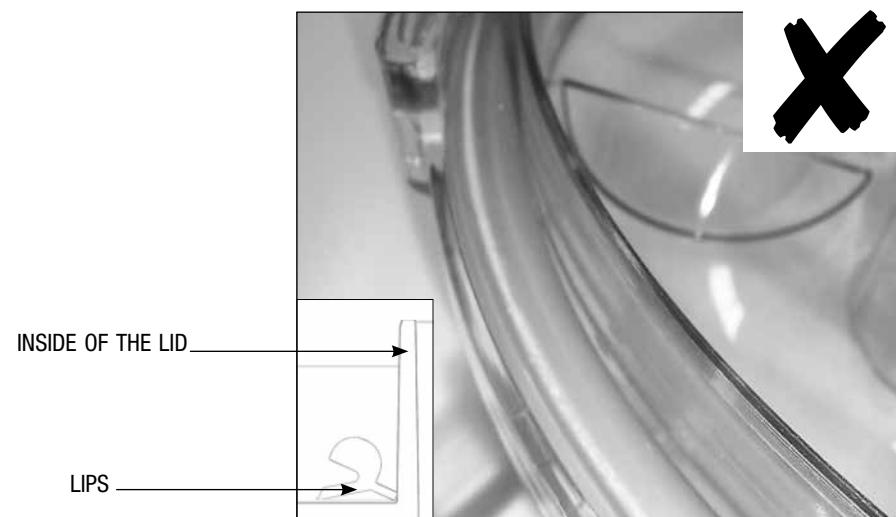
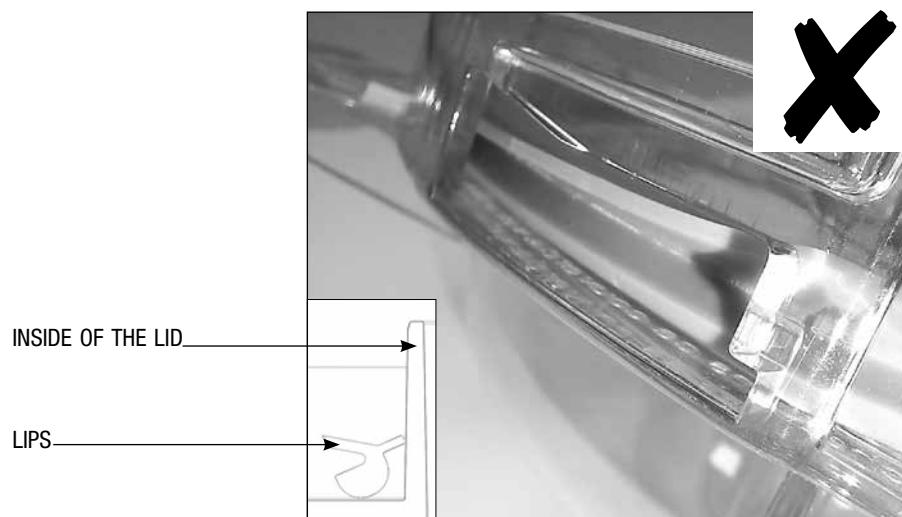
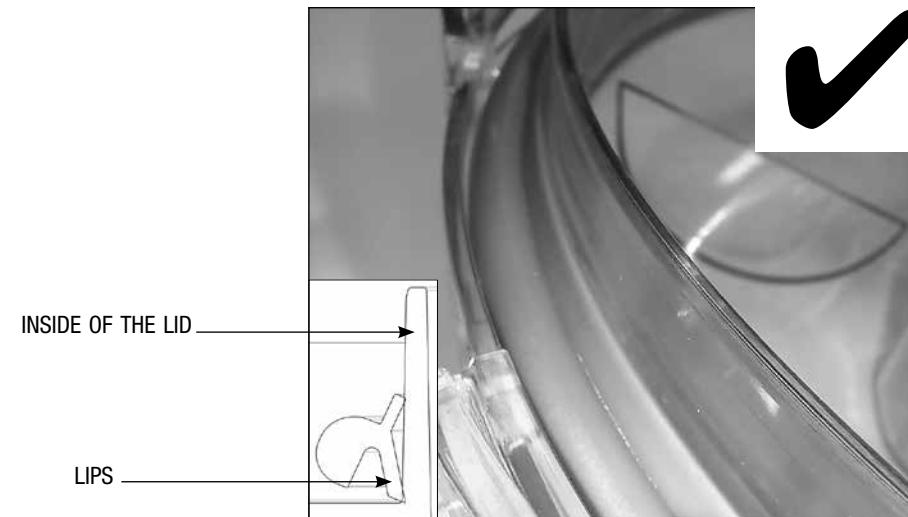
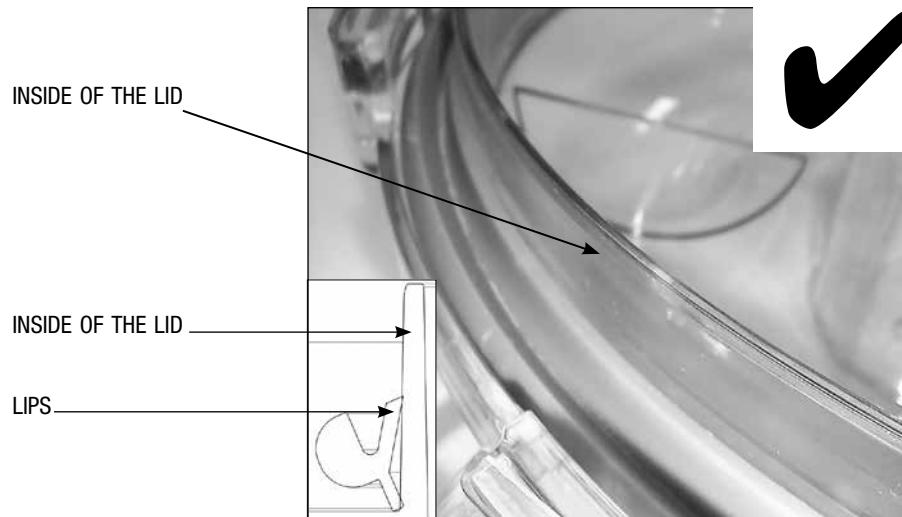
BLADE SCREW LOCKED IN PLACE AGAINST THE BLADE ASSEMBLY LUG.

• LID, SEAL AND CAP

In order to clean the lid seal after each use, proceed as follows:

- Take the cap off the lid.
- Remove the seal from the lid.
- Clean, scrubbing any particularly dirty areas without using an abrasive, then wash the different parts with detergent or in the dishwasher.
- Put the seal back on: Place the lips of the seal correctly on the inside of the lid.

POSITION OF LID SEAL:



MAINTENANCE

• REGULAR MAINTENANCE

The carbon components, belt and blade assembly must be replaced after a specific period of use (under normal conditions). A code will be displayed on the timer (see table for the list of codes) when they need replacing.

• BLADE

The quality of the cut depends mainly on the sharpness of your blades and the degree of wear and tear. The blade is subject to wear and tear and should be replaced regularly to ensure consistent quality in the final product.

• LID SEAL

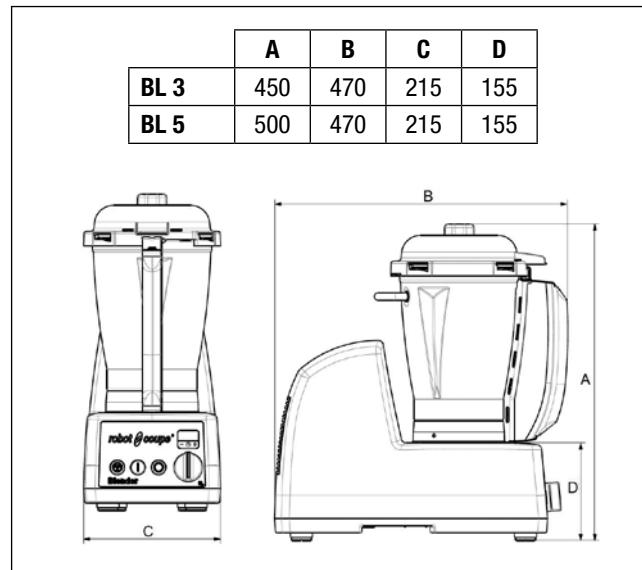
Replace the lid seal if there are liquid leaks.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
BL 3	13,5 kg	16,0 kg
BL 5	14,0 kg	16,5 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

We recommend that you position the machine on a stable worktop so that the upper edge of the large feed hopper is at a height of between 1.20 m and 1.30 m.

• NOISE LEVEL

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

• ELECTRICAL DATA

Single-phase machine

Machine	Motor	Speed (rpm)	Intensity (Amp)
BL 3	230 V / 50 Hz	500 to 12,600	5.5
BL 5	230 V / 50 Hz	500 to 12,600	6

SAFETY

The machine is equipped with a safety system and motor brake. It cannot be turned on if the bowl and lid are not locked into place on the motor base.

To stop the motor, always use the red "Stop" button. In addition, due to the food's potential inertia depending on its nature, quantity and viscosity, combined with the associated risk of spattering, never open the lid before the motor has come to a complete stop and the preparation has stopped moving.

This will ensure the lid's seal remains watertight, thus eliminating any risk of liquid preparations spattering. Risk of burns from hot preparations.

To resume operating your machine, simply re-lock the lid into place and press the "Start" (green) or "Pulse" (black) button.

These models are equipped with a **thermal failsafe** that automatically stops the motor if it is overloaded.

In this case, wait for the machine to cool down before turning it on again.

The blenders have the following safety features:

• On/Off safety

The Kitchen Blender is equipped with safety systems to ensure the bowl and lid are both present. If one of these two components is incorrectly positioned, the blender will not work.

• Operating safety

The motor stops when:

- The lid is opened
- The jug is not locked onto the motor base.

However, it is strongly recommended to stop the machine before opening the lid in order to avoid splashing when working with liquids. Be especially careful not to burn yourself when working with hot liquid preparations.

- **Automatic temperature shut-off**

If the blender is used for too long at a time and overheats, it will automatically shut-off. In this case, wait until it has cooled down completely before switching it on again. (Error A04).

- **Overload safety device**

If the blender is overloaded (spoon or utensil left in the jug) or the preparation is too thick, the motor will stop. This means that the preparation in the blender is too thick or not suitable for preparation in a blender. To start the blender again, follow the usual operating procedure. (Error A03).

- **No voltage safety device**

If there is a power cut or the blender is disconnected, it can only be restarted by following the normal operating procedure.



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.



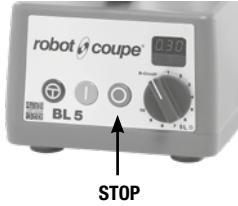
WARNING

The blades are very sharp and must be handled with care.

WARNING

Always stop the machine by pressing the red STOP button.

Wait until the machine has stopped completely before opening the lid.



WARNING

Only bowls and lids marked with an A are compatible with the A motor base. If you have a different Kitchen Blender, make sure its lid, bowl and control panel are marked with an A.



DIAGNOSIS

Your Kitchen Blender has a function for displaying diagnosis codes.

Message	Description	Solution
H01	Timer malfunction	Contact After-Sales.
H02		
H03		

• LIST OF CODES DISPLAYED

Code displayed	Description	Cause	Action	Return to standard display
A01	Safety systems: The motor stops	The lid or bowl becomes unlocked while in use.	Lock the lid and bowl then start the machine again.	Automatic after 5s.
A02	Bowl detection: The motor does not start	5L bowl used on a BL3 machine.	Use a 3L bowl.	Automatic
A03	Motor overload: The motor stops while in use.	High overload on motor	Start the machine again, reducing the load or adding liquid to the preparation as needed.	Press the PULSE, START or STOP button
A04	Normally-open AC drive failsafe is overheating: The motor stops while in use	High temperature measured in the machine	Let the machine cool down. Check that the vents under the motor base are not obstructed. Reduce the load or add liquid to the preparation as needed.	Automatic as soon as the temperature drops below 50°C
A05	Safety systems: The motor does not start	Lid or bowl not locked when the machine is turned on. Or use of a lid or bowl not marked with an A .	Only bowls and lids marked with an A are compatible with the A motor base. If you have a different Kitchen Blender, make sure its lid, bowl and control panel are marked with an A , then lock the lid and/or bowl and start the machine. If your motor base is not marked with an A , we recommend switching to a bowl and lid that are both marked with an A .	Automatic
B01		Preventive maintenance of the belt	Changing the belt is recommended. Contact the after-sales service	Automatic
B02		Preventive maintenance of the carbon brushes	Changing the brushes is recommended. Contact the after-sales service	Automatic
B03		Preventive maintenance of the support cartridge	Changing the support cartridge is recommended. Contact the after-sales service	Automatic
C02	Speed inconsistency: The motor does not start, or stops while in use.	The blades are blocked or the motor rotation speed does not match the selected speed.	Unblock the blades or start at a higher speed, then return to your working speed. Reduce the load or add liquid to the preparation as needed.	Press the PULSE or START or STOP button
C04	Non-compliant braking: The motor stops and does not start again	Electronic component problem	Contact after-sales	Cannot be resolved by the user
C40 to C47	Displayed when the machine is connected to the mains	Code confirming the machine is correctly configured.	The code is displayed every time the machine is connected to the mains	
Other message			Contact after-sales	

STANDARDS

Consult the declaration of compliance on page 2.



**ELECTRICAL AND
WIRING DIAGRAMS**

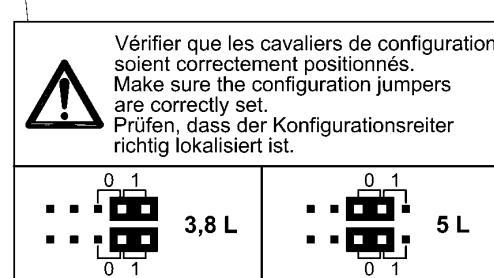
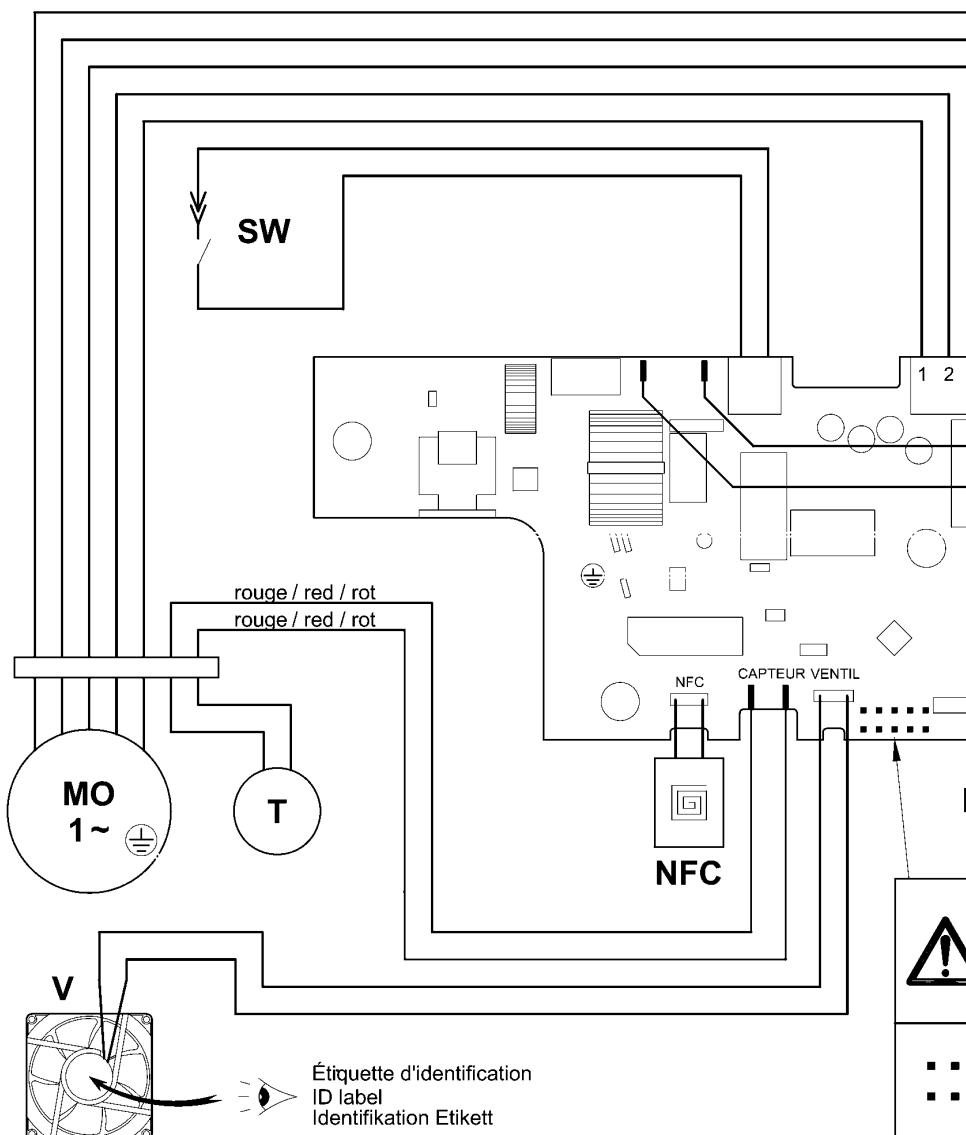
BL 5A - BL 3A

SCHEMA ELECTRIQUE

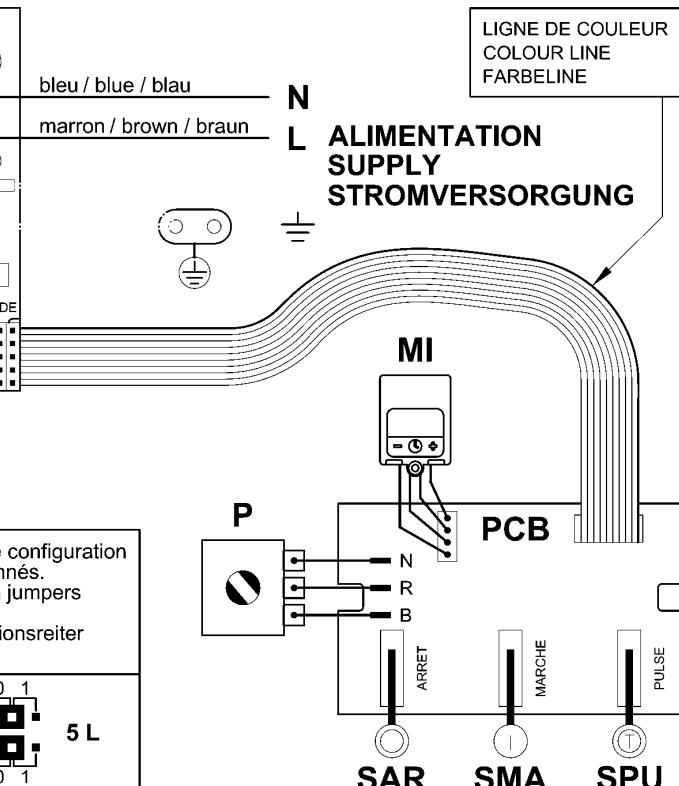
ELECTRIC DIAGRAM

230V/50Hz - 1~

ELEKTRISCHES SCHALTBILD



	Français	English	Deutsch
ILS	Détection Bol	Bowl detection	Schüsselerkennung
MI	Minuterie	Timer	Timer
MO	Moteur	Motor	Motor
NFC	Module NFC	NFC module	NFC - Modul
P	Potentiomètre	Potentiometer	Potentiometer
PCB	Carte de commande	Control Board	Steuerkarte
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
SPU	Bouton poussoir impulsion	Pulse switch	Impulsschalter
SW	Sécurité couvercle	Safety cover	Sicherheitsabdeckung
T	Tachymètre	Tachometer	Geschwindigkeitsmesser
V	Ventilateur	Fan	Ventilator





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