

robot coupe®



- **Blixer® 2**
- **Blixer® 3 Series D**
- **Blixer® 4 Series A**
- **Blixer® 4 V. Series A**

Robot-coupe USA. Inc.

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

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

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

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

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

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

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

1 - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2 - Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.

3 - Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored surfaces, blades, knives, attachments or accessories.

4 - Any alteration, addition, or repair that has not been carried out by the company or an approved service agency.

5 - Transportation of the appliance to or from an approved service agency.

6 - Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

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

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

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

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

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

IMPORTANT WARNING



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

UNPACKING

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

INSTALLATION

- We recommend that you install your machine on a stable solid base at a comfortable working height.
- Machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.

CONNECTION

- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.
- Always connect the machine to a grounded outlet with GFCI (ground fault circuit interrupt) protection.

HANDLING

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

ASSEMBLY PROCEDURES

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

USE

- The machine must not be modified in any way from its original configuration.
- Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).
- Never tamper with, or defeat the purpose of the locking and safety systems.
- Do not put nonfood objects in the bowl
- Do not leave the machine running unattended.

CLEANING

- Always unplug your machine before cleaning.
- Always clean the machine and attachments at the end of each use.
- Never place the motor unit in water.
- For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.

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

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

MAINTENANCE

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

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

ROBOT-COUCPE has developed a new concept in appliances: the **Blixer®**.

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

The Blixer® is perfectly geared to professional needs. It can perform a number of tasks that you will soon discover as you use it.

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

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

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

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

This manual contains important information designed to help the user get the most out of the emulsifier-mixer Blixer®.

We therefore recommend that you read it carefully before using your machine.

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTION

Before plugging in, make sure your power supply corresponds to that indicated on the machine's serial number plate.

! WARNING

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

Your Blixer® 2 • Blixer® 3 • Blixer® 4 • Blixer® 4 V. is fitted with a single phase motor.

It comes with a power supply cord which plugs into a standard 120V/60Hz, 15 Amp grounded power outlet.

• CONTROL PANEL

Red knob = "Off" switch.

Green knob = "On" switch.

Black knob = "Pulse" control.

Blixer® 2 • Blixer® 3 • Blixer® 4 : 1 speed 3450 rpm.

Blixer® 4 V. : Variable speed : 300 to 3600 Rpm

ASSEMBLY

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



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

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



4) Position the scraper arm handle, lining it up with the arrow.

Hold the scraper arm in place with one hand. With the other hand, press down on the scraper arm handle, in order to compress the two lid wipers, and turn in a clockwise direction.

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



OPERATION

THE UNIT SHOULD BE OFF EXCEPT WHEN PROCESSING IS UNDERWAY. It is recommended that the machine be operated on a 50% duty cycle. This is easily accomplished since the preparation time (cleaning, coring, peeling, and loading) takes longer than the processing time. This will increase the life of your machine.

When running frozen products in the bowl attachment, the size of the product should not exceed 1 inch (2.5 cm).

The Blixer® will enable you to perform all your cutting tasks in minimum time; we recommend therefore that you keep a close eye on the mixture in order to obtain the desired results.

HOSPITAL USES:

SPOON FEEDING

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

SEMI-LIQUID FEEDING

This simply entails diluting spoon-feeding preparations:

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

LIQUID FEEDING (for use via tubes)

- Soups and any preparations that can be liquidized.

RESTAURANTS AND DELICATESSEN:

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

CLEANING



WARNING

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

• MOTOR UNIT

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



IMPORTANT

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

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

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

WARNING: NEVER USE PURE BLEACH.

Always dilute the detergent following the instructions given by the manufacturer. Clean per the following instructions or as required by local health department regulations.

• BLADE

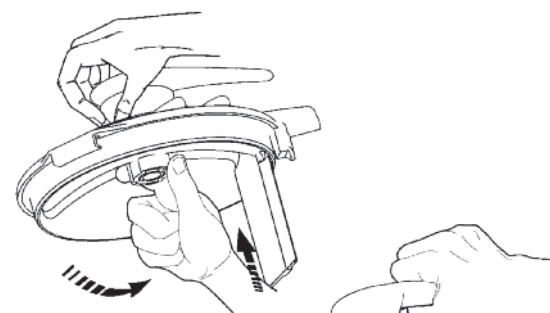
The blade cap should be removed for cleaning if necessary. **Wear cut-resistant gloves when removing the cap.** Put a screwdriver or similar tool into the blade assembly from the bottom, and knock the cap out the top.

• WIPER ASSEMBLY

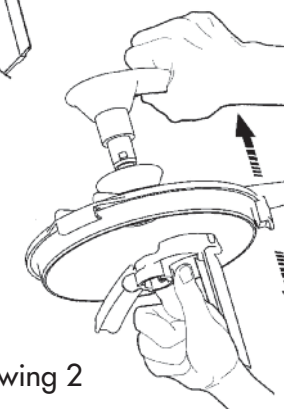
Position the scraper arm handle, lining it up with the arrow.

Hold the scraper arm in place with one hand.

With the other hand, press down on the scraper arm handle, in order to compress the two lid wipers, and turn in an anticlockwise direction.



Drawing 1



Drawing 2

The bowl, blade, cap, lid, and wiper assembly are dishwasher safe. They can be washed in a dish machine or three-tank system pot sink. Pre-rinse the attachments before washing to remove any bulk food on the parts. A stiff bristle brush

or power sprayer faucet attachment is effective in knocking the food out of the crevices as a pre-rinse procedure. The washer should have an industry-standard wash, rinse and sanitization cycle. Allow the parts to air-dry after sanitizing and before reassembly.

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

MAINTENANCE

• BLADE

The quality of the cut depends mainly on the sharpness of your blades and the degree of wear. The blades are actually wearing parts, which should be replaced occasionally to ensure consistent quality in the final product.

• MOTOR SEAL

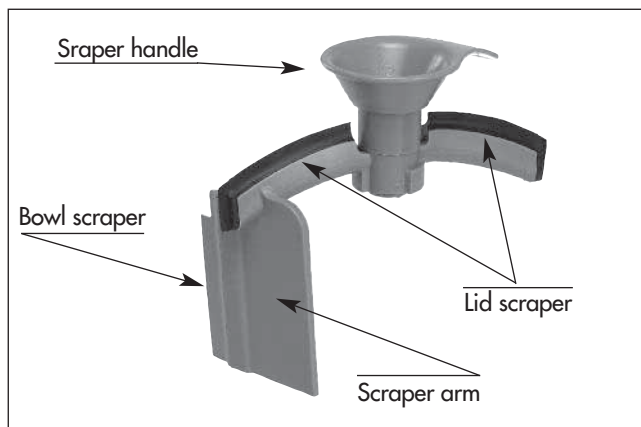
An examination should be made periodically to assure that a seal against liquids is being maintained around the motor shaft. With proper care and depending on use, the seal should last for a year or more. However, it can and should be replaced whenever wear or erosion is noted or minimally once every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

• BOWL LOCKING WASHER

The bowl locking washer is located below the bowl and holds the bowl in place. If it becomes worn, it needs to be replaced.

• WIPER ASSEMBLY

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

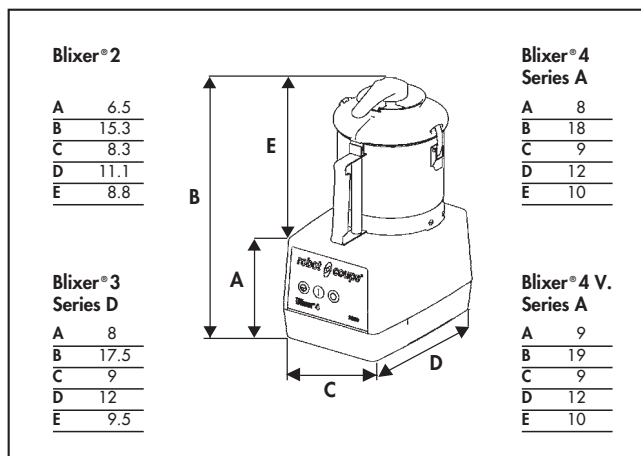


TECHNICAL SPECIFICATIONS

• WEIGHT (Lbs)

	Net	Gross
Blixer® 2	21.6	24.3
Blixer® 3 Series D	25.4	28.7
Blixer® 4 Series A	29.8	33,0
Blixer® 4 V. Series A	29.8	33,0

• DIMENSIONS (in inches)



• WORKING HEIGHT

We recommend that you position the Blixer® on a stable worktop so that the upper edge of the cutter bowl is at a height of between 47 and 51 inches.

• NOISE LEVEL

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

SAFETY



The Blixer® 2, Blixer® 3, Blixer® 4 and Blixer® 4 V. are fitted with a safety device and motor braking system. When you open the lid, the motor stops. To restart the machine, simply close the lid and press the green button.

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

In addition, the Blixer® 2, Blixer® 3 and the Blixer® 4 are equipped with a **thermal protector** insert in the motor winding which automatically stops the motor if the machine is overloaded.

If this happens, allow the machine to cool completely before restarting. The thermal protector will reset automatically.

The Blixer® machines are equipped with a **manually resettable overloaded circuit-breaker**. If the machine is overloaded, the breaker will trip. If this

occurs, allow the machine to cool completely, then reset the breaker located on the motor base.

Try to restart. If the machine will not start, remove the bowl, reduce the amount of food being processed, and try again.



REMEMBER

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

Never put nonfood objects into the bowl.

Do not overload the machine.

Never leave the machine running unattended.

SERVICE

See warranty first then;

Should your unit require service, check with your distributor to see where local service is available. If not or if you wish your unit to be serviced at the factory, call for return instructions and ship the unit prepaid to our factory address.

PH : 1-800-824-1646

Robot-Coupe USA, Inc

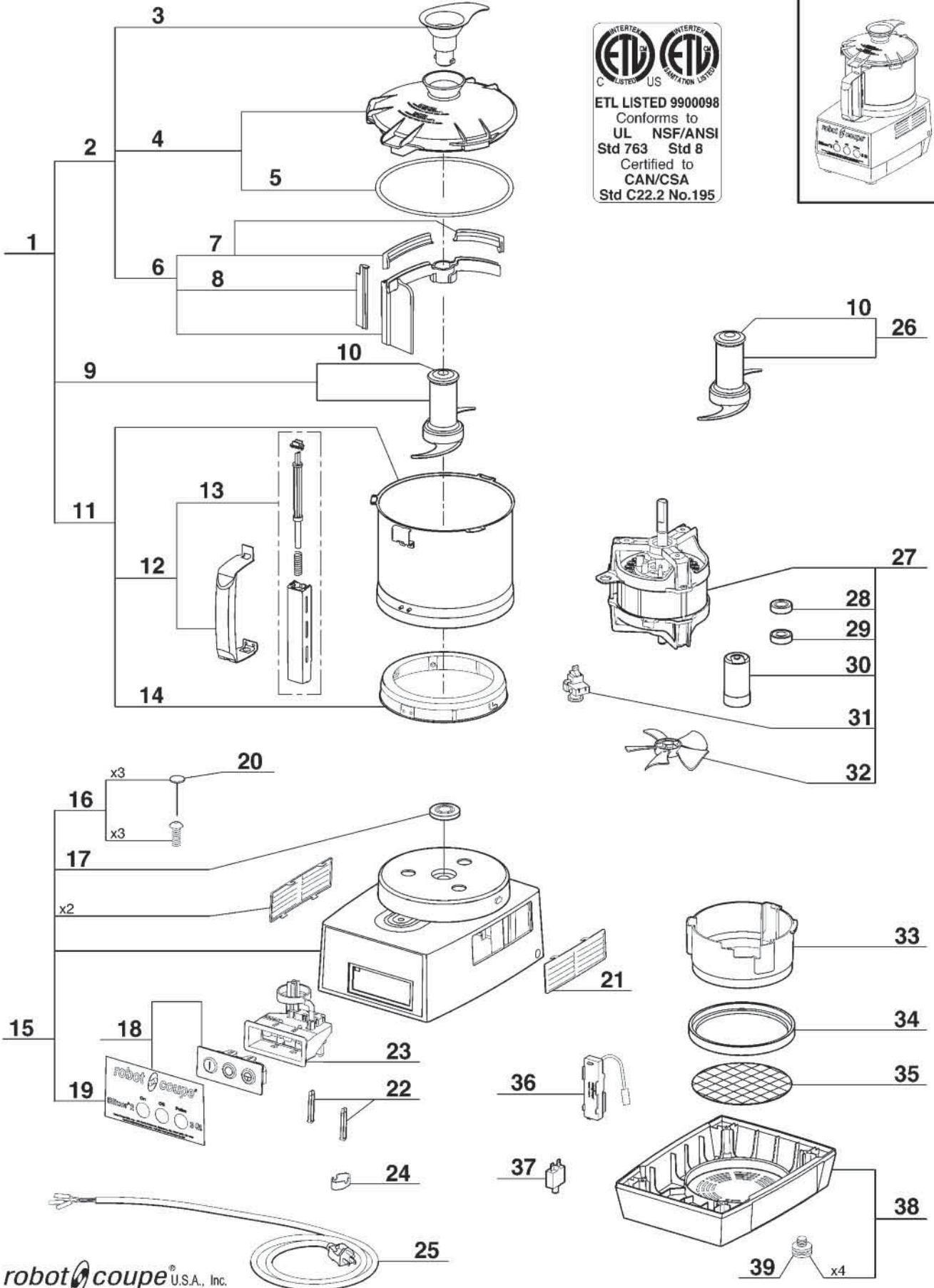
Service Department Repair

264 South Perkins Street

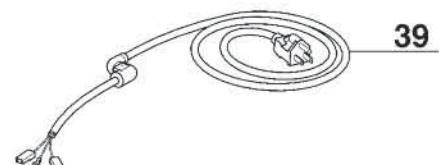
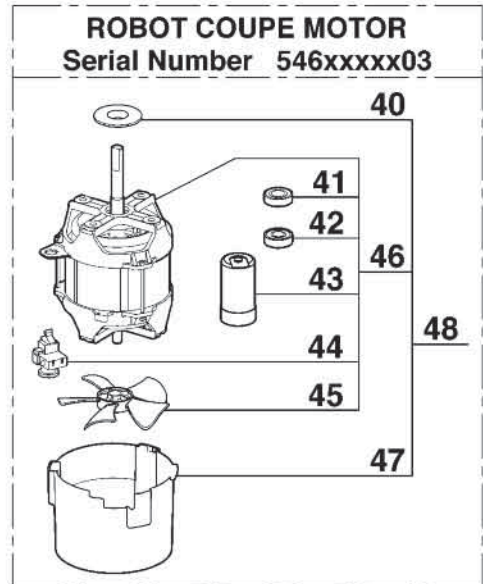
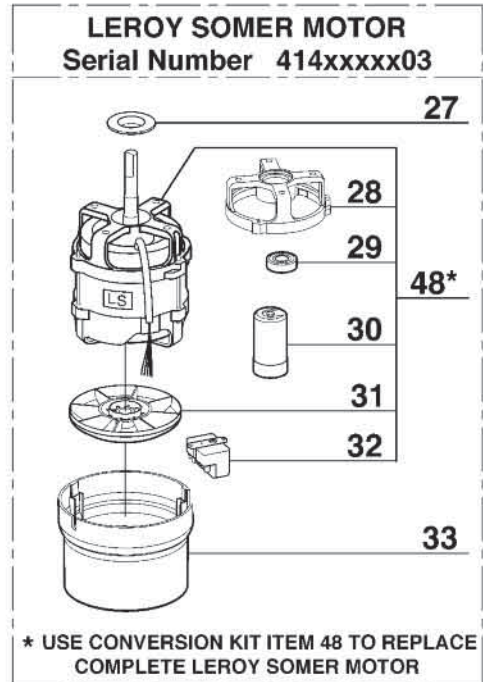
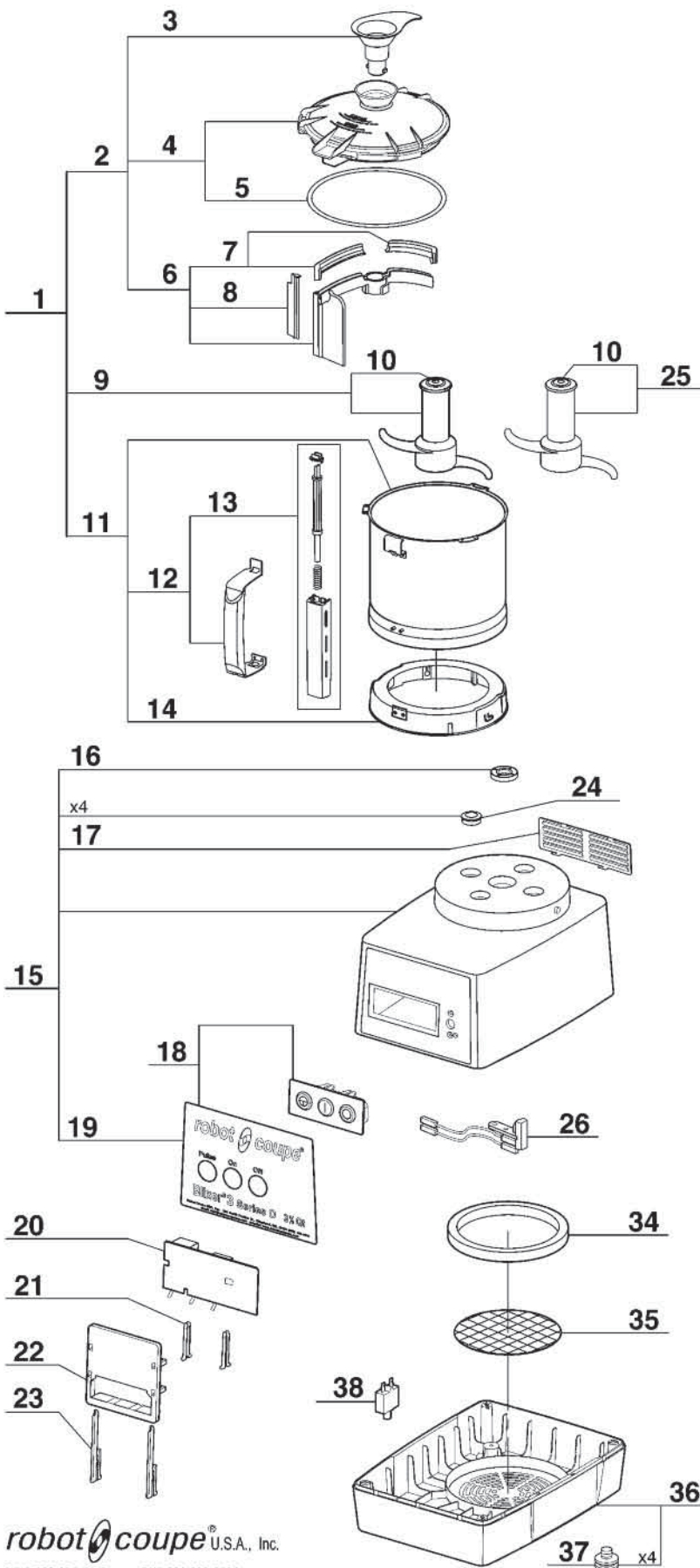
Ridgeland, MS 39157

For service in Canada contact the Robot-Coupe USA factory for repair instructions.

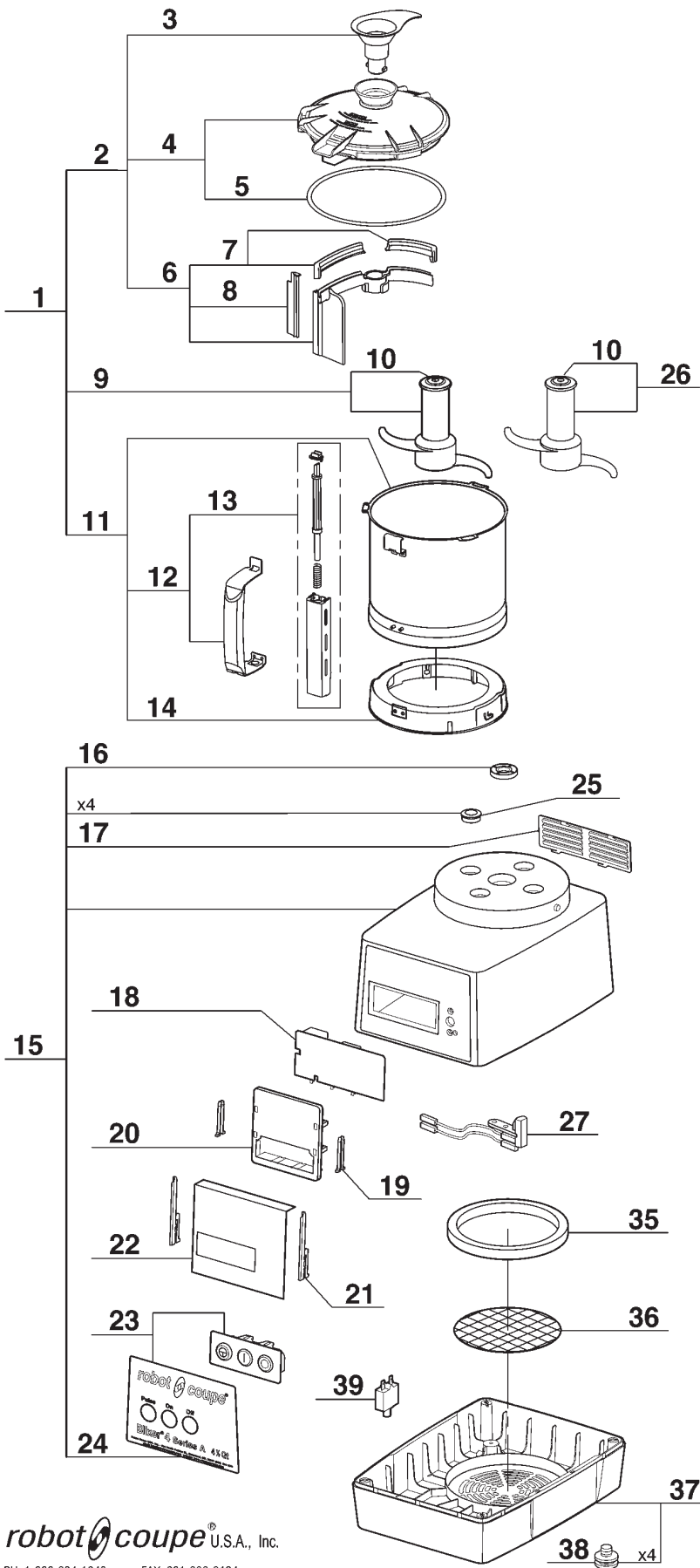
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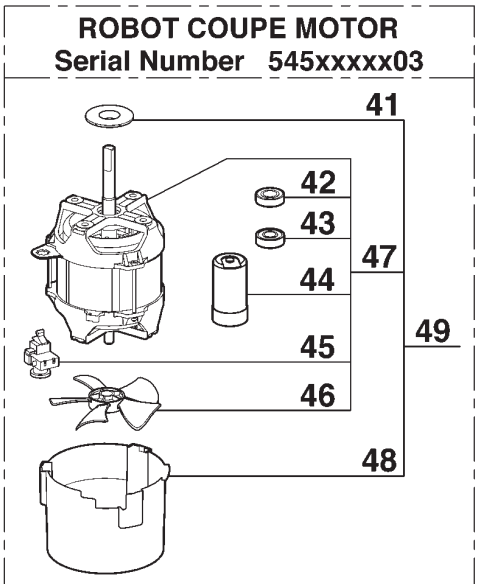
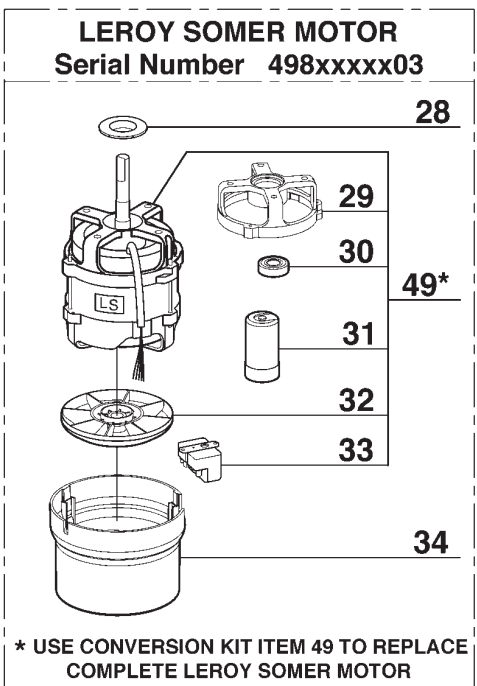
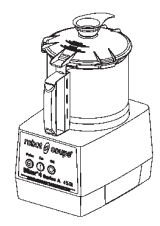
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3	39 749	SCRAPER HANDLE ASSEMBLY
4	39 810	LID ASSEMBLY + SEAL ASSEMBLY
5	39 756	LID SEAL
6	39 886	SCRAPER ARM ASSEMBLY
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15	39 870	MOTOR SUPPORT ASSEMBLY
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19	39 874	FRONT PLATE
20	101 104	BOLT COVER
21	104 122	VENTILATION GRID
22	39 876	PANEL KEY ASSEMBLY
23	39 877	SAFETY ASSEMBLY
24	101 106	POWER CORD CLIP
25	39 890	POWER CORD
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27	3 163	MOTOR
28	504 229	UPPER BALL-BEARING 6002 2RS
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30	600 089	STARTING CAPACITOR
31	500 296	MOTOR STARTING RELAY
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33	39 878	VENTILATION BAFFLE
34	39 879	ABSORBER
35	103 761	VENTILATION SCREEN
36	39 894	BREAKING MODULE
37	118 442	CIRCUIT-BREAKER
38	29 904	BASE ASSEMBLY
39	39 928	FOOT ASSEMBLY (x4)



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18	39 311	CONTROL PANEL ASSEMBLY
19	39 864	FRONT PLATE
20	103 694	CONTROL BOARD
21	102 913	PANEL KEY
22	102 911	CONTROL BOARD SUPPORT
23	117 703	CONTROL BOARD KEY
24	104 070	BOLT COVER
25	27 348	SERRATED BLADE
26	29 441	CUTTER SAFETY SWITCH ASSEMBLY
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29	501 270	LOWER BALL-BEARING 6 203 2RS
30	502 732	STARTING CAPACITOR
31	39 286	MOTOR FAN
32	508 277	MOTOR STARTING RELAY
33	102 332	BAFFLE
34	101 099	ABSORBER
35	103 761	VENTILATION SCREEN
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37	39 928	FOOT ASSEMBLY (x4)
38	118 442	CIRCUIT-BREAKER
39	504 277	POWER CORD
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41	504 229	UPPER BALL-BEARING 6 002 2RS
42	600 457	LOWER BALL-BEARING 6 201 2RS
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47	39 934	BAFFLE
48	39 956	CONVERSION KIT FOR LEROY SOMER MOTOR

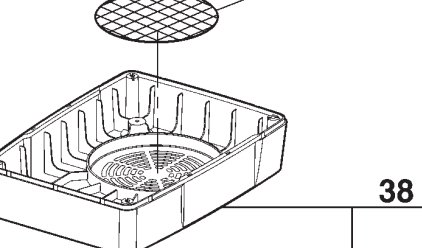
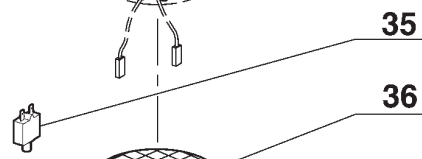
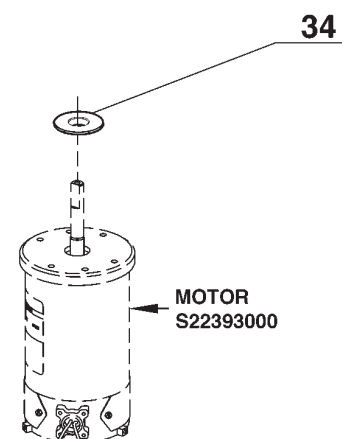
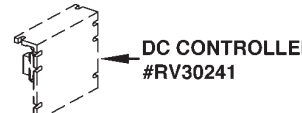
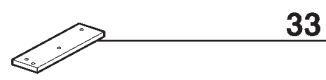
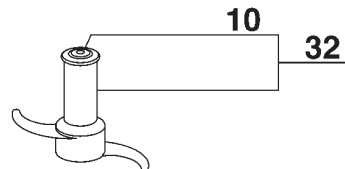
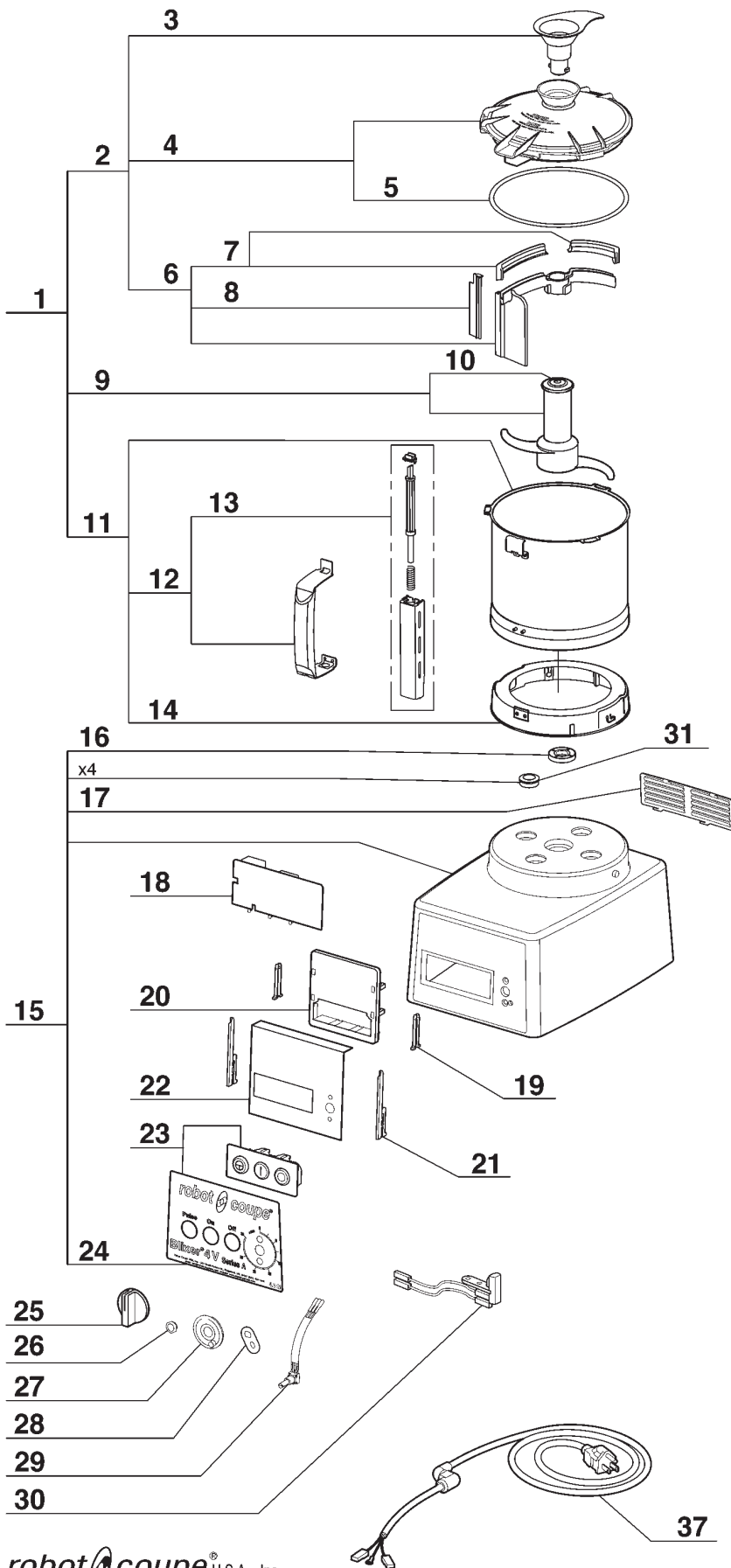
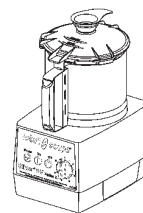


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4	39 741	LID ASSEMBLY
5	39 740	LID SEAL
6	39 748	SCRAPER ARM ASSEMBLY
7	39 747	LID SCRAPER ASSEMBLY
8	39 746	BOWL SCRAPER
9	27 349	FINE SERRATED BLADE
10	104 935	BLADE CAP
11	39 758	BOWL ASSEMBLY
12	39 744	BOWL HANDLE ASSEMBLY
13	39 743	SAFETY ROD ASSEMBLY
14	39 745	LOCKING WASHER ASSEMBLY
15	39 807	MOTOR SUPPORT ASSEMBLY
16	501 010	SHAFT SEAL
17	104 122	VENTILATION GRID
18	103 694	CONTROL BOARD
19	102 913	PANEL KEY
20	102 911	CONTROL BOARD SUPPORT
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39	118 442	CIRCUIT-BREAKER
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41	104 078	MOTOR CENTRING
42	504 229	UPPER BALL-BEARING 6 002 2RS
43	600 457	LOWER BALL-BEARING 6 201 2RS
44	600 089	STARTING CAPACITOR
45	503 692	MOTOR STARTING RELAY
46	117 610	MOTOR FAN
47	3 183	MOTOR
48	39 934	BAFFLE
49	39 956	CONVERSION KIT FOR LEROY SOMER MOTOR

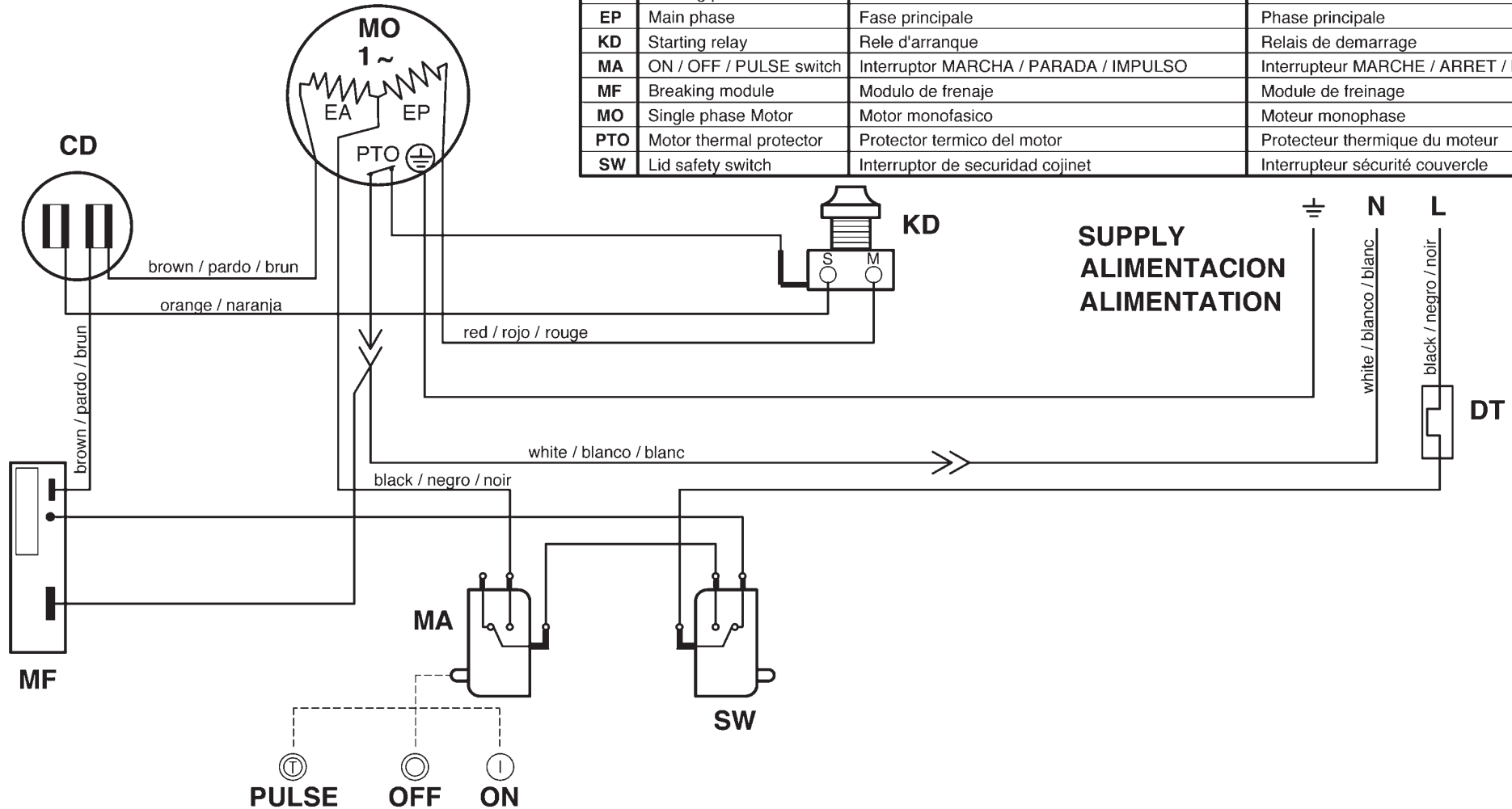
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CAN/CSA
Std C22.2 No.195



Index	Pièce / Part	Description
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3	39 749	SCRAPER HANDLE
4	39 741	LID ASSEMBLY
5	39 740	LID SEAL
6	39 748	SCRAPER ARM ASSEMBLY
7	39 747	LID SCRAPER ASSEMBLY
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13	39 743	SAFETY ROD ASSEMBLY
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36	103 761	VENTILATION SCREEN
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38	39 201	BASE ASSEMBLY
39	39 928	FOOT ASSEMBLY (x4)

Blixer[®]2 Serial # : from 527XXXXX 03 B - MM

	English	Espanol	Français
CD	Starting capacitor	Condensador d'arranque	Condensateur de demarrage
DT	Circuit breaker 15 A	Disyuntor 15 A	Coupe-circuit 15 A
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	Phase principale
KD	Starting relay	Rele d'arranque	Relais de demarrage
MA	ON / OFF / PULSE switch	Interruptor MARCHA / PARADA / IMPULSO	Interrupteur MARCHÉ / ARRÊT / PULSE
MF	Breaking module	Modulo de frenaje	Module de freinage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
PTO	Motor thermal protector	Protector termico del motor	Protecteur thermique du moteur
SW	Lid safety switch	Interruptor de seguridad cojinet	Interrupteur sécurité couvercle



Blixer® 3 Series D - Blixer® 4 - Blixer® 4 Series A
ELECTRIC DIAGRAM

120V/60Hz 11A Single phase

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

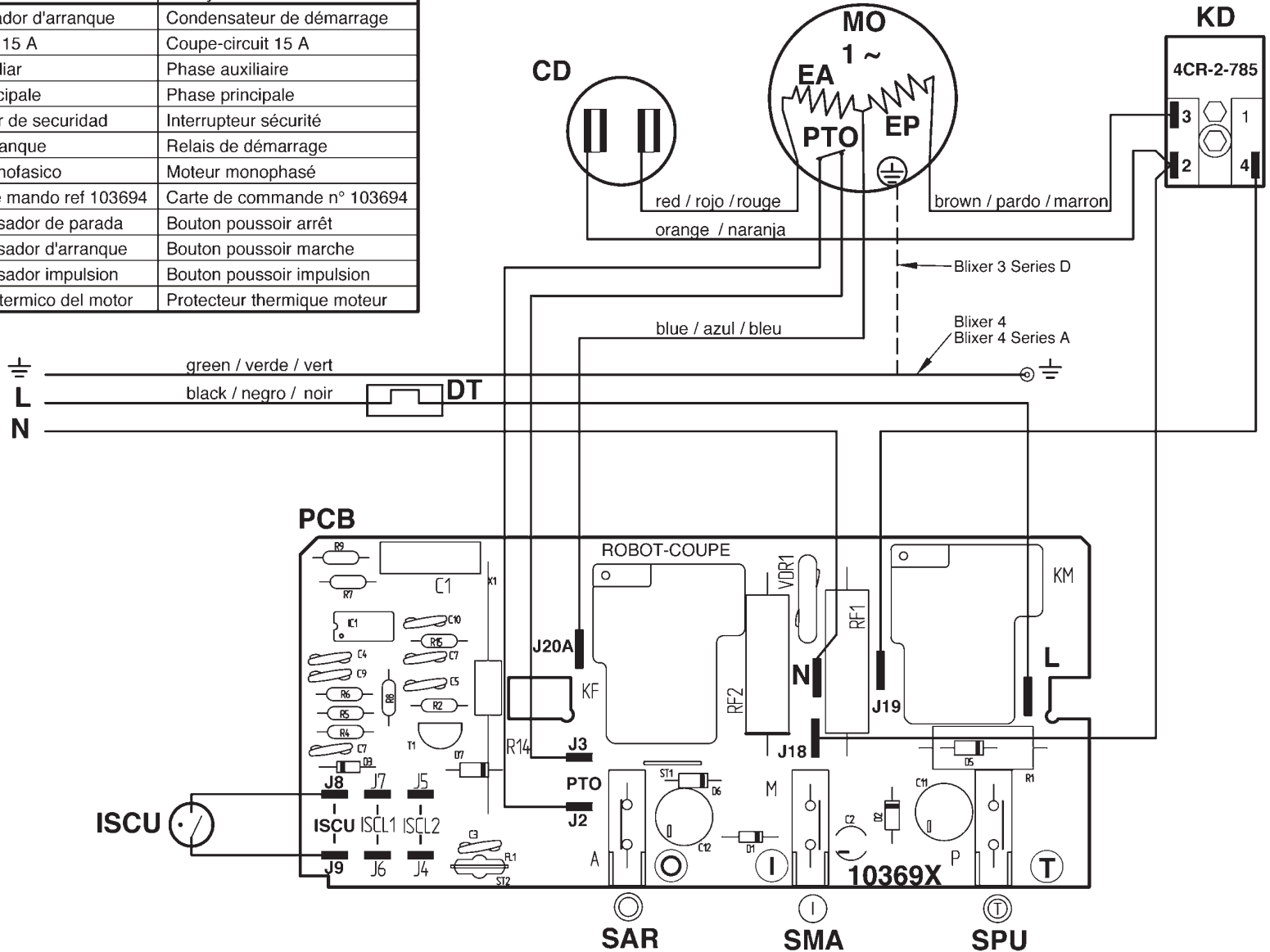
Serial # : Blixer® 3 Series D : from 503XXXXX 03 B - MM

Serial # : Blixer® 4 : ----- from 410XXXXX 03 Y - MM

Blixer® 4 Series A : from 498XXXXX 03 B - MM

	English	Espagnol	Français
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
DT	Circuit breaker 15 A	Disyuntor 15 A	Coupe-circuit 15 A
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	Phase principale
ISCU	Safety switch	Interruptor de seguridad	Interrupteur sécurité
KD	Starting relay	Rele d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
PCB	Control Board # 103694	Tarjeta de mando ref 103694	Carte de commande n° 103694
SAR	Off switch	Boton pulsador de parada	Bouton poussoir arrêt
SMA	On switch	Boton pulsador d'arranque	Bouton poussoir marche
SPU	Pulse switch	Boton pulsador impulsión	Bouton poussoir impulsión
PTO	Motor thermal protector	Protector termico del motor	Protecteur thermique moteur

SUPPLY
ALIMENTACION
ALIMENTATION



Blixer[®] 4 V - Blixer[®] 4 V Series A

ELECTRIC DIAGRAM

120V/60Hz 12A Single phase

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

	Procedure to set Minimum and Maximum speed : See page 2/2
	Modo de reglaje de las velocidades Mini y Maxi : Véase pagina 2/2
	Procédure de réglage des vitesses Mini et maxi : Voir page 2/2

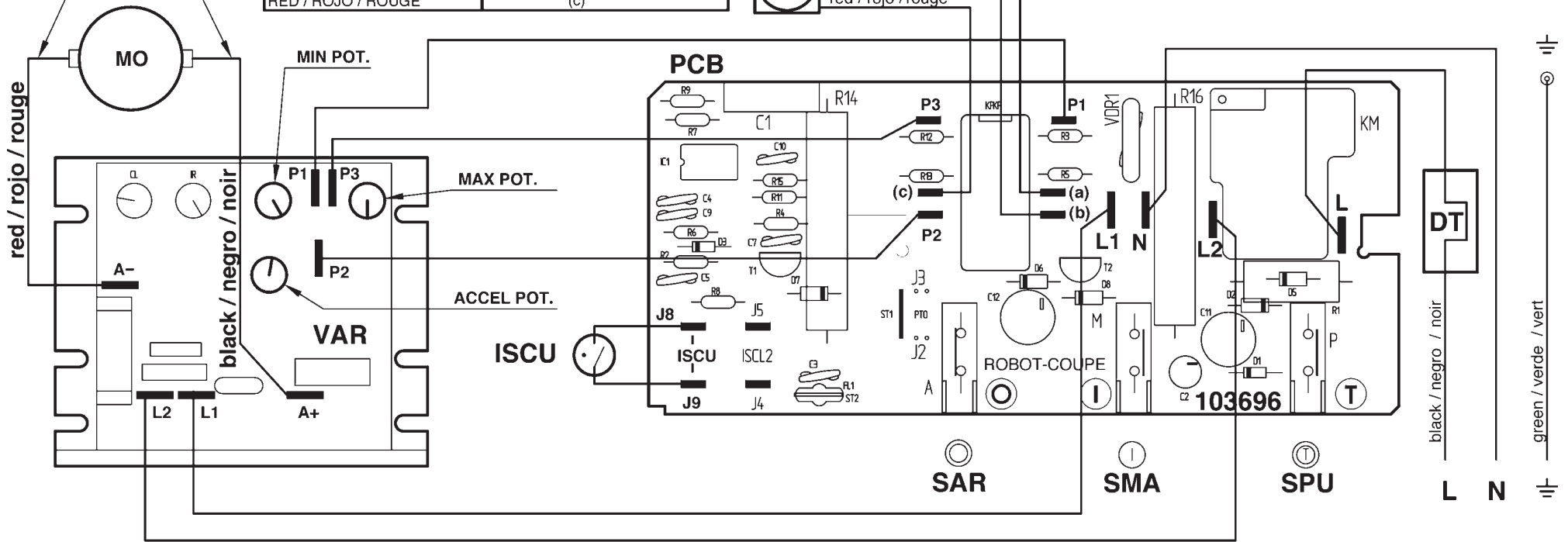
	Check direction of rotation. Reverse these two wires if necessary.	
	Verificar el sentido de rotacion. Invertir los dos hilos si necesidad.	
	Vérifier le sens de rotation. Inverser ces deux fils si nécessaire.	

Serial # : Blixer[®] 4 V ----- : from 415XXXXX 03 Y - MM
 Blixer[®] 4 V Series A : from 502XXXXX 03 B - MM

	English	Espagnol	Français
DT	Circuit-breaker	Disyuntor	Coupe-circuit
ISCU	Cutter bowl safety switch	Interruptor de seguridad cortador	Interrupteur sécurité cutter
MO	Motor	Motor	Moteur courant continu
P	Potentiometer	Potenciometro	Potentiomètre
PCB	P.C. Board Ref 103696	Platina Ref 103696	Platine Réf 103696
SAR	Off switch	Boton pulsador de parada	Bouton poussoir arrêt
SMA	On switch	Boton pulsador d'arranque	Bouton poussoir marche
SPU	Pulse switch	Boton pulsador impulsión	Bouton poussoir impulsión
VAR	Variator (DC drive)	Variator	Variateur

POTENTIOMETER LEADS	CONTROL BOARD MARKS
HILO POTENCIOMETRO	MARCA CARTA DE MANDOS
FILS POTENTIOMETRE	REPERE CARTE DE COMMANDE
BLACK / NEGRO / NOIR	(a)
WHITE / BLANCO / BLANC	(b)
RED / ROJO / ROUGE	(c)

	black / negro / noir
	white / blanco / blanc
	red / rojo / rouge



Blixer® 4 V - Blixer® 4 V Series A

120V/60Hz 12A Single phase

ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

<p><u>PROCEDURE TO SET MINIMUM AND MAXIMUM SPEED</u> This procedure requires a qualified electrician</p>	<p>FAILURE TO FOLLOW THIS PROCEDURE WILL VOID YOUR WARRANTY. DANGER : Risk of electric shock. During the procedure the apparatus is under voltage. Put the Cutter bowl, without blade, on the motor base. Close the lid on the bowl. Lay the apparatus on its right side. Connect a voltmeter (DC voltage measure) in parallel with motor to A+ and A- on the variator (VAR). Apply power to the apparatus. Run the motor by pushing the On knob.</p> <ol style="list-style-type: none">1. Minimum speed setting : Rotate the apparatus knob to full OFF (counterclockwise) On the variator (VAR), adjust MIN POT to read 8.5 volts (±0.2 volts).2. Maximum speed setting : Rotate the apparatus knob to full ON (clockwise) On the variator (VAR), adjust MAX POT to read 90 volts (±0.2 volts). If it is impossible to achieve 90 volts with MAX POT, then adjust ACCEL POT to read 90 volts. Caution : if the ACCEL POT is reset then repeat the full setting procedure of the minimum and maximum speed.
<p><u>PROCESO DE REGLAJE DE LAS VELOCIDADES MAXI Y MINI</u> Efectuar con personal calificado</p>	<p>EL NO RESPETO DE ESTE PROCESO ANULARA VUESTRA GARANTIA PELIGRO : Riesgo de choque electrico. Durante el proceso el aparato esta sobre tension. Meter la cuba sin el cuchillo. Cerrar la tapa sobre la cuba. Acostar el aparato sobre el lado derecho. Conectar un voltmetro (sobre tension continua) en derivacion con el motor, entre A+ y A- sobre el variador (VAR). Meter el aparato sobre tension. Arrancar el motor apretando el boton de marcha.</p> <ol style="list-style-type: none">1. Reglaje de la velocidad mini : Volver el boton del aparato al mini (al tope del sentido contrario de las agujas del reloj). Sobre el variador (VAR), ajustar MIN POT para tener 8.5 voltios (±0.2 voltios).2. Reglaje de la velocidad maxi : Volver el boton del aparato al maxi (al tope del sentido de las agujas del reloj). Sobre el variador (VAR), ajustar MAX POT para tener 90 voltios (±0.2 voltios). Si el reglaje a 90 voltios es imposible con MAX POT, ajustar ACCEL POT para conseguir 90 voltios. Cuidado : En este caso, volver a hacer el reglaje completo para la velocidad mini y la velocidad maxi.
<p><u>PROCEDURE DE REGLAGE DES VITESSES MINI ET MAXI</u> A effectuer par un personnel qualifié</p>	<p>LE NON RESPECT DE CETTE PROCEDURE ANNULERA VOTRE GARANTIE. DANGER : Risque de choc électrique. Durant la procédure l'appareil est sous tension. Mettre en place la cuve Cutter sans le couteau. Fermer le couvercle sur la cuve. Coucher l'appareil sur son côté droit. Brancher un voltmètre (mesure de tension continue) en parallèle avec le moteur, entre A+ et A- sur le variateur (VAR). Mettre l'appareil sous tension. Démarrer le moteur en appuyant sur le bouton Marche.</p> <ol style="list-style-type: none">1. Réglage de la vitesse mini : Tourner le bouton de l'appareil au minimum (en butée dans le sens anti-horaire). Sur le variateur (VAR), ajuster MIN POT pour avoir 8.5 volts (±0.2 volts).2. Réglage de la vitesse maxi : Tourner le bouton de l'appareil au maximum (en butée dans le sens horaire). Sur le variateur (VAR), ajuster MAX POT pour avoir 90 volts (±0.2 volts). Si le réglage à 90 volts est impossible avec MAX POT, ajuster ACCEL POT pour obtenir 90 volts. Attention : Dans ce cas, refaire ensuite le réglage complet pour la vitesse mini et la vitesse maxi.



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