

**OPERATION MANUAL
FOR**

Robot  Coupe[®]

MODELS

[®]BLIXER 5V

AND

[®]BLIXER 6V

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**ELECTRICAL DIAGRAM
PARTS DIAGRAMS
PARTS LISTS
WARRANTY**

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CAUTION:

Always connect the Robot Coupe to a grounded outlet with Ground fault circuit interrupter (GFCI) protection device.

Disconnect the machine from the power outlet when not in use and when cleaning or servicing the unit.

Machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.

The machine must not be modified in any way from its original configuration.

Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe® repair parts.

Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125 F.

Failure to follow operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and /or injure users.

The machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise, the motor can overheat.

I. INTRODUCTION

The Robot Coupe commercial food processor performs a host of culinary feats. It is specifically designed for high speed and quality vegetable processing. The Robot Coupe also provides a wealth of safety and operating features to make volume food preparation a pleasure rather than a chore.

Machine specifications:

The Models ®Blixer 5V and ®Blixer 6V are equipped with variable speed motors generating 1 HP which plug into a standard 120 volt 60 HZ, 15 amp power outlet. The full load amperage rating is 12 amps. The machines are supplied with stainless steel bowls, with S-blade, clear polycarbonate cover, and a bowl/lid wiper assembly. The ®Blixer 5V has a 5 1/2 quart capacity and the ®Blixer 6V a 7 quart capacity.

The unit is equipped with a thermal overload circuit breaker. If the unit overheats due to an overload condition, it will automatically shut off. After cooling a few minutes the thermal overload circuit breaker may be reset. Press the reset button located on the bottom right front of the unit.

The manual should be read completely by the operator before any attempt is made to use the machine. Also, the manual should be referred to any time there is a question on operation.

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.

This 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.

Special attention should be given to the use of the operation controls and safety features designed for this machine.

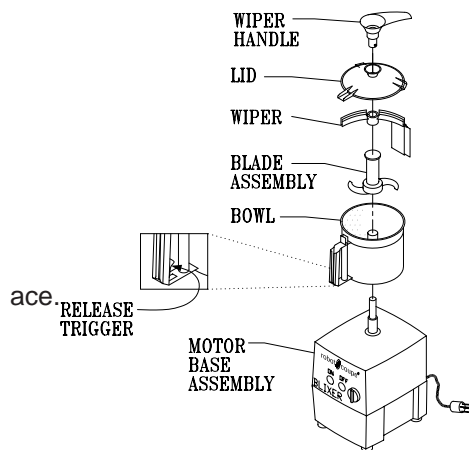
CAUTION: Your Robot Coupe comes with a sharp cutting blade. Always handle with safety in mind. We suggest that a pair of cut-resistant gloves be worn when handling the blade.

II. ASSEMBLY / DISASSEMBLY INSTRUCTIONS

The unit comes from the factory completely assembled. However, prior to use the machine should be cleaned according to the cleaning instructions detailed in section IV. A good working area should be chosen to operate the unit. The motor base should be placed on a counter at a comfortable working height, easy access, and have a standard 120 volt power outlet available. **ALWAYS KEEP THE MACHINE UNPLUGGED DURING ASSEMBLY AND DISASSEMBLY.**

Instructions for Assembly:

STEP #1. Place the bowl onto the motor base with the handle turned off-center to your left. With the bowl fully seated and level with the motor base, twist the handle back counterclockwise until the bowl locks in place. The handle should be centered over the front of the motor base and the bowl should be level with the top surface of the motor base. **NOTE:** The machine will not operate correctly unless the bowl is fully seated and locked in place.



STEP #2. Place the blade on the motor shaft. It may be necessary to rotate the blade until it falls into place on the motor shaft. When the “S” blade is in the correct position the lower blade should be resting just off the bottom of the bowl.

STEP #3. Insert the wiper assembly handle into the opening in the top of the lid as in the picture. Using both hands, align the tabs on the handle with the indentations on the wiper. Press in and turn clockwise.

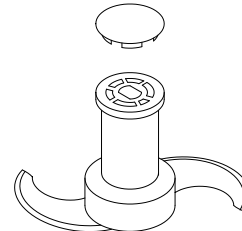
STEP #4. With the wiper assembly in place, put the lid on the bowl. Note the three extensions on the lid. One is longer with an arrow pointing to the right. Locate this extension just to the left of the bowl handle. Then, with the lid fully seated, turn the lid counterclockwise until it comes to a complete stop with the long tab located over the bowl handle.

E. Blade Assembly/Disassembly

1. Unplug the cord, and wear cut-resistant gloves!

®Blixer 5V

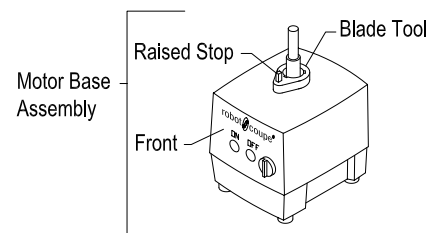
2. There is a removable cap in the top of the ®Blixer 5V Blade. The cap should be removed before cleaning. To remove the cap, push a long blunt object such as a screwdriver, through the bottom of the blade, and knock out the top cap.



®Blixer 6V

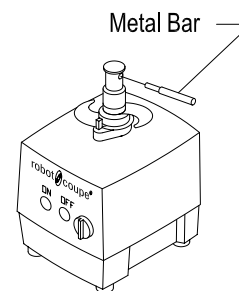
1. Unplug the cord, and wear cut-resistant gloves!

2. Put the blade tool down over the motor shaft with the raised stop facing the front of the machine.



3. Put the blade assembly on the motor shaft and onto the blade tool.

4. Insert the metal bar into one of the holes in the blade cap.



5. Turn the blade cap clockwise to tighten or counterclockwise to loosen. The bottom blade should hit the stop on the blade tool and prevent the assembly from turning. Do not overtighten.

®Blixer 6V

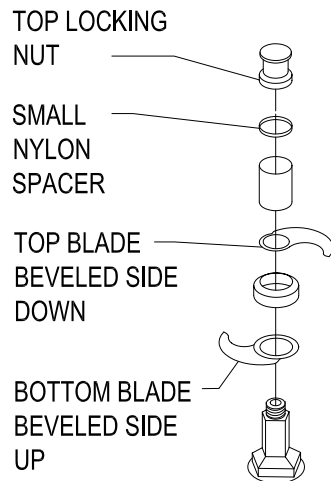
Assemble as shown, with the small nylon spacer directly under the top locking nut.

The blades should be installed beveled side up.

Lubricate the threads with a food-grade grease before reassembly.

THE BLADE ASSEMBLY ON THE BLIXER 5V AND BLIXER 6V SHOULD BE TAKEN APART AND CLEANED AT LEAST ONCE A DAY.

APPLY SOME FOOD-GRADE GREASE OR OIL TO THE BLIXER 6V ASSEMBLY TO EASE DISASSEMBLY.



III. OPERATING INSTRUCTIONS

A. GENERAL OPERATION INSTRUCTIONS

NOTE: This machine is equipped with manual reset thermal overload protection. If the machine is overloaded or run too long under heavy load conditions then the overload will trip. If this occurs, first remove the bowl and reduce the amount of food being processed. The reset button is located on the bottom right corner of the motor base. Press the button in to reset the overload protector.

With the power switch off and the bowl and blade secured in place (per previous instructions), you are now ready to add product to the bowl. There are two ways to run your machine: Chopping by using a quick start/stop action or running continuously for a fine chop or puree. Most operations start by using the medium high speed (1725 RPM). Use this speed for chopping and general mixing requirements. Medium high is also used to initially reduce meats and vegetables prior to turning the machine to high speed. Some dough applications, like pie crust work best around 1100 RPM.

Tip: Prepare your products by cutting them into equally sized portions and your end product will be more consistent.

1. TO CHOP: To achieve a chopped consistency for vegetables, meats, cheese, etc.. Fill the bowl 2/3 to 3/4 full with portions no larger than 1 to 2 inch square (1/4 full for meats, cheeses and very dense products). Start the machine allowing the machine to come up to speed, then quickly press the stop switch. Continue this process until the desired consistency is reached. If the motor stalls, reduce the amount of product in the bowl.

2. TO PUREE OR FINE CHOP: For a fine puree, emulsification, or fine chop fill the bowl 2/3 to 3/4 full with portions no larger than 1 to 2 inches square. With the speed set at medium high, turn the machine on and allow to run a short time until the product is finely chopped, then increase to high speed to finish. High speed is only used to finish a product after it has been reduced at a lower speed. Some purees may require the addition of a liquid to obtain the correct consistency.

3. TO CHOP HARD CHEESE: Place uniform portions of chilled cheese into the bowl and quickly press the on then the off buttons. For powdered cheese do the same until the cheese is about pea size, then allow the motor to run continuously until you have a fine powder.

4. TO CHOP ONIONS, CELERY, CABBAGE, ETC. Quarter onions, and cut other vegetables into 2 to 3 inch portions. Place the product into the bowl up to 3/4 full and pulse the unit until you reach the desired consistency. **CAUTION:** If you turn the unit on and let it run too long the bottom blade will puree the ingredients and the top blade will be of little value leaving an uneven consistency.

5. TO PUREE OR MIX: To puree, make sauces, or to mix and blend, place the ingredients into the bowl, turn the unit on, and allow to run continuously.

6. TO MAKE MAYONNAISE: Add the following to the bowl: 6 eggs, 3 tsp. of salt, 3 tsp. of sugar, 2/3 tsp. of dry mustard, a pinch of white pepper, and a pinch of red pepper. Turn the unit on. Begin adding 2 qts. of oil pouring very slowly through the top allowing the stream of oil to fall on the top of the cutter blade. When you have added 1/2 of the oil, pour in 4 oz. of vinegar and the balance of the oil. After all of the oil has been added let the machine run for 20 seconds longer. The mayonnaise is now homogenized.

7. TO MAKE BREAD CRUMBS: Place torn fresh or dried bread in the bowl, and quickly start and stop the unit. Continue this process until you reach the desired consistency, or allow the unit to run continuously for finely powered bread crumbs used in stuffing mix.

The blades are sharp. KEEP FINGERS AND HANDS AWAY FROM BLADES. Always allow the blades to come to a complete stop before removing the lid. DO NOT allow the machine to run unattended.

Be sure your machine is properly assembled before using.

Do not fill the cutter bowl over 3/4 full.

Learn to operate the cutter bowl using a start - stop motion so the consistency of the product can be controlled. Remember, it is important to start with uniform pieces for uniform results.

Wash the bowl, blade, and cover after every use. Do not store food in the bowl.

If the machine malfunctions for any reason, discard any food being processed at that time.

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If the machine malfunctions for any reason, discard any food being processed at that time.

IV. PREVENTIVE MAINTENANCE/TROUBLE SHOOTING AIDS:

Your machine was designed to provide maximum trouble free performance. Adherence to the assembly and operating instructions will further assure good performance. Additionally, if simple common sense rules are applied, a long life utilization will be achieved.

(1) Care: While the machine is durable, overall handling should be accomplished with a sense of use rather than abuse. While the machine is reasonably portable, care should be taken not to drop it. Remove the bowl or other attachments before relocating the machine. Your Robot Coupe should never be picked up by the bowl or the cord. Always lift from the bottom of the motor base assembly. Care should be exercised in relocating it. Equal caution should be exercised in handling all of the parts to assure they are not subject to undue force.

(2) Cleaning: Proper cleaning of the machine is one of the **MOST IMPORTANT** preventive maintenance measures the user can employ. The high acid content of food can cause harm to electrical parts contained within the housing. Although these elements are isolated from the outside through seals, vegetable juices will tend to seep. If vegetable juices are permitted to collect on the machine over periods of use, erosion of the seals can occur. It is recommended that the machine be cleaned after each operational use, and minimally once per day.

The blade assembly should be taken completely apart and washed after each days use for sanitary reasons, and also to prevent the parts from becoming jammed or “freezing up”. Follow the previous assembly/disassembly instructions carefully and wear cut-resistant gloves when handling the blades.

Correct cleaning procedures are required to assure that damage is not inflicted in the cleaning process. The motor base assembly contains the motor and electrical components.

DO NOT IMMERSE THE MOTOR BASE ASSEMBLY IN WATER.

CLEAN THE ALUMINUM MOTOR BASE ASSEMBLY USING ONLY SOFT-METAL-SAFE DETERGENTS.

Cleaning of the motor/base assembly must be done with care. First, unplug the unit - a sponging with a soluble detergent is acceptable, making sure the water is not permitted to penetrate the seals. Clean around the seals with a small brush, taking care to remove all food. Do not forget to clean the motor shaft with a small brush.

(3) Preventive Maintenance: In addition to cleaning the seals, an examination should be made periodically to assure that a seal against liquids is being maintained. With proper care and depending on use, the seals should last for a year or more. However, they can and should be replaced when wear or erosion is noted or minimally every 6 months. It is recommended that the seals be replaced by an authorized repair agency.

Good operational performance is obtained when the blades are sharp. Continued use can dull the blades. The blades can be replaced when they become dull.

In general, the best preventive measure that can be applied is close adherence to the assembly and operator's instructions along with common sense.

Your Robot Coupe is a piece of kitchen equipment and like all other kitchen equipment, extreme care and caution should be used when operating. Although training requirements are minimal, only responsible individuals familiar with this operation manual should be allowed to operate your Robot Coupe.

DO NOT remove the attachments when the motor is running.

DO NOT overload the bowl with food.

DO NOT put anything other than food products into the bowl.

DO NOT immerse the motor base in water.

DO NOT allow the machine to run unattended.

DO NOT operate the machine unless all parts including the feet are properly attached.

DO NOT lift the machine by anything other than the motor base.

DO NOT leave the machine ON when not processing food.

(4) Trouble Shooting:

A. Unit does not start.

1. Are all the attachments tightly in place?
2. Is the long bowl-lid tab fully in place over the handle.

Try again.

1. **Press the OFF button and unplug.**
2. Remove the lid.
3. Is there something jamming the blade?
4. If so, press the OFF button and unplug the machine before removing the jam.

Try again.

1. Try another outlet.

B. Unit stops running during (while processing).

1. Turn unit Off.
2. Unplug.
3. Follow A. above and try again.

C. If unit does not operate after following A above

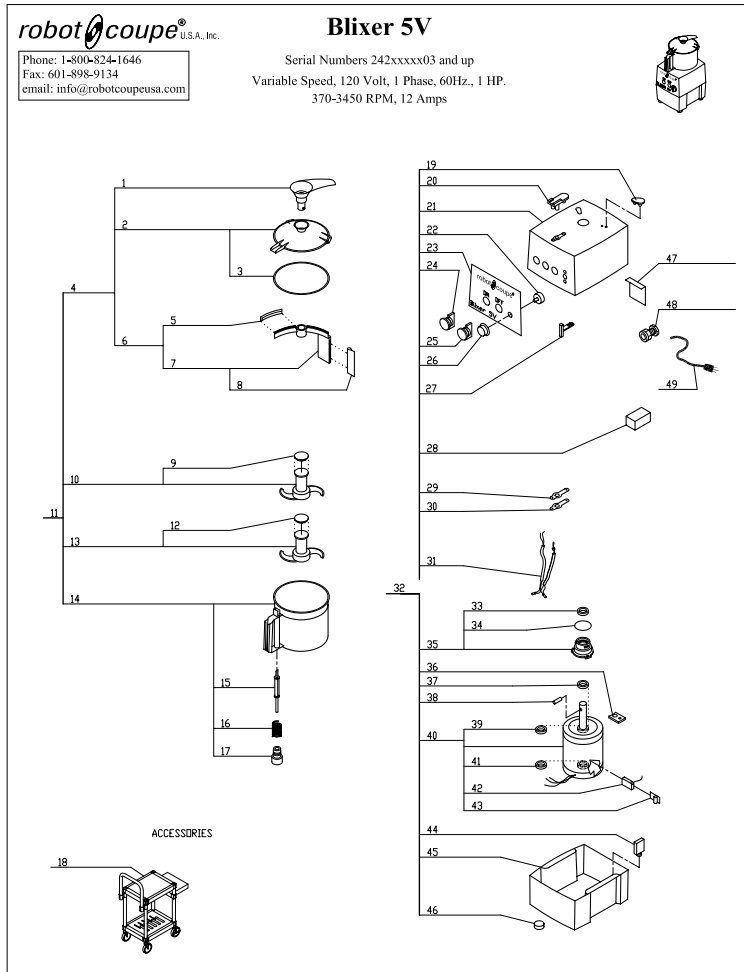
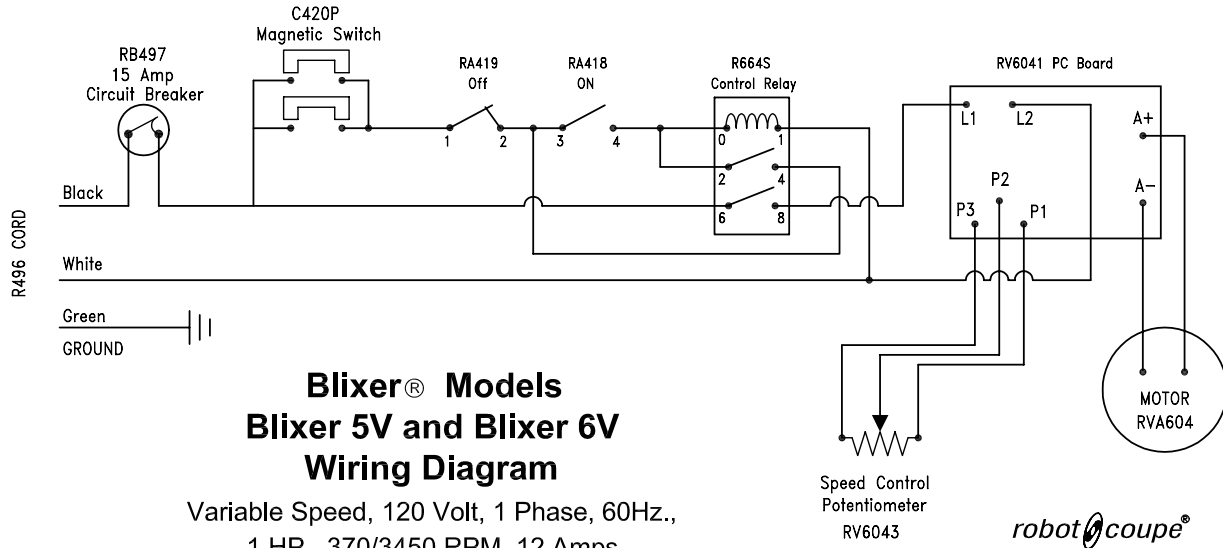
1. Check outlet for current (breaker for fuse).
2. Try unit again.
3. Call local service agency.

D. Unit starts to spark or smoke.

1. Turn unit off, unplug it, and call local Robot Coupe authorized service agency.

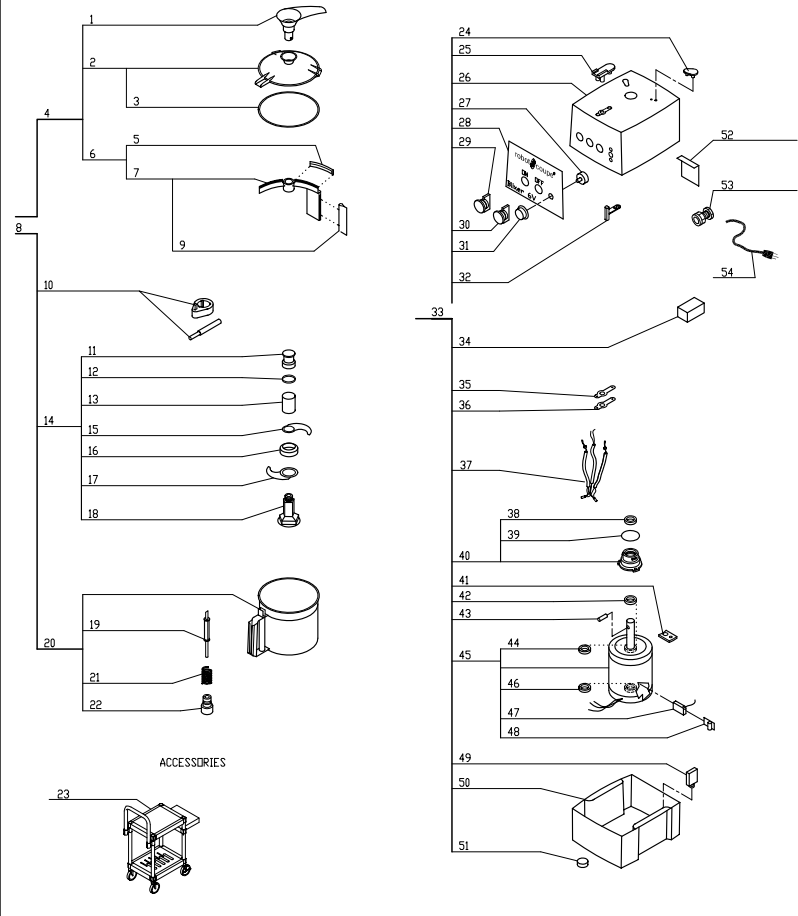
VI. SERVICING OF YOUR ROBOT COUPE

Your Robot Coupe has a one year limited warranty against defects in parts and workmanship. Should the 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 a return merchandise authorization (RMA) number and upon receipt of same, ship it PREPAID and insured to our factory address.

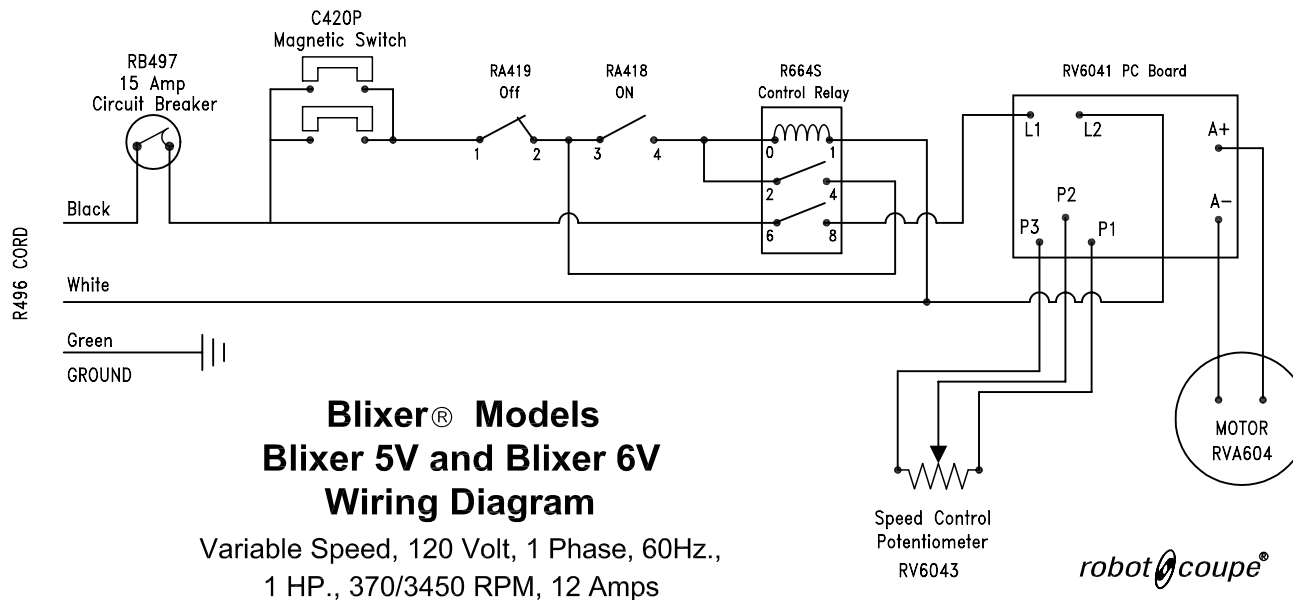


PRICES AND OTHER INFORMATION SUBJECT TO CHANGE WITHOUT NOTICE

MODEL		Serial Numbers 242xxxxx03
Blixer 5V		
Indexes	Part #	Description
1	BX620.1	Handle
2	RA420	Lid
3	RA451	Seal, Lid
4	BX421	Lid W/Blade Wiper Assy.
5	BX620.3	Horizontal Wipe Blade
6	BX420	Wipe Blade Holder W/Wipers
7	BX420.4	Wiper Blade Holder W/Vertical Wiper
8	BX420.5	Vertical Wiper
9	BX422.1	Cap
10	BX422	* Blixer Blade(Fine) 4 Quart
11	BX450	* 4qt. Blixer Bowl Assy
12	BX422.1	Cap
13	BX422A	* Blixer Blade (Coarse) 4 Quart
14	BX452	Blixer Bowl Only 4 qt.
15	RA424.2	Pin, Bowl
16	RA424.3	Spring, Bowl Pin
17	RA424.4	Nut For Bowl Pin
18	R199	* Robo-Cart
19	RA443	Pad, Rear
20	RA441	Support/Pad, Front
21	RA406	Motor Support
22	RV6043	Speed Control Pot.
23	408089	Description NA
24	RA418	Green "On" Switch Assy
25	RA419	Red "Stop" Switch Assy
26	RV614	Switch Knob
27	102391	(D) Magnetic Switch R6VN Series D
28	R664S	Relay DPST
29	RA441.1	Gasket
30	RA441.2	Metal Plate
31	C420	Mag Swtch w/Hse (single)
32	BXV470	BX4V Motor Base Assy
33	R611	Motor Support Seal
34	RA489	O Ring, Seal Support
35	RA467	Seal Assembly (Seal Support)
36	RA455	Plate, Motor Mounting
37	R604S	Seal, Motor
38	R492A	Shaft Pin (new style)
39	R662	Bearing, Motor Top
40	RVA604	Motor Only (New Style R6VN)
41	R1540	Bearing (6206)
42	RVA604.2	Brush
43	RVA604.3	Spring, Brush
44	RB497	15amp Breaker (CSA)
45	RA493	Base
46	RA402	Foot
47	RV6041	PC Board w/Switch
48	RA490	Strain Relief
49	R496	Cord W/Plug (R4X,S,P,Y)



INDEX	REF.	DESIGNATION
1	117187	Handl
2	29341	Lid
3	117100	Seal,Lid
5	117192	Horizontal Wipe Blade
7	29486	Wiper Blade Holder W/Vertical Wiper
8	27166	* 6qt Blixer Bowl Assy
9	117652	Vertical Wiper
11	117536	Blade Locking Nut
12	117177	5 MM Spacer
13	117176	77 MM Spacer
14	27169	*Blade Assy.
15	117193	Top Blade
16	117178	26 MM Spacer
17	117194	Bottom Blade
18	117538	Blade Support
19	102082	Pin, Bowl
20	117197	Blixer Bowl Only 6 qt.
21	502104	Spring, Bowl Pin
22	117024	Nut For Bowl Pin
23	R199	* Robo-Cart
24	29336	Pad,Rear
25	102084	Support/Pad,Front
26	117046	Motor Support
27	RV6043	Speed Control Pot.
28	408087	(H) Front Data Plate, Blixer6V
29	502174	Green "On" Switch Assy
30	502173	Red "Stop" Switch Assy
32	102391	(D) Magnetic Switch R6VN Series D
34	R664S	RELAY DPST
35	117637	Gasket
36	117636	Metal Plate
37	29364	Mag Switch w/Hse (2 pri)
38	501624	Motor Support Seal
39	502670	O Ring, Seal Support
40	102075	Seal Support
41	117267	Plate, Motor Mounting
42	R604S	SEAL MOTOR
43	R492A	SHAFT PIN (NEW STYLE)
44	R662	BEARING, MOTOR TOP
45	RVA604	Motor Only (New Style R6VN)
46	R1540	BEARING, MOTOR BOTTOM
47	RVA604.2	Brush
48	RVA604.3	Spring, Brush
49	RB497	CIRCUIT-BREAKER
50	117171	Base
51	101418	Foot
52	RV6041	PC BOARD W/SWITCH
53	515515	Strain Relief
54	R496	Power Cord



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

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY.

1. Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as result of failure to follow installation, assembly, operating, cleaning, user maintenance or storage instructions, including failure to verify and correct rotation of three phase motors.
2. Labor to sharpen and/or parts to replace knife assemblies or blades which have become dull, chipped, or worn due to normal use.
3. Material or labor to renew or repair scratched, stained, chipped, dented, or discolored surfaces, blades, knives, attachments, or accessories.
4. Transportation charges to or from an authorized service agency for repairs of a machine designated as "CARRY IN SERVICE" (Table Top Models).
5. Labor charges to install or test attachments or accessories (i.e. bowls, cutting plates, blades, attachments) which are replaced for any reason.
6. Charges to change Direction-of-Rotation of Three Phase electric motors (INSTALLER IS RESPONSIBLE). All Robot Coupe products must operate counter-clock-wise.
7. SHIPPING DAMAGE IS NOT COVERED BY WARRANTY. Visible and hidden damages are the responsibility or the freight carrier. The consignee must file a damage claim promptly against the carrier, or upon discovery in the case of hidden damage.

**KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS
FOR CARRIER INSPECTION**

Robot Coupe U.S.A., Inc., Robot Coupe S.A., or any of their affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of the use of or the inability to use the machine for any purpose.

THIS 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.