

# *robot coupe*®



**R 5 Plus • R 5 V.V. • R 6 • R 6 V.V.**

# SUMMARY



## WARRANTY



## IMPORTANT WARNING



## INTRODUCTION TO YOUR NEW R 5 Plus • R 5 V.V. • R 6 • R 6 V.V. TABLE-TOP CUTTER MIXER



## SWITCHING THE MACHINE ON

- Advices on electrical connections
- Control panel



## ASSEMBLY



## USES AND EXAMPLES



## OPTIONS



## CLEANING

- Motor base
- Cutter
- Blade



## MAINTENANCE

- Blade
- Motor seal



## TECHNICAL SPECIFICATIONS

- Weight
- Dimensions
- Working height
- Noise level
- Electrical data



## SAFETY



## STANDARDS



## TECHNICAL DATA

- Exploded views
- Electric diagram

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

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

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

## THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPÉ 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-COUPÉ 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-COUPÉ 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-COUPÉ S.N.C. France.

# RECOMMENDATIONS CONCERNING THE INSTALLATION OF VARIABLE-SPEED APPLIANCES AND PERSONAL SAFETY

These recommendations apply to machines equipped with an induction motor and a single-phase wobbulator.

## NB :

- The electrical circuit and the protective devices must comply with national regulations.
- The machine must be wired in by a qualified electrician

## Protecting your appliance

- Like all electronic devices, 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.

## Wiring


- The appliance requires single-phase\* current as far as the wobbulator, which turns the latter into variable-speed three-phase current to supply the motor.

- You must connect the machine to a 200-240 V / 50 or 60 Hz single-phase\* alternating current supply with an earthed socket. A higher voltage will destroy the wobbulator.
- The earthed socket ensures operator safety.

## Circuit interrupters ensuring user safety

Ground fault circuit interrupters (GFCIs) intended for variable-speed appliances need to be selected with great care in order to ensure operator safety. GFCIs may be sensitive to alternating current (type AC), impulse current (type A) or all currents (type B).

**Danger !** 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).

As the appliance has a single-phase\* supply, it is therefore advisable to use a GFCI that is sensitive to impulse current (type A), identified by the following symbol : .

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

Appliances with 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)	
			Gauge (A)	Threshold (mA)
R 5 V.V. R 6 V.V.	200 - 240V 50 or 60 Hz single-phase	2,5	B20	≥ 30

\* Except for specific three-phase 200-240 V models sold in Japan.



# IMPORTANT WARNING



**WARNING:** In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the mixer also reads them beforehand.

## UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. blade, 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 rating plate on the motor unit and that it can take the amperage.
- The machine must be earthed.

## HANDLING

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

## ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 17) and make sure that all the attachments are correctly positioned.

## USE

- Do not open the lid until the motor has come to a complete stop.
- Never tamper with the locking and safety systems.
- Never put a hand object in the bowl while the machine is operating.
- Never force the ingredients down with your hands.
- Do not overload the machine.

## CLEANING

- As a precaution, always unplung your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never place the motor unit in water.
- For parts made of aluminum alloys, use cleaning fluids suitable for aluminum.

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

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

## MAINTENANCE

- Before opening the motor housing, it is absolutely vital 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 in any way or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Department if something appears to be wrong.

## INTRODUCTION TO YOUR NEW R 5 Plus • R 5 V.V. • R 6 • R 6 V.V. TABLE-TOP CUTTER MIXER

The R 5 Plus, R 5 V.V., R 6 or R 6 V.V. is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

This machine can be used to process meat, vegetables, fine stuffing, mousse, grinding, kneading,... in less than 5 minutes for even the longest tasks.

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

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

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

This manual contains important information designed to help the user get the most out of his or her bowl cutter/vegetable preparation device.

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

We have also included a few examples to help you get the feel of your new machine and appreciate its numerous advantages.

## SWITCHING ON THE MACHINE

### • ADVICE ON ELECTRICAL CONNECTIONS

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



## WARNING

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

### THREE PHASE R 5 Plus • R 6

The R5 Plus/R6 come with different types of motor :

230 x 400 V / 50 Hz / 3

400 V / 50 Hz / 3

220 V / 60 Hz / 3

380 V / 60 Hz / 3

This machine is supplied with a cable to which you simply attach the appropriate electrical plug or isolator for your system. The cable has four wires, one earth wire, plus three phases wires.

#### If you have a 4-pin plug:

- 1) Connect the green and yellow earth wire to the earth pin.
- 2) Connect the three other wires to the remaining pins.

**If you have more than 4 pins in the plug**, please note the ROBOT-COUPÉ does not require a neutral wire.

**Switch on the empty machine, making sure that the blade is rotating properly in an anti-clockwise direction.**

On the motor unit and on the lid a arrow marks the blade rotation directions.

If the blade turns in a clockwise direction, swap over two wires.

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

Swap either : the ❶ and the ❷  
the ❶ and the ❸  
or the ❷ and the ❸

### • SINGLE PHASE R 5 Plus

The R5 Plus is available with motor ratings:

230 V / 50 Hz / 1

220 V / 60 Hz / 1

The machine comes with a single phase plug connected to a power cord.

### • SINGLE PHASE R 5 V.V. • R 6 V.V.



## WARNING

**Before plugging in, read carefully the recommendations relating to the machines installation on page 15.**

The R 6 V.V. is available with motor ratings + variable speed : 230 V / 50-60 Hz / 1

The standardized plug must be calibrated to a minimum of 13 amps and preferably 20 amps, if the appliance is used intensively.

### • CONTROL PANEL

Red switch = Off switch

Green switch = On switch

Black switch = Pulse control

R 5 Plus / R 6: Speed selector = 1.500 or 3.000 rpm.

R 5 V.V. / R 6 V.V.: Speed variation from 300 to 3.000 rpm.

## ASSEMBLY



- 1) With the motor base facing you, position the cutter bowl on the motor base.

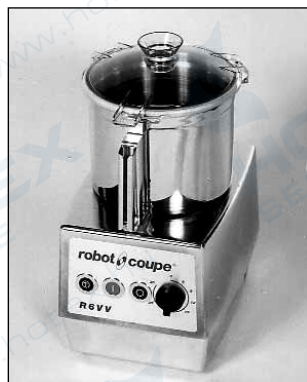
2) Turn the bowl to the right until it locks.



3) Engage the blade on the motor shaft and lower it right to the bottom of the bowl.

Make sure that it is correctly positioned, by rotating it in the bowl.

4) Place the lid on the bowl and rotate to the right until it clicks.



The device is now ready for use. The green light should therefore be illuminated.

## USES AND EXAMPLES

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.

The pulse control allows you to stop and start the machine for high-precision control when working with certain types of ingredients.

USES	R5 Plus R5 V.V. Max. processing quantity (in kg)	R6 R6 V.V. Max. processing quantity (in kg)	Suggested speed (in rpm)	Processing time (in mn)
<b>CHOP</b>				
• MEAT				
Hamburger/steak tartare	1,5	2	1200/1500	3
Sausage meat/tomatoes	2	2,5	1200/1500	3
Terrine/pâté	2,5	2,5	1200/1500	3
• FISH				
Brandade	2,5	3	3000	5
Terrines	2,5	3	3000	5
• VEGETABLES				
Garlic/parsley/onion/shallots	0,5/1,0	0,5/1,5	1500/2000	3
Soup/purées	2	3	2500/3000	3
• FRUIT				
Compotes/purées	2	3	2500/3000	4
<b>EMULSIFY</b>				
Mayonnaise/aïoli/rémoulade	3	3,5	2500/3000	4
Hollandaise/béarnaise	2	3	2500/3000	4
Snail or salmon butter	2	2,5	2500/3000	4

USES	R5 Plus R5 V.V. Max. processing quantity (in kg)	R6 R6 V.V. Max. processing quantity (in kg)	Suggested speed (in rpm)	Processing time (in mn)
<b>KNEAD</b>				
Shortcrust pastry/Shortbread	2	2,5	900/1500	4
Flaky pastry	2	2,5	900/1500	4
Pizza dough	2	2,5	900/1500	4
<b>GRIND</b>				
Dried fruit	1	1,5	900/1500	4
Ice	1	1,5	900/1500	4
Breadcrumbs	1	1,5	900/1500	4

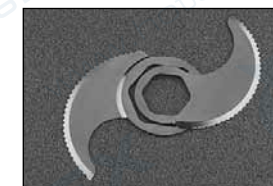
The cutter version has numerous other applications. The above quantities and times are approximate and may vary according to the quality of the ingredients and recipes.

## OPTIONS



For the R 5 Plus and R 5 V.V. models, a serrated blade knife is available as an option.

For the R 6 and R 6 V.V. models, serrated blades are available as an option.



The serrated blades are recommended for grinding and kneading tasks.



## CLEANING



### WARNING

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

#### • MOTOR BASE

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

#### • CUTTER

After removing the lid, remove the bowl from the motor base by pushing the trigger fitted in the handle. Pull up to disengage, leaving the blade in the bowl in order to prevent any spillage when working with liquids.

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

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

If you wish, you can rinse the bowl by filling it with hot water and switching on for a few minutes.

#### • BLADE

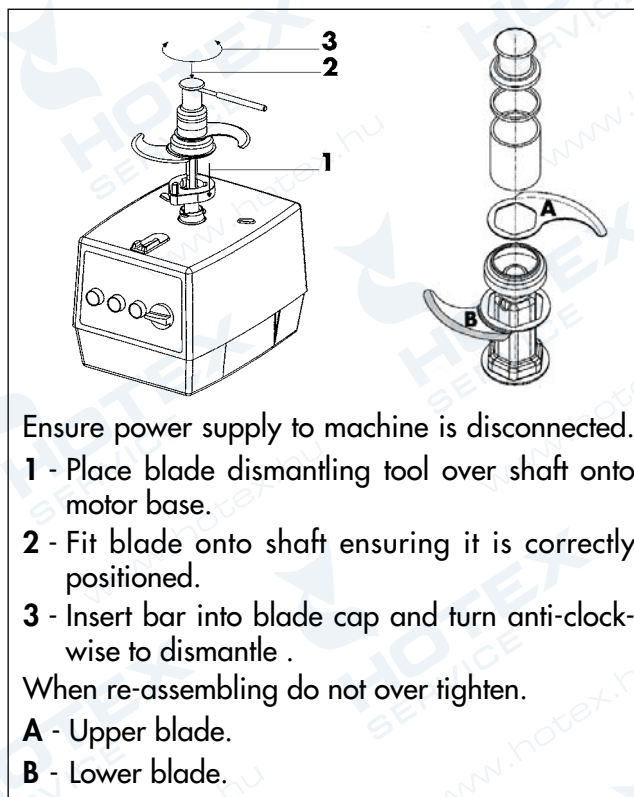
The stainless steel blade of R 6 - R 6 V.V. is easy to dismantle and to clean.

After cleaning the blade, always dry the blades well to prevent rusting.



### 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.



Ensure power supply to machine is disconnected.

- 1 - Place blade dismantling tool over shaft onto motor base.
- 2 - Fit blade onto shaft ensuring it is correctly positioned.
- 3 - Insert bar into blade cap and turn anti-clockwise to dismantle.

When re-assembling do not over tighten.

A - Upper blade.

B - Lower blade.

## MAINTENANCE

#### • BLADE

We strongly recommend that the blades (smooth ones) are sharpened daily using sharpening stone supplied with machine.

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

#### • MOTOR SEAL

The motor seal on the shaft should be lubricated regularly using a food safe lubricant.

In order to keep the motor completely watertight, it is advisable to check the motor seal regularly for wear and tear and replace if necessary.

The motor seal can be easily replaced without having to remove the motor, so we strongly advise you to ensure that is in good condition.

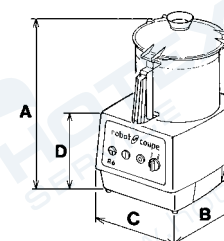
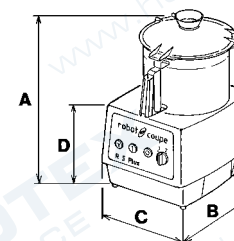
## TECHNICAL SPECIFICATIONS

#### • WEIGHT

	net weight	gross weight
R 5 Plus	24 kg	26 kg
R 5 V.V.	25 kg	27 kg
R 6	25 kg	27 kg
R 6 V.V.	26 kg	28 kg

#### • DIMENSIONS (in mm)

	R 5 Plus	R 5 V.V.	R 6	R 6 V.V.
A	480	480	520	520
B	350	350	350	350
C	280	280	280	280
D	265	265	265	265



#### • WORKING HEIGHT

We recommend that you position the food processor 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 food processor is operating on no-load is less than 70 db (A).

## • ELECTRICAL DATA

### R 5 Plus single-phase machine

Motor	Speed (rpm)	Power (watts)	Intensity (amp.)
230 V / 50Hz	1500	900	6.0
220 V / 60 Hz	1500	900	6.0

### R 5 Plus three-phase machines

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (watts)	Intensity (amp.)
230 x 400 V / 50 Hz	1500	3000	750 1200	230 V=4.4 400 V=2.5 230 V=7.0 400 V=4.0
400 V / 50 Hz	1500	3000	750 1200	2.7 3.4
220 V / 60 Hz	1800	3600	750 1200	4.7 6.5

### R 5 V.V. single-phase machines

Motor	Speed (rpm)	Power (watts)	Intensity (amp.)
230 V / 50-60 Hz	300 to 3000	1300	12

### R 6 three-phase machines

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (watts)	Intensity (amp.)
230 x 400 V / 50 Hz	1500	3000	800 1300	230 V=4.4 400 V=2.5 230 V=7.0 400 V=4.0
400 V / 50 Hz	1500	3000	800 1300	2.7 3.4
220 V / 60 Hz	1800	3600	800 1300	4.7 6.5

### R 6 V.V. single-phase machines

Motor	Speed (rpm)	Power (watts)	Intensity (amp.)
230 V / 50-60 Hz	300 to 3000	1500	13

## SAFETY

**These models are fitted with a magnetic safety device and motor braking system.**

As soon as you open the lid of the cutter bowl or the vegetable attachment, the motor stops.

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

**WARNING**

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

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

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

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

## STANDARDS

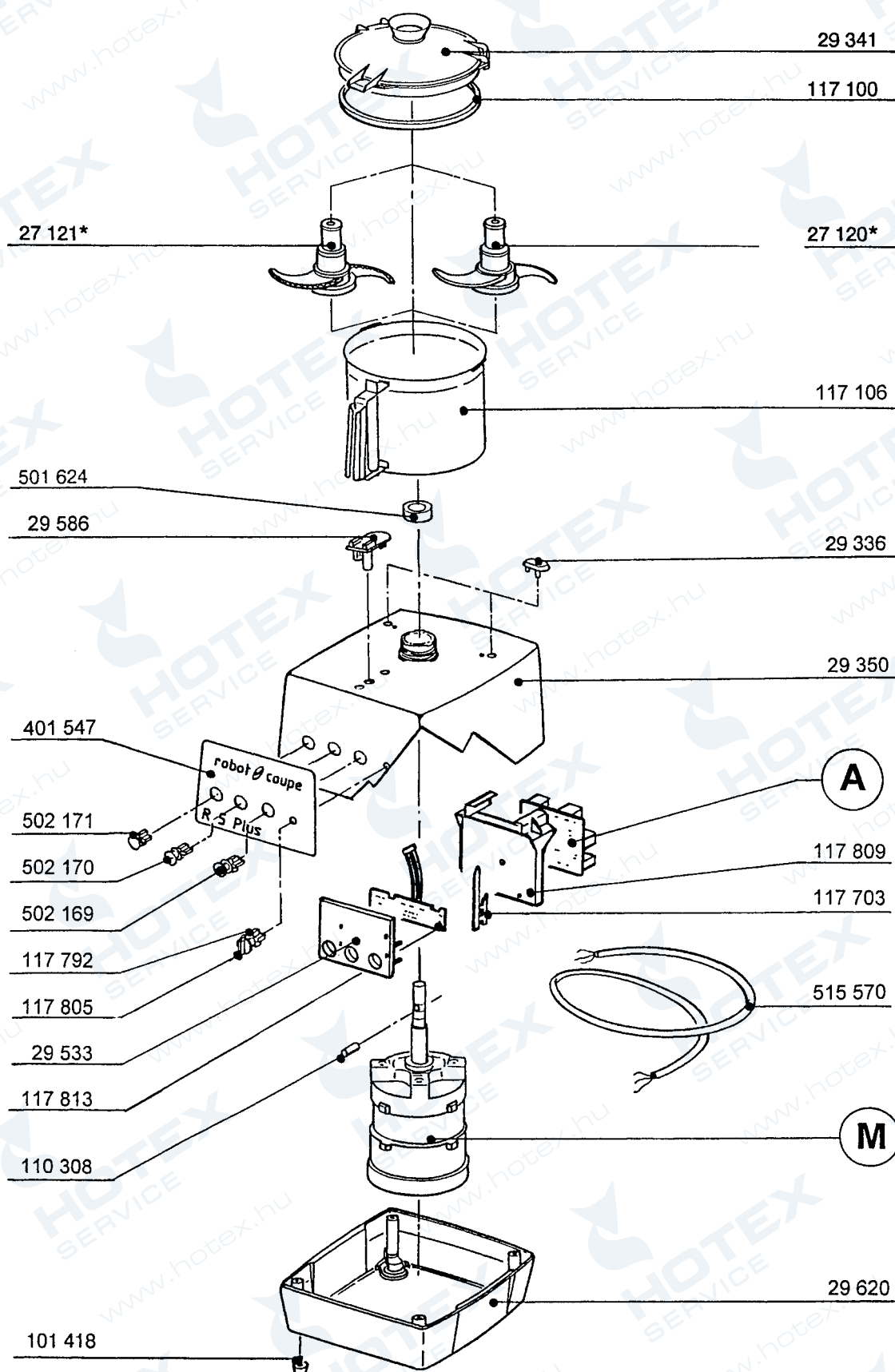
### MACHINES IN COMPLIANCE WITH:

- The following European directives and related national legislation:
  - Modified "machinery" directive 98/37/EEC,
  - "Low voltage" directive 73/23/EEC,
  - "EMC" directive 89/336/EEC,
  - "Materials and parts in food contact" directive 89/109/EEC,
  - "Plastic materials and parts in food contact" directive 90/128/EEC.
- The following European harmonized standards and standards setting out health and safety rules:
  - EN 292 - 1 and - 2,
  - EN 60204 -1 (1998),
  - For Food Processors and blenders : EN 12852.

**robot coupe®**

**R 5 A Plus TRI**

02/1998



\* voir tarif machines / See export price list

a

**robot coupe®****R 5 A Plus TRI**

02/2000

**A**

PLATINE

/ CIRCUIT BOARD

**M**

MOTEUR

/ MOTOR

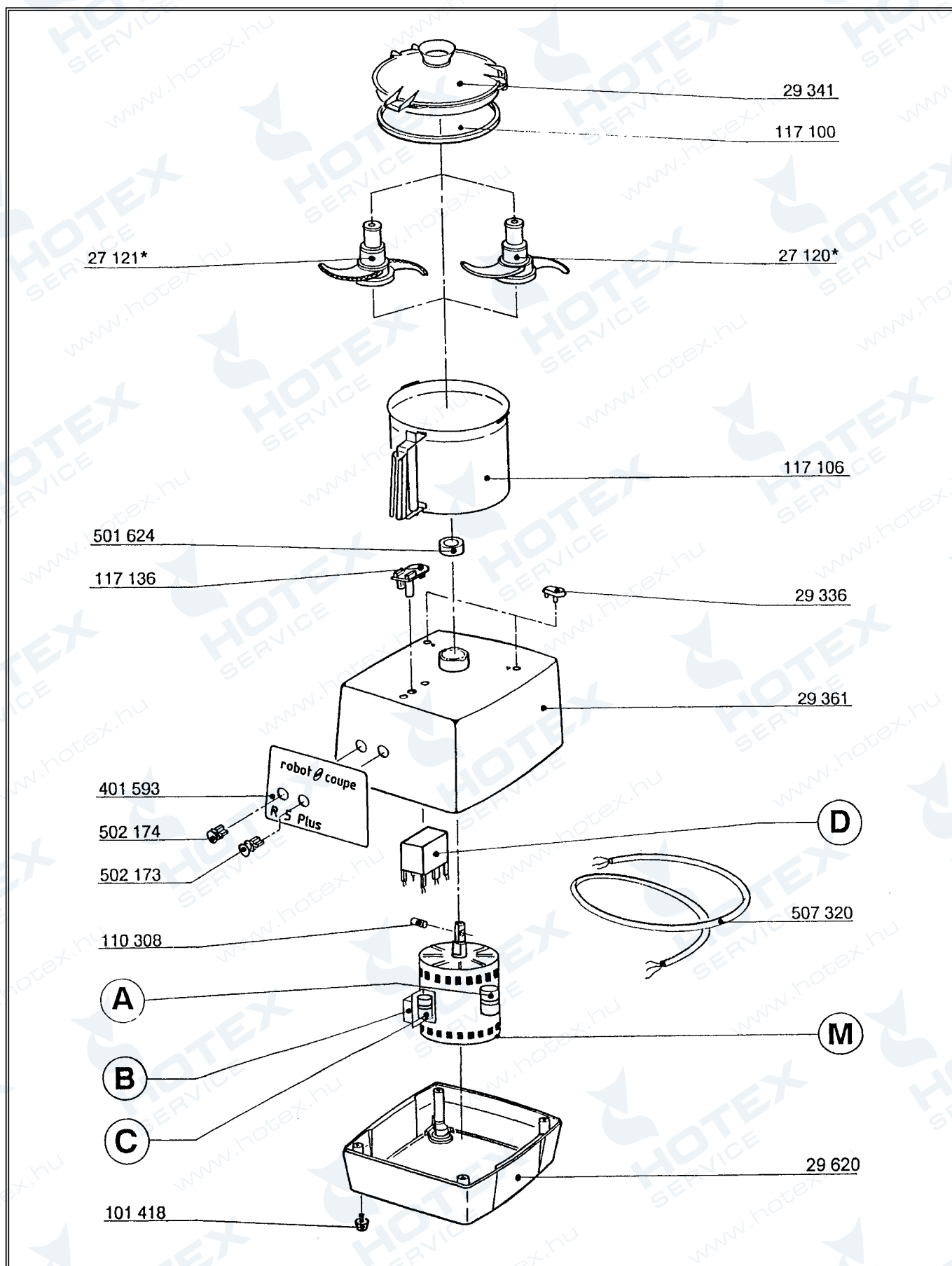
REFERENCE	DESIGNATION			
27 120*	COUPEAU LISSE	/	COMPLETE STRAIGHT BLADE	
27 121*	COUPEAU CRANTE	/	COMPLETE SERRATED BLADE	
29 336	ENS APPUI CUVE	/	BOWL SUPPORT ASS	
29 341	COUVERCLE CUTTER	/	CUTTER LID	
29 350	ENS SUPPORT MOTEUR	/	MOTOR SUPPORT ASS	
29 533	ENS SUPPORT PLATINE	/	PCB SUPPORT ASS	
29 586	ENS ILS CUTTER	/	SAFETY SWITCH ASSY	
29 620	ENS SOCLE	/	BASE ASS	
101 418	PIED GRIS	/	GREY FOOT	
108 515	CAVALIER SERRE CABLE	/	POWER CORD CLIP	
110 308	GOUPILLE AXE MOTEUR	/	MOTOR SHAFT PIN	
117 100	JOINT COUVERCLE	/	LID SEAL	
117 106	CUVE CUTTER	/	CUTTER BOWL	
117 703	CLAVETTE FIX PLATINE	/	KEY	
117 792	SELECTEUR DE VITESSE	/	SPEED SELECTOR	
117 805	POIGNEE COMMUTATEUR	/	COMMUTATOR HANDLE	
117 809	EQUERRE SUP PLATINE	/	CIRCUIT BOARD SUPPORT	
117 813	CARTE BOUTON	/	CONTROL PCB	
401 547	PLAQUE FRONTALE	/	FRONT PLATE	
501 624	BAGUE D'ETANCHEITE	/	SEAL RING	
502 169	BOUTON ROUGE	/	RED KNOB	
502 170	BOUTON VERT	/	GREEN KNOB	
502 171	BOUTON NOIR	/	BLACK KNOB	
515 570	CABLE D'ALIMENTATION	/	POWER CORD	
N°	M	V	Hz	A
24 309	303 048	380	50	102 600
24 310	303 049	415	50	102 600
24 311	303 058	220	60	102 600
24 313	303 060	380	60	102 600

\* voir tarif machines / See export price list

MAJ : 02/2000

a





\* voir tarif machines / See export price list

**robot coupe®****R 5 A Plus MONO**

02/2000

**A**

CONDENSATEUR PERMANET

/

CONTINUOUS CAPACITOR

**B**

RELAIS DE DEMARRAGE

/

STARTING RELAIS

**C**

CONDENSATEUR DE DEMARRAGE

/

STARTING CAPACITOR

**D**

RELAIS 3 TG

/

RELAY

**M**

MOTEUR

/

MOTOR

**REFERENCE****DESIGNATION**

27 120\*

COUTEAU LISSE

/

COMPLETE STRAIGHT BLADE

27 121\*

COUTEAU CRANTE

/

COMPLETE SERRATED BLADE

29 336

ENS APPUI CUIVE

/

BOWL SUPPORT ASS

29 341

COUVERCLE CUTTER

/

CUTER LID

29 361

ENS SUPPORT MOTEUR

/

MOTOR SUPPORT ASS

29 620

ENS SOCLE

/

BASE ASS

101 418

PIED GRIS

/

GREY FOOT

110 308

GOUPILLE AXE MOTEUR

/

MOTOR SHAFT PIN

117 100

JOINT COUVERCLE

/

LID SEAL

117 106

CUIVE CUTTER

/

CUTTER BOWL

117 136

ENS ILS CUTTER

/

SAFETY SWITCH ASSY

401 593

PLAQUE FRONTALE

/

FRONT PLATE

501 624

BAGUE D'ETANCHEITE

/

SEAL RING

502 173

BOUTON ROUGE

/

RED KNOB

502 174

BOUTON VERT

/

GREEN KNOB

507 320

CABLE D'ALIMENTATION

/

POWER CORD

**N°****M****V****Hz****A****B****C****D**

24 323

301 021

220/240

50

501 914

514 030

502 474

509 124

24 324

301 022

220

60

501 915

514 030

601 140

500 560

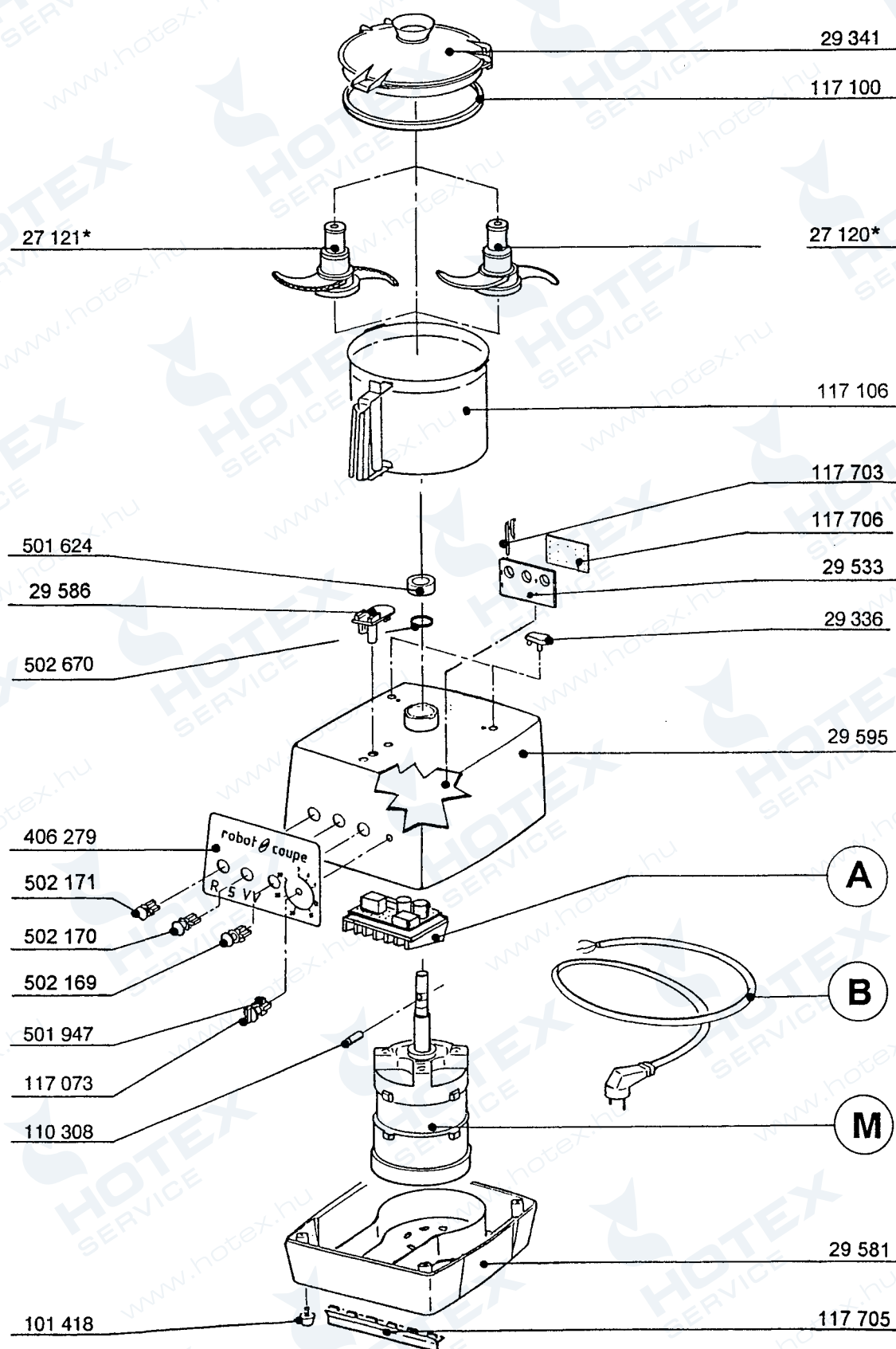
\* voir tarif machines / See export price list

MAJ : 02/2000

a

**robot coupe®****R 5 V.V. A**

03/1999



\* voir tarif machines / See export price list



**robot coupe®****R 5 V.V. A**

03/1999

**A**

VARIATEUR / REDUCTOR

**B**

CABLE D'ALIMENTATION / POWER CORD

**M**

MOTEUR / MOTOR

REFERENCE	DESIGNATION
27 120*	COUTEAU LISSE / COMPLETE STRAIGHT BLADE
27 121*	COUTEAU CRANTE / COMPLETE SERRAYED BLADE
29 336	ENS APPUI CUVE / BOWL SUPPORT ASS
29 341	COUVERCLE CUTTER / CUTTER LID
29 533	ENS SUPPORT PLATINE / PCB SUPPORT ASS
29 581	ENS SOCLE / BASE ASS
29 586	ENS ILS CUTTER / REED SWITCH CUTTER ASS
29 595	ENS SUPPORT MOTEUR / MOTOR SUPPORT ASS
101 418	PIED GRIS / GREY FOOT
110 308	GOUPILLE AXE MOTEUR / MOTOR SHAFT PIN
117 073	POIGNEE POTENTIOMETRE / POTENTIOMETER HANDLE
117 100	JOINT COUVERCLE / LID SEAL
117 106	CUVE CUTTER / CUTTER BOWL
117 703	CLAVETTE / KEY
117 705	SEPARATEUR DE FLUX / AIR FLOW SEPARATOR
117 706	CARTE BOUTON / CONTROLS PCB
406 279	PLAQUE FRONTALE / FRONT PLATE
501 624	BAGUE D'ETANCHEITE / SEAL RING
501 947	POTENTIOMETRE / POTENTIOMETER
502 169	BOUTON ROUGE / RED KNOB
502 170	BOUTON VERT / GREEN KNOB
502 171	BOUTON NOIR / BLACK KNOB
502 670	JOINT TORIQUE / SEAL

\* voir tarif machines / See export price list

**robot coupe®**

**R 5 V.V. A**

02/2000

<b>N°</b>	<b>M</b>	<b>V</b>	<b>Hz</b>	<b>A</b>	<b>B</b>
24 336	303 009	230	50/60/1	117 710	503 125
24 337 UK	303 009	230	50/60/1	117 710	503 126
24 338 Aust	303 009	230	50/60/1	117 710	503 125

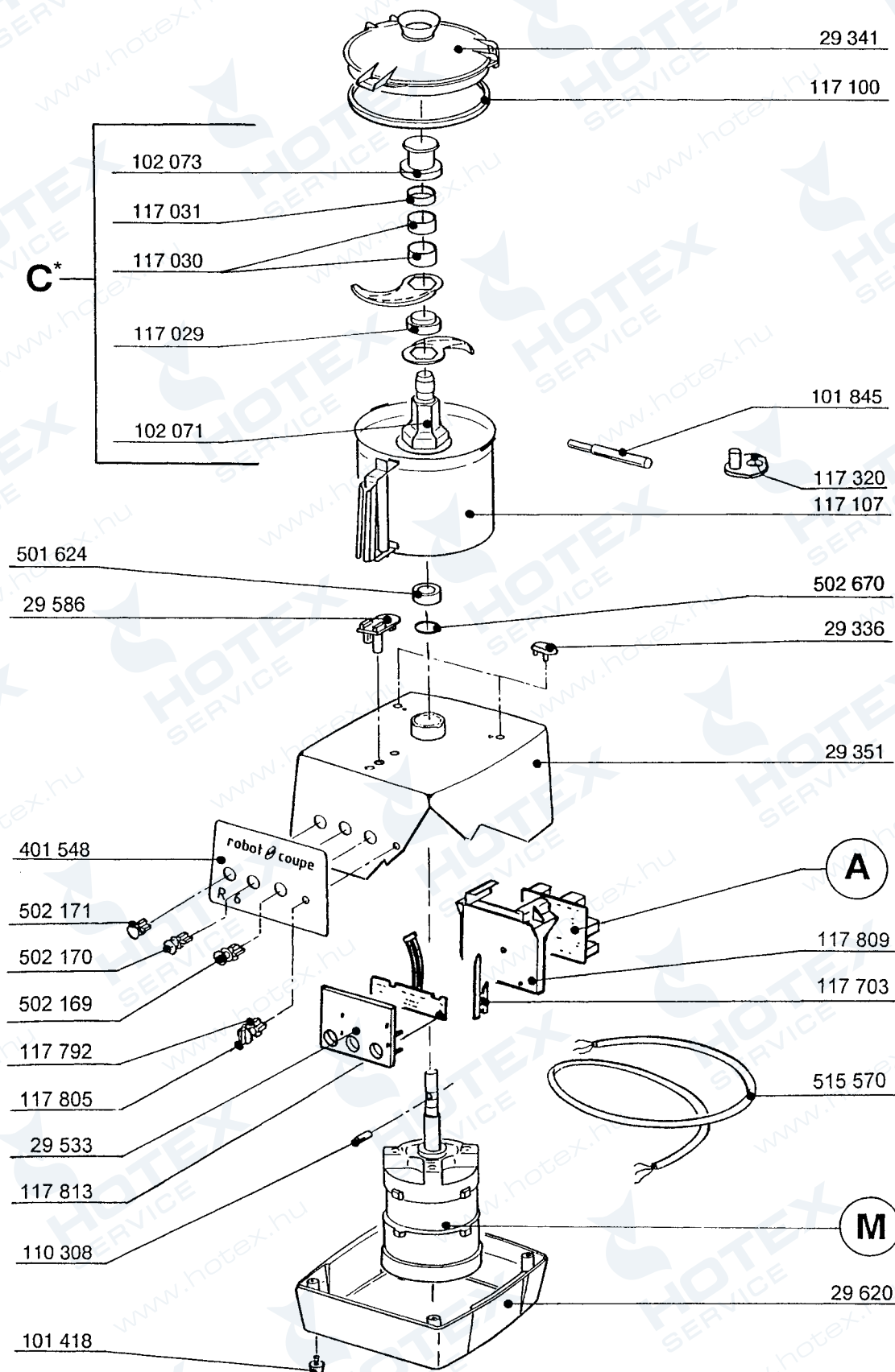
MAJ : 02/2000

a

**robot coupe®**

**R 6 A**

03/1999



\* voir tarif machines / See export price list



		<b>A</b>	PLATINE	/	CIRCUIT BOARD
		<b>M</b>	MOTEUR	/	MOTOR
REFERENCE	DESIGNATION				
<b>C</b>	27 122	COUTEAU D LISSE STRAIGHT BLADE KNIFE D	/	LAME/BLADE	SUP/UPPER :117 037 INF /LOWER :117 036
	27 123	COUTEAU D CRANTE SERRATED BLADE KNIFE D	/	LAME/BLADE	SUP/UPPER :117 039 INF /LOWER :117 038
	27 124*	COUTEAU CR LISSE STRAIGHT BLADE KNIFE CR	/	LAME/BLADE	SUP/UPPER :117 033 INF /LOWER :117 032
	27 125*	COUTEAU CR CRANTE SERRATED BLADE KNIFE CR	/	LAME BLADE	SUP/UPPER :117 035 INF /LOWER :117 034
	29 336	ENS APPUI CUVE	/	BOWL SUPPORT ASS	
	29 341	COUVERCLE CUTTER	/	CUTTER LID	
	29 351	ENS SUPPORT MOTEUR	/	MOTOR SUPPORT ASS	
	29 533	ENS SUPPORT PLATINE	/	PCB SUPPORT ASS	
	29 586	ENS ILS CUTTER	/	SAFETY SWITCH ASSY	
	29 620	ENS SOCLE	/	BASE ASS	
	101 418	PIED GRIS	/	GREY FOOT	
	101 845	CLEF COUTEAU	/	KNIFE KEY	
	102 071	SUPPORT COUTEAU	/	BLADE SUPPORT	
	102 073	ECROU DE COUTEAU	/	BLADE LOCKING NUT	
	108 515	CAVALIER SERRE CABLE	/	POWER CORD CLIP	
	110 308	GOUPILLE AXE MOTEUR	/	MOTOR SHAFT PIN	
	117 029	ENTRETOISE BASSE	/	LOWER SPACER	
	117 030	BAGUE INOX 15 mm	/	ST ST RING 15 mm	
	117 031	BAGUE PLASTIQUE 5 mm	/	PLASTIC RING 5 mm	
	117 100	JOINT COUVERCLE	/	LID SEAL	
	117 102	ENS APPUI SECURITE	/	SECURITY SUPPORT ASS	
	117 107	CUVE CUTTER	/	CUTTER BOWL	
	117 320	DEMONTE COUTEAU	/	BLADE DISSASSEMBLY	
	117 703	CLAVETTE FIX PLATINE	/	KEY	
	117 792	SELECTEUR DE VITESSE	/	SPEED SELECTOR	
	117 805	POIGNEE COMMUTATEUR	/	COMMUTATOR HANDLE	
	117 809	EQUERRE SUP PLATINE	/	CIRCUIT BOARD SUPPORT	
	117 813	CARTE BOUTON	/	CONTROL PCB	
	401 548	PLAQUE FRONTALE	/	FRONT PLATE	
	501 624	BAGUE D'ETANCHEITE	/	SEAL RING	
	502 169	BOUTON ROUGE	/	RED KNOB	
	502 170	BOUTON VERT	/	GREEN KNOB	
	502 171	BOUTON NOIR	/	BLACK KNOB	
	502 670	JOINT TORIQUE	/	SEAL	
	515 570	CABLE D'ALIMENTATION	/	POWER CORD	

**robot coupe®**

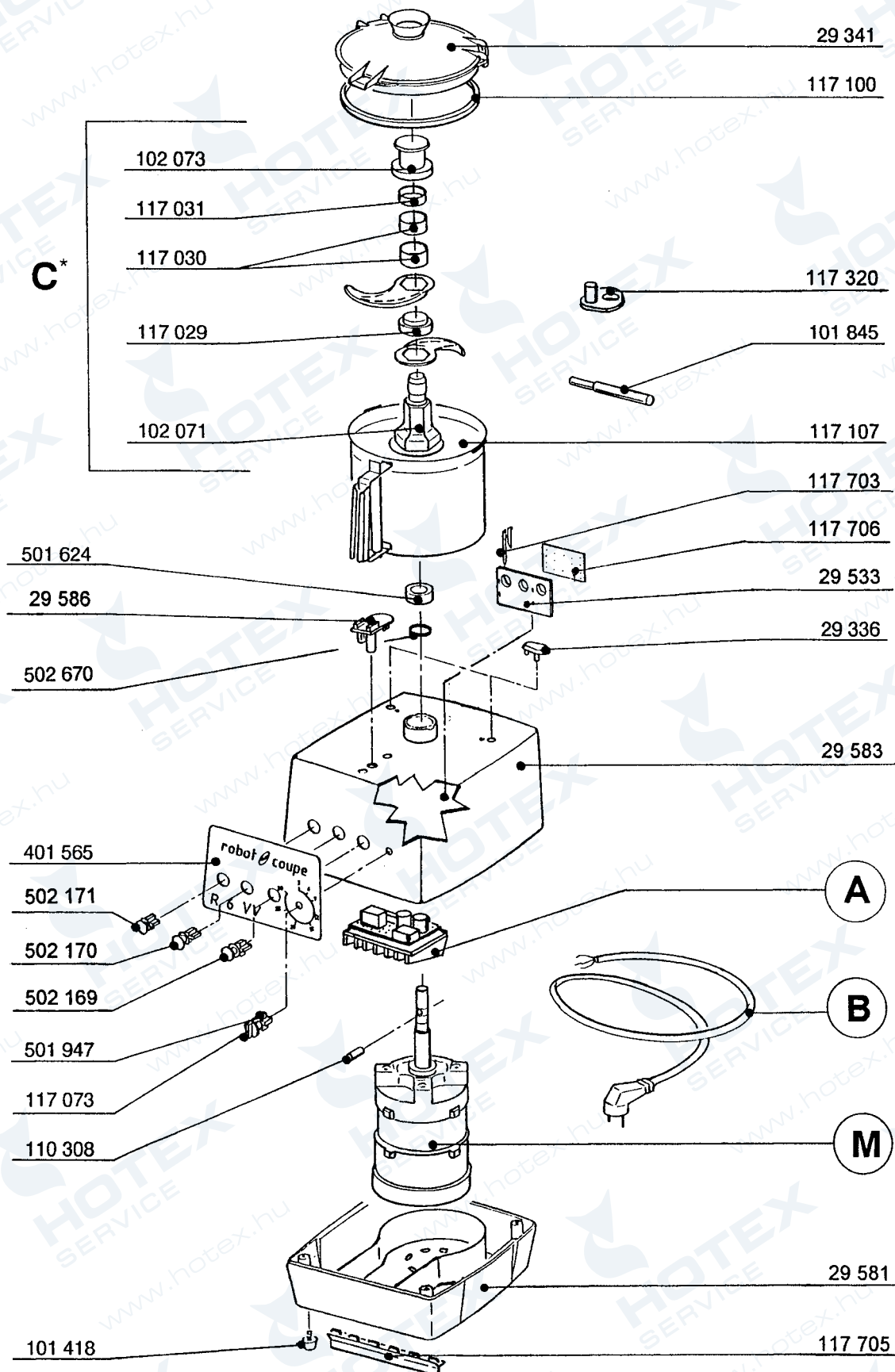
**R 6 A**

03/1999

N°	M	V	Hz	A
24 314	303 048	380	50	102 600
24 315	303 049	415	50	102 600
24 316	303 058	220	60	102 600
24 317	303 059	220/380	50	117 814

**robot coupe®****R 6 V.V. A**

02/1998



\* voir tarif machines / See export price list



**robot coupe®****R 6 V.V. A**

02/1998

**A**

VARIATEUR

/

REDUCTOR

**B**

CABLE D'ALIMENTATION

/

POWER CORD

**M**

MOTEUR

/

MOTOR

**REFERENCE****DESIGNATION**

27 124\*

COUTEAU CR LISSE

/

LAME/BLADE

SUP/UPPER :117 033

STRAIGHT BLADE KNIFE CR

INF /LOWER :117 032

27 125\*

COUTEAU CR CRANTE

/

LAME BLADE

SUP/UPPER :117 035

SERRATED BLADE KNIFE CR

INF /LOWER :117 034

27 122

COUTEAU D LISSE

/

LAME/BLADE

SUP/UPPER :117 037

STRAIGHT BLADE KNIFE D

INF /LOWER :117 036

27 123

COUTEAU D CRANTE

/

LAME/BLADE

SUP/UPPER :117 039

SERRATED BLADE KNIFE D

INF /LOWER :117 038

29 336

ENS APPUI CUVE

/

BOWL SUPPORT ASS

29 341

COUVERCLE CUTTER

/

CUTTER LID

29 533

ENS SUPPORT PLATINE

/

PCB SUPPORT ASS

29 581

ENS SOCLE

/

BASE ASS

29 583

ENS SUPPORT MOTEUR

/

MOTOR SUPPORT ASS

29 586

ENS ILS CUTTER

/

REED SWITCH CUTTER ASS

101 418

PIED GRIS

/

GREY FOOT

101 845

CLEF COUTEAU

/

KNIFE KEY

102 071

SUPPORT COUTEAU

/

BLADE SUPPORT

102 073

ECROU DE COUTEAU

/

BLADE LOCKING NUT

110 308

GOUPILLE AXE MOTEUR

/

MOTOR SHAFT PIN

117 029

ENTRETOISE BASSE

/

LOWER SPACER

117 030

BAGUE INOX 15 mm

/

ST ST RING 15mm

117 031

BAGUE PLASTIQUE 5 mm

/

PLASTIC RING 5 mm

117 073

POIGNEE POTENTIOMETRE

/

POTENTIOMETER HANDLE

117 100

JOINT COUVERCLE

/

LID SEAL

117 320

DEMONTE COUTEAU

/

DISSASSEMBLY BLADES TOOL

117 703

CLAVETTE

/

KEY

117 705

SEPARATEUR DE FLUX

/

AIR FLOW SEPARATOR

117 706

CARTE BOUTON

/

CONTROLS PCB

117 107

CUVE CUTTER

/

CUTTER BOWL

401 565

PLAQUE FRONTALE

/

FRONT PLATE

501 624

BAGUE D'ETANCHEITE

/

SEAL RING

501 947

POTENTIOMETRE

/

POTENTIOMETER

502 169

BOUTON ROUGE

/

RED KNOB

502 170

BOUTON VERT

/

GREEN KNOB

502 171

BOUTON NOIR

/

BLACK KNOB

502 670

JOINT TORIQUE

/

SEAL

\* voir tarif machines / See export price list

**robot coupe®**

**R 6 V.V. A**

02/2000

<b>N°</b>	<b>M</b>	<b>V</b>	<b>Hz</b>	<b>A</b>	<b>B</b>
24 304	303 009	230	50/60/1	117 710	503 125
24 305 UK	303 009	230	50/60/1	117 710	503 126
24 306 Aust	303 009	230	50/60/1	117 710	503 125
24 308	303 009	200	50/60/3	117 711	502 067
24 325	303 009	200	50/60/1	117 712	503 125

MAJ : 02/2000

b

# BLIXER 5a Plus - R 5a Plus - R 6a - R 502D - R 602D

SCHEMA ELECTRIQUE  
ELECTRIC DIAGRAM

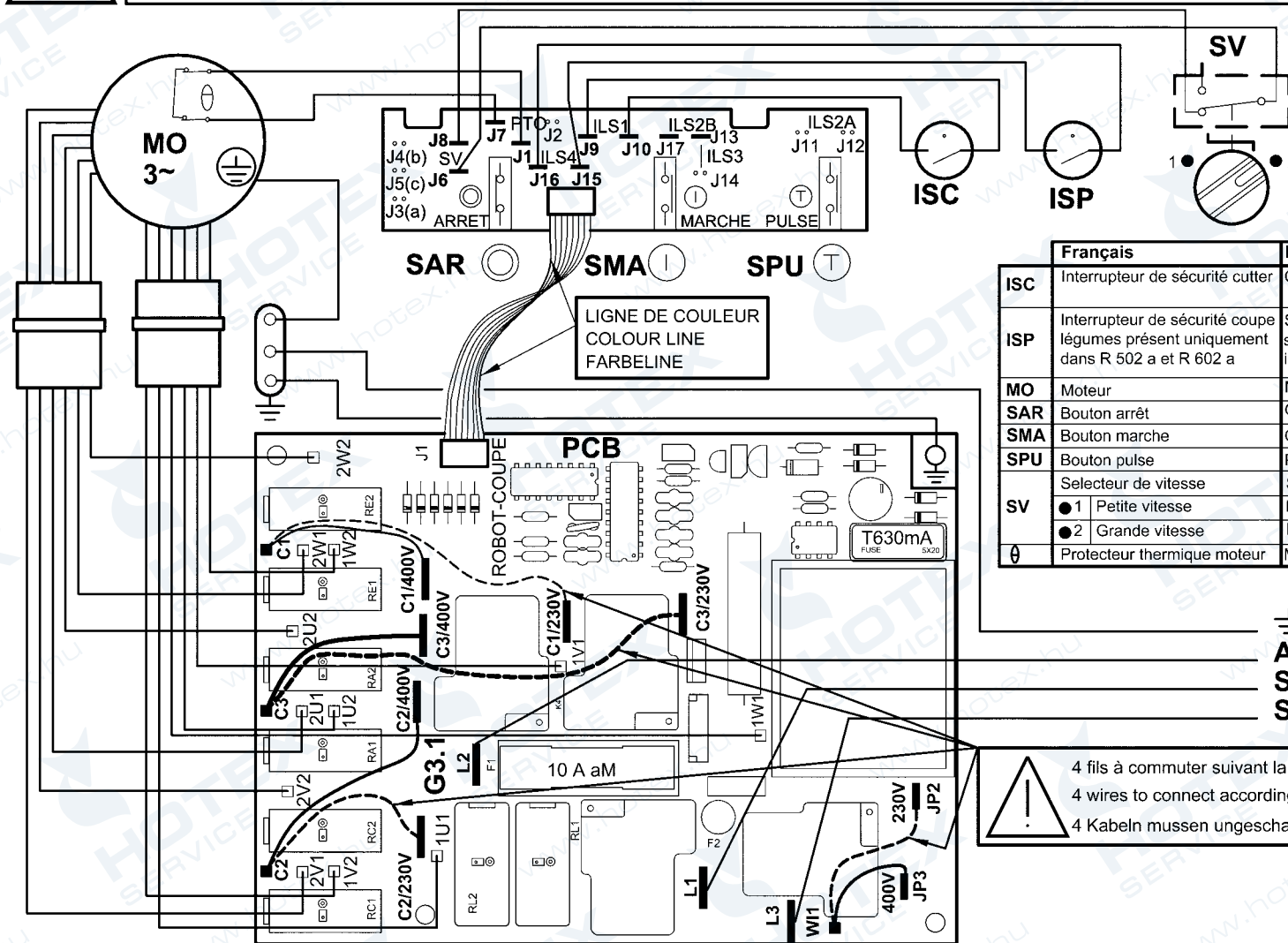
230/400V-50Hz 3~

ELEKTRISCHES SCHALTBILD



**Important :** Vérifier que les fils d'adaptation à la tension de votre réseau sont correctement positionnés (voir tableau ci-contre).  
**Caution :** Check that the wires which allow the adaptation to the supply voltage are on the right terminal (table in the margin).  
**Wichtiger Hinweis :** Unbedingt prüfen, ob die Drähte zur Anpassung an die Spannung Ihres Stromnetzes Korrekt positioniert sind (Tafel Gegenüber).

Fil Wire Leitung	Connecté sur Connect on Anschließen auf	
	230V	400V
WI1	JP2	JP3
C1	C1/230V	C1/400V
C2	C2/230V	C2/400V
C3	C3/230V	C3/400V



	Français	English	Deutsch
ISC	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitschalter Kutterdeckel
ISP	Interrupteur de sécurité coupe légumes présent uniquement dans R 502 a et R 602 a	Safety switch vegetables slicer only present in R 502 a - R 602 a	Sicherheitschalter Gemüseschnittdeckel nur in R 502 a und R 602 a
MO	Moteur	Motor	Motor
SAR	Bouton arrêt	Off switch	Stopschalter
SMA	Bouton marche	On switch	Betriebsschalter
SPU	Bouton pulse	Pulse switch	Impulsschalter
SV	Selecteur de vitesse	Speed selector	Geschwindigkeitschalter
	● 1 Petite vitesse	Low speed	Kleine Geschwindigkeit
	● 2 Grande vitesse	High speed	Grosse Geschwindigkeit
⊖	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

ALIMENTATION  
SUPPLY  
STROMVERSORGUNG



4 fils à commuter suivant la tension d'alimentation.  
 4 wires to connect according supply voltage.  
 4 Kabeln müssen ungeschalt werden entsprechend der Stromversorgung.

robot coupe®

N° 407512

C : 09/2001



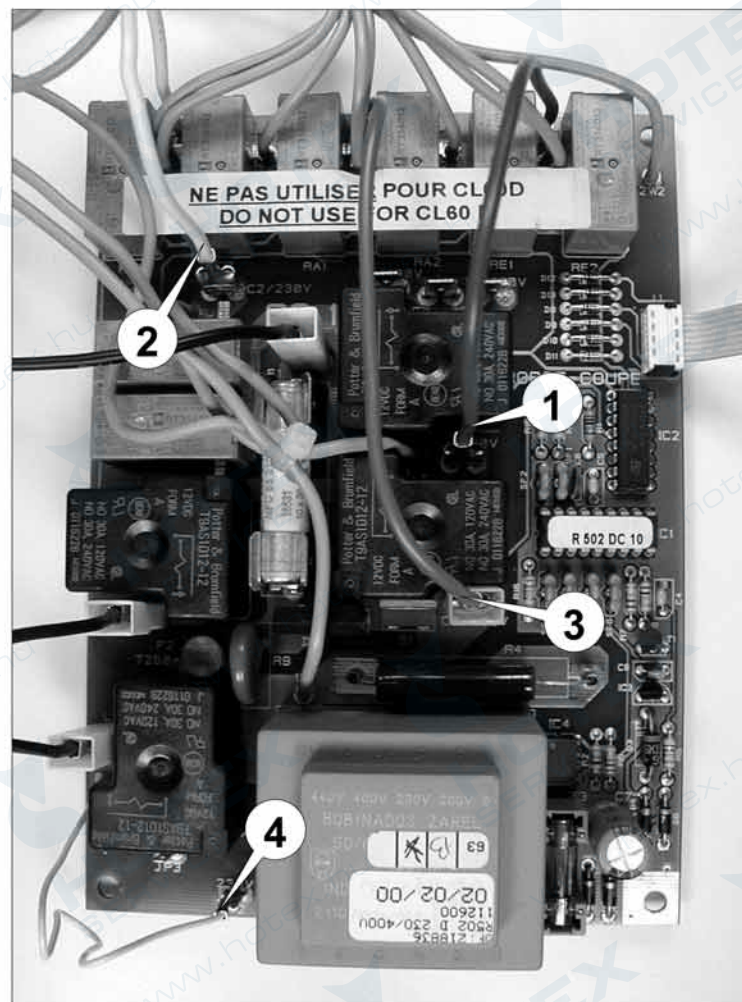
Blixer 5A Plus - R 5A Plus - R 6A - R 502D - R 602D

230/400V - 50Hz - 3~

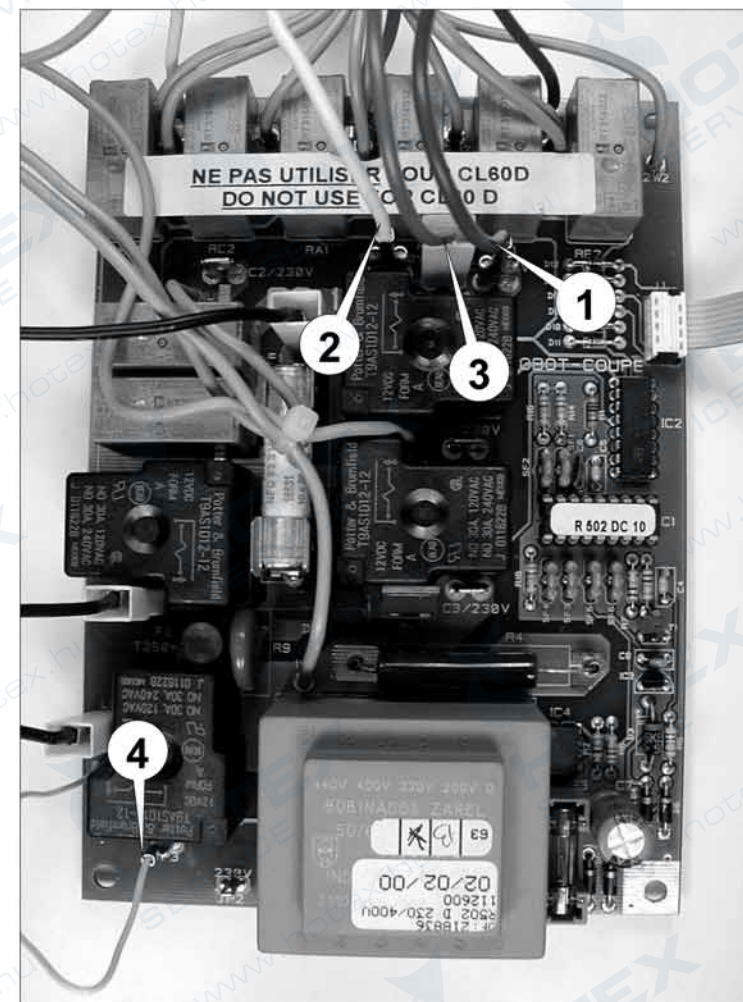
**ATTENTION :** Il y a 4 fils à connecter suivant la tension d'alimentation.

**CAUTION :** There are 4 wires to connect according to the supply voltage.

**230 V / 50 Hz / 3~**



**400 V / 50 Hz / 3~**





# BLIXER 5a Plus - R 5a Plus - R 6a - R 502D - R 602D

200-230-400V/50-60Hz-415V/50Hz 3~

SCHEMA ELECTRIQUE

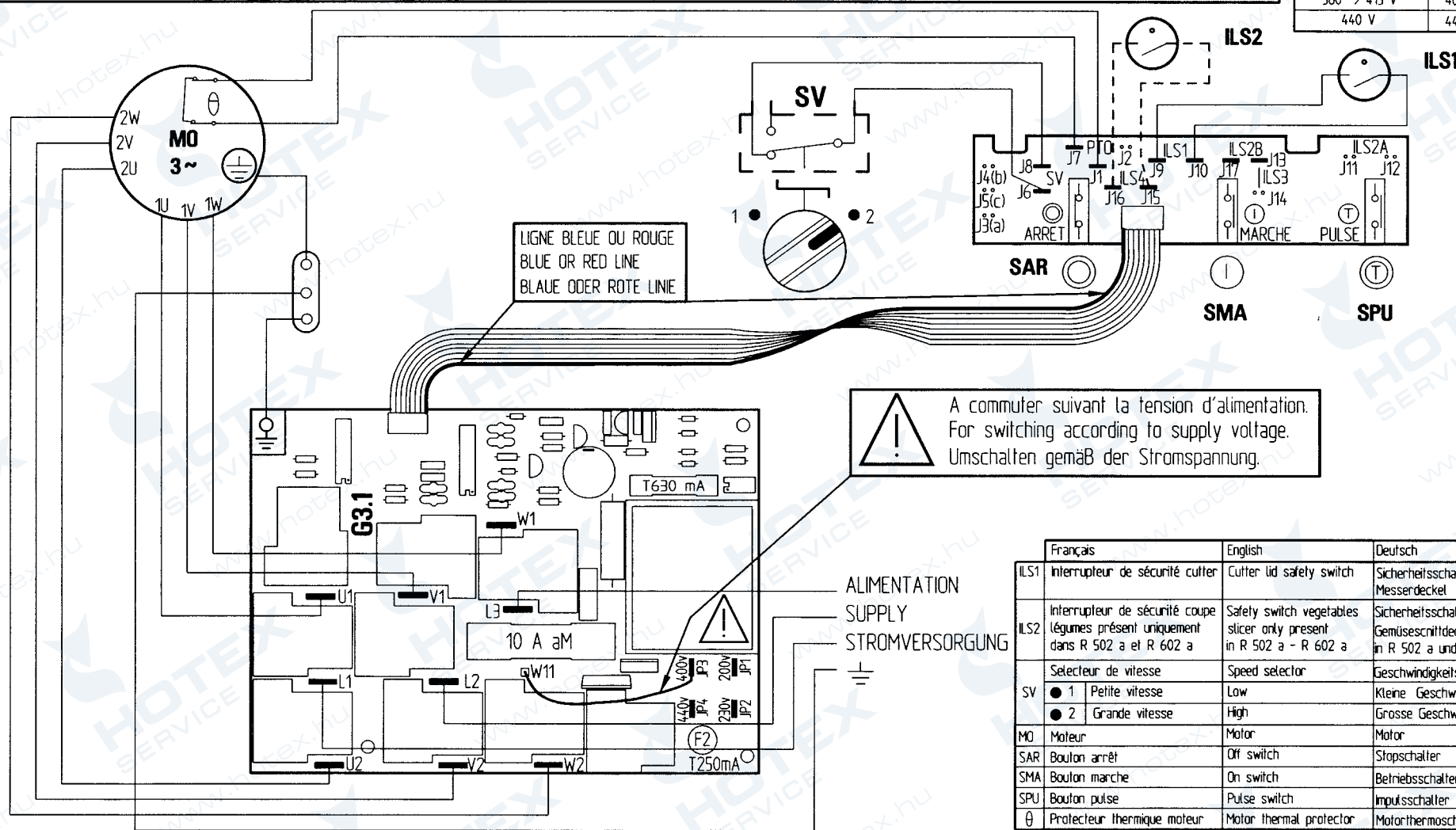
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



**Important** Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné (voir tableau ci-contre).  
**Précautions** Check that the wire which allows the adaptation to the supply voltage is on the right terminal (table in the margin).  
**Wichtiger Hinweis** Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes Korrekt positioniert ist (Tafel Gegenüber).

Tension d'alimentation Supply voltage Stromspannung	Connexion Terminal Anschluss
200 V	200 (JP1)
220 -> 240 V	230 (JP2)
380 -> 415 V	400 (JP3)
440 V	440 (JP4)



Français	English	Deutsch
ILS1 Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
ILS2 Interrupteur de sécurité coupe légumes présent uniquement dans R 502 a et R 602 a	Safety switch vegetables slicer only present in R 502 a - R 602 a	Sicherheitsschalter Gemüseschnittdeckel nur in R 502 a und R 602 a
SV Selecteur de vitesse	Speed selector	Geschwindigkeitsschalter
SV ● 1 Petite vitesse	Low	Kleine Geschwindigkeit
SV ● 2 Grande vitesse	High	Grosse Geschwindigkeit
MO Moteur	Motor	Motor
SAR Bouton arrêt	Off switch	Stopschalter
SMA Bouton marche	On switch	Betriebsschalter
SPU Bouton pulse	Pulse switch	Impulsschalter
θ Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

N° 406150 a

MAJ : 01/2000

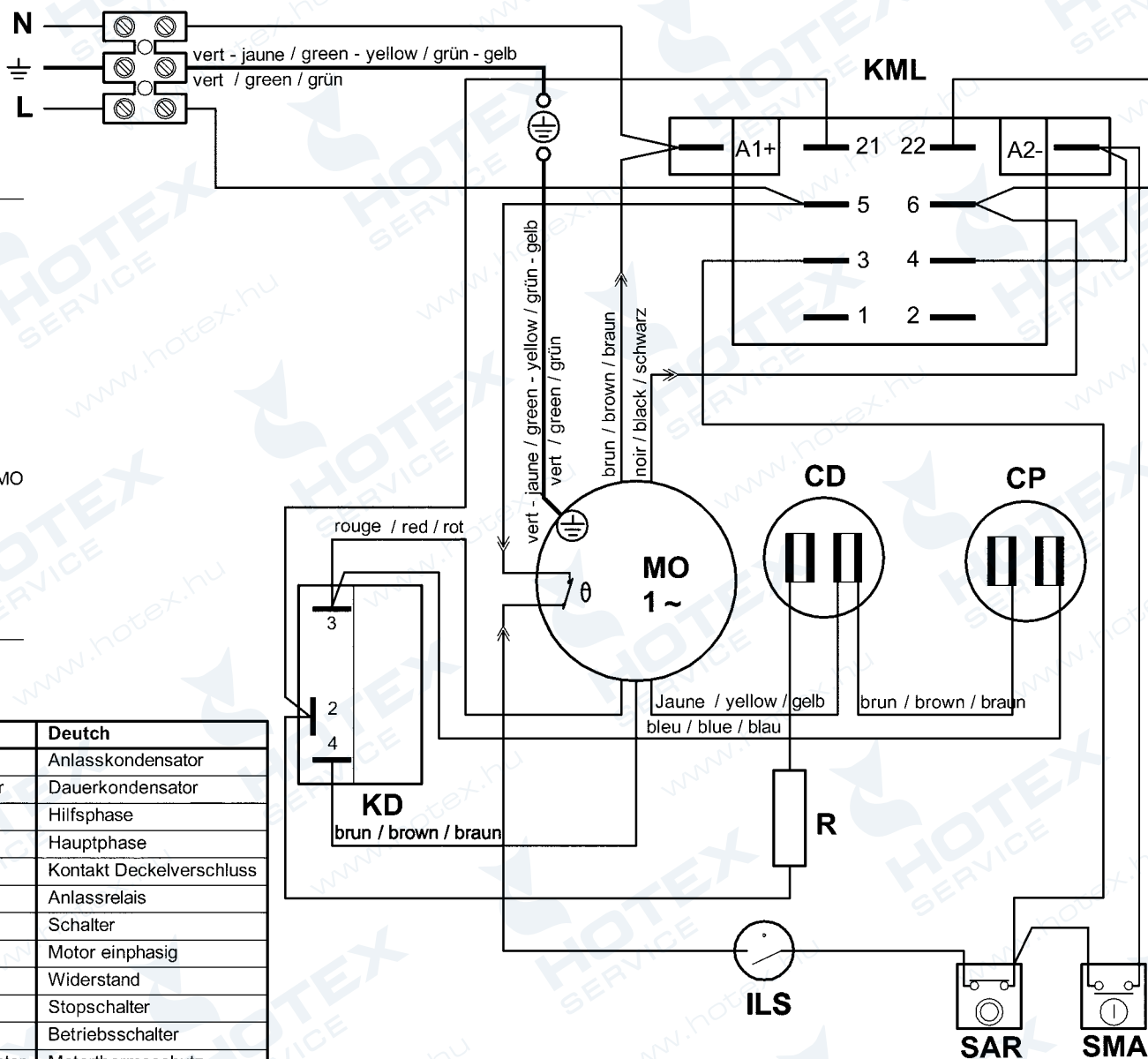
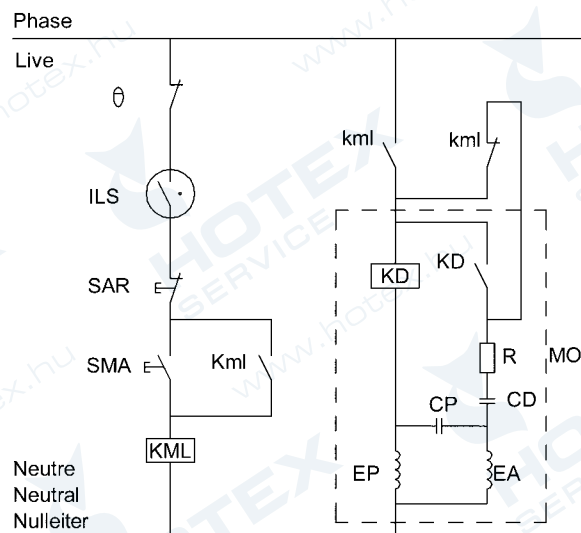
# R 5 - R 5a - R 5 Plus - R 5a Plus

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

220-240V/50Hz 220V/60Hz 1~  
ELEKTRISCHES SCHALTBIKD

## ALIMENTATION SUPPLY STROMVERSORGUNG



	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
CP	Condensateur permanent	Permanent capacitor	Dauerkondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ILS	Interrupteur sécurité couvercle	Lid safety switch	Kontakt Deckelverschluss
KD	Relais de démarrage	Starting relay	Anlassrelais
KML	Contacteur	Contactor	Schalter
MO	Moteur monophasé	Single phase Motor	Motor einphasig
R	Résistance de freinage	Brake resistor	Widerstand
SAR	Interrupteur ARRÊT	OFF switch	Stopschalter
SMA	Interrupteur MARCHÉ	ON switch	Betriebsschalter
θ	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz

# R 5 V.V.a - BLIXER 5 V.V.a / R 6 V.V.a - BLIXER 6 V.V.a

200-230V/50-60Hz 1~

SCHEMA ELECTRIQUE

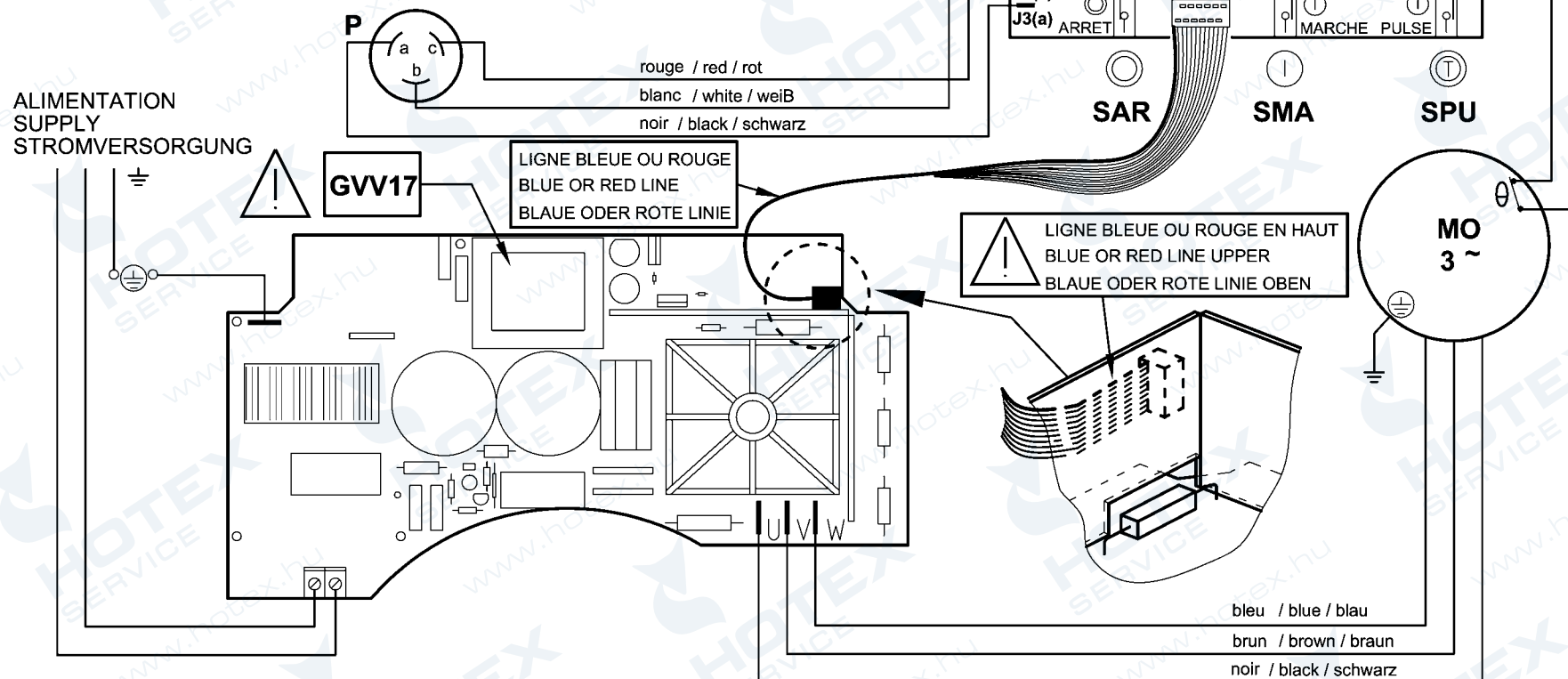
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



**Important :** Vérifier le sens de rotation de l'outil (anti-horaire) si nécessaire inverser 2 fils du moteur.  
**Caution :** Check the tool's rotation sense (anti-time) if necessary revers 2 motor wires.  
**Wichtiger Hinweis :** Sinn Umdrehung von der Werkzeug unbedingt (anti-Stundlich) Notwendig zwei Leitung dor Motor umkehren

Français	English	Deutsch
<b>ILS1</b> Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
<b>MO</b> Moteur	Motor	Motor
<b>P</b> Potentiomètre	Potentiometer	Potentiometer
<b>SAR</b> Bouton poussoir ARRET	OFF switch	Stopschalter
<b>SMA</b> Bouton poussoir MARCHE	ON switch	Betriebsschalter
<b>SPU</b> Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
<b>θ</b> Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert



robot coupe®

N° 406051 g 1/2

MAJ : 11/03

# R 5 V.V.a - BLIXER 5 V.V.a / R 6 V.V.a - BLIXER 6 V.V.a

200-230V/50-60Hz 1~

SCHEMA ELECTRIQUE

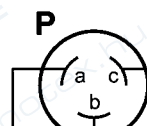
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



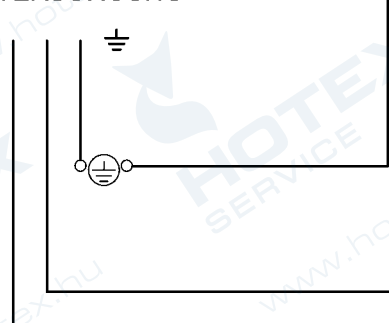
**Important :** Vérifier le sens de rotation de l'outil (anti-horaire) si nécessaire inverser 2 fils du moteur.  
**Cautions :** Check the tool's rotation sense (anti-time) if necessary revers 2 motor wires.  
**Wichtiger Hinweis :** Sinn Umdrehung von der Werkzeug unbedingt (anti-Stundlich) Notwendig zwei Leitung dor Motor umkehren

	Français	English	Deutsch
ILS1	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
MO	Moteur	Motor	Motor
P	Potentiomètre	Potentiometer	Potentiometer
SAR	Bouton poussoir ARRET	OFF switch	Stopschalter
SMA	Bouton poussoir MARCHE	ON switch	Betriebsschalter
SPU	Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
θ	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert



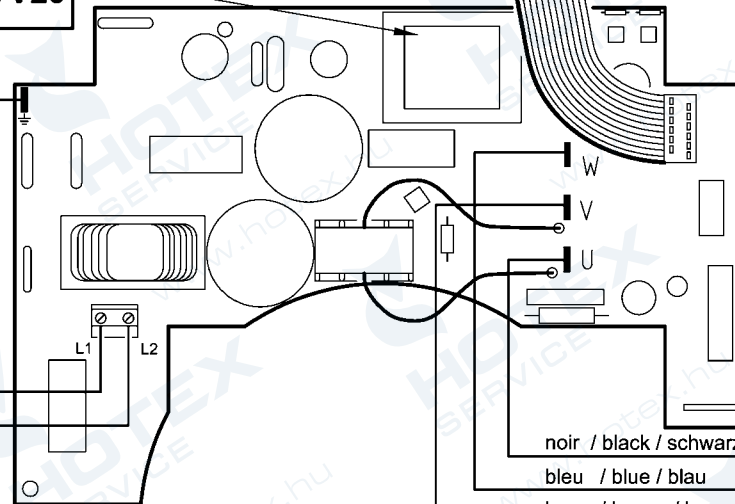
rouge / red / rot  
 blanc / white / weiß  
 noir / black / schwarz

ALIMENTATION  
 SUPPLY  
 STROMVERSORGUNG



GVV29

LIGNE BLEUE OU ROUGE  
 BLUE OR RED LINE  
 BLAUE ODER ROTE LINIE



noir / black / schwarz  
 bleu / blue / blau  
 brun / brown / braun





**robot coupe®**

**FABRIQUÉ EN FRANCE PAR ROBOT-COUPÉ S.N.C.**

**Administration Commerciale France &  
Service Après-Vente**

Tél. : 03 85 69 50 00 - Fax : 03 85 69 50 07  
12, avenue du Maréchal Leclerc - BP 134  
71305 Montceau-en-Bourgogne Cedex  
email : france@robot-coupe.fr

**Agence de Service Après-Vente  
pour la Région Parisienne**

Tél. : 01 43 98 88 15 - Fax : 01 43 74 36 26  
13, rue Clément Viénot  
94305 Vincennes Cedex

**Export Department**

Tel. : + 33 1 43 98 88 33 - Fax : + 33 1 43 74 36 26  
18, rue Clément Viénot - BP 157  
94305 Vincennes Cedex - France  
<http://www.robot-coupe.com> - email : [international@robot-coupe.com](mailto:international@robot-coupe.com)

We reserve the right to alter at any time without notice the technical specifications of this appliance.  
© All rights reserved for all countries by: ROBOT-COUPÉ S.N.C.