

# *robot coupe*®



**R 3 • R 4 • R 4 V.V.**

# SUMMARY



## WARRANTY



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## INTRODUCTION TO YOUR NEW R 3 • R 4 • R 4 V.V. TABLE-TOP CUTTER MIXER



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- Slightly serrated blade



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# 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.

# 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 14) 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 unplugging 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 unplugging 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 3 • R 4 • R 4 V.V. TABLE-TOP CUTTER MIXER

The R 3, R 4 or R 4 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.

This manual contains important information designed to help the user get the most out of his or her cutter 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).**

### R 3 / R 4 SINGLE PHASE

The R 3 and R 4 are fitted with various types of motors:

230 V / 50 Hz / 1

115 V / 60 Hz / 1

220 V / 60 Hz / 1

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

### R 4 THREE PHASE

The R 4 comes with different types of motor :

400 V / 50 Hz / 3

220 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 phase 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, a red arrow marks the blade rotation direction.

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  
the ❷ and the ❸

### R 4 V.V. SINGLE PHASE (Variable Speed)

The R 4 V.V. single phase models is available with a motor + variable speed : 230 V / 50 - 60 Hz / 1.

The standardized plug must be calibrated to a minimum of 10 amps and preferably 16 amps, if the appliance is used intensively.

### • CONTROL PANEL

#### R 3 / R 4 SINGLE PHASE

Red switch = Off switch  
Green switch = On switch  
Black switch = Pulse control

#### R 4 THREE PHASE

Red switch = Off switch  
Green switch = On switch  
Black switch = Pulse control  
Speed selector = 1500 or 3000 rpm.

**R 4 V.V. : speed variation from 300 to 3000 rpm.**

## ASSEMBLY



- 1) With the motor base facing you, make sure that the bowl is straight in relation to the motor shaft, with the magnetic bar moved slightly to the left.

2) Turn the bowl to the right until the motor base connectors are securely positioned in their sockets. The magnetic rod should now be straight in front of you, in contact with the front of the motor base.



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.

## 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		Max. processing quantity (in kg)		Suggested speed (rpm)	Processing time (in mn)
		R 3	R 4 R 4 V.V.		
	CHOP				
• MEAT					
Hamburgers/steak tartare		0,8	1	1200/1500	2
Sausagemeat/tomatoe		1	1,2	1200/1500	3
Terrine/pâté		1	1,2	1200/1500	3
• FISH					
Brandade*		1	1,2	3000	3
Terrines		1	1,2	3000	3
• VEGETABLES					
Garlic/parsley/onion/shallots		0,2/0,5	0,5/0,8	1500/3000	2
Soup / purées		1	1,2	2500/3000	3
• FRUIT					
Compotes /purées		1,5	1,5	2500/3000	2
	EMULSIFY				
Mayonnaise / ailloli / rémoulade sauce*		1,5	2	600/1500	2
Hollandaise/béarnaise		1	2	600/1500	4
Snail or salmon butter		1	2	600/1500	3

USES	Max. processing quantity (in kg)		Suggested speed (rpm)	Processing time (in mn)
	R 3	R 4 R 4 V.V.		
KNEAD				
Shortcrust pastry/shortbread*	1	1	900/1500	3
Flaky pastry*	1	1	900/1500	3
Pizza dough*	1	1	900/1500	3
GRIND				
Dried fruit	0,5	0,8	900/1500	2
Ice	0,5	0,8	900/1500	2
Breadcrumbs	0,5	0,8	900/1500	2

\* No possibilities to make these tasks with the R3-3000

The R 3, R 4 and R 4 V.V. has numerous other applications. The above quantities and times are approximate and may vary according to the quality of the ingredients and recipes.

## OPTIONS



A **serrated blade** is available as an option and is mainly intended for kneading and grinding.

A **slightly serrated blade** is also available. This blade has the same function as a straight blade. It has been conceived for a longer lasting cut performance but with no sharpening possibility. We advise you to use this blade mainly to chop parsley.



## 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.

#### • BOWL CUTTER

After removing the lid, remove the bowl from the motor base by rotating it to the left. 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

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.

## MAINTENANCE

#### • BLADE

The quality of the cut depends mainly on the sharpness of your blades and the degree of wear.

The blade is, in effect, a wearing part, and has to be replaced every so often in order to ensure consistently good results.

#### • 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.

#### • BOWL LOCATING PLATES

If these plates wear out, the bowl will no longer be securely attached to the motor base.

This makes it awkward to use since the bowl can come loose during processing.

There is no risk to the user however, because the safety system will automatically stop the machine.

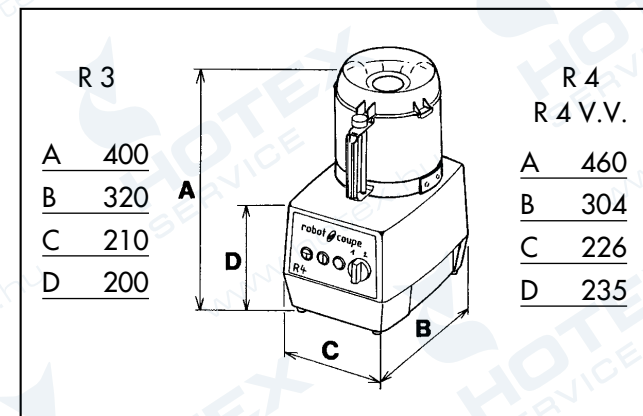
It is advisable therefore to change these plates in order to ensure maximum ease of use.

## TECHNICAL SPECIFICATIONS

#### • WEIGHT

	Net weight	Gross weight
R 3	13 kg	14 kg
R 4	15 kg	17 kg
R 3 V.V.	15 kg	17 kg

#### • DIMENSIONS (in mm)



#### • WORKING HEIGHT

We recommend that you position the cutter device 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 cutter device is operating on no-load is less than 70 dB(A).

#### • ELECTRICAL DATA

Single phase machine R 3

Motor	Speed (rpm)	Power (W)	Intensity (Amp)
230 V / 50Hz	1500	650	5,7
115 V / 60 Hz	1500	650	12,0
220 V / 60 Hz	1800	650	5,7
230 V / 50 Hz	3000	650	4,8
115 V / 60 Hz	3000	650	11,0



#### Single phase machine R 4

Motor	Speed (rpm)	Power (Watt)	Intensity (Amp.)
230 V / 50Hz	1500	700	4.8
220 V / 60 Hz	1500	700	5.7
120 V / 60 Hz	1500	700	12.0

#### Three-phase machine R 4

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (Watt)	Intensity (Amp.)
400 V / 50 Hz	1500		750	2.0
		3000	900	2.7
220 V / 60 Hz	1800		750	3.8
		3600	900	5.2

#### Single phase machine R 4 V.V.

Motor	Speed (rpm)	Power (Watt)	Intensity (Amp.)
230 V / 50-60 Hz	300 to 3000	1000	10

### SAFETY



#### WARNING

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

**The R 3, R 4 and R 4 V.V. are fitted with a magnetic safety device and motor braking system.**

As soon as you open the lid, the motor stops.

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

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

The R 3, R 4 and R 4 V.V. 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.



#### REMEMBER

**Never try to override the locking and safety systems.**

**Never introduce any object into the container where the food is being processed.**

**Never push the ingredients down with your hand.**

**Do not overload the appliance.**

### 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,

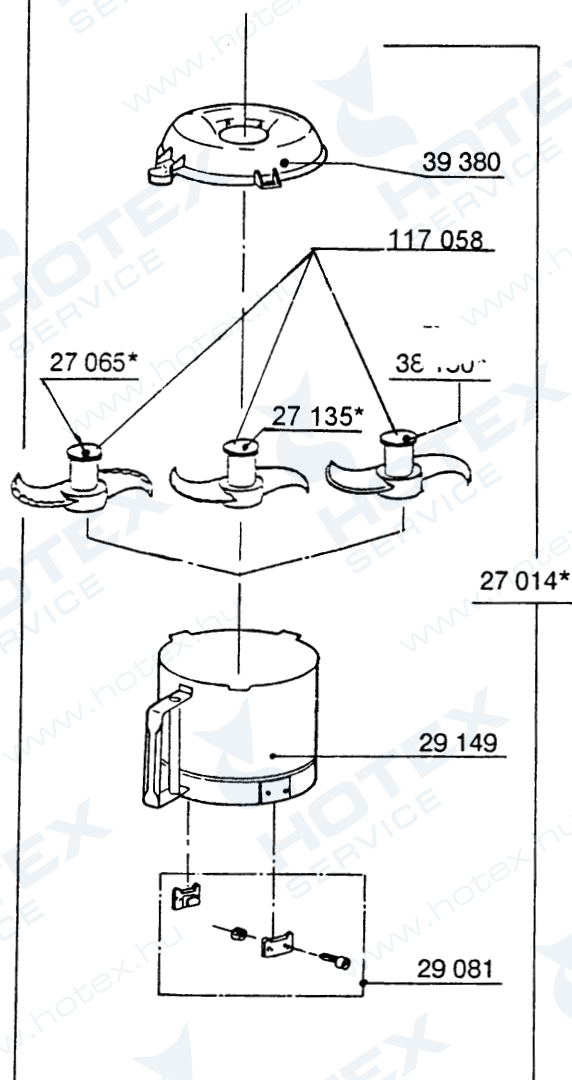
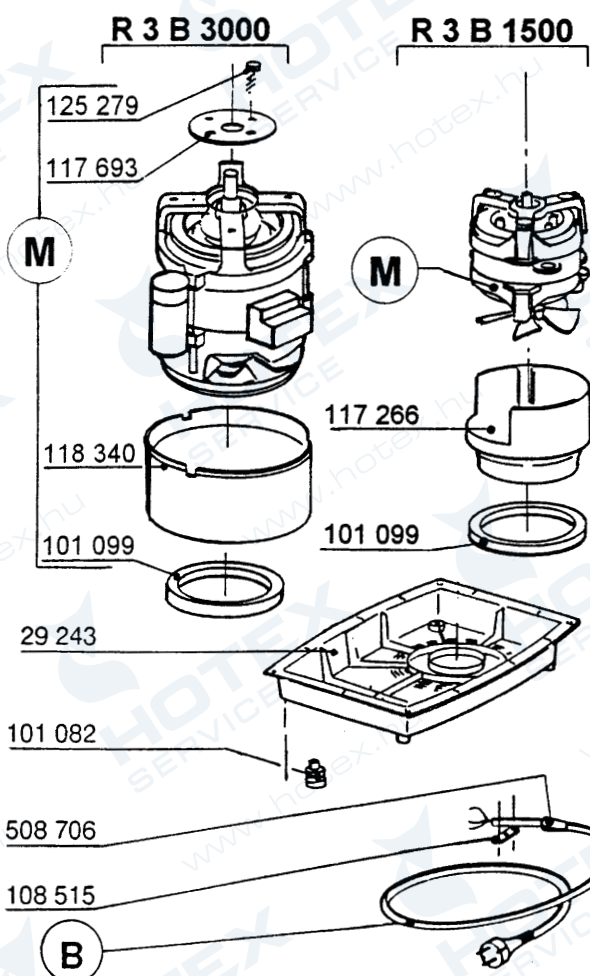
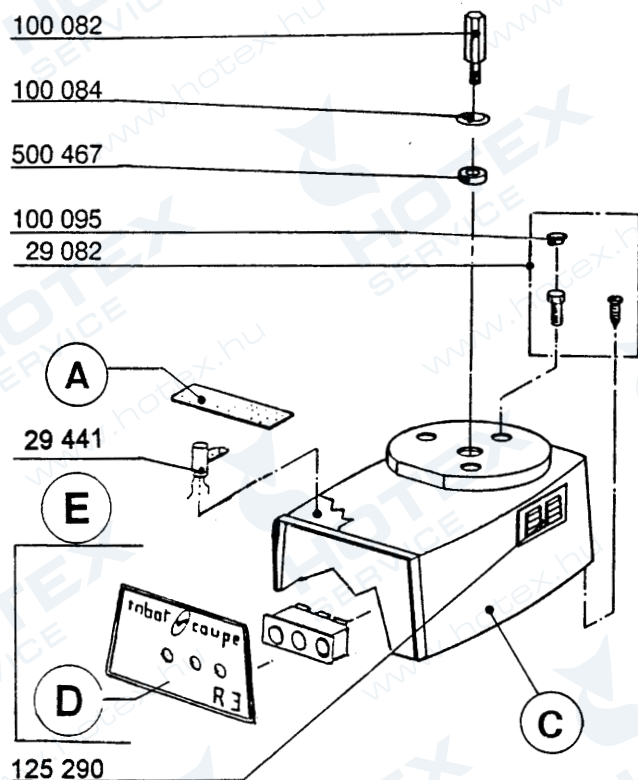
- "Plastic materials and parts in food contact" directive 90/128/EEC.

- 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 3 B**

02/2000



**A**

PLATINE

/ CIRCUIT BOARD

**B**

CABLE D'ALIMENTATION

/ POWER CORD

**C**

ENS SUPPORT MOTEUR

/ MOPTOR SUPPORT ASS

**D**

PLAQUE FRONTALE

/ FRONT PLATE

**E**

ENS TABLEAU CDE

/ SWITCH PANNEL ASS

**M**

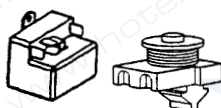
ENS MOTEUR

/ MOTOR ASS



CONDENSATEUR







/ CAPACITOR



RELAIS MOTEUR

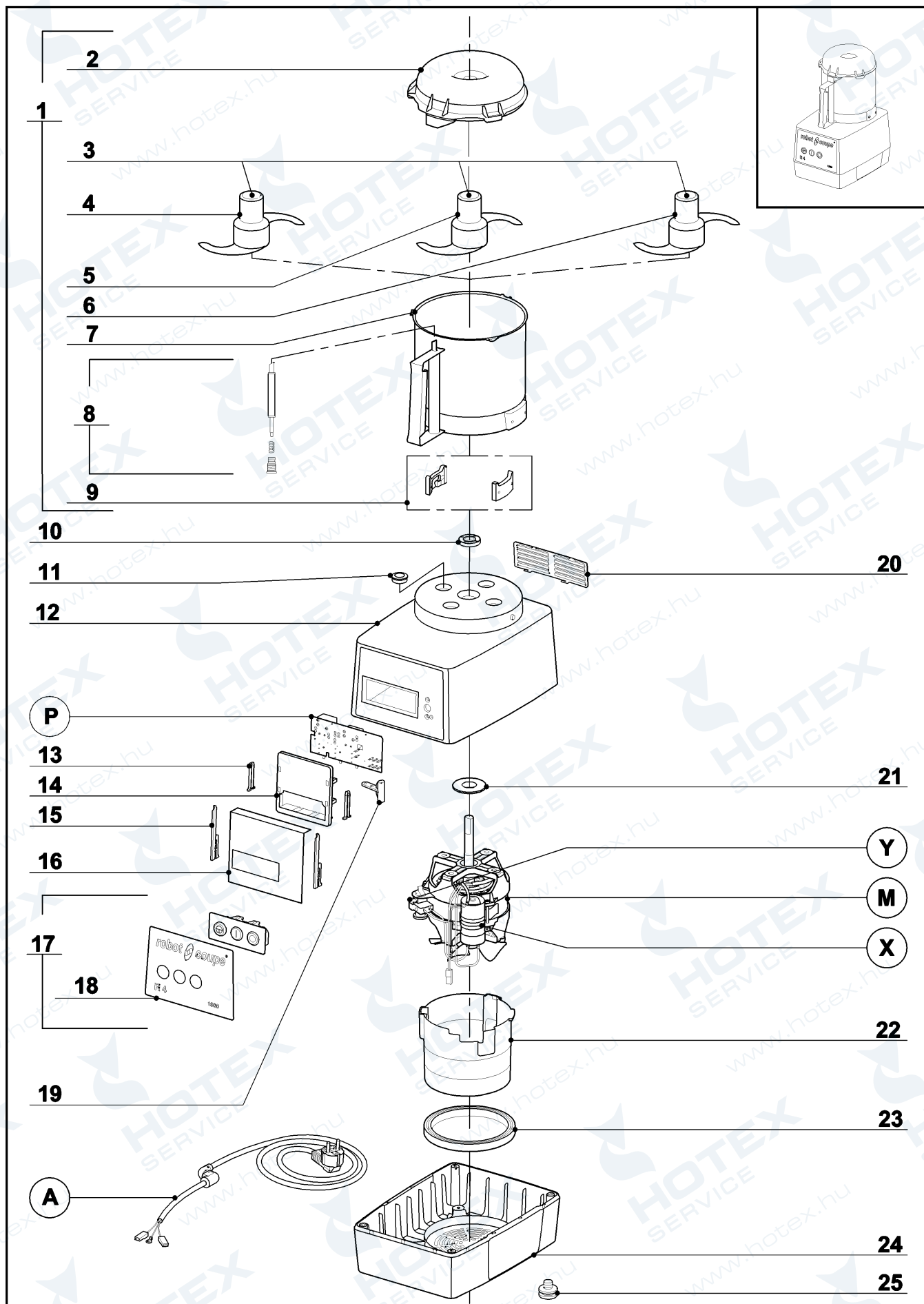
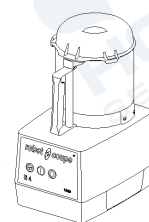
/ RELAY

REFERENCE	DESIGNATION
27 014*	CUTTER COMPLET / CUTTER ATTACHEMENT
27 065*	COUTEAU CRANTE / SERRATED BLADE
27 135*	COUTEAU DENTE / FINE SERRATZD BLADE
29 081	ENS PLAQUETTE / LOCK PLATE ASS
29 082	ENS VIS SUP MOTEUR / SCREW ASS
29 149	ENS CUVE INOX / ST.ST BOWL ASS
29 243	ENS SOCLE / BASE ASS
29 441	ENS ILS / REED SWITCH ASS
38 150*	COUTEAU LISSE / STRAIGHT BLADE
39 380	COUVERCLE CUTTER / CUTTER LID
100 082	AXE HEXAGONAL / DRIVE SHAFT
100 084	DEFLECTEUR / DRIVE SHAFT COLLAR
100 095	CAPSULE CACHE VIS / BOLT COVER
101 082	PIED / FOOT
101 099	TAMPON AMORTISSEUR / ABSORBER
108 515	CAVALIER SERRE CABLE / POWER CORD CLIP
117 058	CAPUCHON COUTEAU / BLADE CAP
117 266	CONDUIT VENTILATION MOTEUR RC / BAFFLE
117 693	ENTRETOISE SUP MOTEUR / MOTOR STABILISER
118 340	CONDUIT VENTILATION MOTEUR LS / BAFFLE
125 279	VIS M6/M8 LONG 22 / SCREW M6/M8
125 290	GRILLE VENTILATION INOX / VENT COVER
500 467	BAGUE D'ETANCHEITE / MOTOR SEAL
508 706	ARRET DE TORSION / BUSHING RELIEF

N°	M 3000 t	V	Hz	A	B	C	D	E	New motor Nouveau moteur		Old motor Ancien moteur	
												
22 207	301 076	220	60	102 305	507 322	29 442	405 863	29 443	502 474	514 030	600 018	514 030
22 210	302 041	230	50	102 305	507 322	29 442	405 863	29 443	502 474	503 092	600 018	514 030
22 211	302 043	115	60	102 304	507 329	29 442	405 863	29 443	502 732	508 277	505 450	508 277
22 212	301 083	100	50/60	102 304	507 329	29 442	405 863	29 443	502 732	506 176	505 450	506 176
Jap 22 213	302 041	240	50	102 305	507 327	29 442	405 863	29 443	502 474	503 092	600 018	514 030
Aust 22 214	302 041	240	50	102 305	507 325	29 442	405 863	29 443	502 474	503 092	600 018	514 030
UK												
												
	<b>1500 t</b>											
22 202	3 091	220	60	102 303	507 322	29 444	405 862	29 445	603 669	500 289		
22 203	3 092	240	50	102 303	507 327	29 444	405 862	29 445	600 018	500 289		
Aust 22 204	3 092	240	50	102 303	507 325	29 444	405 862	29 445	600 018	500 289		
UK												
22 205	3 093	115	60	102 302	507 329	29 444	405 862	29 445	603 669	500 296		
22 206	3 092	220	50	102 303	507 322	29 444	405 862	29 445	600 018	500 289		

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R 4 MONO 1500

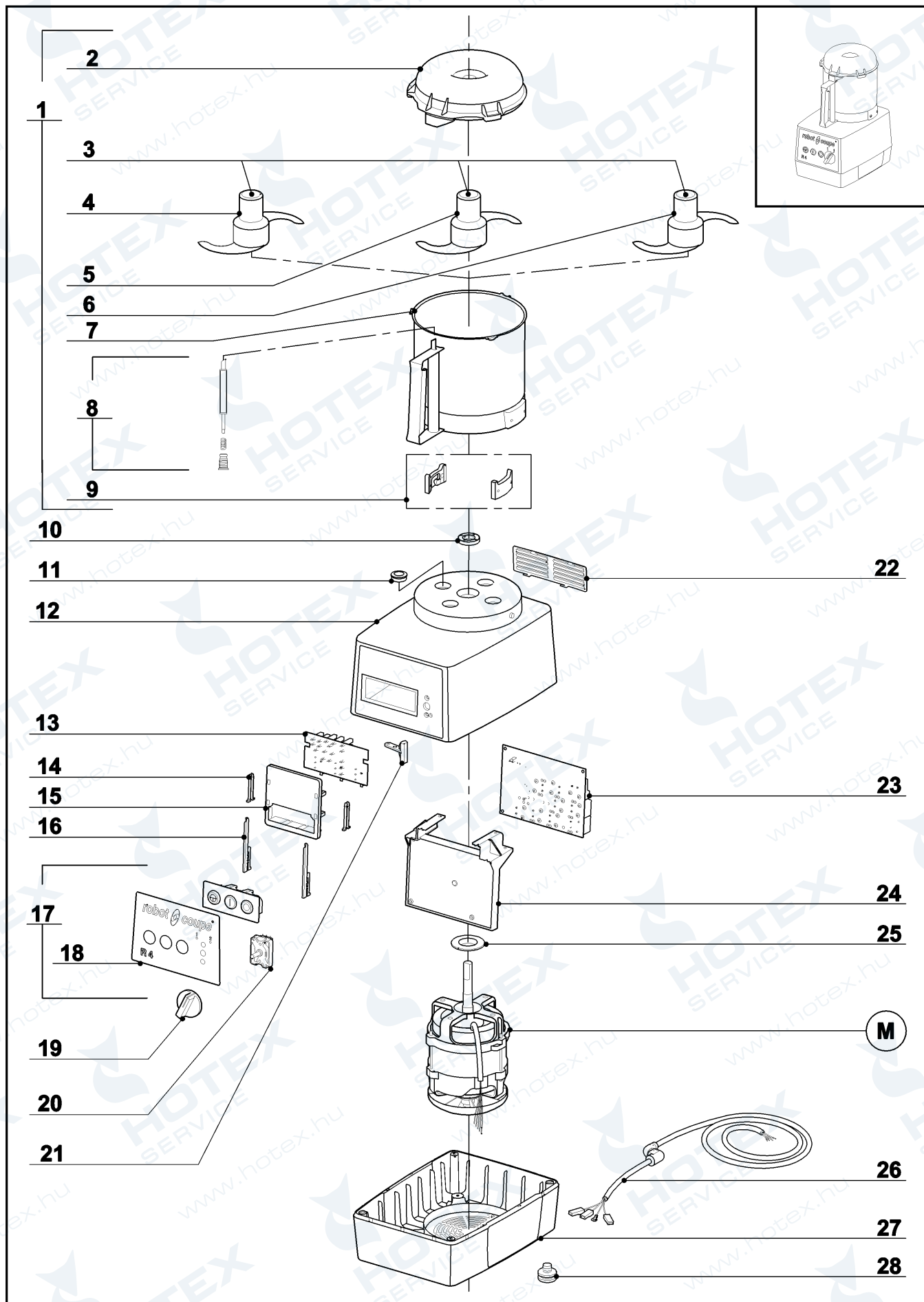




Index	Pièce / Part	Désignation	/	Description		
1	27 251	CUTTER COMPLET	/	CUTTER ATTACHEMENT		
2	117 395	COUVERCLE CUTTER	/	CUTTER LID		
3	104 147	CAPUCHON COUTEAU	/	BLADE CAP		
4	27 255	COUTEAU LISSE	/	STRAIGHT BLADE		
5	27 254	COUTEAU DENTE	/	FINE SERRATED BLADE		
6	27 253	COUTEAU CRANTE	/	SERRATED BLADE		
7	104 085	ENSEMBLE CUVE CUTTER	/	CUTTER BOWL ASSEMBLY		
8	39 225	ENS TIGE SECURITE	/	COMPLETE SAFETY ROD		
9	29 081	ENS PLAQUETTE	/	LOCKING PLATE ASSEMBLY		
10	501 010	BAGUE ETANCHEITE	/	MOTOR SEAL		
11	104 070	CAPSULE CACHE VIS	/	BOLT COVER		
12	39 187	ENS SUPPORT MOTEUR	/	MOTOR SUPPORT ASSEMBLY		
13	102 913	CLAVETTE PLASTRON	/	PANEL KEY		
14	102 911	SUPPORT PLATINE	/	PCB SUPPORT		
15	117 703	CLAVETTE FIXE PLATINE	/	PCB KEY		
16	104 131	PROTEGE PLATINE	/	PCB PROTECT		
17	39 189	ENS TABLEAU COMMANDE	/	SWITCH ASSEMBLY		
18	407 838	PLAQUE FRONTALE	/	FRONT PLATE		
19	29 441	ILS COMPLET	/	REED SWITCH COMPLETE		
20	104 122	GRILLE VENTILATION INOX	/	VENT COVER		
21	104 078	CENTREUR MOTEUR	/	MOTOR CENTRING		
22	104 110	CONDUIT VENTILATION	/	MOTOR VENT		
23	101 099	TAMPON AMORTISSEUR	/	ABSORBER		
24	39 201	ENS SOCLE	/	BASE ASSEMBLY		
25	101 082	PIED	/	FOOT		
A		CABLE D'ALIMENTATION	/	POWER CORD		
M		MOTEUR	/	MOTOR		
P		PLATINE	/	CIRCUIT BOARD		
X		CONDENSATEUR	/	CAPACITOR		
Y		RELAIS MOTEUR	/	MOTOR RELAY		
Machine	Voltage	A	M	P	X	Y
22 344	230/50/1	504 274	3 074	103 693	600 018	500 289
22 346	115/60/1	504 277	3 076	103 692	603 669	500 296
22 347	220/60/1	504 274	3 075	103 693	603 669	500 289
22 348 UK	240/50/1	504 275	3 074	103 693	600 018	500 289
22 349 Aust	240/50/1	504 278	3 074	103 693	600 018	500 289

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R 4 TRI



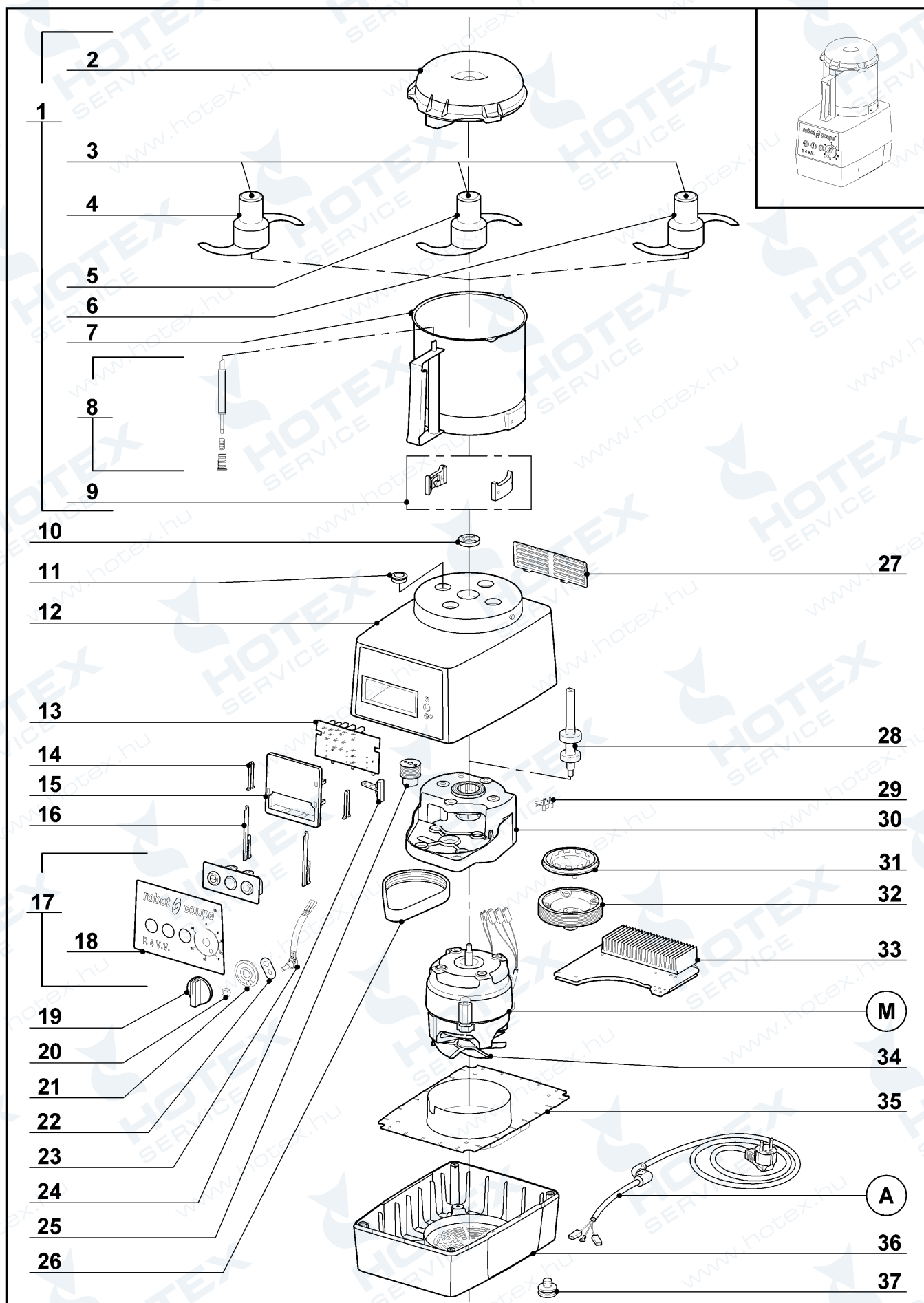
Index	Pièce / Part	Désignation	/ Description
1	<b>27 251</b>	CUTTER COMPLET	/ CUTTER ATTACHEMENT
2	<b>117 395</b>	COUVERCLE CUTTER	/ CUTTER LID
3	<b>104 147</b>	CAPUCHON COUTEAU	/ BLADE CAP
4	<b>27 255</b>	COUTEAU LISSE	/ STRAIGHT BLADE
5	<b>27 254</b>	COUTEAU DENTE	/ FINE SERRATED BLADE
6	<b>27 253</b>	COUTEAU CRANTE	/ SERRATED BLADE
7	<b>104 085</b>	ENSEMBLE CUVE CUTTER	/ CUTTER BOWL ASSEMBLY
8	<b>39 225</b>	ENS TIGE SECURITE	/ COMPLETE SAFETY ROD
9	<b>29 081</b>	ENS PLAQUETTE	/ LOCKING PLATE ASSEMBLY
10	<b>501 010</b>	BAGUE ETANCHEITE	/ MOTOR SEAL
11	<b>104 070</b>	CAPSULE CACHE VIS	/ BOLT COVER
12	<b>39 123</b>	ENS SUPPORT MOTEUR	/ MOTOR SUPPORT ASSEMBLY
13	<b>101 921</b>	CARTE BOUTON	/ CONTROL PCB
14	<b>102 913</b>	CLAVETTE PLASTRON	/ PANEL KEY
15	<b>102 911</b>	SUPPORT PLATINE	/ PCB SUPPORT
16	<b>117 703</b>	CLAVETTE FIXE PLATINE	/ PCB KEY
17	<b>39 124</b>	ENS TABLEAU COMMANDE	/ SWITCH ASSEMBLY
18	<b>407 839</b>	PLAQUE FRONTALE	/ FRONT PLATE
19	<b>117 805</b>	POIGNEE COMMUTATEUR	/ COMMUTATOR HANDLE
20	<b>117 792</b>	COMMUTATEUR	/ COMMUTATOR
21	<b>29 441</b>	ILS COMPLET	/ REED SWITCH COMPLETE
22	<b>104 122</b>	GRILLE VENTILATION INOX	/ VENT COVER
23	<b>102 600</b>	PLATINE	/ CIRCUIT BOARD
24	<b>117 809</b>	EQUERRE SUPPORT PLATINE	/ CIRCUIT BOARD SUPPORT
25	<b>104 079</b>	CENTREUR MOTEUR	/ MOTOR CENTRING
26	<b>504 282</b>	CABLE D'ALIMENTATION	/ POWER CORD
27	<b>39 112</b>	ENS SOCLE	/ BASE ASSEMBLY
28	<b>101 082</b>	PIED	/ FOOT

**M**

MOTEUR

/ MOTOR

Machine	Voltage	M
<b>22 339</b>	<b>400/50/3</b>	<b>303 145</b>
<b>22 341</b>	<b>220/60/3</b>	<b>303 146</b>
<b>22 342</b>	<b>380/60/3</b>	<b>303 147</b>
<b>22 343</b>	<b>230/50/3</b>	<b>303 144</b>

**robot coupe®**
**R 4 V.V.**
**N° de série / Serial number**  
 - 406 - - - - -




Index	Pièce / Part	Désignation	/	Description
1	27 251	CUTTER COMPLET	/	CUTTER ATTACHEMENT
2	117 395	COUVERCLE CUTTER	/	CUTTER LID
3	104 147	CAPUCHON COUTEAU	/	BLADE CAP
4	27 255	COUTEAU LISSE	/	STRAIGHT BLADE
5	27 254	COUTEAU DENTE	/	FINE SERRATED BLADE
6	27 253	COUTEAU CRANTE	/	SERRATED BLADE
7	104 085	ENSEMBLE CUVE CUTTER	/	CUTTER BOWL ASSEMBLY
8	39 225	ENS TIGE SECURITE	/	COMPLETE SAFETY ROD
9	29 081	ENS PLAQUETTE	/	LOCKING PLATE ASSEMBLY
10	501 010	BAGUE ETANCHEITE	/	MOTOR SEAL
11	104 070	CAPSULE CACHE VIS	/	BOLT COVER
12	39 121	ENS SUPPORT MOTEUR	/	MOTOR SUPPORT ASSEMBLY
13	102 921	CARTE BOUTON	/	CONTROL PCB
14	102 913	CLAVETTE PLASTRON	/	PANEL KEY
15	102 911	SUPPORT PLATINE	/	PCB SUPPORT
16	117 703	CLAVETTE FIXE PLATINE	/	PCB KEY
17	39 204	ENS TABLEAU COMMANDE	/	SWITCH ASSEMBLY
18	407 840	PLAQUE FRONTALE	/	FRONT PLATE
19	117 073	POIGNEE POTENTIOMETRE	/	POTENTIOMETER HANDLE
20	103 308	ECROU EPAULE POTENTIOMETRE	/	POTENTIOMETER NUT
21	104 440	BUTEE POTENTIOMETRE	/	POTENTIOMETER STOP
22	101 551	PLAQUE ANTIROTATION POTENTIOMETRE	/	POTENTIOMETER ANTI-ROTATING WASHER
23	39 202	POTENTIOMETRE	/	POTENTIOMETER
24	29 441	ENS ILS CUTTER	/	CUTTER REED SWITCH ASSEMBLY
25	102 924	POULIE MOTRICE	/	SMALL PULLEY
26	503 940	COURROIE	/	BELT
27	104 122	GRILLE VENTILATION INOX	/	VENT COVER
28	29 604	ENS AXE TRANSMISSION	/	TRANSMISSION SHAFT ASSEMBLY
29	102 920	CARTE CAPTEUR	/	SENSOR PCB
30	104 125	SUPPORT TRANSMISSION	/	TRANSMISSION SUPPORT
31	102 922	ROUE DENTEE	/	TOOTHED WHEEL
32	102 923	POULIE RECEPTRICE	/	LARGE PULLEY
33	102 934	VARIATEUR	/	VARIATOR
34	102 935	VENTILATEUR GEOM VARIABLE	/	MOTOR FAN.
35	104 109	DEFLECTEUR	/	DEFLECTOR
36	39 112	ENS SOCLE	/	BASE ASSEMBLY
37	101 082	PIED	/	FOOT
<b>A</b>		CABLE D'ALIMENTATION	/	POWER CORD
<b>M</b>		MOTEUR	/	MOTOR
<b>Machine</b>		<b>Voltage</b>	<b>A</b>	<b>M</b>
22 336		200-230/50-60/1	504 279	303 076
22 337 UK		200-230/50-60/1	504 280	303 076
22 338 Aust		200-230/50-60/1	504 281	303 076

# R301UltraB-R3Plus1500-R3B1500

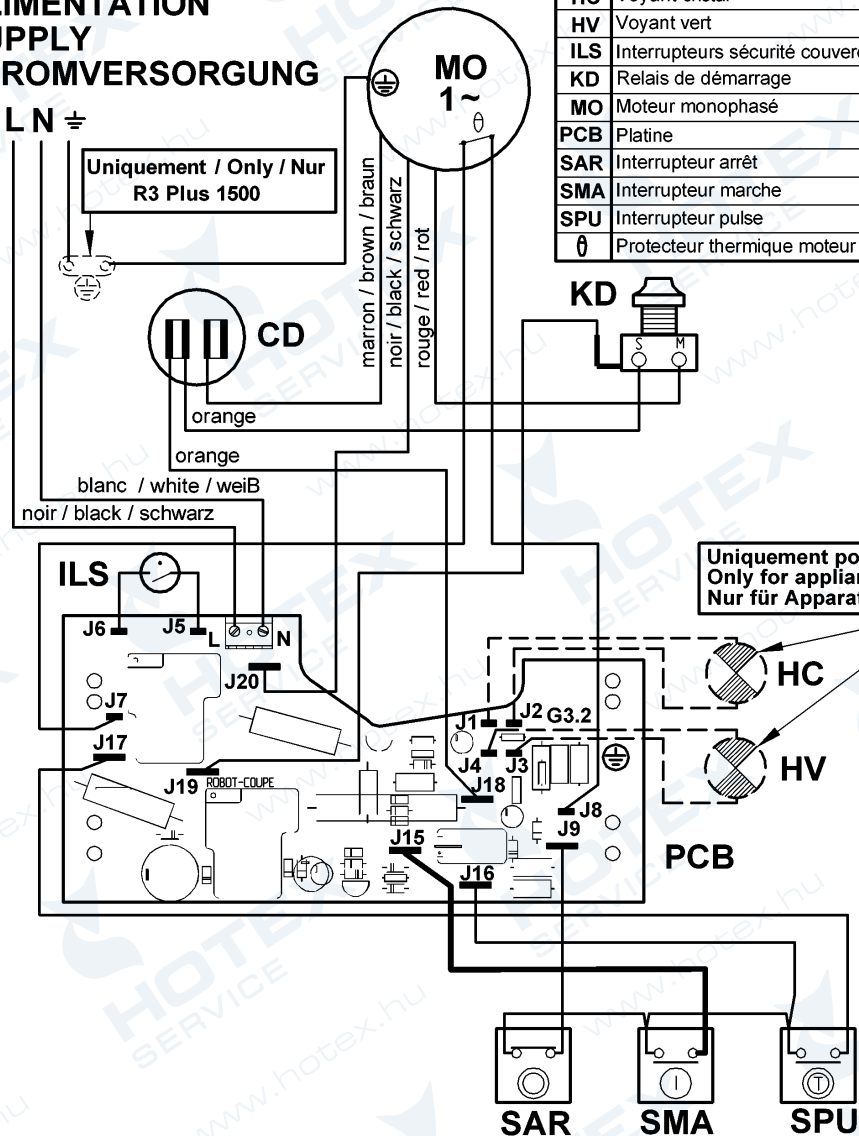
## SCHEMA ELECTRIQUE

## ELECTRIC DIAGRAM

## ELEKTRISCHES SCHALTBILD

**100V/50-60Hz - 120V/60Hz 1~**

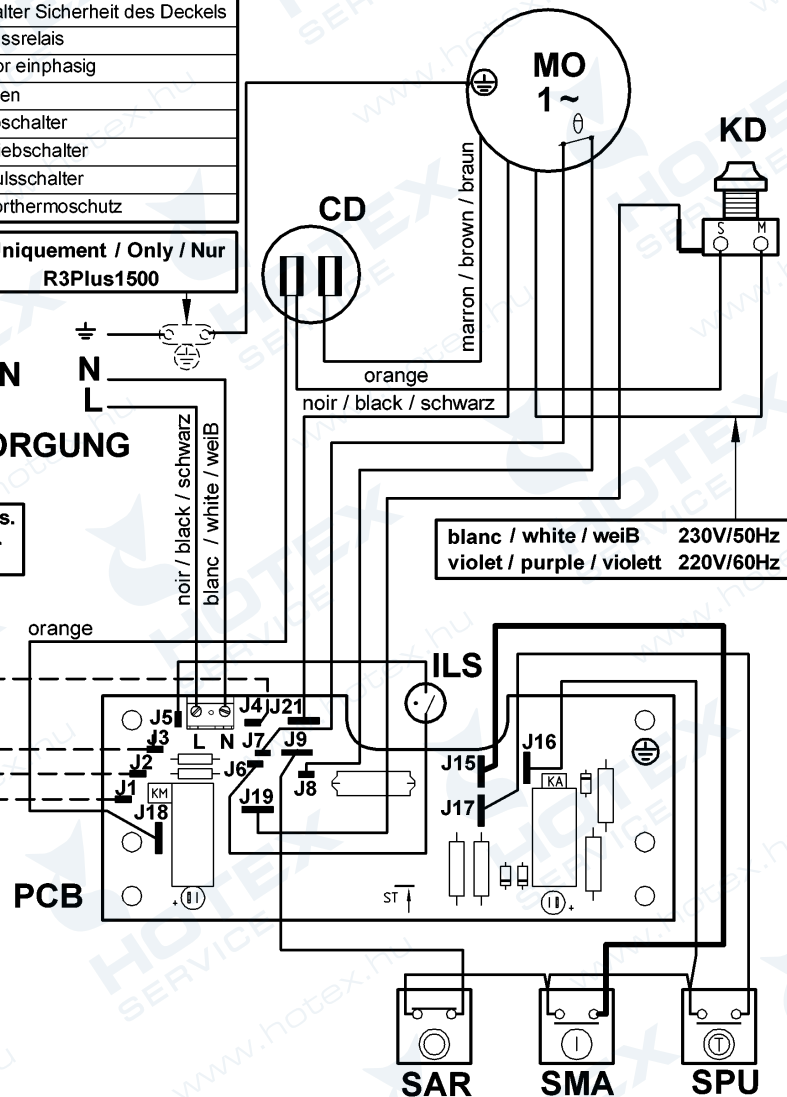
**ALIMENTATION  
SUPPLY  
STROMVERSORGUNG**



	Français	English	Deutsch
<b>CD</b>	Condensateur de démarrage	Starting capacitor	Anlasskondensator
<b>HC</b>	Voyant cristal	Crytal light	Warnlicht kristal
<b>HV</b>	Voyant vert	Green light	Warnlicht grün
<b>ILS</b>	Interrupteurs sécurité couvercle	Lid safety switches	Schalter Sicherheit des Deckels
<b>KD</b>	Relais de démarrage	Starting relay	Anlassrelais
<b>MO</b>	Moteur monophasé	Single phase motor	Motor einphasig
<b>PCB</b>	Platine	Printed Circuit Board	Platten
<b>SAR</b>	Interrupteur arrêt	Off switch	Stopschalter
<b>SMA</b>	Interrupteur marche	On switch	Betriebschalter
<b>SPU</b>	Interrupteur pulse	Pulse switch	Impulsschalter
<b>Ø</b>	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

ALIMENTATION N\_\_  
SUPPLY L\_\_  
STROMVERSORGUNG

**Uniquement pour appareil équipé de voyants.  
Only for appliance equipped with pilot lights.  
Nur für Apparat ausrüsten mit Warnlicht.**



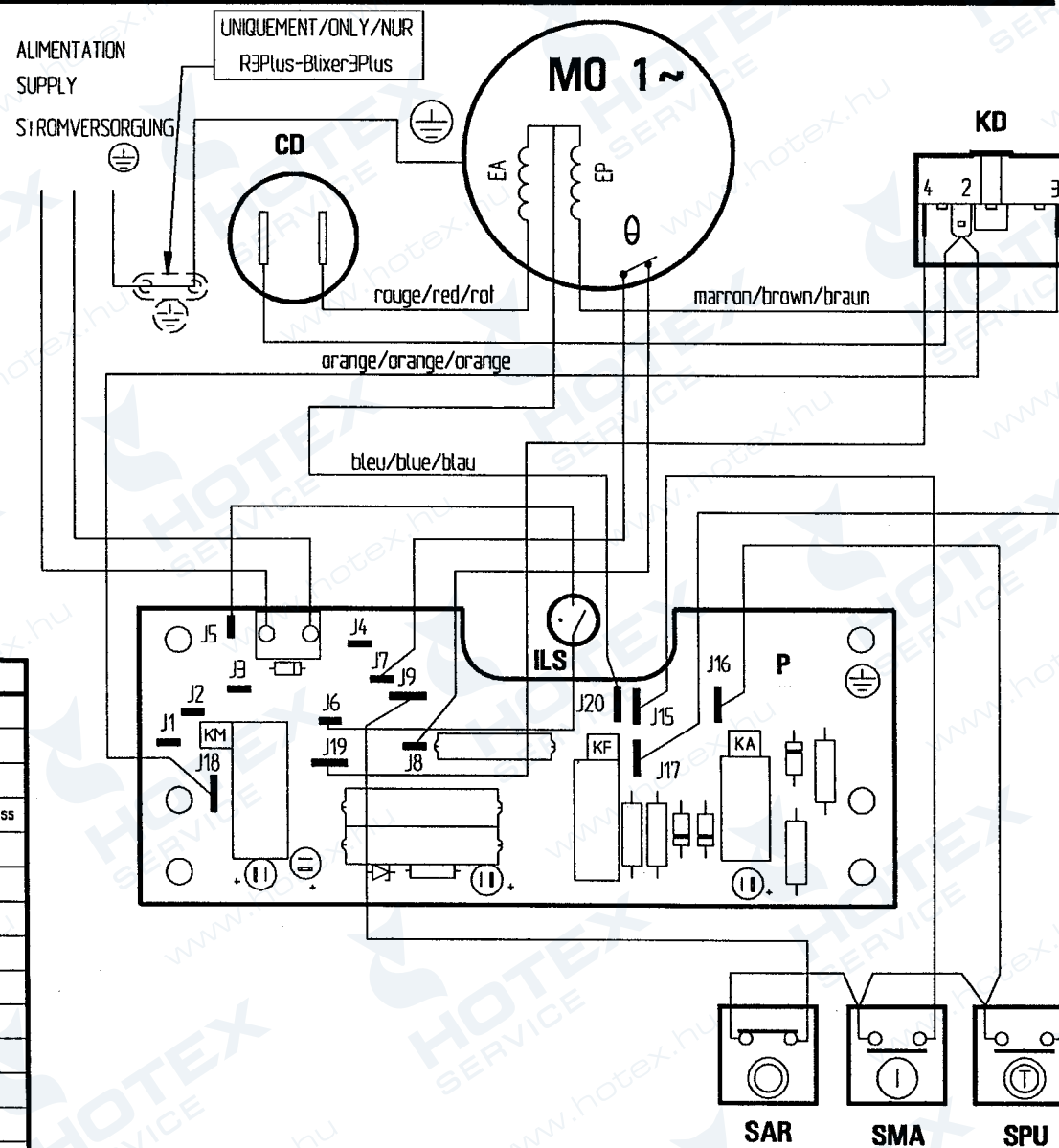
**robot coupe®**

N° 405901 a

MAJ : 04/01

## SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM



	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ILS	Interrupteur de sécurité couvercle	Lid safety switch	Kontakt Deckelverschluss
KA	Relais auxiliaire	Auxiliary relay	Hilfseinschalter
KD	Relais de démarrage	Starting relay	Anlassrelais
KF	Relais freinage	Braking relay	Einschalter Bremsen
KM	Relais principal	Main relay	Hauptschalter
MO	Moteur monophasé	Motor single phase	Motor einphasig
P	Platine	Printed circuit board	Platten
SAR	Bouton poussoir ARRET	OFF switch	Stopschalter
SMA	Bouton poussoir MARCHE	ON switch	Betriebschalter
SPU	Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
Θ	Protecteur thermique du moteur	Motor thermal protector	Motorthermischschutz

# BLIXER3B-BLIXER3Plus-R3Plus3000-R3B3000

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

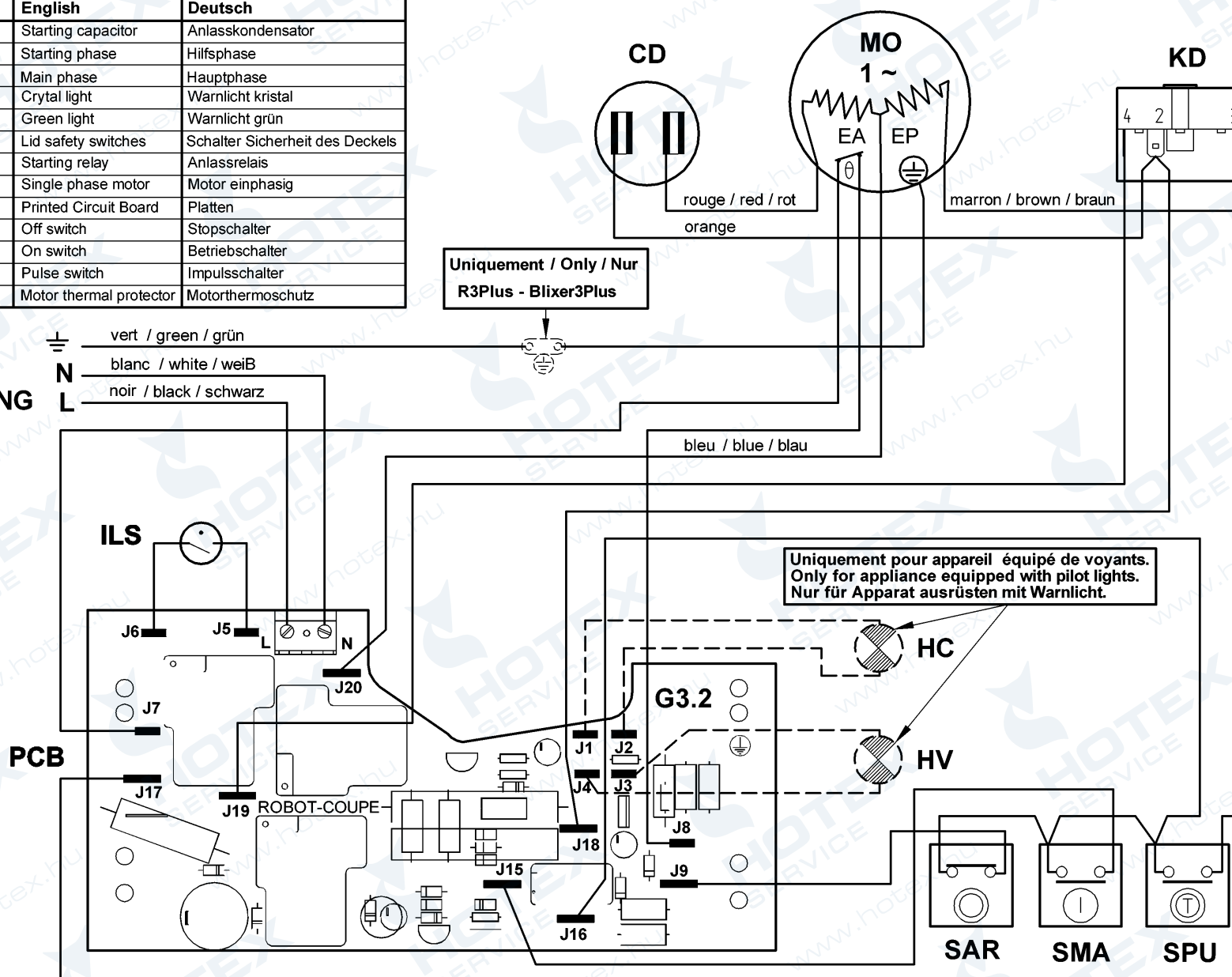
100V/50-60Hz - 120V/60Hz 1 ~

ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
HC	Voyant cristal	Cystal light	Warnlicht kristal
HV	Voyant vert	Green light	Warnlicht grün
ILS	Interrupteur sécurité couvercle	Lid safety switches	Schalter Sicherheit des Deckels
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase motor	Motor einphasig
PCB	Platine	Printed Circuit Board	Platten
SAR	Interrupteur arrêt	Off switch	Stopschalter
SMA	Interrupteur marche	On switch	Betriebschalter
SPU	Interrupteur pulse	Pulse switch	Impulsschalter
⊕	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

## ALIMENTATION SUPPLY STROMVERSORGUNG

⊕ vert / green / grün  
N blanc / white / weiß  
L noir / black / schwarz





# R 401 - R 4 1500

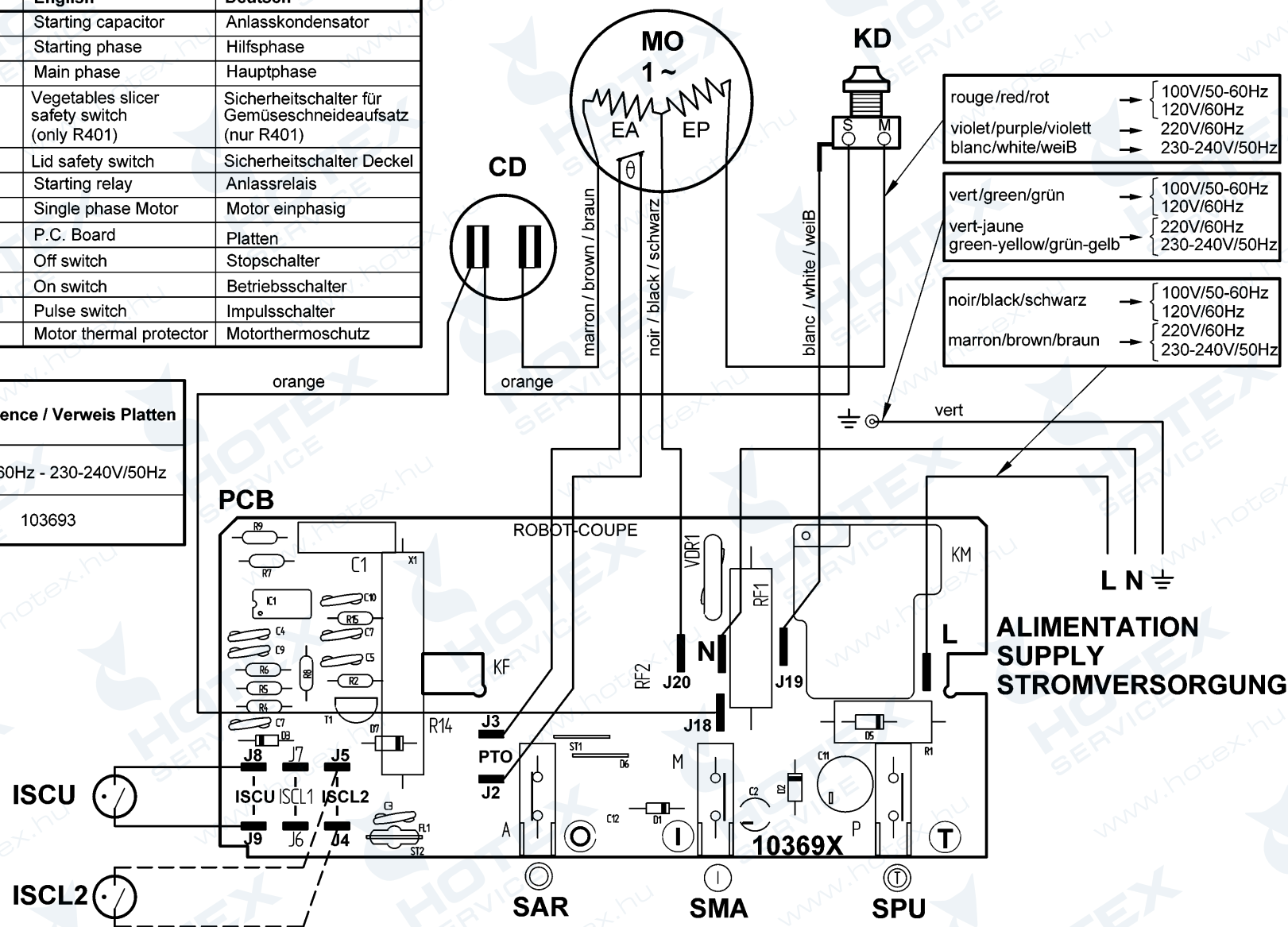
## SCHEMA ELECTRIQUE

100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230-240V/50Hz 1 ~  
ELECTRIC DIAGRAM  
ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ISCL2	Interrupteur sécurité coupe légumes (uniquement R401)	Vegetables slicer safety switch (only R401)	Sicherheitsschalter für Gemüseschneideaufsatz (nur R401)
ISCU	Interrupteur sécurité couvercle	Lid safety switch	Sicherheitsschalter Deckel
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Platine	P.C. Board	Platten
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
SPU	Bouton poussoir impulsion	Pulse switch	Impulsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

### Références platines / P.C. Board reference / Verweis Platten

100V/50-60Hz - 120V/60Hz	220V/60Hz - 230-240V/50Hz
103692	103693



# R 4 - Blixer 4 - R 402

SCHEMA ELECTRIQUE

230V/50Hz - 380-415V/50Hz - 220V/60Hz - 380-415V/60Hz 3 ~

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



Important

Précautions

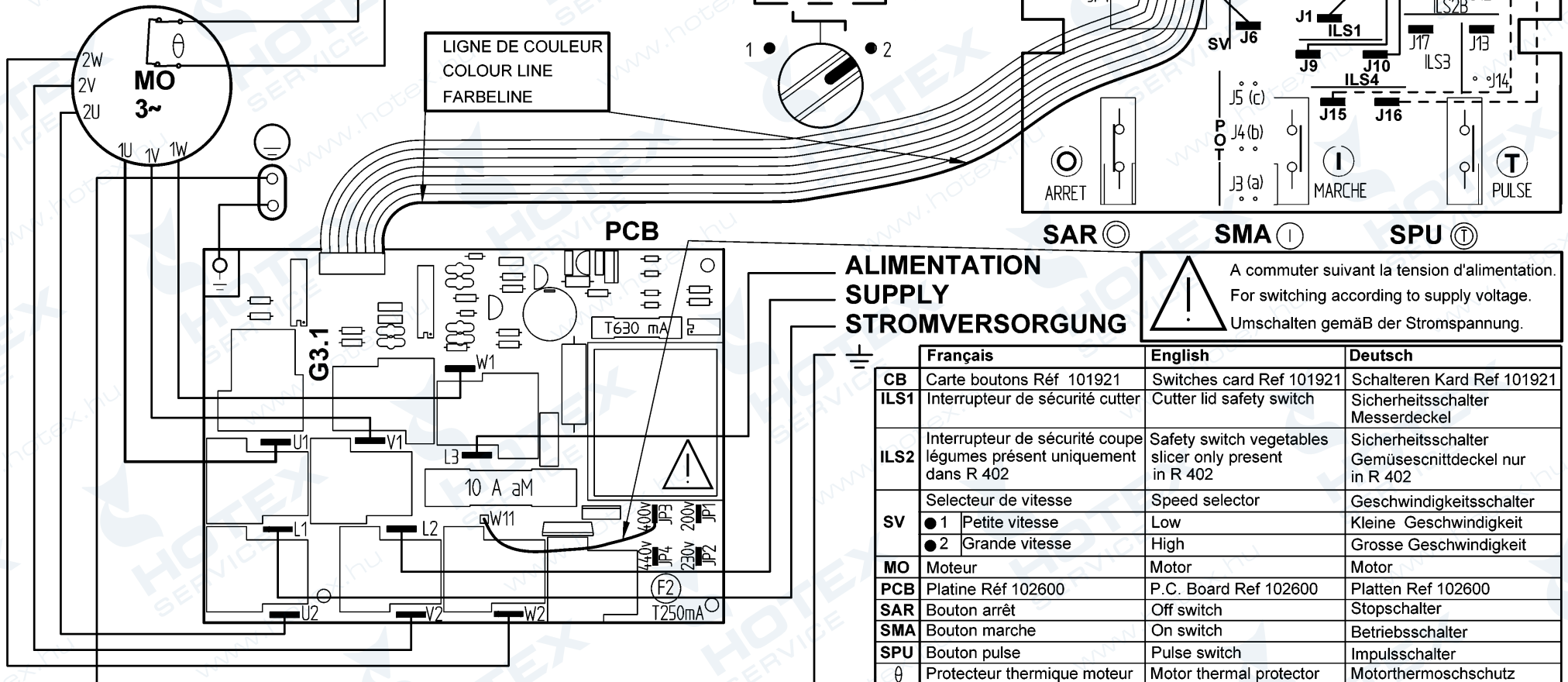
Wichtiger Hinweis

Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné (voir tableau ci-contre).

Check that the wire that allows the adaptation to the supply voltage is on the right terminal (table in the margin).

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)



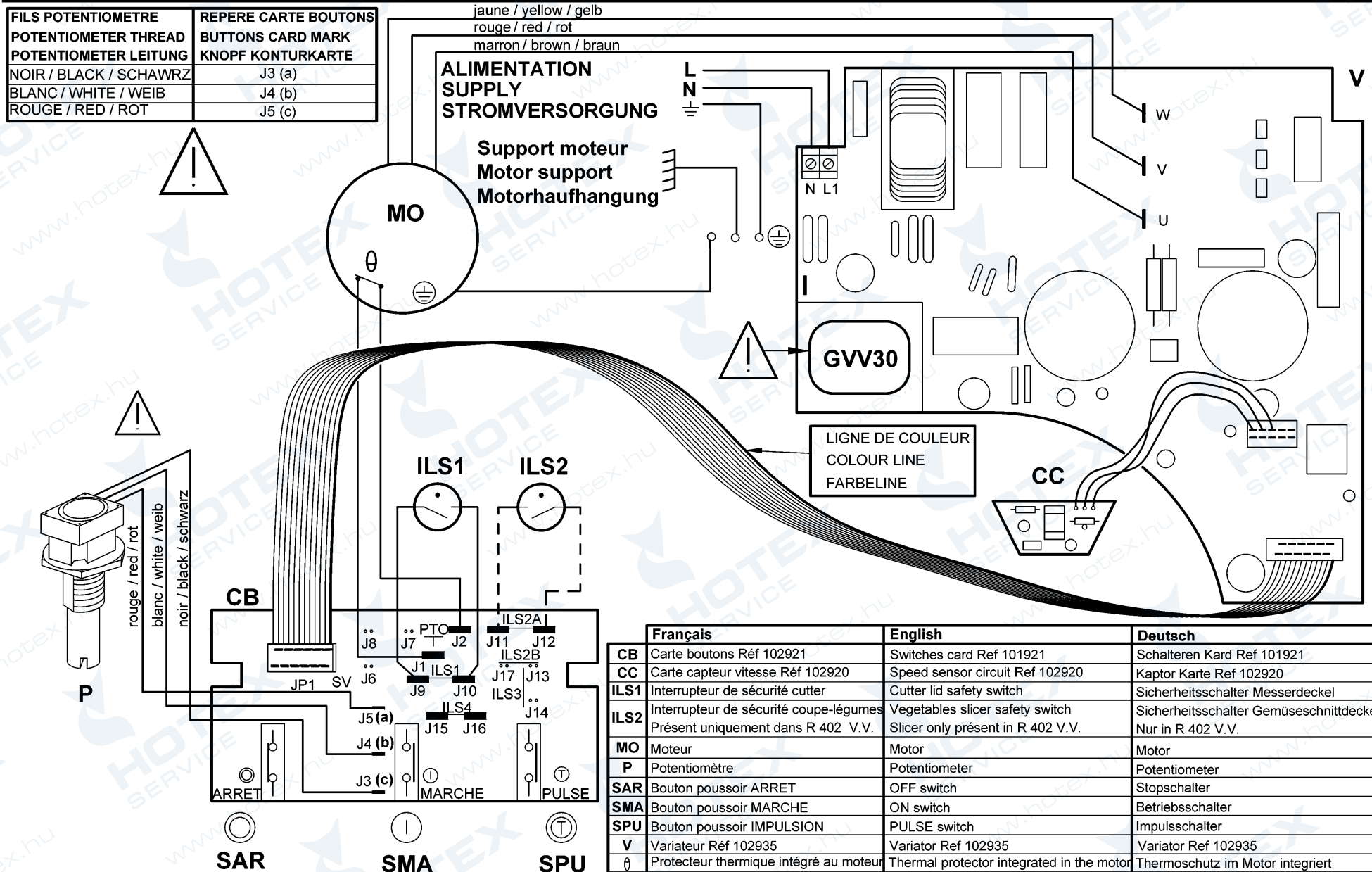
# R 4 V.V. - Blixer 4 V.V. - R 402 V.V.

200-240V/50-60Hz 1~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD





**robot coupe®**

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We reserve the right to alter at any time without notice the technical specifications of this appliance.  
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