

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-COUCPE S.N.C., LIMITED WARRANTY

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

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

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUCPE 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-COUCPE 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-COUCPE 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-COUCPE 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 ²) | 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 unplug 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-COUCPE 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.

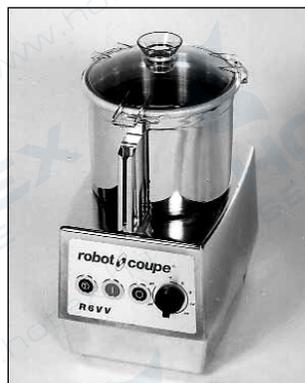
2) Turn the bowl to the right until it locks.



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) |
|-------------------------------|---|--|--------------------------------|-------------------------------|
| CHOP | | | | |
| • MEAT | | | | |
| Hamburger/steak tartare | 1,5 | 2 | 1200/1500 | 3 |
| Sausagemeat/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 |
| EMULSIFY | | | | |
| Mayonnaise/aïloli/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) |
|------------------------------|---|--|--------------------------------|-------------------------------|
| KNEAD | | | | |
| 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 |
| GRIND | | | | |
| 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

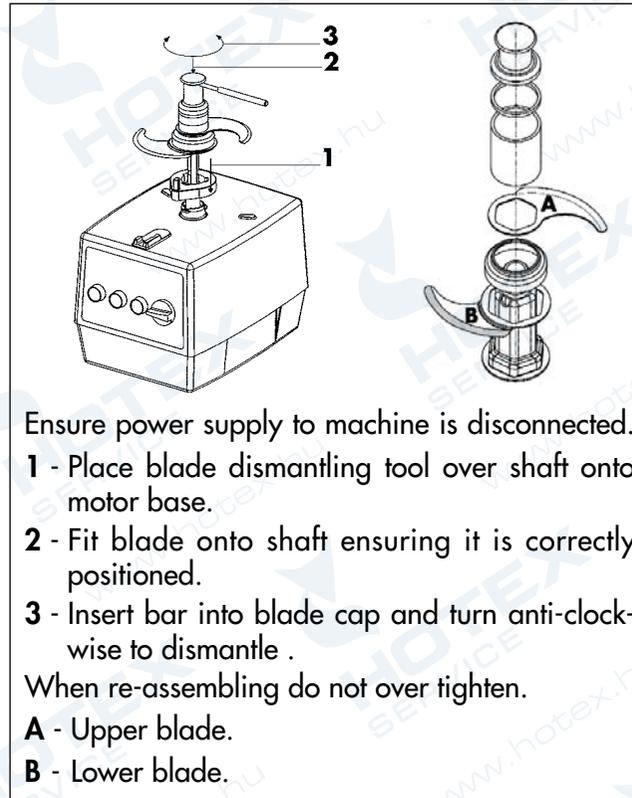
The stainless steel blade of R 6 - R 6 V.V. is easy to dismantle and to clean.

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.

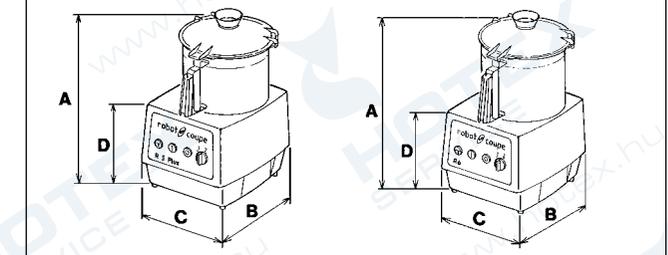
TECHNICAL SPECIFICATIONS

• 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 | | 750 | 230 V=4.4 400 V=2.5 |
| | | 3000 | 1200 | 230 V=7.0 400 V=4.0 |
| 400 V / 50 Hz | 1500 | | 750 | 2.7 |
| | | 3000 | 1200 | 3.4 |
| 220 V / 60 Hz | 1800 | | 750 | 4.7 |
| | | 3600 | 1200 | 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 | | 800 | 230 V=4.4 400 V=2.5 |
| | | 3000 | 1300 | 230 V=7.0 400 V=4.0 |
| 400 V / 50 Hz | 1500 | | 800 | 2.7 |
| | | 3000 | 1300 | 3.4 |
| 220 V / 60 Hz | 1800 | | 800 | 4.7 |
| | | 3600 | 1300 | 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.

| | |
|---|----------------------|
|  | W A R N I N G |
| 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

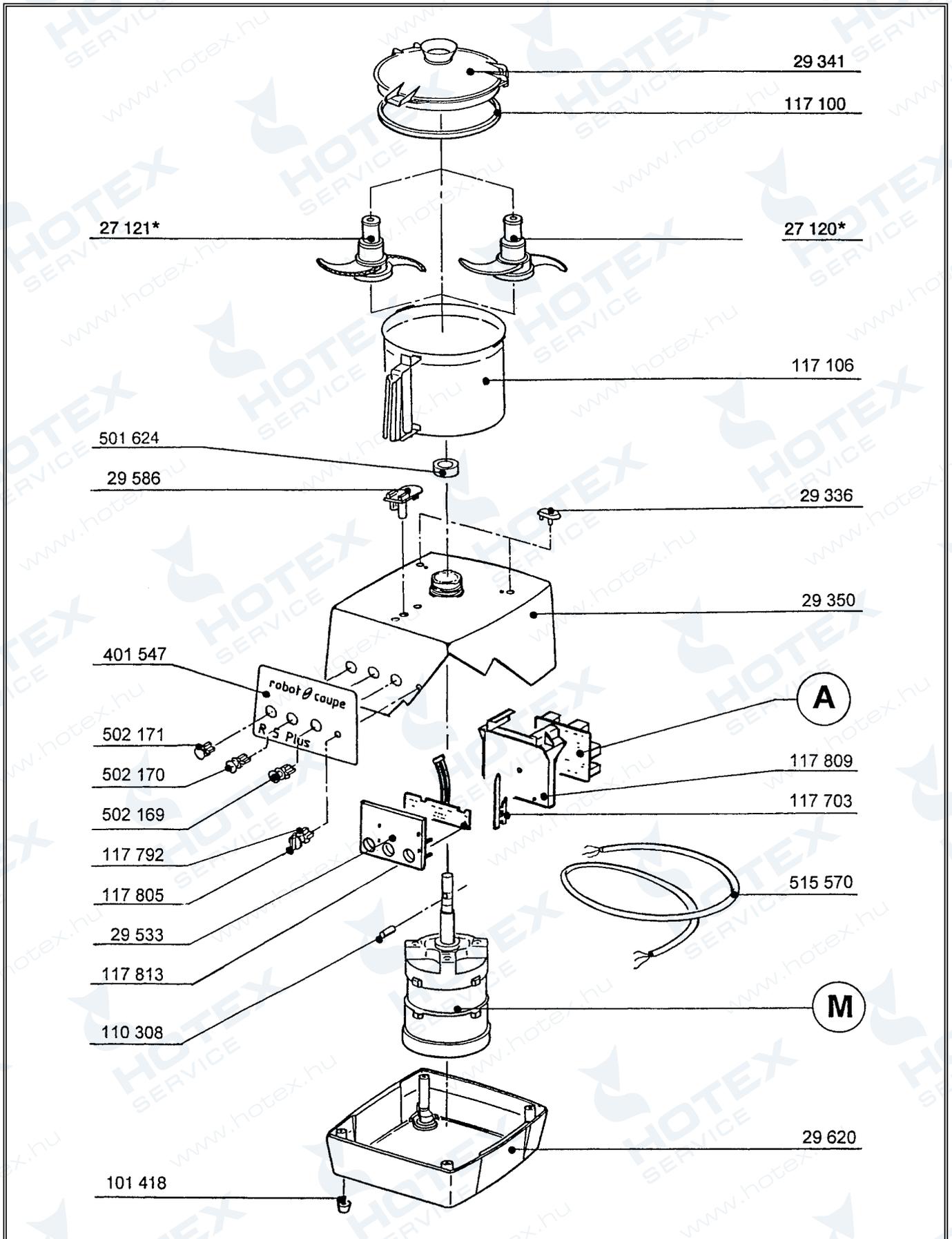
MACHINES IN COMPLIANCE WITH:

- 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

robot coupe®**R 5 A Plus TRI**

02/2000

A

PLATINE / CIRCUIT BOARD

M

MOTEUR / MOTOR

| REFERENCE | DESIGNATION | | | |
|-----------|----------------------|-----|-------------------------|---------|
| 27 120* | COUTEAU LISSE | / | COMPLETE STRAIGHT BLADE | |
| 27 121* | COUTEAU 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

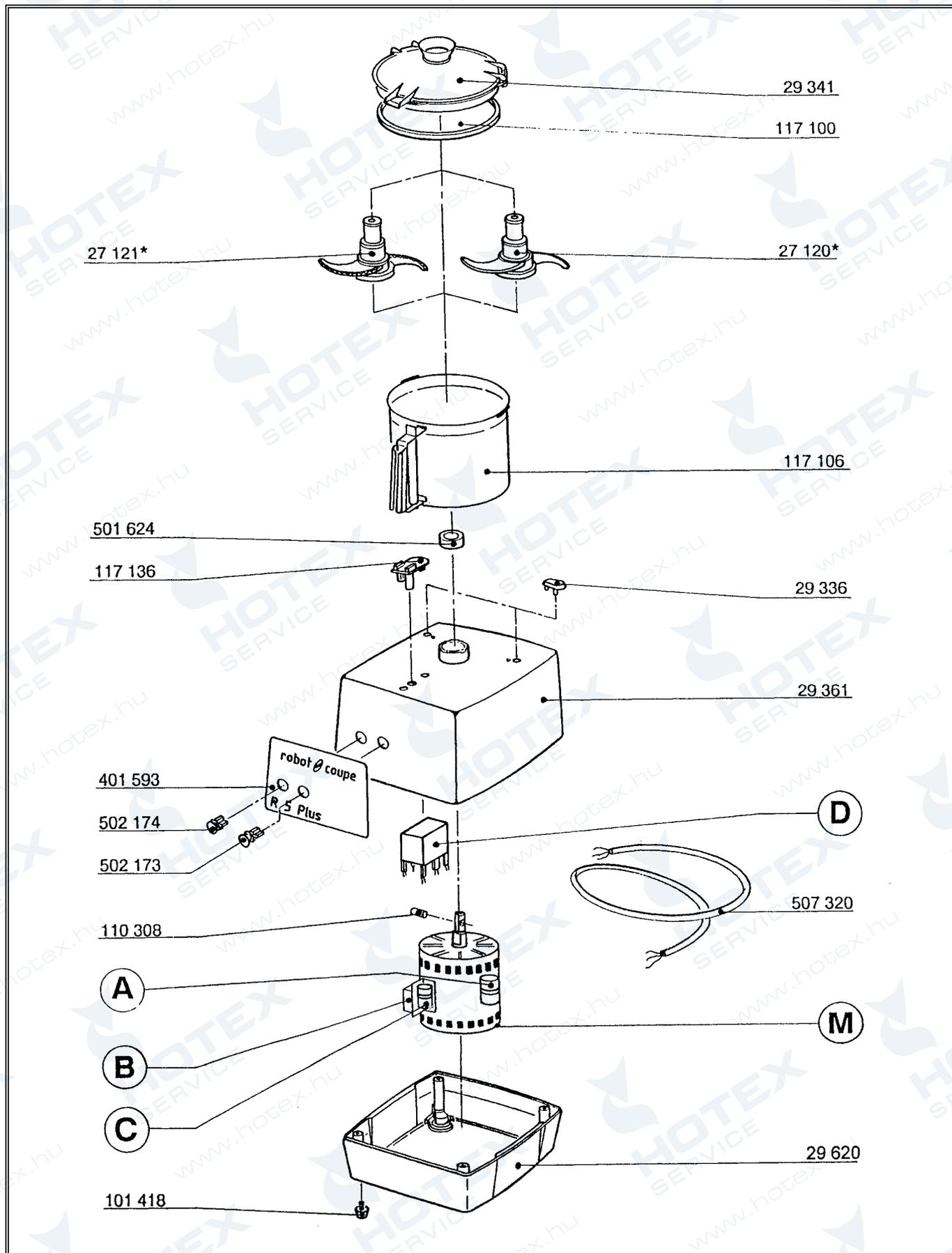
MAJ : 02/2000

a

robot coupe®

R 5 A Plus MONO

03/1999



* 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 CUVE | / | 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 | CUVE 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

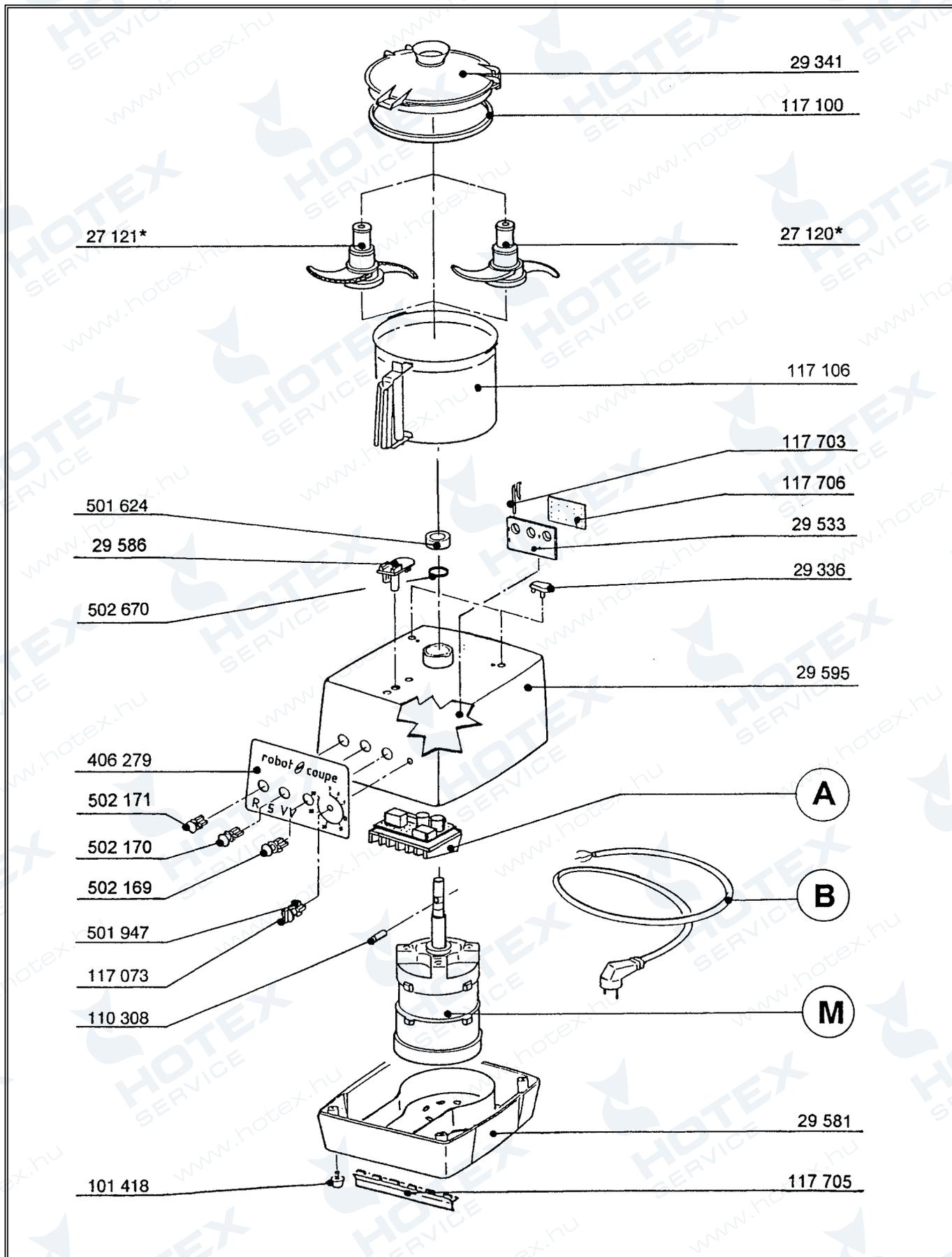
D

| | | | | | | | |
|--------|---------|---------|----|---------|---------|---------|---------|
| 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 |

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

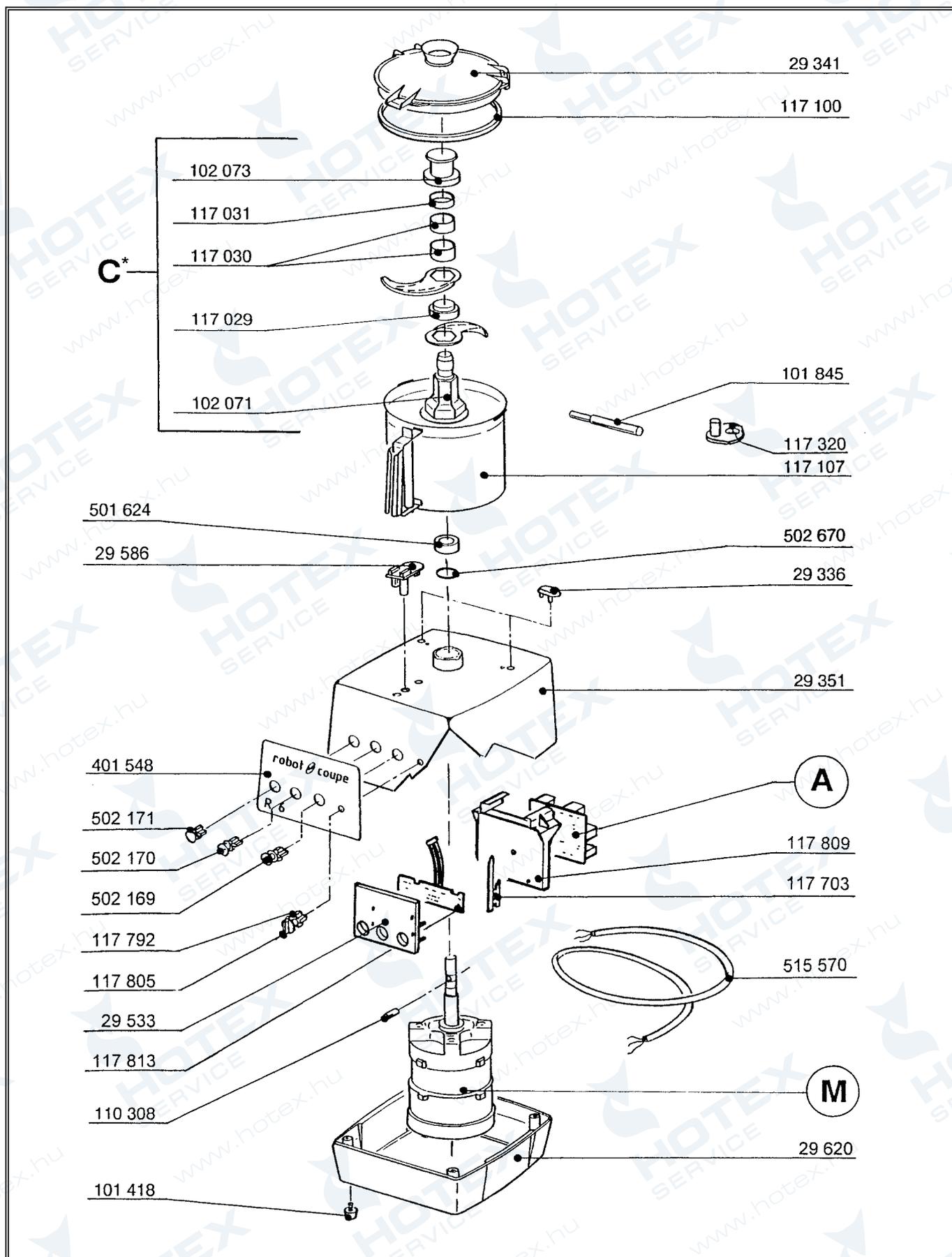
02/2000

| N° | M | V | Hz | A | 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 |

robot coupe®

R 6 A

03/1999



* voir tarif machines / See export price list

| A | PLATINE | / | CIRCUIT BOARD |
|-----------|----------------------|--|---|
| M | MOTEUR | / | MOTOR |
| REFERENCE | DESIGNATION | | |
| C | 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

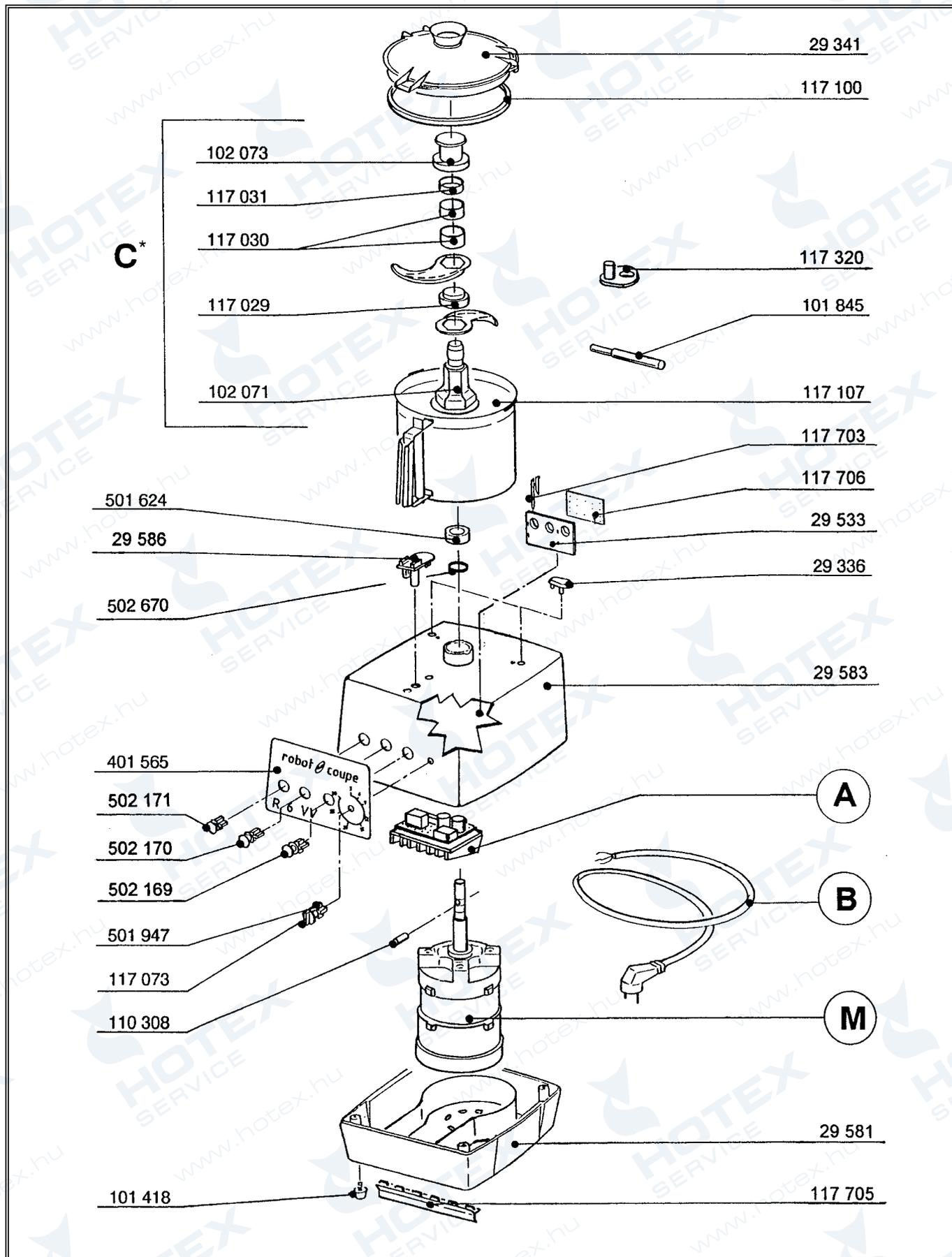
03/1999

| 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

C*

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

| N° | M | V | Hz | A | 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 |

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

SCHEMA ELECTRIQUE
ELECTRIC DIAGRAM

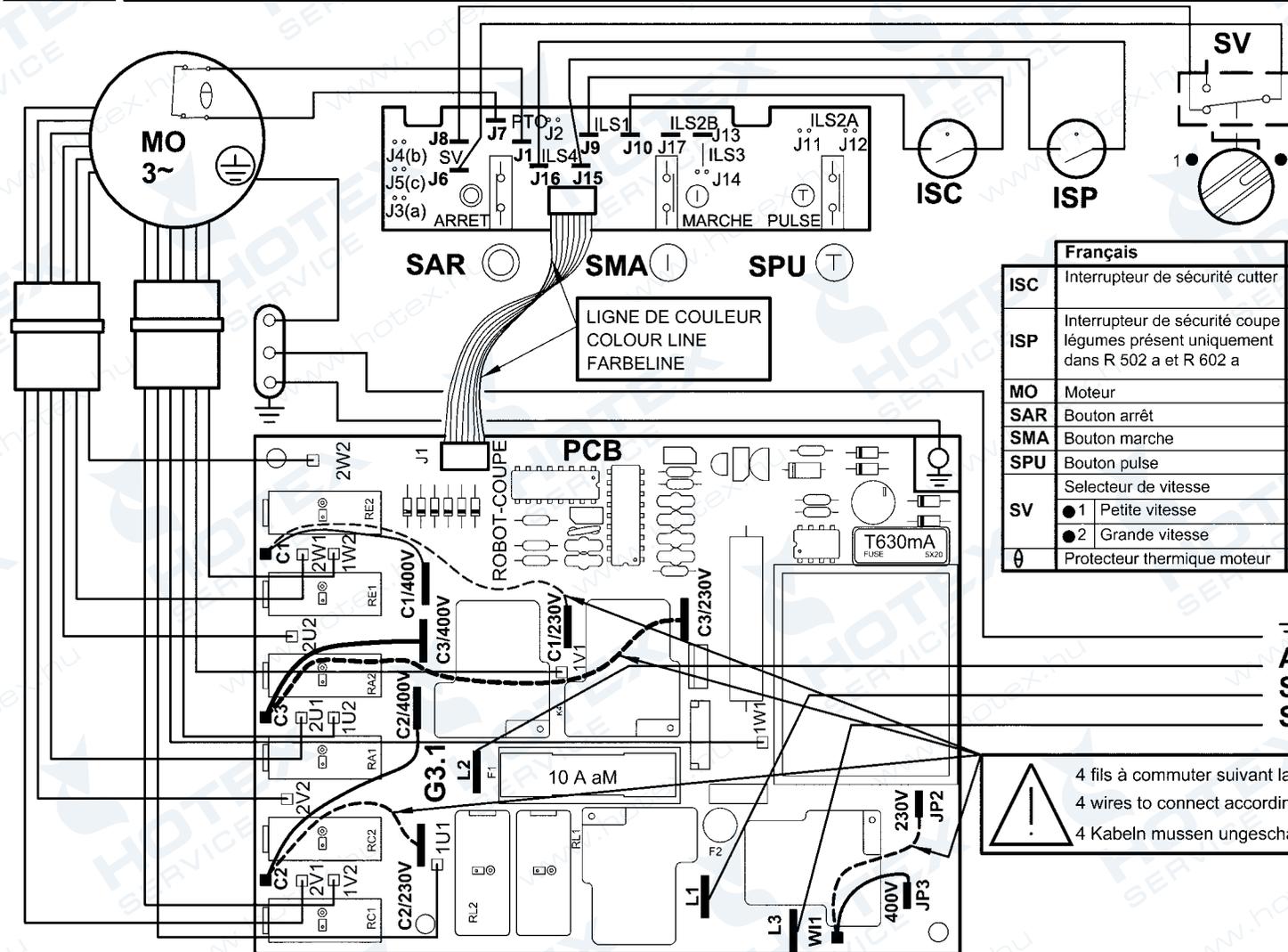
230/400V-50Hz 3~

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.

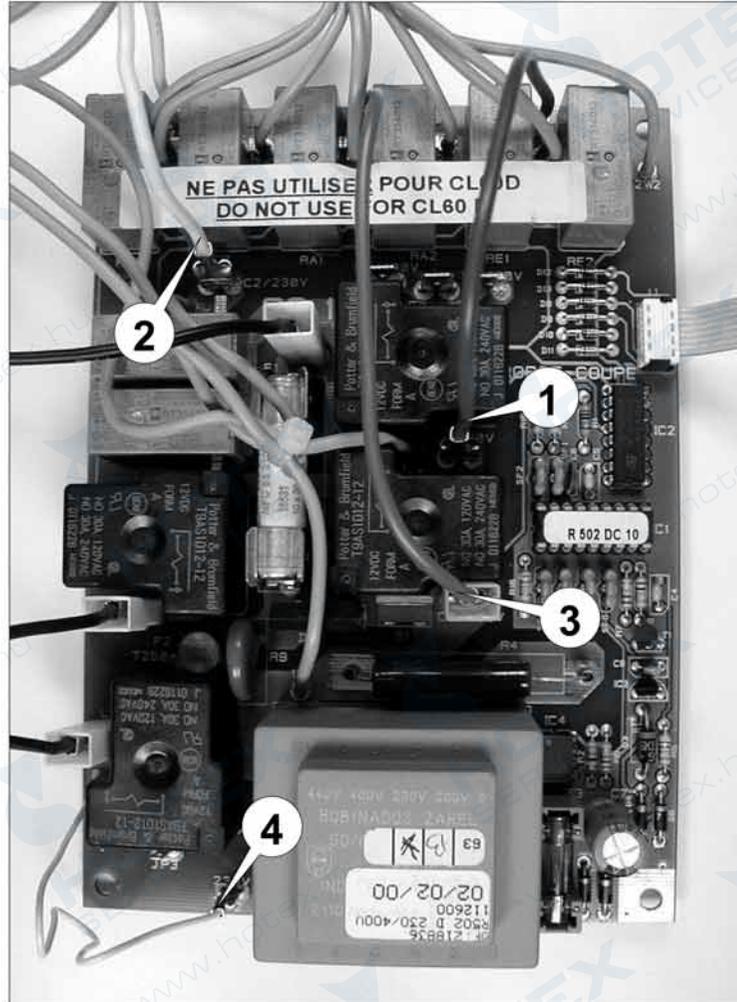
Blixer 5A Plus - R 5A Plus - R 6A - R 502D - R 602D

230/400V - 50Hz - 3~

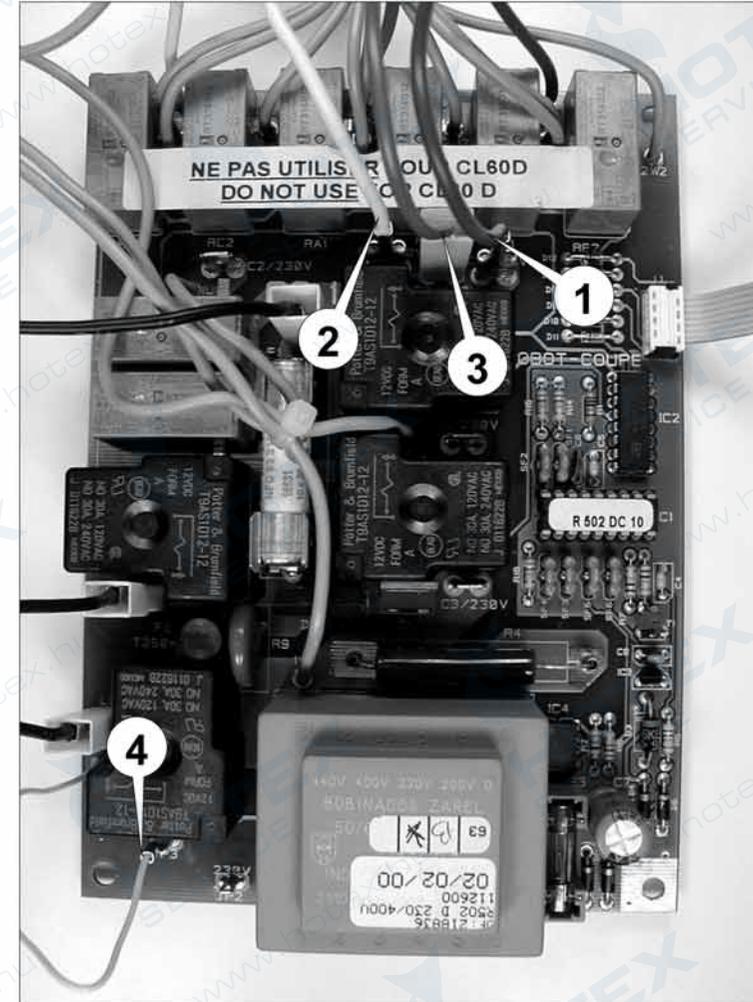
ATTENTION : Il y a 4 fils à connecter suivant la tension d'alimentation.

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

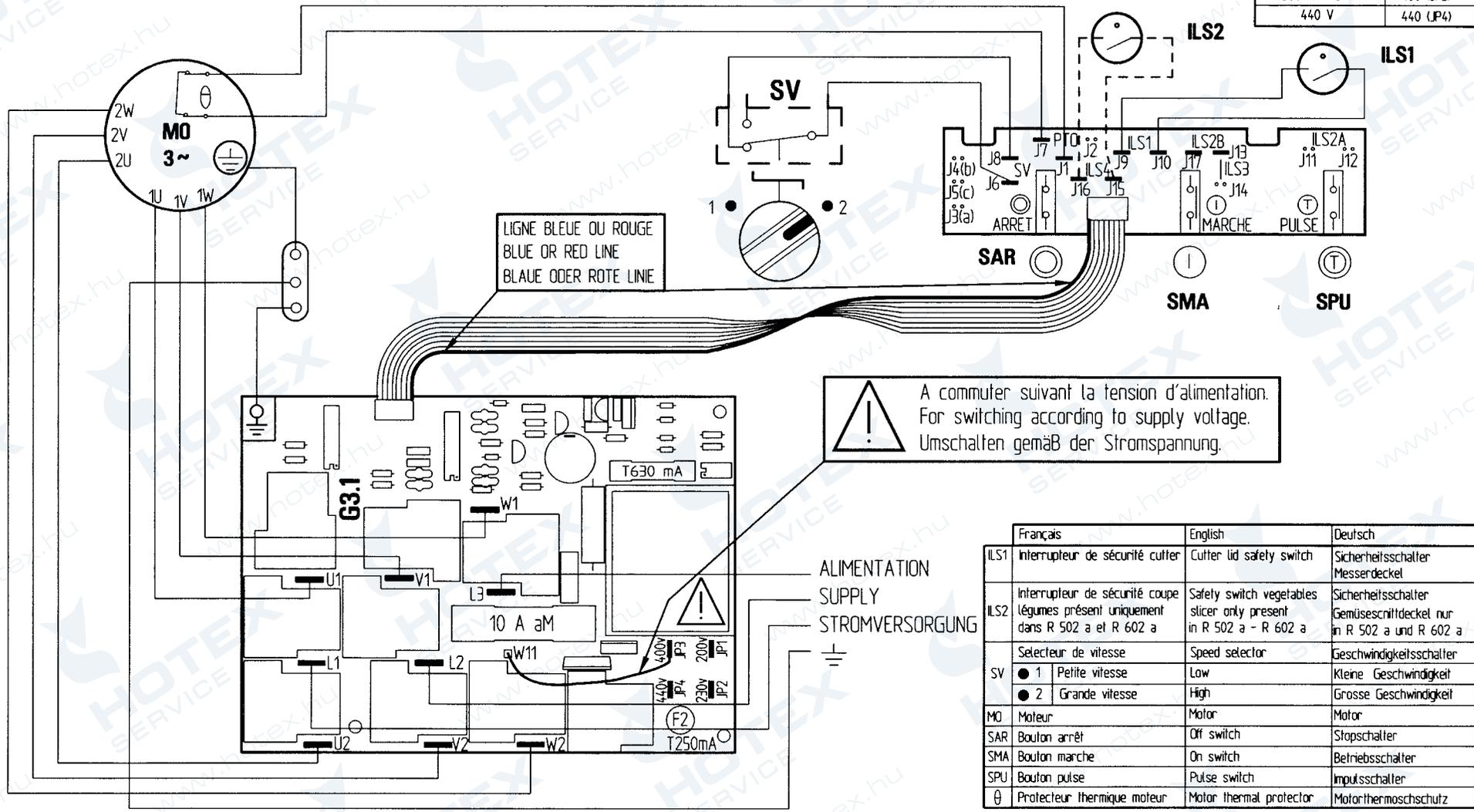
ELECTRIC DIAGRAM

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) |



! A commuter suivant la tension d'alimentation.
 For switching according to supply voltage.
 Umschalten gemäß der Stromspannung.

| | 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 |
| | Selecteur de vitesse | Speed selector | Geschwindigkeitsschalter |
| SV | ● 1 Petite vitesse | Low | Kleine Geschwindigkeit |
| | ● 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 |
| theta | Protecteur thermique moteur | Motor thermal protector | Motorthermoschutz |

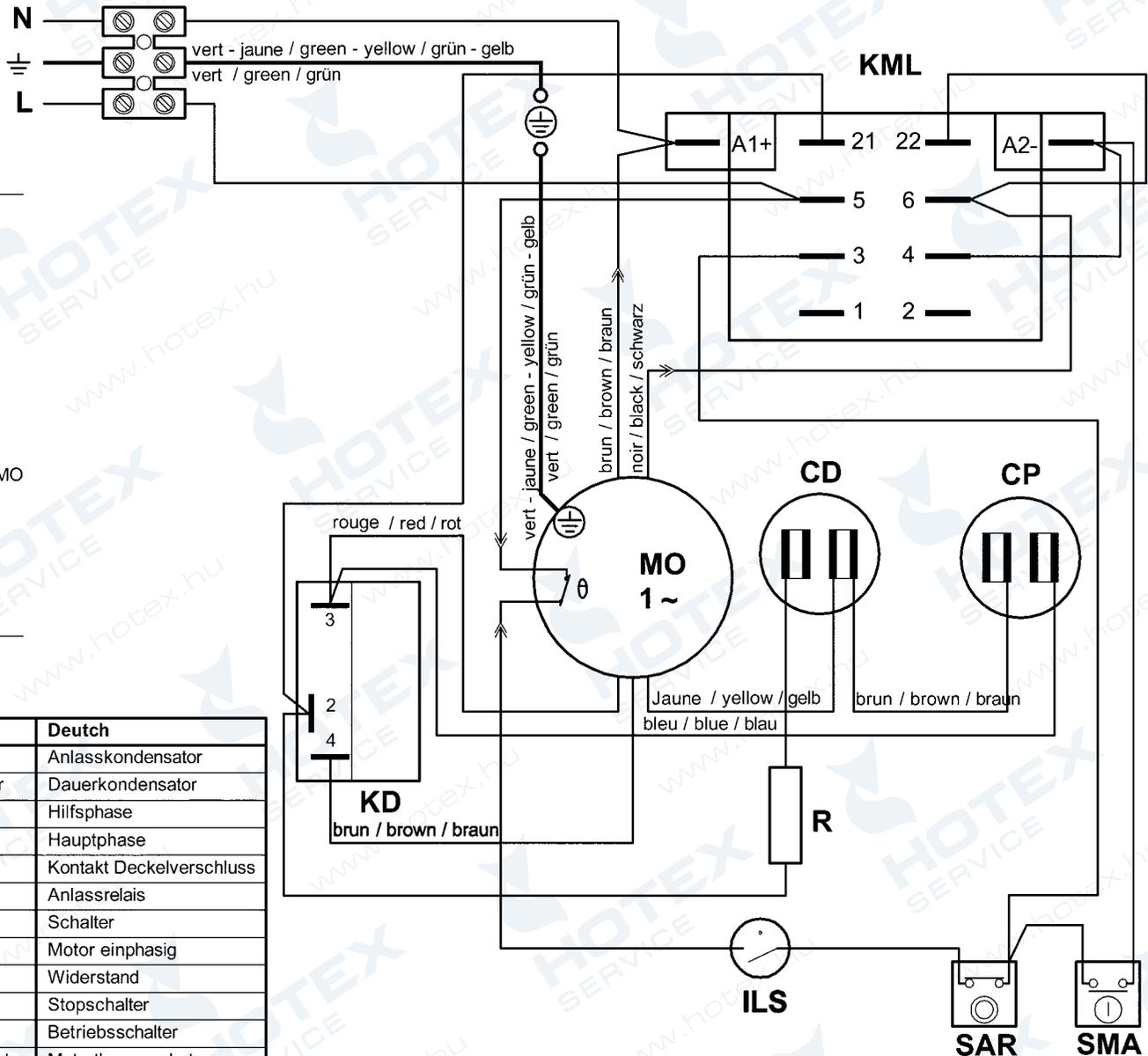
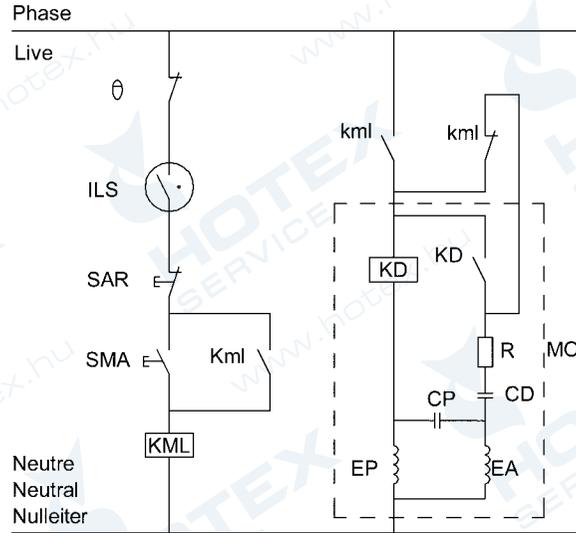
N° 406150 a

MAJ : 01/2000

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

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

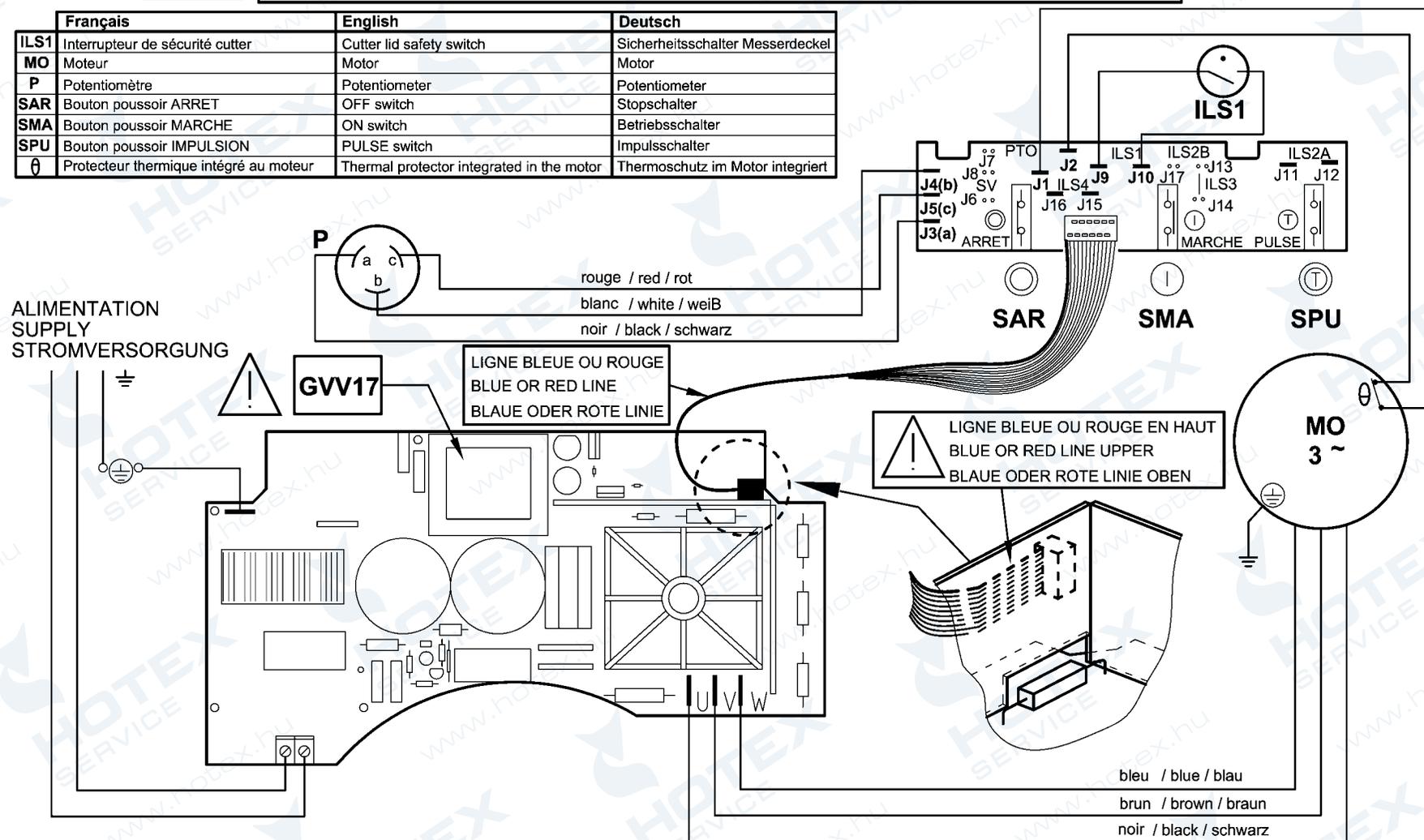
ELECTRIC DIAGRAM

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 |
|------|--|---|----------------------------------|
| 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 |



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

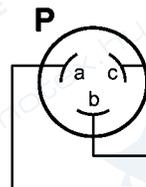
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



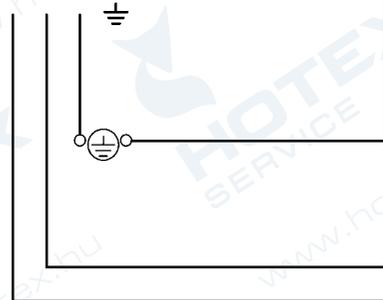
Important : Vérifier le sens de rotation de l'outil (anti-horaire) si nécessaire inverser 2 fils du moteur.
Cautions : Check the tool's rotation sense (anti-time) if necessary revers 2 motor wires.
Wichtiger Hinweis : Sinn Umdrehung von der Werkzeug unbedingt (anti-Stundlich) Notwendig zwei Leitung dor 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 MARCHÉ | ON switch | Betriebsschalter |
| SPU | Bouton poussoir IMPULSION | PULSE switch | Impulsschalter |
| ⊕ | Protecteur thermique intégré au moteur | Thermal protector integrated in the motor | Thermoschutz im Motor integriert |



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

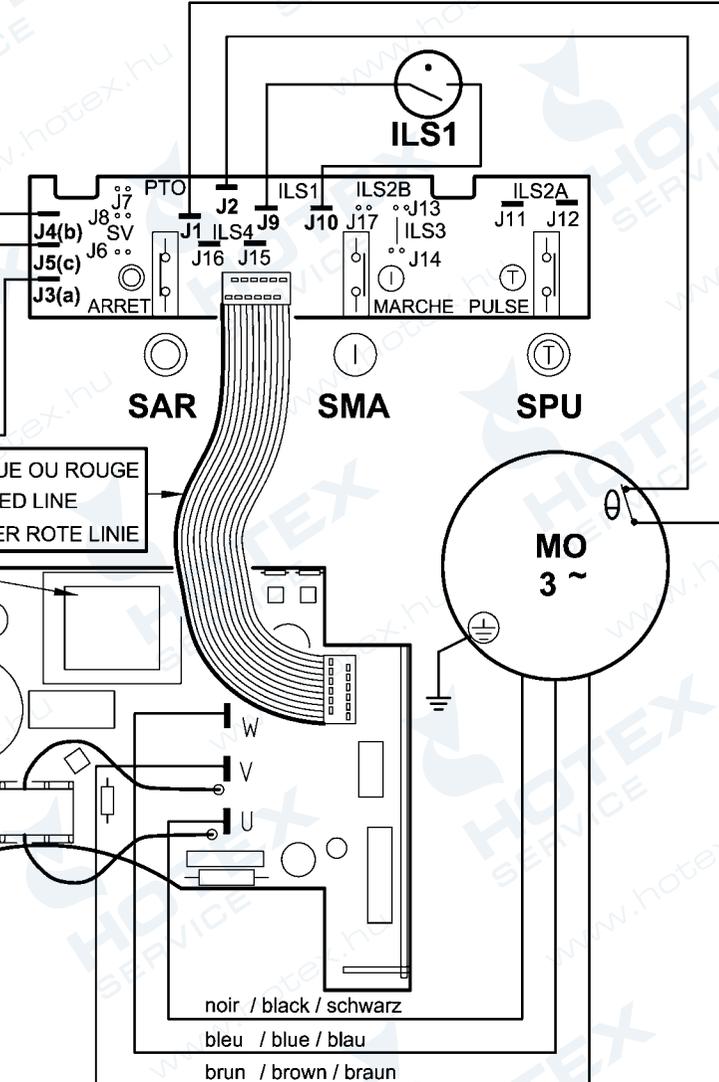
ALIMENTATION
 SUPPLY
 STROMVERSORGUNG



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

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.