

robot coupe®



R 502 E • R 502 V.V. E • R 652 • R 652 V.V.

robot  ***coupe***®

OPERATING INSTRUCTIONS

We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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R 502 E • R 502 V.V. E • R 652 • R 652 V.V.

DECLARATION OF CONFORMITY

Robot-Coupe SNC :

Declares that the machines identified by their type above, comply with:

- The essential requirements of the following European directives and with the corresponding national regulations:
 - Directive "Machinery" 2006/42/CE,
 - Directive "Low voltage" 2006/95/CE,
 - Directive "Electromagnetic compatibility" 2004/108/CE,
 - Regulation (EC) n°1935/2004 "Materials and articles intended to come into contact with food",
 - Regulation (EU) n°10/2011 "Plastic materials and articles intended to come into contact with food",
 - Directive "Reduction of Hazardous Substances (RoHS) 2002/95/CE,
 - Directive "WEEE" 2002/96/CE,
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:

- EN 12100 -1 & 2 - 2004: Safety of machinery – General principles for design,
- EN 60204-1 -2006: Safety of machinery – Electrical equipment of machines,
- EN 12852: Food Processors and Blenders,
- EN 1678-1998: Vegetable Cutting Machines,
- EN 454: Blender-Mixers,
- EN 12853: Hand-held Blenders and Whisks (stick blenders),
- EN 14655: Bread Slicers,
- EN 13208: Vegetable Preparation Machines,
- EN 13621 : Salad Spinners,
- EN 60529-2000: Degrees of protection,
 - IP 55 55 for the electrical controls,
 - IP 34 for the machines.

Signed at Montceau en Bourgogne on February 19, 2013

Alain NODET
The Manager



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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 502 V.V. R 652 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.
- With the three-phased version, always check that the blade rotates in an anti-clockwise direction.

HANDLING

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

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 7) and make sure that all the attachments are correctly positioned.

USE

- 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.
- Never switch the appliance on while it is empty.

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 BOWL CUTTER / VEGETABLE PREPARATION ATTACHMENT

R 502 • R 502 V.V. • R 652 • R 652 V.V.

The food processor is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

The food processor consists of a bowl cutter and vegetable preparation attachment. In cutter mode, this machine can be used to process meat, vegetables, fine stuffing, mousse, grinding, kneading, ... in less than 5 minutes for even the longest tasks.

In the vegetable preparation version, the device has a wide range of discs for slicing, grating, julienne, dicing and French fries.

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.

We place special emphasis on those actions which cause the machine to stop.

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.

! W A R N I N G

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

Three phase R 502 • R 652

The R 502/R 652 come with different types of motor: 230 x 400 V switchable / 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-COUPE 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 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
 the ❷ and the ❸

Single phase R 502 V.V. • R 652 V.V. (Variable speed)

The R 502 V.V. and R 652 V.V. models are available with a single phase motor: + 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 502 • R 652: Speed selector = 750 or 1,500 rpm.
R 502 V.V. • R 652 V.V.: Speed variation **for cutter bowl** from 300 to 3,500 rpm. **for vegetable preparation** from 300 to 1,000 rpm.

ASSEMBLY

• BOWL CUTTER ATTACHMENT

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.

For the R 502 and R 652 models, in cutter version, place the speed selector on the blade drawing in order to operate at 1,500 rpm. For the R 502 V.V. and R 652 V.V. models, the electronic speed variation automatically selects the permitted speed range, which varies between 300 to 3,500 rpm.

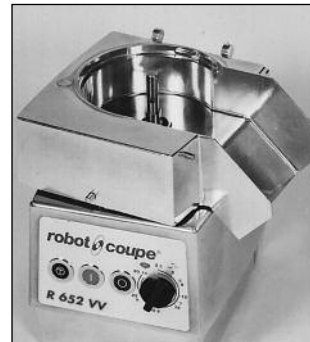
• VEGETABLE PREPARATION ATTACHMENT

The vegetable slicer attachment comprises of two removable parts: the vegetable cutter bowl and lid.

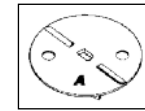


1) With the motor base unit facing your, fit the vegetable cutter bowl onto the motor base unit so that the bowl juts out slightly on the left, with the injection cuter on your right.

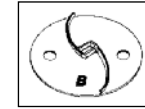
2) Turn the bowl to the right, until it locks. In order to dismount this vegetable preparation bowl, we only need to push on the stainless steel button.



3) Fit the white plastic sling plate onto the motor shaft and check that it is correctly positioned at the bottom of the bowl.

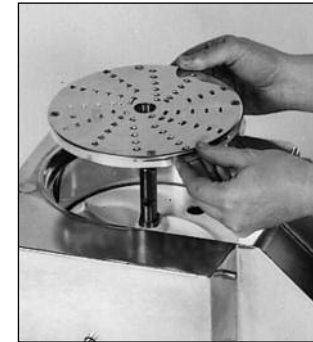


SIDE A facing upwards (low ejection rib) for any vegetables or citrus fruit which require careful handling (tomatoes, mushrooms...).



SIDE B facing upwards (high ejection rib) for all other types of fruit or vegetables.

4) Position your chosen disc:



a) **If you have opted for a slicing, grating or julienne disc:**

position the disc on the motorshaft. To ensure that it is correctly positioned, turn it in a clockwise direction.

b) **You have chosen a dicing unit:**

i.e. a grid and a special slicing disc for diced vegetables.

Slicing discs and dicing grids can be mounted in the following combinations:

Slicer \ Dicing grid	5 x 5 mm	8 x 8 mm	10 x 10 mm	14 x 14 mm	20 x 20 mm	25 x 25 mm
5 mm	•					
8 mm		•				
10 mm			•			
14 mm				•		
20 mm					•	
25 mm						•

The combinations in the shaded areas can be supplied on request.



Place the dicing grid in the bowl of the vegetable processor.

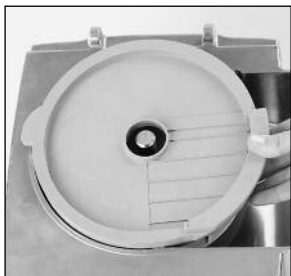
Make sure that the spur on the grid is fully engaged in the locking slot of the motor base.

Next, fit the corresponding slicing disc (straight-edged blade) and rotate in a clockwise direction to ensure that it is correctly positioned.



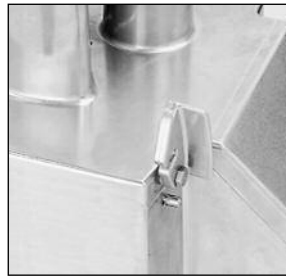
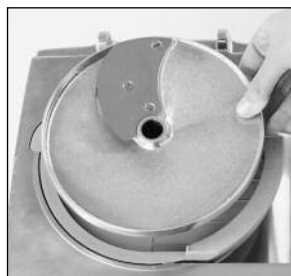
c) If you want to use the French fries potatoes cutting equipment:

This equipment comprises a French fries grid and a special French fries slicing disc.



Position the French fries grid in the vegetable preparation bowl. Check that it is correctly positioned with the French fries plate positioned at the outlet.

Next fit the appropriate slicing disc and rotate in a clockwise direction to check that it is correctly positioned.



5) Position the head of the vegetable preparation machine on the motor-shaft. The fastening hook should now be facing you, on your right.



6) Slip the hinge pin into the locations provided at the back of the motor unit. Next fit the lid securely onto the motor base using the fastening hook. The device is now ready to use.

When using the models R 502 and R 652 with the Vegetable Preparation Attachment the motor will only run at the low speed, 750 rpm. Changing the speed selector to high speed will have no effect. This is to ensure the best end result for your products. For the R 502 V.V. and R 652 V.V. models, the speed variation selects automatically the permitted speed range, which varies between 300 and 1,000 rpm.

TO CHANGE THE DISC:



1) With the motor unit facing you, use your right hand to undo the aluminum fastening hook which holds the vegetable preparation head on the motor unit.



Lift the vegetable preparation head, tilting it back to release the bowl.

2) Remove the disc by lifting it from underneath using the hub and if necessary, turn in an anti-clockwise direction to release.

In the case of dicing or French fries cutting equipment, you should pull out the grid and disc assembly in one go. The discharge plate can then be removed by means of the two holes. Then pull out the discharge plate with the aid of the two holes.

3) When fitting dicing equipment, we recommend that you clean the inside of the bowl with a damp cloth or sponge, particularly the part onto which the grid is to be fitted.

Always use a clean grid.

4) Fit the discharge plate, disc or dicing equipment as indicated in "assembly procedures" in points (1 and 2).

5) Close the lid of the vegetable preparation machine and lock onto the motor unit using the fastening hook.



USE AND EXAMPLES

• BOWL CUTTER ATTACHMENT

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	R 502 R 502 V.V. Max processing quantity (kg)	R 652 R 652 V.V. Max processing quantity (kg)	R 502 V.V. R 652 V.V. suggested speed (Rpm)	Processing time (mn)
CHOP				
• 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	4
• FISH				
Brandade	2.5	3	3000	5
Terrine	2.5	3	3000	5
• VEGETABLES				
Garlic / parsley / onion / shallots	0.5 / 1	0.5 / 1.5	1500/2000	3
Soup / purées	2	3	2500/3000	4
• FRUIT				
Compotes / purées	2	3	2500/3000	4
EMULSIFY				
Mayonnaise / aïoli / rémoulade	3	3.5	600/1500	3
Hollandaise / béarnaise	2	3	600/1500	5
Snail or salmon butter	2	2.5	600/1500	4
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
MIX				
			300/600	

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.

• VEGETABLE PREPARATION ATTACHMENT

The vegetable preparation attachment consists of two hoppers:

- **one large hopper** for cutting vegetables such as cabbage, celeriac, etc.
- **a cylindrical hopper** for long vegetables and high-precision cutting.

For optimum cutting, use this section as a guide.

HOW TO USE THE LARGE HOPPER

- Raise the lever and release the hopper opening.
- Fill hopper with vegetables.
- Replace the lever at the base of the hopper.
- Start to press the lever, switch on machine and maintain pressure until there are no vegetables left in the hopper.

HOW TO USE THE CYLINDRICAL HOPPER

- Fill hopper with vegetables.
- Start to press the button and switch on machine.
- maintain pressure until all the vegetables have been processed.

SLICERS	
S 0,6	amands
S 0,8	cabbage
S 1	carrot / cabbage / cucumber / onion / potato / leek
S 2 / S 3	lemon / carrot / mushroom / cabbage / potato / cucumber / courgette / onion / leek / bell pepper
S 4 / S 5	courgette / beetroot / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
S 8 / S 10	courgette / potato / courgette / carrot
S 1 4	potato / courgette / carrot
S 4 mm	cooked potatoes
S 6 mm	cooked potatoes

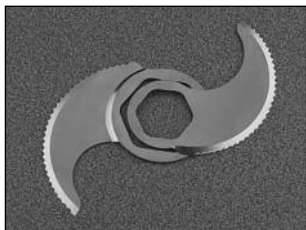
 RIPPLE CUT SUCER	
R 2	beetroot / potato / carrot / courgette
R 3	beetroot / potato / carrot / courgette
R 5	beetroot / potato / carrot / courgette
GRATER	
G 1,5	celeriac / cheese
G 2	carrot / celeriac / cheese
G 3	carrot
G 5	cabbage / cheese
G 7	cabbage / cheese
G 9	cabbage / cheese Parmesan/chocolate Radish
JULIENNE	
J 1x8	carrot / celeriac / potato / courgette
J 2x2	carrot / celeriac / potato
J 2x4	carrot / beetroot / courgette / potato
J 2x6	carrot / beetroot / courgette / potato
J 2x10	carrot / beetroot / courgette / potato / celeriac
J 4x4	eggplant / beetroot / courgette / potato
J 6x6	eggplant / beetroot / celeriac / courgette / potato
J 8x8	celeriac / potato
DICE	
D 5x5	carrot / courgette / cucumber / celeriac
D 8x8	potato / carrot / courgette / beetroot
D 10x10	potato / carrot / courgette / beetroot / turnip / onion / apple
D 14x14	potato / carrot / courgette / turnip / celeriac
FRENCH FRIES	
F 8x8	potato
F 10x10	potato
F 10x16	potato

OPTIONS



For the R 502 and R 502 V.V. models, serrated and fine-serrated blades are available as optional extras.

For the R 652 and R 652 V.V. models, serrated and fine-serrated blades are available as optional extras.



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.

• BOWL CUTTER ATTACHMENT

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.

• VEGETABLE PREPARATION ATTACHMENT

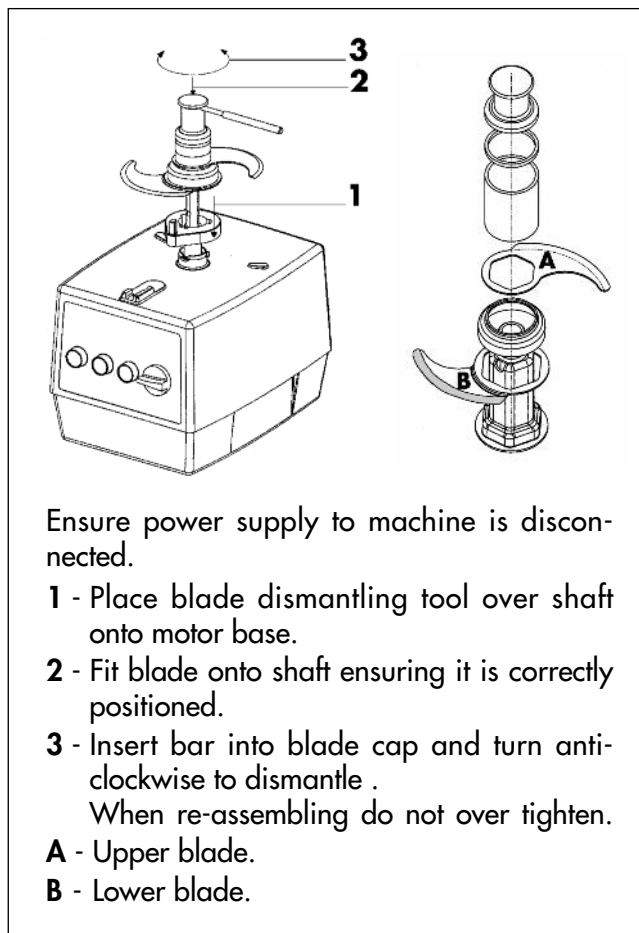
Remove each of the parts, i.e.: the lid, disc, sling plate and bowl by pushing the stainless steel button and clean.

Diswashers are best avoided especially for the lid. Instead we recommend that you clean the machine by hand, using washing-up liquid.

If you do use a dishwasher, we suggest that you use a detergent designed specially for aluminum.

• BLADE

The stainless steel blade of R 652 - R 652 V.V. is easy to dismantle and to clean.



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.

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

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.

• BLADES, COMBS AND GRATERS

That blades on the slicing discs, the combs on the julienne discs and the graters are all wearing parts, which have to be changed every so often to ensure high quality cutting.

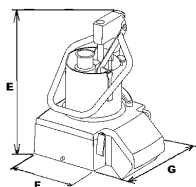
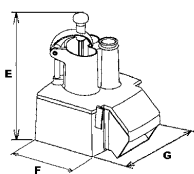
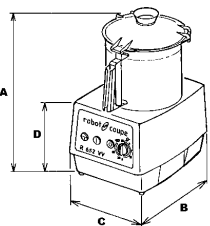
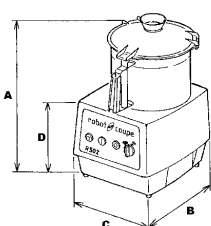
TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
R 502 (without disc)	30 kg	34 kg
R 502 V.V. (without disc)	32 kg	36 kg
R 652 (without disc)	31 kg	35 kg
R 652 V.V. (without disc)	33 kg	37 kg

• DIMENSIONS (in mm)

	A	B	C	D	E	F	G
R 502 / R 502 V.V.	480	350	280	265	400	355	300
R 652 / R 652 V.V.	520	350	280	265	440	365	335



• 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

Three-phase machine

Motor	Veg prep speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
230 x 400 V/50 Hz	750	1500	230V=3,1 400V=1,8 230V=3,6 400V=2,1
400 V/50 Hz	750	1500	2,2 2,4
220 V/60 Hz	900	1800	3,6 3,8
380 V/60 Hz	900	1800	2,1 2,2

Single-phase machine R 502 V.V.

Motor	Veg prep speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
230 V/50-60 Hz	300 to 1000	300 to 3500	12

Three-phase machine R 652

Motor	Veg prep speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
230 x 400 V/50 Hz	750	1500	230V=3,1 400V=1,8 230V=3,6 400V=2,1
400 V/50 Hz	750	1500	2,2 2,4
220 V/60 Hz	900	1800	3,6 3,8
380 V/60 Hz	900	1800	2,1 2,2

Single-phase machine R 652 V.V.

Motor	Veg prep speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
230 V/50-60 Hz	300 to 1000	300 to 3500	13

- Power shown on data plate.

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 and discs 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.



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.

Never switch the appliance on while it is empty.

STANDARDS

Consult the declaration of compliance on page 2.

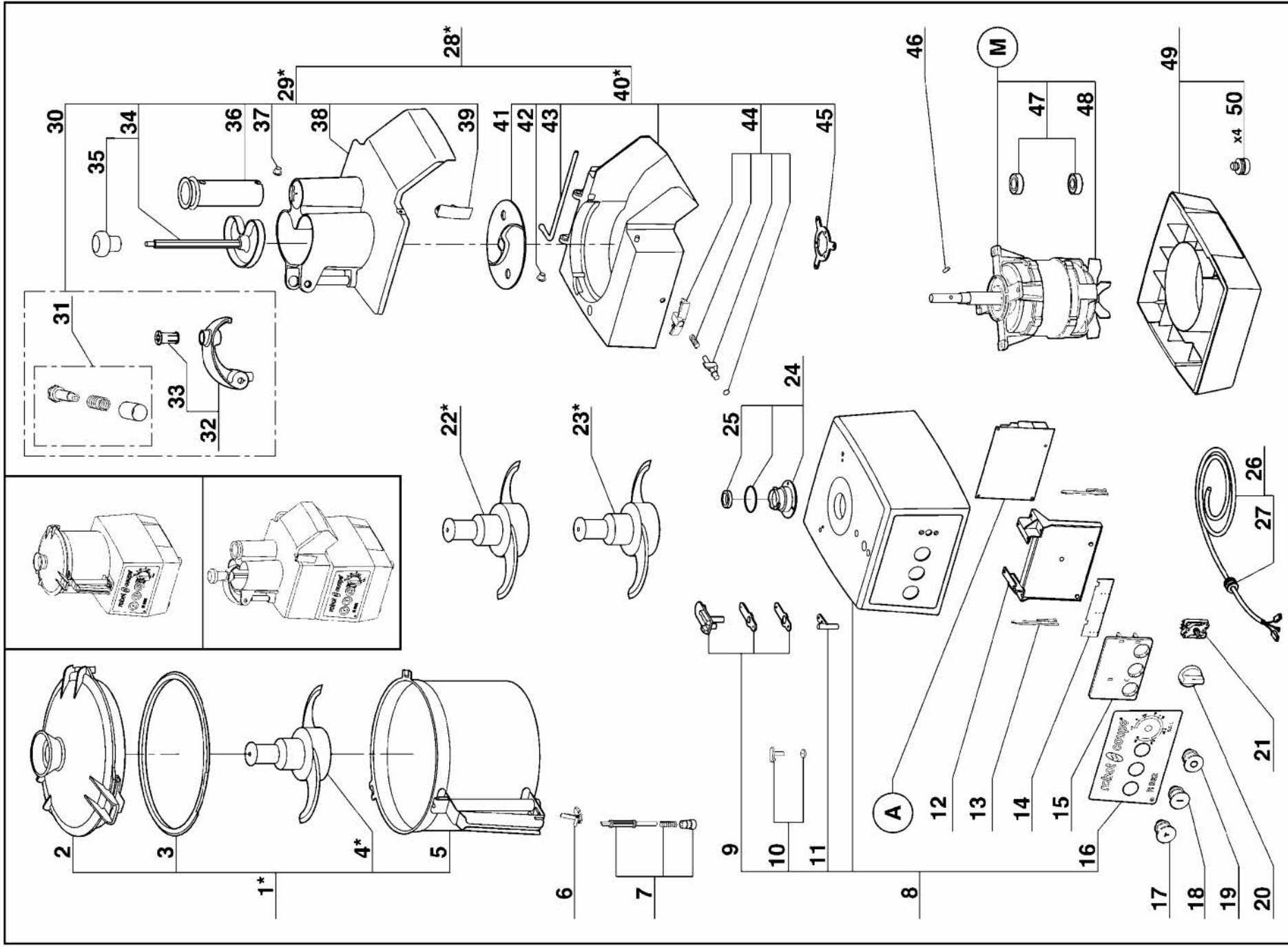
robot  ***coupe***®

TECHNICAL DATA

robotcoupe®

R 502 E

N° de série / Serial number
-477 - - - - -



* Voir tarif machines / See export price list

Maj : 09/2008 REV : a

robotcoupe®**R 502 E**N° de série / Serial number
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Index	Pièce / Part	Désignation	Description
1*	27 127*	CUTTER COMPLET	CUTTER ATTACHMENT
2	29 341	COUVERCLE CUTTER	CUTTER LID
3	117 100	JOINT COUVERCLE	LID SEAL
4*	27 120*	COUVEAU LISSE	COMPLETE STRAIGHT BLADE
5	117 106	CUVE CUTTER	CUTTER BOWL
6	39 827	ENS. GACHETTE CUVE R 502	SPRING CATCH ASSEMBLY
7	39 474	ENS. TIGE SECURITE R 502	SAFETY ROAD ASSEMBLY
8	39 831	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
9	29 586	ENS. ILS CUTTER	REED SWITCH CUTTER ASSEMBLY
10	29 336	ENS. APPUI CUVE	BOWL SUPPORT ASSEMBLY
11	39 277	ENS. ILS COUPE LEGUMES	REED SWITCH VEGETABLE ASSEMBLY
12	117 809	SUPPORT PLATINE	CONTROL BOARD SUPPORT
13	117 703	CLAVETTE	KEY
14	117 813	CARTE BOUTON	CONTROLS PCB
15	29 533	ENS. SUPPORT PLATINE	PCB SUPPORT ASSEMBLY
16	39 818	ENS. PLAQUE FRONTALE	FRONT PLATE ASSEMBLY
17	502 171	BOUTON NOIR	BLACK KNOB
18	502 170	BOUTON VERT	GREEN KNOB
19	502 169	BOUTON ROUGE	RED KNOB
20	117 072	POIGNEE COMMUTATEUR	COMMUTATOR HANDLE
21	117 792	COMMUTATEUR	COMMUTATOR
22*	27 121*	COUVEAU CRANTE	COMPLETE SERRATED BLADE
23*	27 351*	COUVEAU DENTE	FINE SERRATED BLADE
24	39 088	ENS. PORTE JOINT	SEAL SUPPORT ASSEMBLY
25	501 624	BAGUE D'ETANCHEITE	SEAL RING
26	515 570	CABLE D'ALIMENTATION	POWER CORD
27	515 515	PRESSE ETOUPE	STRAIN RELIEF
28*	27 340*	ENS. COUPE LEGUMES COMPLET	VEGETABLE SLICER ATT ASSEMBLY
29*	39 821*	ENS. COUVERCLE COUPE LEGUMES	VEGETABLE LID ASSEMBLY
30	39 824	ENS. GUIDE POUSSOIR + AXE	PUSHER GUIDE + AXLE ASSEMBLY
31	39 704	ENS. AXE DE CHAPPE	GUIDE AXLE ASSEMBLY
32	39 826	ENS. GUIDE POUSSOIR	PUSHER GUIDE ASSEMBLY
33	100 638	BAGUE DE GUIDAGE	PUSHER GUIDE
34	39 701	ENS. POUSSOIR LEGUMES	VEGETABLE PUSHER ASSEMBLY
35	117 452	POMMEAU	HANDLE PUSHER
36	118 324	POUSSOIR CAROTTES	CARROTS PUSHER
37	39 705	ENS. BAGUE EPAULEE	SHOULDERED RING ASSEMBLY
38	39 823	ENS. COUVERCLE COUPE LEGUMES	VEGETABLE SLICER LID ASSEMBLY
39	29 501	ENS. TAQUET D'ACCROCHAGE	CLINCH CLIP ASSEMBLY
40*	39 820*	ENS. CUVE COUPE LEGUMES	VEGETABLE SLICER BOWL ASSEMBLY
41	102 690	DISQUE EVACUATEUR GRIS	GREY SLING PLATE
42	29 058	ENS. BAGUE EPAULEE	SHOULDERED RING ASSEMBLY
43	100 703	ENS. TIGE VERROUILLAGE	LOCKING ROD ASSEMBLY
44	39 834	ENS. PLAQUE DE VERROUILLAGE	VEGETABLE LOCKING PLATE ASSEMBLY
45	118 433	ETOILE ACCROCHAGE	STAR FIXING
46	110 308	GOUPILE AXE MOTEUR	MOTOR SHAFT PIN
47	39 819	ENS. ROULEMENT MOT R 502	BEARING ASSEMBLY
48	105 885	VENTILATEUR	FAN
49	29 581	ENS. SOCLE	BASE ASSEMBLY
50	39 833	PIED GRIS	GREY FOOT

* Voir tarif machines / See export price list

Maj : 09/2008

REV : a

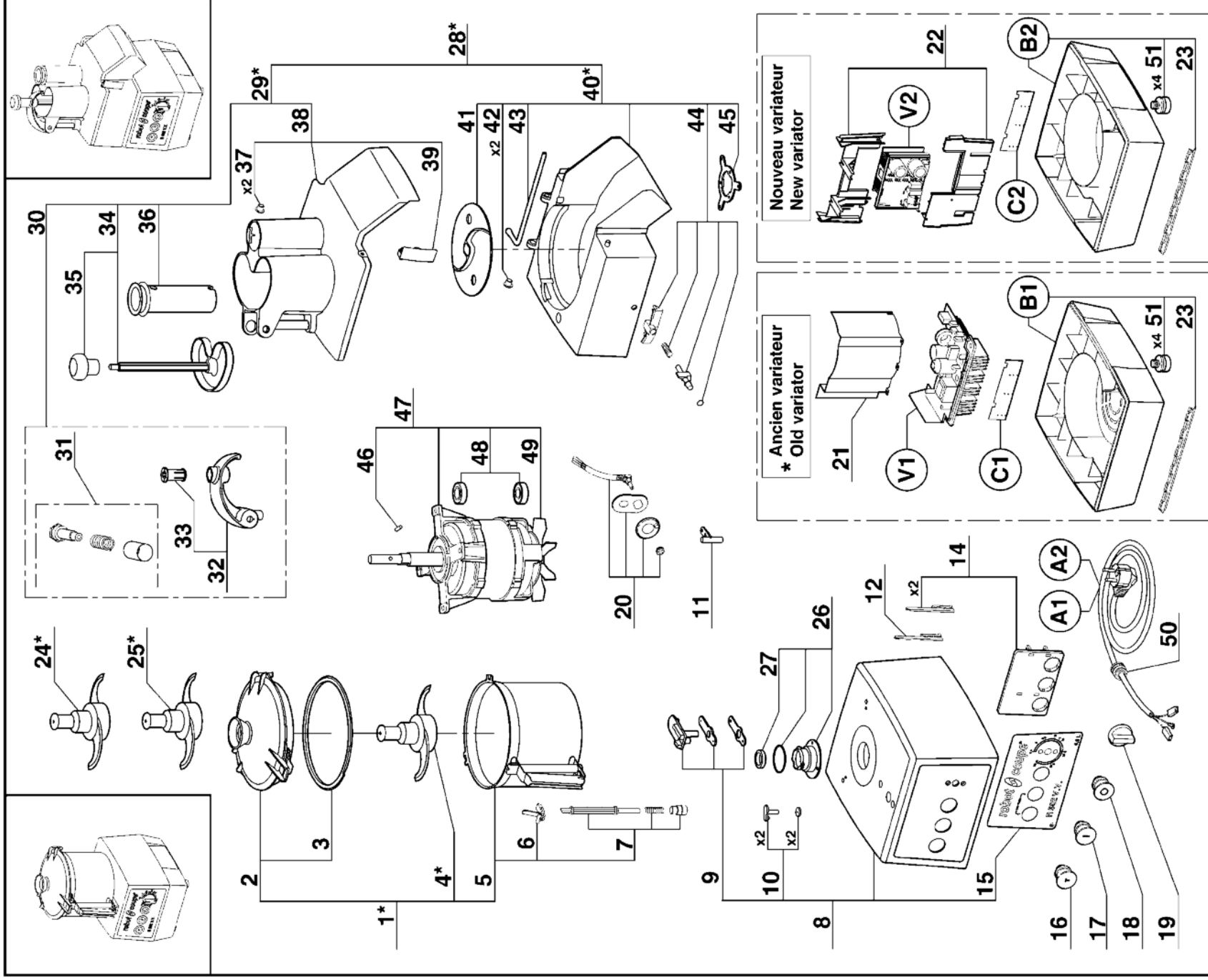


R 502 E

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Index	Désignation	Description		
A	PLATINE	POWER CIRCUIT BOARD		
M	MOTEUR	MOTOR		
	Machine		Voltage	A
2 460	Pack 7D SWE		400/50/3	303 042
2 464	Pack 4D SWE			
24 322	Navy		400/60/3	303 044
2 487	Navy			
24 292			220/60/3	303 055
2 485				
24 291			415/50/3	303 043
2 484				
24 290			400/50/3	303 042
2 483				
24 289			380/60/3	303 057
2 482				
24 293			230/400/50/3	303 056
2 468				

* Voir tarif machines / See export price list



* L'ancien variateur n'est plus disponible, pour le remplacer, pour le remplacer, commander le kit de mise à niveau référence 39975. Vous recevrez le nouveau variateur V2, le socle B2, la carte boutons C2, le support variateur 22, les vis et la notice.

* Old variator is no more available, to replace it, order the upgrade kit part number 39975. You will receive the new variator V2, the base B2, the controls board C2, the variator support 22, the screws and the technical instruction.



R 502 V.V.E

N° de série / Serial number
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Index	Pièce / Part	Désignation	Description
1*	27 127*	CUTTER COMPLET	CUTTER ATTACHMENT
2	29 341	ENS. COUVERCLE CUTTER	CUTTER LID ASSEMBLY
3	117 100	JOINT COUVERCLE	LID SEAL
4*	27 120*	COUTEAU LISSE	SMOOTH BLADE
5	117 106	CUVE CUTTER	CUTTER BOWL
6	39 827	ENS. GACHETTE CUVE	BOWL LATCH ASSEMBLY
7	39 474	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
8	39 829	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
9	29 586	ENS. INTERRUPTEUR DE SECURITE CUTTER	CUTTER SAFETY SWITCH ASSEMBLY
10	29 336	ENS. APPUIS CUVE (x2)	BOWL SUPPORT ASSEMBLY (x2)
11	39 277	ENS. INTERRUPTEUR DE SECURITE C-LEGUMES	VEGETABLE SLICER SAFETY SWITCH ASSEMBLY
12	117 703	CLAVETTE	KEY
14	29 533	ENS. SUPPORT PLATINE	PCB SUPPORT ASSEMBLY
15	39 816	PLAQUE FRONTALE	FRONT PLATE
16	502 171	BOUTON NOIR	BLACK KNOB
17	502 170	BOUTON VERT	GREEN KNOB
18	502 169	BOUTON ROUGE	RED KNOB
19	117 073	POIGNEE POTENTIOMETRE	POTENTIOMETER HANDLE
20	39 202	POTENTIOMETRE	POTENTIOMETER
21	103 905	DEFLECTEUR	DEFLECTOR
22	39 973	SUPPORT VARIATEUR	VARIATOR SUPPORT
23	117 705	SEPARATEUR DE FLUX	AIR FLOW SEPARATOR
24*	27 121*	COUTEAU CRANTE	SERRATED BLADE
25*	27 351*	COUTEAU DENTE	FINE SERRATED BLADE
26	39 088	ENS. PORTE JOINT	SEAL SUPPORT ASSEMBLY
27	501 624	BAGUE D'ETANCHEITE	SEAL RING
28*	27 340*	COUPE-LEGUMES COMPLET	VEGETABLE SLICER ATTACHMENT
29*	39 821*	ENS. COUVERCLE COUPE-LEGUMES	VEGETABLE SLICER LID ASSEMBLY
30	39 824	ENS. GUIDE POUSSOIR + AXE	PUSHER GUIDE + AXLE ASSEMBLY
31	39 704	ENS. AXE DE CHAPPE	GUIDE AXLE ASSEMBLY
32	39 826	ENS. GUIDE POUSSOIR	PUSHER GUIDE ASSEMBLY
33	100 638	BAGUE DE GUIDAGE	PUSHER GUIDE RING
34	39 701	ENS. POUSSOIR LEGUMES	VEGETABLE PUSHER ASSEMBLY
35	117 452	POIGNEE POUSSOIR	PUSHER HANDLE
36	118 324	POUSSOIR CAROTTES	CARROTS PUSHER
37	39 705	ENS. BAGUE EPAULEE (x2)	SHOULDERED RING ASSEMBLY (x2)
38	39 823	COUVERCLE COUPE-LEGUMES COMPLET	COMPLETE VEGETABLE SLICER LID
39	29 501	ENS. TAQUET D'ACCROCHAGE (x2)	CLINCH CLIP ASSEMBLY (x2)
40*	39 820*	ENS. CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL ASSEMBLY
41	102 690	DISQUE EVACUATEUR	SLING PLATE
42	29 058	ENS. BAGUE EPAULEE	SHOULDERED RING ASSEMBLY
43	100 703	ENS. TIGE VERROUILLAGE	LOCKING ROD ASSEMBLY
44	39 834	ENS. PLAQUE DE VERROUILLAGE	LOCKING PLATE ASSEMBLY
45	118 433	ETOILE ACCROCHAGE	STAR FIXING
46	110 308	GOUPILLE AXE MOTEUR	MOTOR SHAFT PIN
47	303 009	MOTEUR	MOTOR
48	39 819	ENS. ROULEMENTS	BEARINGS ASSEMBLY
49	105 885	VENTILATEUR	FAN
50	515 515	PRESSE ETOUPE	STRAIN RELIEF
51	39 833	PIED GRIS (x4)	GREY FOOT (x4)

* Voir tarif machines / See export price list

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Index	Désignation	Description
A1 - A2	CABLE D'ALIMENTATION	POWER CORD
B1 - B2	ENS. SOCLE	BASE ASSEMBLY
C1 - C2	CARTE BOUTONS	CONTROLS BOARD
V1 - V2	VARIATEUR	VARIATOR
Machine		
Voltage		N°de série / Serial number
		479* 566
		A1 B1 C1 V1 A2 B2 C2 V2
24 319 UK		503 126
2 480 UK		504 289
24 320 Aust		29 581 117 706 39 975
2 479 Aust		39 979
2 461 Pack 7D SWE	230/50-60/1	39 980
2 465 Pack 4D SWE		29 620 39 977
24 318		39 978
2 481		

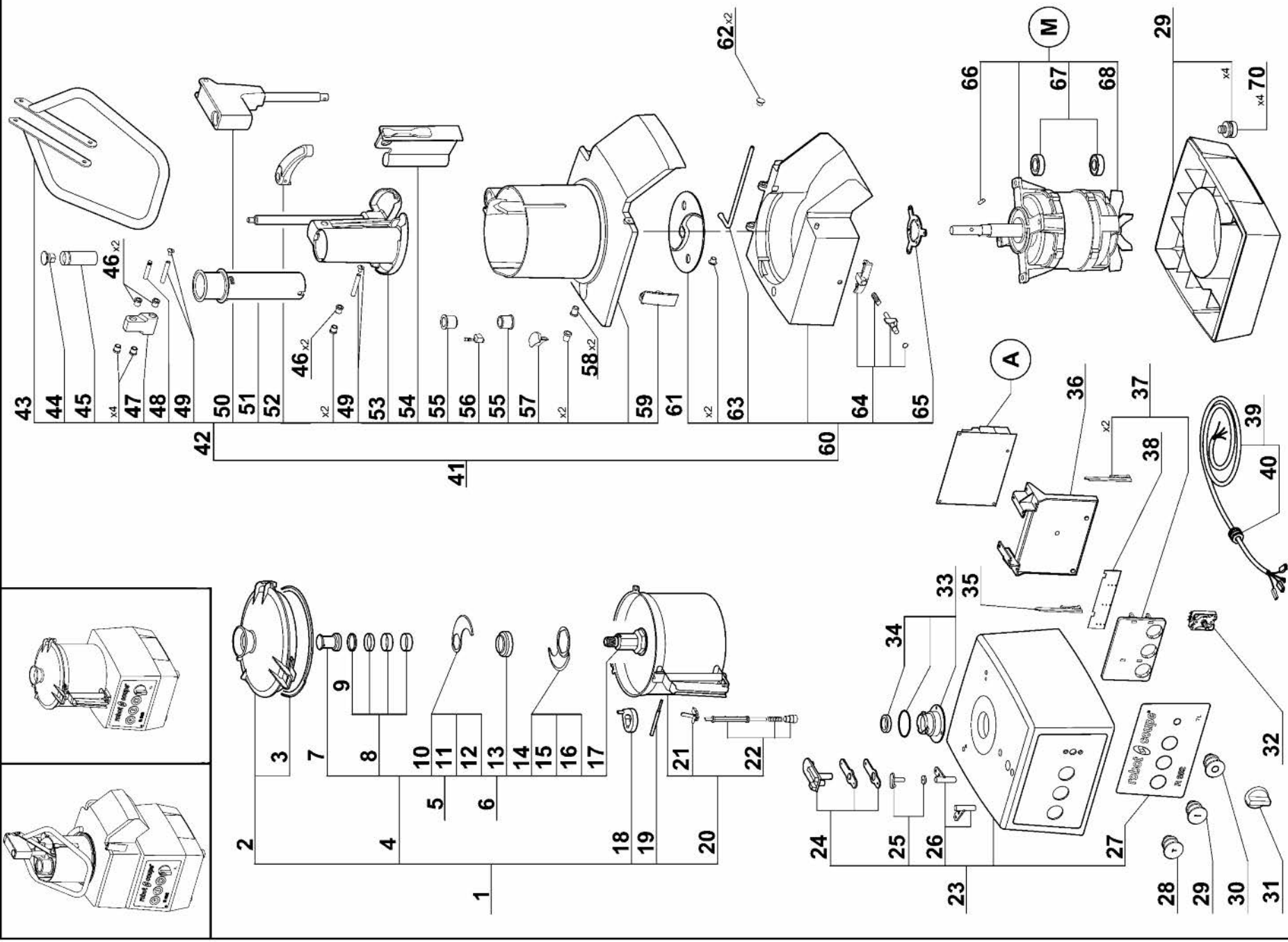
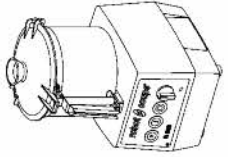
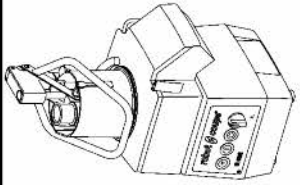
* SI VOUS AVEZ DEJA REMPLACÉ VOTRE VARIATEUR PAR UN NOUVEAU, PASSEZ À LA COLONNE 566.

* IF YOU HAVE ALREADY CHANGED YOUR VARIATOR BY A NEW ONE, USE COLUMN 566.

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R 652

N° de série / Serial number
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**R 652**N° de série / Serial number
- 682 - - - - -

Index	Pièce / Part	Désignation	Description
1	27 128	CUTTER COMPLET	CUTTER ATTACHMENT
2	29 341	COUVERCLE CUTTER	CUTTER LID
3	117 100	JOINT COUVERCLE	LID SEAL
4	27 124	ENSEMBLE COUTEAU LISSE	STRAIGHT BLADE ASSEMBLY
5	27 125	ENSEMBLE COUTEAU CRANTE	SERRATED BLADE ASSEMBLY
6	27 352	ENSEMBLE COUTEAU DENTE	FINE SERRATED BLADE ASSEMBLY
7	102 073	ECROU DE COUTEAU	BLADE LOCKING NUT
8	39 835	ENS. BAGUES COUTEAU	BLADE RING ASSEMBLY
9	117 031	BAGUE PLASTIQUE 5mm	PLASTIC RING 5mm
10	117 033	LAME SUPERIEURE LISSE	UPPER BLADE STRAIGHT
11	117 035	LAME SUPERIEURE CRANTE	UPPER BLADE SERRATED
12	106 519	LAME SUPERIEURE DENTE	UPPER BLADE FINE SERRATED
13	117 029	ENTRETOISE BASSE	LOWER SPACER
14	117 032	LAME INFERIEURE LISSE	LOWER BLADE STRAIGHT
15	117 034	LAME INFERIEURE CRANTE	LOWER BLADE SERRATED
16	106 520	LAME INFERIEURE DENTE	LOWER BLADE FINE SERRATED
17	103 904	SUPPORT COUTEAU	BLADE SUPPORT
18	117 320	DEMONTE COUTEAU	DISSASSEMBLY BLADES TOOL
19	101 845	CLEF COUTEAU	KNIFE KEY
20	117 107	CUVE CUTTER	CUTTER BOWL
21	39 827	ENS. GACHETTE CUVE	SPRING CATCH ASSEMBLY
22	39 475	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
23	49 104	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
24	29 586	ENS. ILS CUTTER	CUTTER REED SWITCH ASSEMBLY
25	29 336	ENS. APPUI CUVE (x2)	BOWL SUPPORT ASSEMBLY (x2)
26	49 103	ENS. ILS COUPE-LEGUMES	VEGETABLE SLICER REED SWITCH ASSEMBLY
27	49 107	PLAQUE FRONTALE	FRONT PLATE
28	502 171	BOUTON NOIR	BLACK KNOB
29	502 170	BOUTON VERT	GREEN KNOB
30	502 169	BOUTON ROUGE	RED KNOB
31	117 072	POIGNEE COMMUTATEUR	COMMUTATOR HANDLE
32	117 792	COMMUTATEUR	COMMUTATOR
33	39 088	ENS. PORTE JOINT	SEAL SUPPORT ASSEMBLY
34	501 624	BAGUE D'ETANCHEITE	SEAL RING
35	117 703	CLAVETTE	KEY
36	117 809	SUPPORT PLATINE	CONTROL BOARD SUPPORT
37	29 533	ENS. SUPPORT PLATINE	PCB SUPPORT ASSEMBLY
38	117 813	CARTE BOUTON	CONTROLS PCB
39	515 570	CABLE D'ALIMENTATION	POWER CORD
40	515 515	PRESSE ETOUPE	STRAIN RELIEF
41	27 406	ENS. COUPE-LEGUMES COMPLET	VEGETABLE SLICER ATTACHMENT
42	39 673	COUVERCLE COMPLET	COMPLETE FEED LEAD
43	39 661	POIGNEE	HANDLE
44	39 663	BUTEE DE POUSSOIR	PUSHER ABUTMENT
45	39 672	BAGUE DE GLISSEMENT	RING OF SLIDING
46	39 664	BAGUES EPAULEES (x2)	SHOULDERED RINGS (x2)
47	39 665	BIELLETTTE ARRIERE	BACK TIEROD
48	39 666	AXE PIVOT 8x40	AXLE 8x40
49	39 667	AXE PIVOT 8x50	AXLE 8x50
50	39 668	GUIDE POUSSOIR MONTE	PUSHER GUIDE ASSEMBLY
51	39 662	POUSSOIR CAROTTES	CARROTS PUSHER
52	39 671	PORTE AIMANT MONTE	MAGNET HOLDER ASSEMBLY
53	39 669	POUSSOIR LEGUMES MONTE	VEGETABLE PUSHER ASSEMBLY
54	39 660	CLOISON AMOVIBLE	REMOVABLE WALL
55	39 670	PALIER EPAULE 18x25 (x2)	SHOULDERED RINGS 18x25 (x2)

C : 01/2013

REV :



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Index	Pièce / Part	Désignation	Description
56	29 706	ENSEMBLE BUTEE POUSSOIR	PUSHER STOP ASSEMBLY
57	117 321	BUTEE ANTI FRICTION	ANTI-FRICTION STOP
58	39 705	BAGUES EPAULEES (x2)	SHOULDERED RINGS (x2)
59	29 501	ENSEMBLE TAQUET D'ACCROCHAGE	LATCH ASSEMBLY
60	49 108	ENS. CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL ASSEMBLY
61	102 690	DISQUE EVACUATEUR	SLING PLATE
62	29 058	BAGUES EPAULEES (x2)	SHOULDERED RING (x2)
63	100 703	ENSEMBLE TIGE VERROUILLAGE	LOCKING ROD ASSEMBLY
64	39 834	ENSEMBLE PLAQUE DE VERROUILLAGE	LOCKING PLATE ASSEMBLY
65	118 433	ETOILE ACCROCHAGE	STAR FIXING
66	110 308	GOUPILLE AXE MOTEUR	MOTOR SHAFT PIN
67	39 819	ENSEMBLE ROULEMENT MOTEUR	MOTOR BEARING ASSEMBLY
68	105 885	VENTILATEUR	FAN
69	29 581	ENSEMBLE SOCLE	BASE ASSEMBLY
70	39 833	ENSEMBLE PIED (x4)	FOOT ASSEMBLY (x4)

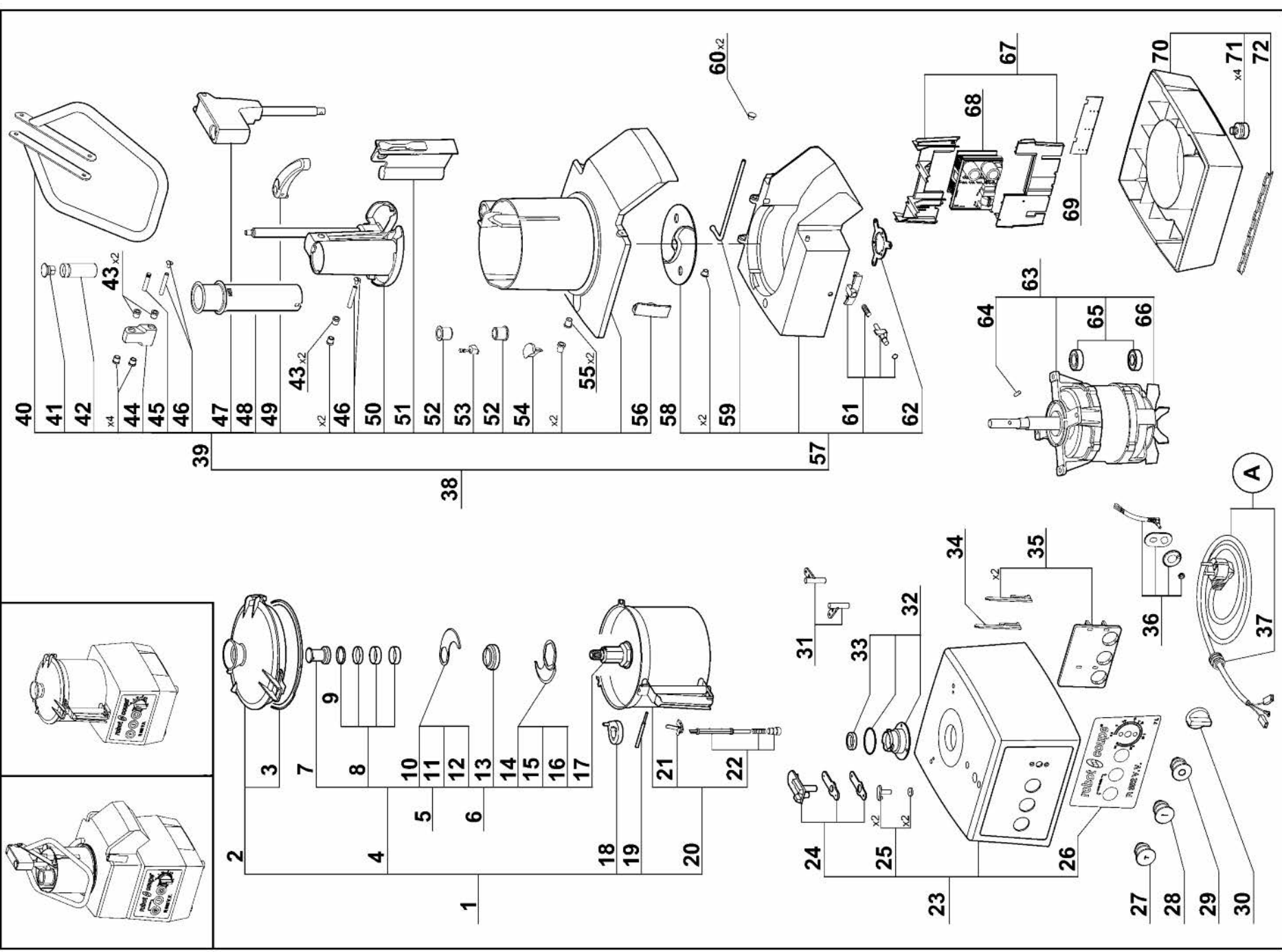
A	PLATINE	POWER CIRCUIT BOARD
M	MOTEUR	MOTOR

Machine	Voltage	A	M
2 135 Pack 7D SWE	400/50/3	102 600	303 042
2 134 Pack 4D SWE			
22 733			
2 136			
22 734	415/50/3		303 043
2 137			
22 730	220/60/3		303 055
2 131			
22 732	380/60/3		301 047
2 133			
22 731	220/380/50/3	112 600	303 113
2 132			

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R 652 V.V.

N° de série / Serial number
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robotcoupe®**R 652 V.V.**N° de série / Serial number
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Index	Pièce / Part	Désignation	Description
1	27 128	CUTTER COMPLET	CUTTER ATTACHMENT
2	29 341	COUVERCLE CUTTER	CUTTER LID
3	117 100	JOINT COUVERCLE	LID SEAL
4	27 124	ENSEMBLE COUTEAU LISSE	SMOOTH BLADE ASSEMBLY
5	27 125	ENSEMBLE COUTEAU CRANTE	SERRATED BLADE ASSEMBLY
6	27 352	ENSEMBLE COUTEAU DENTE	FINE SERRATED BLADE ASSEMBLY
7	102 073	ECROU DE COUTEAU	BLADE LOCKING NUT
8	39 835	ENS. BAGUES COUTEAU	BLADE RINGS ASSEMBLY
9	117 031	BAGUE PLASTIQUE 5mm	PLASTIC RING 5mm
10	117 033	LAME SUPERIEURE LISSE	UPPER SMOOTH BLADE
11	117 035	LAME SUPERIEURE CRANTE	UPPER SERRATED BLADE
12	106 519	LAME SUPERIEURE DENTE	UPPER FINE SERRATED BLADE
13	117 029	ENTRETOISE BASSE	LOWER SPACER
14	117 032	LAME INFERIEURE LISSE	LOWER SMOOTH BLADE
15	117 034	LAME INFERIEURE CRANTE	LOWER SERRATED BLADE
16	106 520	LAME INFERIEURE DENTE	LOWER FINE SERRATED BLADE
17	103 904	SUPPORT COUTEAU	BLADE SUPPORT
18	117 320	DEMONTE COUTEAU	DISSASSEMBLY BLADES TOOL
19	101 845	CLEF COUTEAU	KNIFE KEY
20	117 107	CUVE CUTTER	CUTTER BOWL
21	39 827	ENS. GACHETTE CUVE	BOWL LATCH ASSEMBLY
22	39 475	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
23	49 106	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
24	29 586	ENS. INTERRUPTEUR DE SECURITE CUTTER	CUTTER SAFETY SWITCH ASSEMBLY
25	29 336	ENS. APPUIS CUVE (x2)	BOWL SUPPORT ASSEMBLY (x2)
26	49 107	PLAQUE FRONTALE	FRONT PLATE
27	502 171	BOUTON NOIR	BLACK KNOB
28	502 170	BOUTON VERT	GREEN KNOB
29	502 169	BOUTON ROUGE	RED KNOB
30	117 073	POIGNEE POTENTIOMETRE	POTENTIOMETER HANDLE
31	49 103	ENS. INTERRUPTEUR DE SECURITE C-LEGUMES	VEGETABLE SLICER SAFETY SWITCH ASSEMBLY
32	39 088	ENS. PORTE JOINT	SEAL SUPPORT ASSEMBLY
33	501 624	BAGUE D'ETANCHEITE	SEAL RING
34	117 703	CLAVETTE	KEY
35	29 533	ENS. SUPPORT PLATINE	PCB SUPPORT ASSEMBLY
36	39 202	POTENTIOMETRE	POTENTIOMETER
37	515 515	PRESSE ETOUPE	STRAIN RELIEF
38	27 406	COUPE-LEGUMES COMPLET	VEGETABLE SLICER ATTACHMENT
39	39 673	COUVERCLE COMPLET	COMPLETE FEED LEAD
40	39 661	POIGNEE	HANDLE
41	39 663	BUTEE DE POUSSOIR	PUSHER ABUTMENT
42	39 672	BAGUE DE GLISSEMENT	RING OF SLIDING
43	39 664	BAGUES EPAULEES (x2)	SHOULDERED RINGS (x2)
44	39 665	BIELLETTTE ARRIERE	BACK TIEROD
45	39 666	AXE PIVOT 8x40	AXLE 8x40
46	39 667	AXE PIVOT 8x50	AXLE 8x50
47	39 668	GUIDE POUSSOIR MONTE	PUSHER GUIDE ASSEMBLY
48	39 662	POUSSOIR CAROTTES	CARROTS PUSHER
49	39 671	PORTE AIMANT MONTE	MAGNET HOLDER ASSEMBLY
50	39 669	POUSSOIR LEGUMES MONTE	VEGETABLE PUSHER ASSEMBLY
51	39 660	CLOISON AMOVIBLE	REMOVABLE WALL
52	39 670	PALIER EPAULE 18x25 (x2)	SHOULDERED RINGS 18x25 (x2)
53	29 706	ENSEMBLE BUTEE POUSSOIR	PUSHER STOP ASSEMBLY
54	117 321	BUTEE ANTI FRICTION	ANTI-FRICTION STOP
55	39 705	BAGUES EPAULEES (x2)	SHOULDERED RINGS (x2)
56	29 501	ENSEMBLE TAQUET D'ACCROCHAGE	LATCH ASSEMBLY



R 652 V.V.

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Index	Pièce / Part	Désignation	Description
57	49 108	ENS. CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL ASSEMBLY
58	102 690	DISQUE EVACUATEUR	SLING PLATE
59	100 703	ENS. TIGE VERROUILLAGE	LOCKING ROD ASSEMBLY
60	29 058	BAGUES EPAULEES (x2)	SHOULDERED RINGS ASSEMBLY (x2)
61	39 834	ENS. PLAQUE DE VEROUILLAGE	LOCKING PLATE ASSEMBLY
62	118 433	ETOILE ACCROCHAGE	STAR FIXING
63	303 009	MOTEUR	MOTOR
64	110 308	GOUPILLE AXE MOTEUR	MOTOR SHAFT PIN
65	39 819	ENS. ROULEMENTS MOTEUR	MOTOR BEARINGS ASSEMBLY
66	105 885	VENTILATEUR	FAN
67	39 973	SUPPORT VARIATEUR	VARIATOR SUPPORT
68	39 972	VARIATEUR	VARIATOR
69	39 977	CARTE BOUTONS	CONTROLS BOARD
70	29 620	ENSEMBLE SOCLE	BASE ASSEMBLY
71	39 833	PIED GRIS (x4)	GREY FOOT (x4)
72	117 705	SEPARATEUR DE FLUX	AIR FLOW SEPARATOR

A CABLE D'ALIMENTATION

POWER CORD

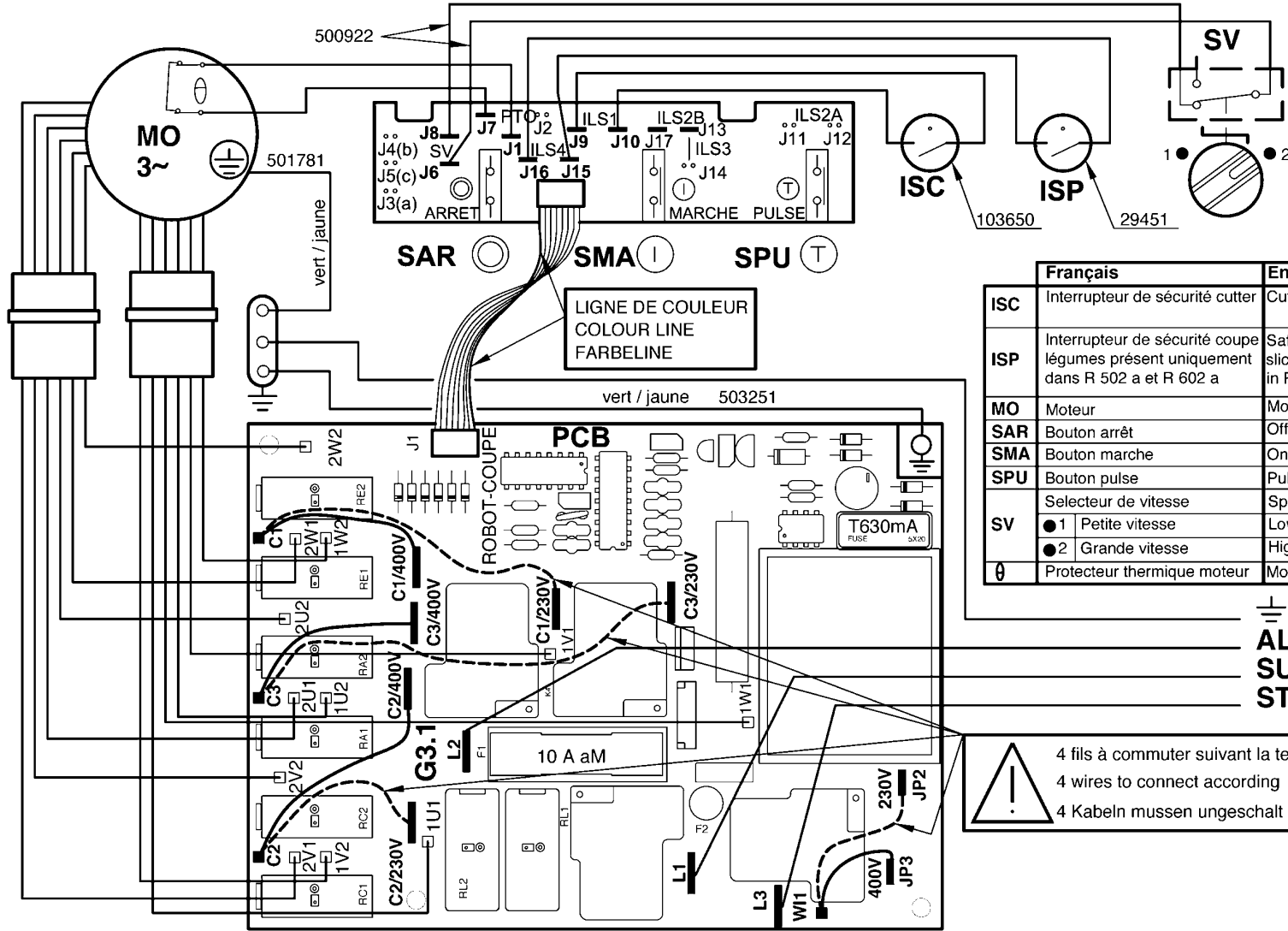
Machine	Voltage	A
22 736 UK	230/50-60/1	39 979
2 141 UK		39 980
22 739 Aust		39 981
2 139 Aust		
22 735 DK		
2 140 DK		
2 143 Pack 7D SWE		
2 142 Pack 4D SWE		
22 738		
2 138		
22 737 ZAF	39 600	
2 145 ZAF		
22 740 BRA	39 603	
2 146 BRA		

BLIXER 5A Plus - BLIXER 6A - R 5A Plus - R 6A - R 502D - R 502E - R 602D - R 602E 230/400V-50Hz 3~
 SCHEMA ELECTRIQUE ELECTRIC DIAGRAM 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
W11	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 ungeschaltet werden entsprechend der Stromversorgung.

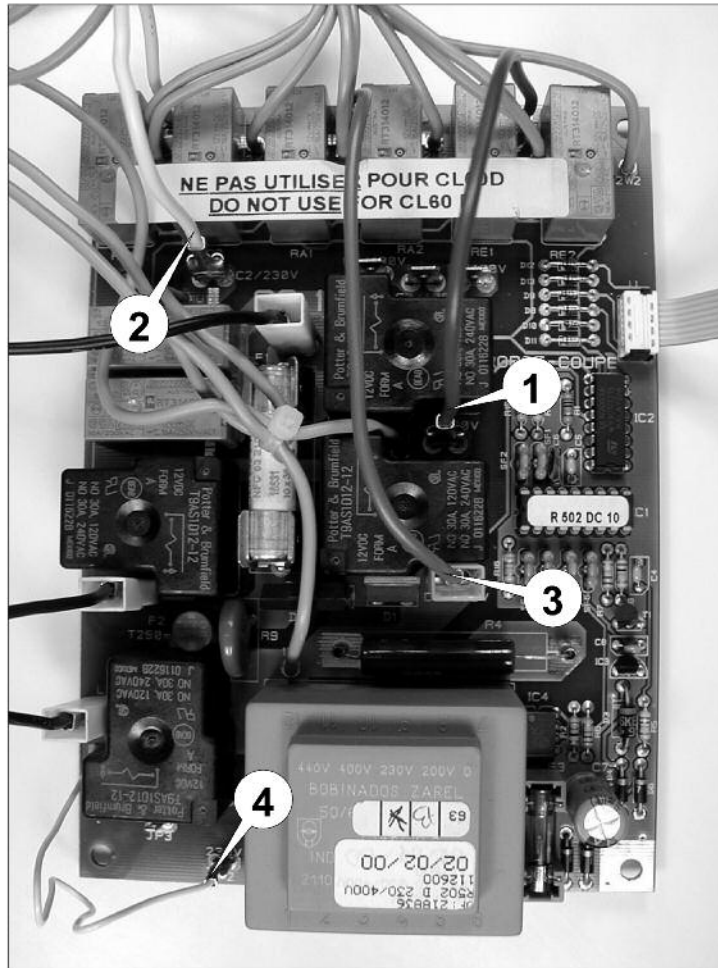
Blixer 5A Plus - R 5A Plus - R 6A - R 502D - R 602D

230/400V - 50Hz - 3~

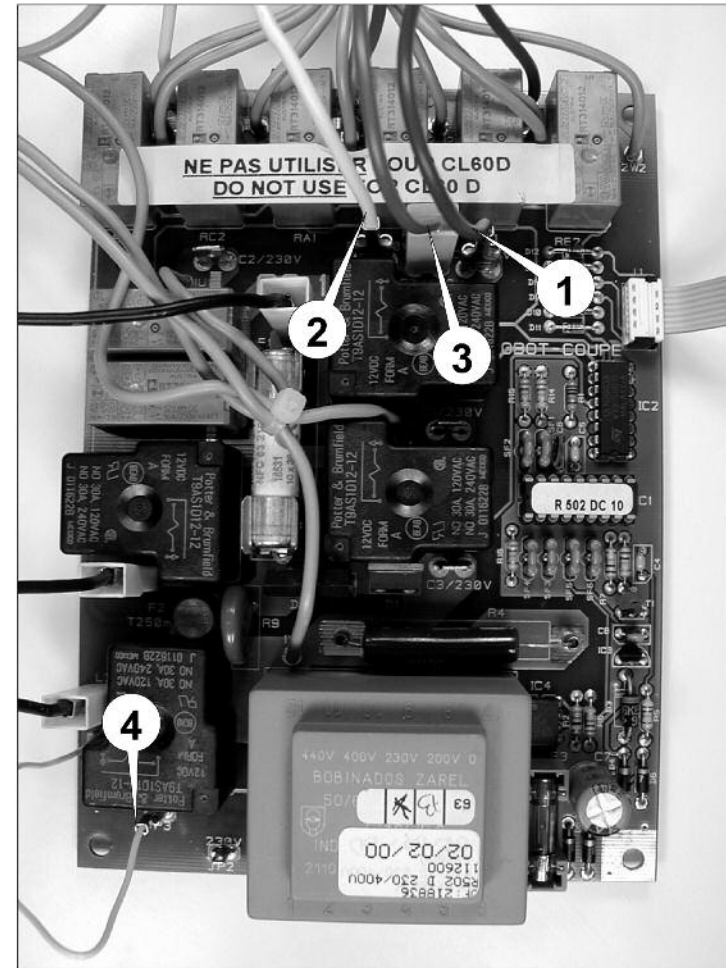
ATTENTION : Il y a 4 fils à connecter suivant la tension d'alimentation.

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

230 V / 50 Hz / 3~



400 V / 50 Hz / 3~



SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

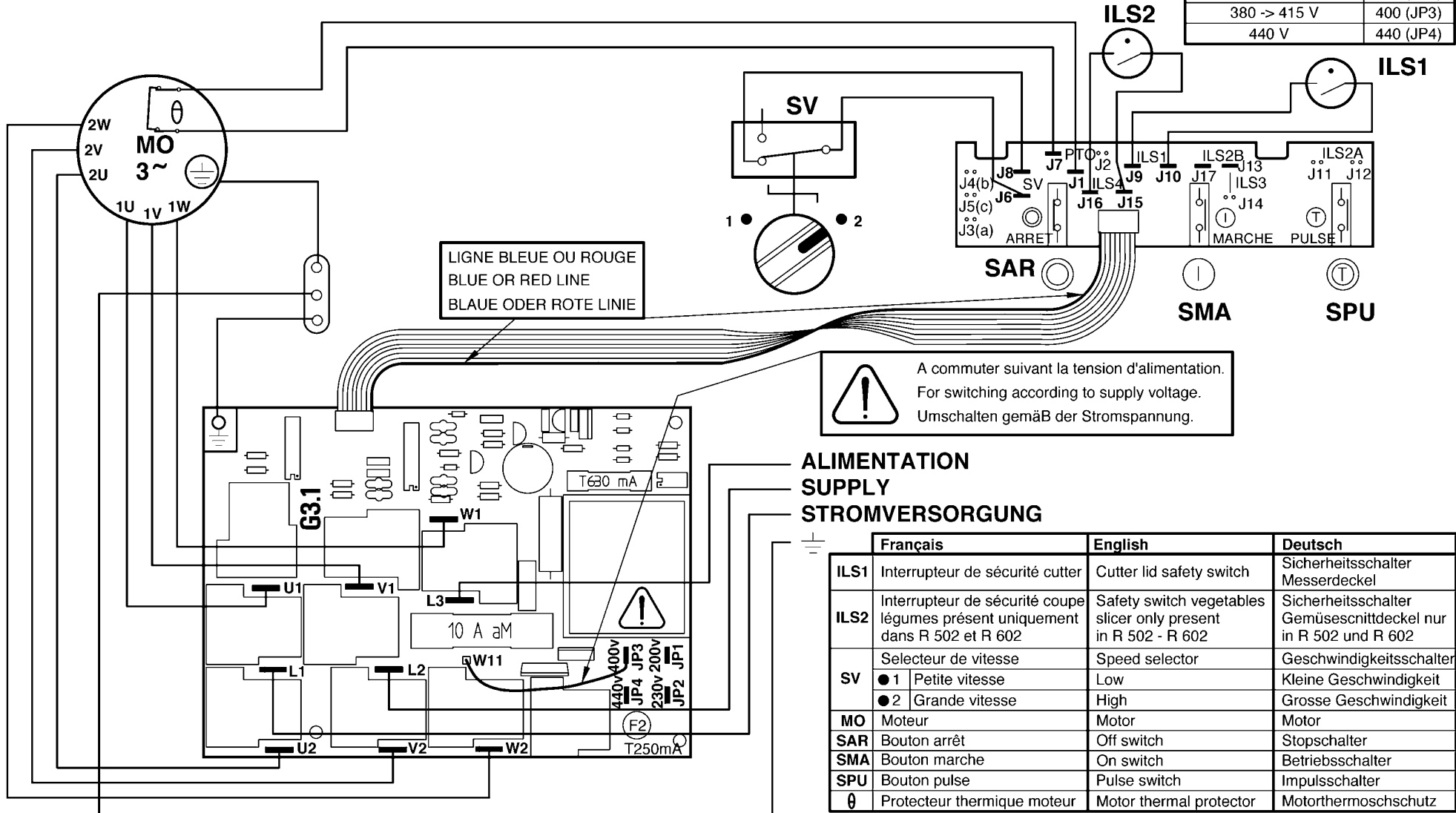
ELEKTRISCHES SCHALTBILD



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 which 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)



**ALIMENTATION
SUPPLY
STROMVERSORGUNG**

	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 et R 602	Safety switch vegetables slicer only present in R 502 - R 602	Sicherheitsschalter Gemüseschnittdeckel nur in R 502 und R 602
SV	Selecteur de vitesse	Speed selector	Geschwindigkeitsschalter
	● 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
⊖	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

R 502 V.V.A - R 502 V.V.D - R 502 V.V.E - R 602 V.V.A - R 602 V.V.D - R 602 V.V.E

200-230V/50-60Hz 1~

SCHEMA ELECTRIQUE

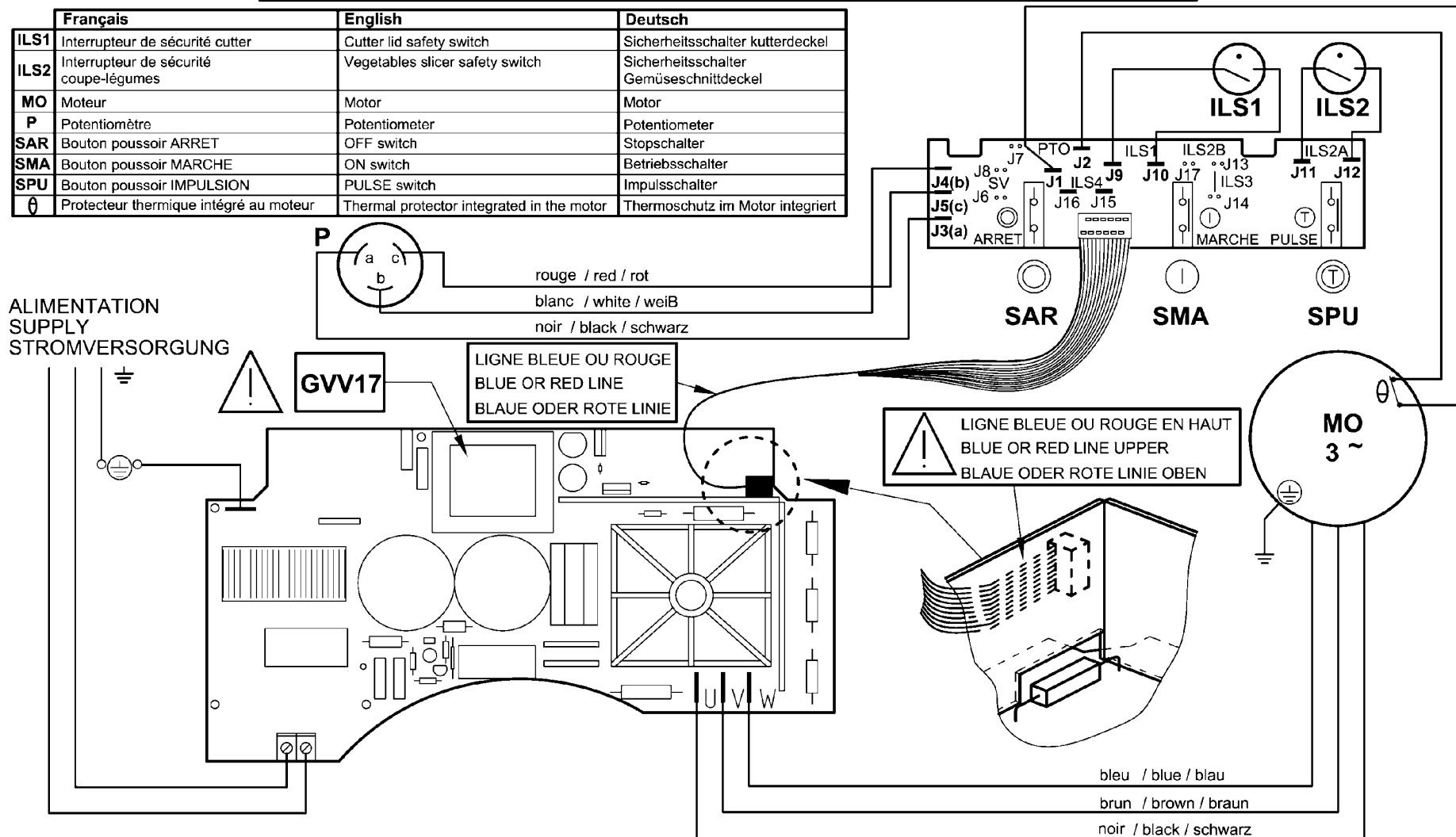
ELECTRIC DIAGRAM

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 kutterdeckel
ILS2	Interrupteur de sécurité coupe-légumes	Vegetables slicer safety switch	Sicherheitsschalter Gemüseschnittdeckel
MO	Moteur	Motor	Motor
P	Potentiomètre	Potentiometer	Potentiometer
SAR	Bouton poussoir ARRÊT	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

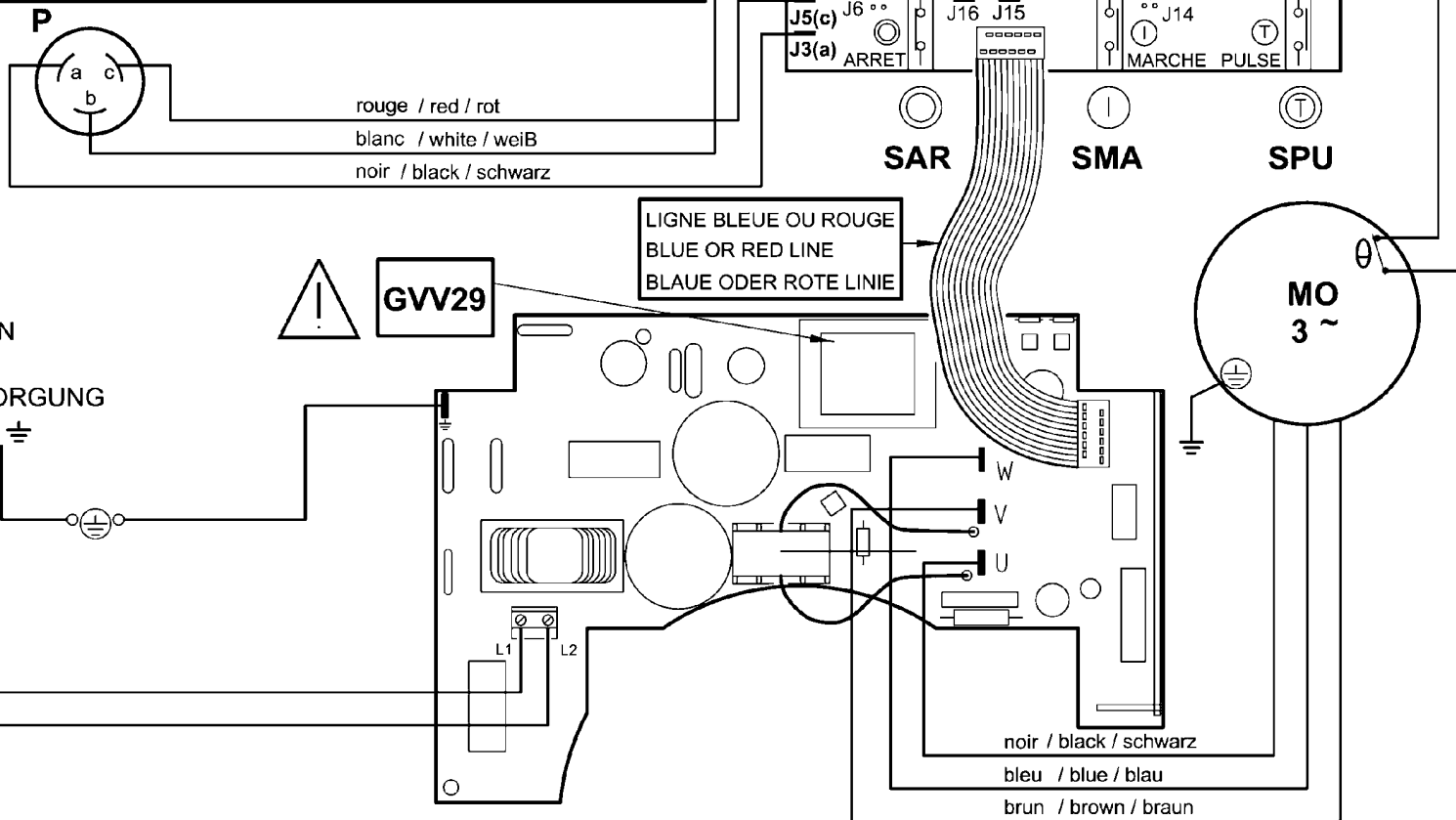


R 502 V.V.A - R 502 V.V.D - R 502 V.V.E - R 602 V.V.A - R 602 V.V.D - R 602 V.V.E 200-230V/50-60Hz 1~
 SCHEMA ELECTRIQUE ELECTRIC DIAGRAM ELEKTRISCHES SCHALTBILD



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	Sicherheitsschalter Messerdeckel
ILS2	Interrupteur de sécurité coupe-légumes	Sicherheitsschalter Gemüseschnittdeckel
MO	Moteur	Motor
P	Potentiomètre	Potentiometer
SAR	Bouton poussoir ARRET	Stopschalter
SMA	Bouton poussoir MARCHE	Betriebsschalter
SPU	Bouton poussoir IMPULSION	Impulsschalter
⊖	Protecteur thermique intégré au moteur	Thermoschutz im Motor integriert



R652

200, 230, 400V/50-60Hz 440V/60Hz 3~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

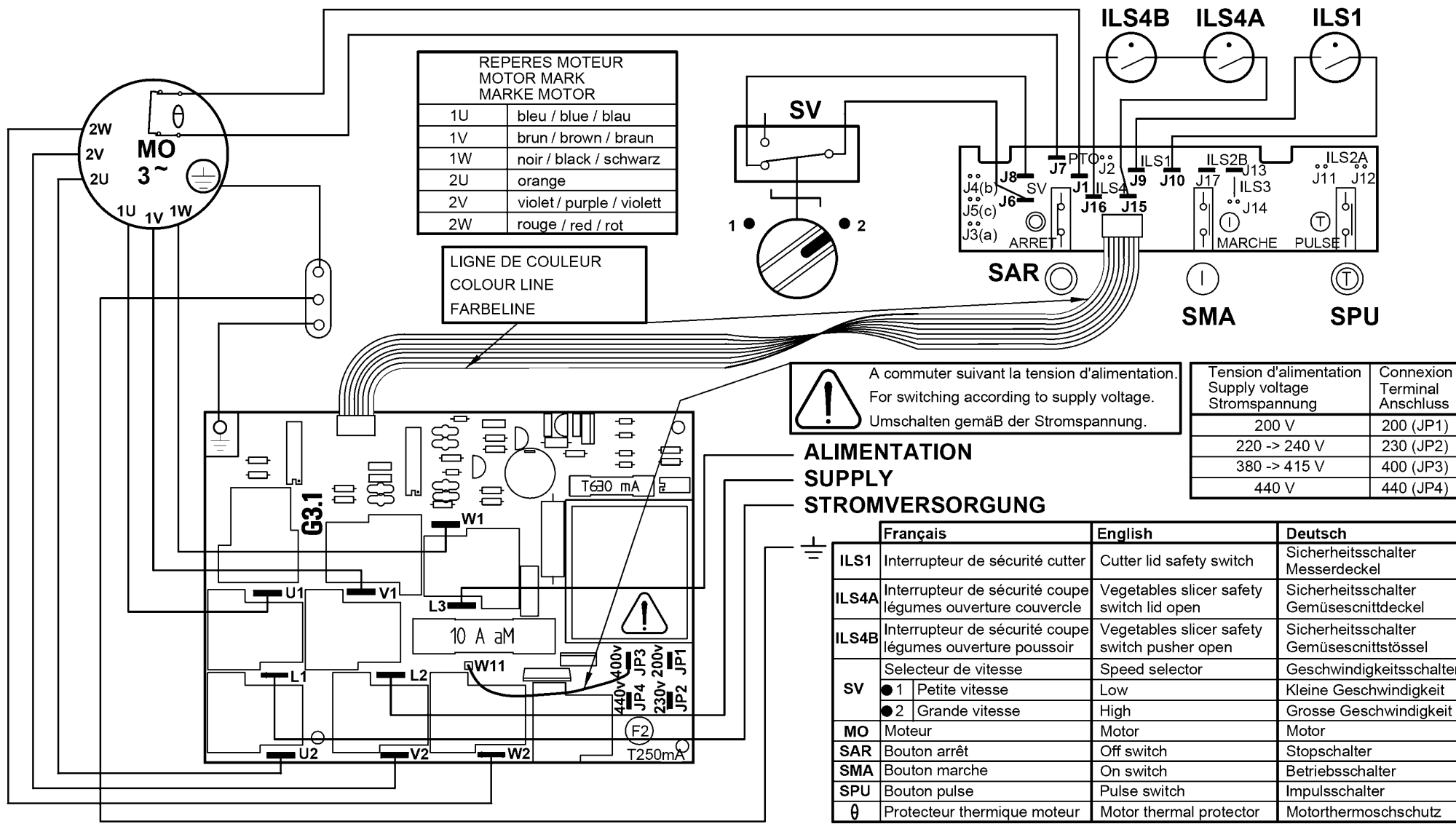
ELEKTRISCHES SCHALTBILD



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 which 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).

A partir de / From / Von
R652 : G68201111XX



SCHEMA ELECTRIQUE

R652 V.V.

200-240V/50-60Hz 1~

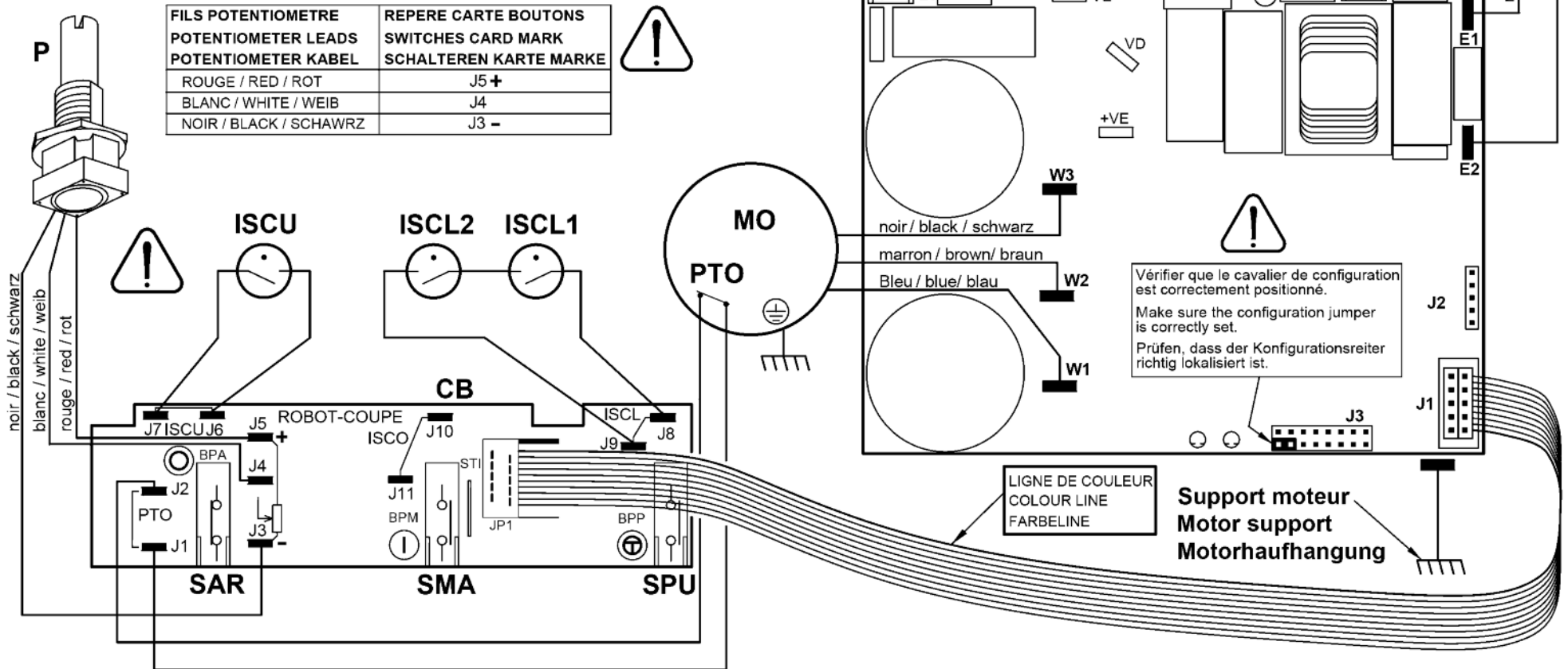
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

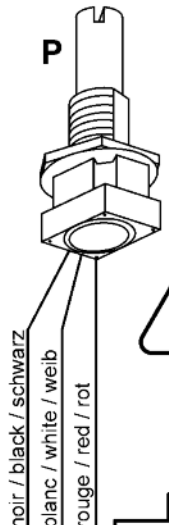
Français	English	Deutsch
CB Carte boutons Réf. 112602	Switches card Ref. 112602	Schalteren Karte. Ref 112602
ISCL1 Interrupteur de Sécurité Coupe-Légumes ouverture couvercle	Vegetables slicer safety switch lid open	Sicherheitsschalter Gemüseschnittdeckel
ISCL2 Interrupteur de Sécurité Coupe-Légumes ouverture pousoir	Vegetables slicer safety switch pusher open	Sicherheitsschalter Gemüseschnittstößel
ISCU Interrupteur de Sécurité CUtter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
MO Moteur	Motor	Motor
P Potentiomètre	Potentiometer	Potentiometer
SAR Bouton pousoir ARRET	OFF switch	Stopschalter
SMA Bouton pousoir MARCHE	ON switch	Betriebsschalter
SPU Bouton pousoir IMPULSION	PULSE switch	Impulsschalter
V Variateur Réf. 112380	Variator Ref. 112380	Variator Ref. 112380
PTO Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert

ALIMENTATION
SUPPLY
STROMVERSORGUNG

A partir de / From / Von
R652 V.V.....: G6830111101



FILS POTENTIOMETRE POTENTIOMETER LEADS POTENTIOMETER KABEL	REPERE CARTE BOUTONS SWITCHES CARD MARK SCHALTEREN KARTE MARKE
ROUGE / RED / ROT	J5 +
BLANC / WHITE / WEIB	J4
NOIR / BLACK / SCHAWRZ	J3 -



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