

robot *coupe*®



R 10 • R 10 V.V. • R 20 • R 20 V.V.

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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 consignee 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.

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks or personal injury, 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 appliance 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. blades, 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 identification plate on the motor unit and that it can withstand the amperage.
- The machine must be earthed.
- With the three-phase version, always check that the blade rotates in an anti-clockwise direction.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 18) and make sure that all the attachments are correctly positioned.

USE

- Never try to override the locking and safety systems.
- Never insert an 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 when 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 immerse the motor unit in water.
- For parts made from aluminum, use cleaning fluids intended for aluminum.

- For plastic parts, do not use detergents that are too alkaline (e.g., 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 or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Service if something appears to be wrong.

INTRODUCTION TO YOUR NEW R10 • R10 V.V. R20 • R20 V.V. CUTTER MIXER

The Cutter is perfectly geared to professional requirements. It will perform any number of tasks, as you will discover with use.

It can be used for processing meat and vegetables, fine stuffing, mousse, grinding, kneading and mixing,... all in seconds. Its outstanding results will soon introduce you to a whole new world of culinary skills.

Its simple design means that all parts which are handled frequently can be easily assembled, or removed for maintenance or cleaning.

To make things easier for you, this instructions manual has been divided according to the various assembly operations.

This manual contains vital information designed to help the user get the most out of his or her cutter mixer.

Consequently, we strongly advise you to read the manual 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 countless advantages.

SWITCHING ON THE MACHINE



WARNING

THIS APPLIANCE MUST BE PLUGGED INTO AN EARTHED SOCKET (RISK OF ELECTROCUTION).

• ADVICE ON ELECTRICAL CONNECTION

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

R 10 - R 20 THREE PHASE

ROBOT-COUCPE models are fitted with various types of motors :

230 x 400 V switchable / 50 Hz / 3

400 V / 50 Hz / 3

220 V / 60 Hz / 3

380 V / 60 Hz / 3

The machine is supplied with a cable to which you simply attach the appropriate electrical plug for your system or wire to your isolator box, if wiring to an isolator box this should be undertaken by a qualified electrician. The cable has four wires, one earth wire, plus three phase wires.

If you have a 4-pin plug :

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

If you have more than 4 pins in the plug please note the ROBOT-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 base, a red arrow marks the blade rotation direction.

If the blade turns in a clockwise direction, swap over two wires in your plug or at your isolator:

**SINCE GREEN/YELLOW IS THE EARTH,
DO NOT DISCONNECT.**

Swap either : the ① and the ②
the ② and the ③
the ① and the ③

R 10 V.V. - R 20 V.V.

Single phase power supply with 2.5 HP three phase 230 V / 50-60 Hz motor.

Switch from single phase to three phase due to frequency regulator.

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

• CONTROL PANEL

Red switch = "off" switch
Green switch = "on" switch
Black switch = pulse control
Green and white indicators = safety indicators

R 10 • R 20 : Two-speed switch 1500 or 3000 rpm.

R 10 V.V. • R 20 V.V. : Speed variation from 50 to 3000 rpm.

ASSEMBLY

• MACHINE

1) With the motor base facing you, make sure that the bowl is straight in relation to the motorshaft.

Lower it so that the connectors are fitted into the sockets.



2) Press the handles, rotating the bowl firmly to the right until it locks. Turn the "star" knob clockwise till hand tight.



5) Close the lid by pressing down on the front of the lid. Continue applying pressure, fasten the catch to the front of the bowl and lower the handle to lock.



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



3) Position the blade mounted on the motor shaft. Then rotate it so that it is lowered right down to the bottom of the bowl.

Always check that the blade is correctly positioned at the bottom of the bowl before adding the ingredients to be processed.

! IMPORTANT

The motor base control panel is fitted with one white and one green safety indicator. As long as the white indicator light is illuminated, it is not yet safe to use the machine. Check that the bowl and lid are in the correct position. As soon as the green light comes on, your machine is ready for use.

• 3.5 LITRE STAINLESS STEEL BOWL



1) Position the 3.5 litre bowl on the column of the main bowl and then tilt it in order to fit it into place in the catch provided. The handles on the 3.5 litre bowl should then be aligned with the handles on the main bowl.

4) Place the lid in the appropriate position, tilting it backwards. Click the metal rod into position.



2) Next, fit the all-stainless steel knife onto the motor shaft and close the lid.



• BLADE

For fine stuffing, mousse and emulsions, use the smooth blades.

No intermediate rings should be fitted between the lower blade and the base of the blade shaft.

For chopping, fit the white ring between the lower blade and the base of the blade shaft. In order to achieve the required texture and avoid an increase in the temperature of the meat, always use the "pulse" control switch.

For grinding or kneading, use serrated blades and do not fit any rings between the lower blade and the base of the blade shaft.

• VACUUM KIT R-VAC®

See assembly instructions on page 22.

USES AND EXAMPLES

USES	Max processing quantity (kg)		Processing time (mn)		Speed (rpm)
	R10	R20	R10	R20	
CHOP					
• MEAT					
Hamburger/ steak tartare	4	7	4	4	1200/1500
Sausage meat / tomatoes	4	7	3	3	1200/1500
Terrine / pâté	4	9	4	4	1200/1500
White pudding / liver mousse	5	10	4	4	3000
Galantine (stuffing + thin slices)	3	9	4	4	3000+300

USES	Max processing quantity (kg)		Processing time (mn)		Speed (rpm)
	R10	R20	R10	R20	
• FISH					
Brandade / quenelle	5	8	5	5	3000
Terrines	5	10	5	5	3000
• VEGETABLES					
Garlic/parsley/onion/shallots	1to3	2to5	3	3	1500/2000
Soup/vegetable purées	5	10	4	4	1500/2000
• FRUIT					
Compotes / fruit purées	5	10	4	4	1500/2000
EMULSIFY					
Mayonnaise / ailloli	5	10	3	3	600/1500
Rémoulade sauce	5	10	5	5	600/1500
Snail / salmon butter	3	6	4	4	600/1500
KNEAD					
Shortcrust pastry / shortbread	5	8	4	4	900/1500
Flaky pastry	5	8	4	4	900/1500
Brioche + Raisin dough	5	8	4	4	900/1500 +300
GRIND					
Almond paste / nuts	3	5	6	6	900/1500
Seafood / ice cubes	3	7	5	5	900/1500
Breadcrumbs	3	5	4	4	900/1500

The cutter-mixer has numerous other applications; the above examples are given for guidance and may vary according to the quality of ingredients or recipes.

• SUMMARY :

- **300 rpm** : slow speeding
- **600 rpm** : for mayonnaises, remoulade sauce, ailloli...
- **900 rpm** : for kneading and coarse grinding (shells, seafood...)
- **1200 or 1500 rpm** : for coarse chopping for sausages or terrines...
- **2000 or 2500 rpm** : for fine chopping for pâté, mousse etc...
- **3000 rpm** : for emulsions, i.e. : liver mousses, quenelle, white pudding...

OPTIONS

• 3.5 LITRE STAINLESS STEEL BOWL

An optional 3.5 litre bowl equipped with at least two speeds of 1,500 and 3,000 rpm (an exclusive patented ROBOT-COUCPE feature) and a stainless steel blade fully dismountable can be used to prepare sauces in a trice, and chopped condiments and carry out all types of last-minute preparations.

• SERRATED KNIFE

The knife support can be fitted with two serrated blades.

The serrated blades are mainly used :

- for making pastry
- for grinding.

• VACUUM KIT R-VAC®

Your cutter can perform vacuum processing without any need for modifications.

Simply assemble the vacuum kit R-VAC®, patented by ROBOT-COUCPE on to the lid and connect it to a vacuum pump (see instructions page 22).

If you already have a vacuum packing machine, you can connect the kit to the vacuum pump on this machine.

The R-VAC® kit was specifically designed so that liquids can be added to the mixture during processing, whilst keeping the food under vacuum.

• DOUBLE JACKET BOWL

A jacketed bowl is also available, designed to :

- cool
- warm up
- maintain the temperature of the ingredients, according to the type of preparation required.
- This bowl has two connections, to which you simply attach a tube.

The lower connection acts as an inlet for hot or cold water or steam while the upper connection acts as an outlet, so that the water or steam are circulated right around the bowl.

CLEANING



WARNING

As a precaution, always unplug your appliance before cleaning it (hazard of electrocution) and handle the blades with care (hazard of injury).

After processing, open the lid by pressing hard on the front of the lid, while releasing the handle.

Unscrew the nut.

Press hard on the handles and rotate the bowl to the left to unlock.

Then pull upwards to disengage, leaving the knife in the bowl in order to prevent any leakage when working with liquids.

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

Return the bowl, then place the knife back on the motorshaft and switch on the machine at 3000 rpm, in order to remove any leftovers which may have stuck to the knife.

If necessary, the bowl can be rinsed by adding two litres of hot water and switching it on for a few seconds at 3000 rpm.

Always switch off machine at isolator before commencing cleaning.

Thanks to its water resistant electrical parts, the machine is simple to clean.

Any parts which come into contact with food are easy to remove and clean.



IMPORTANT

Like the bowl and lid, the blade assembly should also be removed for cleaning after use.

Always dry all the metal parts carefully, especially the blades, to avoid oxidization.

After cleaning the knife, always wipe the blades well to prevent rusting.

When the machine is not in use turn off at isolator and leave lid open.

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



IMPORTANT

Check that your detergent is suitable for cleaning the plastic parts.

Certain 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

• DISMANTLING THE BLADE ASSEMBLY

1) R10 • R20 blade (see instructions on page 23).

2) 3.5 litre bowl knife.

A special tool is supplied with the appliance to ensure easy removal of the knife from the 3.5 litre bowl.



• BLADES

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.

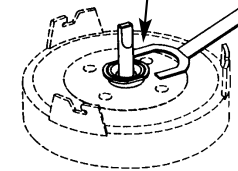
• SEAL

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

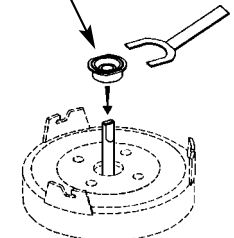
In order to keep the motor completely watertight, it is advisable to check the gasket regularly for wear and tear and replace if necessary.

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

1 - Unscrew the socket assembly with the key and take it off.



2 - Put the new socket assembly in place and screw it with the key.



• LID SEAL

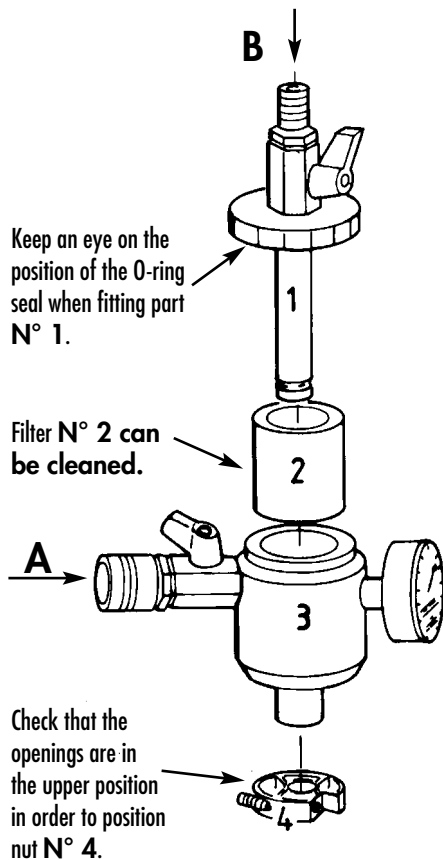
The lid is designed to be completely watertight. In order to ensure that it remains that way, you may have to change the seal occasionally, depending on how regularly you use your machine.

If you do not use your machine regularly, between uses it is advisable to leave the lid open to preserve all these features.

OPERATING INSTRUCTIONS FOR THE VACUUM KIT R-VAC®

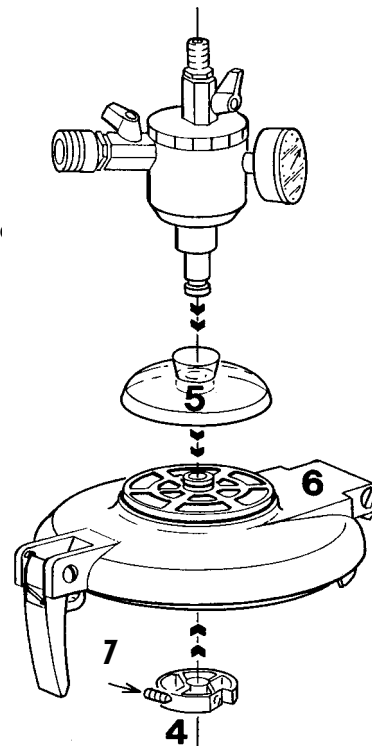
1° ASSEMBLING THE VACUUM KIT R-VAC®

- Insert filter N° 2 into body N° 3
- Screw part N° 1 onto body N° 3 (the tube is fed through body N° 3).



2° PLACING THE VACUUM KIT R-VAC® ON THE LID

- Place the vacuum adapter on the cone of plastic part N° 5, which is first fitted onto aluminium lid N° 6.
- Fasten nut N° 4 onto the cylindrical part which juts out over the lid.



3° USING THE VACUUM KIT R-VAC®

- Connect up the vacuum pump to valve A, check that the latter is open (lever in shaft of connector).
- Shut valve B (perpendicular lever).

5° FASTENING NUT N° 4

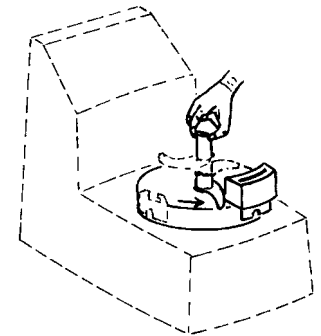
- Take the nut in the hollow of your hand and press button N° 7 with your thumb.
- Fit the nut onto the cylindrical section which juts out over the lid.
- Release button N° 7.
- The button will return to its original position. If not, press the nut gently and it will fasten automatically.

4° ADDING LIQUID TO THE MIXTURE

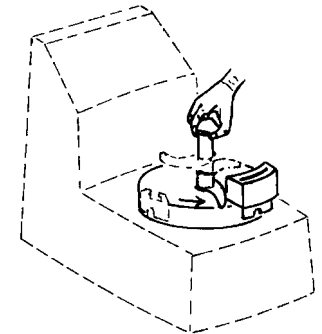
- Attach a tube to valve B.
- Immerse the other end of this tube in the liquid to be added.
- Open valve B slowly ; once the liquid has been added, shut valve B.

INSTRUCTIONS FOR R 10 • R 20 DISMANTLING, THE BLADE ASSEMBLY

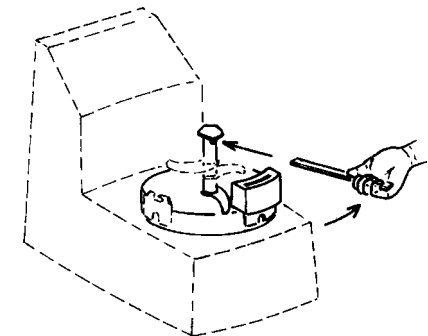
- Disconnect the machine by unplugging from the mains or switching off at the isolator.
- Remove the bowl.
- Place the plastic part on the separator.



- Slide the cutter right down the motorshaft.
- Put the lower blade against the plastic part.



- Release the nut using the flat metal part.



- To replace the knife, simply do the same in reverse.

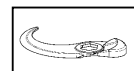
FITTING AND USING THE BLADE ASSEMBLY



Screw nut



Wide spacer



Blade



Locking spacer



Narrow spacer

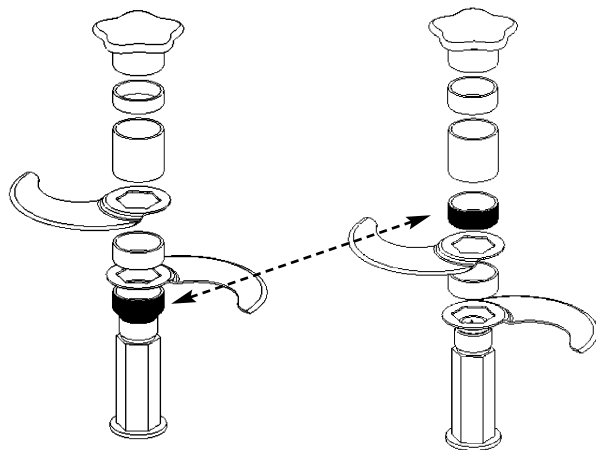


Blade shaft

• 2-BLADE ASSEMBLY:

We recommend you use the 2-blade assembly for processing small quantities of up to half the maximum limit indicated (see page 19-20), with the exception of liquid or blended preparations.

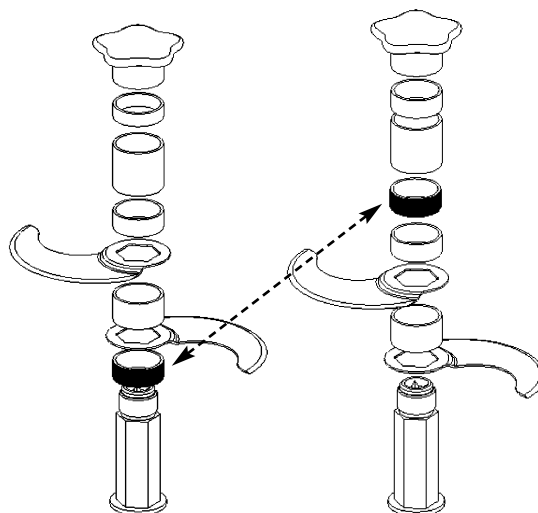
R 10 • R 10 V.V.



Position 1

Position 2

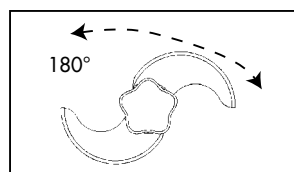
R 20 • R 20 V.V.



Position 1

Position 2

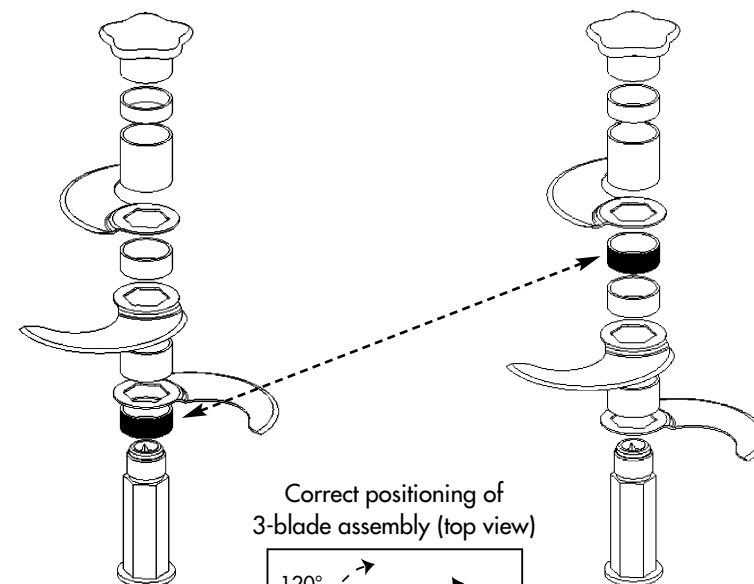
Correct positioning of 2-blade assembly (top view)



• 3-BLADE ASSEMBLY (R20 • R20 V.V.):

We recommend you use the 3-blade assembly for processing large quantities of more than half the maximum limit indicated, with the exception of liquid or blended preparations for which we strongly recommend you use the 2-blade assembly.

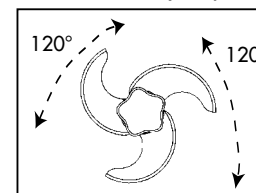
For preparations of this kind, it is recommended you use the first speed in order to obtain the best results.



Position 1

Position 2

Correct positioning of 3-blade assembly (top view)



POSITION 1: With spacer between lower blade and blade shaft.
• For **coarse chopping**.

FITTING:

- Fit the blades and spacers so that they are the right distance apart, according to the:
 - type
 - weight and
 - volume of the foodstuffs to be processed.

POSITION 2: No spacer between lower blade and blade shaft.
• For **fine chopping and emulsions**.
• For **grinding and kneading**.

DISMANTLING:

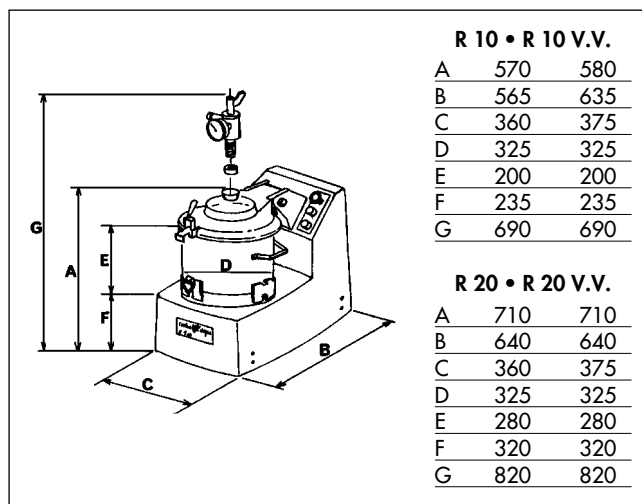
- Unscrew the screw nut
- Remove the spacers.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net weight	Gross weight
R10 - R10 V.V.	51 kg	63 kg
R20 - R20 V.V.	75 kg	88 kg
Vacuum kit R-VAC®	1 kg	
Vacuum pump	28 kg	

• DIMENSIONS (in mm)



• WORKING HEIGHT

We recommend that you position the R 10 - R 10 V.V. on a stable worktop so that the upper edge of the large feed head is at a height of between 1.20 and 1.30 m.

We advise you to position your R 20 - R 20 V.V. on a stable surface. There is no recommended working height since this is a floor-standing model.

• NOISE LEVEL

The equivalent continuous sound level when the machine is operating on no-load is less than 70 dB(A).

• ELECTRICAL DATA

Three phase machine R 10

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500		1500	230 V = 8.6 400 V = 5.0
		3000	2200	230 V = 8.9 400 V = 5.1
400 V / 50 Hz	1500		1500	3.8
		3000	2200	5.7
220 V / 60 Hz	1800		1500	6.0
		3600	2200	8.4

Monophase machine R 10 V.V.

Motor	Speed (rpm)	Power (watts)	Intensity (Amp.)
230 V / 50-60 Hz	50 to 3000	1800	6.9

Three phase machine R 20

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500		3300	230 V = 17.8 400 V = 10.3
		3000	4400	230 V = 20.3 400 V = 11.7
400 V / 50 Hz	1500		3300	7.5
		3000	4400	10.3
220 V / 60 Hz	1800		3300	14.3
		3600	4400	17.8

Monophase machine R 20 V.V.

Motor	Speed (rpm)	Power (watts)	Intensity (Amp.)
230 V / 50-60 Hz	50 to 3000	4400	14.7

SAFETY

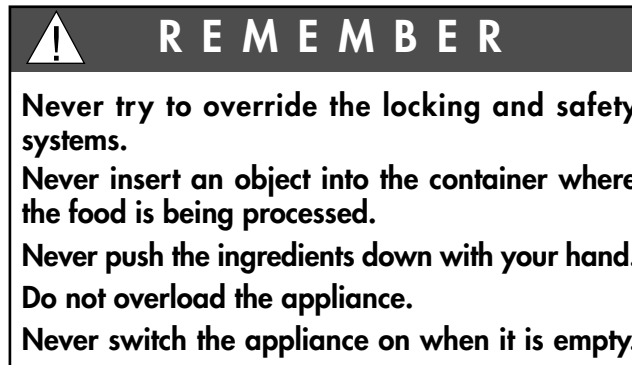


The R 10 • R 10 V.V. • R 20 • R 20 V.V. are fitted with a mechanical safety device and a motor braking system. Moreover, the machine can only operate when the bowl is set on the motor base.

Once the lid is opened, the motor stops. To restart the machine, simply close the lid and press the green "on" switch.

The R10 V.V. model is 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.



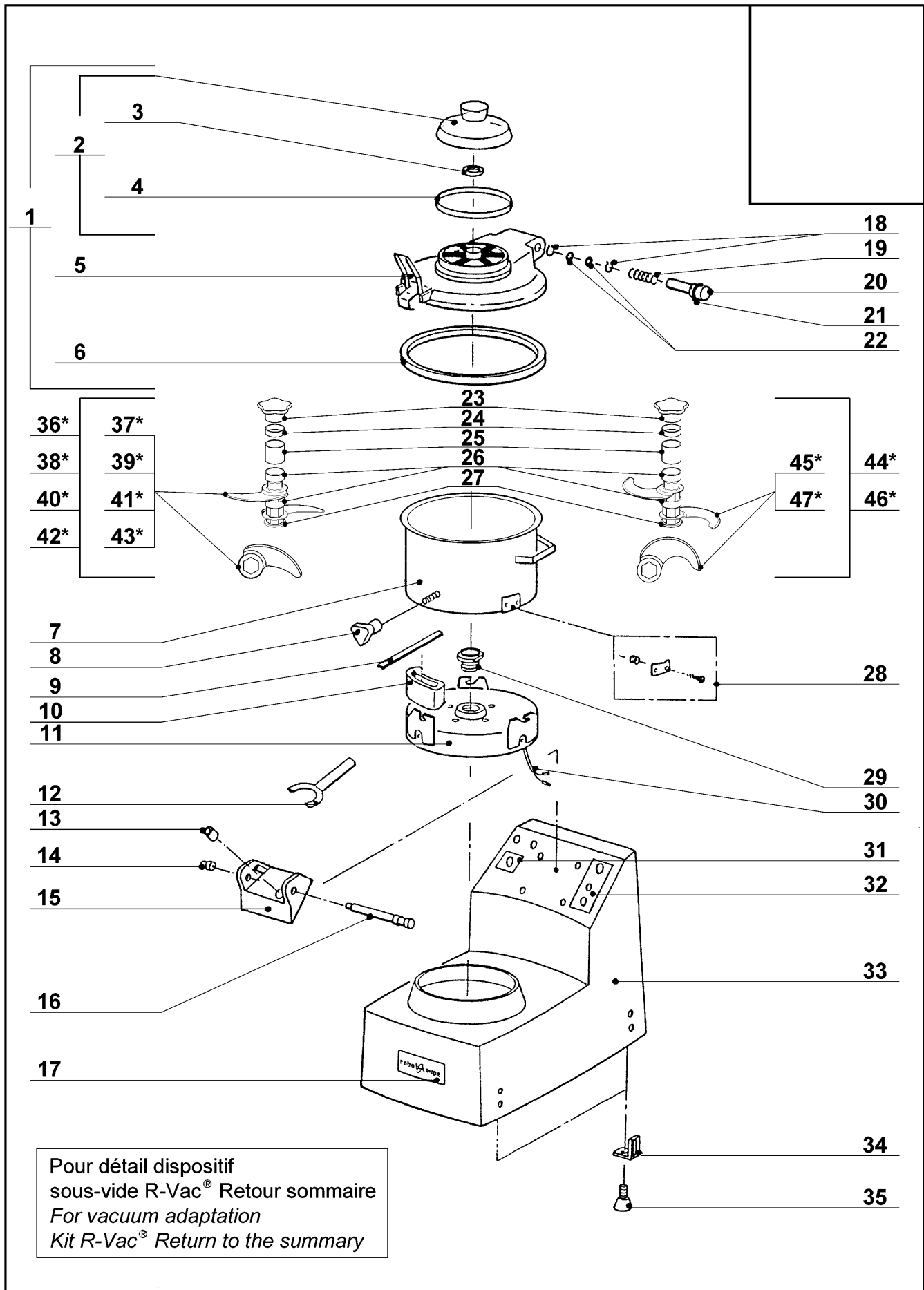
STANDARDS

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 (1992),
 - For food processors and blenders: EN 12852.

robot coupe®

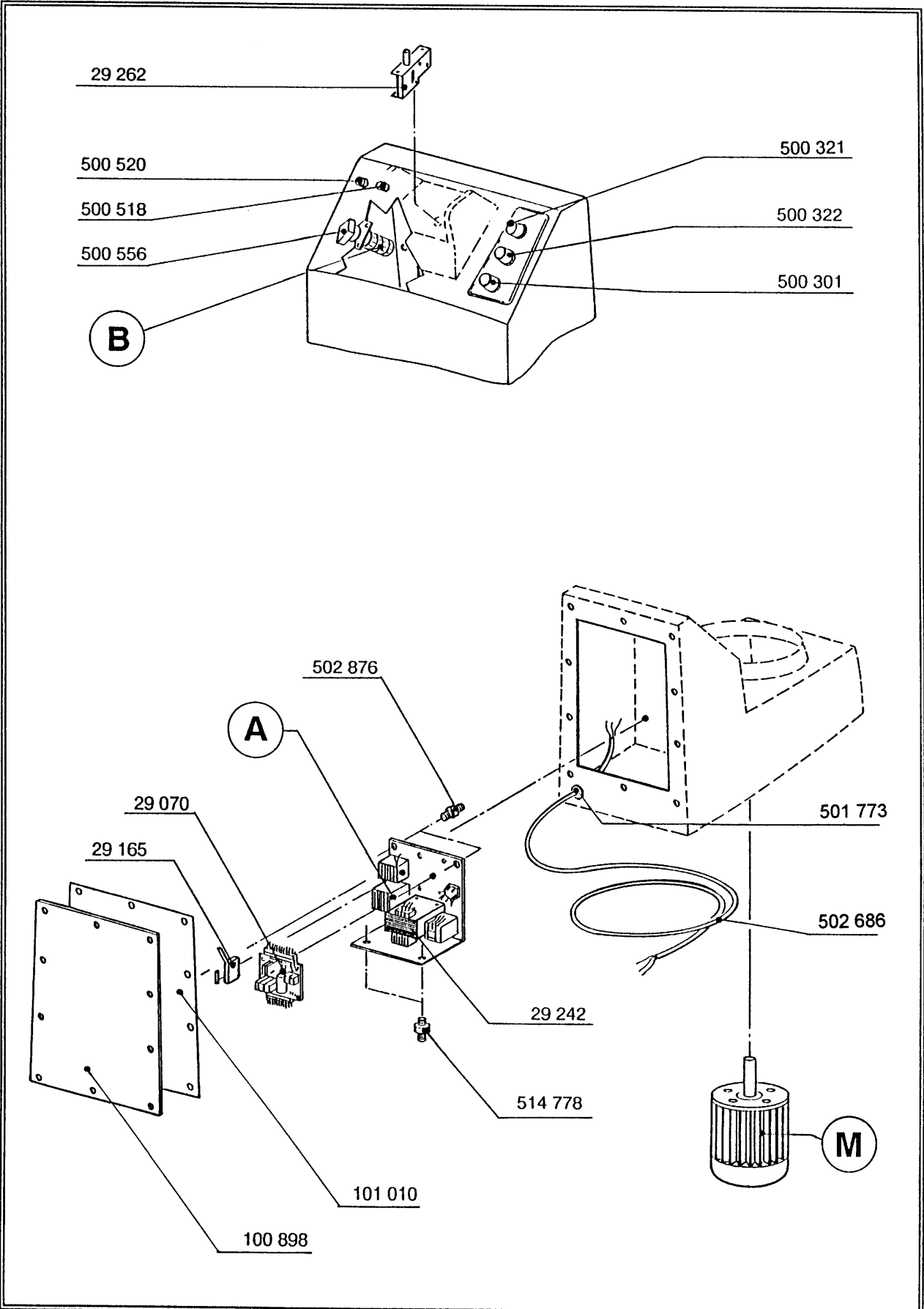
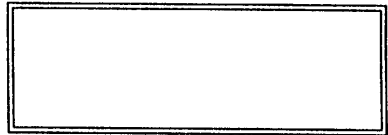
R 10 D
R 10 D Sous-Vide



<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>Description</i>
1	29 474	ENS. COUVERCLE COMPLET	/ COMPLETE LID ASSEMBLY
2	29 108	ENS. COUVERCLE PLASTIQUE	/ PLASTIC LID ASSEMBLY
3	502 639	JOINT TORIQUE / Ø 30 x 4	/ SEAL
4	500 907	JOINT TORIQUE / Ø 174,2 x 5,7	/ SEAL
5	59 050	ENS. POIGNEE COUVERCLE	/ LID HANDLE ASSEMBLY
6	117 641	JOINT COUVERCLE	/ LID SEAL
7	29 248	ENS. CUVE	/ BOWL ASSEMBLY
8	100 983	ECROU DE CUVE	/ BOWL KNOB
9	101 236	CLEF PLATE	/ KEY
10	101 234	SABOT D'APPUI	/ BLADE DISMONTING HOLDER
11	100 806	ENTRETOISE	/ SPACER
12	101 930	CLEF DOUILLE	/ SOCKET KEY
13	101 315	DOUILLE SECURITE	/ SAFETY SOCKET
14	117 645	BAGUE NYLON	/ NYLON RING
15	29 475	ENS. CHARNIERE	/ HINGE ASSEMBLY
16	29 112	ENS. AXE DE CHARNIERE	/ HINGE PIN ASSEMBLY
17	400 325	PLAQUE FRONTALE	/ FRONT PLATE
18	502 510	CIRCLIPS	/ RETAINING RING
19	117 644	RESSORT COUVERCLE	/ LID SPRING
20	29 473	ENS. AXE COUVERCLE	/ LID SPINDLE ASSEMBLY
21	502 508	JOINT NAPN	/ SEAL NAPN
22	502 509	JOINT QUADRILOB	/ X RING
23	100 946	ECROU DE COUPEAU	/ BLADE LOCKING NUT
24	100 848	BAGUE COUPEAU PLASTIQUE 15mm	/ PLASTIC RING 15mm
25	101 195	BAGUE COUPEAU 50mm	/ RING 50mm
26	100 793	BAGUE COUPEAU 20mm	/ RING 20mm
27	101 967	SUPPORT COUPEAU	/ BLADE SUPPORT
28	29 114	ENS. PLAQUETTE CUVE	/ BOWL LOCKING PLATE ASSEMBLY
29	29 068	ENS. DOUILLE ETANCHEITE	/ SEALING SOCKET ASSEMBLY
30	29 241	ILS	/ REED SWITCH
31	400 337	PLAQUE FRONTALE	/ FRONT PLATE 1/2
32	400 338	PLAQUE TABLEAU DE COMMANDE	/ CONTROL PANNEL PLATE
33	29 098	ENS. SOCLE	/ BASE ASSEMBLY
34	107 613	EQUERRE SUPORT PIED	/ FOOT SQUARE SUPPORT
35	100 790	PIED	/ FOOT
36*	27 088*	ENS. COUPEAU LAMES DROITES LISSES ep.3mm	/ STRAIGHT BLADE 3mm ASSEMBLY
37*	100 783*	LAMES DROITE LISSE ep.3mm	/ STRAIGHT BLADE 3mm
38*	27 089*	ENS. COUPEAU LAMES DROITES CRANTEES ep.3mm	/ SERRATED BLADE 3mm ASSEMBLY
39*	100 823*	LAMES DROITE CRANTEE ep.3mm	/ SERRATED BLADE 3mm
40*	27 090*	ENS. COUPEAU LAMES DROITES LISSES ep.2mm	/ STRAIGHT BLADE 2mm ASSEMBLY
41*	100 853*	LAMES DROITE LISSE ep.2mm	/ STRAIGHT BLADE 2mm
42*	27 091*	ENS. COUPEAU LAMES DROITES CRANTEES ep.2mm	/ SERRATED BLADE 2mm ASSEMBLY
43*	100 854*	LAMES DROITE CRANTEE ep.2mm	/ SERRATED BLADE 2mm
44*	27 234*	ENS. COUPEAU LAMES CROISSANTES LISSE	/ STRAIGHT BLADE ASSEMBLY
45*	119 166*	LAMES CROISSANTE LISSE	/ STRAIGHT BLADE
46*	27 235*	ENS. COUPEAU LAMES CROISSANTES CRANTEES	/ SERRATED BLADE ASSEMBLY
47*	119 167*	LAMES CROISSANTE CRANTEE	/ SERRATED BLADE



R 10 D
R 10 D SOUS-VIDE



* voir tarif machines / See export price list

R 10 D
R 10 D SOUS-VIDE

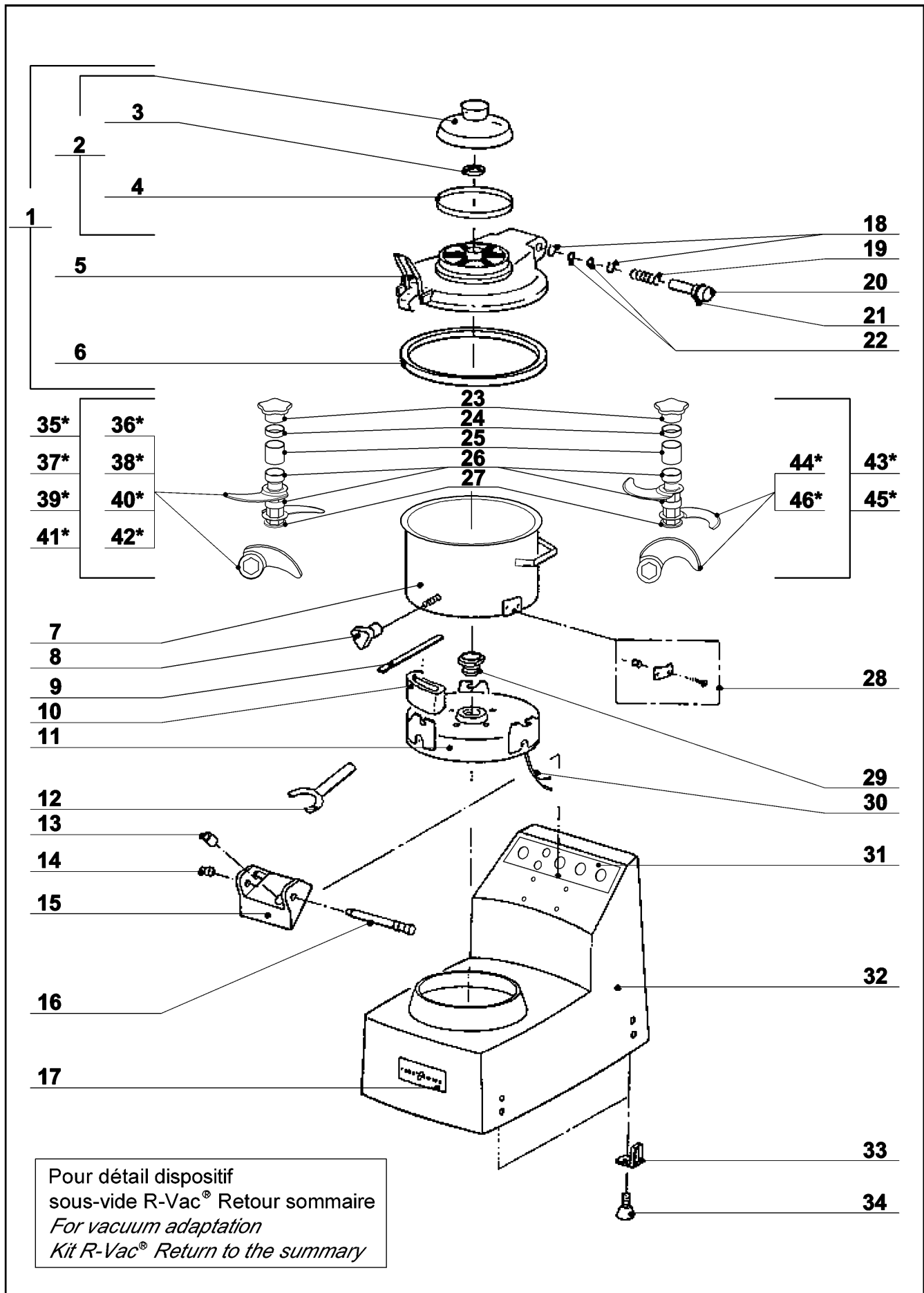
A	PLATINE ELECTRIQUE	/	ELECTRIC CIRCUIT BOARD
B	COMMUTATEUR	/	ROTARY SWITCH
M	MOTEUR	/	MOTOR

REFERENCE	DESIGNATION
29 070 29 165 29 242 29 262 100 898 101 010 500 301 500 321 500 322 500 518 500 520 500 556 501 773 502 686 502 876 514 778	PLATINE ELECTRONIQUE / ELECTRONIC CIRC. BOARD ENS FUSIBLE / FUZE ASS ENS TRANSFORMATEUR / TRANSFORMER ASS ENS INTER SECURITE / SAFETY SWITCH ASS TRAPPE D'ACCES /310mm/ ACCESS FLAP DOOR JOINT TRAPPE ACCES /310mm/ ACCESS FLAP DOOR SEAL BOUTON NOIR / BLACK KNOB BOUTON ROUGE / RED KNOB BOUTON VERT / GREEN KNOB VOYANT VERT / GREEN LAMP VOYANT CRISTAL / CRISTAL LAMP BOUTON COMMUTATEUR / ROTARY SWITCH KNOB PASSE FIL / WIRE DUCK CABLE D'ALIMENTATION / POWER CORD PLOT CAOUTCHOUC / ABSORBER AMORTISSEUR / ABSORBER

N°	M	V	Hz	A	B
21 055	301 054	220 / 380	50	29 075	500 550
21 056	301 057	380	50	29 069	502 637
21 057	301 058	415	50	29 069	502 637
21 058	301 055	220	60	29 075	502 637

SOUS VIDE / VACUUM

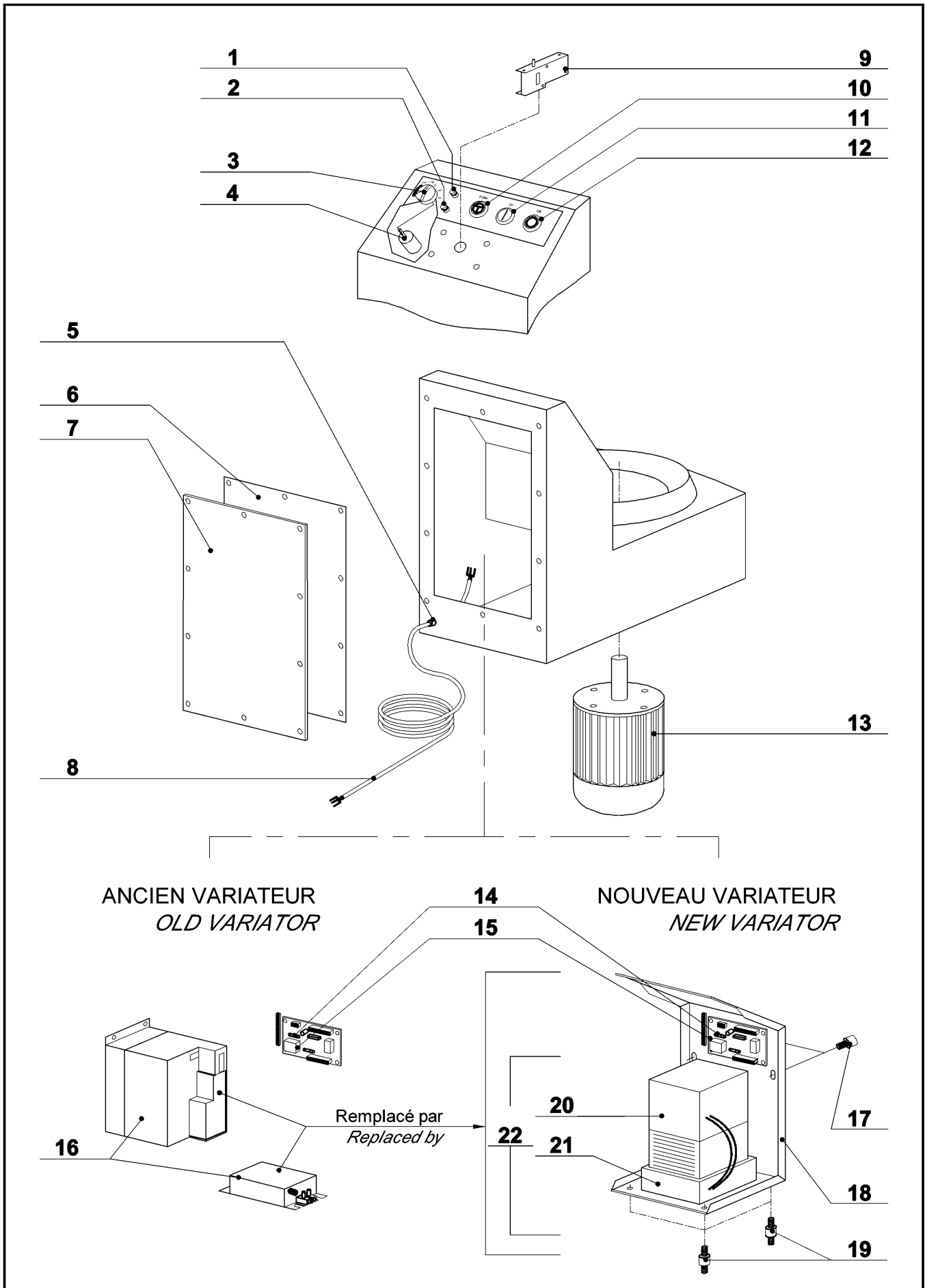
21 049	301 054	220/380	50	29 075	500 550
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<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>Description</i>
1	29 474	ENS. COUVERCLE COMPLET	/ COMPLETE LID ASSEMBLY
2	29 108	ENS. COUVERCLE PLASTIQUE	/ PLASTIC LID ASSEMBLY
3	502 639	JOINT TORIQUE / Ø 30 x 4	/ SEAL
4	500 907	JOINT TORIQUE / Ø 174,2 x 5,7	/ SEAL
5	59 050	ENS. POIGNEE COUVERCLE	/ LID HANDLE ASSEMBLY
6	117 641	JOINT COUVERCLE	/ LID SEAL
7	29 248	ENS. CUVE	/ BOWL ASSEMBLY
8	100 983	ECROU DE CUVE	/ BOWL KNOB
9	101 236	CLEF PLATE	/ KEY
10	101 234	SABOT D'APPUI	/ BLADE DISMONTING HOLDER
11	100 806	ENTRETOISE	/ SPACER
12	101 930	CLEF DOUILLE	/ SOCKET KEY
13	101 315	DOUILLE SECURITE	/ SAFETY SOCKET
14	117 645	BAGUE NYLON	/ NYLON RING
15	29 475	ENS. CHARNIERE	/ HINGE ASSEMBLY
16	29 112	ENS. AXE DE CHARNIERE	/ HINGE PIN ASSEMBLY
17	400 377	PLAQUE FRONTALE	/ FRONT PLATE
18	502 510	CIRCLIPS	/ RETAINING RING
19	117 644	RESSORT COUVERCLE	/ LID SPRING
20	29 473	ENS. AXE COUVERCLE	/ LIND SPINDLE ASSEMBLY
21	502 508	JOINT NAPN	/ SEAL NAPN
22	502 509	JOINT QUADRILOB	/ X RING
23	100 946	ECROU DE COUTEAU	/ BLADE LOCKING NUT
24	100 848	BAGUE COUTEAU PLASTIQUE 15mm	/ PLASTIC RING 15mm
25	101 195	BAGUE COUTEAU 50mm	/ RING 50mm
26	100 793	BAGUE COUTEAU 20mm	/ RING 20mm
27	101 967	SUPPORT COUTEAU	/ BLADE SUPPORT
28	29 114	ENS. PLAQUETTE CUVE	/ BOWL LOCKING PLATE ASSEMBLY
29	29 068	ENS. DOUILLE ETANCHEITE	/ SEALING SOCKET ASSEMBLY
30	29 241	ILS	/ REED SWITCH
31	400 315	PLAQUE TABLEAU DE COMMANDE	/ CONTROL PANNEL PLATE
32	39 100	ENS. SOCLE	/ BASE ASSEMBLY
33	107 613	EQUERRE SUPORT PIED	/ FOOT SQUARE SUPPORT
34	100 790	PIED	/ FOOT
35*	27 088*	ENS. COUTEAU LAMES DROITES LISSES ep.3mm	/ STRAIGHT BLADE 3mm ASSEMBLY
36*	100 783*	LAMES DROITE LISSE ep.3mm	/ STRAIGHT BLADE 3mm
37*	27 089*	ENS. COUTEAU LAMES DROITES CRANTEES ep.3mm	/ SERRATED BLADE 3mm ASSEMBLY
38*	100 823*	LAMES DROITE CRANTEE ep.3mm	/ SERRATED BLADE 3mm
39*	27 090*	ENS. COUTEAU LAMES DROITES LISSES ep.2mm	/ STRAIGHT BLADE 2mm ASSEMBLY
40*	100 853*	LAMES DROITE LISSE ep.2mm	/ STRAIGHT BLADE 2mm
41*	27 091*	ENS. COUTEAU LAMES DROITES CRANTEES ep.2mm	/ SERRATED BLADE 2mm ASSEMBLY
42*	100 854*	LAMES DROITE CRANTEE ep.2mm	/ SERRATED BLADE 2mm
43*	27 234*	ENS. COUTEAU LAMES CROISSANTES LISSE	/ STRAIGHT BLADE ASSEMBLY
44*	119 166*	LAMES CROISSANTE LISSE	/ STRAIGHT BLADE
45*	27 235*	ENS. COUTEAU LAMES CROISSANTES CRANTEES	/ SERRATED BLADE ASSEMBLY
46*	119 167*	LAMES CROISSANTE CRANTEE	/ SERRATED BLADE

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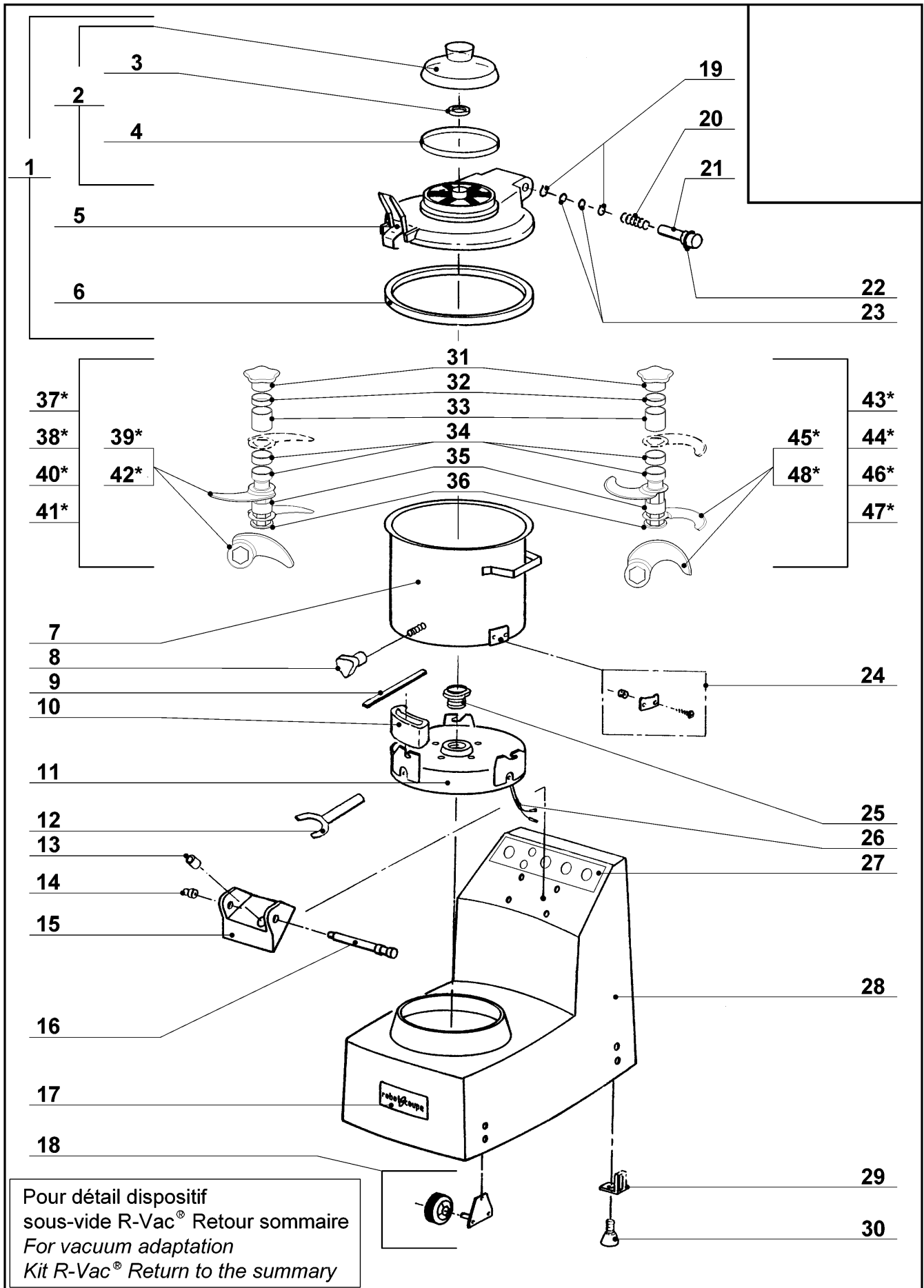
R 10 D V.V.
R 10 D V.V. Sous-Vide



<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>Description</i>
1	500 520	VOYANT CRISTAL	/ CRISTAL LAMP
2	500 518	VOYANT VERT	/ GREEN LAMP
3	501 006	POIGNEE POTENTIOMETRE	/ POTENTIOMETER HANDLE
4	501 293	POTENTIOMETRE	/ POTENTIOMETER
5	501 773	PRESSE ETOUPE	/ CORD PROTECTOR
6	100 929	JOINT TRAPPE ACCES 310mm	/ ACCESS FLAP DOOR SEAL
7	100 928	TRAPPE ACCES	/ ACCESS FLAP DOOR
8	503 719	CABLE D'ALIMENTATION	/ POWER CORD
9	29 262	ENS.INTER SECURITE	/ SAFETY SWITCH ASSEMBLY
10	500 301	BOUTON NOIR	/ BLACK KNOB
11	500 322	BOUTON VERT	/ GREEN KNOB
12	500 321	BOUTON ROUGE	/ RED KNOB
13	301 056	MOTEUR	/ MOTOR
14	504 000	FUSIBLE VERRE 5x20 200mA	/ FUSE
15	29 109	PLATINE	/ PLATE
16	29 916	KIT VARIATEUR	/ VARIATOR KIT
17	502 876	PLOT CAOUTCHOUC	/ ABSORBER
18	103 716	EQUERRE SUPPORT VARIATEUR	/ VARIATOR SQUARE SUPPORT
19	514 778	AMORTISSEUR	/ ABSORBER
20	103 710	VARIATEUR	/ VARIATOR
21	103 711	FILTRE	/ FILTER
22	103 712	VARIATEUR + FILTRE	/ VARIATOR + FILTER

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R 20 D
R 20 D Sous-Vide



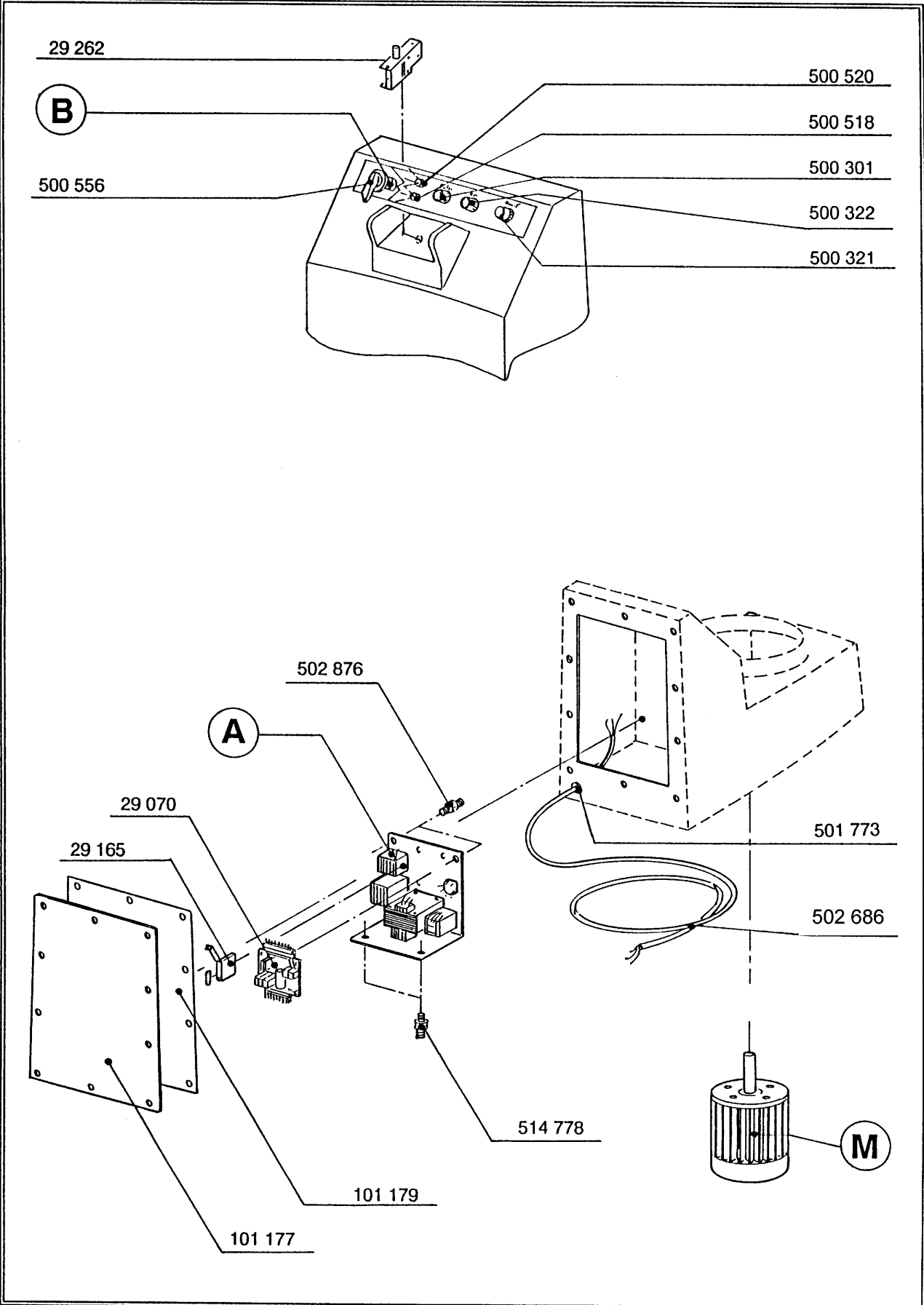
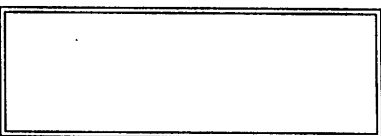
Pour détail dispositif sous-vide R-Vac® Retour sommaire
For vacuum adaptation
Kit R-Vac® Return to the summary

* Voir tarif machines / See export price list

<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>Description</i>
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3	502 639	JOINT TORIQUE / Ø 30 x 4	/ SEAL
4	500 907	JOINT TORIQUE / Ø 174,2 x 5,7	/ SEAL
5	59 050	ENS. POIGNEE COUVERCLE	/ LID HANDLE ASSEMBLY
6	117 641	JOINT COUVERCLE	/ LID SEAL
7	59 057	ENS. CUVE	/ BOWL ASSEMBLY
8	100 983	ECROU DE CUVE	/ BOWL KNOB
9	101 236	CLEF PLATE	/ KEY
10	101 234	SABOT D'APPUI	/ BLADE DISMONTING HOLDER
11	101 176	ENTRETOISE	/ SPACER
12	101 930	CLEF DOUILLE	/ SOCKET KEY
13	101 315	DOUILLE SECURITE	/ SAFETY SOCKET
14	117 645	BAGUE NYLON	/ NYLON RING
15	29 475	ENS. CHARNIERE	/ HINGE ASSEMBLY
16	29 112	ENS. AXE DE CHARNIERE	/ HINGE PIN ASSEMBLY
17	400 904	PLAQUE FRONTALE	/ FRONT PLATE
18	59 455	ENS. ROULETTE	/ WHEEL ASSEMBLY
19	502 510	CIRCLIPS	/ RETAINING RING
20	117 644	RESSORT COUVERCLE	/ LID SPRING
21	29 473	ENS. AXE COUVERCLE	/ LIND SPINDLE ASSEMBLY
22	502 508	JOINT NAPN	/ SEAL NAPN
23	502 509	JOINT QUADRILOB	/ X RING
24	29 114	ENS. PLAQUETTE CUVE	/ BOWL LOCKING PLATE ASSEMBLY
25	29 068	ENS. DOUILLE ETANCHEITE	/ SEALING SOCKET ASSEMBLY
26	29 241	ILS	/ REED SWITCH
27	400 905	PLAQUE TABLEAU DE COMMANDE	/ CONTROL PANNEL PLATE
28	59 051	ENS. SOCLE	/ BASE ASSEMBLY
29	107 613	EQUERRE SUPORT PIED	/ FOOT SQUARE SUPPORT
30	100 798	PIED	/ FOOT
31	100 946	ECROU DE COUTEAU	/ BLADE LOCKING NUT
32	100 848	BAGUE COUTEAU PLASTIQUE 15mm	/ PLASTIC RING 15mm
33	101 195	BAGUE COUTEAU 50mm	/ RING 50mm
34	100 792	BAGUE COUTEAU 15mm	/ RING 15mm
35	101 206	BAGUE COUTEAU 30mm	/ RING 30mm
36	100 794	SUPPORT COUTEAU	/ BLADE SUPPORT
37*	57 038*	ENS. COUTEAU LAMES DROITES LISSES 3 LAMES	/ STRAIGHT BLADE 3 BLALES ASSEMBLY
38*	57 040*	ENS. COUTEAU LAMES DROITES LISSES 2 LAMES	/ STRAIGHT BLADE 2 BLALES ASSEMBLY
39*	100 853*	LAMES DROITE LISSE	/ STRAIGHT BLADE
40*	57 039*	ENS. COUTEAU LAMES DROITES CRANTEES 3 LAMES	/ SERRATED BLADE 3 BLADES ASSEMBLY
41*	57 041*	ENS. COUTEAU LAMES DROITES CRANTEES 2 LAMES	/ SERRATED BLADE 2 BLADES ASSEMBLY
42*	100 854*	LAMES DROITE CRANTEES	/ STRAIGHT BLADE
43*	57 054*	ENS. COUTEAU LAMES CROISSANTES LISSE 3 LAMES	/ STRAIGHT BLADE 3 BLADES ASSEMBLY
44*	57 044*	ENS. COUTEAU LAMES CROISSANTES LISSE 2 LAMES	/ STRAIGHT BLADE 2 BLADES ASSEMBLY
45*	119 166*	LAMES CROISSANTE LISSE	/ STRAIGHT BLADE
46*	57 055*	ENS. COUTEAU LAMES CROISSANTES CRANTEES 3 LAMES	/ SERRATED BLADE 3 BLADES ASSEMBLY
47*	57 045*	ENS. COUTEAU LAMES CROISSANTES CRANTEES 2 LAMES	/ SERRATED BLADE 2 BLADES ASSEMBLY
48*	119 167*	LAMES CROISSANTE LISSE	/ STRAIGHT BLADE



R 20 D SOUS VIDE



R 20 D
R 20 D Sous-Vide

A

PLATINE ELECTRIQUE / ELECTRIC CIRCUIT BOARD

B

COMMUTATEUR / ROTARY SWITCH

M

MOTEUR / MOTOR

REFERENCE

DESIGNATION

29 070	PLATINE ELECTRONIQUE	/	ELECTRONIC CIRC. BOARD
29 165	ENS FUSIBLE	/	FUSE ASS
29 262	ENS INTER SECURITE	/	SAFETY SWITCH ASS
101 177	TRAPPE D'ACCES	/	ACCESS FLAP DOOR
101 179	JOINT TRAPPE ACCES	/	ACCESS FLAP DOOR SEAL
500 301	BOUTON NOIR	/	BLACK KNOB
500 321	BOUTON ROUGE	/	RED KNOB
500 322	BOUTON VERT	/	GREEN KNOB
500 518	VOYANT VERT	/	GREEN LAMP
500 520	VOYANT CRISTAL	/	CRISTAL LAMP
500 556	BOUTON COMMUTATEUR	/	ROTARY SWITCH KNOB
501 773	PASSE FIL	/	WIRE DUCT
502 686	CABLE D'ALIMENTATION	/	POWER CORD
502 876	PLOT CAOUTCHOUC	/	ABSORBER
514 778	AMORTISSEUR	/	ABSORBER

N°

M

V

Hz

A

B

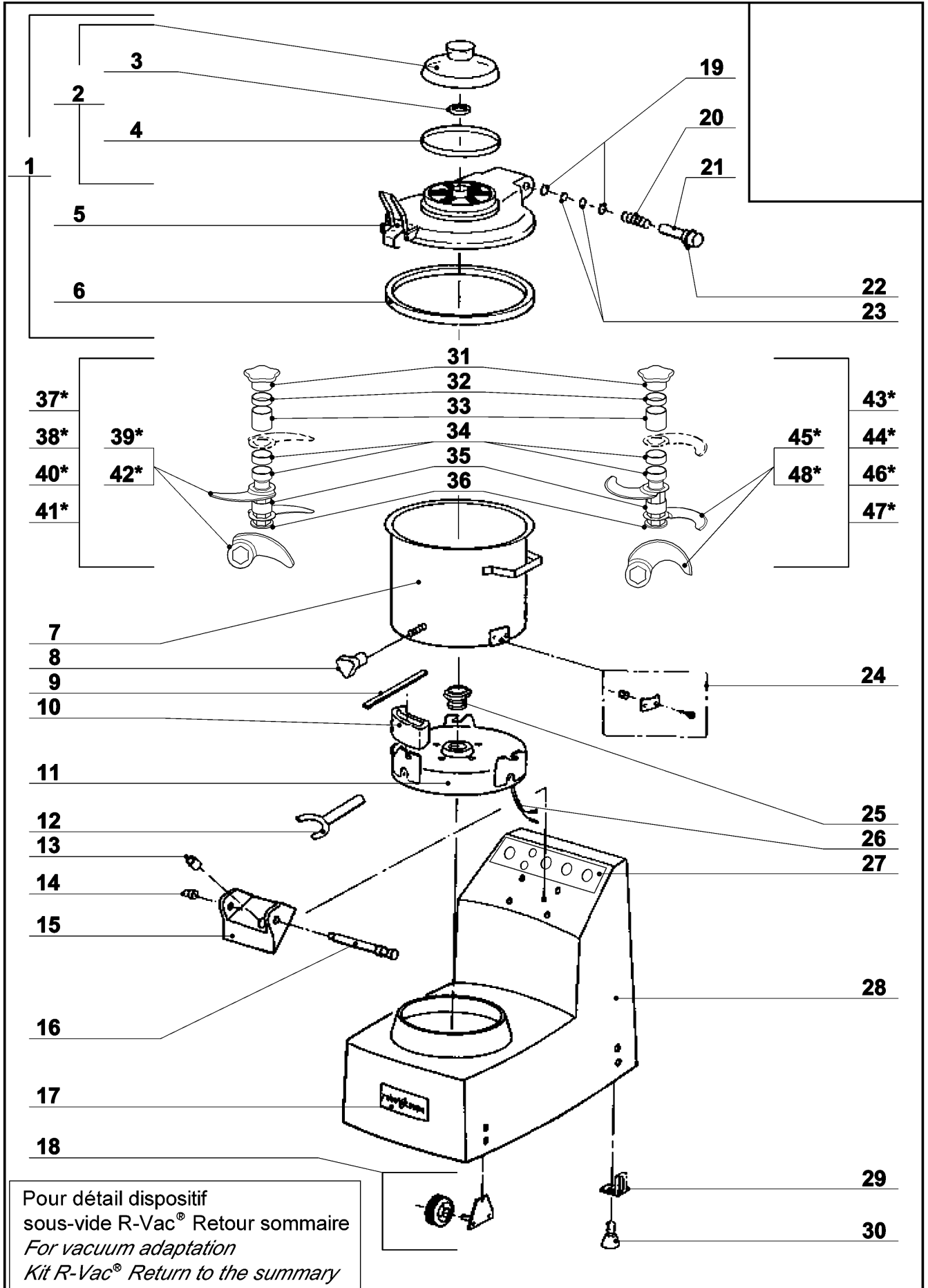
21 099	302 067	220 / 380	50	59 047	500 550
21 100	302 066	380	50	59 046	502 637
21 101	302 068	415	50	59 046	502 637
21 102	302 069	220	60	59 047	502 637

SOUS VIDE / VACUUM

21 104	302 067	220/380	50	59 047	500 550
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robot coupe®

**R 20 D V.V.
R 20 D V.V. Sous-Vide**

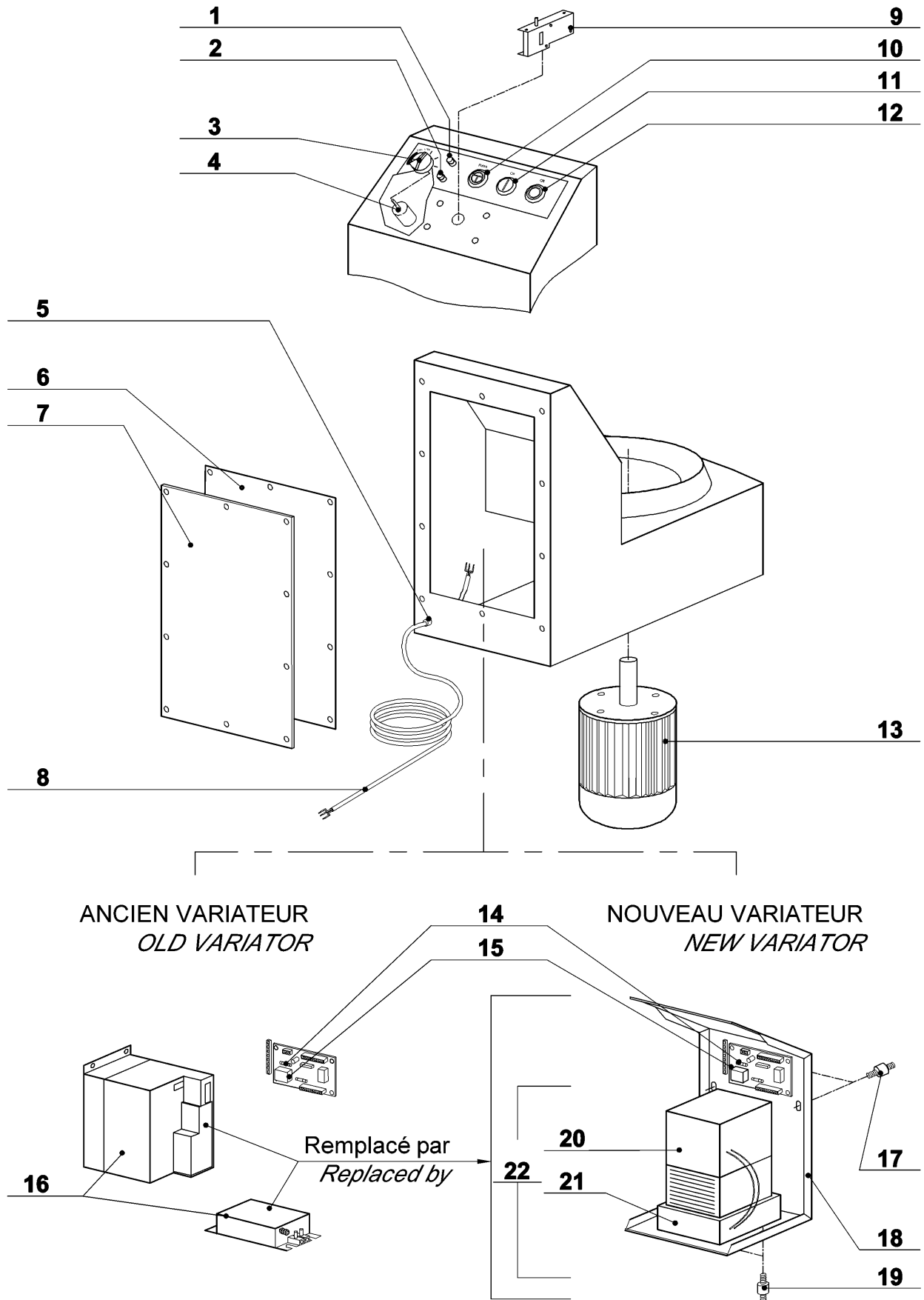


Pour détail dispositif
sous-vide R-Vac® Retour sommaire
For vacuum adaptation
Kit R-Vac® Return to the summary

<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>Description</i>
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3	502 639	JOINT TORIQUE / Ø 30 x 4	/ SEAL
4	500 907	JOINT TORIQUE / Ø 174,2 x 5,7	/ SEAL
5	59 050	ENS. POIGNEE COUVERCLE	/ LID HANDLE ASSEMBLY
6	117 641	JOINT COUVERCLE	/ LID SEAL
7	59 057	ENS. CUVE	/ BOWL ASSEMBLY
8	100 983	ECROU DE CUVE	/ BOWL KNOB
9	101 236	CLEF PLATE	/ KEY
10	101 234	SABOT D'APPUI	/ BLADE DISMONTING HOLDER
11	101 176	ENTRETOISE	/ SPACER
12	101 930	CLEF DOUILLE	/ SOCKET KEY
13	101 315	DOUILLE SECURITE	/ SAFETY SOCKET
14	117 645	BAGUE NYLON	/ NYLON RING
15	29 475	ENS. CHARNIERE	/ HINGE ASSEMBLY
16	29 112	ENS. AXE DE CHARNIERE	/ HINGE PIN ASSEMBLY
17	400 719	PLAQUE FRONTALE	/ FRONT PLATE
18	59 455	ENS. ROULETTE	/ WHEEL ASSEMBLY
19	502 510	CIRCLIPS	/ RETAINING RING
20	117 644	RESSORT COUVERCLE	/ LID SPRING
21	29 473	ENS. AXE COUVERCLE	/ LIND SPINDLE ASSEMBLY
22	502 508	JOINT NAPN	/ SEAL NAPN
23	502 509	JOINT QUADRILOB	/ X RING
24	29 114	ENS. PLAQUETTE CUVE	/ BOWL LOCKING PLATE ASSEMBLY
25	29 068	ENS. DOUILLE ETANCHEITE	/ SEALING SOCKET ASSEMBLY
26	29 241	ILS	/ REED SWITCH
27	400 315	PLAQUE TABLEAU DE COMMANDE	/ CONTROL PANNEL PLATE
28	59 200	ENS. SOCLE	/ BASE ASSEMBLY
29	107 613	EQUERRE SUPORT PIED	/ FOOT SQUARE SUPPORT
30	100 798	PIED	/ FOOT
31	100 946	ECROU DE COUTEAU	/ BLADE LOCKING NUT
32	100 848	BAGUE COUTEAU PLASTIQUE 15mm	/ PLASTIC RING 15mm
33	101 195	BAGUE COUTEAU 50mm	/ RING 50mm
34	100 792	BAGUE COUTEAU 15mm	/ RING 15mm
35	101 206	BAGUE COUTEAU 30mm	/ RING 30mm
36	100 794	SUPPORT COUTEAU	/ BLADE SUPPORT
37*	57 038*	ENS. COUTEAU LAMES DROITES LISSES 3 LAMES	/ STRAIGHT BLADE 3 BLALES ASSEMBLY
38*	57 040*	ENS. COUTEAU LAMES DROITES LISSES 2 LAMES	/ STRAIGHT BLADE 2 BLALES ASSEMBLY
39*	100 853*	LAMES DROITE LISSE	/ STRAIGHT BLADE
40*	57 039*	ENS. COUTEAU LAMES DROITES CRANTEES 3 LAMES	/ SERRATED BLADE 3 BLADES ASSEMBLY
41*	57 041*	ENS. COUTEAU LAMES DROITES CRANTEES 2 LAMES	/ SERRATED BLADE 2 BLADES ASSEMBLY
42*	100 854*	LAMES DROITE CRANTEES	/ STRAIGHT BLADE
43*	57 054*	ENS. COUTEAU LAMES CROISSANTES LISSE 3 LAMES	/ STRAIGHT BLADE 3 BLADES ASSEMBLY
44*	57 044*	ENS. COUTEAU LAMES CROISSANTES LISSE 2 LAMES	/ STRAIGHT BLADE 2 BLADES ASSEMBLY
45*	119 166*	LAMES CROISSANTE LISSE	/ STRAIGHT BLADE
46*	57 055*	ENS. COUTEAU LAMES CROISSANTES CRANTEES 3 LAMES	/ SERRATED BLADE 3 BLADES ASSEMBLY
47*	57 045*	ENS. COUTEAU LAMES CROISSANTES CRANTEES 2 LAMES	/ SERRATED BLADE 2 BLADES ASSEMBLY
48*	119 167*	LAMES CROISSANTE LISSE	/ STRAIGHT BLADE

robot coupe®

R 20 D V.V.
R 20 D V.V. Sous-Vide



<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>Description</i>
1	500 520	VOYANT CRISTAL	/ CRISTAL LAMP
2	500 518	VOYANT VERT	/ GREEN LAMP
3	501 006	POIGNEE POTENTIOMETRE	/ POTENTIOMETER HANDLE
4	501 293	POTENTIOMETRE	/ POTENTIOMETER
5	501 773	PRESSE ETOUPE	/ CORD PROTECTOR
6	101 179	JOINT TRAPPE ACCES 310mm	/ ACCESS FLAP DOOR SEAL
7	101 177	TRAPPE ACCES	/ ACCESS FLAP DOOR
8	503 719	CABLE D'ALIMENTATION	/ POWER CORD
9	29 262	ENS.INTER SECURITE	/ SAFETY SWITCH ASSEMBLY
10	500 301	BOUTON NOIR	/ BLACK KNOB
11	500 322	BOUTON VERT	/ GREEN KNOB
12	500 321	BOUTON ROUGE	/ RED KNOB
13	301 027	MOTEUR	/ MOTOR
14	504 000	FUSIBLE VERRE 5x20 200mAT	/ FUSE
15	29 109	PLATINE	/ PLATE
16	29 917	KIT VARIATEUR	/ VARIATOR KIT
17	502 876	PLOT CAOUTCHOUC	/ ABSORBER
18	103 716	EQUERRE SUPPORT VARIATEUR	/ VARIATOR SQUARE SUPPORT
19	514 778	AMORTISSEUR	/ ABSORBER
20	103 713	VARIATEUR	/ VARIATOR
21	103 714	FILTRE	/ FILTER
22	103 715	VARIATEUR + FILTRE	/ VARIATOR + FILTER

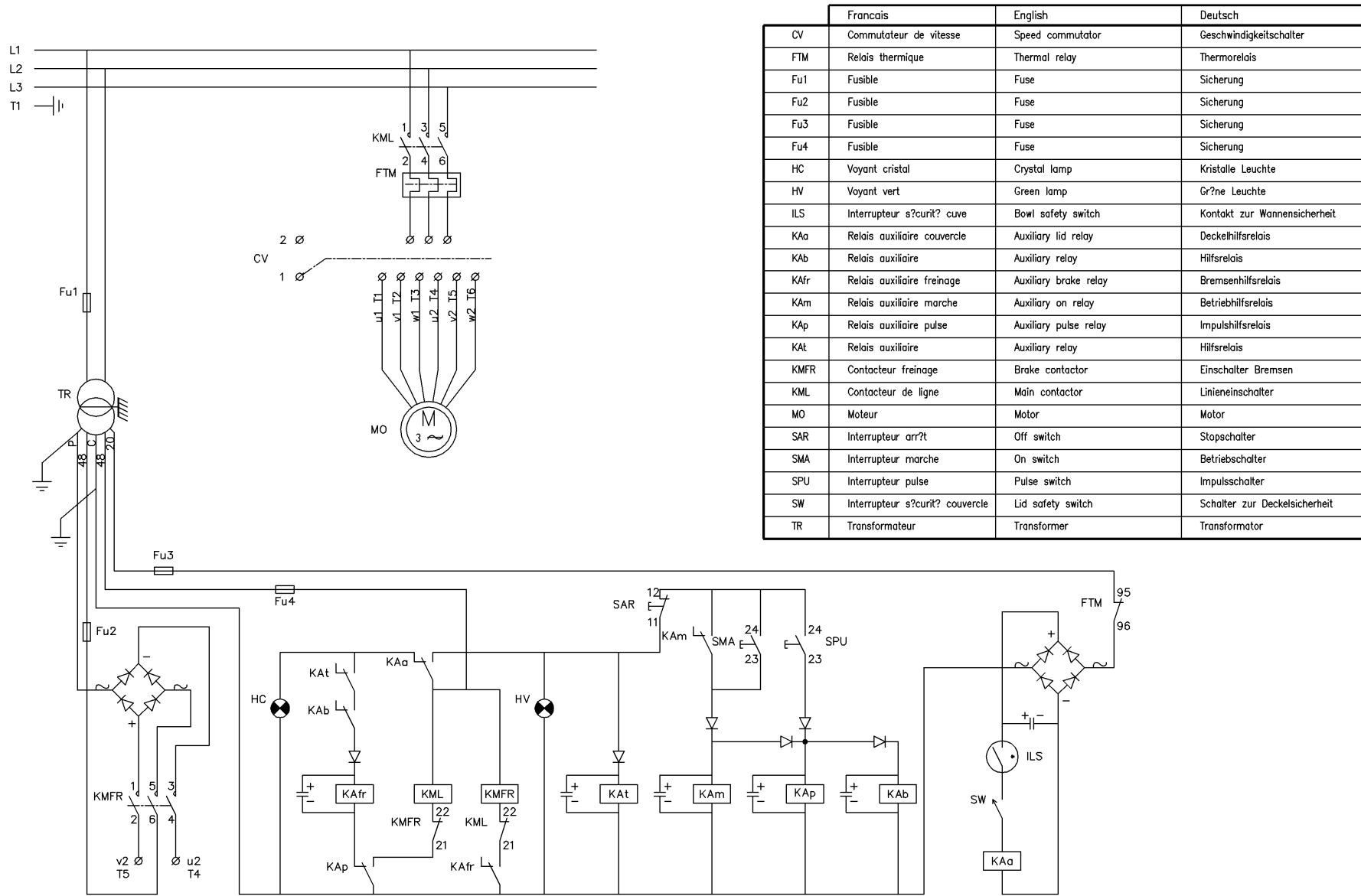
R10D - R20D

SCHEMA ELECTRIQUE

220V/60HZ - 380V/50Hz - 415V/50Hz CE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



	Francais	English	Deutsch
CV	Commutateur de vitesse	Speed commutator	Geschwindigkeitsschalter
FTM	Relais thermique	Thermal relay	Thermorelais
Fu1	Fusible	Fuse	Sicherung
Fu2	Fusible	Fuse	Sicherung
Fu3	Fusible	Fuse	Sicherung
Fu4	Fusible	Fuse	Sicherung
HC	Voyant cristal	Crystal lamp	Kristalle Leuchte
HV	Voyant vert	Green lamp	Grüne Leuchte
ILS	Interrupteur s?curit? cuve	Bowl safety switch	Kontakt zur Wannensicherheit
KAa	Relais auxiliaire couvercle	Auxiliary lid relay	Deckelhilfsrelais
KAb	Relais auxiliaire	Auxiliary relay	Hilfsrelais
KAfr	Relais auxiliaire freinage	Auxiliary brake relay	Bremsenhilfsrelais
KAm	Relais auxiliaire marche	Auxiliary on relay	Betriebhilfsrelais
KAp	Relais auxiliaire pulse	Auxiliary pulse relay	Impulshilfsrelais
KAT	Relais auxiliaire	Auxiliary relay	Hilfsrelais
KMFR	Contacteur freinage	Brake contactor	Einschalter Bremsen
KML	Contacteur de ligne	Main contactor	Linienenschalter
MO	Moteur	Motor	Motor
SAR	Interrupteur arr?t	Off switch	Stopschalter
SMA	Interrupteur marche	On switch	Betriebschalter
SPU	Interrupteur pulse	Pulse switch	Impulsschalter
SW	Interrupteur s?curit? couvercle	Lid safety switch	Schalter zur Deckelsicherheit
TR	Transformateur	Transformer	Transformator

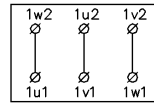
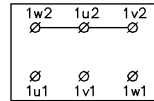
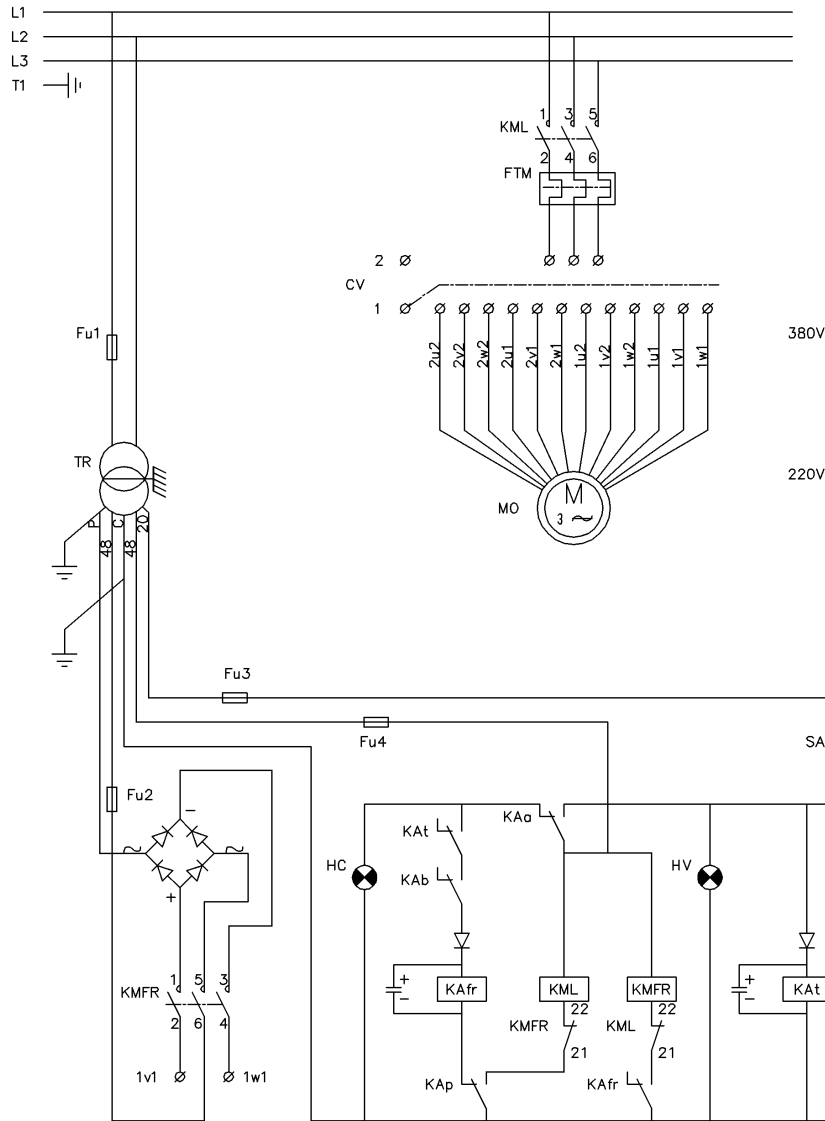
R10D - R20D

220-380V/50Hz CE

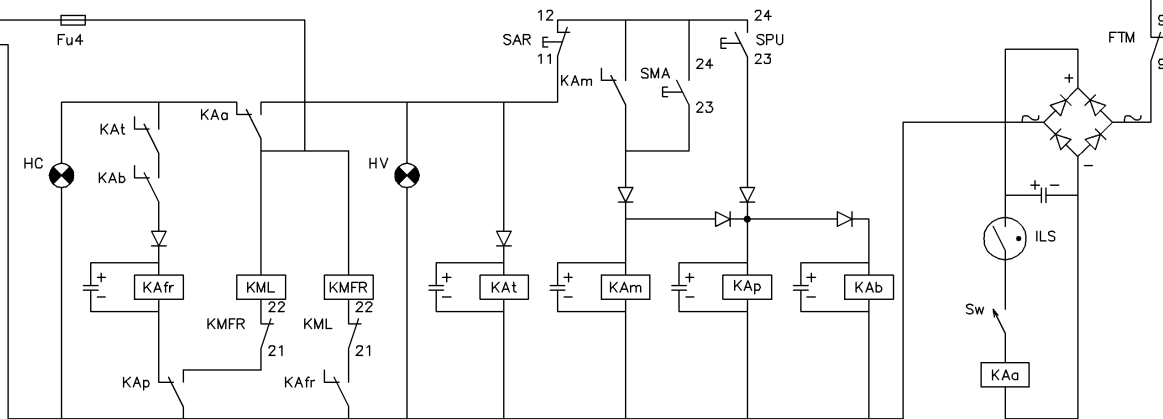
SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



	Français	English	Deutsch
CV	Commutateur de vitesse	Speed commutator	Geschwindigkeitschalter
FTM	Relais thermique	Thermal relay	Thermorelais
Fu1	Fusible	Fuse	Sicherung
Fu2	Fusible	Fuse	Sicherung
Fu3	Fusible	Fuse	Sicherung
Fu4	Fusible	Fuse	Sicherung
HC	Voyant cristal	Crystal lamp	Kristalle Leuchte
HV	Voyant vert	Green lamp	Grüne Leuchte
ILS	Interrupteur s?curit? cuve	Bowl safety switch	Kontakt zur Wannensicherheit
KAa	Relais auxiliaire couvercle	Auxiliary lid relay	Deckelhilfsrelais
KAb	Relais auxiliaire	Auxiliary relay	Hilfsrelais
KAfr	Relais auxiliaire freinage	Auxiliary brake relay	Bremsenhilfsrelais
KAm	Relais auxiliaire marche	Auxiliary on relay	Betriebshilfsrelais
KAp	Relais auxiliaire pulse	Auxiliary pulse relay	Impulshilfsrelais
KAT	Relais auxiliaire	Auxiliary relay	Hilfsrelais
KMFR	Contacteur freinage	Brake contactor	Einschalter Bremsen
KML	Contacteur de ligne	Main contactor	Linieinschalter
MO	Moteur	Motor	Motor
SAR	Interrupteur arr?t	Off switch	Stopschalter
SMA	Interrupteur marche	On switch	Betriebschalter
SPU	Interrupteur pulse	Pulse switch	Impulsschalter
Sw	Interrupteur s?curit? couvercle	Lid safety switch	Schalter zur Deckelsicherheit
TR	Transformateur	Transformer	Transformator



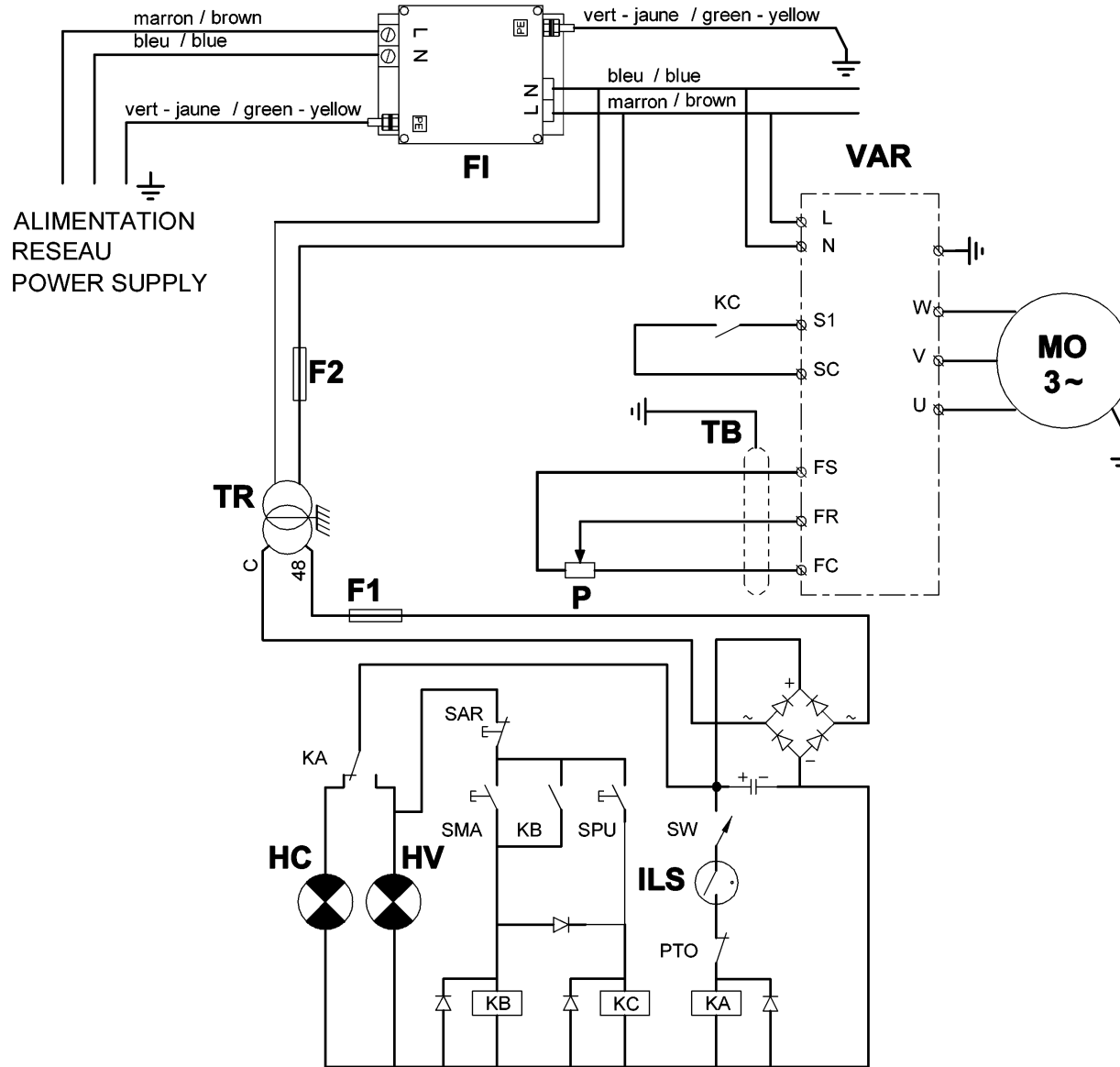
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MAJ : 02/97

R10D V.V. 200-240V/50-60Hz 1~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

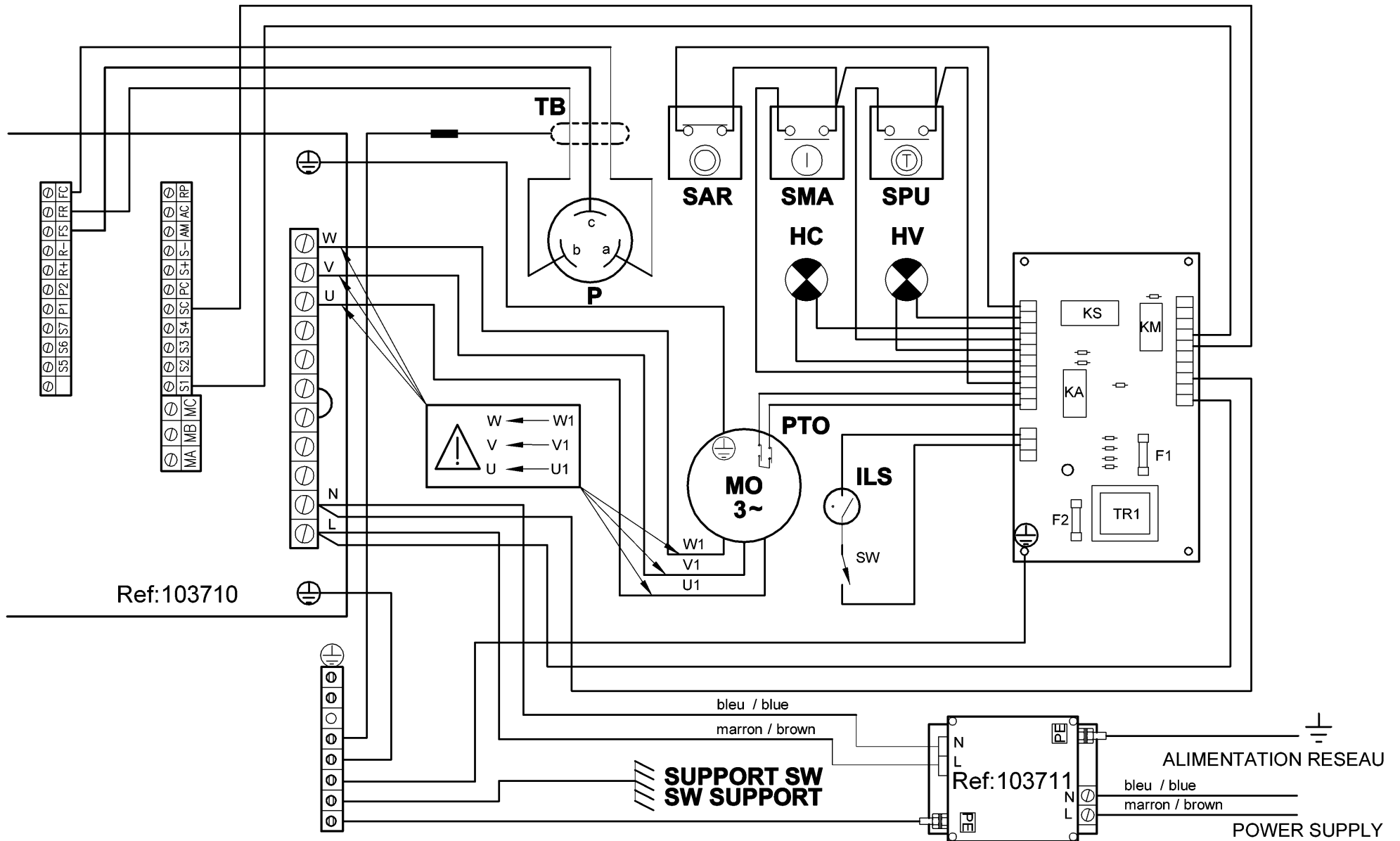


	Français	English
FI	Filtre mono EMI	Single phase RFI filter
F1	Fusible	Fuse
F2	Fusible	Fuse
HC	Voyant cristal	Crystal lamp
HV	Voyant vert	Green lamp
ILS	Interrupteur sécurité cuve	Bowl safety switch
KA	Relais auxiliaire sécurité couvercle	Lid safety auxiliary relay
KB	Relais auxiliaire marche	Auxiliary on relay
KC	Relais auxiliaire pulse	Auxiliary pulse relay
MO	Moteur	Motor
P	Potentiomètre	Potentiometer
PTO	Protecteur thermique	Thermal protector
SAR	Bouton arrêt	Off switch
SMA	Bouton marche	On switch
SPU	Bouton pulse	Pulse switch
SW	Interrupteur sécurité couvercle	Lid safety switch
TB	Tresse blindage	Shielded sheath
TR	Transformateur	Transformer
VAR	Variateur de fréquence	Inverter

R10D V.V. 200-240V/50-60Hz 1~

SCHEMA ELECTRIQUE

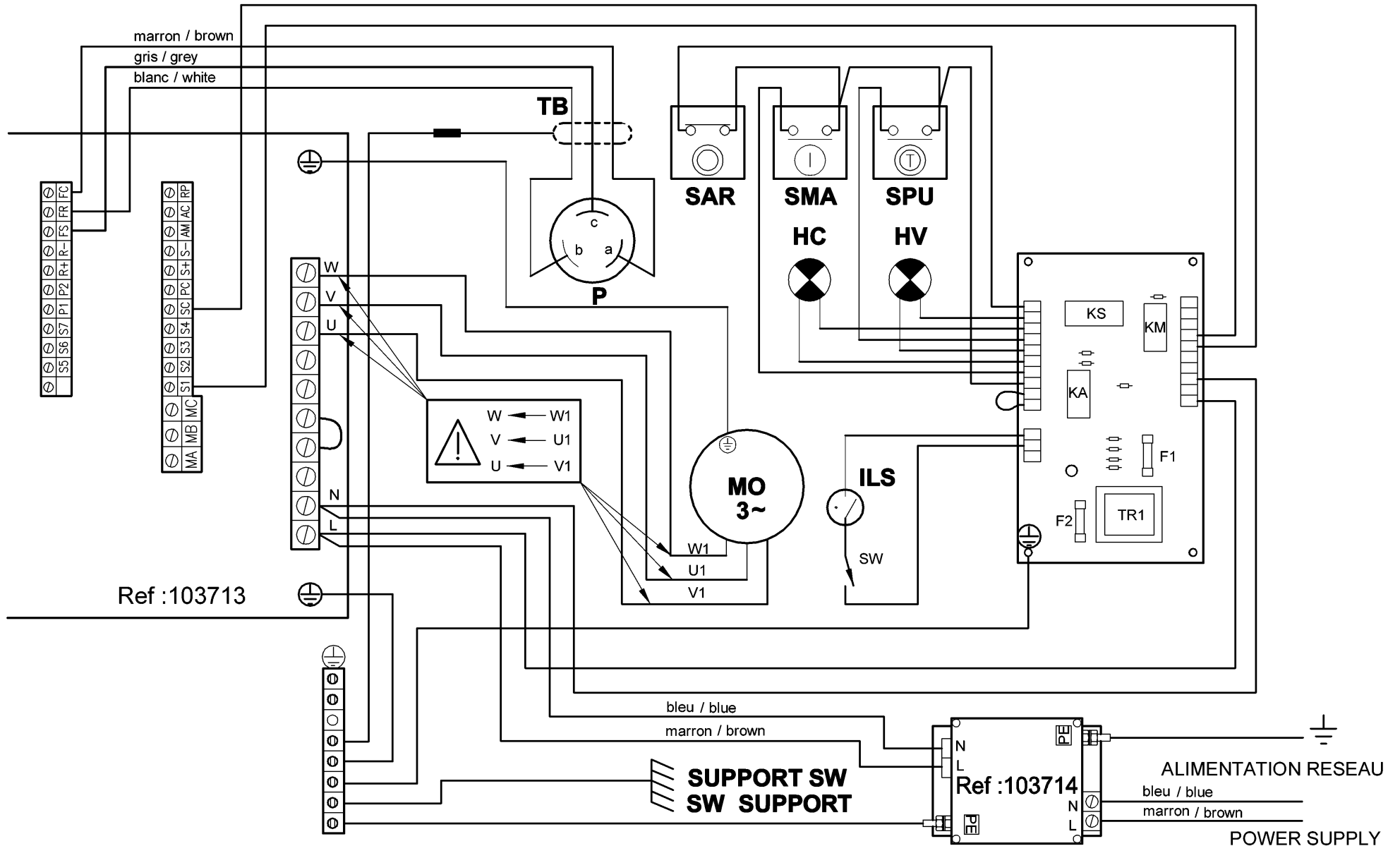
ELECTRIC DIAGRAM



R20D V.V. 200-240V/50-60Hz 1~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM





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