

robot coupe®



New
Register
your product
on line

R 3 • R 4 • R 4 V.V.

www.robot-coupe.com

@ Register your product on line

The screenshot displays the Robot-Coupe website's support section. At the top, the navigation bar includes the company logo, links for 'The company', 'Contact us', and 'Restricted Area', and a 'Select your country...' dropdown. Below this, a menu contains 'CATALOGUE', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR SUPPORT', and a search bar. The main content area is titled 'SUPPORT' and is divided into two columns. The left column, 'Register your product online', provides instructions and a list of required information: product serial number and purchase date. A 'Register my product now' button is at the bottom. The right column, 'Access the Robot-Coupe after-sales service', features an 'Authentication' form with fields for 'Identifiant', 'Mot de passe', and 'Email', along with a 'Mot de passe perdu' link. A 'Pour nous contacter' link is also present. An 'Access the Robot-Coupe after-sales service' button is at the bottom.

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The company | Contact us | Restricted Area | Select your country...

CATALOGUE ▾ SELECTION GUIDE LEAFLETS VIDEOS OUR **SUPPORT** Search

SUPPORT

Register your product online

Thank you for registering online your Robot-Coupe product
This should only take a few minutes
To register your product you will need:

- Product serial number
- Purchase date

Register my product now

Access the Robot-Coupe after-sales service

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Authentication

Bienvenue sur le site SAV de Robot-Coupe

Choisissez votre langue: English | US | Français | Español | Deutsch | Russ

Identifiant *

Mot de passe *

Mot de passe perdu

Email *

Pour nous contacter
* utilisez notre formulaire de contact

Access the Robot-Coupe after-sales service

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DECLARATION OF CONFORMITY

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/EC,
- Directive «Low voltage» 2014/35/EU,
- Directive «Electromagnetic compatibility» 2014/30/EU,
- 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 2011/65/EU of the European Parliament and of the Council of 8 June 2011 on the restriction of the use of certain hazardous substances in electrical and electronic equipment. Text with EEA relevance,
- Directive «WEEE» 2012/19/EU.

- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:

- EN ISO 12100: 2010: 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 + A1 2010-02: 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 for the electrical controls,
 - IP 34 for the machines.

Montceau en Bourgogne on 9 March 2017

Alain NODET
Industrial Director

SUMMARY

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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 or 3 Ph)	
			Gauge (A)	Threshold (mA)
R 4 V.V.	200 - 240V 50 or 60 Hz single-phase	1,5	B16	≥ 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 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. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. blade, discs... etc.

INSTALLATION

- We recommend you install your machine on a perfectly stable solid base.

CONNECTION

- Always check that your mains supply corresponds to that indicated on the rating plate on the motor unit and that it can take the amperage.
- The machine must be earthed.

HANDLING

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

ASSEMBLY PROCEDURES

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

USE

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

CLEANING

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

- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...)
- Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Before opening the motor housing, it is absolutely vital to unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged in any way or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Department if something appears to be wrong.

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

The R 3, R 4 or R 4 V.V. is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

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

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

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

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

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

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

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTIONS

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



WARNING

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

R 3 / R 4 Single Phase

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

230 V / 50 Hz / 1

115 V / 60 Hz / 1

220 V / 60 Hz / 1

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

R 4 Three Phase

The R 4 comes with different types of motor :

400 V / 50 Hz / 3

220 V / 60 Hz / 3

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

If you have a 4-pin plug:

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

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

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

On the motor unit, a red arrow marks the blade rotation direction.

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

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

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

R 4 V.V. Single Phase (Variable Speed)

The R 4 V.V. single phase models is available with a motor + variable speed : 220-240 V / 50-60 Hz.

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

• CONTROL PANEL

R 3 / R 4 Single Phase

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

R 4 Three Phase

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

R 4 V.V. : speed variation from 300 to 3500 rpm.

ASSEMBLY



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

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



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

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

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



The device is now ready for use.

USES AND EXAMPLES

The cutter will enable you to perform all your cutting tasks in minimum time; we recommend therefore, that you keep a close eye on the mixture in order to obtain the desired results.

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

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

USES	Max processing quantity (kg)		Suggested speed (rpm)	Processing time (in mn)
	R 3	R 4 R 4 V.V.		
KNEAD				
Shortcrust pastry/shortbread*	1	1,5	900/1500	3
Flaky pastry*	1	1,5	900/1500	3
Pizza dough*	1	1,5	900/1500	3
GRIND				
Dried fruit	0,5	0,9	900/1500	2
Ice	0,5	0,9	900/1500	2
Breadcrumbs	0,5	0,9	900/1500	2

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

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

OPTIONS



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

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



CLEANING



WARNING

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

• MOTOR BASE

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

• BOWL CUTTER

After removing the lid, remove the bowl from the motor base by rotating it to the left. Pull up to disengage, leaving the blade in the bowl in order to prevent any spillage when working with liquids.

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

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

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

• BLADE

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



IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

• BLADE

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

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

• MOTOR SEAL

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

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

• BOWL LOCATING PLATES

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

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

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

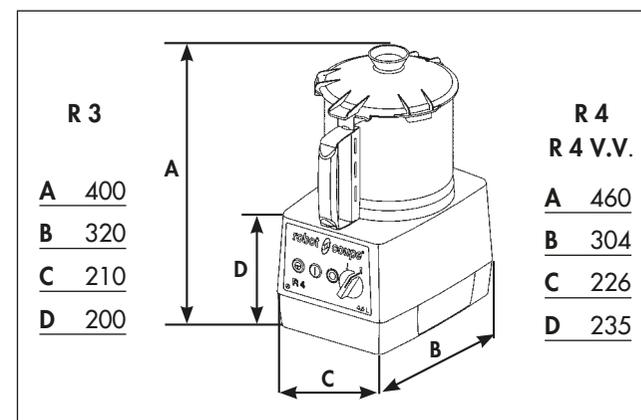
It is advisable therefore to change these plates in order to ensure maximum ease of use.

TECHNICAL SPECIFICATIONS

• WEIGHT

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

• DIMENSIONS (in mm)



• WORKING HEIGHT

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

• ELECTRICAL DATA

Single phase machine R 3

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

Single phase machine R 4

Motor	Speed (rpm)	Intensity (Amp)
230 V / 50 Hz	1500	4,8
220 V / 60 Hz	1500	5,7
120 V / 60 Hz	1500	12,0

Three-phase machine R 4

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Intensity (Amp)
400 V / 50 Hz	1500		2,0
		3000	2,7
220 V / 60 Hz	1800		3,8
		3600	5,2

Single phase machine R 4 V.V.

Motor	Speed (rpm)	Intensity (Amp)
220-240 V / 50-60 Hz	300 to 3500	10

- Power shown on data plate.

SAFETY



WARNING

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

SAFETY

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

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

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

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

The R 3, R 4 and R 4 V.V. are fitted with a **thermal cut-out** which automatically stops the motor if the machine is left on for too long or overloaded.

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



REMEMBER

Never try to override the locking and safety systems.

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

Never push the ingredients down with your hand.

Do not overload the appliance.

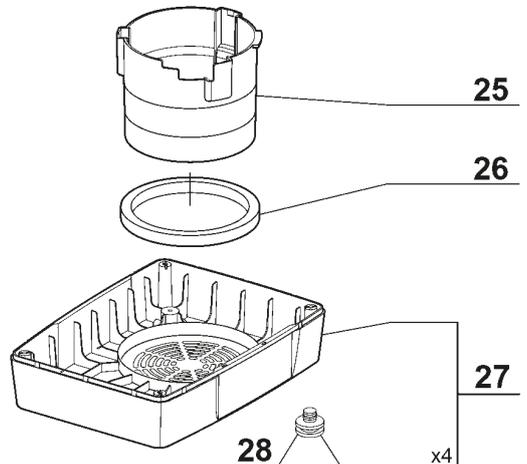
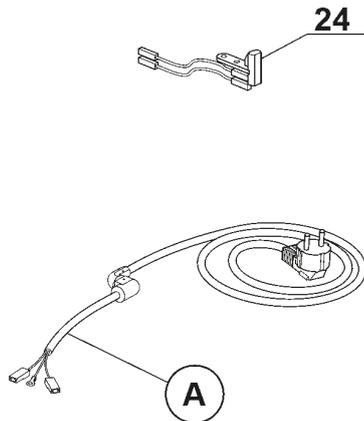
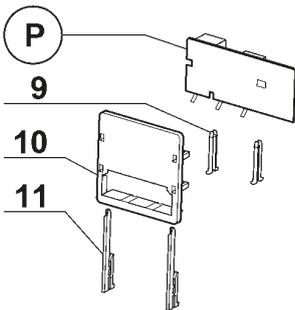
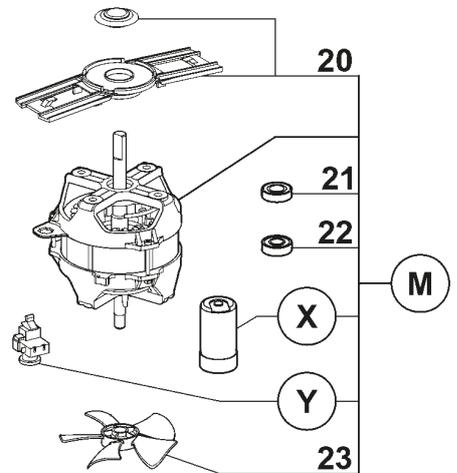
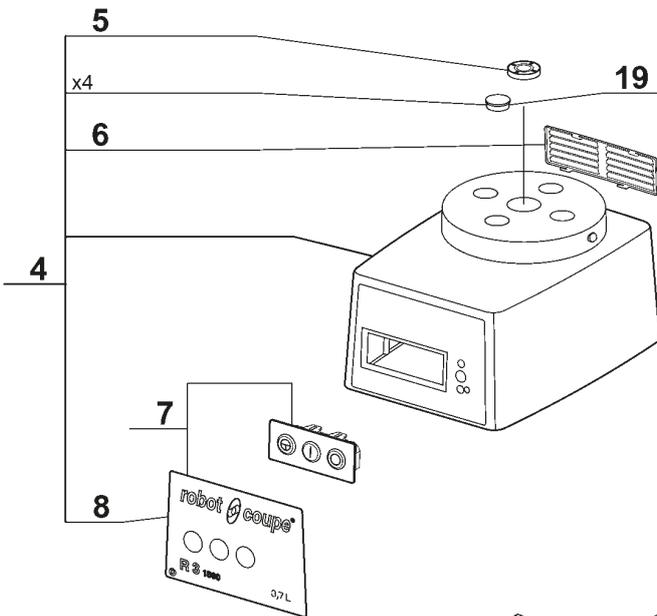
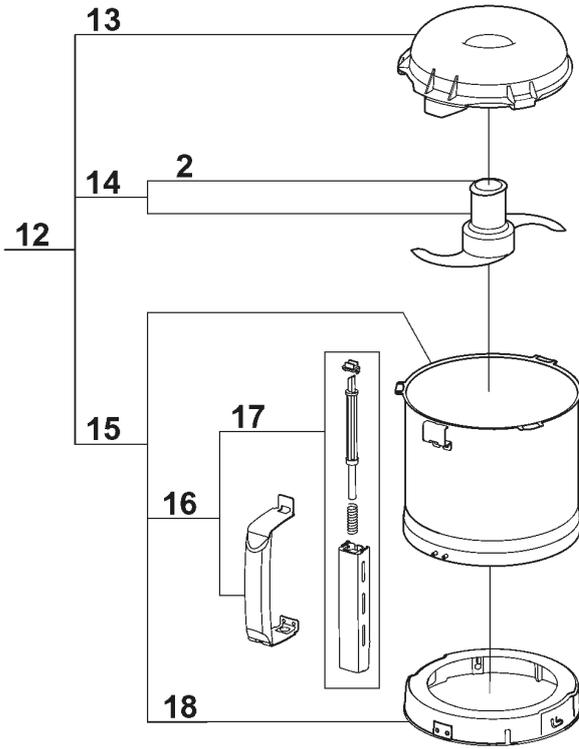
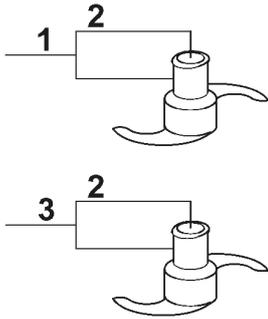
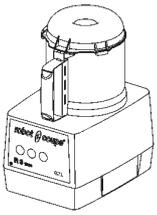
STANDARDS

Consult the declaration of compliance on page 3.

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R 3 D 1500

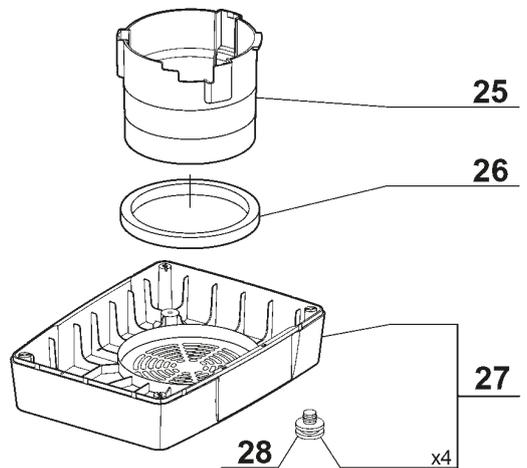
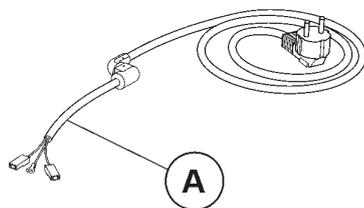
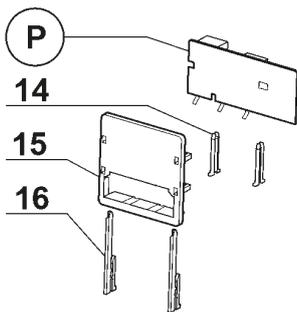
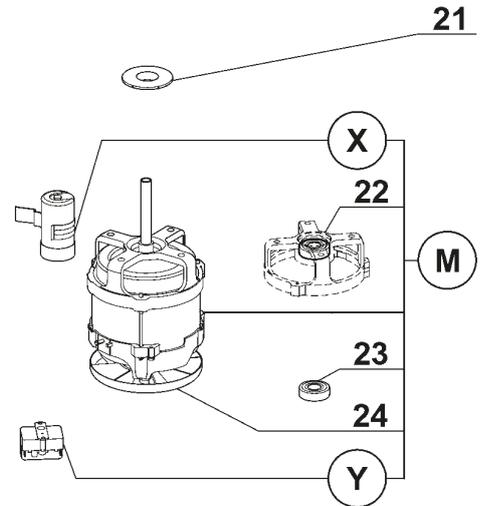
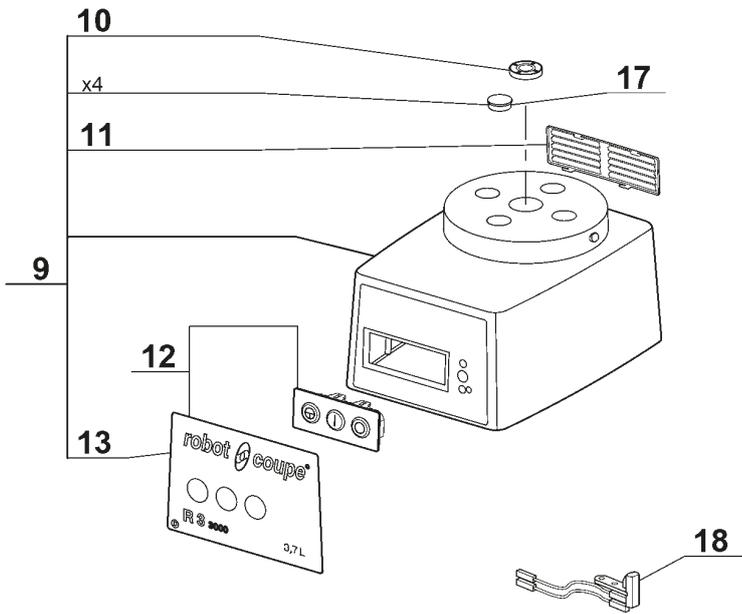
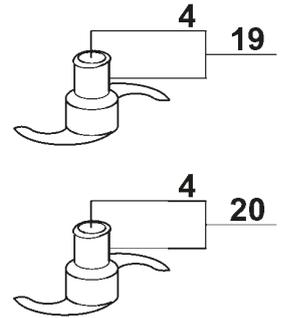
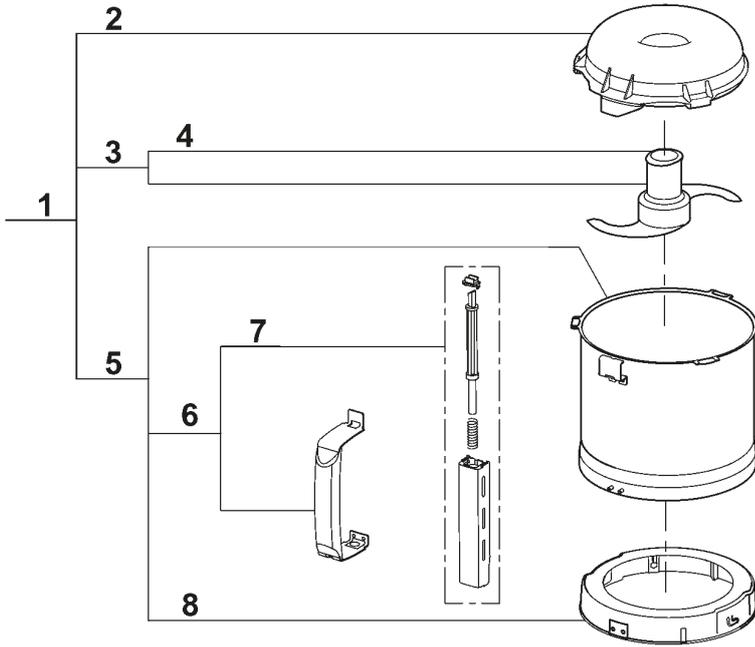
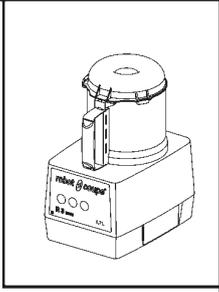
N° de série / Serial number
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1	27 287	COUPEAU DENTE	FINE SERRATED BLADE ASSEMBLY
2	104 147	CAPUCHON COUPEAU	BLADE CAP
3	27 288	COUPEAU CRANTE	SERRATED BLADE ASSEMBLY
4	39 322	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
5	501 010	BAGUE ETANCHEITE	SHAFT SEAL
6	104 122	GRILLE VENTILATION	VENT COVER
7	39 295	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
8	39 782	PLAQUE FRONTALE	FRONT PLATE
9	102 913	CLAVETTE PLASTRON	PANEL KEY
10	102 911	SUPPORT PLATINE	CONTROL BOARD SUPPORT
11	117 703	CLAVETTE FIXE PLATINE	CONTROL BOARD KEY
12	27 278	CUTTER COMPLET	CUTTER ATTACHEMENT
13	117 395	COUVERCLE CUTTER	CUTTER LID
14	27 286	COUPEAU LISSE	SMOOTH BLADE ASSEMBLY
15	39 759	ENS. CUVE CUTTER	CUTTER BOWL ASSEMBLY
16	39 752	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
17	39 751	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
18	39 797	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
19	104 121	CAPSULE CACHE VIS	BOLT COVER
20	39 271	CENTREUR MOTEUR	MOTOR CENTRING
21	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
22	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL-BEARING 6201 2RS
23	117 610	VENTILATEUR MOTEUR	MOTOR FAN
24	29 451	INTERRUPTEUR SECURITE CUTTER	CUTTER SAFETY SWITCH
25	104 110	CONDUIT VENTILATION	VENTILATION BAFFLE
26	101 099	TAMPON AMORTISSEUR	ABSORBER
27	39 288	ENS. SOCLE	BASE ASSEMBLY
28	101 082	PIED	FOOT

A	CABLE D'ALIMENTATION	POWER CORD
M	MOTEUR	MOTOR
P	CARTE DE COMMANDE	CONTROL BOARD
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Machine	Voltage	A	M	P	X	Y
22 383 UK	240/50/1	504 275	3 074	103 693	600 018	500 289
22 384 Aust		504 278				
22 427 CH	230/50/1	504 292				
22 385 DK		504 276				
22 490 ZAF		39 601				
22 382		504 274				
22 386	220/60/1	504 275	3 153			504 674
22 484 SAU		504 275				
22 537 BRA		39 604				
22 387	120/60/1	504 277	3 076	103 692	603 669	500 296
22 151 JAP	100/50-60/1	49 183				



Index	Pièce / Part	Désignation	Description
1	27 278	CUTTER COMPLET	CUTTER ATTACHEMENT
2	117 395	COUVERCLE CUTTER	CUTTER LID
3	27 286	COUTEAU LISSE	STRAIGHT BLADE ASSEMBLY
4	104 147	CAPUCHON COUTEAU	BLADE CAP
5	39 759	ENS. CUVE CUTTER	CUTTER BOWL ASSEMBLY
6	39 752	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
7	39 751	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
8	39 797	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
9	39 296	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
10	501 010	BAGUE ETANCHEITE	SHAFT SEAL
11	104 122	GRILLE VENTILATION	VENTILATION GRID
12	39 297	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
13	39 783	PLAQUE FRONTALE	FRONT PLATE
14	102 913	CLAVETTE PLASTRON	PANEL KEY
15	102 911	SUPPORT PLATINE	CONTROL BOARD SUPPORT
16	117 703	CLAVETTE FIXE PLATINE	CONTROL BOARD KEY
17	104 121	CAPSULE CACHE VIS	BOLT COVER
18	29 451	INTERRUPTEUR SECURITE CUTTER	CUTTER SAFETY SWITCH
19	27 287	COUTEAU DENTE	FINE SERRATED BLADE ASSEMBLY
20	27 288	COUTEAU CRANTE	SERRATED BLADE ASSEMBLY
21	104 080	CENTREUR MOTEUR	MOTOR CENTRING
22	106 268	ROULEMENT MOTEUR SUPERIEUR AVEC FLASQUE	UPPER BALL-BEARING WITH BRACKET
23	501 270	ROULEMENT MOTEUR INFERIEUR	LOWER BALL-BEARING
24	39 286	VENTILATEUR MOTEUR	MOTOR FAN
25	102 332	CONDUIT VENTILATION	VENTILATION BAFFLE
26	101 099	TAMPON AMORTISSEUR	ABSORBER
27	39 288	ENSEMBLE SOCLE	BASE ASSEMBLY
28	101 082	PIED	FOOT

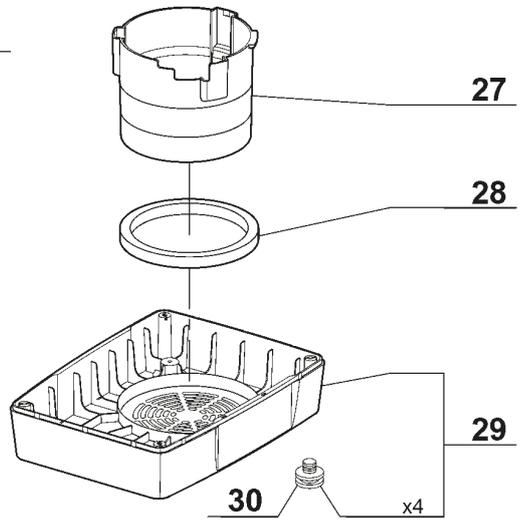
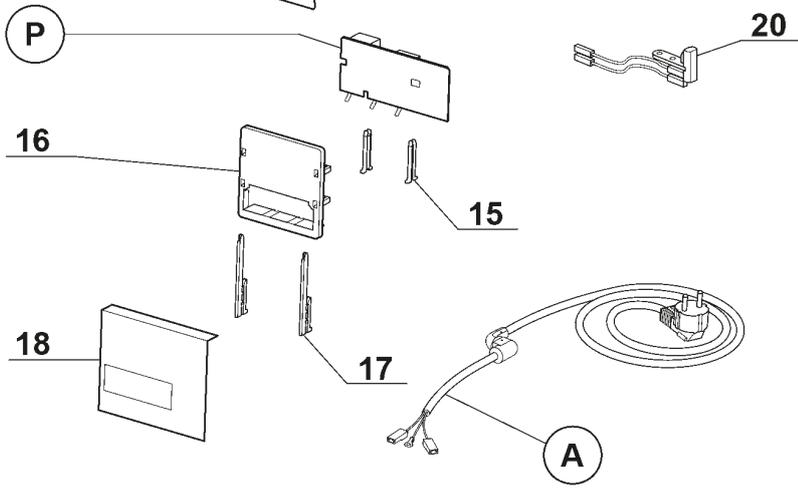
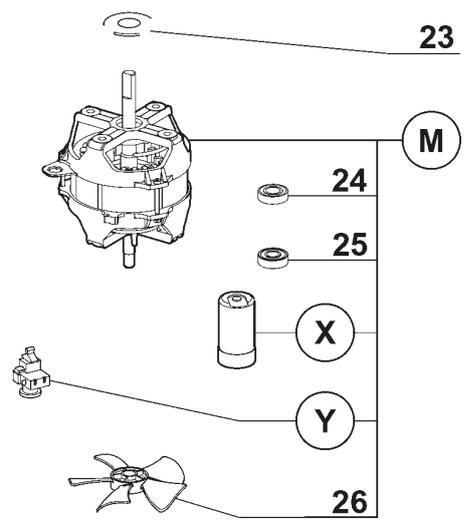
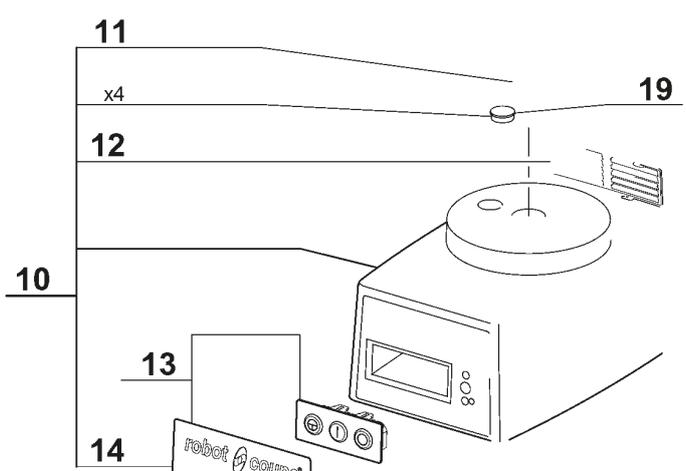
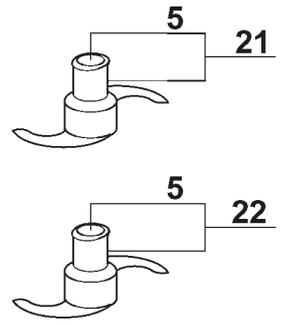
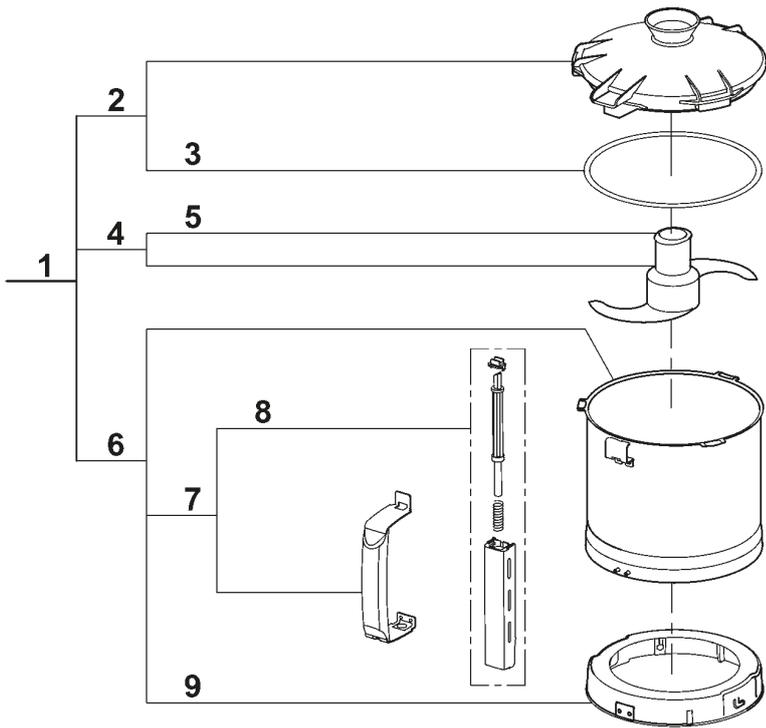
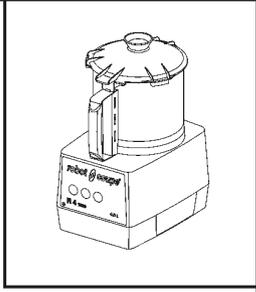
Index	Désignation	Description
A	CABLE D'ALIMENTATION	POWER CORD
M	MOTEUR	MOTOR
P	CARTE DE COMMANDE	CONTROL BOARD
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Machine	Voltage	A	M	P	X	Y
22 389 UK	240/50/1	504 275	303 161	103 695	502 474	503 092
22 390 Aust		504 278				
22 428 CH	230/50/1	504 292				
22 391 DK		504 276				
22 388		504 274				
22 392	220/60/1	39 604	303 162			514 030
22 538 BRA						
22 494 SAU						
22 393	120/60/1	504 277	303 163	103 694	502 732	508 277
22 429 Jap	100/50-60/1		303 164			

robotcoupe®

R 4 A MONO 1500

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Index	Pièce / Part	Désignation	Description
1	27 342	CUTTER COMPLET	CUTTER ATTACHEMENT
2	39 741	ENS. COUVERCLE CUTTER	CUTTER LID ASSEMBLY
3	39 740	JOINT DE COUVERCLE	LID SEAL
4	27 344	COUTEAU LISSE	SMOOTH BLADE
5	104 147	CAPUCHON COUTEAU	BLADE CAP
6	39 742	ENS. CUVE CUTTER	CUTTER BOWL ASSEMBLY
7	39 744	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
8	39 743	ENS. TIGE DE SECURITE	SAFETY ROD ASSEMBLY
9	39 745	ENS. RONDELLE D'ACCROCHAGE	LOCKING PLATE ASSEMBLY
10	39 789	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
11	501 010	BAGUE ETANCHEITE	SHAFT SEAL
12	104 122	GRILLE VENTILATION	VENT COVER
13	39 772	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
14	39 773	PLAQUE FRONTALE	FRONT PLATE
15	102 913	CLAVETTE PLASTRON	PANEL KEY
16	102 911	SUPPORT PLATINE	PCB SUPPORT
17	117 703	CLAVETTE FIXE PLATINE	PCB KEY
18	104 131	PROTEGE PLATINE	PCB INSULATOR
19	104 070	CAPSULE CACHE VIS	BOLT COVER
20	29 441	ENS. ILS CUTTER	CUTTER REED SWITCH ASSEMBLY
21	27 346	COUTEAU CRANTE	SERRATED BLADE
22	27 345	COUTEAU DENTE	FINE SERRATED BLADE
23	104 078	CENTREUR MOTEUR	MOTOR CENTRING
24	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
25	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL-BEARING 6201 2RS
26	117 610	VENTILATEUR MOTEUR	MOTOR FAN
27	104 110	CONDUIT DE VENTILATION	BAFFLE
28	101 099	TAMPON AMORTISSEUR	ABSORBER
29	39 201	ENS. SOCLE	BASE ASSEMBLY
30	101 082	PIED	FOOT

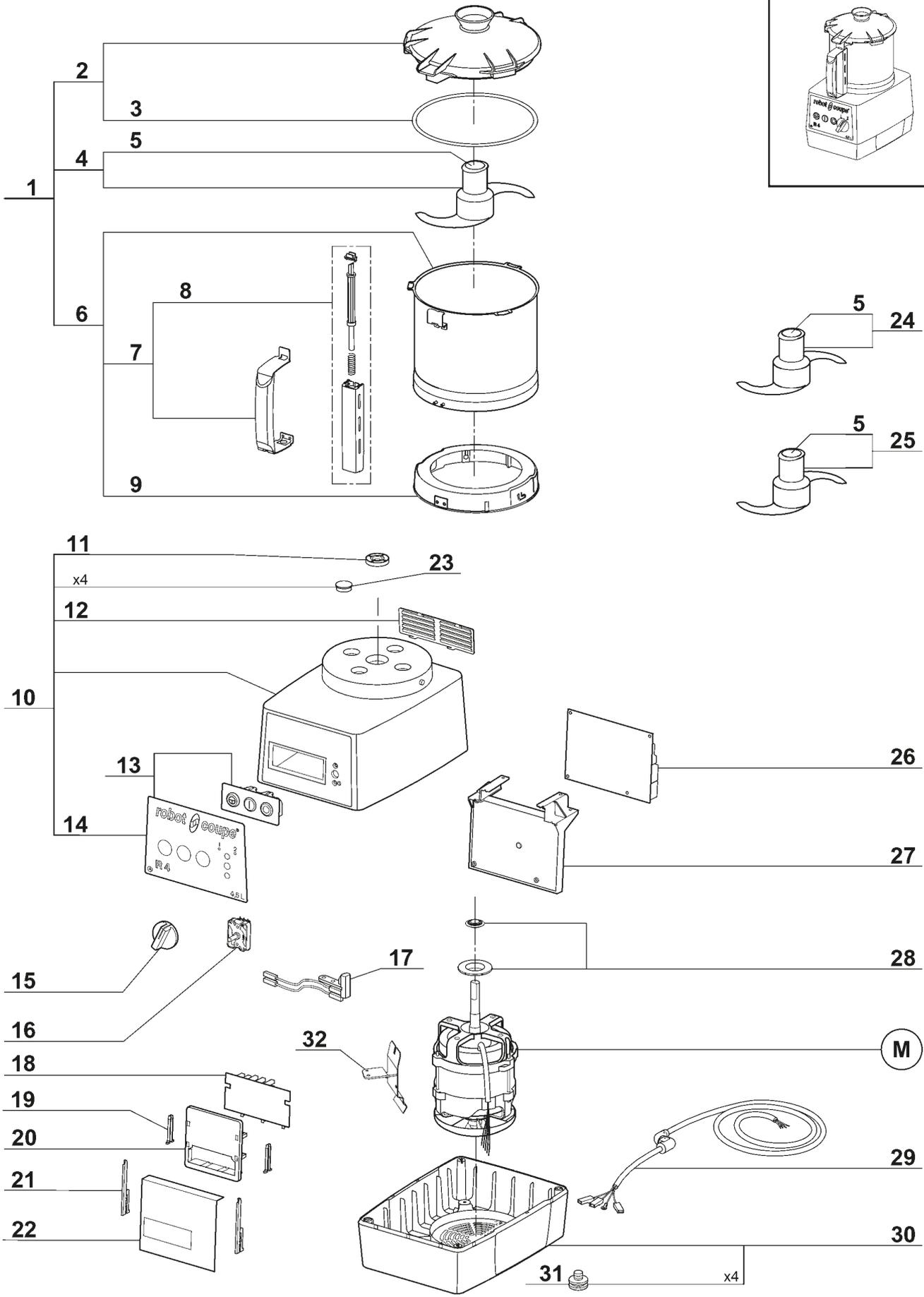
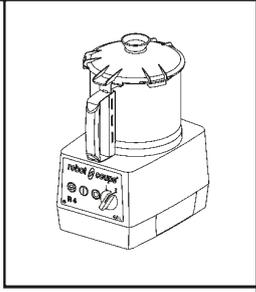
A	CABLE D'ALIMENTATION	POWER CORD
M	MOTEUR	MOTOR
P	PLATINE	CIRCUIT BOARD
X	CONDENSATEUR	CAPACITOR
Y	RELAIS MOTEUR	MOTOR RELAY

Machine	Voltage	A	M	P	X	Y
22 434 UK	240/50/1	504 275	3 144	103 693	600 087	504 674
22 435 AUST		504 278				
22 436 CH	230/50/1	504 292				
22 431 DK		504 276				
22 491 ZAF		39 601				
22 430	220/60/1	504 274	3 155			
22 433		504 275				
22 174 SAU		120/60/1	504 277	3 156	103 692	600 089

robot coupe®

R 4 A TRI

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Index	Pièce / Part	Désignation	Description
1	27 342	CUTTER COMPLET	CUTTER ATTACHMENT
2	39 741	ENS. COUVERCLE CUTTER	CUTTER LID ASSEMBLY
3	39 740	JOINT DE COUVERCLE	LID SEAL
4	27 344	COUTEAU LISSE	SMOOTH BLADE
5	104 147	CAPUCHON COUTEAU	BLADE CAP
6	39 742	ENS. CUVE CUTTER	CUTTER BOWL ASSEMBLY
7	39 744	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
8	39 743	ENS. TIGE DE SECURITE	SAFETY ROD ASSEMBLY
9	39 745	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
10	39 790	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
11	501 010	BAGUE ETANCHEITE	SHAFT SEAL
12	104 122	GRILLE VENTILATION	VENT COVER
13	39 774	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
14	39 775	PLAQUE FRONTALE	FRONT PLATE
15	117 805	POIGNEE SELECTEUR DE VITESSE	SPEED SELECTOR HANDLE
16	117 792	SELECTEUR DE VITESSE	SPEED SELECTOR
17	29 441	ENS. INTERRUPTEUR DE SECURITE	SAFETY SWITCH ASSEMBLY
18	101 921	CARTE BOUTONS	CONTROLS BOARD
19	102 913	CLAVETTE PLASTRON	PANEL KEY
20	102 911	SUPPORT PLATINE	CONTROL BOARD SUPPORT
21	117 703	CLAVETTE FIXE PLATINE	CONTROL BOARD KEY
22	104 131	ISOLANT PLATINE	CONTROL BOARD INSULATOR
23	104 070	CAPSULE CACHE VIS	BOLT COVER
24	27 346	COUTEAU CRANTE	SERRATED BLADE
25	27 345	COUTEAU DENTE	FINE SERRATED BLADE
26	102 600	CARTE DE COMMANDE	CONTROL BOARD
27	117 809	SUPPORT PLATINE	CONTROL BOARD SUPPORT
28	39 270	CENTREUR MOTEUR	MOTOR CENTRING
29	504 282	CABLE D'ALIMENTATION	POWER CORD
30	39 112	ENS. SOCLE	BASE ASSEMBLY
31	101 082	PIED	FOOT
32	117 009	BLINDAGE MAGNETIQUE	MAGNETIC FIELD

M

MOTEUR

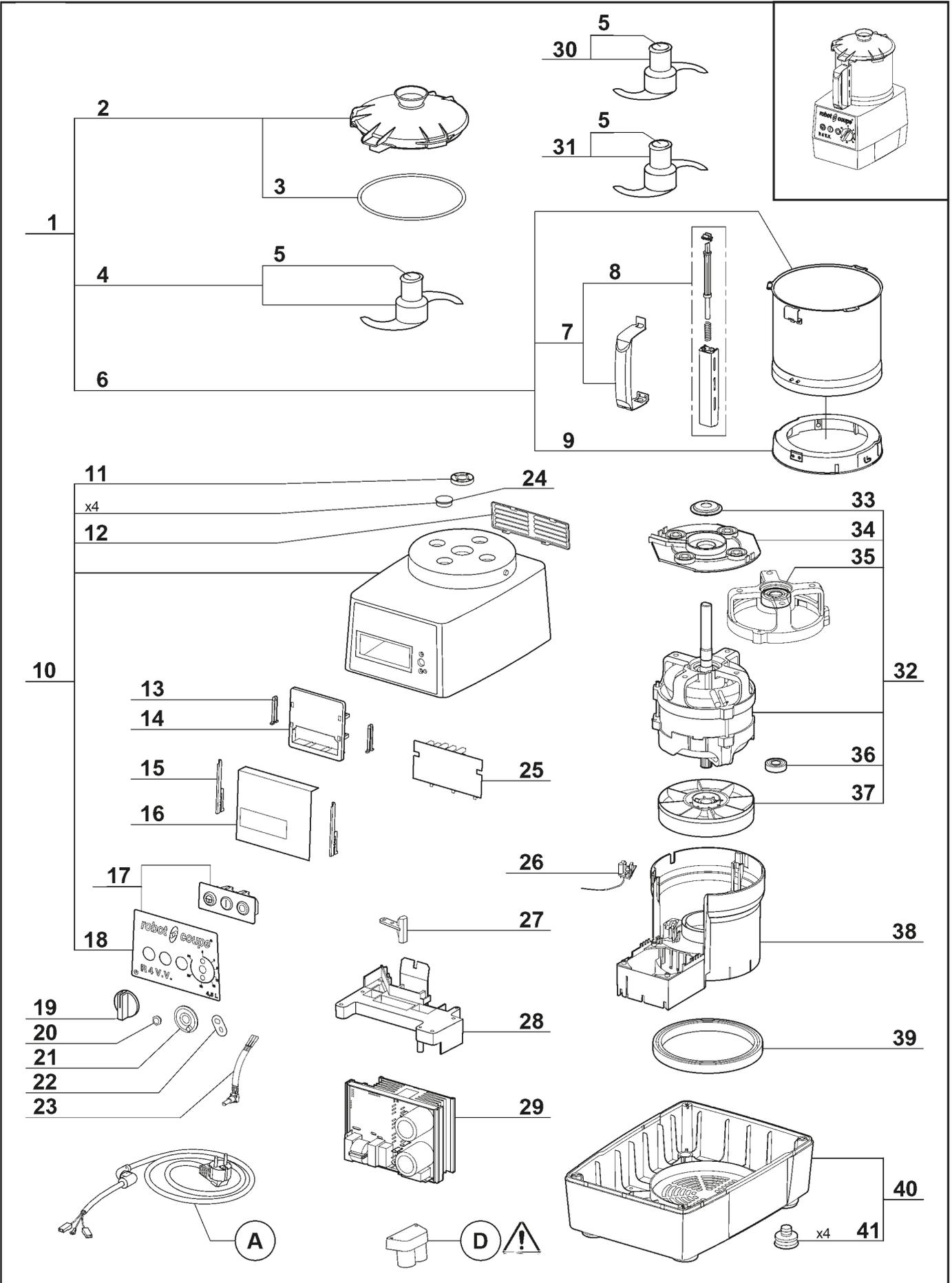
MOTOR

Machine	Voltage	M
22 437	400/50/3	303 145
22 438	220/60/3	303 146
22 439	380/60/3	303 147
22 440	230/50/3	303 144

robot coupe®

R 4 V.V.B

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Index	Pièce / Part	Désignation	Description
1	27 342	CUTTER COMPLET	CUTTER ATTACHMENT
2	39 741	ENS. COUVERCLE CUTTER	CUTTER LID ASSEMBLY
3	39 740	JOINT DE COUVERCLE	LID SEAL
4	27 344	COUTEAU LISSE	SMOOTH BLADE
5	104 147	CAPUCHON COUTEAU	BLADE ASSEMBLY CAP
6	39 742	ENS. CUVE CUTTER	CUTTER BOWL ASSEMBLY
7	39 744	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
8	39 743	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
9	39 745	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
10	39 738	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
11	501 010	BAGUE ETANCHEITE	SHAFT SEAL
12	104 122	GRILLE VENTILATION	VENT COVER
13	102 913	CLAVETTE PLASTRON	PANEL KEY
14	102 911	SUPPORT PLATINE	CONTROL BOARD SUPPORT
15	117 703	CLAVETTE FIXE PLATINE	CONTROL BOARD KEY
16	104 131	ISOLANT PLATINE	CONTROL BOARD INSULATOR
17	39 257	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
18	39 258	PLAQUE FRONTALE	FRONT PLATE
19	117 073	POIGNEE POTENTIOMETRE	POTENTIOMETER HANDLE
20	103 308	ECROU EPAULE POTENTIOMETRE	POTENTIOMETER NUT
21	104 440	BUTEE POTENTIOMETRE	POTENTIOMETER STOP
22	101 551	PLAQUE ANTIROTATION POTENTIOMETRE	POTENTIOMETER ANTI-ROTATING WASHER
23	39 202	POTENTIOMETRE	POTENTIOMETER
24	104 070	CAPSULE CACHE VIS	BOLT COVER
25	39 970	CARTE BOUTONS	CONTROLS BOARD
26	102 920S	CAPTEUR DE VITESSE	SPEED SENSOR
27	102 390S	INTERRUPTEUR SECURITE	SAFETY SWITCH
28	39 127	SUPPORT VARIATEUR	VARIATOR SUPPORT
29	39 155	VARIATEUR	VARIATOR
30	27 345	COUTEAU DENTE	FINE SERRATED BLADE
31	27 346	COUTEAU CRANTE	SERRATED BLADE
32	39 154	ENSEMBLE MOTEUR	MOTOR ASSEMBLY
33	110 013S	DEFLECTEUR D'AXE	SHAFT DEFLECTOR
34	39 142	DEFLECTEUR MOTEUR	MOTOR DEFLECTOR
35	106 268S	ROULEMENT MOTEUR SUPERIEUR AVEC FLASQUE	UPPER BALL-BEARING WITH BRACKET
36	501 270S	ROULEMENT MOTEUR INFERIEUR	LOWER BALL-BEARING
37	39 695	VENTILATEUR MOTEUR	MOTOR FAN
38	39 696	CONDUIT DE VENTILATION	VENTILATION BAFFLE
39	101 099S	TAMPON AMORTISSEUR	ABSORBER
40	39 153	ENSEMBLE SOCLE	BASE ASSEMBLY
41	39 928	PIED (x4)	FOOT (x4)

A CABLE D'ALIMENTATION POWER CORD

D DOUBLEUR DE TENSION VOLTAGE DOUBLER

Machine	Voltage	A	D
22 411	220-240/50-60/1	39 699	 DANGER
22 412 UK		39 312	
22 413 Aust		39 444	
22 414 DK		39 303	
22 415 SUI		39 294	
22 419 ZAF		39 601	
22 418 JAP		100-120/50-60/1	

R3D 3000, Blixer[®] 3D, Blixer[®] 4, Blixer[®] 4A

100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230-240V/50Hz 1~

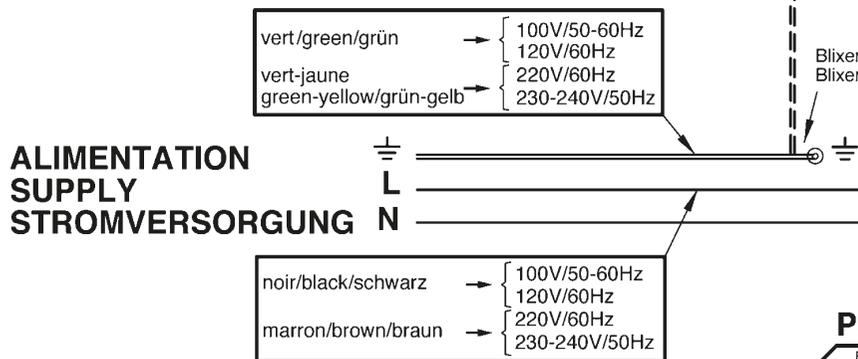
SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

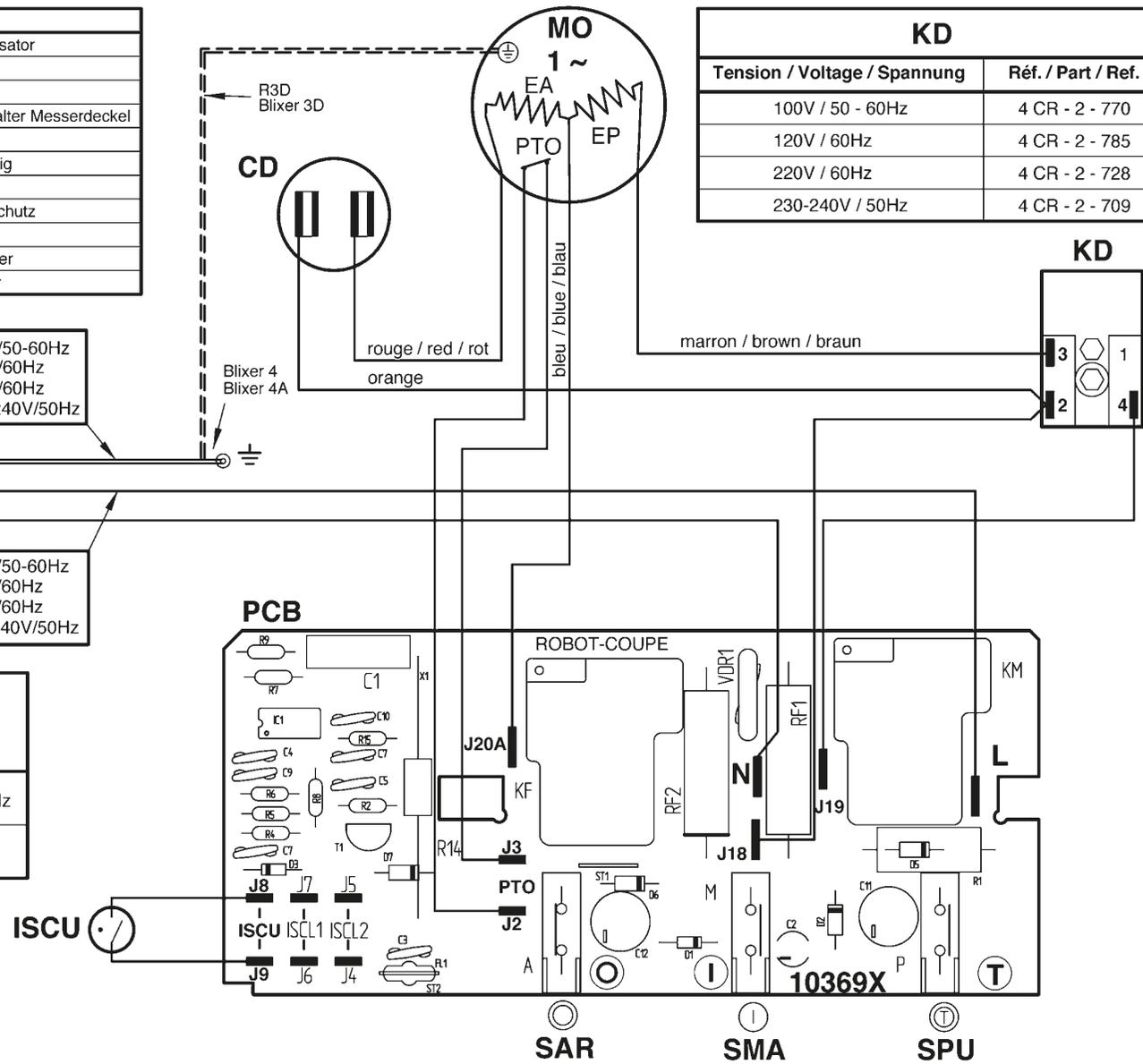
ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ISCU	Interrupteur sécurité Cutter	Cutter lid safety switch	Sicherheitschalter Messerdeckel
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase motor	Motor einphasig
PCB	Carte de commande	Control Board	Steuerkarte
PTO	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
SPU	Bouton poussoir impulsion	Pulse switch	Impulsschalter

KD	
Tension / Voltage / Spannung	Réf. / Part / Ref.
100V / 50 - 60Hz	4 CR - 2 - 770
120V / 60Hz	4 CR - 2 - 785
220V / 60Hz	4 CR - 2 - 728
230-240V / 50Hz	4 CR - 2 - 709



PCB	
N° de référence / Part number / Referenz nummer	
100V/50-60Hz - 120V/60Hz	220V/60Hz - 230-240V/50Hz
103694	103695

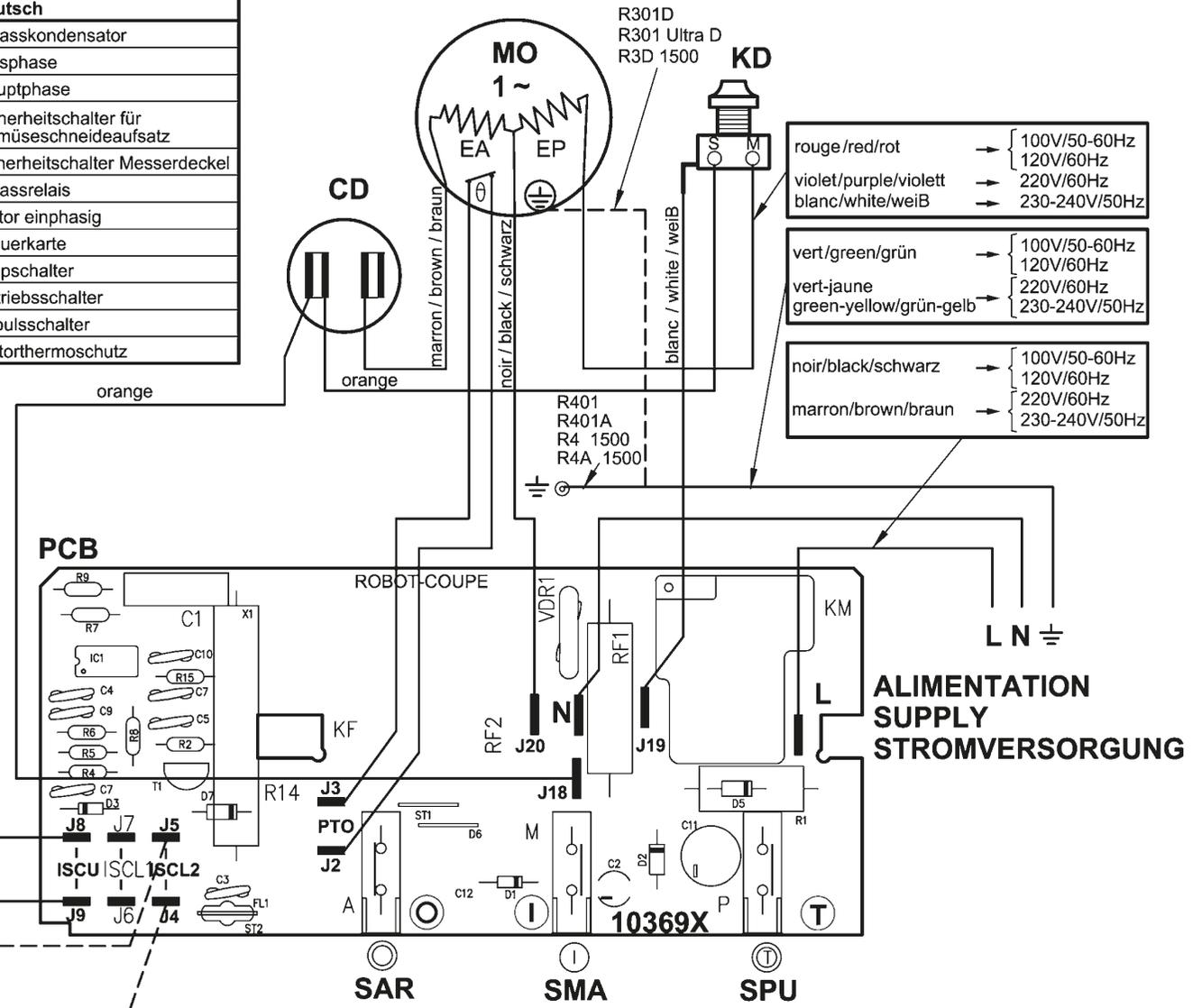


R301D, R301 Ultra D, R3D 1500, R401, R401A, R4 1500, R4A 1500 100V/50-60Hz-120V/60Hz-220V/60Hz-230-240V/50Hz 1~
SCHEMA ELECTRIQUE **ELECTRIC DIAGRAM** **ELEKTRISCHES SCHALTBILD**

	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ISCL2	Interrupteur sécurité Coupe-légumes	Vegetables slicer safety switch	Sicherheitschalter für Gemüseschneidaufsatz
ISCU	Interrupteur sécurité Cutter	Cutter lid safety switch	Sicherheitschalter Messerdeckel
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Carte de commande	Control Board	Steuerkarte
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
SPU	Bouton poussoir impulsion	Pulse switch	Impulsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

PCB	
N° de référence / Part number / Referenz nummer	
100V/50-60Hz - 120V/60Hz	220V/60Hz - 230-240V/50Hz
103692	103693

Non utilisé dans R3D 1500, R4 1500 et R4 A 1500
 Not used in R3D 1500, R4 1500 and R4A 1500
 Unbenutzt für R3D 1500, R4 1500 und R4A 1500



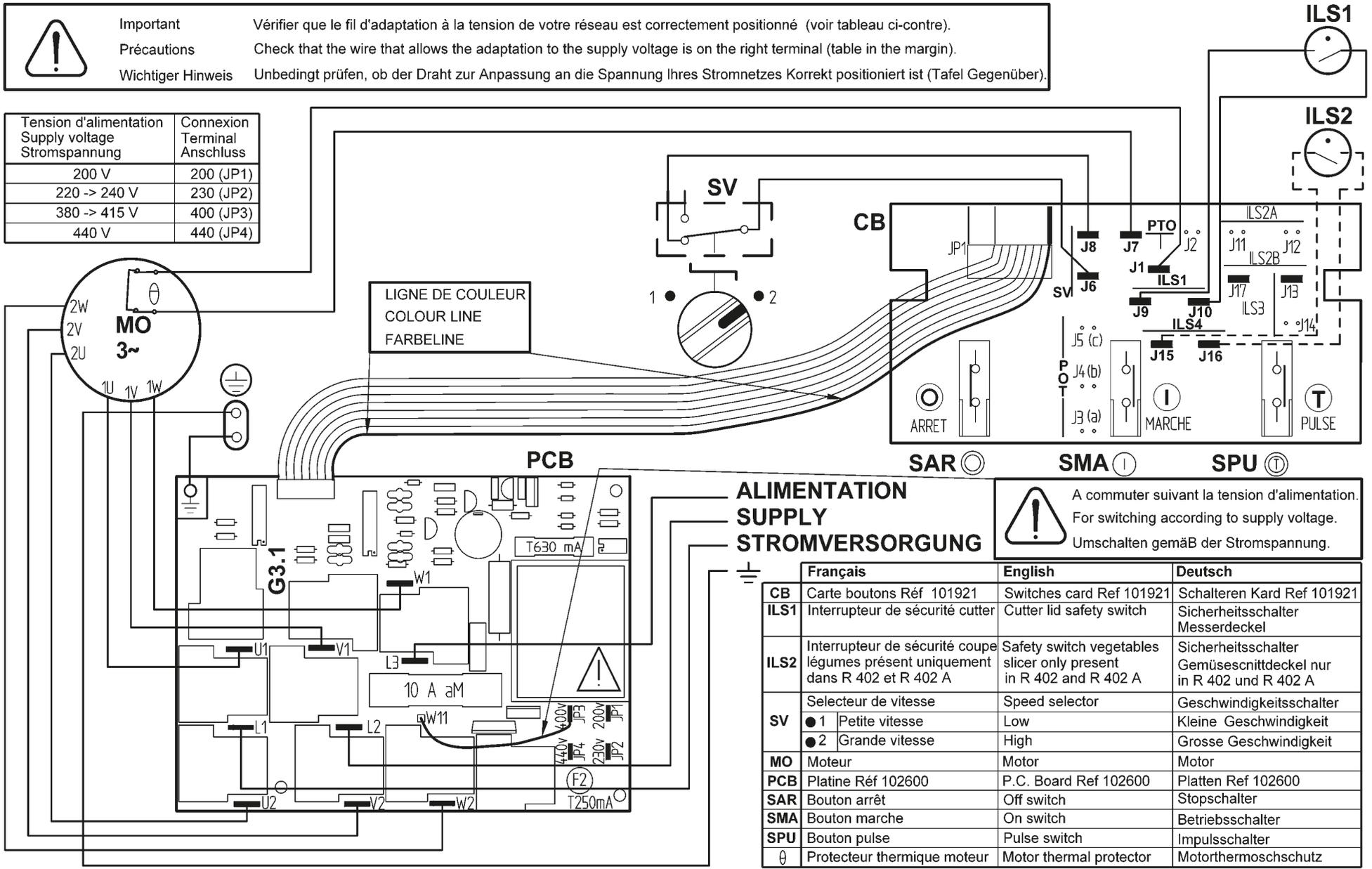
R4-R4 A - Blixer® 4-Blixer® 4 A - R402-R402 A 230V/50Hz - 380-415V/50Hz - 220V/60Hz - 380-415V/60Hz 3~

SCHEMA ELECTRIQUE ELECTRIC DIAGRAM ELEKTRISCHES SCHALTBILD



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

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



ALIMENTATION SUPPLY STROMVERSORGUNG

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

	Français	English	Deutsch
CB	Carte boutons Réf 101921	Switches card Ref 101921	Schalteren Kard Ref 101921
ILS1	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
ILS2	Interrupteur de sécurité coupe légumes présent uniquement dans R 402 et R 402 A	Safety switch vegetables slicer only present in R 402 and R 402 A	Sicherheitsschalter Gemüseschnittdeckel nur in R 402 und R 402 A
SV	Selecteur de vitesse	Speed selector	Geschwindigkeitsschalter
	● 1 Petite vitesse	Low	Kleine Geschwindigkeit
	● 2 Grande vitesse	High	Grosse Geschwindigkeit
MO	Moteur	Motor	Motor
PCB	Platine Réf 102600	P.C. Board Ref 102600	Platten Ref 102600
SAR	Bouton arrêt	Off switch	Stopschalter
SMA	Bouton marche	On switch	Betriebsschalter
SPU	Bouton pulse	Pulse switch	Impulsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

R4 V.V.B - Blixer® 4 V.V.B

220-240V/50-60Hz 1~

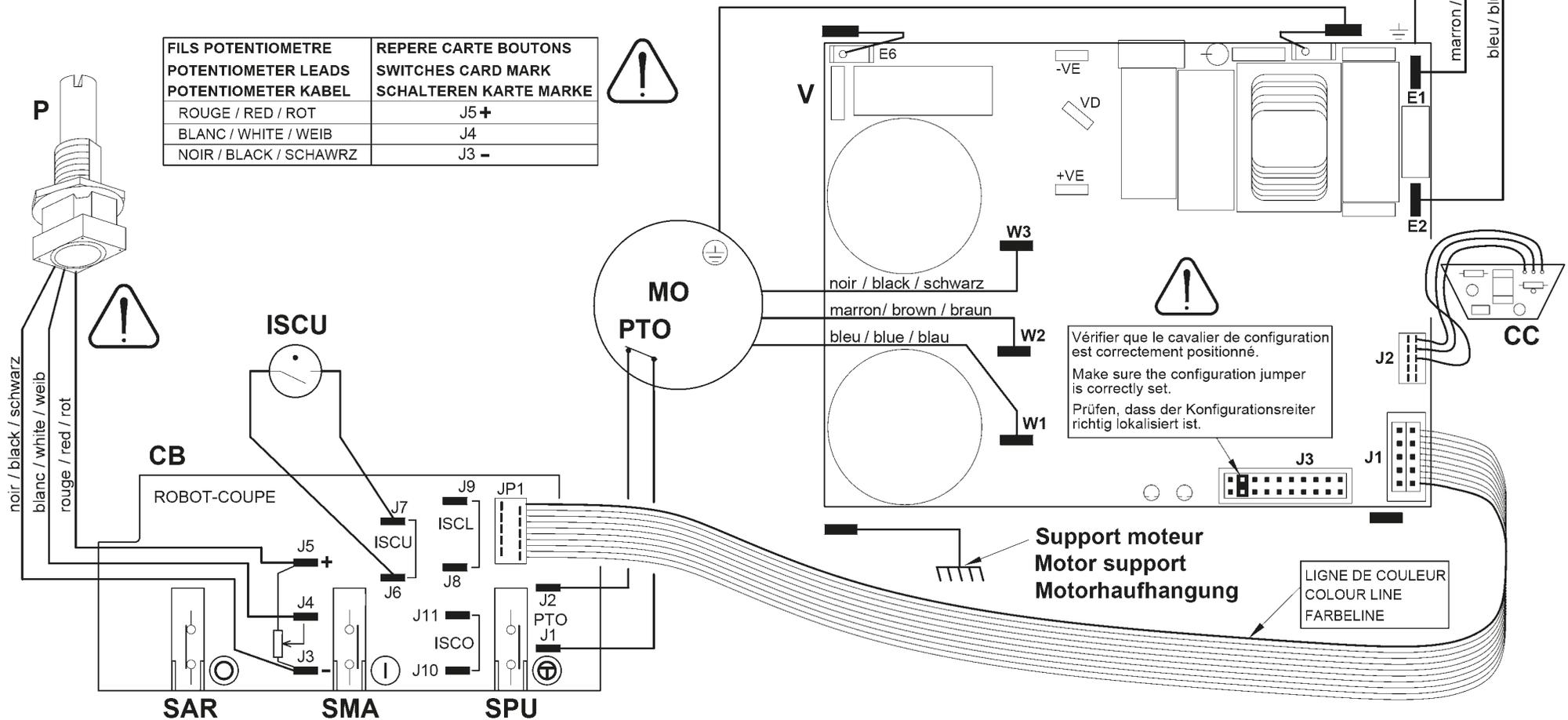
SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
CB	Carte boutons Réf. 112402	Switches card # 112402	Schalteren Karte. Numer 112402
CC	Carte capteur vitesse Réf. 102920	Speed sensor circuit # 102920	Geschwindigkeit Sensor Karte. Numer 102920
ISCL	Interrupteur de Sécurité Coupe-Légumes	Vegetables slicer safety switch	Sicherheitsschalter Gemüseschnittdeckel
ISCU	Interrupteur de Sécurité CUTter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
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
V	Variateur Réf. 112381	Variator # 112381	Variator Numer 112381
PTO	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert

**ALIMENTATION
SUPPLY
STROMVERSORGUNG**



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 -

R4 V.V.B - Blixer® 4 V.V.B

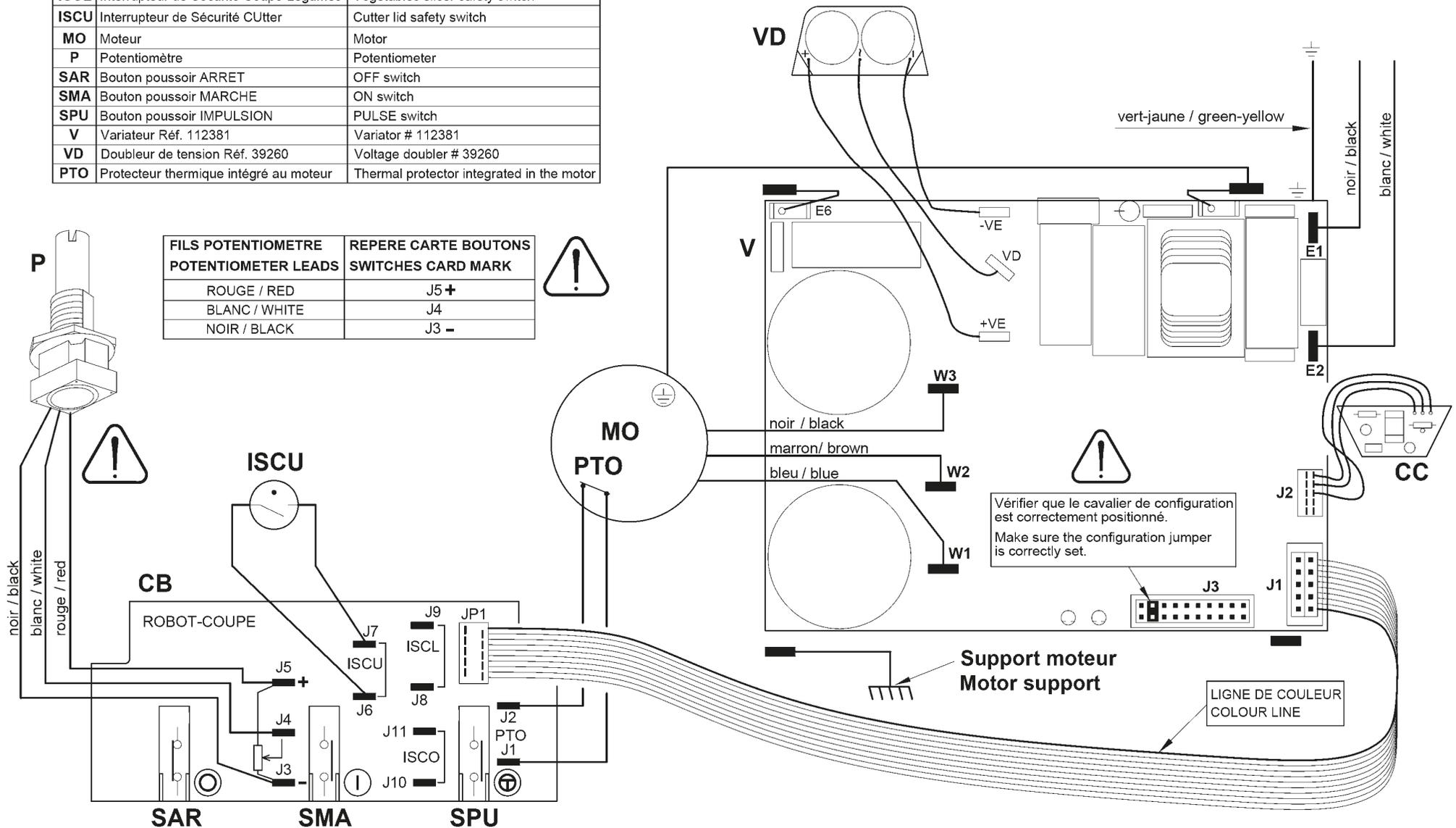
SCHEMA ELECTRIQUE

100-120V/50-60Hz 1~

ELECTRIC DIAGRAM

	Français	English
CB	Carte boutons Réf. 112402	Switches card # 112402
CC	Carte capteur vitesse Réf. 102920	Speed sensor circuit # 102920
ISCL	Interrupteur de Sécurité Coupe-Légumes	Vegetables slicer safety switch
ISCU	Interrupteur de Sécurité Cutter	Cutter lid safety switch
MO	Moteur	Motor
P	Potentiomètre	Potentiometer
SAR	Bouton poussoir ARRET	OFF switch
SMA	Bouton poussoir MARCHE	ON switch
SPU	Bouton poussoir IMPULSION	PULSE switch
V	Variateur Réf. 112381	Variator # 112381
VD	Doubleur de tension Réf. 39260	Voltage doubler # 39260
PTO	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor

ALIMENTATION
SUPPLY





robot coupe[®]

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