

robot coupe®



R502 • R502 V.V. • R602 • R602 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 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.

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

INTRODUCTION TO YOUR NEW BOWL CUTTER/VEGETABLE PREPARATION ATTACHMENT R502 - R502 V.V. - R602 - R602 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 R502 - R602

The R502/R602 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
or the ❷ and the ❸

SINGLE PHASE R502 V.V. / R602 V.V. (Variable speed)

The R502 V.V. and R602 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

R502 - R602: Speed selector = 750 or 1.500 rpm.
R502V.V - R602V.V.: Speed variation **for cutter bowl** from 300 to 3.000 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.



selector on the blade drawing in order to operate at 1.500 rpm.

For the R502 V.V. and R602 V.V. models, the electronic speed variation automatically selects the permitted speed range, which varies between 300 to 3.000 rpm.

• VEGETABLE PREPARATION ATTACHMENT

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

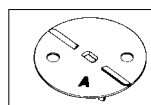


1) With the motor base unit facing your, fit the vegetable cutter bowl onto the motor base unit so that the bowl juts out slightly on the left, with the injection chute on your right.

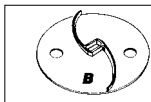
2) Turn the bowl to the right, until it locks. In order to dismount this vegetable preparation bowl, we only need to push on the stainless steel button.



3) Fit the white plastic slicing 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:

dicing grid \ slicer	5x5 mm	8x8 mm	10x10 mm	14x14 mm	20x20 mm	25x25 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.

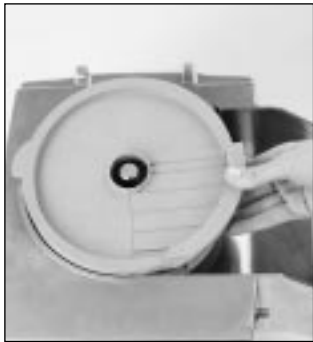




Next, fit the corresponding slicing disc (straight-edged blade) and rotate in a clockwise direction to ensure that it is correctly positioned.

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.



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 R502 and R602 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 R502 V.V. and R602 V.V. models**, the speed variation selects automatically the permitted speed range, which varies between 300 and 1.000 rpm.

TO CHANGE THE DISC:



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



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.

TECHNICAL SPECIFICATIONS

• DESCRIPTION AND ADVANTAGES

BOWL CUTTER ATTACHMENT

- **5.5-litre stainless steel bowl** for models **R502** and **R502 V.V.**
- **6.5-litre stainless steel bowl** for models **R602** and **R602 V.V.**
- **A patented blade**, an exclusive **ROBOT-COUPÉ** feature, gives perfect result for small or large quantities.

- **New blade profile for optimum cutting quality.**
- **Pulse control** for better cutting precision.
- **Automatic** bowl locking.
- Extremely simple unlocking of bowl by means of a trigger fitted in the handle.
- Lid designed to allow the addition of liquid or ingredients during processing.
- **Models R502 and R502 V.V.** are equipped with a **straight blade knife** supplied as standard equipment and can be provided with an optional **serrated blade** for grinding and kneading tasks.
- **Models R602 and R602 V.V.** are supplied with an **all stainless steel straight blade knife** that is **fully removable** and can be fitted with **serrated blades**.

VEGETABLE PREPARATION ATTACHMENT

- **All- metal vegetable preparation attachment** in aluminum for high strength.
- The vegetable preparation attachment is equipped with two hoppers: a **large D shape hopper** (with an area of 121 sq.cm) to process vegetables such as cabbage, celery, lettuce and tomatoes, plus a **round deep hopper** (Ø: 58 mm) designed for long or fragile vegetables and for an outstanding cut quality.
- A **complete collection of discs**, made of die aluminum and perfectly balanced, guarantee and outstanding cut quality and allows you to perform all types of fruit and vegetable preparation, i.e. slicing, ripple cut slicing, grating, julienne, strips, dicing or preparing French fries potatoes.
- The profile of blades and combs is carefully studied to ensure **more durable cut**.

MOTOR BASE

- **Flat motor base** for easier fitting and cleaning of attachments.
- Models R502 and R602 are provided with **two speeds**. The speed of **1.500 Rpm** is suitable for all types of coarse and fine chopping, stuffings and mousses, rinding and kneading.
- The speed of **750 Rpm** is reserved for the **vegetable preparation function**.
- **Models R502 V.V. and R602 V.V.** are equipped with a **speed variation** which **automatically selects the permitted speed range according to the attachment used**. When using the **cutter-mixer** function, this speed range varies between **300 and 3.000 Rpm** to ensure more flexible use and give a wide range of tasks. When using the **vegetable preparation function**, the permitted speed range varies between **300 and 1.000 Rpm**. Slow speeds are reserved for the cutting of very fragile vegetables, and higher speeds allow a faster output.
- Machines in compliance with strictest hygiene and safety standards.

• PACKAGING

The packaging for these models has been specially designed to prevent damage occurring in transit.

Details of the contents are clearly marked on the packaging:

- type of device;
- voltage;
- attachments (if any);
- serial number;

Dimensions (in mm): Motor base + cutter Bowl
 Height 580 Length 500 Width 400
 Vegetable preparation attachment
 Height 470 Length 400 Width 400

• WEIGHT	net weight	gross weight
R502 (without disc)	30 kg	34 kg
R502 V.V. (without disc)	32 kg	36 kg
R602 (without disc)	31 kg	35 kg
R602 V.V. (without disc)	33 kg	37 kg

• DIMENSIONS (in mm)

	R502	R502 V.V.	R602	R602 V.V.
A	480	480	520	520
B	350	350	350	350
C	280	280	280	280
D	265	265	265	265

Vegetable preparation attachment for all models
 E=400 F=355 G=300

• 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).

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	R502 R502 V.V. Max processing quantity (kg)	R602 R602 V.V. Max processing quantity (kg)	R502 V.V. R602 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
Terrines	2,5	3	3000	5
• VEGETABLES				
Garlic/parsley/onion/shallots	0,5/1,0	0,5/1,5	1500/ 2000	3
Soup / purées	2	3	2500/ 3000	4
• FRUIT				
Compotes / purées	2	3	2500/ 3000	4

EMULSIFY				
Mayonnaise / aïoli / rémoulade sauce	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 0,8	cabbage
S 1	carrot / cabbage / cucumber / onion / potato / leek
S 2 / S 3	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper
S 4 / S 5	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
S 8 / S 10	eggplant / potato / zucchini / carrot
S / 14	potato / zucchini / carrot
RIPPLE CUT SUCER	
R 2	beet root / potato / carrot / zucchini
R 3	beet root / potato / carrot / zucchini
R 5	beet root / potato / carrot / zucchini
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 2x2	carrot / celeriac / potato
J 2x4	carrot / beet root / zucchini / potato
J 2x6	carrot / beet root / zucchini / potato
J 4x4	eggplant / beet root / zucchini / potato
J 6x6	eggplant / beet root / celeriac / zucchini / potato
J 8x8	celeriac / potato

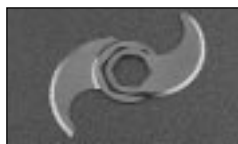
DICE		
D 5x5	potato / carrot / zucchini	
D 8x8	potato / carrot / zucchini / beet root	
D 10x10	potato / carrot / zucchini / beet root	
D 14x14	potato / carrot / zucchini / beet root	
FRENCH FRIES		
F 8x8	potato	
F 10x10	potato	

OPTION



For the R502 and R502 V.V. models, a serrated blade knife is available as an option.

For the R602 and R602V.V. models, serrated blades are available as an option.



The serrated blades are recommended for grinding and kneading tasks.

CLEANING



WARNING

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

• MOTOR BASE

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

• 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

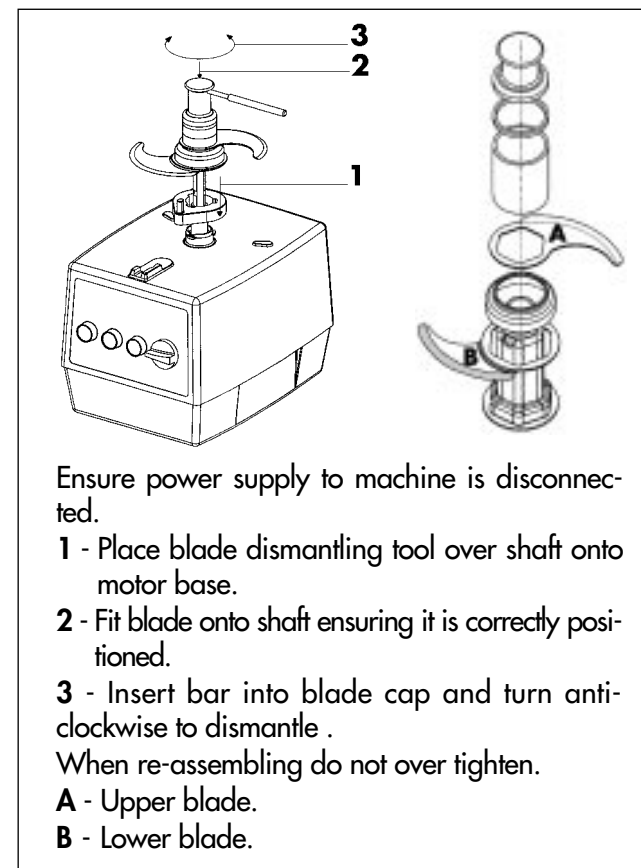
Remove each of the parts, i.e.: the lid, disc, sling plate and bowl by pushing the stainless steel button and clean.

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 R602 - R602 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 it 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.

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.

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



WARNING

The blades and discs are extremely sharp. Handle with care.

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

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,
- For Vegetable cutting machine : EN 1678.

INDEXES OF PROTECTION:

- IP 55 for the switches.
- IP 34 for the machines.

ELECTRICAL DATA

R 502 three-phase machines

Motor	Vegetable Attachment (rpm)	Bowl cutter (rpm)	Power (Watts)	Intensity (Amp.)
230 x 400V/ 50 Hz	750	1500	370	230V=3,1 400V=1,8
			670	230V=3,6 400V=2,1
400V/50 Hz	750	1500	500	2,2
			1000	2,4
220V/60 Hz	900	1800	500	3,6
			1000	3,8
380V/60 Hz	860	1700	500	2,1
			1000	2,2

R502 V.V. single-phase machines

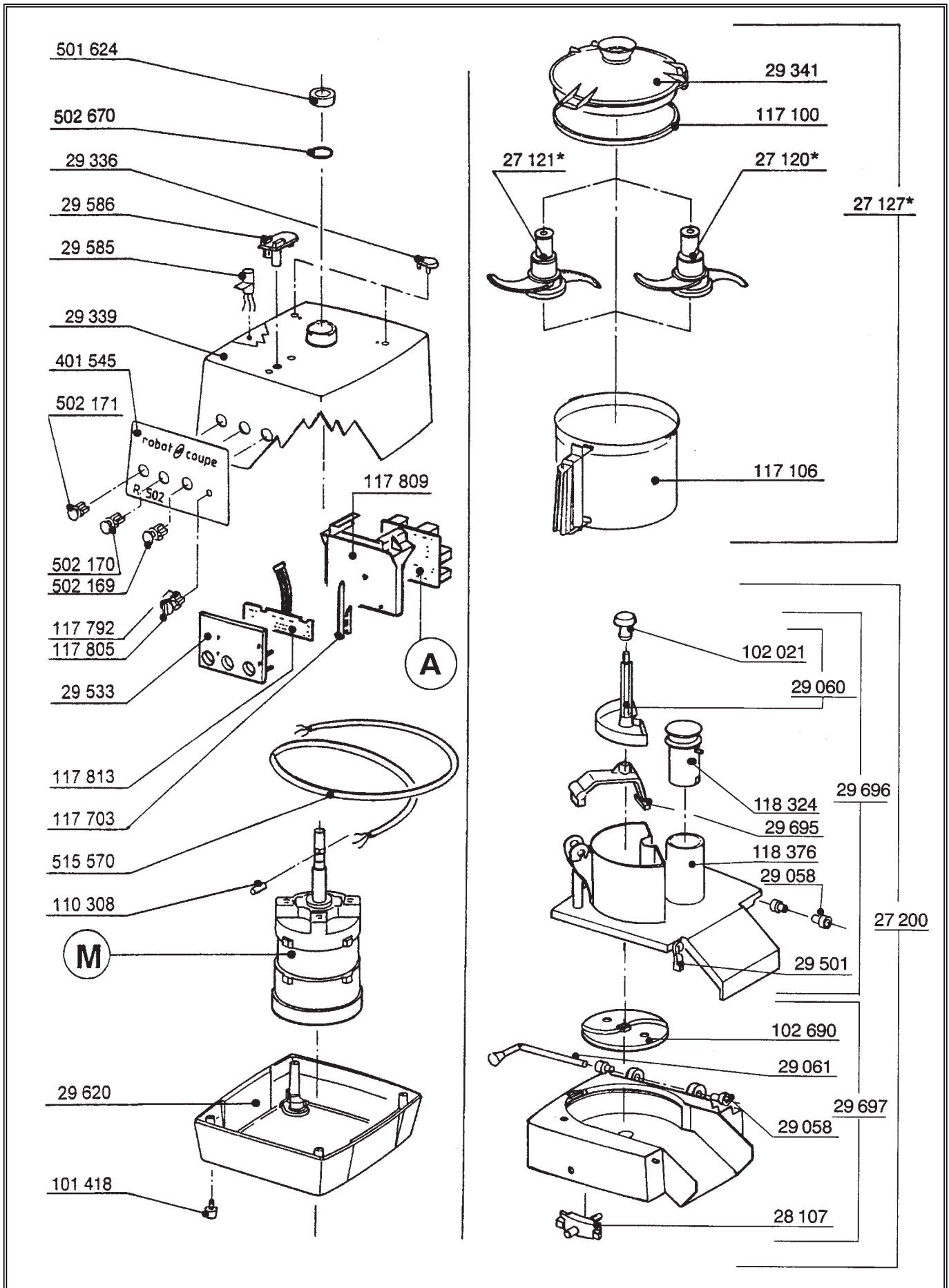
Motor	Vegetable Attachment (rpm)	Bowl cutter (rpm)	Power (Watts)	Intensity (Amp.)
230V/50-60Hz	300 to 1000	300 to 3000	1300	12

R 602 three-phase machines

Motor	Vegetable Attachment (rpm)	Bowl cutter (rpm)	Power (Watts)	Intensity (Amp.)
230 x 400V/ 50 Hz	750		450	230V=3,1 400V=1,8
		1500	750	230V=3,6 400V=2,1
400V/50 Hz	750		600	2,2
		1500	1200	2,4
220V/60 Hz	900		600	3,6
		1800	1200	3,8
380V/60 Hz	860		600	2,1
		1700	1200	2,2

R 602 V.V. single-phase machines

Motor	Vegetable Attachment (rpm)	Bowl cutter (rpm)	Power (Watts)	Intensity (Amp.)
230 V/50-60Hz	300 to 1000	300 to 3000	1500	13



* voir tarif machines / See export price list

A

PLATINE

/

CIRCUIT BOARD

M

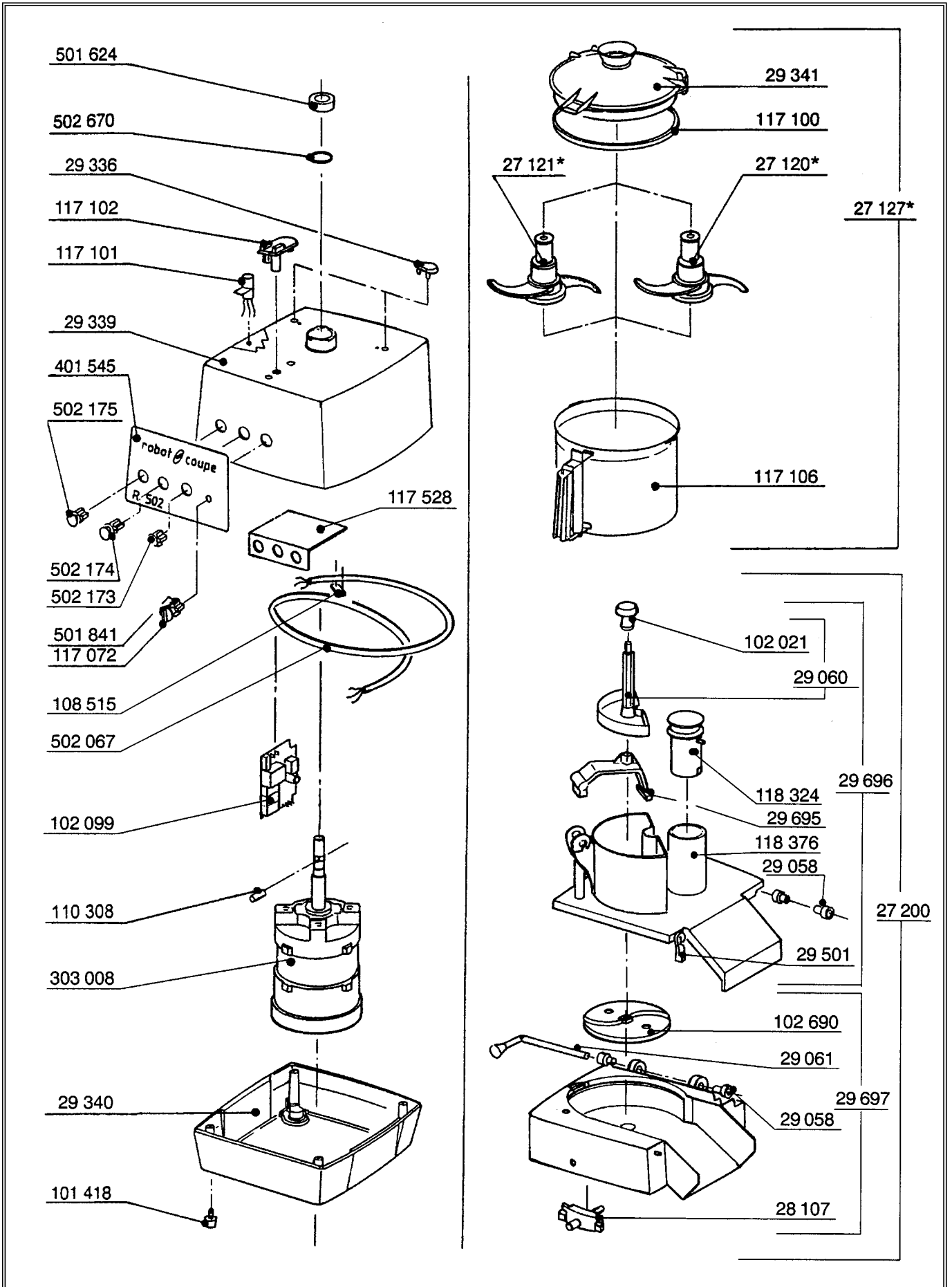
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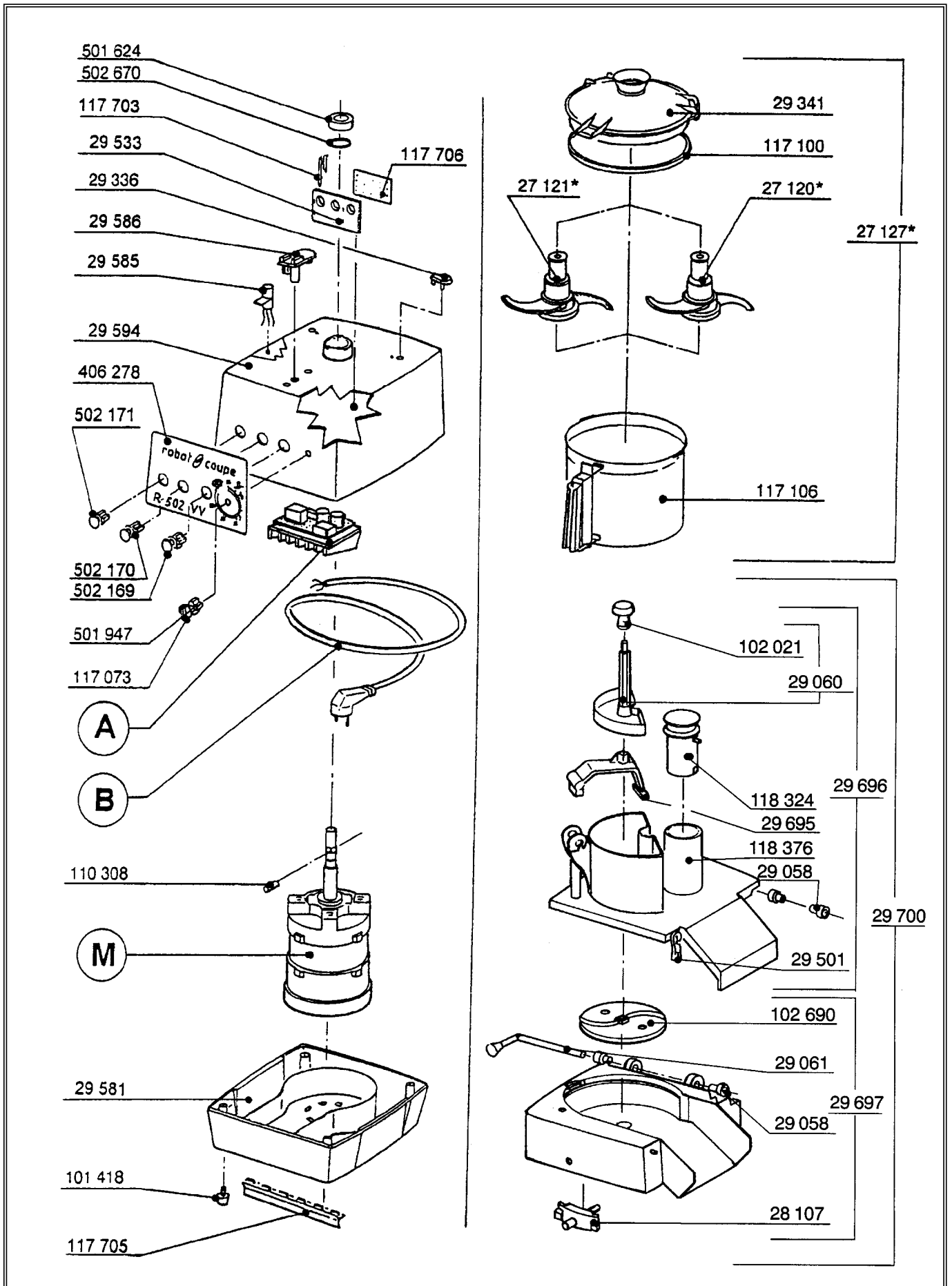
MOTOR

REFERENCE	DESIGNATION	
27 120*	COUPEAU LISSE	COMPLETE STRAIGHT BLADE
27 121*	COUPEAU CRANTE	COMPLETE SERRATED BLADE
27 127*	CUTTER COMPLET	CUTTER ATTACHEMENT
27 200	COUPE LEGUMES COMPLET	VEGETABLE SLICER ATT
28 107	ENS PLAQUETTES VERROUILLAGE	VEGETABLE LOCKING PLATE
29 058	ENS BAGUES EPAULEES (4)	SHOULDERED RING ASS
29 060	ENS POUSSOIR LEGUMES	VEGETABLE PUSHER ASS
29 061	ENS TIGE VERROUILLAGE	LOCKING ROD ASS
29 336	ENS APPUI CUVE	BOWL SUPPORT ASS
29 339	ENS SUPPORT MOTEUR	MOTOR SUPPORT ASS
29 341	COUVERCLE CUTTER	CUTTER LID
29 501	ENS TAQUET D'ACCROCHAGE	CLINCH CLIP ASS
29 533	ENS SUPPORT PLATINE	PCB SUPORT ASS
29 585	ENS ILS COUPE LEGUMES	REED SWITCH VEGETABLE ASS
29 586	ENS ILS CUTTER	REED SWITCH CUTTER ASS
29 620	ENS SOCLE	BASE ASS
29 695	ENS GUIDE POUSSOIR	PUSHER GUIDE ASS
29 696	ENS COUVERCLE COUPE LEGUMES	VEGETABLE LID ASS
29 697	ENS CUVE COUPE LEGUMES	VEGETABLE SLICER BOWL
101 418	PIEDS GRIS	GREY FOOT
102 021	POIGNEE POUSSOIR	PUSHER HANDLE
102 690	DISQUE EVACUATEUR GRIS	GREY SLING PLATE
110 308	GOUPILLE AXE MOTEUR	MOTOR SHAFT PIN
117 100	JOINT COUVERCLE	LID SEAL
117 106	CUVE CUTTER	CUTTER BOWL
117 703	CLAVETTE FIX PLATINE	KEY
117 792	SELECTEUR DE VITESSE	SPEED SELECTOR
117 805	POIGNEE COMMUTATEUR	COMMUTATOR HANDLE
117 809	EQUERRE SUR PLATINE	CIRCUIT BOARD SUPPORT
117 813	CARTE BOUTON	CONTROL PCB
118 324	POUSSOIR CAROTTES	CARROTS PUSHER
118 376	COUVERCLE COUPE LEGUMES	VEGETABLE SLICER LID
401 545	PLAQUE FRONTALE	FRONT PLATE
501 624	BAGUE D'ETANCHEITE	SEAL RING
502 169	BOUTON ROUGE	RED KNOB
502 170	BOUTON VERT	GREEN KNOB
502 171	BOUTON NOIR	BLACK KNOB
502 670	JOINT TORIQUE	SEAL
515 570	CABLE D'ALIMENTATION	POWER CORD

N^o	M	V	Hz	A
24 289 - 2 889	301 057	380	60	102 600
24 290 - 2 890	303 042	380	50	102 600
24 291 - 2 891	303 043	415	50	102 600
24 292 - 2 892	303 055	220	60	102 600



REFERENCE	DESIGNATION	
27 120*	COUTEAU LISSE	/ COMPLETE STRAIGHT BLADE
27 121*	COUTEAU CRANTE	/ COMPLETE SERRATED BLADE
27 127*	CUTTER COMPLET	/ CUTTER ATTACHEMENT
27 200	COUPE LEGUMES COMPLET	/ VEGETABLE SLICER ATT
28 107	ENS PLAQUETTES VERROUILLAGE	/ VEGETABLE LOCKING PLATE
29 058	ENS BAGUES EPAULEES (4)	/ SHOULDERED RING ASS
29 060	ENS POUSSOIR LEGUMES	/ VEGETABLE PUSHER ASS
29 061	ENS TIGE VERROUILLAGE	/ LOCKING ROD ASS
29 336	ENS APPUI CUVE	/ BOWL SUPPORT ASS
29 339	ENS SUPPORT MOTEUR	/ MOTOR SUPPORT ASS
29 340	ENS SOCLE	/ BASE ASS
29 341	COUVERCLE CUTTER	/ CUTTER LID
29 501	ENS TAQUET D'ACCROCHAGE	/ CLINCH CLIP ASS
29 695	ENS GUIDE POUSSOIR	/ PUSHER GUIDE ASS
29 696	ENS COUVERCLE COUPE LEGUMES	/ VEGETABLE LID ASS
29 697	ENS CUVE COUPE LEGUMES	/ VEGETABLE SLICER BOWL
101 418	PIEDS GRIS	/ GREY FOOT
102 021	POIGNEE POUSSOIR	/ PUSHER HANDLE
102 099	PLATINE	/ CIRCUIT BOARD
102 690	DISQUE EVACUATEUR GRIS	/ GREY SLING PLATE
108 515	CAVALIER SERRE CABLE	/ POWER CORD CLIP
110 308	GOUPILLE AXE MOTEUR	/ MOTOR SHAFT PIN
117 072	POIGNEE COMMUTATEUR	/ COMMUTATOR HANDLE
117 100	JOINT COUVERCLE	/ LID SEAL
117 101	ILS MONTE	/ REED SWITCH
117 102	ENS APPUI SECURITE	/ SECURITY SUPPORT ASS
117 106	CUVE CUTTER	/ CUTTER BOWL
117 528	MYLAR PROTECTION	/ PROTECTION MYLAR
118 324	POUSSOIR CAROTTES	/ CARROTS PUSHER
118 376	COUVERCLE COUPE LEGUMES	/ VEGETABLE SLICER LID
303 008	MOTEUR	/ MOTOR
401 545	PLAQUE FRONTALE	/ FRONT PLATE
501 624	BAGUE D'ETANCHEITE	/ SEAL RING
501 841	ENS COMMUTATEUR	/ COMMUTATOR ASS
502 067	CABLE D'ALIMENTATION	/ POWER CORD
502 173	BOUTON ROUGE	/ RED KNOB
502 174	BOUTON VERT	/ GREEN KNOB
502 175	BOUTON NOIR	/ BLACK KNOB
502 670	JOINT TORIQUE	/ SEAL



A

VARIATEUR

/

REDUCTOR

B

CABLE D'ALIMENTATION

/

POWER CORD

M

MOTEUR

/

MOTOR

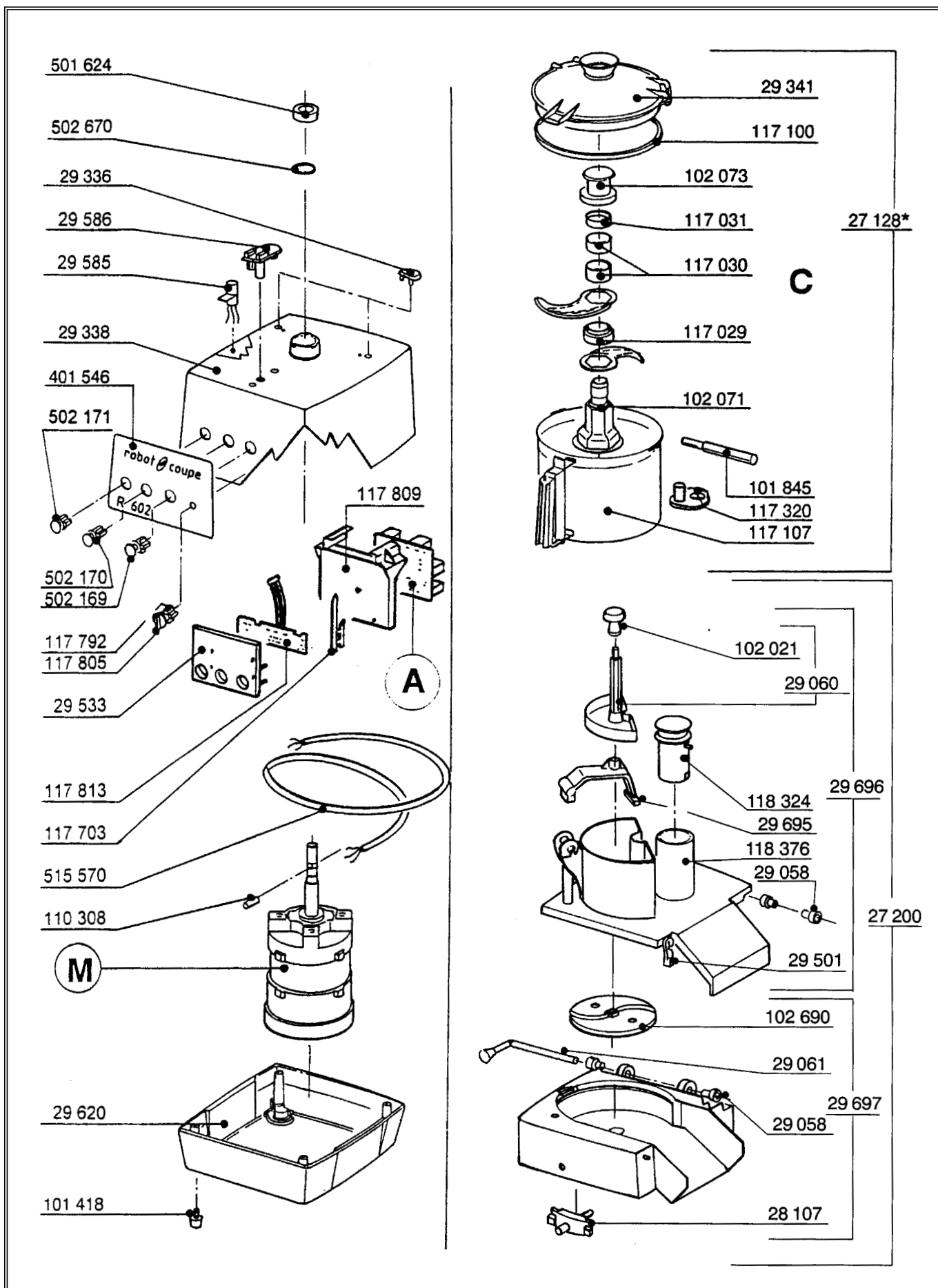
REFERENCE	DESIGNATION		
27 120	COUTEAU LISSE	/	COMPLETE STRAIGHT BLADE
27 121	COUTEAU CRANTE	/	COMPLETE SERRATED BLADE
27 127*	CUTTER COMPLET	/	CUTTER ATTACHEMENT
27 200	COUPE LEGUMES COMPLET	/	VEGETABLE SLICER ATT
28 107	ENS PLAQUETTES VERROUILLAGE	/	VEGETABLE LOCKING PLATE
29 058	ENS BAGUES EPAULEES (4)	/	SHOULDERED RING ASS
29 060	ENS POUSSOIR LEGUMES	/	VEGETABLE PUSHER ASS
29 061	ENS TIGE VERROUILLAGE	/	LOCKING ROD ASS
29 336	ENS APPUI CUVE	/	BOWL SUPPORT ASS
29 341	COUVERCLE CUTTER	/	CUTTER LID
29 501	ENS TAQUET D'ACCROCHAGE	/	CLINCH CLIP ASS
29 533	ENS SUPPORT PLATINE	/	PCB SUPPORT ASS
29 581	ENS SOCLE	/	BASE ASS
29 585	ENS ILS COUPE LEGUMES	/	REED SWITCH VEGETABLE ASS
29 586	ENS ILS CUTTER	/	REED SWITCH CUTTER ASS
29 594	ENS SUPPORT MOTEUR	/	MOTOR SUPPORT ASS
29 695	ENS GUIDE POUSSOIR	/	PUSHER GUIDE ASS
29 696	ENS COUVERCLE COUPE LEGUMES	/	VEGETABLE LID ASS
29 697	ENS CUVE COUPE LEGUMES	/	VEGETABLE SLICER BOWL
101 418	PIEDS GRIS	/	GREY FOOT
102 021	POIGNEE POUSSOIR	/	PUSHER HANDLE
102 690	DISQUE EVACUATEUR GRIS	/	GREY SLING PLATE
110 308	GOUPILLE AXE MOTEUR	/	MOTOR SHAFT PIN
117 073	POIGNEE POTENTIOMETRE	/	POTENTIOMETERE HANDLE
117 100	JOINT COUVERCLE	/	LID SEAL
117 106	CUVE CUTTER	/	CUTTER BOWL
117 703	CLAVETTE	/	KEY
117 705	SEPARATEUR DE FLUX	/	AIR FLOW SEPARATOR
117 706	CARTE BOUTON	/	CONTROL PCB
118 324	POUSSOIR CAROTTES	/	CARROTS PUSHER
118 376	COUVERCLE COUPE LEGUMES	/	VEGETABLE SLICER LID
406 278	PLAQUE FRONTALE	/	FRONT PLATE
501 624	BAGUE D'ETANCHEITE	/	SEAL RING
501 947	POTENTIOMETRE	/	POTENTIOMETER
502 169	BOUTON ROUGE	/	RED KNOB
502 170	BOUTON VERT	/	GREEN KNOB
502 171	BOUTON NOIR	/	BLACK KNOB
502 670	JOINT TORIQUE	/	SEAL

N°	M	V	Hz	A	B
24 318 - 2 888	303 009	230	50/60/1	117 710	503 125
24 319 - 2 887 UK	303 009	230	50/60/1	117 710	503 126
24 320 - 2 886 Aust	303 009	230	50/60/1	117 710	503 125

robot coupe®

R 602 D

02/2000



A

PLATINE

/

CIRCUIT BOARD

M

MOTEUR

/

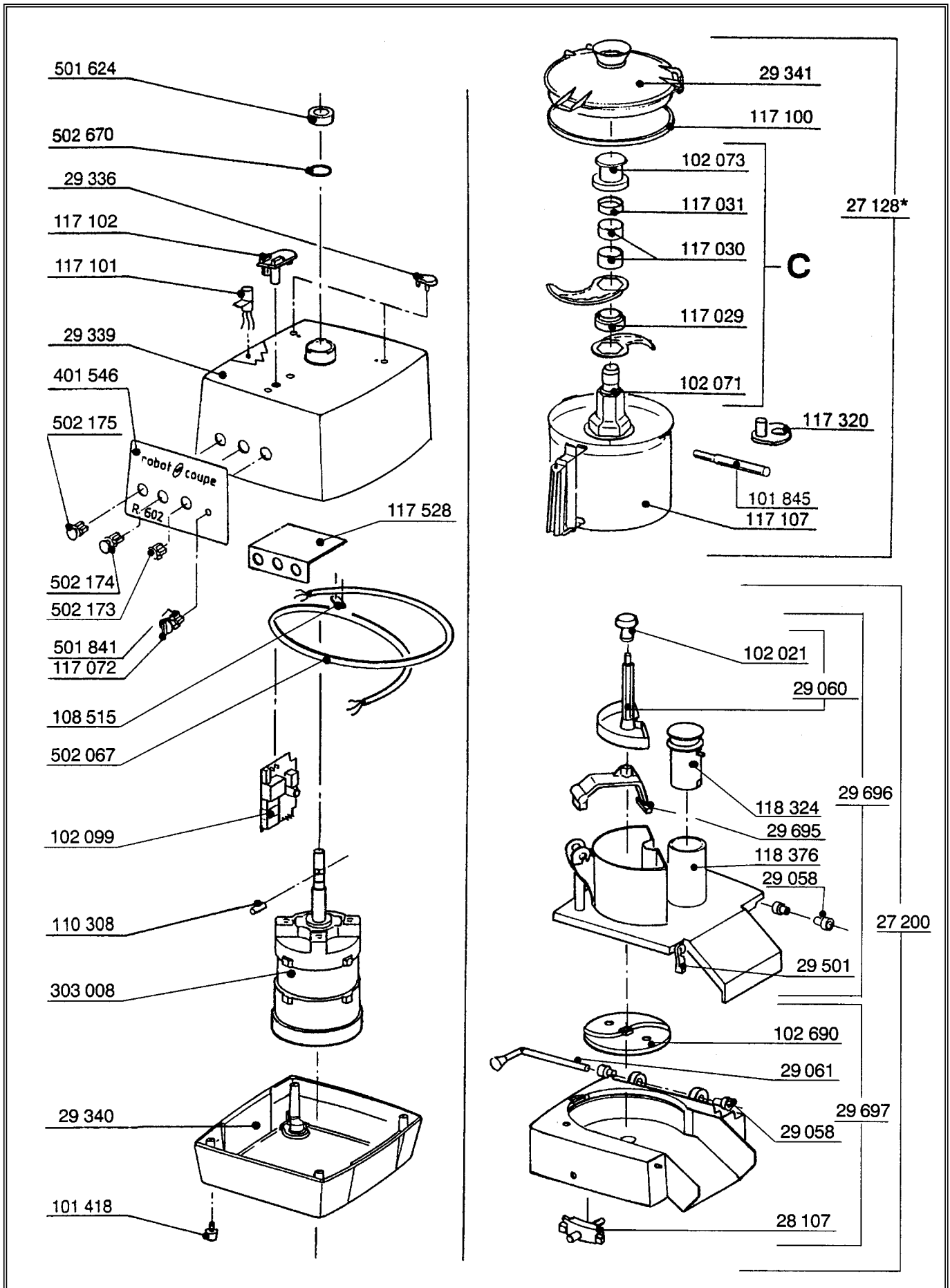
MOTOR

REFERENCE	DESIGNATION		
C	27 122	COUTEAU D LISSE STRAIGHT BLADE KNIFE D	/ LAME/BLADE SUP/UPPER:117 037 INF/LOWER: 117 036
	27 123	COUTEAU D CRANTE SERRATED BLADE KNIFE D	/ LAME/BLADE SUP/UPPER:117 039 INF/LOWER: 117 038
	27 124*	COUTEAU CR LISSE STRAIGHT BLADE KNIFE CR	/ LAME/BLADE SUP/UPPER:117 033 INF/LOWER: 117 032
	27 125*	COUTEAU CR CRANTE SERRATED BLADE KNIFE CR	/ LAME/BLADE SUP/UPPER:117 035 INF/LOWER: 117 034
	27 128*	CUTTER COMPLET	/ CUTTER ATTACHEMENT
	27 200	COUPE LEGUMES COMPLET	/ VEGETABLE SLICER ATT
	28 107	ENS PLAQUETTES VERROUILLAGE	/ VEGETABLE LOCKING PLATE
	29 058	ENS BAGUES EPAULEES (4)	/ SHOULDERED RING ASS
	29 060	ENS POUSSOIR LEGUMES	/ VEGETABLE PUSHER ASS
	29 061	ENS TIGE VERROUILLAGE	/ LOCKING ROD ASS
29 336	ENS APPUI CUVE	/ BOWL SUPPORT ASS	
29 338	ENS SUPPORT MOTEUR	/ MOTOR SUPPORT ASS	
29 341	COUVERCLE CUTTER	/ CUTTER LID	
29 501	ENS TAQUET D'ACCROCHAGE	/ CLINCH CLIP ASS	
29 533	ENS SUPPORT PLATINE	/ PCB SUPPORT ASS	
29 585	ENS ILS COUPE LEGUMES	/ REED SWITCH VEGETABLE ASS	
29 586	ENS ILS CUTTER	/ REED SWITCH CUTTER ASS	
29 620	ENS SOCLE	/ BASE ASS	
29 695	ENS GUIDE POUSSOIR	/ PUSHER GUIDE ASS	
29 696	ENS COUVERCLE COUPE LEGUMES	/ VEGETABLE LID ASS	
29 697	ENS CUVE COUPE LEGUMES	/ VEGETABLE SLICER BOWL	
101 418	PIED GRIS	/ GREY FOOT	
101 845	CLE COUTEAU	/ KNIFE KEY	
102 021	POIGNEE POUSSOIR	/ PUSHER HANDLE	
102 071	SUPPORT COUTEAU	/ BLADE SUPPORT	
102 073	ECROU DE COUTEAU	/ BLADE LOCKING NUT	
102 690	DISQUE EVACUATEUR GRIS	/ GREY SLING PLATE	
110 308	GOUPILLE AXE MOTEUR	/ MOTOR SHAFT PIN	
117 029	ENTRETOISE BASSE	/ LOWER SPACER	
117 030	BAGUE INOX 15mm	/ ST RING 15mm	
117 031	BAGUE PLASTIQUE 5mm	/ PLASTIC RING 5mm	
117 100	JOINT COUVERCLE	/ LID SEAL	
117 107	CUVE CUTTER	/ CUTTER BOWL	
117 320	DEMONTE COUTEAU	/ DISSASSEMBLY BLADES TOOL	
117 528	MYLAR PROTECTION	/ PROTECTION MYLAR	
117 703	CLAVETTE FIX PLATINE	/ KEY	
117 792	SELECTEUR DE VITESSE	/ SPEED SELECTOR	
117 805	POIGNEE COMMUTATEUR	/ COMMUTATOR HANDLE	
117 809	EQUERRE SUP PLATINE	/ CIRCUIT BOARD SUPPORT	
117 813	CARTE BOUTON	/ CONTROL PCB	
118 324	POUSSOIR CAROTTES	/ CARROTS PUSHER	
118 376	COUVERCLE COUPE LEGUMES	/ VEGETABLE SLICER LID	
401 546	PLAQUE FRONTALE	/ FRONT PLATE	
501 624	BAGUE D'ETANCHEITE	/ SEAL RING	
502 169	BOUTON ROUGE	/ RED KNOB	
502 170	BOUTON VERT	/ GREEN KNOB	
502 171	BOUTON NOIR	/ BLACK KNOB	
502 670	JOINT TORIQUE	/ SEAL	
515 570	CABLE D'ALIMENTATION	/ POWER CORD	

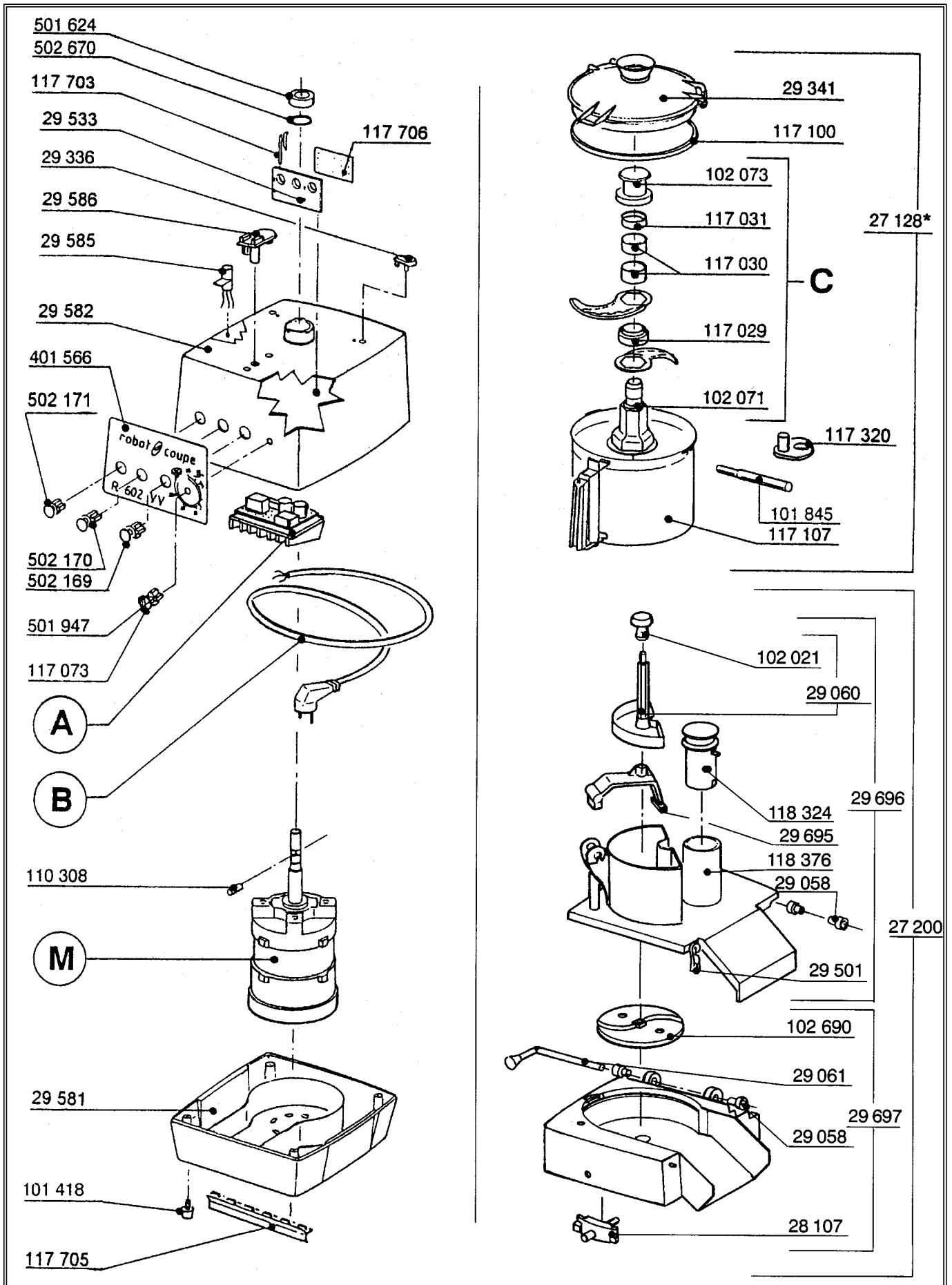
robot coupe®**R 602 D**

02/2000

N°	M	V	Hz	A
24 294 - 2 881	301 057	380	60	102 600
24 295 - 2 882	303 042	380	50	102 600
24 296 - 2 883	303 043	415	50	102 600
24 297 - 2 884	303 055	220	60	102 600



REFERENCE	DESIGNATION		
27 122	COUTEAU D LISSE	/	LAME/BLADE SUP/UPPER:117 037
	STRAIGHT BLADE KNIFE D		INF/LOWER:117 036
27 123	COUTEAU D CRANTE	/	LAME/BLADE SUP/UPPER:117 039
	SERRATED BLADE KNIFE D		INF/LOWER:117 038
27 124*	COUTEAU CR LISSE	/	LAME/BLADE SUP/UPPER:117 033
	STRAIGHT BLADE KNIFE CR		INF/LOWER:117 032
27 125*	COUTEAU CR CRANTE	/	LAME/BLADE SUP/UPPER:117 035
	SERRATED BLADE KNIFE CR		INF/LOWER:117 034
27 128*	CUTTER COMPLET	/	CUTTER ATTACHEMENT
27 200	COUPE LEGUMES COMPLET	/	VEGETABLE SLICER ATT
28 107	ENS PLAQUETTES VERROUILLAGE	/	VEGETABLE LOCKING PLATE
29 058	ENS BAGUE EPAULEE (4)	/	SHOULDERED RING ASS
29 060	ENS POUSSOIR LEGUMES	/	VEGETABLE PUSHER ASS
29 061	ENS TIGE VERROUILLAGE	/	LOCKING ROD ASS
29 336	ENS APPUI CUVE	/	BOWL SUPPORT ASS
29 339	ENS SUPPORT MOTEUR	/	MOTOR SUPPORT ASS
29 340	ENS SOCLE	/	BASE ASS
29 341	COUVERCLE CUTTER	/	CUTTER LID
29 501	ENS TAQUET D'ACCROCHAGE	/	CLINCH CLIP ASS
29 695	ENS GUIDE POUSSOIR	/	PUSHER GUIDE ASS
29 696	ENS COUVERCLE COUPE LEGUMES	/	VEGETABLE LID ASS
29 697	ENS CUVE COUPE LEGUMES	/	VEGETABLE SLICER BOWL
101 418	PIED GRIS	/	GREY FOOT
101 845	CLE COUTEAU	/	KNIFE KEY
102 021	POIGNEE POUSSOIR	/	PUSHER HANDLE
102 071	SUPPORT COUTEAU	/	BLADE SUPPORT
102 073	ECROU DE COUTEAU	/	BLADE LOCKING NUT
102 099	PLATINE	/	CIRCUIT BOARD
102 690	DISQUE EVACUATEUR GRIS	/	GREY SLING PLATE
108 515	CAVALIER SERRE CABLE	/	POWER CORD CLIP
110 308	GOUPILLE AXE MOTEUR	/	MOTOR SHAFT PIN
117 029	ENTRETOISE BASSE	/	LOWER SPACER
117 030	BAGUE INOX 15mm	/	ST RING 15mm
117 031	BAGUE PLASTIQUE 5mm	/	PLASTIC RING 5mm
117 072	POIGNEE COMMUTATEUR	/	COMMUTATOR HANDLE
117 100	JOINT COUVERCLE	/	LID SEAL
117 101	ILS MONTE	/	REED SWITCH
117 102	ENS APPUI SECURITE	/	SECURITY SUPPORT ASS
117 107	CUVE CUTTER	/	CUTTER BOWL
117 320	DEMONTE COUTEAU	/	DISSASSEMBLY BLADES TOOL
117 528	MYLAR PROTECTION	/	PROTECTION MYLAR
118 324	POUSSOIR CAROTTES	/	CARROTS PUSHER
118 376	COUVERCLE COUPE LEGUMES	/	VEGETABLE SLICER LID
303 008	MOTEUR	/	MOTOR
401 546	PLAQUE FRONTALE	/	FRONT PLATE
501 624	BAGUE D'ETANCHEITE	/	SEAL RING
501 841	ENS COMMUTATEUR	/	COMMUTATOR ASS
502 067	CABLE D'ALIMENTATION	/	POWER CORD
502 173	BOUTON ROUGE	/	RED KNOB
502 174	BOUTON VERT	/	GREEN KNOB
502 175	BOUTON NOIR	/	BLACK KNOB
502 670	JOINT TORIQUE	/	SEAL



A	VARIATEUR	/	REDUCTOR
B	CABLE D'ALIMENTATION	/	POWER CORD
M	MOTEUR	/	MOTOR
REFERENCE	DESIGNATION		
C	27 124*	COUPEAU CR LISSE STRAIGHT BLADE KNIFE CR	/ LAME/BLADE SUP/UPPER:117 033 INF/LOWER: 117 032
	27 125*	COUPEAU CR CRANTE SERRATED BLADE KNIFE CR	/ LAME/BLADE SUP/UPPER:117 035 INF/LOWER: 117 034
	27 122	COUPEAU D LISSE STRAIGHT BLADE KNIFE D	/ LAME/BLADE SUP/UPPER:117 037 INF/LOWER: 117 036
	27 123	COUPEAU D CRANTE SERRATED BLADE KNIFE D	/ LAME/BLADE SUP/UPPER:117 039 INF/LOWER: 117 038
	27 128*	CUTTER COMPLET	/ CUTTER ATTACHEMENT
	27 200	COUPE LEGUMES COMPLET	/ VEGETABLE SLICER ATT
	28 107	ENS PLAQUETTES VERROUILLAGE	/ VEGETABLE LOCKING PLATE
	29 058	ENS BAGUE EPAULEE (4)	/ SHOULDERED RING ASS
	29 060	ENS POUSSOIR LEGUMES	/ VEGETABLE PUSHER ASS
	29 061	ENS TIGE VERROUILLAGE	/ LOCKING ROD ASS
	29 336	ENS APPUI CUVE	/ BOWL SUPPORT ASS
	29 341	COUVERCLE CUTTER	/ CUTTER LID
	29 501	ENS TAQUET D'ACCROCHAGE	/ CLINCH CLIP ASS
	29 533	ENS SUPPORT PLATINE	/ PCB SUPPORT ASS
	29 581	ENS SOCLE	/ BASE ASS
	29 582	ENS SUPPORT MOTEUR	/ MOTOR SUPPORT ASS
	29 585	ENS ILS COUPE LEGUMES	/ REED SWITCH VEGETABLE ASS
	29 586	ENS ILS CUTTER	/ REED SWITCH CUTTER ASS
	29 695	ENS GUIDE POUSSOIR	/ PUSHER GUIDE ASS
	29 696	ENS COUVERCLE COUPE LEGUMES	/ VEGETABLE LID ASS
	29 697	ENS CUVE COUPE LEGUMES	/ VEGETABLE SLICER BOWL
	101 418	PIED GRIS	/ GREY FOOT
	101 845	CLE COUPEAU	/ KNIFE KEY
	102 021	POIGNEE POUSSOIR	/ PUSHER HANDLE
	102 071	SUPPORT COUPEAU	/ BLADE SUPPORT
	102 073	ECROU DE COUPEAU	/ BLADE LOCKING NUT
	102 690	DISQUE EVACUATEUR GRIS	/ GREY SLING PLATE
	110 308	GOUPILLE AXE MOTEUR	/ MOTOR SHAFT PIN
	117 029	ENTRETOISE BASSE	/ LOWER SPACER
	117 030	BAGUE INOX 15mm	/ ST RING 15mm
	117 031	BAGUE PLASTIQUE 5mm	/ PLASTIC RING 5mm
	117 073	POIGNEE POTENTIOMETRE	/ POTENTIOMETER HANDLE
	117 100	JOINT COUVERCLE	/ LID SEAL
117 703	CLAVETTE	/ KEY	
117 705	SEPARATEUR DE FLUX	/ AIR FLOW SEPARATOR	
117 706	CARTE BOUTON	/ CONTROLS PCB	
117 707	CUVE CUTTER	/ CUTTER BOWL	
117 320	DEMONTE COUPEAU	/ DISSASSEMBLY BLADES TOOL	
118 324	POUSSOIR CAROTTES	/ CARROTS PUSHER	
118 376	COUVERCLE COUPE LEGUMES	/ VEGETABLE SLICER LID	
401 566	PLAQUE FRONTALE	/ FRONT PLATE	
501 624	BAGUE D'ETANCHEITE	/ SEAL RING	
501 947	POTENTIOMETRE	/ POTENTIOMETER	
502 169	BOUTON ROUGE	/ RED KNOB	
502 170	BOUTON VERT	/ GREEN KNOB	
502 171	BOUTON NOIR	/ BLACK KNOB	
502 670	JOINT TORIQUE	/ SEAL	

N°	M	V	Hz	A	B
24 301 - 2 878	303 009	230	50/60/1	117 710	503 125
24 302 - 2 879 UK	303 009	230	50/60/1	117 710	503 126
24 303 - 2 880 Aust	303 009	230	50/60/1	117 710	503 125

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

200-230-400V/50-60Hz-415V/50Hz 3~

SCHEMA ELECTRIQUE

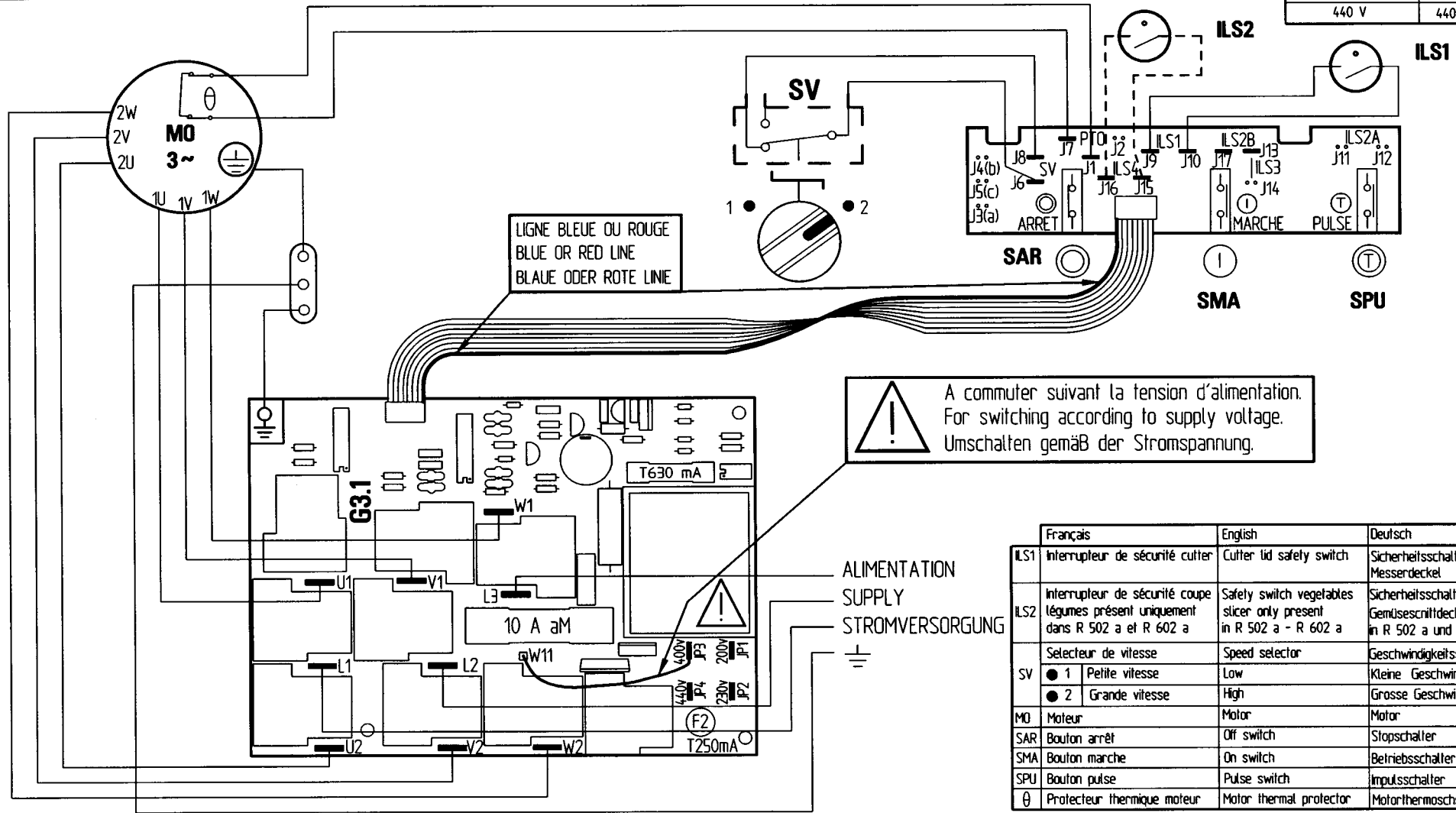
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



Important 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)



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

	Français	English	Deutsch
ILS1	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
ILS2	Interrupteur de sécurité coupe légumes présent uniquement dans R 502 a et R 602 a	Safety switch vegetables slicer only present in R 502 a - R 602 a	Sicherheitsschalter Gemüseschnittdeckel nur in R 502 a und R 602 a
	Selecteur de vitesse	Speed selector	Geschwindigkeitsschalter
SV	● 1 Petite vitesse	Low	Kleine Geschwindigkeit
	● 2 Grande vitesse	High	Grosse Geschwindigkeit
MO	Moteur	Motor	Motor
SAR	Bouton arrêt	Off switch	Stopschalter
SMA	Bouton marche	On switch	Betriebsschalter
SPU	Bouton pulse	Pulse switch	Impulsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

R502D - R602D 230-400V/50Hz 3~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

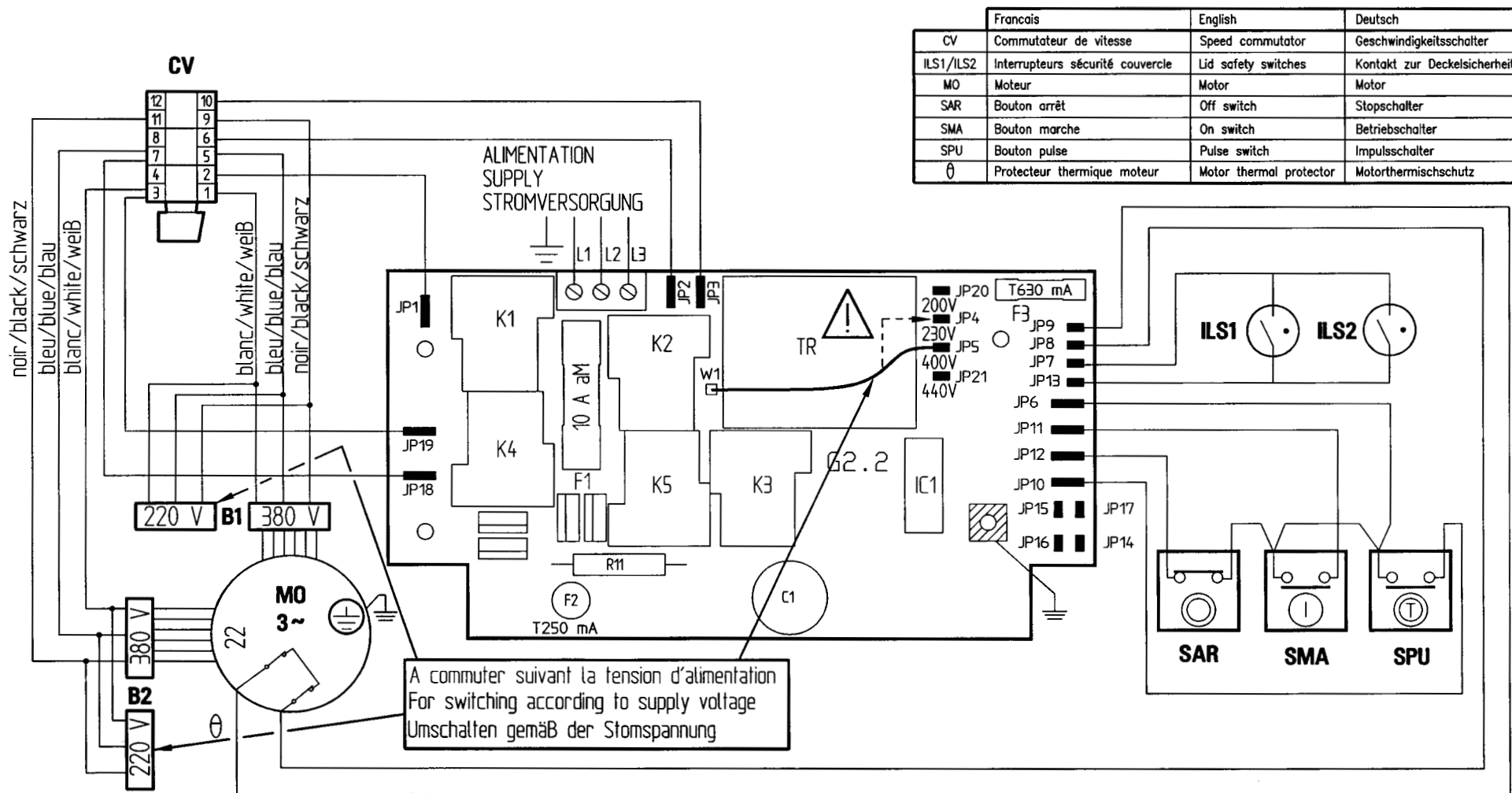
ELEKTRISCHES SCHALTBILD



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 (Tafelgegenüber).

Tension d'alimentation Supply voltage Stromspannung	Connexion Terminal Anschluss
220 -> 240 V	230 (JP4)
380 -> 415 V	400 (JP5)



	Français	English	Deutsch
CV	Commutateur de vitesse	Speed commutator	Geschwindigkeitsschalter
ILS1/ILS2	Interrupteurs sécurité couvercle	Lid safety switches	Kontakt zur Deckelsicherheit
MO	Moteur	Motor	Motor
SAR	Bouton arrêt	Off switch	Stopschalter
SMA	Bouton marche	On switch	Betriebschalter
SPU	Bouton pulse	Pulse switch	Impulsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermischschutz

R 502 V.V.D / R 602 V.V.D

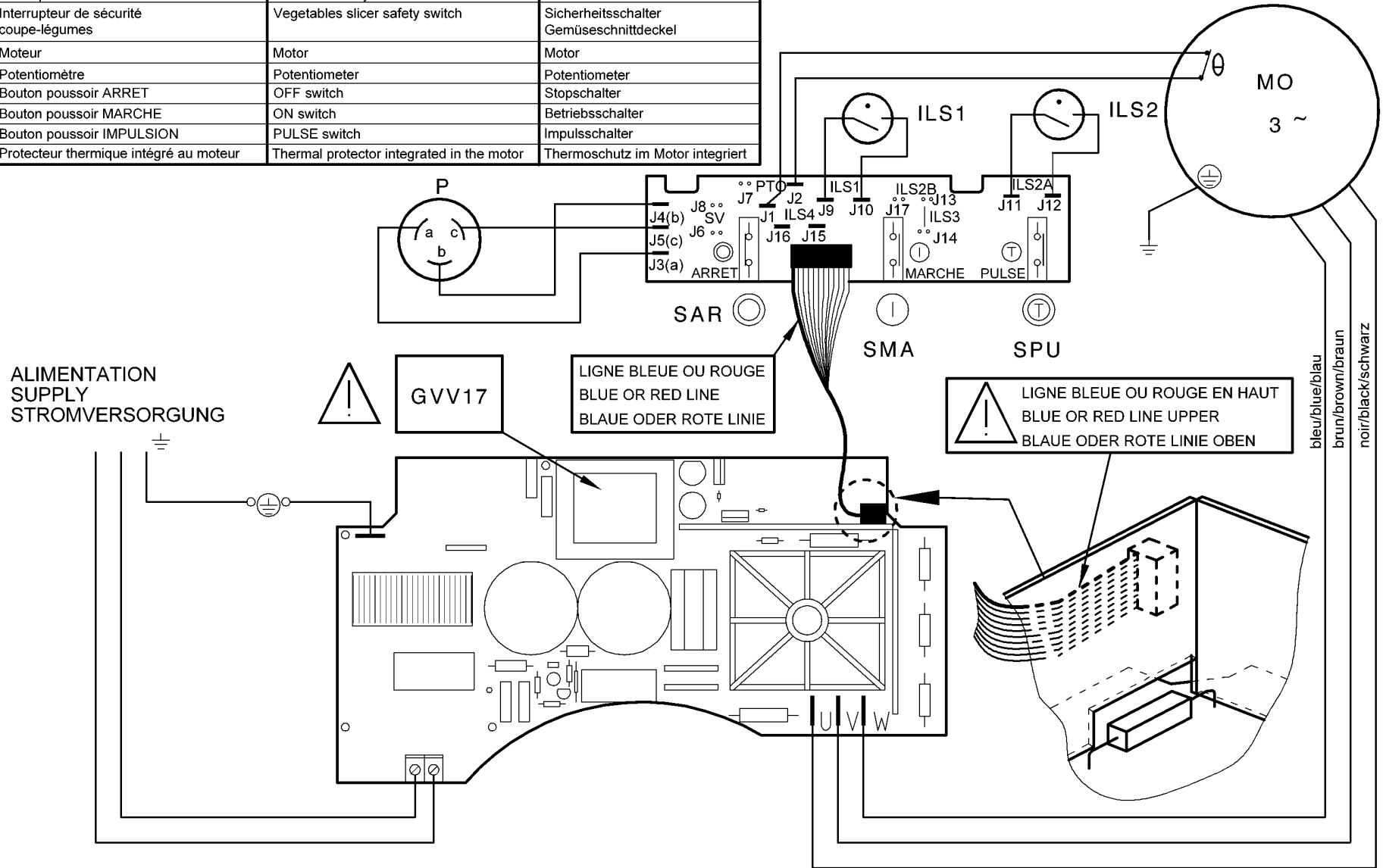
200-230V/50-60Hz 1~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
ILS1	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
ILS2	Interrupteur de sécurité coupe-légumes	Vegetables slicer safety switch	Sicherheitsschalter Gemüseschnittdeckel
MO	Moteur	Motor	Motor
P	Potentiomètre	Potentiometer	Potentiometer
SAR	Bouton poussoir ARRET	OFF switch	Stopschalter
SMA	Bouton poussoir MARCHE	ON switch	Betriebsschalter
SPU	Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
⊕	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert



R 502 V.V.D / R 602 V.V.D

200-230V/50-60Hz 1~

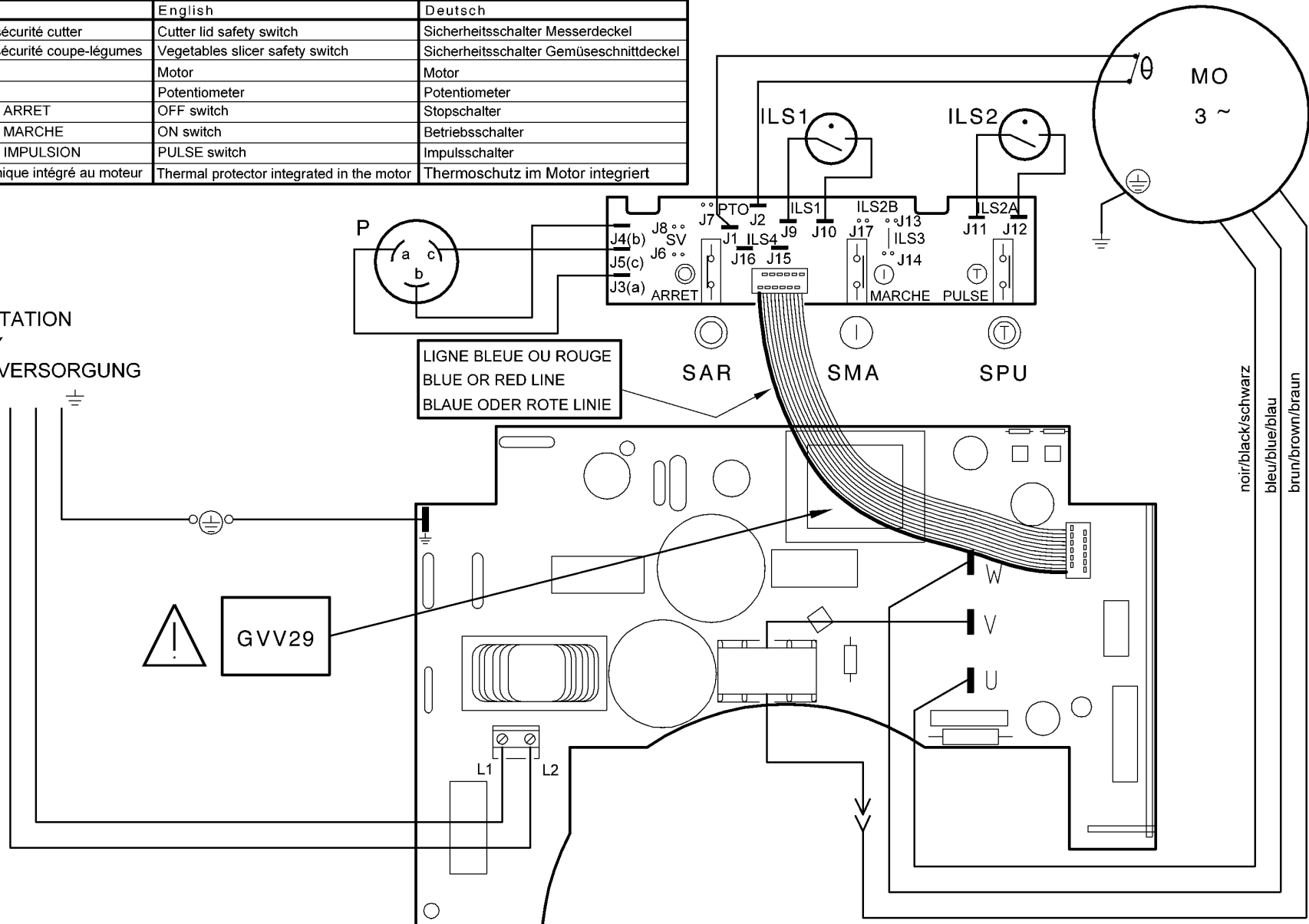
SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
ILS1	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
ILS2	Interrupteur de sécurité coupe-légumes	Vegetables slicer safety switch	Sicherheitsschalter Gemüseschnittdeckel
MO	Moteur	Motor	Motor
P	Potentiomètre	Potentiometer	Potentiometer
SAR	Bouton poussoir ARRET	OFF switch	Stopschalter
SMA	Bouton poussoir MARCHÉ	ON switch	Betriebsschalter
SPU	Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
⊖	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert

ALIMENTATION
SUPPLY
STROMVERSORGUNG



N° 406049 f 2/2

MAJ : 08/01



robot coupe®

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