

# *robot coupe*®



**R5 Plus • R5 V.V. • R6 • R6 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 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 TABLE-TOP CUTTER MIXER R5 Plus - R5 V.V R6 - R6 V.V.

The R5 Plus, R5 V.V., R6 or R6 V.V. is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

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

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

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

To make things easier for you, this manual gives a breakdown of all the various fitting operations.

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

**We therefore recommend that you read it carefully before using your machine.** We have also included a few examples to help you get the feel of your new machine and appreciate its numerous advantages.

## SWITCHING ON THE MACHINE

### • ADVICE ON ELECTRICAL CONNECTIONS

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

**!      W A R N I N G**

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

### THREE PHASE R5 Plus - R6

The R5 Plus/R6 come with different types of motor :

- 230 x 400 V / 50 Hz / 3
- 400 V / 50 Hz / 3
- 220 V / 60 Hz / 3
- 380 V / 60 Hz / 3

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

#### If you have a 4-pin plug:

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

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

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

On the motor unit and on the lid a arrow marks the blade rotation directions.

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

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

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

### • SINGLE PHASE R5 Plus

The R5 Plus is available with motor ratings :  
230 V / 50 Hz / 1  
220 V / 60 Hz / 1

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

### • SINGLE PHASE R5 V.V./R6 V.V.

The R6 V.V. is available with motor ratings + variable speed : 230 V / 50-60 Hz / 1

The standardized plug must be calibrated to a minimum of 13 amps and preferably 20 amps, if the appliance is used intensively.

### • CONTROL PANEL

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

R5 Plus - R6: Speed selector = 1.500 or 3.000 rpm.

R5 V.V. - R6 V.V.: Speed variation from 300 to 3.000 rpm.

## ASSEMBLY



1) With the motor base facing you, position the cutter bowl on the motor base.



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



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

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

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

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



## TECHNICAL SPECIFICATIONS

### • DESCRIPTION AND ADVANTAGES

- **5.5-litre stainless steel bowl** for models **R5 Plus** and **R5 V.V.**
- **6.5-litre stainless steel bowl** for models **R6** and **R6 V.V.**
- **A patented blade**, an exclusive **ROBOT-COUCPE** 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 **R5 Plus** and **R5 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 R6 and R6 V.V.** are supplied with an **all-stainless steel straight blade knife** that is **fully removable** and can be fitted with **serrated blades**.
- **Flat motor base** for easier fitting and cleaning of attachments.
- Models **R5 Plus** and **R6** (three-phase) are provided with **two speeds 1500 and 3000 Rpm.**
- Model **R5 Plus** (single-phase) is provided with **one speed of 1.500 Rpm.**
- **Models R5 V.V. and R6 V.V.** are equipped with a **speed variation** which varies between **300 and 3.000 Rpm** to ensure more flexible use and give a wide range of tasks.
- 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):  
Heigh 580 Lenght 500 Width 400.

• WEIGHT	net weight	gross weight
R5 Plus	24 kg	26 kg
R5 V.V.	25 kg	27 kg
R6	25 kg	27 kg
R6 V.V.	26 kg	28 kg

### • DIMENSIONS (in mm)

	R5 Plus	R5 V.V.	R6	R6 V.V.
A	480	480	520	520
B	350	350	350	350
C	280	280	280	280
D	265	265	265	265

### • WORKING HEIGHT

We recommend that you position the food processor on a stable worktop so that the upper edge of the large feed hopper is at a height of between 1.20 m and 1.30 m.

### • NOISE LEVEL

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

## EXAMPLES

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

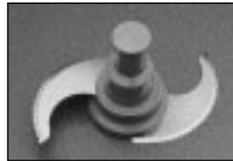
The pulse control allows you to stop and start the machine for high-precision control when working with certain types of ingredients.

USES	R5 Plus R5 V.V. Max. processing quantity (in kg)	R6/ R6 V.V. Max. processing quantity (in kg)	Suggested speed (in Rpm)	Processing time (in mn)
<b>CHOP</b>				
• MEAT				
Hamburger/steak tartare	1,5	2	1200/ 1500	3
Sausagemeat/tomatoes	2	2,5	1200/ 1500	3
Terrine / pâté	2,5	2,5	1200/ 1500	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
<b>EMULSIFY</b>				
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
<b>KNEAD</b>				
Shortcrust pasty / Shortbread	2	2,5	900/ 1500	4
Flaky pastry	2	2,5	900/ 1500	4
Pizza dough	2	2,5	900/ 1500	4

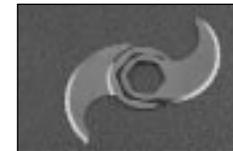
<b>GRIND</b>				
Dried fruit	1	1,5	900/ 1500	4
Ice	1	1,5	900/ 1500	4
Breadcrumbs	1	1,5	900/ 1500	4

The cutter version has numerous other applications. The above quantities and times are approximate and may vary according to the quality of the ingredients and recipes.

## OPTION



For the R5 Plus and R5 V.V. models, a serrated blade knife is available as an option.



For the R6 and R6 V.V. models, serrated blades are available as an option.

The serrated blades are recommended for grinding and kneading tasks.

## CLEANING



## WARNING

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

### • MOTOR BASE

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

### • CUTTER

After removing the lid, remove the bowl from the motor base by pushing the trigger fitted in the handle. Pull up to disengage, leaving the blade in the bowl in order to prevent any spillage when working with liquids.

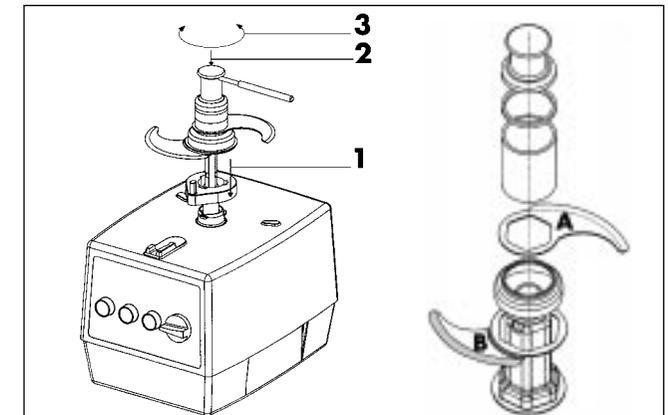
If the food has a solid consistency, remove the blade and empty the bowl.

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

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

### • BLADE

The stainless steel blade of R6 - R6 V.V. is easy to dismantle and to clean.



Ensure power supply to machine is disconnected.

1 - Place blade dismantling tool over shaft onto motor base.

2 - Fit blade onto shaft ensuring it is correctly positioned.

3 - Insert bar into blade cap and turn anti-clockwise to dismantle.

When re-assembling do not over tighten.

A - Upper blade.

B - Lower blade.

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

## IMPORTANT

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

## MAINTENANCE

### • BLADE

We strongly recommend that the blades (smooth ones) are sharpened daily using sharpening stone supplied with machine.

The quality of the cut depends mainly on the sharpness of your blades and the degree of wear. The blades are actually wearing parts, which should be replaced occasionally to ensure consistent quality in the final product.

### • MOTOR SEAL

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

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

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

## 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 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.

INDEXES OF PROTECTION:

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

## ELECTRICAL DATA

R 5 Plus single-phase machine

Motor	Speed (rpm)	Power (watts)	Intensity (amp.)
230 V / 50Hz	1500	900	6.0
220 V / 60 Hz	1500	900	6.0

R 5 Plus three-phase machines

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (watts)	Intensity (amp.)
230 x 400 V / 50 Hz	1500	3000	750 1200	230 V=4.4 400 V=2.5 230 V=7.0 400 V=4.0
400 V / 50 Hz	1500	3000	750 1200	2.7 3.4
220 V / 60 Hz	1800	3600	750 1200	4.7 6.5

R 5 V.V. single-phase machines

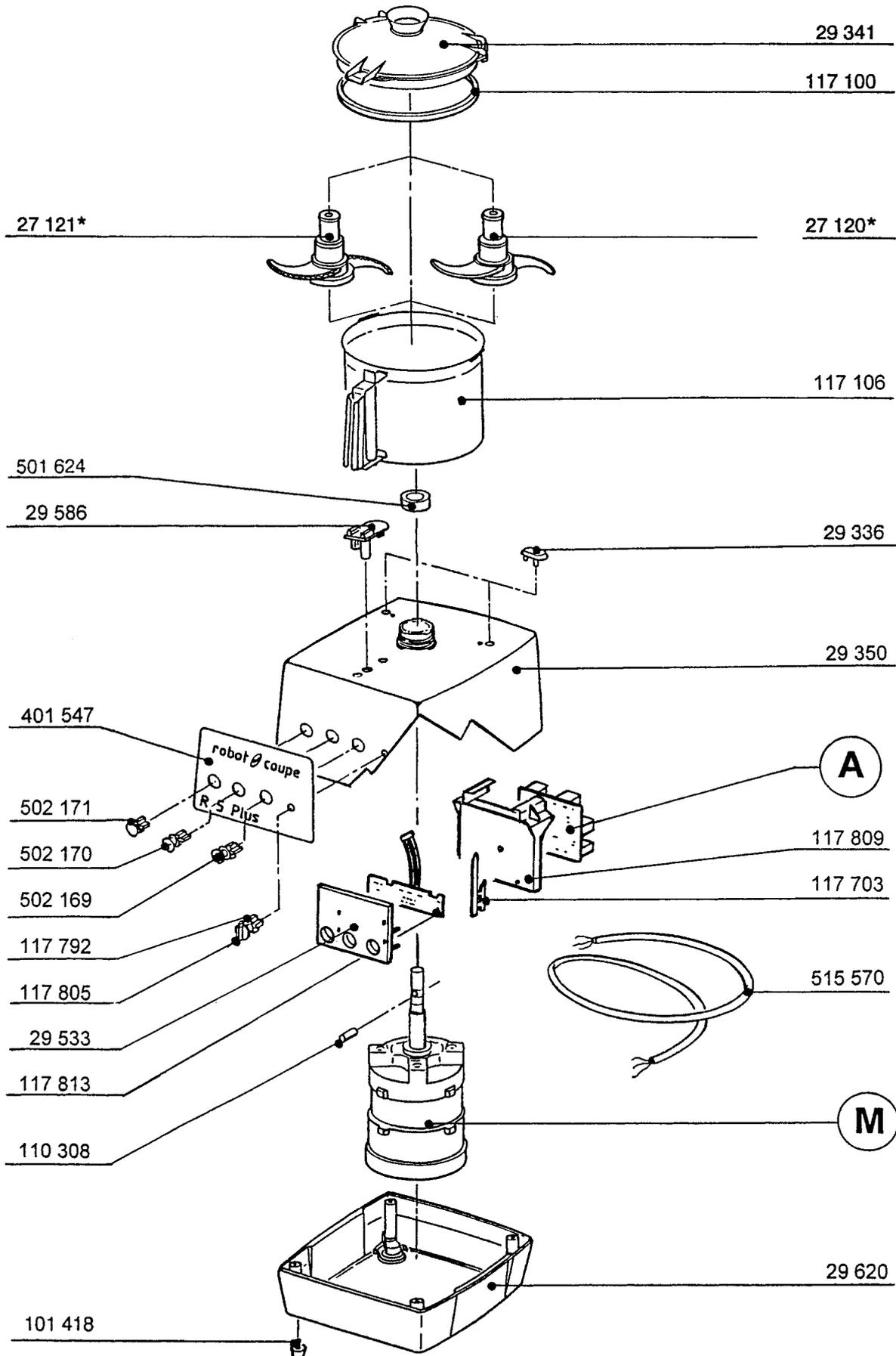
Motor	Speed (rpm)	Power (watts)	Intensity (amp.)
230 V / 50-60 Hz	300 to 3000	1300	12

R 6 three-phase machines

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (watts)	Intensity (amp.)
230 x 400 V / 50 Hz	1500		800	230 V=4.4 400 V=2.5
		3000	1300	230 V=7.0 400 V=4.0
400 V / 50 Hz	1500		800	2.7
		3000	1300	3.4
220 V / 60 Hz	1800		800	4.7
		3600	1300	6.5

R 6 V.V. single-phase machines

Motor	Speed (rpm)	Power (watts)	Intensity (amp.)
230 V / 50-60 Hz	300 to 3000	1500	13



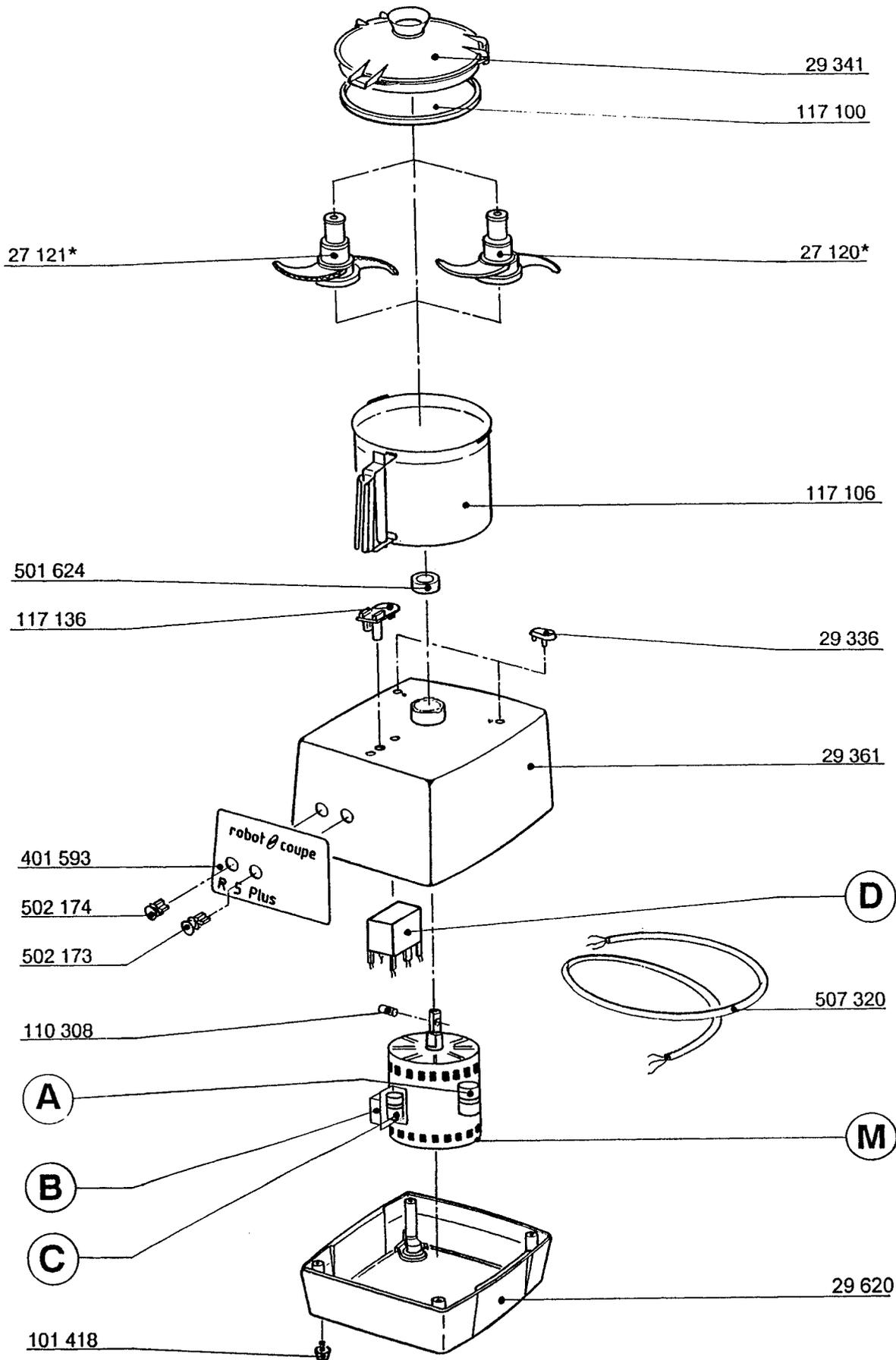
**A**

PLATINE / CIRCUIT BOARD

**M**

MOTEUR / MOTOR

REFERENCE	DESIGNATION			
27 120*	COUPEAU LISSE	/	COMPLETE STRAIGHT BLADE	
27 121*	COUPEAU CRANTE	/	COMPLETE SERRATED BLADE	
29 336	ENS APPUI CUVE	/	BOWL SUPPORT ASS	
29 341	COUVERCLE CUTTER	/	CUTTER LID	
29 350	ENS SUPPORT MOTEUR	/	MOTOR SUPPORT ASS	
29 533	ENS SUPPORT PLATINE	/	PCB SUPPORT ASS	
29 586	ENS ILS CUTTER	/	SAFETY SWITCH ASSY	
29 620	ENS SOCLE	/	BASE ASS	
101 418	PIED GRIS	/	GREY FOOT	
108 515	CAVALIER SERRE CABLE	/	POWER CORD CLIP	
110 308	GOUPILLE AXE MOTEUR	/	MOTOR SHAFT PIN	
117 100	JOINT COUVERCLE	/	LID SEAL	
117 106	CUVE CUTTER	/	CUTTER BOWL	
117 703	CLAVETTE FIX PLATINE	/	KEY	
117 792	SELECTEUR DE VITESSE	/	SPEED SELECTOR	
117 805	POIGNEE COMMUTATEUR	/	COMMUTATOR HANDLE	
117 809	EQUERRE SUP PLATINE	/	CIRCUIT BOARD SUPPORT	
117 813	CARTE BOUTON	/	CONTROL PCB	
401 547	PLAQUE FRONTALE	/	FRONT PLATE	
501 624	BAGUE D'ETANCHEITE	/	SEAL RING	
502 169	BOUTON ROUGE	/	RED KNOB	
502 170	BOUTON VERT	/	GREEN KNOB	
502 171	BOUTON NOIR	/	BLACK KNOB	
515 570	CABLE D'ALIMENTATION	/	POWER CORD	
N°	M	V	Hz	A
24 309	303 048	380	50	102 600
24 310	303 049	415	50	102 600
24 311	303 058	220	60	102 600
24 313	303 060	380	60	102 600

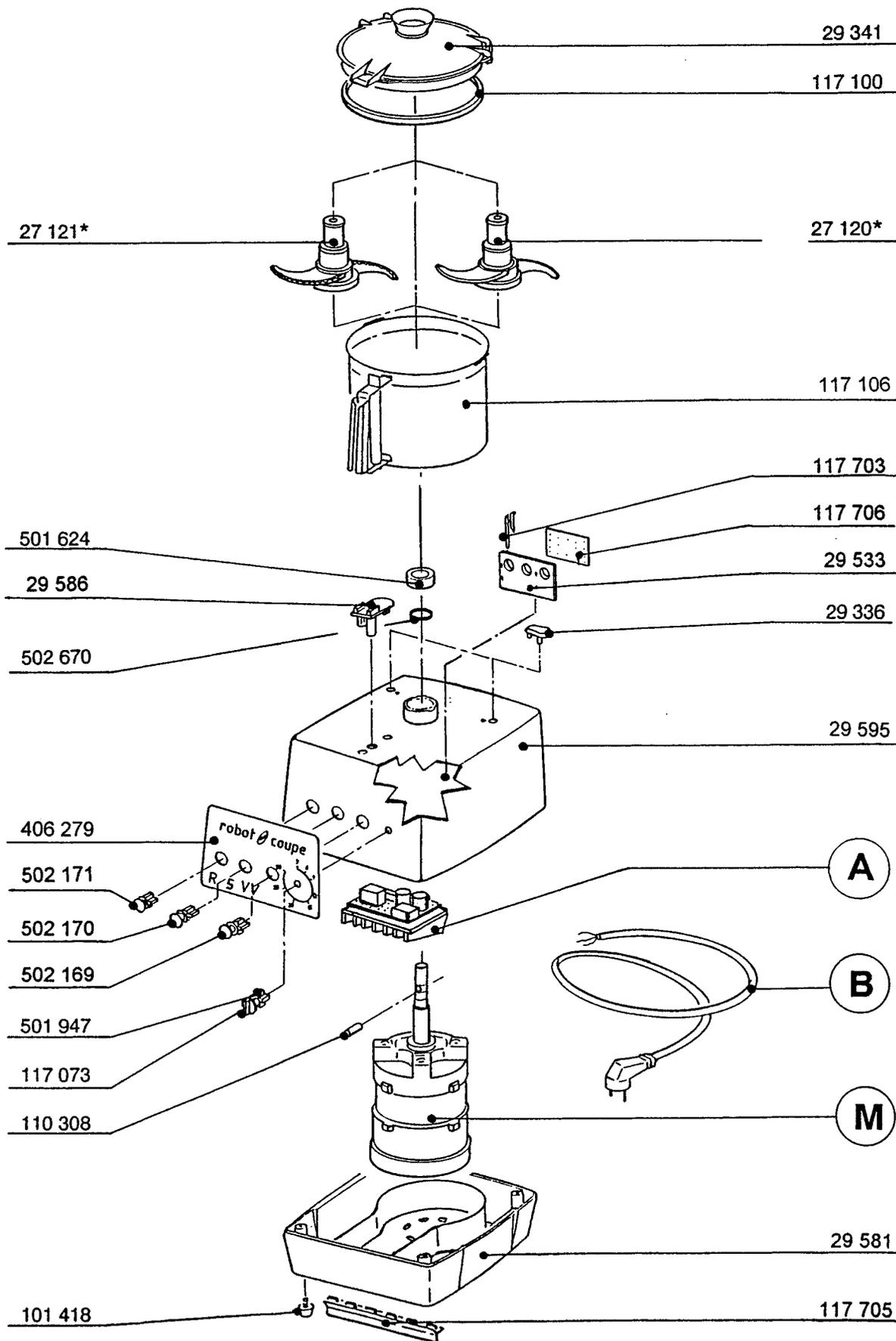


\* voir tarif machines / See export price list

<b>A</b>	CONDENSATEUR PERMANET	/	CONTINUOUS CAPACITOR
<b>B</b>	RELAIS DE DEMARRAGE	/	STARTING RELAIS
<b>C</b>	CONDENSATEUR DE DEMARRAGE	/	STARTING CAPACITOR
<b>D</b>	RELAIS 3 TG	/	RELAY
<b>M</b>	MOTEUR	/	MOTOR

REFERENCE	DESIGNATION
27 120*	COUTEAU LISSE / COMPLETE STRAIGHT BLADE
27 121*	COUTEAU CRANTE / COMPLETE SERRATED BLADE
29 336	ENS APPUI CUVE / BOWL SUPPORT ASS
29 341	COUVERCLE CUTTER / CUTER LID
29 361	ENS SUPPORT MOTEUR / MOTOR SUPPORT ASS
29 620	ENS SOCLE / BASE ASS
101 418	PIED GRIS / GREY FOOT
110 308	GOUPILLE AXE MOTEUR / MOTOR SHAFT PIN
117 100	JOINT COUVERCLE / LID SEAL
117 106	CUVE CUTTER / CUTTER BOWL
117 136	ENS ILS CUTTER / SAFETY SWITCH ASSY
401 593	PLAQUE FRONTALE / FRONT PLATE
501 624	BAGUE D'ETANCHEITE / SEAL RING
502 173	BOUTON ROUGE / RED KNOB
502 174	BOUTON VERT / GREEN KNOB
507 320	CABLE D'ALIMENTATION / POWER CORD

N°	M	V	Hz	A	B	C	D
24 323	301 021	220/240	50	501 914	514 030	502 474	509 124
24 324	301 022	220	60	501 915	514 030	601 140	500 560



\* voir tarif machines / See export price list

**A**

VARIATEUR / REDUCTOR

**B**

CABLE D'ALIMENTATION / POWER CORD

**M**

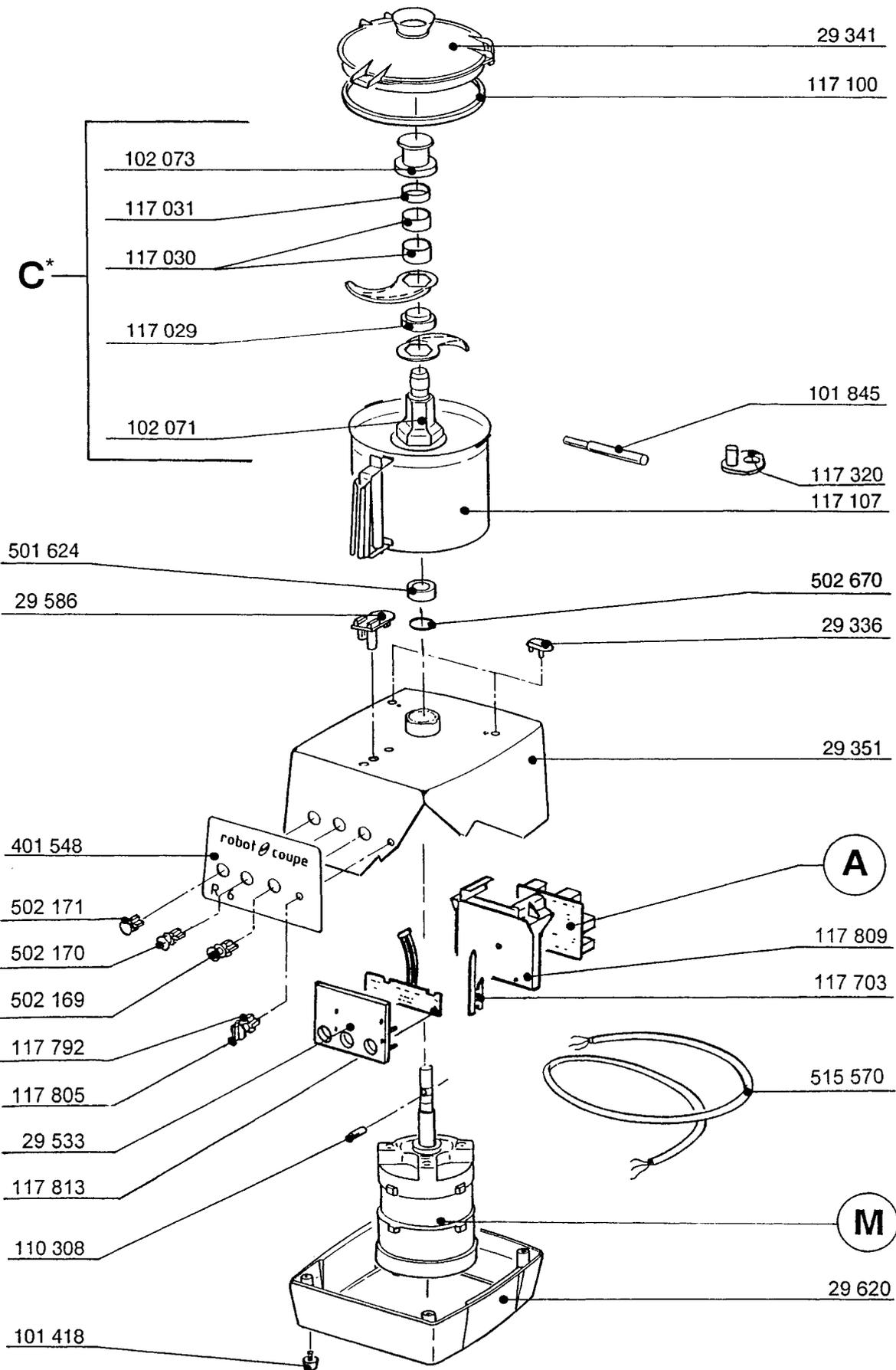
MOTEUR / MOTOR

REFERENCE	DESIGNATION	
27 120*	COUTEAU LISSE	/ COMPLETE STRAIGHT BLADE
27 121*	COUTEAU CRANTE	/ COMPLETE SERRAYED BLADE
29 336	ENS APPUI CUVE	/ BOWL SUPPORT ASS
29 341	COUVERCLE CUTTER	/ CUTTER LID
29 533	ENS SUPPORT PLATINE	/ PCB SUPPORT ASS
29 581	ENS SOCLE	/ BASE ASS
29 586	ENS ILS CUTTER	/ REED SWITCH CUTTER ASS
29 595	ENS SUPPORT MOTEUR	/ MOTOR SUPPORT ASS
101 418	PIED GRIS	/ GREY FOOT
110 308	GOUPILLE AXE MOTEUR	/ MOTOR SHAFT PIN
117 073	POIGNEE POTENTIOMETRE	/ POTENTIOMETER HANDLE
117 100	JOINT COUVERCLE	/ LID SEAL
117 106	CUVE CUTTER	/ CUTTER BOWL
117 703	CLAVETTE	/ KEY
117 705	SEPARATEUR DE FLUX	/ AIR FLOW SEPARATOR
117 706	CARTE BOUTON	/ CONTROLS PCB
406 279	PLAQUE FRONTALE	/ FRONT PLATE
501 624	BAGUE D'ETANCHEITE	/ SEAL RING
501 947	POTENTIOMETRE	/ POTENTIOMETER
502 169	BOUTON ROUGE	/ RED KNOB
502 170	BOUTON VERT	/ GREEN KNOB
502 171	BOUTON NOIR	/ BLACK KNOB
502 670	JOINT TORIQUE	/ SEAL

**robot coupe®****R 5 V.V. A**

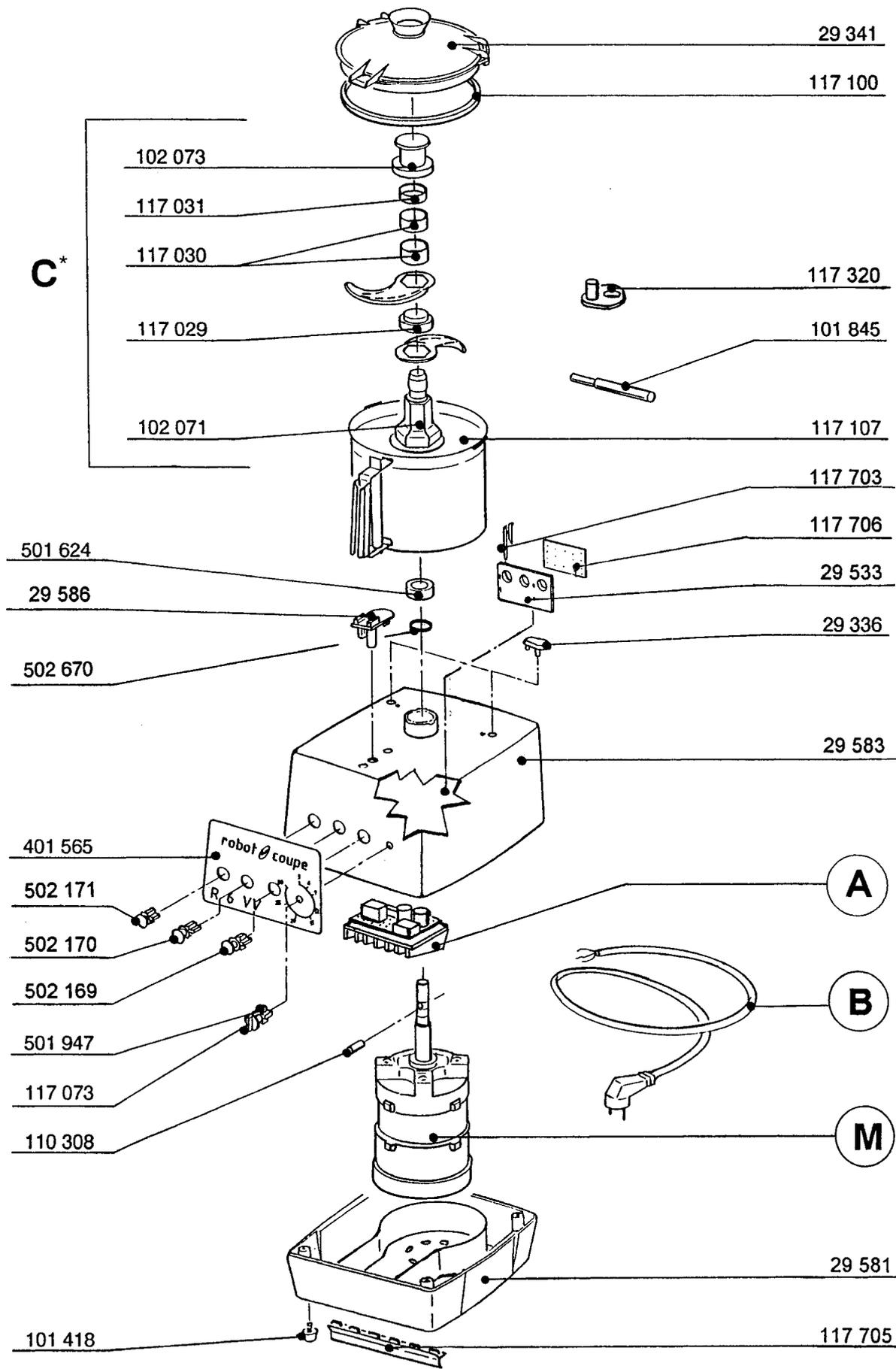
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<b>N°</b>	<b>M</b>	<b>V</b>	<b>Hz</b>	<b>A</b>	<b>B</b>
24 336	303 009	230	50/60/1	117 710	503 125
24 337 UK	303 009	230	50/60/1	117 710	503 126
24 338 Aust	303 009	230	50/60/1	117 710	503 125



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<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; display: flex; align-items: center; justify-content: center;">M</div> <div>MOTEUR / MOTOR</div> </div>	
REFERENCE	DESIGNATION
<b>C</b>	27 122 COUTEAU D LISSE STRAIGHT BLADE KNIFE D / LAME/BLADE SUP/UPPER :117 037 INF /LOWER :117 036
	27 123 COUTEAU D CRANTE SERRATED BLADE KNIFE D / LAME/BLADE SUP/UPPER :117 039 INF /LOWER :117 038
	27 124* COUTEAU CR LISSE STRAIGHT BLADE KNIFE CR / LAME/BLADE SUP/UPPER :117 033 INF /LOWER :117 032
	27 125* COUTEAU CR CRANTE SERRATED BLADE KNIFE CR / LAME BLADE SUP/UPPER :117 035 INF /LOWER :117 034
	29 336 ENS APPUI CUVE / BOWL SUPPORT ASS
	29 341 COUVERCLE CUTTER / CUTTER LID
	29 351 ENS SUPPORT MOTEUR / MOTOR SUPPORT ASS
	29 533 ENS SUPPORT PLATINE / PCB SUPPORT ASS
	29 586 ENS ILS CUTTER / SAFETY SWITCH ASSY
	29 620 ENS SOCLE / BASE ASS
	101 418 PIED GRIS / GREY FOOT
	101 845 CLEF COUTEAU / KNIFE KEY
	102 071 SUPPORT COUTEAU / BLADE SUPPORT
	102 073 ECROU DE COUTEAU / BLADE LOCKING NUT
	108 515 CAVALIER SERRE CABLE / POWER CORD CLIP
	110 308 GOUPILLE AXE MOTEUR / MOTOR SHAFT PIN
	117 029 ENTRETOISE BASSE / LOWER SPACER
	117 030 BAGUE INOX 15 mm / ST ST RING 15 mm
	117 031 BAGUE PLASTIQUE 5 mm / PLASTIC RING 5 mm
	117 100 JOINT COUVERCLE / LID SEAL
117 102 ENS APPUI SECURITE / SECURITY SUPPORT ASS	
117 107 CUVE CUTTER / CUTTER BOWL	
117 320 DEMONTE COUTEAU / BLADE DISSASSEMBLY	
117 703 CLAVETTE FIX PLATINE / KEY	
117 792 SELECTEUR DE VITESSE / SPEED SELECTOR	
117 805 POIGNEE COMMUTATEUR / COMMUTATOR HANDLE	
117 809 EQUERRE SUP PLATINE / CIRCUIT BOARD SUPPORT	
117 813 CARTE BOUTON / CONTROL PCB	
401 548 PLAQUE FRONTALE / FRONT PLATE	
501 624 BAGUE D'ETANCHEITE / SEAL RING	
502 169 BOUTON ROUGE / RED KNOB	
502 170 BOUTON VERT / GREEN KNOB	
502 171 BOUTON NOIR / BLACK KNOB	
502 670 JOINT TORIQUE / SEAL	
515 570 CABLE D'ALIMENTATION / POWER CORD	

<b>N°</b>	<b>M</b>	<b>V</b>	<b>Hz</b>	<b>A</b>
24 314	303 048	380	50	102 600
24 315	303 049	415	50	102 600
24 316	303 058	220	60	102 600
24 317	303 059	220/380	50	117 814



\* voir tarif machines / See export price list

**A**

VARIATEUR / REDUCTOR

**B**

CABLE D'ALIMENTATION / POWER CORD

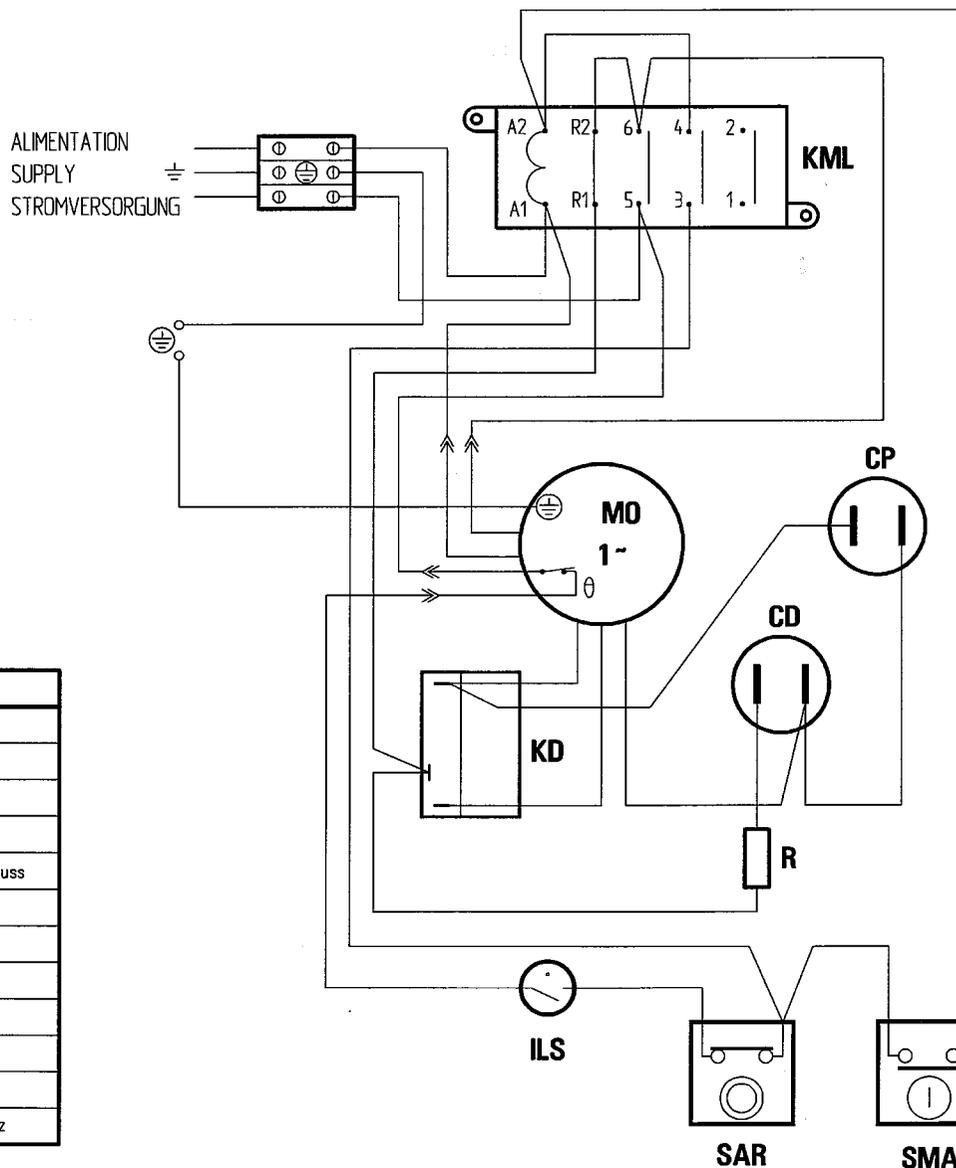
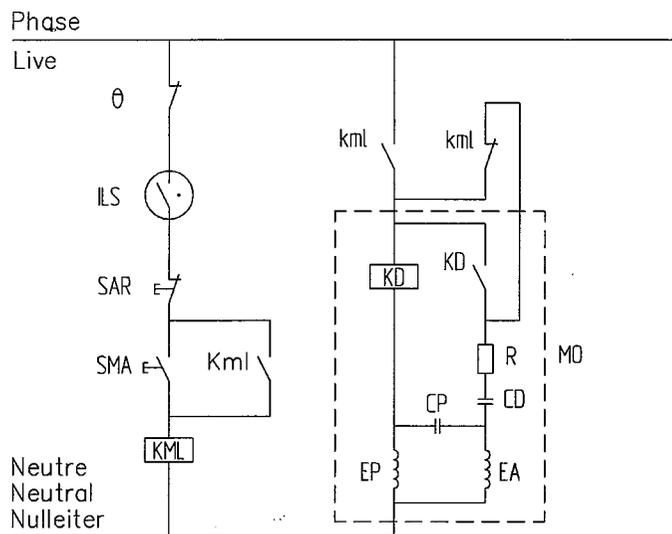
**M**

MOTEUR / MOTOR

REFERENCE	DESIGNATION
C*	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
	27 122 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
	29 336 ENS APPUI CUVE / BOWL SUPPORT ASS
29 341 COUVERCLE CUTTER / CUTTER LID	
29 533 ENS SUPPORT PLATINE / PCB SUPPORT ASS	
29 581 ENS SOCLE / BASE ASS	
29 583 ENS SUPPORT MOTEUR / MOTOR SUPPORT ASS	
29 586 ENS ILS CUTTER / REED SWITCH CUTTER ASS	
101 418 PIED GRIS / GREY FOOT	
101 845 CLEF COUTEAU / KNIFE KEY	
102 071 SUPPORT COUTEAU / BLADE SUPPORT	
102 073 ECROU DE COUTEAU / BLADE LOCKING NUT	
110 308 GOUPILLE AXE MOTEUR / MOTOR SHAFT PIN	
117 029 ENTRETOISE BASSE / LOWER SPACER	
117 030 BAGUE INOX 15 mm / ST ST RING 15mm	
117 031 BAGUE PLASTIQUE 5 mm / PLASTIC RING 5 mm	
117 073 POIGNEE POTENTIOMETRE / POTENTIOMETER HANDLE	
117 100 JOINT COUVERCLE / LID SEAL	
117 320 DEMONTE COUTEAU / DISSASSEMBLY BLADES TOOL	
117 703 CLAVETTE / KEY	
117 705 SEPARATEUR DE FLUX / AIR FLOW SEPARATOR	
117 706 CARTE BOUTON / CONTROLS PCB	
117 107 CUVE CUTTER / CUTTER BOWL	
401 565 PLAQUE FRONTALE / FRONT PLATE	
501 624 BAGUE D'ETANCHEITE / SEAL RING	
501 947 POTENTIOMETRE / POTENTIOMETER	
502 169 BOUTON ROUGE / RED KNOB	
502 170 BOUTON VERT / GREEN KNOB	
502 171 BOUTON NOIR / BLACK KNOB	
502 670 JOINT TORIQUE / SEAL	

<b>N°</b>	<b>M</b>	<b>V</b>	<b>Hz</b>	<b>A</b>	<b>B</b>
24 304	303 009	230	50/60/1	117 710	503 125
24 305 UK	303 009	230	50/60/1	117 710	503 126
24 306 Aust	303 009	230	50/60/1	117 710	503 125
24 308	303 009	200	50/60/3	117 711	502 067
24 325	303 009	200	50/60/1	117 712	503 125

**R 5 - R 5a - R 5 Plus - R 5a Plus** 115V/60Hz - 220V/50-60Hz - 240V/50Hz 1~  
 SCHEMA ELECTRIQUE ELECTRIC DIAGRAM ELEKTRISCHES SCHALTBILD



	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
CP	Condensateur permanent	Permanent capacitor	Dauerkondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ILS	Contact fermeture couvercle	Reed safety switch	Kontakt Deckelverschluss
KD	Relais de démarrage	Starting relay	Anlassrelais
KML	Contact général	Main contactor	Hauptschalter
MO	Moteur monophasé	Single phase motor	Motor einphasig
R	Résistance	Resistor	Widerstand
SAR	Interrupteur arrêt	Off switch	Stopschalter
SMA	Interrupteur marche	On switch	Betriebschalter
θ	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz

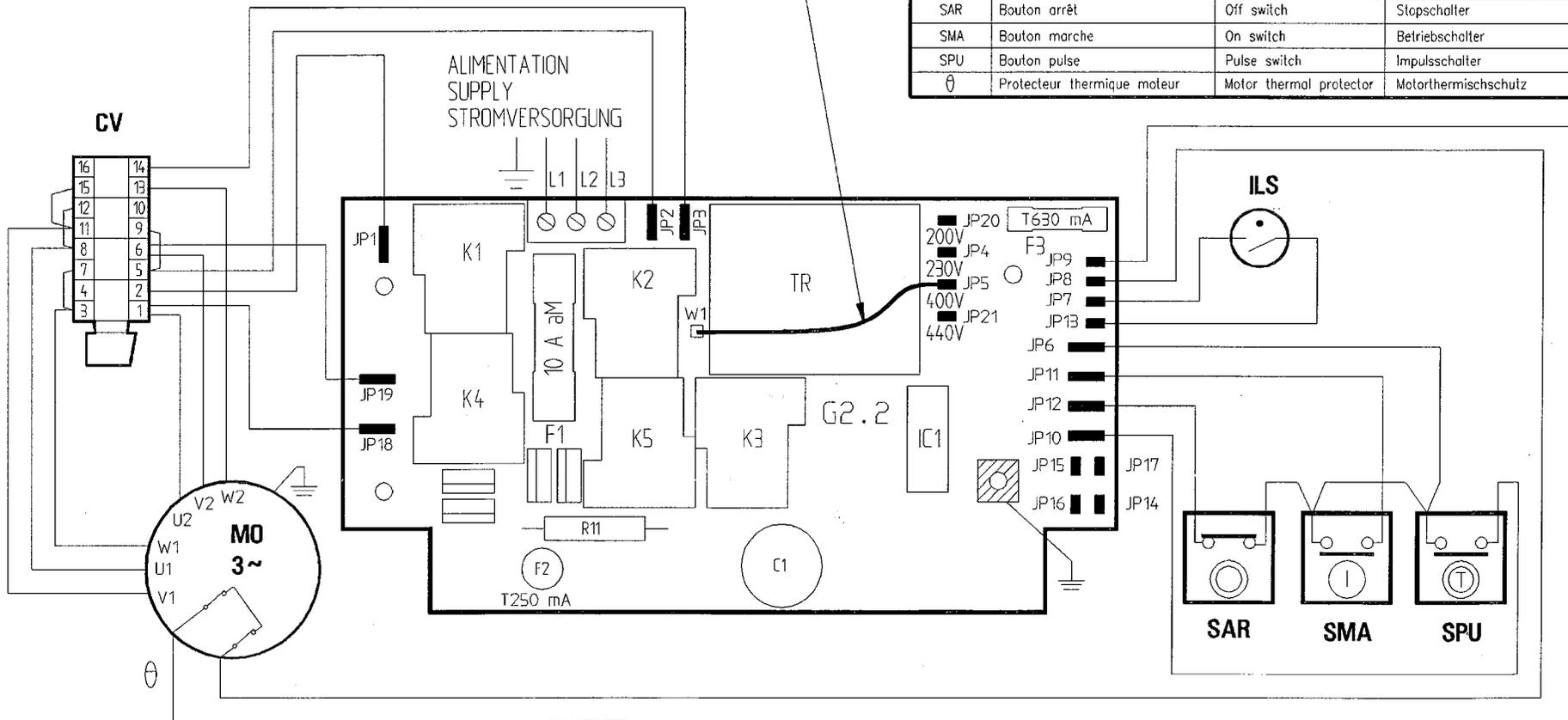
**R3Plus-Blixer3Plus-Blixer5Plus-R5Plus-R6** 200V/50-60Hz-230V/50-60Hz-400V/50-60Hz-415V/50Hz 3~  
 SCHEMA ELECTRIQUE ELECTRIC DIAGRAM ELEKTRISCHES SCHALTBILD



Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné.  
 Check that the wire corresponds to your system's voltage and is in the correct position.  
 Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes korrekt positioniert ist.

Tension d'alimentation Supply voltage Stromspannung	Connexion Connection Anschluss
200 V	200 (JP20)
200 -> 240 V	230 (JP4)
380 -> 415 V	400 (JP5)
440 V	440 (JP21)

	Francois	English	Deutsch
CV	Commutateur de vitesse	Speed commutator	Geschwindigkeitsschalter
ILS	Interrupteur sécurité couvercle	Lid safety switch	Kontakt zur Decksicherheit
MO	Moteur	Motor	Motor
SAR	Bouton arrêt	Off switch	Stopschalter
SMA	Bouton marche	On switch	Betriebschalter
SPU	Bouton pulse	Pulse switch	Impulsschalter
⊖	Protecteur thermique moteur	Motor thermal protector	Motorthermischschutz



# BLIXER5Plus-R5Plus-R6 230-400V/50Hz 3~

## SCHEMA ELECTRIQUE

## ELECTRIC DIAGRAM

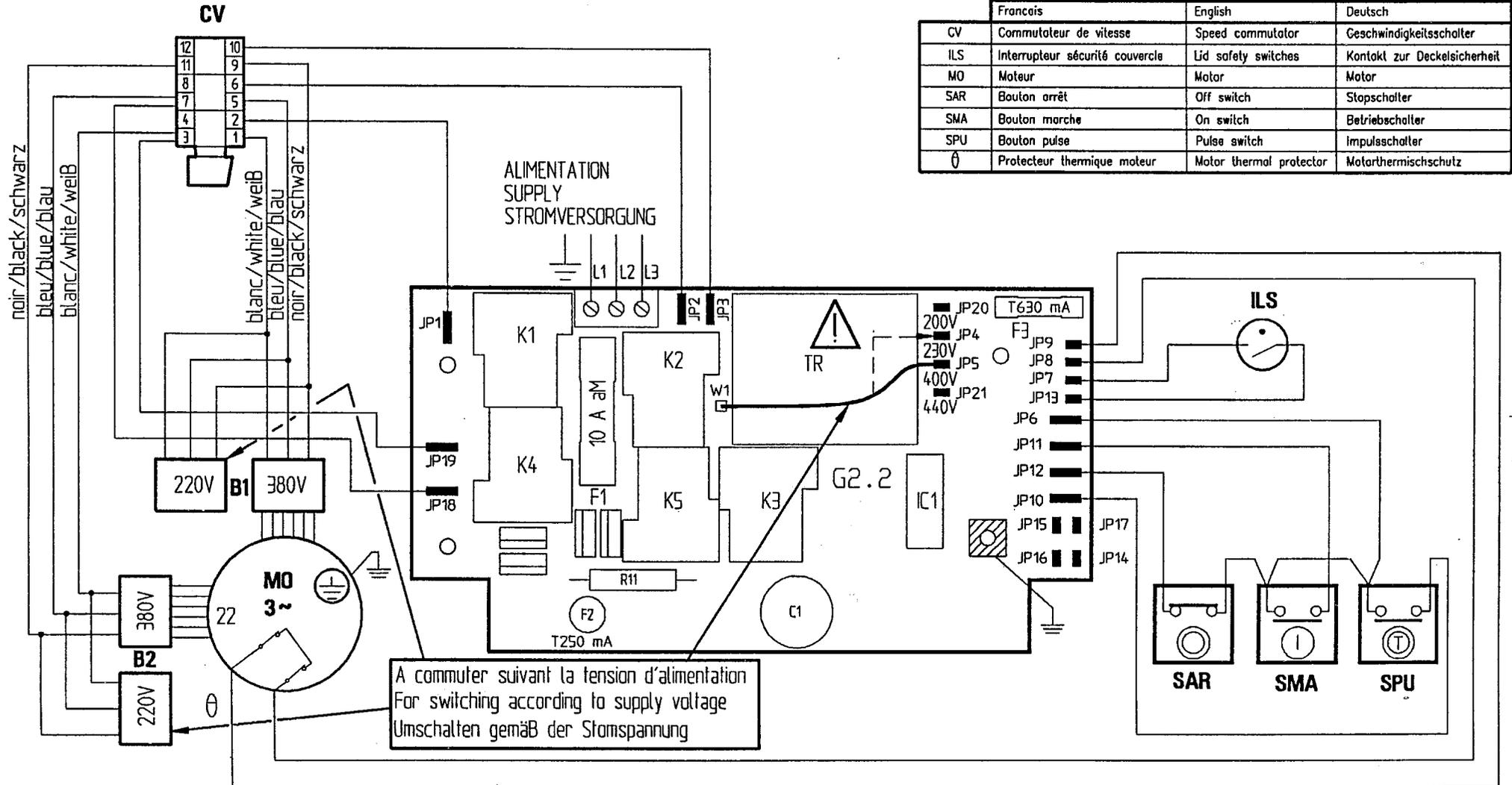
## ELEKTRISCHES SCHALTBILD



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)



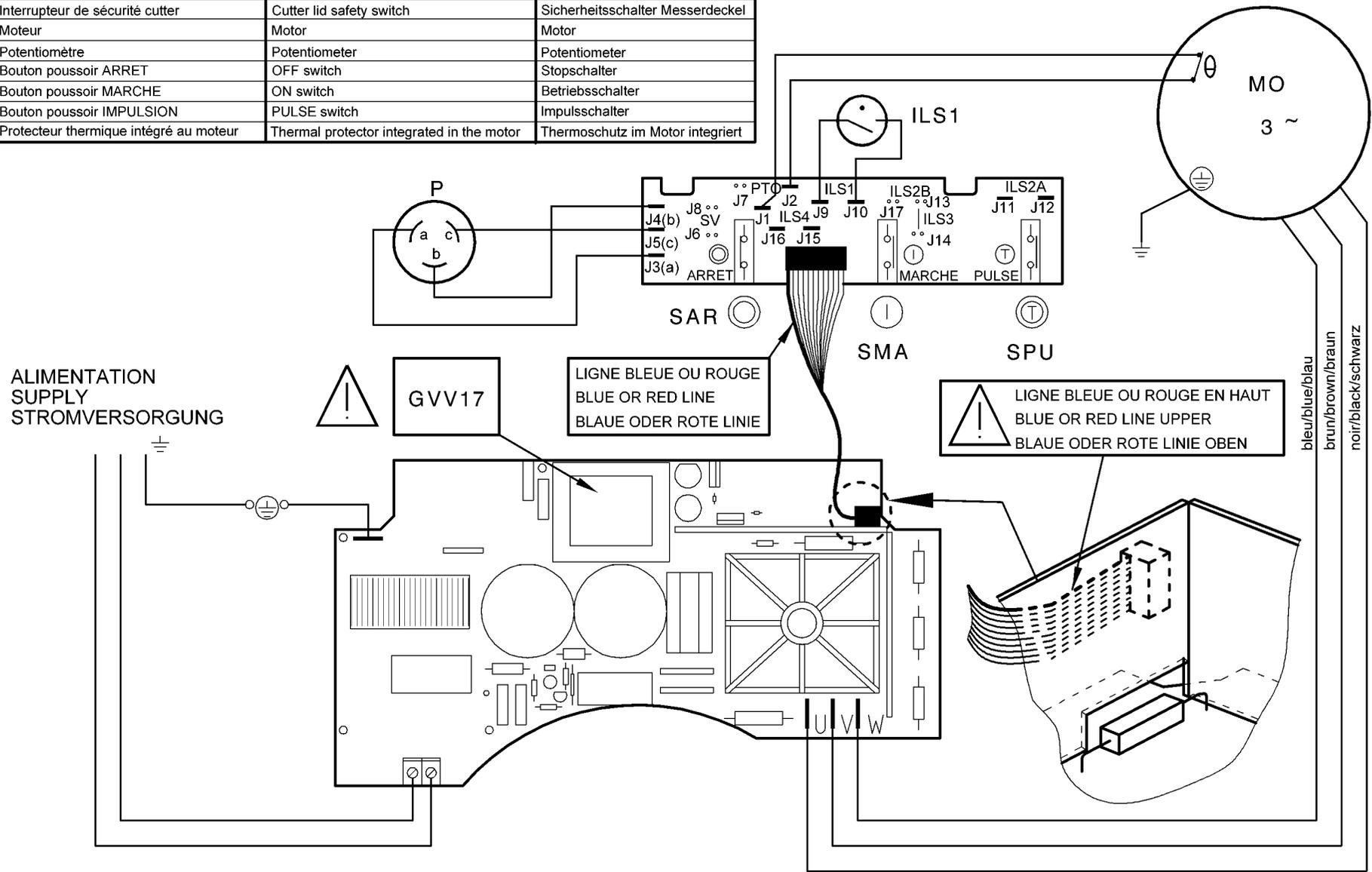
	Francois	English	Deutsch
CV	Commutateur de vitesse	Speed commutator	Geschwindigkeitsschalter
ILS	Interrupteur sécurité couvercle	Lid safety switches	Kontakt zur Deckelsicherheit
MO	Moteur	Motor	Motor
SAR	Bouton arrêt	Off switch	Stopschalter
SMA	Bouton marche	On switch	Betriebschalter
SPU	Bouton pulse	Pulse switch	Impulschalter
⊕	Protecteur thermique moteur	Motor thermal protector	Motorthermischschutz

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

R 5 V.V.a - BLIXER 5 V.V.a / R 6 V.V.a - BLIXER 6 V.V.a  
 SCHEMA ELECTRIQUE ELECTRIC DIAGRAM

200-230V/50-60Hz 1~  
 ELEKTRISCHES SCHALTBILD

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



R 5 V.V.a - BLIXER 5 V.V.a / R 6 V.V.a - BLIXER 6 V.V.a

200-230V/50-60Hz 1~

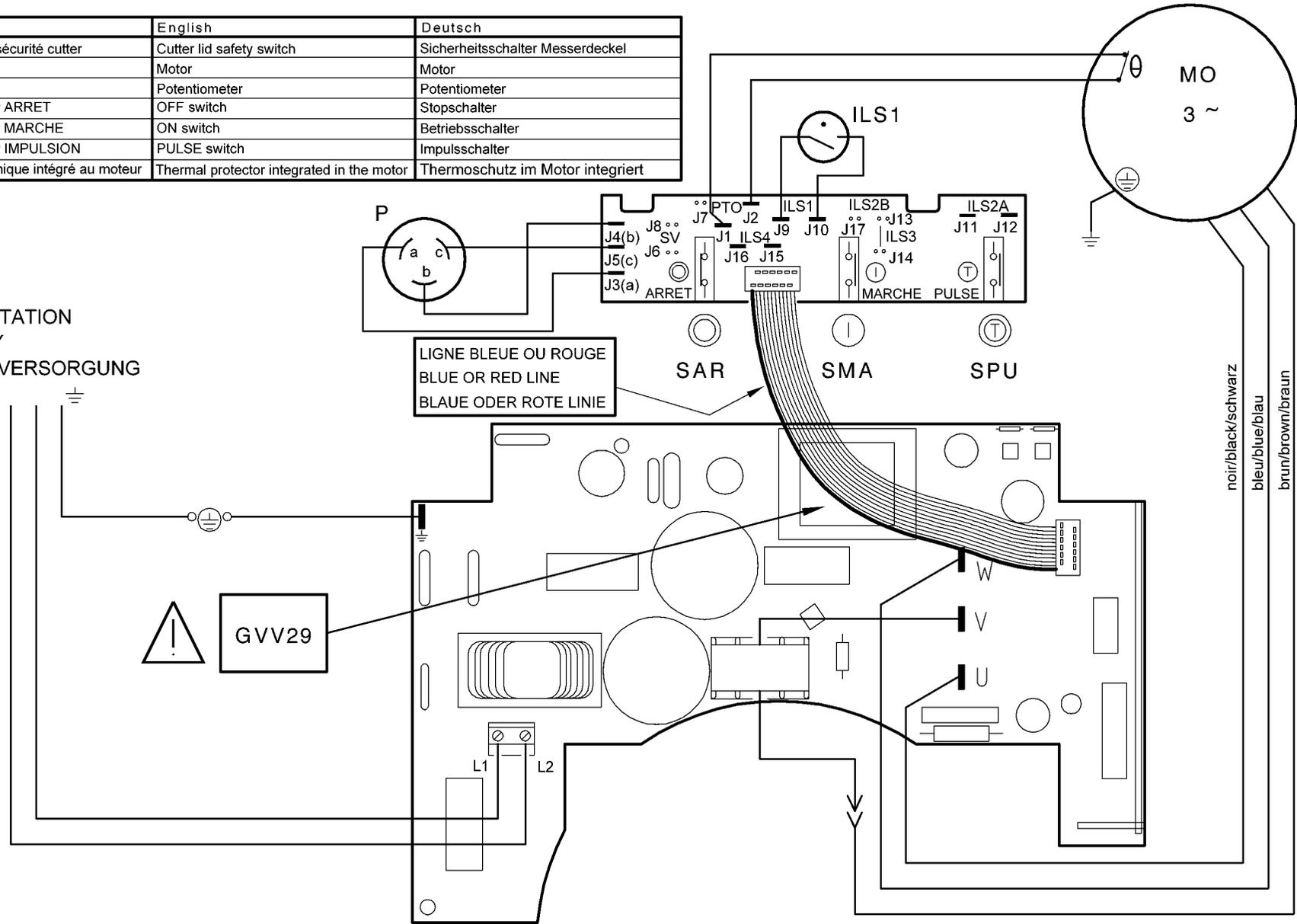
SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

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

ALIMENTATION  
SUPPLY  
STROMVERSORGUNG





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