robot coupe®

R 8 • R 10 • R 15 • R 20
R 8 V.V. • R 10 V.V. • R 15 V.V. • R 20 V.V.

SUMMARY

ROBOT-COUPE S.N.C., LIMITED WARRANTY

Your new ROBOT-COUPE appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUPE S.N.C.

If you bought your ROBOT-COUPE 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-COUPE S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPE 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 arbitrarity 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-COUPE 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-COUPE 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-COUPE 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 or three-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, wobbulators in clude components that are sensitive to electrostatic discharges (ESDs). Before conducting any work on these wobbulators, 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.

50 or 60 Hz single-phase power supply

- The appliance runs on single-phase or three-phase current as far as the variator, which turns the current into variable frequency 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 ! Wobbulators 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: *sthese GFCIs may go under different names, according to the manufacturer.*

Appliances with wobbulators produce a fault current on the earth wire. This current may be sufficient to trip the differential circuit breaker unnecessarily. This may occur if :

- Several variable-speed appliances are connected to the same GFCI.
- The appliance produces a fault current that is above the GFCI's actual trip threshold.

Caution: *As there are manufacturing tolerances, the actual trip threshold of a GFCI will be between 50% and 100% of its theoretical nominal threshold. Should a problem arise, measure the fault current and the GFCI's actual trip threshold.*

You can begin by consulting the characteristics of your appliance in the table below:

Appliance	Mains supply	Conductor Cross-section (mm^2)	GFCI (Ph + N)	
			Gauge (A)	Threshold (mA)
R 8 V.V.	200 - 240V 50 or 60 Hz **single-phase**	1,5	B16	≥ 30
R 10 V.V.				

Appliance	Mains supply	Conductor Cross-section (mm^2)	GFCI (3 Ph + N)	
			Gauge (A)	Threshold (mA)
R 8 V.V.	200 - 240V or 380 - 400 V 50 or 60 Hz **single-phase**	1,5	B16	≥ 30
R 10 V.V.				
R 15 V.V.				
R 20 V.V.				

IMPORTANT WARNING

⚠ WARNING

Keep these instructions in a safe place

WARNING: In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand.

UNPACKING

• Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.

• WARNING - some of the tools are very sharp e.g. blades, discs... etc.

INSTALLATION

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

CONNECTION

• Always check that your mains supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.

• The machine must be earthed.

• With the three-phase version, always check that the blade rotates in an anti-clockwise direction.

HANDLING

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

ASSEMBLY PROCEDURES

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

USE

• Never try to override the locking and safety systems.

• Never insert an object into the container where the food is being processed.

• Never push the ingredients down with your hand.

• Do not overload the appliance.

• Never switch the appliance on when it is empty.

CLEANING

• As a precaution, always unplug your appliance before cleaning it.

• Always clean the appliance and its attachments at the end of each cycle.

• Never immerse the motor unit in water.

• For parts made from aluminum, use cleaning fluids intended for aluminum.

• For plastic parts , do not use detergents that are too alkaline (e.g., containing too much caustic soda or ammonia).

• Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

• Before opening the motor housing, it is absolutely vital to unplug the appliance.

• Check the seals and washers regularly and ensure that the safety devices are in good working order.

• It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.

• Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly or has been damaged in any way.

• Do not hesitate to contact your local Maintenance Service if something appears to be wrong.

INTRODUCTION TO YOUR NEW R 8 • R 10 • R 15 • R 20 • R 8 V.V. • R 10 V.V. • R 15 V.V. • R 20 V.V. CUTTER MIXER

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

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

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

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

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

Consequently, we strongly advise you to read the manual carefully before using your machine. We have also included a few examples to help you get the feel of your new machine and appreciate its countless advantages.

SWITCHING ON THE MACHINE

WARNING

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

• ADVICE ON ELECTRICAL CONNECTION

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

R 8 • R 10 • R 15 • R 20 • R 8 V.V. • R 10 V.V. • R 15 V.V. • R 20 V.V. Three phase

ROBOT-COUPE models are fitted with various types of motors : 220V/ 60 Hz / 3
230V/ 50 Hz / 3
380V/ 60 Hz / 3

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

If you have a 4-pin plug :

1) Connect the green and yellow earth wire to the earth pin.

2) Connect the three other wires to the remaining pins.

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

R 8 V.V. • R 10 V.V. Single phase

Robot-Coupe equips these models with variators supplied with:
200V/50 Hz / 1
240V/60 Hz / 1.

• CONTROL PANEL

R 8 • R 10 • R 15 • R 20 :

Red switch	=	"Off" button
Green switch **(I)**	=	"On" button 1st speed (1,500 or 1,800 rpm)
Green switch **(II)**	=	"On" button 2nd speed (3,000 ou 3,600 rpm)
Black switch	=	pulse control
Green indicator	=	safety indicators

R 8 V.V. • R 10 V.V. • R 15 V.V. • R 20 V.V. :

Speed variation from 300 to 3000 rpm.

Red switch	=	"Off" button
Green switch **(I)**	=	"On" button
Black switch	=	pulse control
Potentiometer	=	speed regulation
Green indicator	=	safety indicators

R 8 V.V. • R 10 V.V. • R 15 V.V. • R 20 V.V.:

Speed variation from 300 to 3000 rpm.

ASSEMBLY

• MACHINE

1) With the motor base facing you, position the bowl on the motor shaft so that the handle on your left is near the control panel.

2) Pressing down on the handles, turn the bowl firmly in an anticlockwise direction until it locks into place.

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

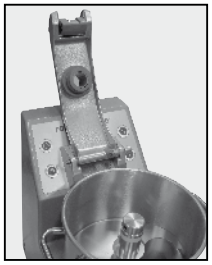
Always check that the blade is correctly positioned at the bottom of the bowl before adding the ingredients to be processed.

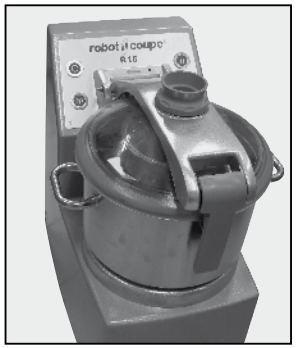
- **If the lid parts are already assembled:**

4) Place the lid assembly in the correction position. Next, insert the metal pin as far as it will go.

- **If the lid parts have not been assembled:**

4) Position the end of the lid arm in the hinge. Next, insert the metal pin as far as it will go (photo 1). Push the lid guide through the lid arm hole and screw the cone into the top of the guide (photo 2). Clip the lid onto the guide and turn it so that the dimples are beneath the lid arm (photo 3).





5) Close the lid by securing the locking hook to the edge of the bowl and pushing the handle down.

The machine is now ready for operation.

The green indicator light should be on.

⚠ WARNING

There is a green safety indicator light on the control panel of the motor unit. If this green light does not come on, consult the relevant paragraph. A flashing green light means that the conditions for the safe operation of the machine have not all been met. Check that the bowl, lid arm and lid are all correctly positioned. As soon as the light stops flashing and stays on, you can use your machine.

- **BLADE (see diagram, page 11)**

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

There should not be any rings between the base of the blade holder and the lower blade.

You must always insert the small ring between the blade holder base and the lower blade (bowl base assembly) before carrying out mincing tasks. In order to control the mincing process and prevent the meat from overheating, always use the «pulse» switch (coarse mincing assembly).

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

Use fine serrated blades to chop parsley and do not insert any rings between the blade holder base and the lower blade.

USES AND EXAMPLES

USES	Max processing quantity (kg)				Processing time (mn)	Speed (rpm) see summary
	R8	R10	R15	R20	R8 / R10 R15 / R20	
CHOP						
• MEAT						
Hamburger/ steak tartare	3	4	6	8	4	1 speed
Sausage meat / tomatoes	3	4	6	8	3	1200/1500
Terrine / pâté	2	4	8	10	4	1200/1500
White pudding / liver mousse	4	5	9	11	4	2 speeds
Galantine (stuffing + thin slices)	2	3	8	10	4	2 speeds
• FISH						
Brandade / quenelle	4	5	7	9	5	3000
Terrines	4	5	9	11	5	3000
• VEGETABLES						
Garlic / parsley / onion / shallots	1 to 3	1 to 3	2 to 5	2 to 6	3	3 speeds
Soup / vegetable purées	4	5	9	11	4	1500/2000

USES	Max processing quantity (kg)				Processing time (mn)	Speed (rpm) see summary
	R 8	R10	R15	R20	R8 / R10 R15 / R20	
• FRUIT						
Compotes / fruit purée	4	5	9	11	4	1500/2000
EMULSIFY						
Mayonnaise / ailloli	4	5	9	11	3	4 speeds
Rémoulade sauce	4	5	9	11	5	600/1500
Snail / salmon butter	2	3	5	7	4	600/1500
KNEAD						
Shortcrust pastry / shortbread	4	5	7	9	4	4 speeds
Flaky pastry	4	5	7	9	4	900/1500
Brioche + Raisin dough	4	5	7	9	4	900/1500 + 300
GRIND						
Almond paste / nuts	2	3	5	6	6	900/1500
Seafood / ice cubes	2	3	6	8	5	900/1500
Breadcrumbs	2	3	5	6	4	900/1500

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

• SUMMARY:

Dual-speed cutter
- **1 speed/ 3 speeds / 4 speeds**: 1,500 or 1,800 rpm.
- **2 speeds**: preparation at 1,500 or 1,800 rpm, finishing touches at 3,000 or 3,600 rpm.

Variable-speed cutter:
- **1 speed**: 1,200 to 1,500 rpm.
- **2 speeds**: finishing touches at 3,000 rpm.
- **3 speeds**: 1,500 to 2,000 rpm.
- **4 speeds**: 600 to 1,500 rpm.

NB: Use the lowest available speed for mixing ingredients

OPTIONS

• STAINLESS-STEEL MINI BOWL

Optional extra: 3.5-litre mini bowl for the R 8 and 4-litre mini bowl for the R 10 and R 15, boasting at least 2 speeds 1,500 and 3,000 rpm (patented system exclusive to Robot-Coupe) plus 100% stainless steel blade assembly, easily taken apart, for making quick sauces, chopping herbs and carrying out all those other last-minute tasks.

• STAINLESS-STEEL MINI BOWL WITH 3.5-LITRE CAPACITY FOR R 8 AND 4-LITRE CAPACITY FOR R 10 • R 15

1) Place the mini bowl over the chimney of the large bowl, then turn it until it fits into position over the lug. The mini bowl handles should now be lined up with those of the large bowl.

2) Next, slot the 100% stainless-steel blade assembly over the motor shaft and place the mini lid on top of the mini bowl to avoid splashing. Next, close the machine lid.

• SERRATED KNIFE - FINE SERRATED KNIFE

The blade holder can be fitted either with two coarse serrated blades or with two fine serrated ones.

The serrated blades are mainly used :
- for making pastry
- for grinding.

The fine serrated blades are mainly used for:
- chopping parsley
- blending

• VACUUM KIT R-VAC®

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

Simply assemble the vacuum kit R-VAC®, patented by ROBOT-COUPE on to the lid and connect it to a vacuum pump (see instructions page 11).

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

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

CLEANING

⚠ WARNING

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

When the machine has completed its task, open the lid by releasing the locking handle.

Press firmly down on the handles and turn the bowl in an anticlockwise direction to free it, then lift it up.

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

To remove food residue from the blades, put the bowl back, slot the blade assembly back over the motor shaft, and run the machine at high speed. Similarly, for precleaning, pour a couple of litres of hot water into the bowl and run the machine for a few seconds at high speed.

The electrical parts are totally watertight. This makes the machine far easier to clean, as it can be washed with a kitchen spray (though not with a power washer).

⚠ IMPORTANT

Like the bowl and lid, the blade assembly should also be removed for cleaning after use.
Always dry all the metal parts carefully, especially the blades, to avoid oxidization

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

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

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

⚠ IMPORTANT

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

MAINTENANCE

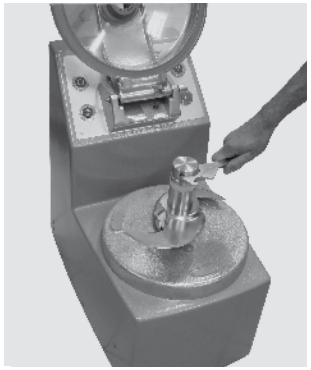
• DISMANTLING THE BLADE ASSEMBLY

1) R 8 • R 10 • R 15 • R 20 blade

- Disconnect the machine.
- Remove the bowl.
- Position the blade tool on the motor shaft.

- Slide the cutter right down the motorshaft.
- Make sure that the lower blade is resting on top of the blade tool.

- Loosen the locking nut with the metal wrench.



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

2) 3.5- or 4-litre mini bowl blade assembly.

A special tool designed to make it easier to remove the blade assembly from the mini bowl is supplied with the machine.

• BLADES

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

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

• SEAL

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

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

• LID SEAL

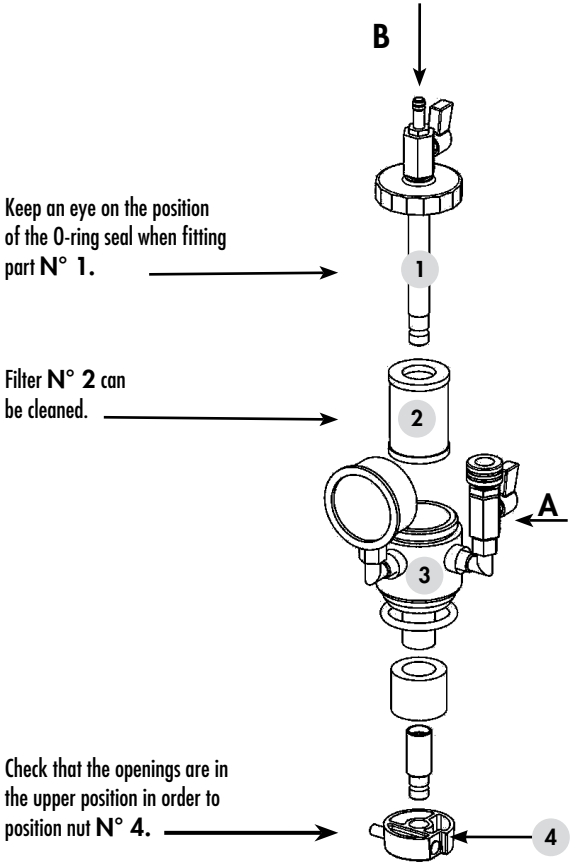
The lid is designed to be completely watertight. In order to ensure that it remains that way, you may have to change the seal occasionally, depending on how regularly you use your machine.

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

OPERATING INSTRUCTIONS FOR THE VACUUM KIT R-VAC®

1° ASSEMBLING THE VACUUM KIT R-VAC®

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

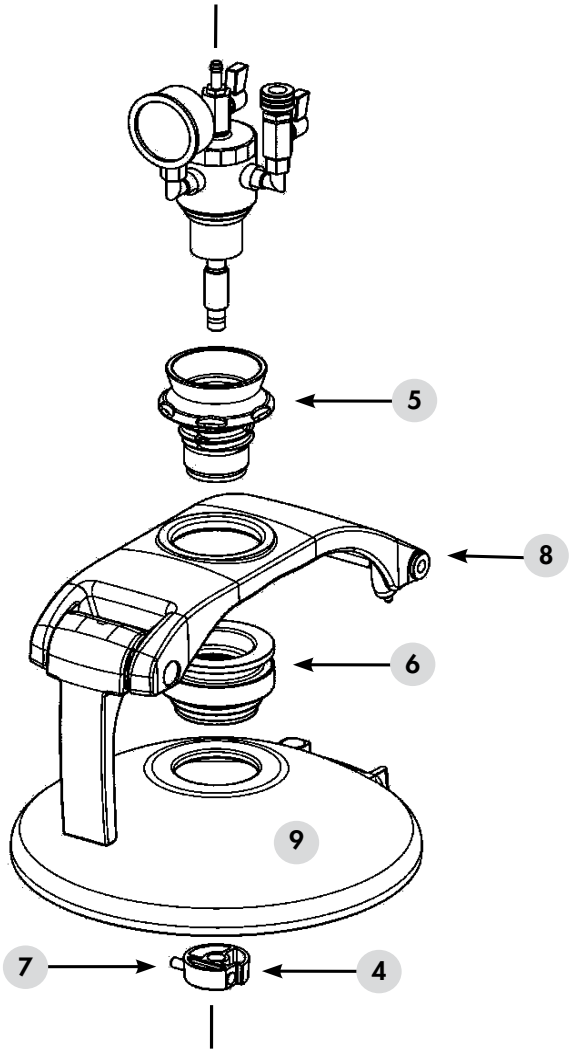


2° PLACING THE VACUUM KIT R-VAC® ON THE LID

- Insert the vacuum kit into the cone section of the plastic part **N° 5.** The latter should be screwed into the lid guide **N° 6** which, in turn, should be slotted into the aluminium lid arm **N° 8**. The lid **N° 9** should also be clipped onto the lid guide **N° 6**.

3° CLIPPING THE BELL N° 4

- Hold the bell in the palm of your hand and press the pusher **N° 7** in with your thumb.
- Fit the nut onto the cylindrical section which juts out over the lid.
- Release button **N° 7**.
- The pusher should return to its original position. If it does not, press the bell gently so that it automatically clicks into place.
- Check that the bell is properly attached to the tube **N° 1**, in order to avoid all risk of the bell or kit falling off.



4° USING THE VACUUM KIT R-VAC®

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

5° ADDING LIQUID TO THE MIXTURE

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

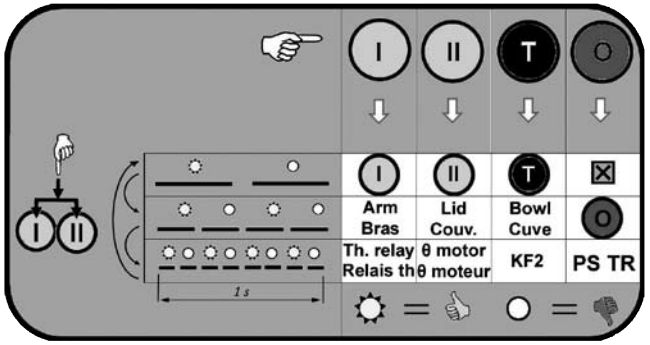
⚠ NOTE

Preheat the vacuum pump (approx. 15 minutes) to check that both it and the vacuum kit are working properly. Similarly, leave the pump running for 15 minutes after completing the task in order to evacuate the condensation.

AUTO DIAGNOSTIC

Your appliance is fitted with a green safety light indicating its operational status:

- **off**: see paragraph 1.
- **flashing**: see paragraph 2.
- **continuous**: your machine is ready to run.



REMEMBER

- **always switch your machine off before carrying out any cleaning or maintenance,**
- **all repair and maintenance work must be carried out by a qualified technician.**

1) Green indicator light off

This means that either your machine is switched off or there is a problem with the power supply.

Check the voltage at the power outlet and the wiring in the machine's plug.

Check the fuses in the PCB.

2) Flashing green light

One or more of the safety devices is not responding.

These safety devices include 3 presence detectors, a thermal relay and a motor failsafe.

Test your machine's components and safety devices using the different buttons and the indicator light.

Once you have detected a fault, there is no point continuing the test. Instead, rectify the problem, then start the test afresh.

When the green light flashes, press **button I** to test its function. If the light stops flashing and stays on, it means that the button is working properly. Follow the same procedure for **buttons II and T**.

Press **buttons I and II** simultaneously to make the light flash more quickly. At this level, you can use **buttons I, II and T** to test the presence of the lid, lid arm and bowl. You can also press **button 0** to test that it is working properly.

Press **buttons I and II** simultaneously to make the light flash faster still. This third level allows you to test the thermal relay, motor failsafe, mains supply synchronization and braking relay, using **buttons I, II, T and 0.**

Press **buttons I and II** simultaneously to return to the normal flashing rate, i.e. testing level I.

If a test indicates a problem with one of the buttons, check its wiring and contact block.

If the test indicates that one of the parts is missing, make sure that all the removable parts of your cutter mixer (bowl, lid and lid arm) are in place. If the problem persists, check the detectors and their wiring.

If you have not been using your machine intensively, which may cause it to overheat and trigger the thermal failsafes:

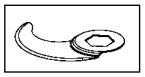
- if the test indicates a defect in the thermal relay, check that the latter has been correctly set (automatic position and current specified in the diagram).
- If the motor failsafe test is negative, check the wiring.

A problem with mains supply synchronization or with the brake relay means that the PCB needs changing.

FITTING AND USING THE BLADE ASSEMBLY


Screw nut


Plastic ring


Blade

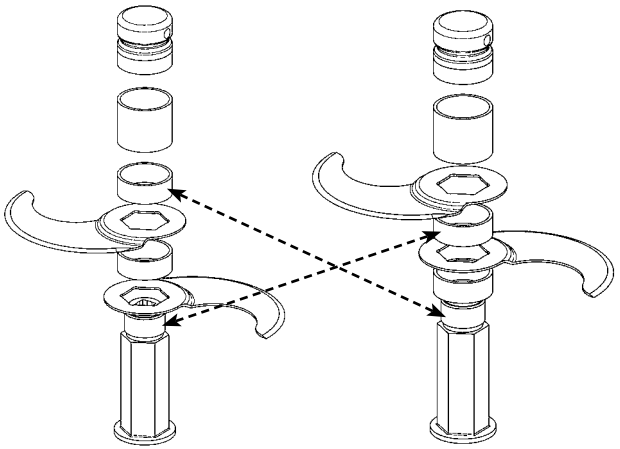

Locking spacer


Narrow spacer


Blade shaft

• 2-BLADE ASSEMBLY: R 8 - R 10 - R 15

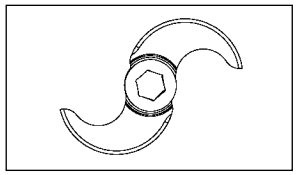
We recommend using the 2-blade assembly for processing smaller quantities up to the maximum amounts indicated on p.8, with the exception of blended and liquid preparations.



Position 1
Bowl base

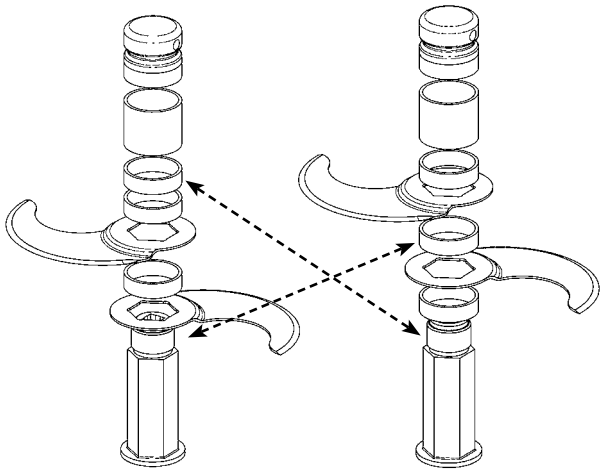
Position 2
Coarse mincing

Correct positioning of
2-blade assembly (top view)



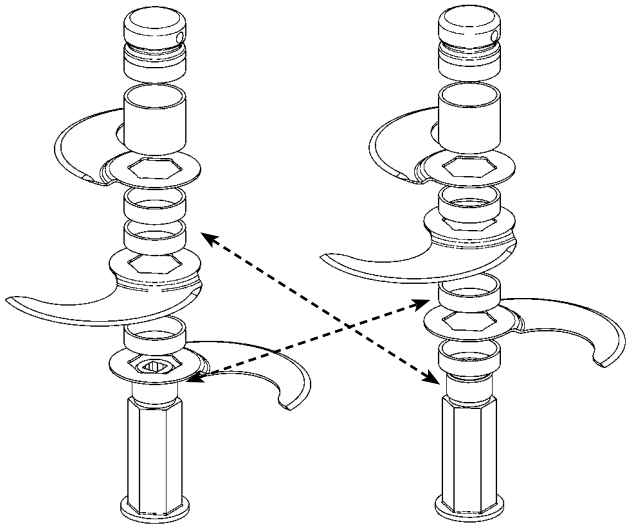
• 3-BLADE ASSEMBLY R 20 :

We recommend you use the 3-blade assembly for processing large quantities of more than half the maximum limit indicated, with the exception of liquid or blended preparations for which we strongly recommend you use the 2-blade assembly. For preparations of this kind, it is recommended you use the first speed in order to obtain the best results.



Position 1
Bowl base

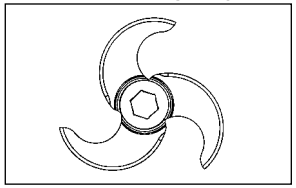
Position 2
Coarse mincing



Position 1
Bowl base

Position 2
Coarse mincing

Correct positioning of
3-blade assembly (top view)



POSITION 1: No spacer between lower blade and blade shaft.
- For **fine chopping** and **emulsions**.
- For **grinding** and **kneading**.

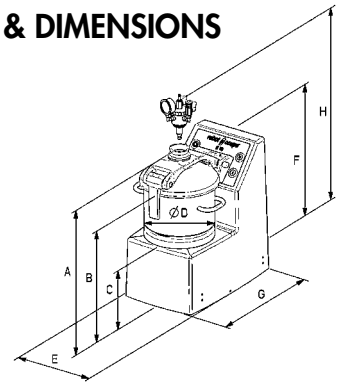
DISMANTLING:
- Unscrew the screw nut.
- Remove the spacers.

POSITION 2: With spacer between lower blade and blade shaft.
- For **coarse chopping**.

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

TECHNICAL SPECIFICATIONS

• WEIGHT & DIMENSIONS



Models	Dimensions (in mm)								Weight (Kg)	
	A	B	C	D	E	F	G	H	Net	Gross
R 8	585	445	255	300	315	525	545	645	40	52
R 8 V.V.										
R 10	660	520	280	300	345	600	560	720	45	57
R 10 V.V.										
R 15	680	540	300	340	370	620	615	740	49	62
R 15 V.V.										
R 20	760	620	315	340	380	700	630	820	75	88
R 20 V.V.										
Vacuum kit R-vac®									1	
Vacuum pump									28	

• WORKING HEIGHT

We recommend that you position the R 8 - R 8 V.V. - R 10 - R 10 V.V. on a stable worktop so that the upper edge of the large feed head is at a height of between 1.20 and 1.30 m.

We advise you to position your R 15 - R 15 V.V. - R 20 - R 20 V.V. on a stable surface. There is no recommended working height since this is a floor-standing model.

• NOISE LEVEL

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

• ELECTRICAL DATA

R 8 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (Watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500	3000	1500 2200	230 V = 8,5 400 V = 4,8 230 V = 10 400 V = 5,5
220 x 380 V / 60 Hz	1800	3600	1500 2200	230 V = 10 400 V = 5,5 230 V = 11 400 V = 6

Monophase or Three phase machine R 8 V.V.

Motor	Speed 1 (rpm)	Power (Watts)	Intensity (Amp.)
200 x 240 V / 50-60 Hz / 1	300 to 3000	1500	20
200 x 240 V / 50-60 Hz / 3			11.8

R 10 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (Watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500	3000	1500 2200	230 V = 10 400 V = 6 230 V = 11 400 V = 6
220 x 380 V / 60 Hz	1800	3600	1500 2200	230 V = 10 400 V = 6 230 V = 11 400 V = 6,5

Monophase or Three phase machine R 10 V.V.

Motor	Speed 1 (rpm)	Power (Watts)	Intensity (Amp.)
200 x 240 V / 50-60 Hz / 1	300 to 3000	1500	20
200 x 240 V / 50-60 Hz / 3			11.8

R 15 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (Watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500	3000	2100 3000	230 V = 13 400 V = 7 230 V = 12 400 V = 6,5
220 x 380 V / 60 Hz	1800	3600	2100 3000	230 V = 11 400 V = 6,5 230 V = 12 400 V = 7

Monophase or Three phase machine R 15 V.V.

Motor	Speed 1 (rpm)	Power (Watts)	Intensity (Amp.)
200 x 240 V / 50-60 Hz / 1	300 to 3000	1500	20
200 x 240 V / 50-60 Hz / 3			11.8

R 20 dual-speed Three-phase appliance

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (Watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500	3000	3300 4400	230 V = 16,3 400 V = 9,4 230 V = 17,5 400 V = 10,1
220 x 380 V / 60 Hz	1800	3600	3300 4400	230 V = 16,3 400 V = 9,4 230 V = 17,3 400 V = 10

Monophase or Three phase machine R 20 V.V.

Motor	Speed 1 (rpm)	Power (watts)	Intensity (Amp.)
200 x 240 V / 50-60 Hz / 1	300 to 3000	3300	20.8
200 x 240 V / 50-60 Hz / 3			13.6

SAFETY

⚠ WARNING

The blades are extremely sharp. Handle with care.

This ROBOT-COUPE range of vertical cutter mixers is equipped with a mechanical safety system and a motor brake. Moreover, the machine will not operate unless the bowl and lid are correctly positioned on the motor base.

Once the lid is opened, the motor stops.

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

These models are fitted with a thermal failsafe which automatically switches the motor off if it is overloaded or has been left running for too long.

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

⚠ REMEMBER

Never try to override the locking and safety systems.

Never insert an object into the container where the food is being processed.

Never push the ingredients down with your hand.

Do not overload the appliance.

Never switch the appliance on when it is empty.

STANDARDS

MACHINES IN COMPLIANCE WITH:

• The following European directives and related national legislation:

- Modified «machinery» directive 2006/42/EC,
- «Low voltage» directive 2006/95/EEC,
- «EMC» directive 2004/108/EC,
- «Materials and parts in food contact» directive 89/109/EEC,
- Commission Directive 2002/72/EC of 6 August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs.

• The following European harmonized standards and standards setting out health and safety rules:

- EN ISO 12100 1 - 2 - 2003
- EN 60204 -1 (2006),
- For Food Processors and blenders : EN 12852.

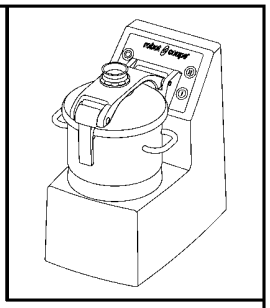
INDEXES OF PROTECTION:

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

robot coupe®

R8E - R10E

N° de série / Serial number
- 512 - - - - - - -
- 514 - - - - - - -



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robot coupe®

R8E – R10E

N° de série / Serial number
- 512 - - - - - - -
- 514 - - - - - - -

Index	Pièce / Part	Désignation	Description
1	**59 278**	ECROU DE COUTEAU	BLADE LOCKING NUT
2	**59 279**	BAGUE COUTEAU PLASTIQUE 15 MM	PLASTIC RING 15 MM
3	**59 280**	LAME DROITE	STRAIGHT BALDE
4	**59 281**	LAME CRANTÉE	COARSE SERRATED BLADE
5	**59 282**	LAME DENTÉE	FINE SERRATED BLADE
6	**119 200S**	CLEF DEMONTE COUTEAU	KNIFE WRENCH
7	**59 291**	DEMONTE COUTEAU	KNIFE TOOL
8	**59 292**	AIMANT CUVE	BOWL MAGNET
9	**59 293**	DOUILLE PORTE JOINTS	SEALING SOCKET
10	**500 901S**	JOINT V RING	V RING
11	**501 624S**	BAGUE ETANCHEITE	LIP SEAL
12	**502 670S**	JOINT TORIQUE	O RING
13	**59 294**	SUPPORT MOTEUR	MOTOR SUPPORT
14	**59 299**	APPUI CUVE (X3)	BOWL REST (X3)
15	**59 300**	SECURITE CUVE	BOWL SECURITY
16	**59 310**	DÉFLECTEUR ET GUIDE D'EAU	DEFLECTOR AND WATER PROTECTOR
17	**59 311**	VENTILATEUR	MOTOR FAN
18	**59 313**	CONE DE COUVERCLE	LID FUNNEL
19	**59 314**	ENS BRAS DE COUVERCLE	LID ARM ASSEMBLY
20	**59 315**	DOUILLE DE CENTRAGE	CENTERING WASHER
21	**59 316**	DOIGT DE SÉCRUITÉ	SECURITY PISTON
22	**59 317**	ENSEMBLE POIGNÉE	LID HANDLE ASSEMBLY
23	**59 318**	APPUI DE COUVERCLE	LID GUIDE
24	**59 319**	ENSEMBLE COUVERCLE	LID ASSEMBLY
25	**59 320**	COUVERCLE	LID
26	**59 321**	ENSEMBLE AIMANT COUVERCLE	LID MAGNET ASSEMBLY
27	**59 322**	JOINT DE COUVERCLE	LID GASKET
28	**59 328**	ENS CHARNIÈRE	HINGE ASSEMBLY
29	**59 329**	BUTÉE DE BRAS	LID ARM REST
30	**59 315**	DOUILLE DE CENTRAGE	CENTERING WASHER
31	**59 330**	VOYANT	LIGHT
32	**59 331**	SÉCURITÉ COUVERCLE	LID SECURITY
33	**59 332**	SECURITÉ DE BRAS	LID SUPPORT SECURITY
34	**501 258S**	INTERRUPTEUR SECURITE	SECURITY SWITCH
35	**507 250S**	INTERRUPTEUR SECURITE	SECURITY SWITCH
36	**59 333**	AXE CHARNIÈRE	HINGE PIN
37	**502 169S**	BOUTON ARRÊT	STOP BUTON
38	**502 171S**	BOUTON PULSE	PULSE BUTON
39	**503 268S**	BOUTON II	II BUTON
40	**502 170S**	BOUTON I	I BUTON
41	**59 335**	CARTE DE COMMANDE	PCB
42	**502 495S**	FUSIBLE 10X38	10X38 FUSE
43	**502 442S**	FUSIBLE 5X20	5X20 FUSE
44	**59 336**	FAISCEAU DE CONNEXION	CONNECTION WIRES
45	**59 337**	PROTECTION CARTE	PCB PROTECTION
46	**59 338**	TRAPPE	FLAP DOOR HANDLE
47	**59 339**	SUPPORT CARTE	PCB SUPPORT
48	**59 340**	JOINT TRAPPE ACCES	FLAP DOOR SEAL
49	**59 341**	CABLE	POWER CORD
50	**501 773S**	PASSE-FIL	WIRE DUCK
51	**59 342**	PIED COMPLET	FOOT ASSEMBLY
52	**100 790S**	PIED	FOOT

robot coupe®

R8E – R10E

N° de série / Serial number
- 512 - - - - - - -
- 514 - - - - - - -

Index	*Désignation*	*Description*
A	ENS COUTEAU LAMES LISSES	STRAIGHT BALDE ASSEMBLY
B	ENS COUTEAU LAMES CRANTÉES	COARSE SERRATED BLADE ASSEMBLY
C	ENS COUTEAU LAMES DENTÉES	FINE SERRATED BLADE ASSEMBLY
D	BAGUE COUTEAU LONGUE	LONG RING
E	BAGUE COUTEAU COURTE	SHORT RING
F	SUPPORT COUTEAU	BLADE SUPPORT
G	CUVE	BOWL
H	PLAQUE FRONTALE	FRONT PLATE
I	SOCLE	BASE ASSEMBLY
J	GUIDE D'AIR	AIR DEFLECTOR
K	CONTACTEUR	CONTACTOR
L	RELAIS THERMIQUE	THERMAL RELAY
M	MOTEUR	MOTOR

Type	Machine	Voltage	A	B	C	D	E
R8 - 512 - - - - - - -	TOUTES ALL	TOUS ALL	27 381	27 383	27 385	117 225S	100 792S

Machine	Voltage	F	G	H	I	J
TOUTES ALL	TOUS ALL	101 636S	59 264	59 343	59 344	59 346

Machine	Voltage	K	L	M
21 291	400/50/3	59 347	59 349	59 351
21 293	220/60/3	59 348	59 350	59 352
21 294	380/60/3	59 347	59 349	59 352
21 295	230/50/3	59 348	59 350	59 351

Type	Machine	Voltage	A	B	C	D	E
R10 - 514 - - - - - - -	TOUTES ALL	TOUS ALL	27 384	27 386	27 388	101 195S	100 793S

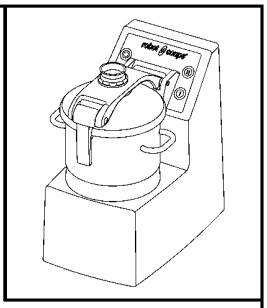
Machine	Voltage	F	G	H	I	J
TOUTES ALL	TOUS ALL	101 967S	59265	59 353	59 354	59 355

Machine	Voltage	K	L	M
21 391	400/50/3	59 347	59 349	59 357
21 393	220/60/3	59 348	59 350	59 358
21 394	380/60/3	59 347	59 349	59 358
21 395	230/50/3	59 348	59 350	59 357

robot coupe®

R15E - R20E

N° de série / Serial number
- 516 - - - - - - -
- 518 - - - - - - -



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robot coupe®

R15E – R20E

N° de série / Serial number
- 516 - - - - - - -
- 518 - - - - - - -

Index	Pièce / Part	Désignation	Description
1	59 278	ECROU DE COUTEAU	BLADE LOCKING NUT
2	59 279	BAGUE COUTEAU PLASTIQUE 15 MM	PLASTIC RING 15 MM
3	119 166S	LAME LISSE	STRAIGHT BALDE
4	119 167S	LAME CRANTÉE	COARSE SERRATED BLADE
5	59 359	LAME DENTÉE	FINE SERRATED BLADE
6	101 967S	SUPPORT COUTEAU	BLADE SUPPORT
7	119 200S	CLEF DEMONTE COUTEAU	KNIFE WRENCH
8	59 291	DEMONTE COUTEAU	KNIFE TOOL
9	59 292	AIMANT CUVE	BOWL MAGNET
10	59 293	DOUILLE PORTE JOINT	SEALING SOCKET
11	500 901S	JOINT V RING	V RING
12	501 624S	BAGUE ETANCHEITE	LIP SEAL
13	502 670S	JOINT TORIQUE	O RING
14	59 360	SUPPORT MOTEUR	MOTOR SUPPORT
15	59 299	APPUI CUVE (X3)	BOWL REST (X3)
16	59 300	SECURITE CUVE	BOWL SECURITY
17	59 313	CONE DE COUVERCLE	LID FUNNEL
18	59 361	ENS BRAS DE COUVERCLE	LID ARM ASSEMBLY
19	59 315	DOUILLE DE CENTRAGE	CENTERING WASHER
20	59 316	DOIGT DE SÉCRUITÉ	SECURITY PISTON
21	59 317	ENSEMBLE POIGNÉE	LID HANDLE ASSEMBLY
22	59 318	APPUI DE COUVERCLE	LID GUIDE
23	59 362	ENSEMBLE COUVERCLE	LID ASSEMBLY
24	59 363	COUVERCLE	LID
25	59 321	ENSEMBLE AIMANT COUVERCLE	LID MAGNET ASSEMBLY
26	59 364	JOINT DE COUVERCLE	LID GASKET
27	59 328	ENS CHARNIÈRE	HINGE ASSEMBLY
28	59 329	BUTÉE DE BRAS	LID ARM REST
29	59 315	DOUILLE DE CENTRAGE	CENTERING WASHER
30	59 330	VOYANT	LIGHT
31	59 331	SÉCURITÉ COUVERCLE	LID SECURITY
32	59 332	SECURITÉ DE BRAS	LID SUPPORT SECURITY
33	501 258S	INTERRUPTEUR SECURITE	SECURITY SWITCH
34	507 250S	INTERRUPTEUR SECURITE	SECURITY SWITCH
35	59 336	AXE CHARNIÈRE	HINGE PIN
36	502 169S	BOUTON ARRÊT	STOP BUTON
37	502 171S	BOUTON PULSE	PULSE BUTON
38	503 268S	BOUTON II	II BUTON
39	502 170S	BOUTON I	I BUTON
40	59 333	CARTE DE COMMANDE	PCB
41	502 495S	FUSIBLE 10X38	10X38 FUSE
42	502 442S	FUSIBLE 5X20	5X20 FUSE
43	59 336	FAISCEAU DE CONNEXION	CONNECTION WIRES
44	59 337	PROTECTION CARTE	PCB PROTECTION
45	59 338	TRAPPE	FLAP DOOR HANDLE
46	59 339	SUPPORT CARTE	PCB SUPPORT
47	59 340	JOINT TRAPPE ACCES	FLAP DOOR SEAL
48	59 341	CABLE	POWER CORD
49	501 773S	PASSE-FIL	WIRE DUCK
50	59 342	PIED COMPLET	FOOT ASSEMBLY
51	100 790S	PIED	FOOT
52	59 365	ENSEMBLE ROULETTE	CASTOR ASSEMBLY
53	500 551S	ROULETTE	CASTOR

robot coupe®	R15E – R20E	N° de série / Serial number - 516 - - - - - - - - 518 - - - - - - -

Index	Désignation	Description
A	ENS COUTEAU LAMES LISSES	STRAIGHT BALDE ASSEMBLY
B	ENS COUTEAU LAMES CRANTÉES	COARSE SERRATED BLADE ASSEMBLY
C	ENS COUTEAU LAMES DENTÉES	FINE SERRATED BLADE ASSEMBLY
D	BAGUE COUTEAU LONGUE	LONG RING
E	BAGUE COUTEAU COURTE	SHORT RING
F	CUVE	BOWL
G	DEFLECTEUR ET GUIDE D'EAU	DEFLECTOR AND WATER PROTECTION
H	VENTILATEUR	MOTOR FAN
I	PLAQUE FRONTALE	FRONT PLATE
J	SOCLE	BASE ASSEMBLY
K	GUIDE D'AIR	AIR DEFLECTOR
L	CONTACTEUR	CONTACTOR
M	MOTEUR	MOTOR
N	RELAIS THERMIQUE	THERMAL RELAY

Type	Machine	Voltage	A	B	C	D	E
R15 - 516 - - - - - - -	TOUTES ALL	TOUS ALL	57 086	57 087	57 088	101 195S	100 793S

Machine	Voltage	F	G	H	I	J
TOUTES ALL	TOUS ALL	59 266	59310	59 311	59 366	59 368

Machine	Voltage	K	L	M	N
51 491	400/50/3	59 369	59 347	59 370	59 349
51 493	220/60/3		59 348	59 371	59 350
51 494	380/60/3		59 347	59 371	59 349
51 495	230/50/3		59 348	59 370	59 350

Type	Machine	Voltage	A	B	C	D	E
R20 - 518 - - - - - - -	TOUTES ALL	TOUS ALL	57 097	57 098	57 099	117 225S	100 792S

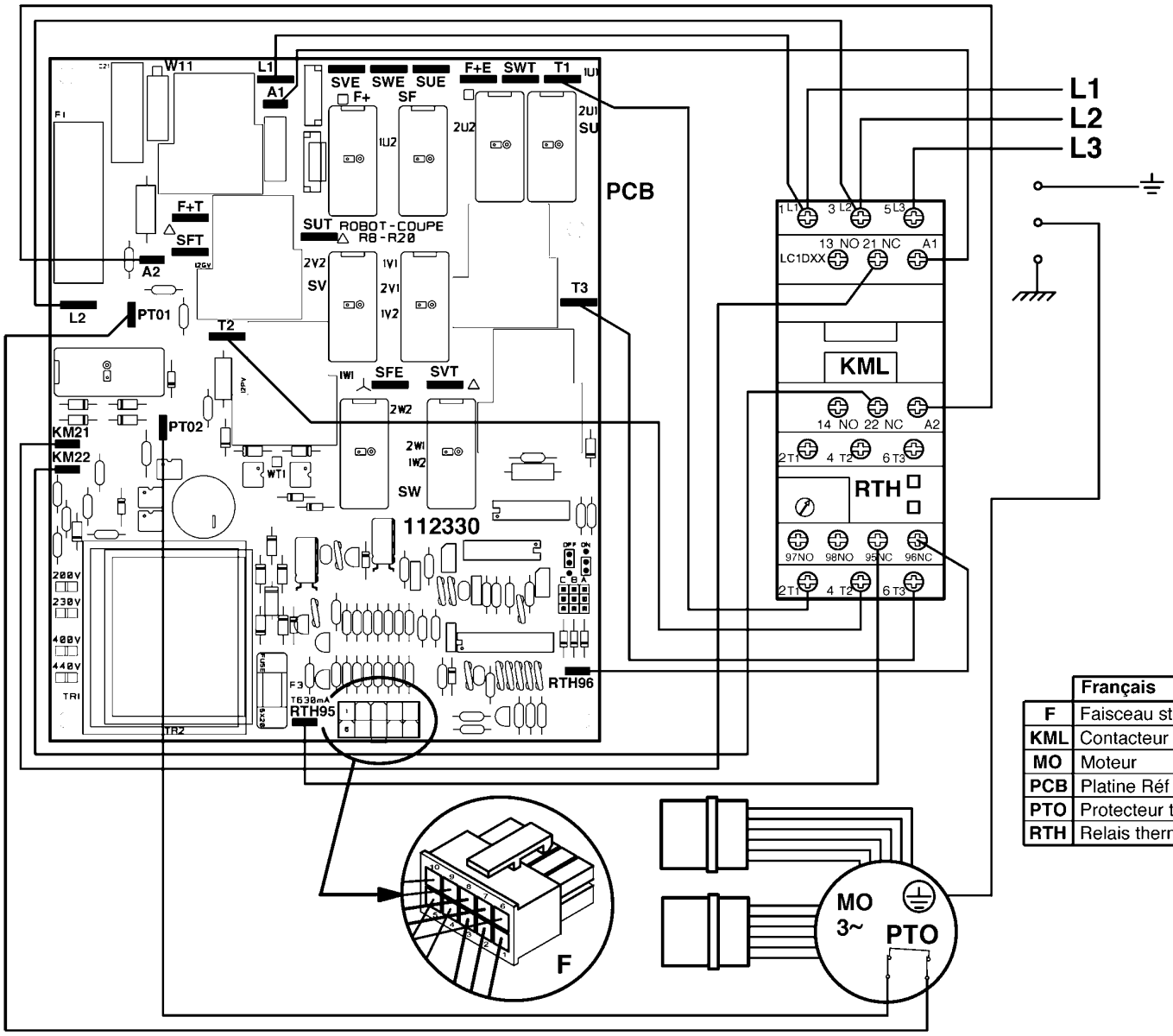
Machine	Voltage	F	G	H	I	J
TOUTES ALL	TOUS ALL	101 967S	-	-	59 372	59 373

Machine	Voltage	K	L	M	N
51 591	400/50/3	59 374	59 375	59 377	59 350
51 593	220/60/3		59 376	59 379	59 380
51 594	380/60/3		59 375	59 379	59 350
51 595	230/50/3		59 376	59 377	59 380

R8E - R10E - R15E - R20E

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

SCHEMA ELECTRIQUE — ELECTRIC DIAGRAM — ELEKTRISCHES SCHALTBILD



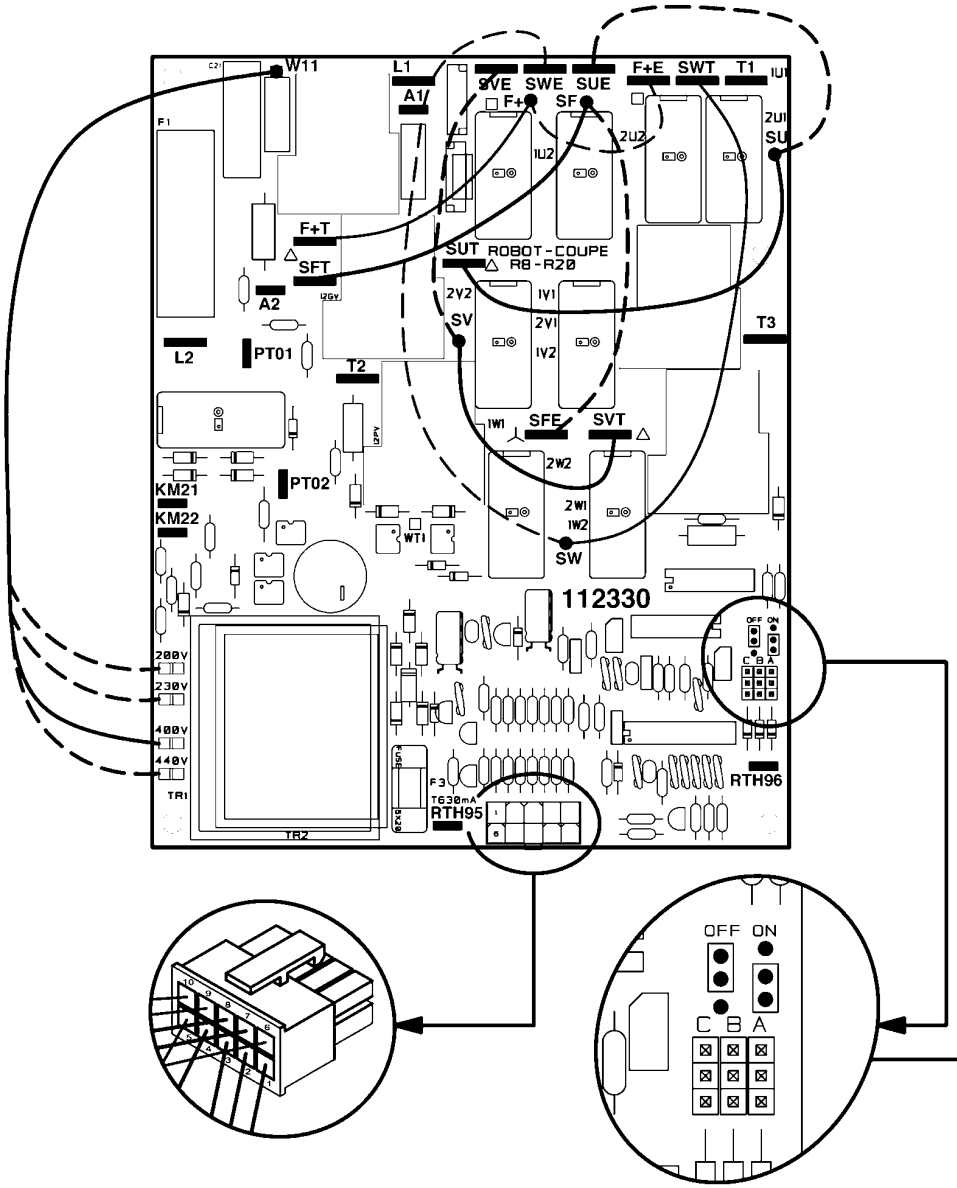
	Réglage relais thermique Thermal relay setting Regelung des Thermishen Relais			
RTH	**220/60**	**230/50**	**380/60**	**400/50**
R8E	11	10	6	5,5
R10E	11	11	6,5	6
R15E	12	13	7	7
R20E	17,5	17,5	13	10

	Français	English	Deutsch
F	Faisceau standard 120090	Standard beam 120090	Standardbündel 120090
KML	Contacteur de ligne	Main contactor	Linieneinschalter
MO	Moteur	Motor	Motor
PCB	Platine Réf 112330	P.C. Board Ref 112330	Platten Ref 112330
PTO	Protecteur thermique moteur	Motor thermal protector	Motorthermoschschutz
RTH	Relais thermique	Thermal relay	Termischen relais

R8E - R10E - R15E - R20E

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

SCHEMA ELECTRIQUE — ELECTRIC DIAGRAM — ELEKTRISCHES SCHALTBILD



Il y a 6 fils à commuter suivant la tension d'alimentation.
There are 6 wires to connect according supply voltage.
Es gibt 6 Kabeln mussen ungeschalt werden entsprechend der Stromversorgung.

LE NON RESPECT DE CES INSTRUCTIONS DE CABLAGE ANNULERA VOTRE GARANTIE.
FAILURE TO FOLLOW THESE WIRING INSTRUCTIONS WILL VOID YOUR WARRANTY.
BEI NICHTBEFOLGUNG DER VERKABELLUNGSANLEITUNGEN VERFALT DIE GARANTIE.

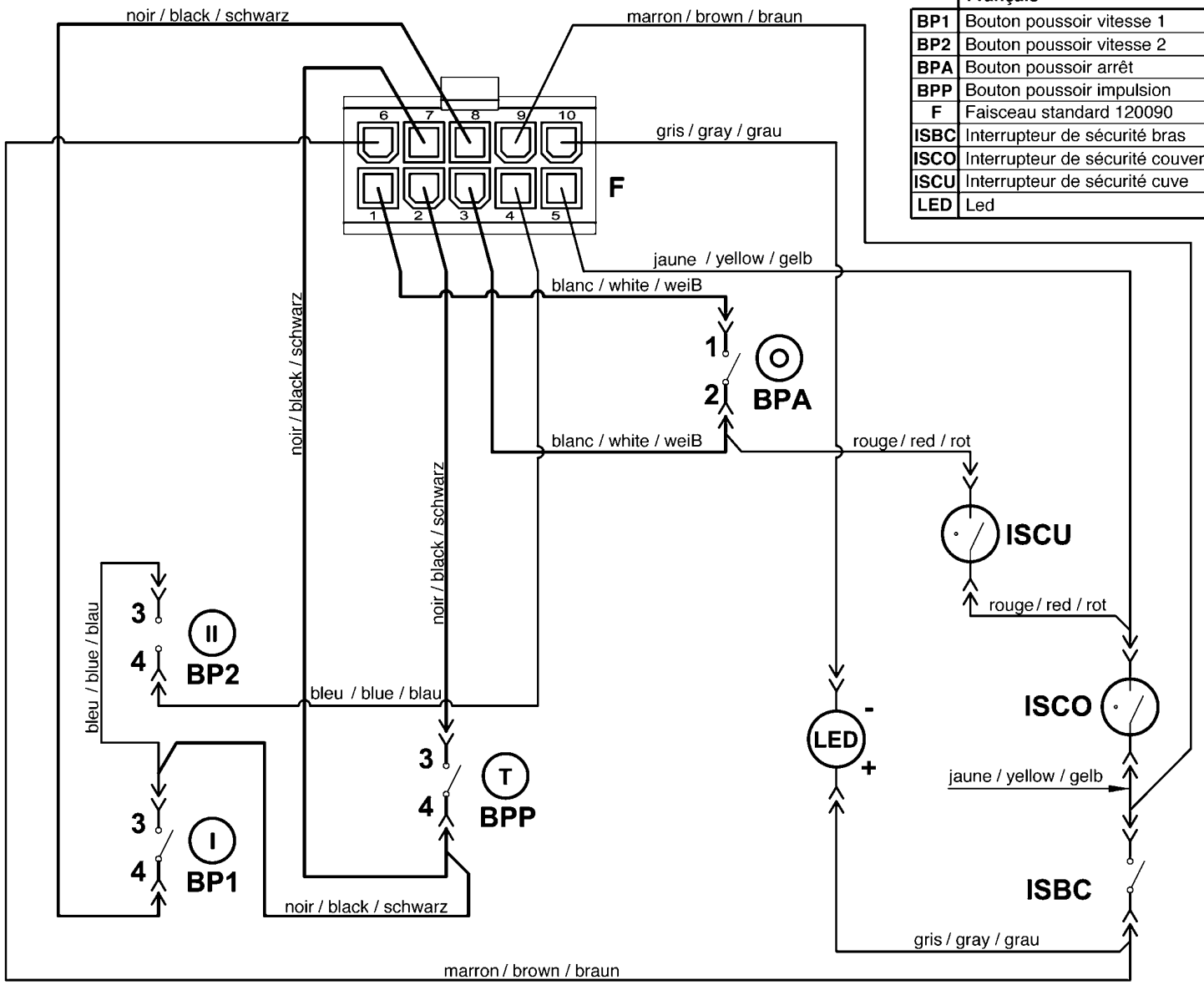
		Tension d'alimentation / Supply voltage / Stromspannung			
	Fils Wires Kabeln	200 V	220 V - 230 V	380 V - 400 V	440 V
	W11	200 V	230 V	400 V	440 V
gris / gray / grau	**F+**	F+**T**		F+**E**	
bleu / blue / blau	**SF**	SF**T**		SF**E**	
blanc / white / weiB	**SU**	SU**T**		SU**E**	
rouge / red / rot	**SV**	SV**T**		SV**E**	
jaune / yellow / gelb	**SW**	SW**T**		SW**E**	
	R8E	C B A		C B A	
	R10E	C B A		C B A	
	R15E	C B A		C B A	
	R20E	C B A		C B A	

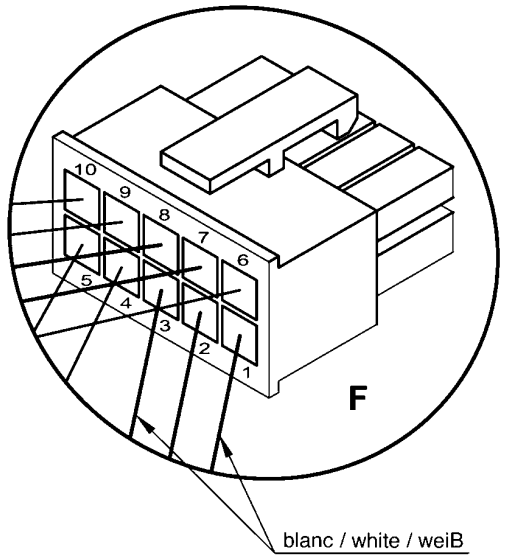
R8E - R10E - R15E - R20E

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

SCHEMA ELECTRIQUE — ELECTRIC DIAGRAM — ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
BP1	Bouton poussoir vitesse 1	Pusher switch speed 1	Geschwindigkeitschalter 1
BP2	Bouton poussoir vitesse 2	Pusher switch speed 2	Geschwindigkeitschalter 2
BPA	Bouton poussoir arrêt	Off switch	Stopschalter
BPP	Bouton poussoir impulsion	Pulse switch	Impulsschalter
F	Faisceau standard 120090	Standard beam 120090	Standardbündel 120090
ISBC	Interrupteur de sécurité bras	Arm safety switch	Kontact Armverschluss
ISCO	Interrupteur de sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit
ISCU	Interrupteur de sécurité cuve	Bowl safety switch	Platten Ref 112330
LED	Led	Led	Led





robot coupe®

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