

# *robot* *coupe*®



**R8**

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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.

## 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 R8 TABLE-TOP CUTTER MIXER

The R8 is perfectly geared to professional requirements. It will perform any number of tasks, as you will discover with use.

The R8 has two speeds : 1500 and 3000 rpm. 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.

We have placed particular emphasis on the various actions which cause the motor to stop.

**This manual contains vital information designed to help the user get the most out of his or her R8 table- top 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

### • ADVICE ON ELECTRICAL CONNECTION

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

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

**THIS MACHINE MUST BE EARTHED.**

### 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 4 pins in the plug please note the ROBOT-COUCPE does not require a **neutral** wire.

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

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

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

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

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

ROBOT-COUCPE R8 are fitted with various types of motors: 230 x 400 V switchable / 50 Hz  
400 V / 50 Hz  
220 V / 60 Hz

### • CONTROL PANEL

Red switch = Stop switch.  
Green switch = "On" switch.  
Black switch = Pulse control.  
Green and White indicators = Safety indicators.  
Two-speed switch = 1500 or 3000 rpm.

## ASSEMBLY

### • MACHINE

1) With the motor unit facing you, make sure that the bowl is straight in relation to the motorshaft. Lower it so that the connector is fitted into the socket.



2) Press the handles, rotating the bowl to the right until it locks.





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 knife is correctly positioned at the bottom of the bowl before adding the ingredients to be processed.

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



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

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

#### IMPORTANT

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

#### • 3.5 LITRE STAINLESS STEEL BOWL

1) Position the 3.5 litre bowl on the column of the 8 litre bowl and then tilt it in order to fit it into place in the catch provided. The handles on the 3.5 litre bowl should then be aligned with the handles on the 8 litre bowl.



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

#### • KNIFE

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

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

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

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

#### • VACUUM KIT R-VAC®

See assembly instructions on page 9.

#### OPTIONS

#### • 3.5 LITRE STAINLESS STEEL BOWL

An optional 3.5 litre bowl equipped with two speed of 1,500 and 3,000 rpm (an exclusive patented ROBOT-COUPÉ feature) can be used to prepare sauces in a

trice, and chopped condiments and carry out all types of last-minute preparations.

#### • SERRATED KNIFE

The R8 knife support can be fitted with two serrated blades.

The serrated blades are mainly used :

- for making pastry,
- for grinding.

#### • VACUUM

The R8 table-top cutter can perform vacuum processing without any need for modifications.

Simply assemble the vacuum kit R-VAC®, patented by ROBOT-COUPÉ on to the lid and connect it to a vacuum pump (see instructions page 9).

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

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

## TECHNICAL SPECIFICATIONS

#### • DESCRIPTION AND ADVANTAGES

- 8 litre stainless steel bowl for convenient use and easy clean.
- Appliance that can be equipped to perform vacuum processing without requiring any modification.
- Appliance designed to allow the fitting of an additional 3.5 litre bowl.
- Lid designed to permit the addition of liquid or other ingredients during processing and to prevent liquid from spilling out of the bowl when opened.
- Transparent lid allowing constant and easy checking of the progress of processing operations.
- Perfectly sealed lid with automatic tilting action so that it can be fitted in a single operation.

- The blade at the bottom of the bowl is exclusive to ROBOT-COUPÉ, ensuring perfect processing results, even with small quantities.
- Patented blade design, for a perfectly even cut.
- Machine specially designed for volume liquid processing.
- Pulse button for more accurate cutting.
- Mechanical safety device and motor braking system stop the machine as soon as the lid is opened.
- All electrical parts are water resistant for easy maintenance.

### • PACKAGING

The packaging for the R8 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) : H 755 x L 780 x P 480.

### • WEIGHT

Net weight 36 kg

Gross weight 46 kg

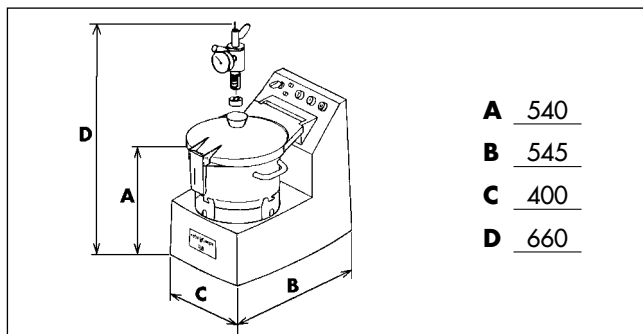
Vacuum kit R-Vac®

Net weight 1 kg

Vacuum pump

Net weight 28 kg

### • DIMENSIONS (in mm)



### • WORKING HEIGHT

We recommend that you position the R8 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.

### • NOISE LEVEL

The equivalent continuous sound level when the R8 is operating on no-load is less than 70 dB.

## EXAMPLES

USES	Max processing quantity (kg)	Processing time (mn)	Knife to use
<b>CHOP</b>			
• MEAT			
Hamburger / steak tartare	3	4	SMOOTH
Sausage meat / tomatoes	3	3	SMOOTH
Terrine / pâté	3	4	SMOOTH
White pudding / liver mousse	4	4	SMOOTH
Galantine	2	4	SMOOTH
• FISH			
Brandade / quenelle	4	5	SMOOTH
Terrines	4	5	SMOOTH
• VEGETABLES			
Garlic / parsley / onion / shallots	1 to 3	3	SMOOTH
Soup / vegetable purées	4	4	SMOOTH
• FRUIT			
Compote / fruit purées	4	4	SMOOTH

### EMULSIFY

Mayonnaise / aïoli	4	3	SMOOTH
Rémoulade sauce	4	5	SMOOTH
Hollandaise	3	5	SMOOTH
Snail / salmon butter	2	4	SMOOTH

### KNEAD

Shortcrust pastry / shortbread	4	4	SMOOTH or
Flaky pastry	4	4	
Pizza / bread dough	4	4	SERRATED

### GRIND

Almond paste / nuts	2	6	SERRATED
Seafood / ice cubes	2	5	SERRATED
Breadcrumbs	2	4	SERRATED

The R8 has numerous other applications; the above examples are given for guidance and may vary according to the quality of ingredients or recipes.

## CLEANING

**Always switch off machine at isolator before commencing cleaning.**

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

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

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

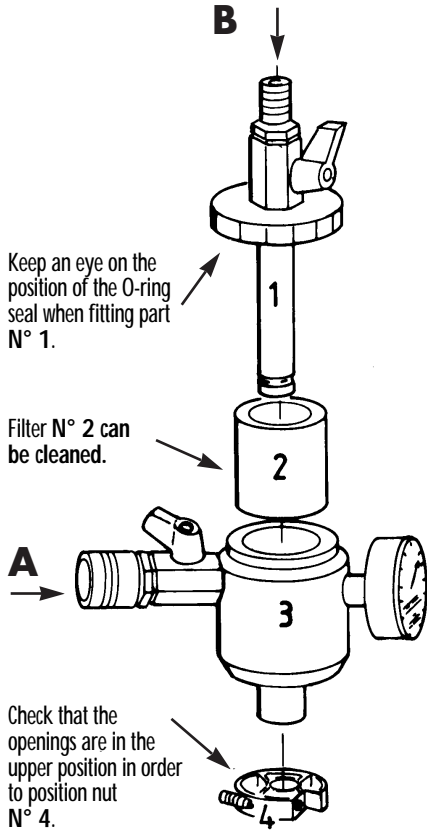
If the food has a solid consistency, remove the knife and empty the bowl.



# OPERATING INSTRUCTIONS FOR THE VACUUM KIT R-VAC®

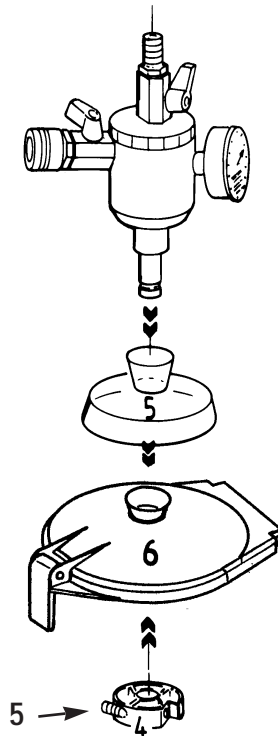
## 1° ASSEMBLING THE VACUUM KIT R-VAC®

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



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

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



## 3° USING THE VACUUM KIT R-VAC®

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

## 4° ADDING LIQUID TO THE MIXTURE

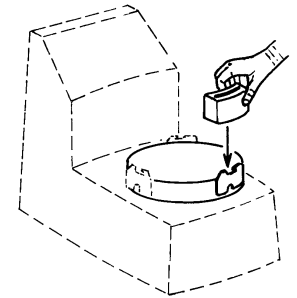
- Attach a tube to valve **B**.
- Immerse the other end of this tube in the liquid to be added.
- Open valve **B** slowly ; once the liquid has been added, shut valve **B**.

## 5° FASTENING NUT N° 4

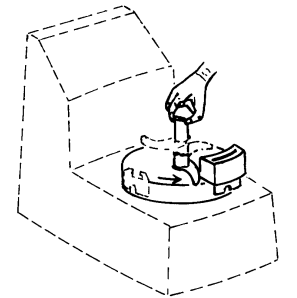
- Take the nut in the hollow of your hand and press button **N° 5** with your thumb.
- Fit the nut onto the cylindrical section which juts out over the lid.
- Release button **N° 5**.
- The button will return to its original position. If not, press the nut gently and it will fasten automatically.

# INSTRUCTIONS FOR R8 KNIFE DISMOUNTING

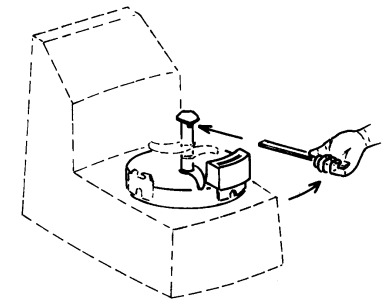
- Disconnect the machine.
- Remove the bowl.
- Place the plastic part on the separator.



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



- Release the nut using the flat metal part.



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



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

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

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

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

Like the bowl and lid, the knife should be removed for cleaning after use. 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.**

## MAINTENANCE

### • DISMOUNTING THE KNIVES

1) R8 knife (see instructions on page 9).

2) 3.5 litre bowl knife.

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



### • BLADES

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

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

The blades are actually wearing parts, which should be replaced occasionally to ensure consistent quality in the final product.

### • GASKET

The gasket 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.

If the basket is worn, liquid may seep into the bearings and reach the motor, making it necessary to change the seal, the bearings and possibly even the motor.

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

### • LID SEAL

The R8 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.

## SAFETY

**The R8 is fitted with a mechanical safety device and a motor braking system. Moreover, the machine can only operate when the bowl is set on the motor base.**

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

## WARNING:

**The blade is very sharp, handle with care.**

**Never tamper with the locking and safety systems.**

**Never insert an object into the bowl.**

**Do not overload the machine.**

**Never force the ingredients down with your hands.**

## 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

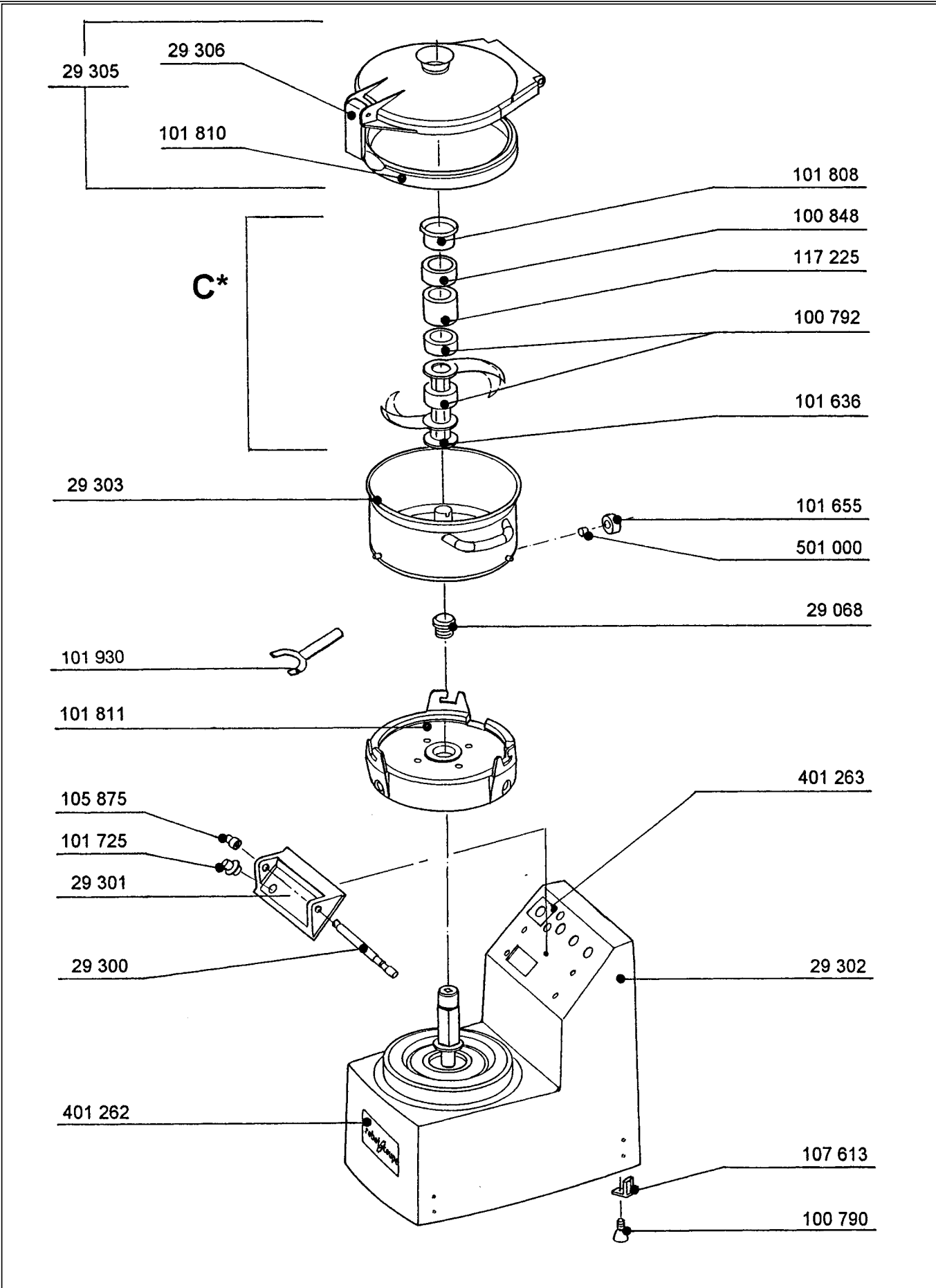
Three phase machine

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Power (watts)	Intensity (Amp.)
230 x 400 V / 50 Hz	1500	3000	1300 2530	230 V=4,9 400 V=2,8 230 V=7,8 400 V=4,5
400 V /50 Hz	1500	3000	1950 2860	3,6 5,0
220 V /60 Hz	1800	3600	1680 2400	5,5 7,9



# R 8 R 8 Sous-Vide

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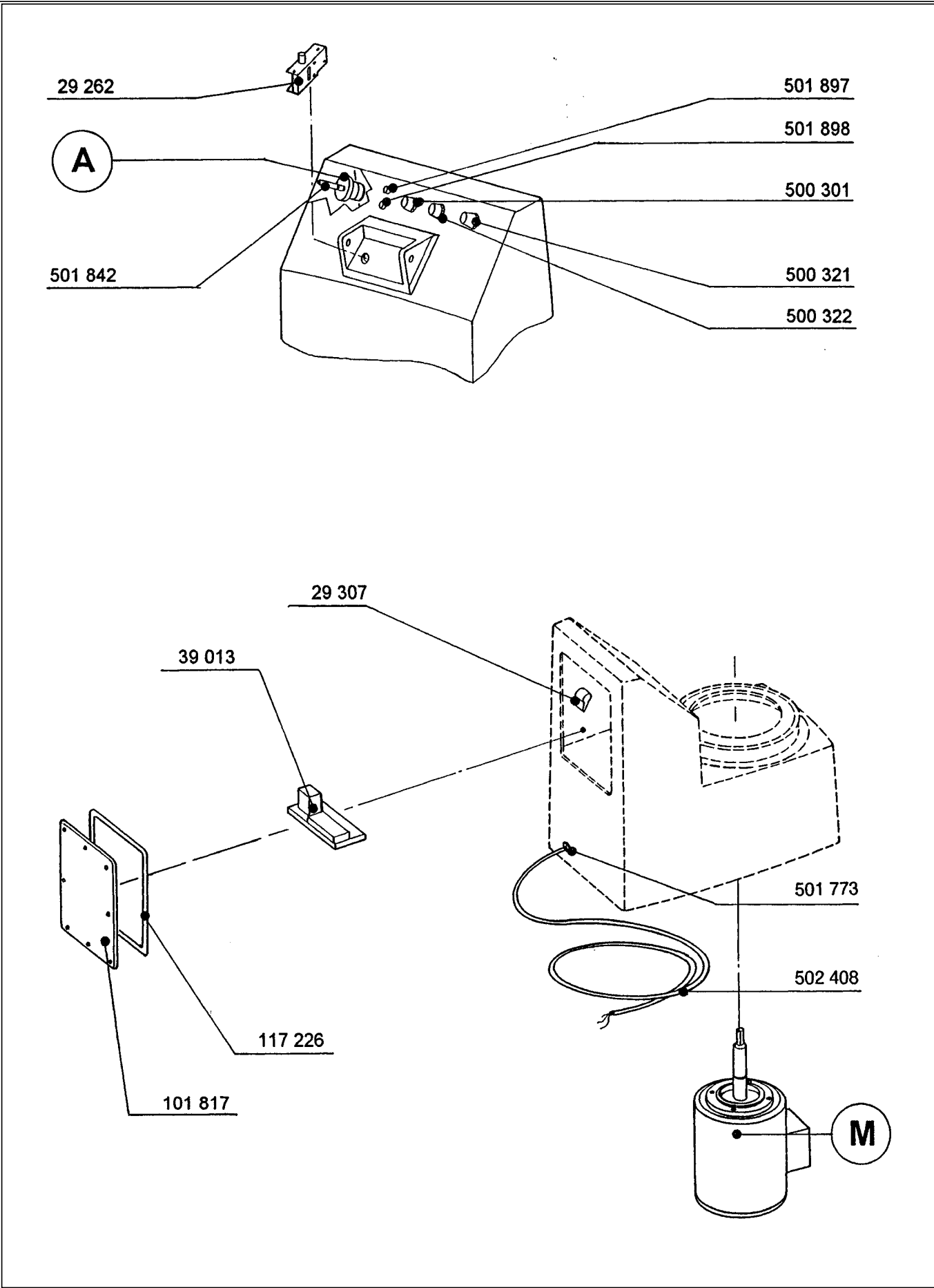
\* voir tarif machines / See export price list

REFERENCE	DESIGNATION
27 100	COUTEAU LISSE STRAIGHT BLADE ASS LAME / BLADE 101 708
27 101	COUTEAU CRANTE SERRATED BLADE ASS LAME / BLADE 101 709
<b>C*</b>	
27 102	COUTEAU LISSE CR STRAIGHT BLADE KNIFE CR LAME / BLADE 101 796
27 103	COUTEAU CRANTE CR SERRATED BLADE KNIFE CR LAME / BLADE 101 797
29 068	ENS DOUILLE ETANCHEITE / SEALING SOCKET ASS
29 300	ENS AXE DE CHARNIERE / HINGE PIN ASS
29 301	ENS CHARNIERE / HINGE ASS
29 302	ENS SOCLE / BASE ASS
29 303	ENS CUVE / BOWL ASS
29 305	ENS COUVERCLE COMPLET / COMPLETE LID ASS
29 306	ENS POIGNEE COUVERCLE / LID HANDLE ASS
100 790	PIED / FOOT
100 792	BAGUE INOX 15 mm / ST ST.RING 15 mm
100 848	BAGUE PLASTIQUE 15 mm / RING 15 mm
101 636	SUPPORT COUTEAU / BLADE SUPPORT
101 655	BOUCHON AIMANT / MAGNET CAP
101 725	DOUILLE SECURITE / SAFETY SOCKET
101 808	ECROU DE COUTEAU / BLADE LOCKING NUT
101 810	JOINT COUVERCLE / LID SEAL
101 811	ENTRETOISE / SPACER
101 930	CLEF DOUILLE / SOCKET KEY
105 875	BAGUE NYLON / NYLON RING
107 613	EQUERRE SUPPORT PIED / FOOT SQUARE SUPPORT
117 225	BAGUE INOX 45 mm / ST ST. RING 45 mm
401 262	PLAQUE FRONTALE / FRONT PLATE
401 263	PLAQUE COMMUTATEUR / ROTARY SWITCH PLATE
501 000	AIMANT / MAGNET



# R 8 R 8 Sous-Vide

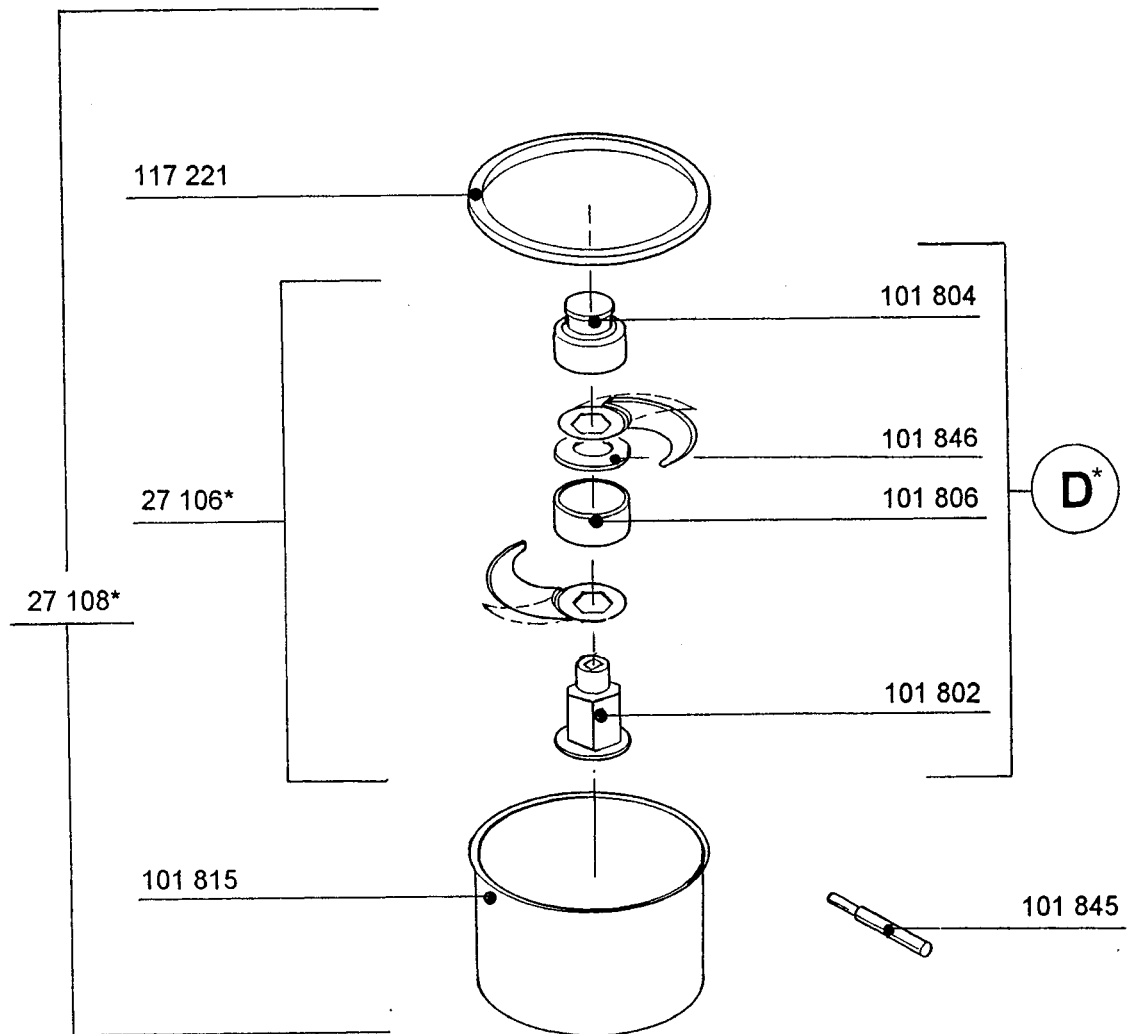
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**A** COMMUTATEUR / ROTARY SWITCH

**M** MOTEUR / MOTOR

REFERENCE	DESIGNATION			
29 262	ENS INTER SECURITE	/	SAFETY SWITCH ASS	
29 307	ENS ILS	/	REED SWITCH ASS	
39 013	PLATINE	/	CIRCUIT BOARD	
101 817	TRAPPE D'ACCES	/	ACCES FLAP DOOR	
117 226	JOINT TRAPPE ACCES	/	ACCESS FLAP DOOR SEAL	
500 301	BOUTON NOIR	/	BLACK KNOB	
500 321	BOUTON ROUGE	/	RED KNOB	
500 322	BOUTON VERT	/	GREEN KNOB	
501 773	PASSE FIL	/	WIRE DUCT	
501 842	BOUTON COMMUTATEUR	/	ROTARY SWITCH KNOB	
501 897	VOYANT CRISTAL	/	CRISTAL LAMP	
501 898	VOYANT VERT	/	GREEN LAMP	
502 408	CABLE D'ALIMENTATION	/	POWER CORD	
N°	M	V	Hz	A
21 070	301 037	220/380	50	501 841
21 071	301 033	380	50	501 840
21 072	301 035	415	50	501 840
21 073	301 036	220	60	501 840
SOUS VIDE / VACUUM				
21 074	301 037	220/380	50	501 841





REFERENCE	DESIGNATION	
	<b><u>ACCESSOIRE 3,5 L / ATTACHEMENT 3,5 L</u></b>	
27 108*	ACCESSOIRE 3,5 L	/ ATTACHEMENT 3,5 L
101 815	CUVE 3,5 L	/ BOWL 3,5 L
117 221	JOINT	/ SEAL
27 106*	COUPEAU LISSE CR (3,5L)	LAME / BLADE 101 800
	STRAIGHT BLADE KNIFE CR	
101 802	SUPPORT COUPEAU (3,5L)	/ BLADE SUPPORT (3,5L)
101 804	ECROU SUPPORT COUPEAU (3,5L)	/ BLADE NUT (3,5L)
101 806	BAGUE 15 mm (3,5L)	/ RING 15 mm (3,5L)
101 845	CLEF COUPEAU	/ KNIFE KEY
101 846	RONDELLE E4	/ WASHER
	COUPEAU OPTIONNEL ( CUVE 3,5 L)	
	OPTIONAL BLADE KNIFE ( BOWL 3,5 L)	
27 104	COUPEAU LISSE D (3,5 L)	LAME / BLADE 101 798
	STRAIGHT KNIFE D (3,5 L)	
<b>D</b> *	27 105	COUPEAU CRANTE D (3,5 L)
		SERRATED KNIFE D (3,5 L)
	27 107*	COUPEAU CRANTE CR (3,5 L)
		SERRATED BLADE KNIFE CR (3,5 L)

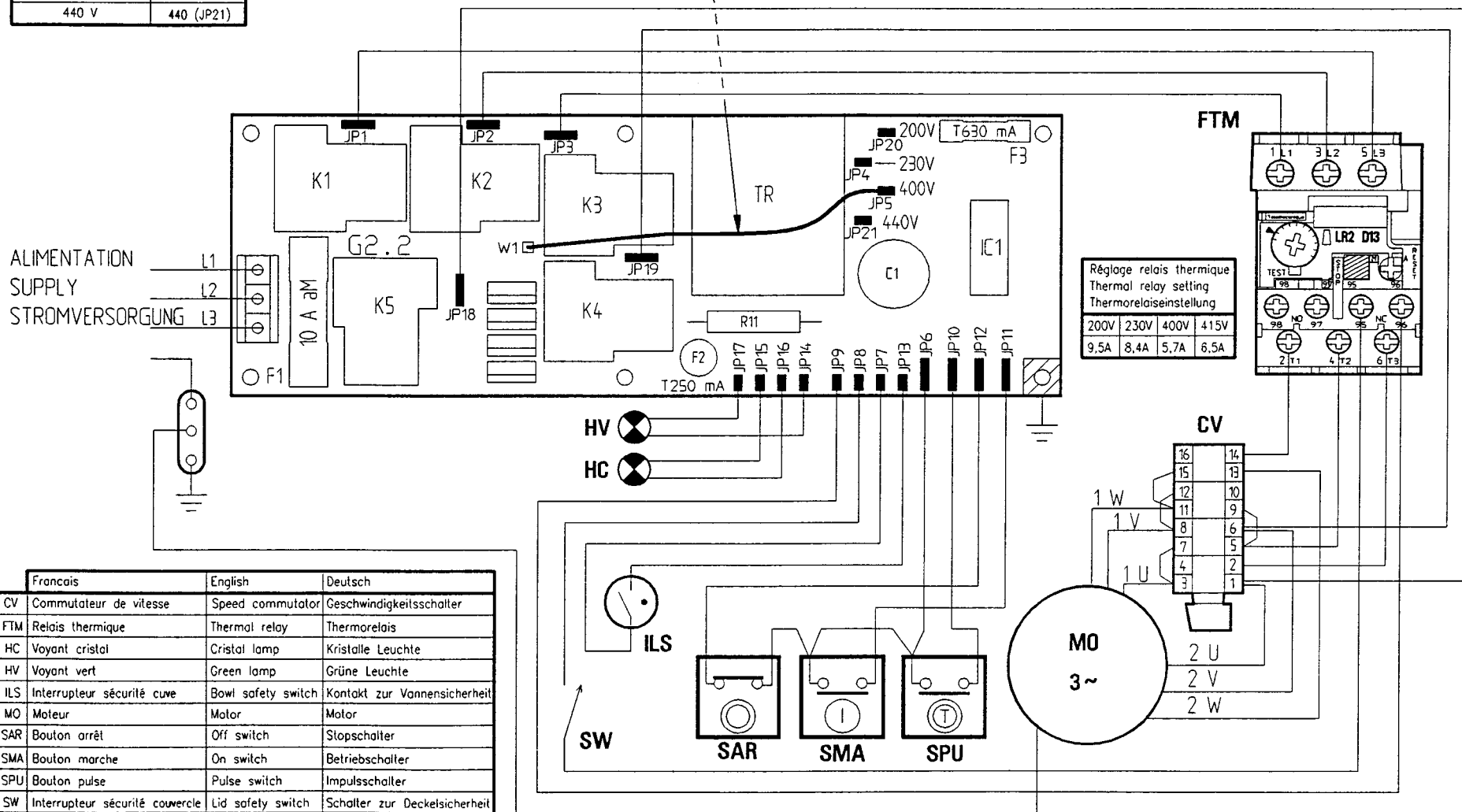
**R8**  
SCHEMA ELECTRIQUE

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

ELEKTRISCHES SCHALTBILD

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)

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.



Réglage relais thermique Thermal relay setting Thermorelais-einstellung	200V	230V	400V	415V
	9,5A	8,4A	5,7A	6,5A

	Français	English	Deutsch
CV	Commutateur de vitesse	Speed commutator	Geschwindigkeitsschalter
FTM	Relais thermique	Thermal relay	Thermorelais
HC	Voyant cristal	Cristal lamp	Kristalle Leuchte
HV	Voyant vert	Green lamp	Grüne Leuchte
ILS	Interrupteur sécurité cuve	Bowl safety switch	Kontakt zur Vannensicherheit
MO	Moteur	Motor	Motor
SAR	Bouton arrêt	Off switch	Stopschalter
SMA	Bouton marche	On switch	Betriebschalter
SPU	Bouton pulse	Pulse switch	Impulsschalter
SW	Interrupteur sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit

R8 230-400V/50Hz 3~  
ELECTRIC DIAGRAM

SCHEMA ELECTRIQUE

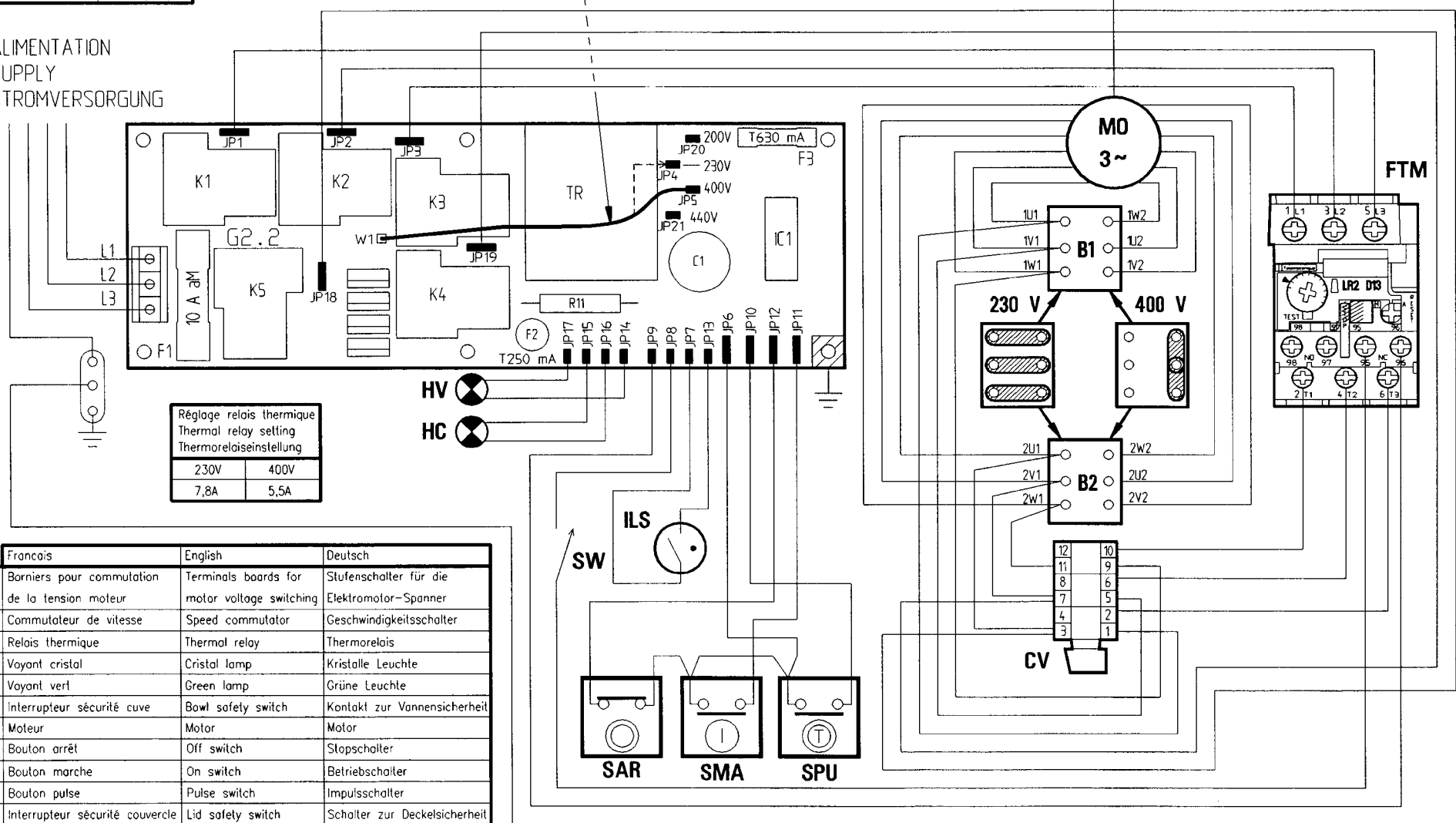
ELEKTRISCHES SCHALTBILD

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

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.



ALIMENTATION  
SUPPLY  
STROMVERSORGUNG



Réglage relais thermique Thermal relay setting ThermorelaisEinstellung	
230V	400V
7,8A	5,5A

	Français	English	Deutsch
B1/B2	Borniers pour commutation de la tension moteur	Terminals boards for motor voltage switching	Stufenschalter für die Elektromotor-Spanner
CV	Commutateur de vitesse	Speed commutator	Geschwindigkeitsschalter
FTM	Relais thermique	Thermal relay	Thermorelais
HC	Voyant cristal	Cristal lamp	Kristalle Leuchte
HV	Voyant vert	Green lamp	Grüne Leuchte
ILS	Interrupteur sécurité cuve	Bowl safety switch	Kontakt zur Vannensicherheit
MO	Moteur	Motor	Motor
SAR	Bouton arrêt	Off switch	Stopschalter
SMA	Bouton marche	On switch	Betriebschalter
SPU	Bouton pulse	Pulse switch	Impulsschalter
SW	Interrupteur sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit



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**FABRIQUÉ EN FRANCE PAR ROBOT-COUBE S.N.C.**

**Administration Commerciale France  
& Service Après-Vente**

Tél. : 03 85 69 50 00 - Fax : 03 85 69 50 07  
12, avenue du Maréchal Leclerc - BP 134  
71305 Montceau-en-Bourgogne Cedex  
email : france@robot-coupe.fr

**Agence de Service Après-Vente  
pour la Région Parisienne**

Tél. : 01 43 98 88 15 - Fax : 01 43 74 36 26  
13, rue Clément Viénot  
94305 Vincennes Cedex

**Export Department**

Tel. : + 33 1 43 98 88 33 - Fax : + 33 1 43 74 36 26  
18, rue Clément Viénot - BP 157  
94305 Vincennes Cedex - France  
<http://www.robot-coupe.fr> - email : international@robot-coupe.com

We reserve the right to alter at any time without notice the technical specifications of this appliance.  
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