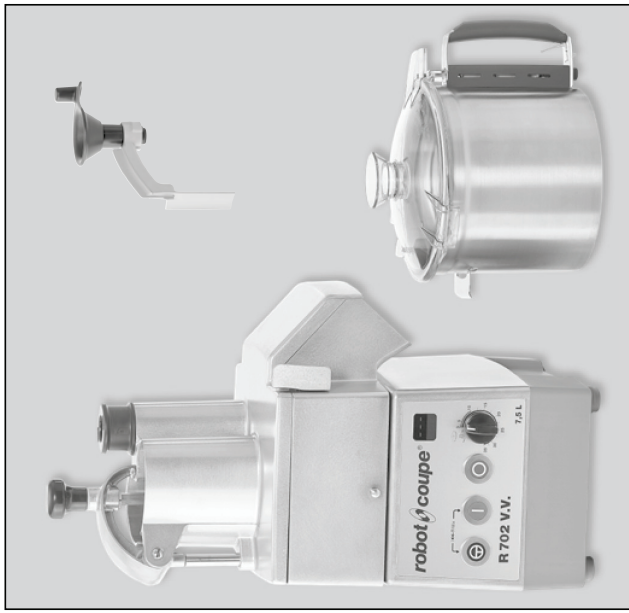
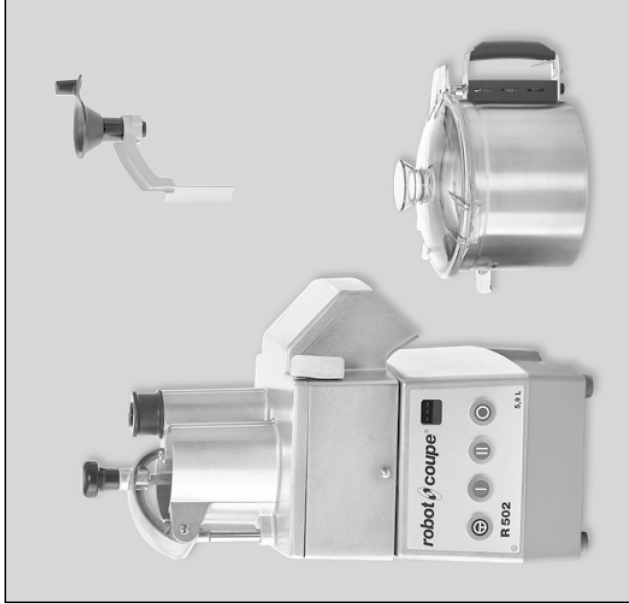


# robot coupe®

New  
Register  
your product  
on line



**R 502 G • R 502 V.V. G  
R 702 • R 702 V.V. • R 752 • R 752 V.V.**

**Robot-Coupe U.S.A., Inc.,**

264 South Perkins, Ridgeland, MS 39157 - Phone : 800/824-1646 - 601/898-8411  
email: [info@robotcoupeusa.com](mailto:info@robotcoupeusa.com) - website: [www.robot-coupe.com](http://www.robot-coupe.com)

**TRANSLATION OF ORIGINAL INSTRUCTIONS**

# 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. Our equipment is designed for professional use and must not be used by children under any circumstances.

## UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING:** some of the tools are very sharp e.g. blades, discs... etc..
- Store manuals, tools and spare parts in a safe place available to the users of the machine

## INSTALLATION

- This machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise the motor can overheat. All four feet must be in place.

## CONNECTION

- Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The unit must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

## HANDLING

- Always take care when handling the blades, as they are extremely sharp.
- Wear cut-proof gloves when handling the blades.

## USE

- The machine must not be modified in any way from its original configuration.
- Never tamper with, or defeat the purpose of the locking and safety systems.
- Do not put nonfood objects in the bowl.
- Do not leave the machine running unattended.
- The machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.
- Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe repair parts.
- Failure to follow these operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and/or injure users. Special attention should be given to the use of the operation controls and safety features.
- The unit is equipped with a thermal overload circuit-breaker. If the unit overheats due to an overload condition, it will automatically shut off. After cooling a few minutes the thermal overload circuit-breaker may be reset. Press the reset button located on the bottom left front of the unit.
- Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).
- Maximum fill level is  $\frac{2}{3}$  full, less if the product is very dense or sticky.

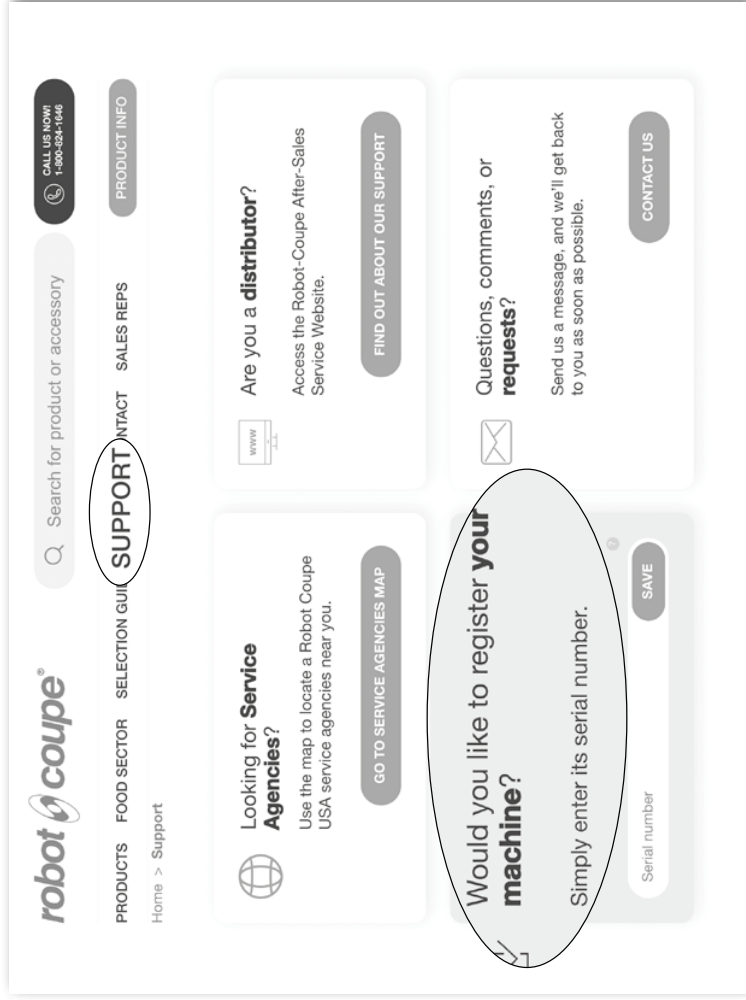
## CLEANING

- 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 base in water.
- For parts made from aluminum, use metal safe detergents intended for aluminum.
- Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.
- Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

## MAINTENANCE

- Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.
- Replace seals every 3 to 6 months. Lubricate with food safe grease.
- 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.
- If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.

@ www.robotcoupeusa.com



## Register your product online

We reserve the right to alter at any time without notice the technical specifications of this appliance.  
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.  
© All rights reserved for all countries by: ROBOT-COUBE S.N.C.

# SUMMARY

## WARRANTY

## IMPORTANT WARNING

## INTRODUCTION TO YOUR NEW

R 502 G • R 502 V.V. G

R 702 • R 702 V.V.

R 752 • R 752 V.V.

## BOWL CUTTER / VEGETABLE PREPARATION

## SWITCHING ON THE MACHINE

- Advices on electrical connections
- Start-up
- Energy saving mode
- Control panel
- Timer

## ASSEMBLY

## OPERATION

## OPTIONS

## CLEANING

- Motor base
- Motor shaft
- Bowl cutter attachment
- Scraper arm
- Blade
- Vegetable preparation attachment

## MAINTENANCE

- Blade
- Scraper arm
- Motor seal
- Blades, combs and grater

## TECHNICAL SPECIFICATIONS

- Weight
- Dimensions
- Working height
- Noise level
- Electrical data

## SAFETY

## DIAGNOSIS

- List of codes displayed

## ERGONOMICS PRINCIPLE

## SERVICE

## ELECTRIC AND WIRING DIAGRAMS

# ROBOT COUPE U.S.A., INC. ONE YEAR LIMITED COMMERCIAL WARRANTY

**YOUR NEW ROBOT-COUPE COMMERCIAL PRODUCT IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.**

**This LIMITED COMMERCIAL WARRANTY is against defects in the material and / or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency (see attached list). The CUSTOMER must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN. All parts or accessories replaced under warranty must be returned to the Service Agency. The warranty for work done or parts replaced under warranty expires at the end of the original warranty period.**

**Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip which list that item.**

**All Robot-Coupe Products are considered commercial use only.**

## **THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:**

- 1 - Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as result of failure to follow installation, assembly, operating, cleaning, user maintenance or storage instructions, including failure to verify and correct rotation of three phase motors.
- 2 - Labor to sharpen and/or parts to replace knife assemblies or blades which have become dull, chipped, or worn due to normal use.
- 3 - Material or labor to renew or repair scratched, stained, chipped, dented, or discolored surfaces, blades, knives, attachments, or accessories.
- 4 - Transportation charges to or from an authorized service agency for repairs of a machine designated as "CARRY IN SERVICE" (Table Top Models).
- 5 - Labor charges to install or test attachments or accessories (i.e. bowls, cutting plates, blades, attachments) which are replaced for any reason.
- 6 - Charges to change Direction-of-Rotation of Three Phase electric motors (INSTALLER IS RESPONSIBLE). All Robot Coupe products must operate counter-clock-wise.
- 7 - SHIPPING DAMAGE IS NOT COVERED BY WARRANTY. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file a damage claim promptly against the carrier, or upon discovery in the case of hidden damage.
- 8 - Any ROBOT-COUPE COMMERCIAL PRODUCT used in an Industrial application.

Commercial equipment use is defined as but not limited to the preparation of food substance within the confines of a restaurant/facility, that is sold and consumed within said restaurant/facility.

Industrial equipment use is defined as but not limited to the manufacturing of food substance in large batch quantities. The processed food is then packaged and sold off site and or to a distributor for resale off site.

**KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION**

All Robot-Coupe equipment should be operated in an ambient room temperature of 60 degrees (F) or higher.

Robot-Coupe U.S.A., Inc., Robot-Coupe S.A., or any of their affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of the use of or the inability to use the machine for any purpose.

**THIS 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, U.S.A., Inc.**

## RECOMMENDATIONS CONCERNING THE INSTALLATION OF VARIABLE-SPEED APPLIANCES AND THE PROTECTION OF PERSONS

These recommendations apply to machines fitted with an AC induction motor and a single phase Variable Frequency Drive (VFD).

### Protecting your appliance

- Like all electronic devices, VFD do include components that are sensitive to electrostatic discharges (ESDs). Before conducting any work on these VFD, technicians must use an anti-static wrist strap to avoid static discharge.
- The machine must be unplugged before any internal connection operations are carried out.
- Repeatedly plugging in the appliance will cause the VFD to overload and fail. After the machine has been unplugged, you must wait for 3 minutes before it is plugged back in again.

### Wiring

- You must connect the machine to a 120VAC 60 Hz single-phase alternating current supply with a grounded receptacle. A higher voltage will cause the VFD to fail.
- Using a grounded receptacle ensures operator safety.

### Circuit interrupters ensuring users safety

- Ground Fault Circuit Interrupters (GFCIs) intended for variable-speed appliances need to be selected with great care in order to ensure operator safety.
- By design, appliances with VFD produce a leakage current on the ground wire, the level of which can lead to unwanted tripping/nuisance trip of the GFCI. This can happen due to:
  - Several variable-speed appliances are connected to the same GFCI. (Cumulating effect).
  - A leakage current that is above the GFCI's actual tripping threshold.

**CAUTION: As there are manufacturing tolerances, the actual tripping threshold of a GFCI may be below the rated threshold. Should a problem arise, refer first to its specs and if necessary measure the actual GFCI's tripping threshold.**

# IMPORTANT WARNING



**WARNING:** In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

## UNPACKING

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

## INSTALLATION

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

## CONNECTION

- Always check that your mains supply corresponds to that indicated on the 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 or discs - they are very sharp.

## ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 8) 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 to unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged in any way or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Department if something appears to be wrong.

## INTRODUCTION TO YOUR NEW

**R 502 G • R 502 V.V. G**

**R 702 • R 702 V.V.**

**R 752 • R 752 V.V.**

## **BOWL CUTTER / VEGETABLE PREPARATION**

The food processor is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

The food processor consists of a bowl cutter and vegetable preparation attachment. In cutter mode, this machine can be used to process meat, vegetables, fine stuffing, mousse, grinding, kneading, ... in less than 5 minutes for even the longest tasks.

In the vegetable preparation version, the device has a wide range of discs for slicing, grating, julienne, dicing and French fries.

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

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

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

We place special emphasis on those actions which cause the machine to stop.

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

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

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

## SWITCHING ON THE MACHINE

### • ADVICE ON ELECTRICAL CONNECTIONS

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



## WARNING

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

### **R 502 - R 702 - R 752 Three phase**

ROBOT-COUCPE appliances are fitted with the following types of motor:

208 - 240 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 lid a arrow marks the blade rotation directions. If the blade turns in a clockwise direction, swap over two wires.

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

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

Swap either:  
the **1** and the **2**  
the **1** and the **3**  
the **2** and the **3**

### **R 502 V.V. - R 702 V.V. - R 752 V.V. Single phase**

The model are equipped with a variable speed motorization comprising an AC Induction Motor, a Variable Speed Drive and according to the supply voltage a Voltage Doubler or not.

By default the machine comes with a power supply cord which plugs into a standard NEMA 5-20P 120 Volt, 60 Hz, 1 phase, 20 Amp grounded power outlet.

#### • **START-UP**

When the machine is connected to the mains, a start-up code beginning with the letter "C" appears briefly.

#### • **ENERGY SAVING MODE**

##### **R 502 - R 702 - R 752**

After the food processor is plugged in, it needs to be switched on by pressing the "On" button I.

If the appliance is not used for 3 hours, it will go into energy saving mode.

The "On" button needs to be pressed again to switch on the power supply.

##### **R 502 - R 502 V.V. - R 702 - R 702 V.V. - R 752 - R 752 V.V.**

When in use: the food processor automatically stops after 9 minutes if no commands are activated.

#### • **CONTROL PANEL**

Red switch = Off switch  
Green switch I = Start speed 1  
Black switch = Pulse control  
**R 502 - R 752:**  
Green switch II = Start speed 2

##### **R 502 V.V. - R 752 V.V.:**

Speed variation for cutter bowl from 300 to 3,500 rpm.  
**For vegetable preparation** from 300 to 1,000 rpm.

## • **TIMER**

### **How the timer works**

The timer has three 7-segment LED displays, two timer adjustment buttons and a buzzer.

#### **a) Countdown**

When the food processor is switched on, the timer usually displays **0.00** and can be set directly. This is called Countdown Mode. The timer increments one second at a time when the motor is operating. Incrementation stops if the motor stops then resumes when the motor starts again. The food processor automatically stops after 9 minutes and the timer stops.

#### **b) Timer**

Before starting, the user can adjust the processing time to anywhere between **0.05** (5 seconds) and **9.00** (9 minutes) by pressing the + and – buttons. When the motor starts, the timer increments one second at a time. This is called Timer Mode. Countdown stops if the motor stops and resumes when the motor starts again. When the countdown gets to **0.00**, the processor stops and a buzzer sounds. The time initially set is then displayed again.

#### **c) Starting the processor with the Pulse button:**

If the food processor is started using the Pulse button, the timer goes into Countdown Mode when the Pulse button is held down and returns to the previous timer display when the Pulse button is released.

#### **d) Vegetable preparation function:**

The timer displays 3 horizontal dashes but is not working.

#### **e) Reset**

If the timer displays anything other than **0.00** when the motor is not operating, the user can reset the display to zero by pressing the + and – buttons at the same time or by pressing the "Off" button on the food processor for 2 seconds.

### **f) Standby Mode**

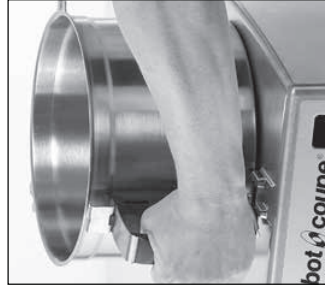
If the food processor is not used for more than 10 minutes (motor not operating), the timer goes into Standby Mode. Standby Mode can be cancelled by pressing any button or the "On" button.

#### **g) Turning off the timer:**

If you do not want to use the timer, you can deactivate it by pressing the "On" and "Off" buttons at the same time for several seconds.

Repeat the operation to reactivate the timer function.

## **ASSEMBLY**



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

Turn the bowl to the right until it locks.



3. Place the lid equipped with the scraper arm on the bowl (see page 14) and turn to the right until locked in place.

The device is now ready for use.

**For models R 502, R 702 and R 752**, speed 2 (1,800 rpm) is reserved for the cutter version. If speed 2 is pressed when using the vegetable preparation version, the food processor will start working on speed 1 at 900 rpm.

**For models R 502 V.V., R 752 V.V. and R 752 V.V.**, the electronic speed variation automatically selects the permitted speed range, which varies between 300 to 3,500 rpm.

## • **VEGETABLE PREPARATION ATTACHMENT**

### **THE LEVER-OPERATED HOPPER AND ITS TOOLS**

This hopper allows you to prepare all types of vegetables:

- **the large feed hopper** is used to prepare bulky vegetables such as cabbage, celery, lettuce, etc.,

- **Cylindrical opening**

- **Ø 2 9/32"** for uniform cutting of long or easily damaged vegetables.

- **Ø 1 17/32"** for cutting up small fruit and vegetables using the Exactitube pusher.



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

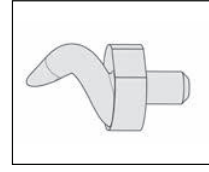
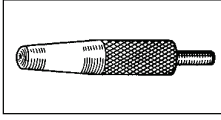
Make sure that it is correctly positioned, by rotating it in the bowl.

## Models R 752 - R 752 V.V.

Two types of tool are designed for the lever-type hopper:

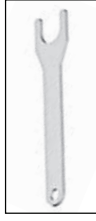
### 1) the loading cone

Always remember to fit an ejection tool if the removable divider is not being used.



2) The hollowing cutter used only to prepare cabbage. This tool can be used to shred or grate a whole cabbage without having to cut it beforehand.

A special tool has also been designed to remove the hollowing cutter.



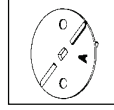
The vegetable slicer attachment comprises of two removable parts: the vegetable cutter bowl and lid.



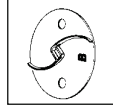
1. With the motor base unit facing your, fit the vegetable cutter bowl onto the motor base unit so that the bowl juts out slightly on the left, with the injection chute on your right. Turn the bowl to the right, until it locks.

(In order to dismount this vegetable preparation bowl, we only need to push on the stainless steel button).

2. Fit the plastic sling plate onto the motor shaft and check that it is correctly positioned at the bottom of the bowl.



**SIDE A** facing upwards (low ejection rib) for any vegetables or citrus fruit which require careful handling (tomatoes, mushrooms...).



**SIDE B** facing upwards (high ejection rib) for all other types of fruit or vegetables.

### Two ejection tools:

Models R 502, 702 and R 752 (variable speed models included) are delivered with 2 ejection tools, i.e. a black ejection disc and a special white ejector for cabbage. The second ejector is designed for more efficient ejection when cutting up cabbage.

For all other vegetables, use the black ejection disc.

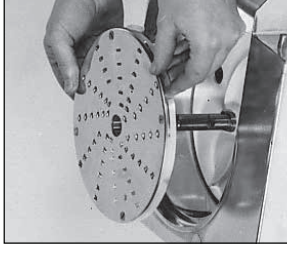


Cabbage ejector



Ejection disc

3. Position your chosen disc:



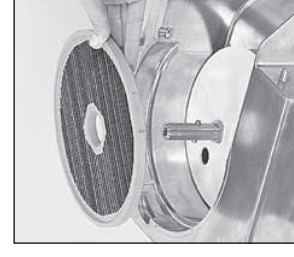
a) **If you have opted for a slicing, grating or julienne disc:** position the disc on the motor shaft. To ensure that it is correctly positioned, turn it in a clockwise direction.

b) **You have chosen a dicing unit:** i.e. a grid and a special slicing disc for diced vegetables (straight-edged).

Slicing discs and dicing grids can be mounted in the following combinations:

DICING GRID	5x5 mm	8x8 mm	10x10 mm	12x12 mm	14x14 mm	20x20 mm	25x25 mm
SLICER	5 mm	8 mm	10 mm	12 mm	14 mm	20 mm	25 mm
	•	•	•	•	•	•	•

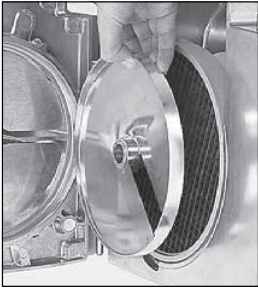
The combinations in the shaded areas can be supplied on request.



Place the dicing grid in the bowl of the vegetable processor.

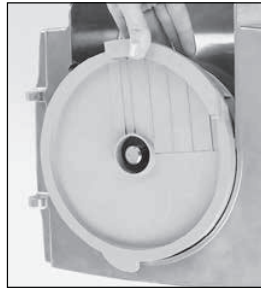
Make sure that the spur on the grid is fully engaged in the locking slot of the motor base.

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



**c) If you want to use the French fries potatoes cutting equipment:**

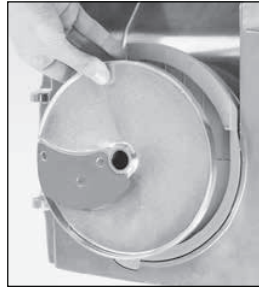
**This equipment comprises a French fries grid and a special French fries slicing disc.**



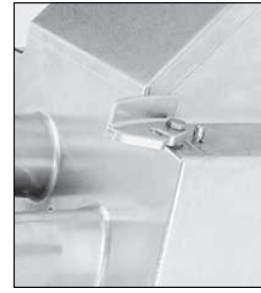
Position the French fries grid in the vegetable preparation bowl.

Check that it is correctly positioned with the French fries plate positioned at the outlet.

Next fit the appropriate slicing disc and rotate in a clockwise direction to check that it is correctly positioned.



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



**5.** Slip the hinge pin into the locations provided at the back of the motor unit.

Next fit the lid securely onto the motor base using the fastening hook. The device is now ready to use.

**For models R 502, R 702 and R 752** in the vegetable preparation version, only the first speed (900 rpm) is permitted. Speed 2 (1,800 rpm) is reserved for the cutter version. If speed 2 is pressed when using the vegetable preparation version, the food processor will start working on speed 1 at 900 rpm.

**For models R 502 V.V., R 702 V.V. and R 752 V.V.,** the speed variation selects automatically the permitted speed range, which varies between 300 and 1,000 rpm.

#### TO CHANGE THE DISC:



**1.** With the motor unit facing you, use your right hand to undo the aluminum fastening hook which holds the vegetable preparation head on the motor unit.

Lift the vegetable preparation head, tilting it back to release the bowl.

**2.** Remove the disc by lifting it from underneath using the hub and if necessary, turn in an anti-clockwise direction to release.

In the case of dicing or French fries cutting equipment, you should pull out the grid and disc assembly in one go. The discharge plate can then be removed by means of the two holes.



**3.** When fitting dicing equipment, we recommend that you clean the inside of the bowl with a damp cloth or sponge, particularly the part onto which the grid is to be fitted.

#### Always use a clean grid.

**4.** Fit the discharge plate, disc or dicing equipment as indicated in “assembly procedures“ in points **1.** and **2.**

**5.** Close the lid of the vegetable preparation machine and lock onto the motor unit using the fastening hook.

## OPERATION

### GENERAL OPERATION INSTRUCTIONS:

The blades are sharp. **KEEP FINGERS AND HANDS AWAY FROM BLADES.** Always allow the blades and cutting plates to come to a complete stop before opening the bowl lid or the continuous feed lid.

**THE UNIT SHOULD BE OFF EXCEPT WHEN PROCESSING IS UNDERWAY.**

**DO NOT** allow the machine to run unattended.

Be sure your machine is properly assembled before using.

Wash the attachments and all their components: (Blade Assembly, Lid, Feed Lead, Plate, Grid, etc...) after every use. Do not store food in the attachment.

**NOTE: 1-** Among other protections, the machine is equipped with two manual reset overload circuit-breakers. If the machine is overloaded or run too long under heavy load conditions then the circuit-breakers will trip. If this occurs, first remove the attachment and reduce the amount of food being processed. The reset buttons are located on the bottom right rear corner of the motor base. Press the button in to reset the overload circuit-breakers.

It is that the machine be operated no longer than 9 minutes of continuous run time and should be operated on a 50% duty cycle. This is easily accomplished since the preparation time (cleaning, coring, peeling, and loading) takes longer than the processing time. This will increase the life of your machine.

**2-** The machine will automatically stop after 9 minutes if no action is performed (examples: speed change or lid opening).

**3-** The auxiliary fan will stop 2 minutes after the machine is switched off.

#### • BOWL ATTACHMENT:

##### General:

When used with the cutter bowl attachment, the unit speed is can selected between 850 and 1,725 rpm.

Your Robot-Coupe food processor will enable you to perform all your cutting tasks in a minimum time; we recommend therefore that you keep a close eye on the mixture in order to obtain the desired results.

With the attachment and blade secured in place (per previous instructions), you are now ready to add product to the attachment. Learn to operate the machine using a start-stop or pulse motion so the consistency of the product can be controlled. Remember, it is important to start with uniform pieces for uniform results.

Do not fill the bowl with any solid food over  $\frac{3}{4}$  full nor with any liquid food above the tube in center of the bowl.

Prepare your products by cutting them into equally sized portions (2 inches) and your end product will be more consistent. In all cases when processing frozen products the size of the product should not exceed 1 inch.

To get the best results it is very important not to put too much foodstuff in the bowl (see table on the next page) and to set the speed to the value that suits the nature and the consistency of the food being processed. There are two ways to run your machine: Chopping by using a quick Start/Stop action ("Pulse") or running continuously for a fine chop or puree.

A "Pulse" consists of starting the motor by pressing the Pulse button (black) for 2 to 3 seconds, then releasing the button for 3 additional seconds. This mode of use allows an easy control of the achieved consistency and do not overload the machine uselessly.

#### BOWL ATTACHMENT GENERAL USES:

**CAUTION: bowl filled to proper level food will form a vortex to rotate food material around the bowl. If the vortex is not formed, food in bottom of the bowl will process but food above the blade will not process.**

**1. TO CHOP:** To achieve a chopped consistency for vegetables, meats, cheese, etc... fill the bowl not more than  $\frac{2}{3}$  to  $\frac{3}{4}$  full with portions no larger than 1 to 2 inch square ( $\frac{1}{4}$  full for meats, cheeses and very dense products). Select the high speed. Operate the machine with Pulses until the desired consistency is reached. If the motor stalls, reduce the amount of product in the bowl.

**2. TO PUREE OR FINE CHOP:** For a fine puree, emulsification, or fine chop, fill the bowl not more than  $\frac{2}{3}$  to  $\frac{3}{4}$  full with portions no larger than 1 to 2 inches square. With high speed set, turn the machine on and allow to run a short time until the product is finely chopped, stay in high gear to finish. Some purees may require the addition of a liquid to obtain the correct consistency.

**3. TO CHOP HARD CHEESE:** Place uniform portions no larger than 1 to 2 inches square of chilled cheese into the bowl and operate the machine with Pulses.

For powdered cheese do the same until the cheese is about pea size, then allow the motor to run continuously until you have a fine powder.

**4. TO CHOP ONIONS, CELERY, CABBAGE, ETC.:** Quarter onions and cut other vegetables into 2 to 3 inches portions. Place the product into the bowl, maximum up to  $\frac{3}{4}$  full and pulse the unit until you reach the desired consistency.

**CAUTION: If you turn the unit on and let it run too long the bottom blade will puree the ingredients and the top blade will be of little value leaving an uneven consistency.**

**5. TO PUREE OR MIX:** To puree, make sauces, or to mix and blend, place the ingredients into the bowl, turn the unit on, and allow to run continuously.

**6. TO MAKE MAYONNAISE:** Add the following to the bowl: 6 eggs, 3 tsp. of salt, 3 tsp. of sugar,  $\frac{2}{3}$  tsp. of dry mustard, a pinch of white pepper, and a pinch of red pepper. Turn the unit on at Low speed. Begin adding 2 qt. of oil pouring very slowly through the Lid hole allowing the stream of oil to fall on the top of the cutter blade. When you have added  $\frac{1}{2}$  of the oil, pour in 4 oz. of vinegar and the balance of the oil. After all of the oil has been added let the machine run for 20 seconds longer. The mayonnaise is now homogenized. Quantities may be adjusted proportionally to the bowl size.

**7. TO MAKE BREAD CRUMBS:** Place torn fresh or dried bread in the bowl. Select the high speed and operate the machine with Pulses. Continue this process until you reach the desired consistency or allow the unit to run continuously for finely powered bread crumbs used in stuffing mix.

**A FEW EXAMPLES OF MAXIMUM QUANTITIES:**

USES	R 502 R 502 V.V. Max Processing quantity (lbs)	R 702 R 702 V.V. R 752 R 752 V.V. Max Processing quantity (lbs)	R 502 R 702 R 752 suggested speed (rpm)	R 502 V.V. R 702 V.V. R 752 V.V. suggested speed (rpm)	Recommended Max processing time (min)
	<b>CHOP</b>				
• MEAT					
Raw meats in general	3	4	Speed 2	1200/1500	3
Cooked meats in general	3	4	Speed 2	1200/1500	3
• FISH					
Brandade	3.5	4.5	Speed 2	3000	5
• VEGETABLES					
Soup / purées	4	5	Speed 2	2500/3000	4
<b>GRIND</b>					
Breadcrumbs	1	1.5	Speed 1	900/1500	4
<b>MIX</b>					
			Speed 1	300/600	

**• CONTINUOUS FEED ATTACHMENT:**

**General:**

The Continuous Feed Attachment will perform the functions of slicing, shredding, dicing, and julienne. Because of the speed of operation, vegetable preparation, entry port loading and availability of a receptacle or "catch pan", should be determined before the machine is turned on.

Vegetable preparation will be required to assure that the produce will fit a port opening. Additionally, one may or may not choose to core or peel some products. Port selection should be made depending upon the product to be processed. As an example

good consistency of small round produce (carrots, cucumbers, etc.) necessitates use of the small entry port to allow operator control. Use of the larger port for this type of produce may result in undesired finished product, e.g. slicing with the grain. In general, more control of the processing operation can be obtained by filling the selected entry port and placing the pusher in position before turning the machine on.

Adherence to certain operational techniques will also enhance the processing operation. For instance, a constant pressure with the pusher upon the produce will yield a consistent output. Application of more pressure will increase the thickness of the product e.g. thicker slice, while reduction in pressure will result in a "finer" product. If no pressure is applied at all and the produce is permitted to bounce around, an inconsistent product will result.

**Speed:** When used with the continuous feed attachment, the unit speed is 850 revolutions per minute (rpm), whatever the position of the speed selector.

**THE UNIT SHOULD BE IN THE OFF POSITION EXCEPT WHEN PROCESSING INGREDIENTS.**

**NEVER attempt to run frozen products through the Continuous Feed Attachment.**

**DO NOT remove the Continuous Feed Lead when the motor is running. Wait until the motor has come to a full stop.**

**DO NOT put anything other than food products inside the entry ports.**

**DO NOT remove the attachments from the base when the motor is running.**

**DO NOT put your hands, utensils, or anything other than food product into the feed openings or the exit port.**

**DO NOT immerse the motor base in water.**

**DO NOT allow the machine to run unattended.**

**DO NOT operate the machine unless all parts including the feet are properly attached.**

**DO NOT use excessive force with the pushers.**

**DO NOT leave the machine ON when not processing food.**

**DO NOT lift the machine by anything other than the motor base.**

**CONTINUOUS FEED ATTACHMENT GENERAL USES:**

**Slicing Operation:** The vegetables must be prepared so that they will fit into the proper entry port. Produce such as carrots, cucumbers, etc. should be "squared" at both ends. This will provide a consistent slice throughout the whole product. With cabbage, lettuce or any product that has an undesirable core, the core should be removed first. Medium size heads of lettuce or cabbage may be halved to fit in the large entry port.

It is also suggested that the rounded half be "squared" to permit a consistent cut. The "rounded" portion can be dropped into the port at the end with no pressure applied, it will normally come forth "finely" sliced as the rest. Larger heads of cabbage or lettuce may be more effectively processed if they are halved and then cut into thirds. When the preparation has been accomplished, fill the selected entry port, place the pusher in position and turn the machine on and observe the results.

**Grating Operation:** Again, vegetable preparation should be done to allow insertion of the produce into the entry port. Consideration should be given to which port is desired. As an example, placement of carrots horizontally in the large port will result in a long grated product, while vertical insertion in the smaller port will result in a short grated product. It is recommended that "cold" cheese be used when grated cheese is desired, otherwise a gumminess may result. A fine coating of cornstarch applied to the cheese before grating will aid in keeping the

finished product separate. The cornstarch will not be visible and is tasteless. Grating cheese is one of the most trying operations and because of the nature of the product may cause overheating of the motor if not grated in the recommended manner. It is recommended that a slight pulsating pressure be applied with the pusher while grating, alternating slight pressure then no pressure and continuing in this manner until the block of cheese is completely grated. Typically, twenty (20) pounds of cheese can be grated in approximately five minutes. It is recommended that the cheese be prepared to fit the opening in increments to permit a rest between grating operations. After thirty (30) continuous minutes of cheese grating allow your machine to cool.

**Dicing Operation:** The dicing operation requires that product be sliced both horizontally and vertically. The smaller the dice required, the more difficult the cut is to achieve. Soft or juicy produce will tend to mush if the dice is too small or the produce is too soft. Cheese and meat represent the opposite extreme. Because of the consistency of cheese and meat, it is recommended that this product not be diced. Damage could occur to the blades and/or the motor and will not be covered under warranty.

During the dicing operation, attention should be given to the finished product. A visible change in the product will occur when the dicing grid requires cleaning. The use of the specific Robot-Coupe Dice Cleaning Kit is highly recommended. Failing that a stiff bristle brush is also quite effective in forcing product through the grid from underneath.

**Julienne Operation:** Insertion of the product to be cut must be horizontal if a long "stick" is to be achieved, e.g. julienne zucchini for sauté. Vertical insertion will result in finely chopped products, e.g. celery. A finely chopped onion product may also be obtained with this operation by quartering the food and letting it gravity feed.

**NEVER attempt to julienne meats or cheeses.**

## OPTIONS



For all models, serrated and fine-serrated blades are available as optional extras.



For the R 702, R 702 V.V., R 752 and R 752 V.V. models, optional all stainless steel twin-blade assemblies are available. Smooth, serrated and fine serrated blades are also available as optional extras.

The **serrated blades** are recommended for grinding and kneading tasks.

The **fine-serrated blades** are used for chopping herbs and spices.

## CLEANING



### WARNING

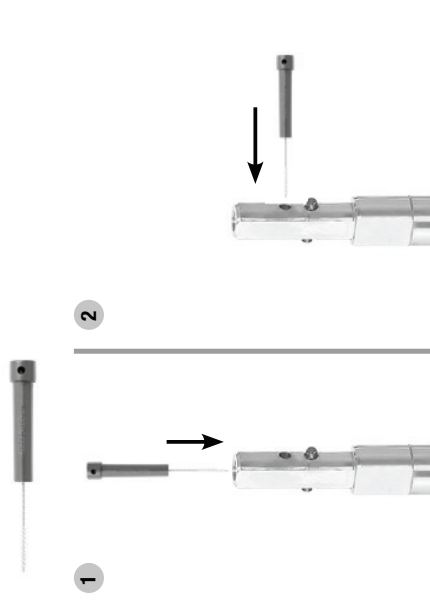
As a precaution, always unplug your appliance before cleaning it (hazard of electrocution) and handle the blades with care (hazard of injury).

### • MOTOR BASE

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

### • MOTOR SHAFT

R 752 - R 752 V.V.



### • BOWL CUTTER ATTACHMENT

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

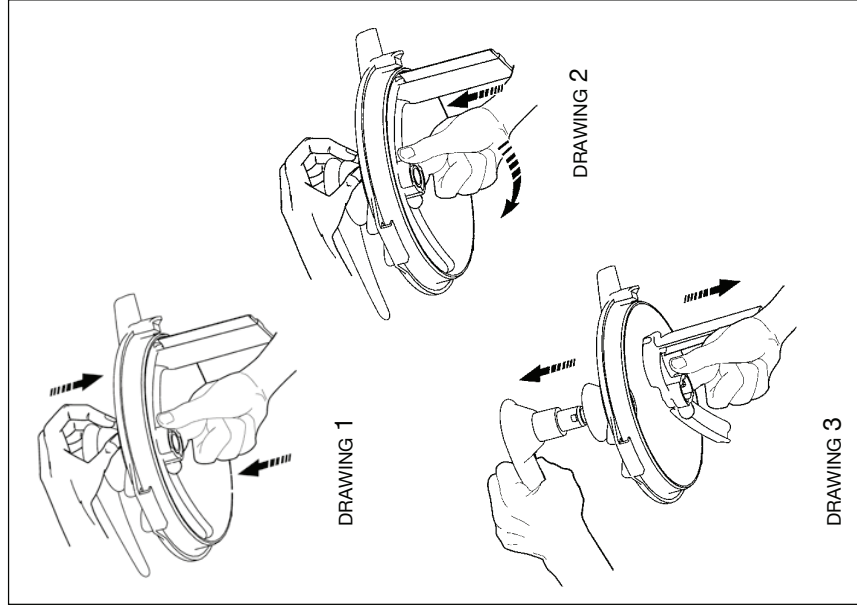
If the food has a solid consistency, remove the blade and empty the bowl.

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

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

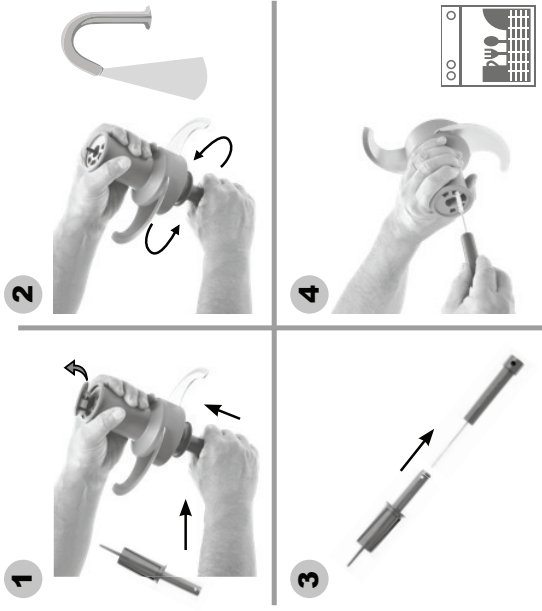
**• SCRAPER ARM**

To clean the scraper arm, dismantle it as follows:  
 Hold the scraper arm in one hand and the hub in the other hand (drawing 1).  
 Press the two pieces one on the other, and turn the handle of 45° anticlockwise (drawing 2).  
 Then it is possible to pull out the two pieces (the scraper arm and the handle) from the lid and clean them (drawing 3).



**• BLADE**

**R 502 - R 502 V.V.**



Ensure power supply to machine is disconnected.  
**1** - Place blade dismantling tool over shaft onto motor base.  
**2** - Place blade on shaft.  
**3** - Place dismantling tool in hole over blade nut and turn anti-clockwise to unscrew. To remount, carry out operation in reverse. In both cases, blade is supported by small knob on blade dismantling tool.

When re-assembling do not over tighten.

- A** - Upper blade.
- B** - Lower blade.
- C** - Depending on space required between blades during reassembly, assemble spacers **C** as follows:

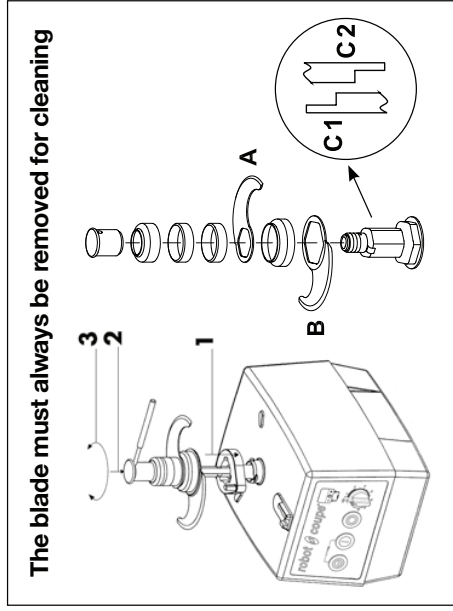
**C1** if spacer is placed above blade

**C2** if spacer is placed below blade.

**R 702 - R 702 V.V. - R 752 - R 752 V.V.**

The optional stainless-steel twin blade assembly for R 702 - R 702 V.V. - R 752 - R 752 V.V. is easy to dismantle and to clean.

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



**• VEGETABLE PREPARATION ATTACHMENT**

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

Diswashers are best avoided especially for the lid. Instead we recommend that you clean the machine by hand, using washing-up liquid.

If you do use a dishwasher, we suggest that you use a detergent specially for aluminum.



## 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

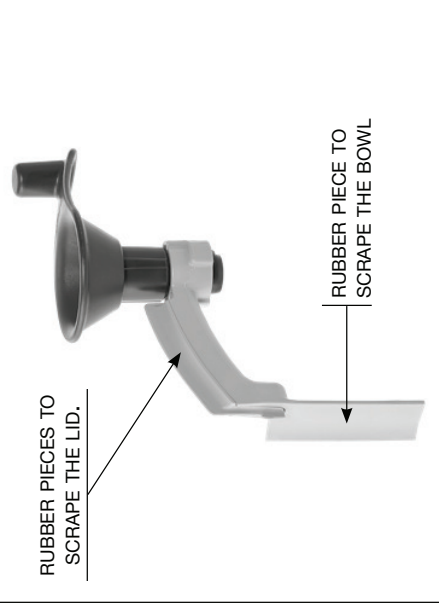
### • BLADE

Only the smooth blades can be sharpened. It is strongly recommended, after each use, to give the blades a quick sharpen with a sharpening steel, especially after cutting parsley.

They should then be sharpened properly once a month with the very fine whetstone that comes with the processor.

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.

### • SCRAPER ARM



The scraper arm is equipped with rubber pieces which are wearing parts. They should be replaced occasionally to always ensure an optimum efficiency of the scraper arm. The rubber pieces are very easy to remove and remount.

### • MOTOR SEAL

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 seal must be replaced once a year and once every 6 months in the case of intensive use.

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.

### • BLADES, COMBS AND GRATERS

That blades on the slicing discs, the combs on the julienne discs and the graters are all wearing parts, which have to be changed every so often to ensure high quality cutting.

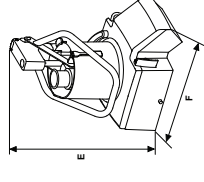
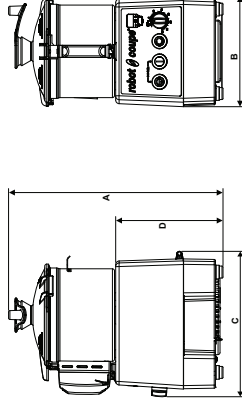


## WARNING

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

## • DIMENSIONS (in inches)

	A	B	C	D	E	F
R 502 G - R 502 V.V. G	21 1/4	10 15/16	14 3/8	10 3/8	15 19/16	14 7/8
R 702 - R 702 V.V.	22 7/16	10 15/16	14 3/8	10 3/8	15 19/16	14 7/8
R 752 - R 752 V.V.	22 7/16	10 15/16	14 3/8	10 3/8	17 7/16	14 7/8



## • 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 47 and 51 inches.

## • NOISE LEVEL

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

## • ELECTRICAL DATA

The electrical installation must be configured at minimum in accordance with the nominal currents below. The protection devices must be compatible with motor starting, in order to supply the peak current required to start induction motors.

## TECHNICAL SPECIFICATIONS

### • WEIGHT (Lbs)

	Net	Gross
R 502 G (without disc)	64	73
R 502 V.V. G (without disc)	66	77
R 702 (without disc)	70.5	79.5
R 702 V.V. (without disc)	73	81.5
R 752 (without disc)	70,5	81.5
R 752 V.V. (without disc)	73	84

Single-phase machines

**R 502 V.V. g - R 702 V.V. - R 752 V.V.**

Motor	Vegetable preparation speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
120 V/60 Hz	300 to 1,000	300 to 3,500	5.8

Three-phase machines **R 502 g / R 702**

Motor	Vegetable preparation speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
208-240 V/60 Hz	900	1,800	3.8
			3.6

Three-phase machine **R 752**

Motor	Vegetable preparation speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
208-240 V/60 Hz	900	1,800	6.5
			8.5

**SAFETY**



**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.**

These models are equipped with a safety system and motor brake. They cannot be turned on if the bowl and lid are not locked into place on the motor base.

To stop the motor, always use the red "Stop" button. In addition, due to the food's potential inertia depending on its nature, quantity and viscosity, combined with the associated risk of spattering, never open the lid before the motor has come to a complete stop and the preparation has stopped moving.

This will ensure the lid's seal remains watertight, thus eliminating any risk of liquid preparations spattering. Risk of burns from hot preparations.

To resume operating your machine, simply re-lock the lid into place and press the "Start" (green) or "Pulse" (black) button.

These models are equipped with a **thermal failsafe** that automatically stops the motor if it is overloaded. In this case, wait for the machine to cool down before turning it on again.



**WARNING**

**The blades are sharp and must be handled with care.**

**DIAGNOSIS**

**• LIST OF CODES DISPLAYED**

When the machine is connected to the mains, a start-up code beginning with the letter "C" appears briefly.

**R 502 - R 502 V.V.**

**R 702 - R 702 V.V.**

**R 752 - R 752 V.V.**

Message	Description	Solution
H01	Timer malfunction	Contact After-Sales.
H02		
H03		

**- R 502 V.V. g - R 702 V.V. - R 752 V.V. (single-phase variable speed appliances)**

Message	Description	Solution
E01	Motor overload	Press Stop button . Start the machine again, reducing the load if necessary. If the problem persists, contact After-Sales
E02	Overvoltage	Restart the machine. If the problem persists, contact After-Sales
E03	Undervoltage	Restart the machine. If the problem persists, contact After-Sales
E08	Thermal failsafe triggered on AC drive	Let the machine cool down. Check that the vents under the motor base are not obstructed. If necessary, reduce the operating load.
E09	Safety systems	Press Stop button . If the problem persists, contact After-Sales
E12	Thermal failsafe triggered on motor	Check the stop button is not stuck or let the machine cool down for 20 minutes.
E13	During stopping of machine	A start attempt was made while the machine was stopping. Wait until the motor has stopped completely before starting again
E14	Checking of safety systems	The safety switches are not closed properly. Check that the protectors (lid, pushers, lid lock, etc.) are in the correct position.
<b>Other Message or Persistent Message</b>		<b>Contact After-Sales.</b>

**- R 502 G - R 702 - R 752 (three-phase appliances)**

Message	Description	Solution
E06	Thermal failsafe	The temperature inside the motor base is too high. Turn off the machine and let it cool. Check that the vents under the base are not obstructed.
E08	Position of control buttons	The control buttons are not in the right position. Check that none of them are stuck.
E09	Thermal failsafe triggered on motor	Turn off the machine and let it cool. Check that the vents under the base are not obstructed. If necessary, reduce the operating load.
E10	Position of stop button	The contact for the stop button is not closed. Release the button. Check that it is not stuck.
E11	Checking of safety systems	Remove the parts indicated and put them back in place to reset the safety systems.
E12	Checking of bowl safety system	Remove the bowl and put it back in place to reset the safety system.
E13	Checking of pusher safety system on veg cutter	Open and close the lever on the large feed head to make sure it is properly positioned. Remove the pushers from the feed heads and put them back in place to reset the safety systems.
E14	Checking of lid safety system on veg cutter	Open then close the veg cutter lid lock to reset the safety system.
E16	Machine needs to be reset	Disconnect the machine then turn the power on again to reset. If the problem persists, have the timer checked by After-Sales.

E26	Reversed phases	When this code is displayed, two phases must be reversed so that the motor turns in the right direction. It must be anti-clockwise seen from above. This operation must be carried out by a qualified electrician. If there is a problem with this procedure, contact an approved Robot-Coupe technical service.
	<b>Other Message or Persistent Message</b>	<b>Contact After-Sales.</b>

**SERVICE**

See warranty first then;

Should your unit require service, check with your distributor to see where local service is available. If not or if you wish your unit to be serviced at the factory, call for return instructions and ship the unit prepaid to our factory address.

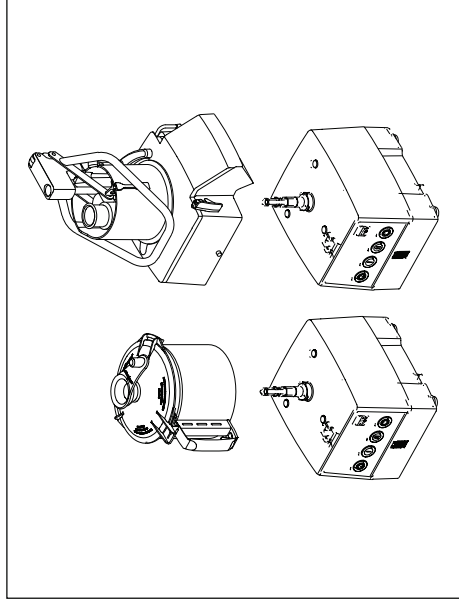
PH: 1-800-824-1646  
 Robot-Coupe USA, Inc  
 Service Department Repair  
 264 South Perkins Street  
 Ridgeland, MS 39157


For service in Canada contact the Robot-Coupe USA factory for repair instructions.

**ERGONOMICS PRINCIPLE**

The food processor is composed of a motor base and 2 accessories:

- The cutter bowl
  - The vegetable preparation attachment
- To limit the load when cleaning or storing your device, remember to remove the accessories.



**robot**  **coupe**<sup>®</sup>

**ELECTRICAL AND WIRING  
DIAGRAMS**

# BLIXER 5 G - BLIXER 7 - R 5 G - R 7 - R 502 G - R 702 - R 752 208-240V/60Hz - 3~

English	Espagnol	Français
AF Auxiliary Fan	Ventilador Auxiliar	Ventilateur Auxiliaire
BPA OFF Switch	Botón Pulsador de PARADA	Bouton Poussoir ARRET
BV1 LOW Speed Switch	Botón Pulsador d'ARRANQUE - BAJO	Bouton Poussoir MARCHÉ Vitesse 1
BV2 HIGH Speed Switch	Botón Pulsador d'ARRANQUE - ALTO	Bouton Poussoir MARCHÉ Vitesse 2
BPP PULSE Switch	Botón Pulsador IMPULSION	Bouton Poussoir PULSE
DT Circuit-Breaker 10 A	Disyuntor 10 A	Coupe-Circuit 10 A
ISCL Veg' Prep Pusher Safety Switch	Interruptor de Seguridad Corta-Legumbre	Interrupteur de Sécurité Poussoir Coupe-Légumes
ISCO Veg' Prep Feed Lead Safety Switch	Interruptor de Seguridad de la Tapa Corta-Legumbre	Interrupteur de Sécurité Couvercle Coupe-Légumes
ISCU Cutter Lid Safety Switch	Interruptor de Seguridad de la Tapa del Cortador	Interrupteur de Sécurité Couvercle Cutter
MI Timer ref 49448	Temporizador ref 49448	Minuterie ref 49448
MO Motor	Motor	Moteur
P Control Board ref 49484/114600	Tarjeta de Mando ref 49484/114600	Carte de Commande ref 49484/114600
PTO Motor Thermal Protector	Protector Térmico del Motor	Protecteur Thermique Moteur

**From / Desde / A partir de**  
 Blixer 5 G ---- : 859 XXXXX 13 0 01  
 Blixer 7 ---- : 860 XXXXX 13 0 01  
 R 5 G ---- : 857 XXXXX 13 0 01  
 R 7 ---- : 858 XXXXX 13 0 01  
 R 502 G ---- : 855 XXXXX 13 0 01  
 R 702 ---- : 875 XXXXX 13 0 01  
 R 752 ---- : 856 XXXXX 13 0 01

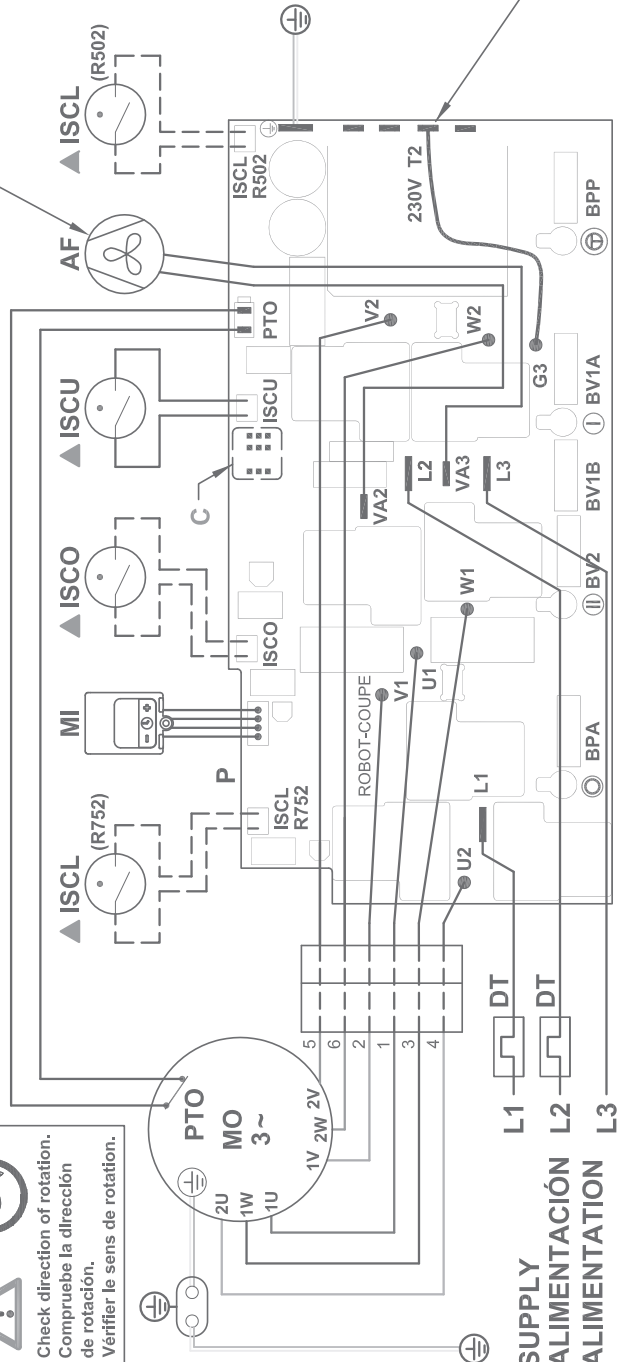
**Safety switches and configuration**  
**Interruptores de seguridad y configuración**  
**Interrupteurs de sécurité et configuration**

C	Machine Máquina	ISCL	ISCO	ISCU
C1	R 502 G R 752	✓	✓	✓
C3	R 5 G R 7	*	*	*
C5	BLIXER 5 G BLIXER 7	*	*	*

\* Not used / No utilizado / Non utilisé

Not used for / No utilizado para / Non utilisé pour  
 BLIXER 5 G, BLIXER 7, R 5 G ET R 7

  
 Check direction of rotation.  
 Compruebe la dirección de rotación.  
 Vérifier le sens de rotation.



**SUPPLY**  
**ALIMENTACIÓN**  
**ALIMENTATION**

  
 Check that the wire which allows the adaptation to the supply voltage is on the right terminal.  
 Compruebe que el cable adaptador para su tensión de la red está colocado correctamente.  
 Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné.

**Configuration - Configuración**

Use the correct configuration jumper for the machine.  
 Utilice el puente de configuración para la máquina.  
 Utilisez le cavalier de configuration adapté à la machine.

C	Combinés	C1	C3	C5
		ON OFF		ON OFF
				ON OFF

Terminal Conexión Connexion	Supply voltage Tensión de alimentación Tension d'alimentation
T2	208 - 240 V
T1	230 (T2)

robot@coupe®

N° 404031

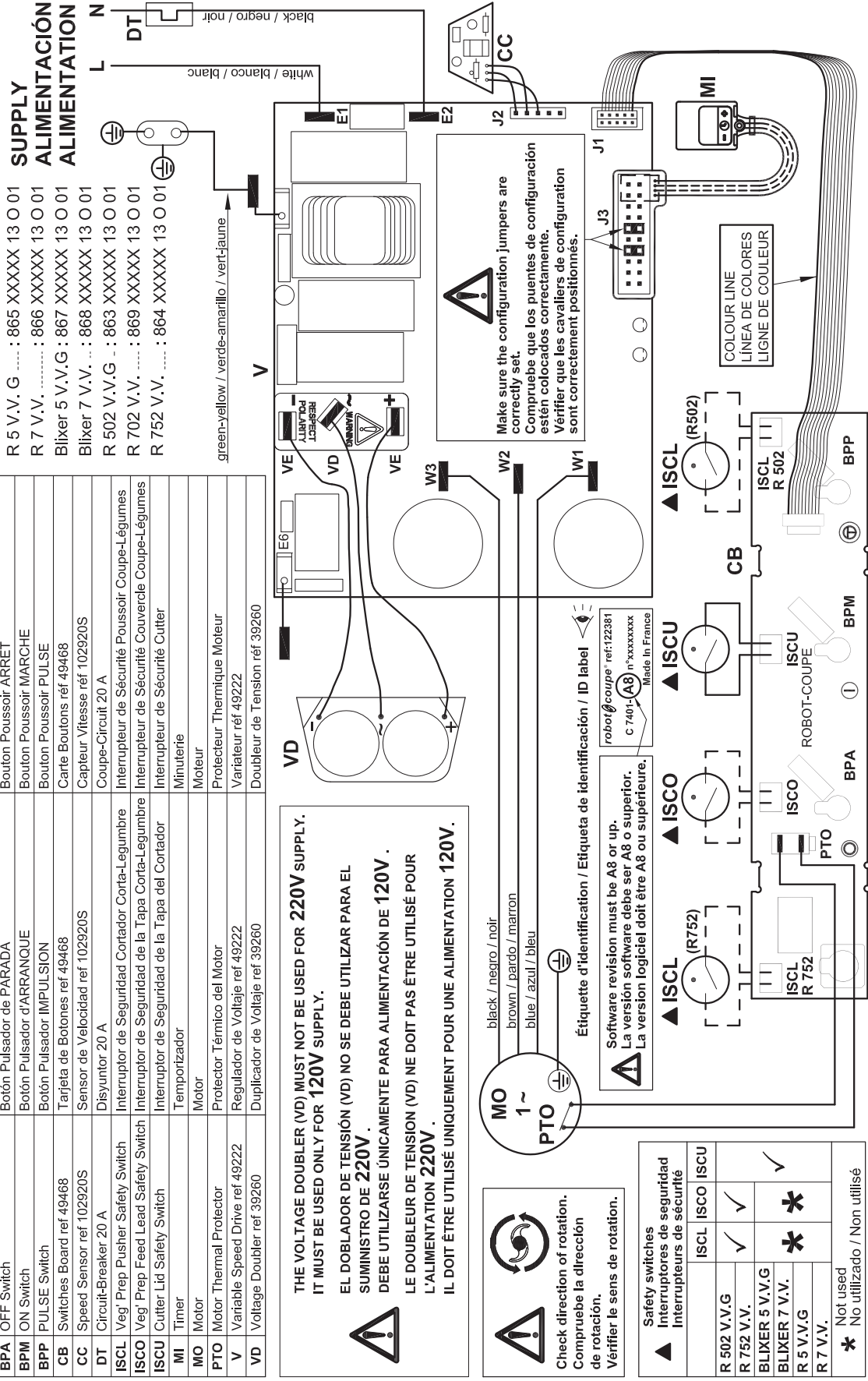
C : 04/21

# R 5 V.V.G - R 7 V.V. - Blixer® 5 V.V.G - Blixer® 7 V.V. - R 502 V.V.G - R 702 V.V. - R 752 V.V. 120V/60Hz 1~ and 220V/60Hz 1~

English	Español	Français
BPA OFF Switch	Botón Pulsador de PARADA	Bouton Poussoir ARRÊT
BPM ON Switch	Botón Pulsador d'ARRANQUE	Bouton Poussoir MARCHÉ
BPP PULSE Switch	Botón Pulsador IMPULSION	Bouton Poussoir PULSE
CB Switches Board ref 49468	Tarjeta de Botones ref 49468	Carte Boutons ref 49468
CC Speed Sensor ref 102920S	Sensor de Velocidad ref. 102920S	Captur. Vitesse réf 102920S
DT Circuit-Breaker 20 A	Disyuntor 20 A	Coupe-Circuit 20 A
ISCL Veg' Prep Pusher Safety Switch	Interruptor de Seguridad Corta-Legumbre	Interrupteur de Sécurité Coupe-Légumes
ISCO Veg' Prep Feed Lead Safety Switch	Interruptor de Seguridad de la Tapa Corta-Legumbre	Interrupteur de Sécurité Couvercle Coupe-Légumes
ISCU Cutter Lid Safety Switch	Interruptor de Seguridad de la Tapa del Contador	Interrupteur de Sécurité Cutter
MI Timer	Temporizador	Minuterie
MO Motor	Motor	Moteur
PTO Motor Thermal Protector	Protector Térmico del Motor	Protecteur Thermique Moteur
V Variable Speed Drive ref 49222	Regulador de Voltaje ref 49222	Variateur réf 49222
VD Voltage Doubler ref 39260	Duplicador de Voltaje ref 39260	Doubleur de Tension réf 39260

## From / Desde / A partir de

- SUPPLY ALIMENTACIÓN**
- R 5 V.V. G ..... : 865 XXXXX 13 0 01
  - R 7 V.V. .... : 866 XXXXX 13 0 01
  - Blixer 5 V.V.G : 867 XXXXX 13 0 01
  - Blixer 7 V.V. ... : 868 XXXXX 13 0 01
  - R 502 V.V.G - : 863 XXXXX 13 0 01
  - R 702 V.V. .... : 869 XXXXX 13 0 01
  - R 752 V.V. .... : 864 XXXXX 13 0 01



**THE VOLTAGE DOUBLER (VD) MUST NOT BE USED FOR 220V SUPPLY. IT MUST BE USED ONLY FOR 120V SUPPLY.**

**EL DOBLADOR DE TENSION (VD) NO SE DEBE UTILIZAR PARA EL SUMINISTRO DE 220V . DEBE UTILIZARSE ÚNICAMENTE PARA ALIMENTACIÓN DE 120V .**

**LE DOUBLEUR DE TENSION (VD) NE DOIT PAS ÊTRE UTILISÉ POUR L'ALIMENTATION 220V . IL DOIT ÊTRE UTILISÉ UNIQUEMENT POUR UNE ALIMENTATION 120V .**

**Check direction of rotation. Compruebe la dirección de rotación. Vérifier le sens de rotation.**

Safety switches Interruptores de seguridad Interrupteurs de sécurité	ISCL	ISCO	ISCU
R 502 V.V.G	✓	✓	✓
R 752 V.V.	✓	✓	✓
BLIXER 5 V.V.G	*	*	*
BLIXER 7 V.V.	*	*	*
R 5 V.V.G	*	*	*
R 7 V.V.	*	*	*

\* Not used / No utilizado / Non utilisé

robot@coupe®

N° 404033 (a)

Maj : 06/23



# robot coupe®

**Robot Coupe U.S.A., Inc.,**

Phone: 800/824-1646 - 601/898-8411

264 South Perkins St., Ridgeland, MS 39157

e-mail: [info@robotcoupeusa.com](mailto:info@robotcoupeusa.com)

website: [www.robot-coupe.com](http://www.robot-coupe.com)



37002314404190

Ref.: 404 190 - 31/08/2023 - USA