robot coupe®





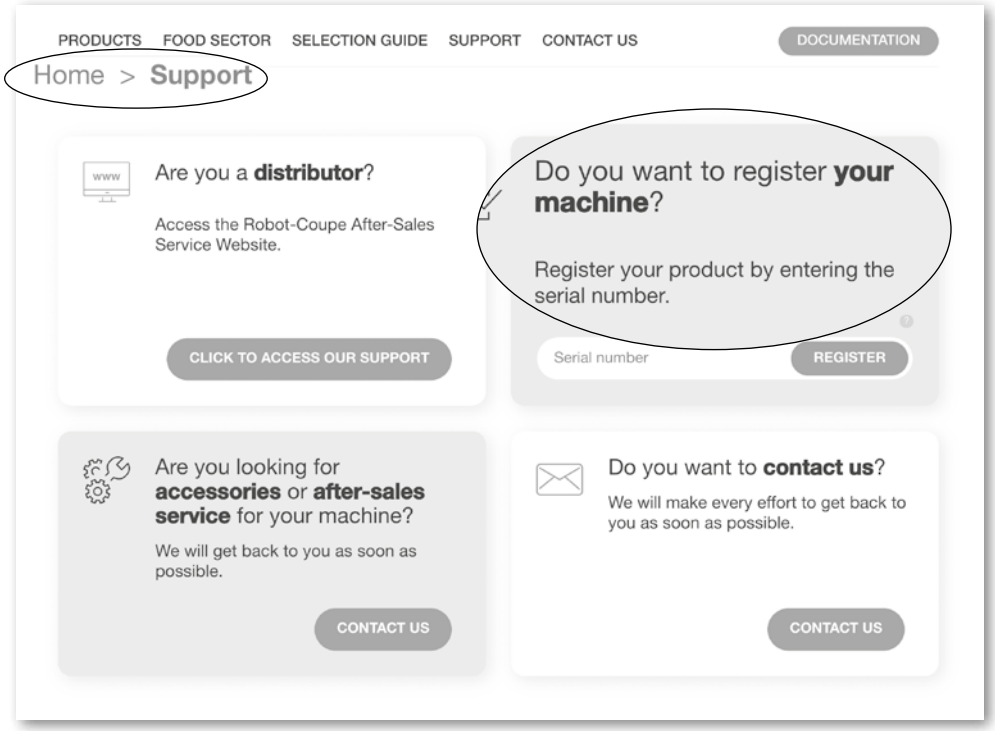
R 502 G • R 502 V.V. G • R 752 • R 752 V.V.

TRANSLATION OF ORIGINAL INSTRUCTIONS

25/04/2023

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UKCA Declaration of Conformity

Robot-Coupe® SNC declares that all the machines subject of these original instructions, as well as their accessories and their packaging, comply with:

- the essential requirements of the following European directives and with the corresponding national regulations:
  - Supply of Machinery (Safety) **Regulations 2008 N °1597**,
  - Electrical Equipment (Safety) **Regulations 2016 N °1101,**
  - Electromagnetic Compatibility **Regulations 2016 N °1091**,
  - Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment **Regulations 2012 N °3032**,
  - The Waste Electrical and Electronic Equipment **Regulations 2013 N °3113**,
- The REACH Enforcement **Regulations 2008 N °2852**,
- The Materials and Articles in Contact with Food **Regulations 2012**,
- Regulation **(EC) No 2023/2006** "Good manufacturing practice for materials and articles intended to come into contact with food".
- The Plastic Materials and Articles in Contact with Food **Regulations 2008**,
- the provisions of the following harmonized European standards and the standards specifying the safety and hygiene requirements:
  - **EN ISO 12100** Safety of machinery – General principles for design,
  - **EN 60204-1** Safety of machinery – Electrical equipment of machines,
  - **EN 60529** Degrees of protection provided by enclosures (IP Code):
    - Requirements according to EN 60204-1. Minimum IP34 for control system enclosures,
- and according to the category of the apparatus, with the provisions of the following harmonized European standards specifying the safety and hygiene requirements:
  - **EN 454**.....Planetary Mixers,
  - **EN 1678**.....Vegetable Cutting Machines (and Juice Extractors),
  - **EN 12852**.....Food Processors and Blenders,
  - **EN 12853**.....Hand-Held Blenders and Whisks (Power Mixers),
  - **EN 13208**.....Vegetable Peelers,
  - **EN 13621**.....Salad Dryers,
  - **EN 14655**.....Baguette Slicers.
- The whole with reference to the version in force on the date of this Declaration for all the above directives, regulations and standards, as well as all applicable (EU) regulations which modify, correct and/or rectify them.

"Revision R0"

Isleworth, on September 20th, 2022.

Edmund COTTERELL

Managing Director

ROBOT COUPE (UK) LTD
2 FLEMING WAY
OFF WORTON ROAD
ISLEWORTH
MIDDX TW7 6EU

Réf. : **461 205**

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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 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 include 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.

Wiring

- The appliance requires single-phase current as far as the wobbulator, which turns the latter into variable-speed three-phase current to supply the motor.
- You must connect the machine to a 220-240 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: *these 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 502 V.V. **R 752 V.V.**	220 - 240V 50 or 60 Hz **single-phase**	2,5	B 20	≥ 30

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. 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 BOWL CUTTER / VEGETABLE PREPARATION ATTACHMENT
R 502 G • R 502 V.V. G • R 752 • R 752 V.V.

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

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

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

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

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

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

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

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

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

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

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNNECTIONS

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 752 Three phase

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

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

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

If you have a 4-pin plug:

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

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

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

On the lid a arrow marks the blade rotation directions.

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

GREEN YELLOW is the earth, DO NOT DISCONNECT

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

R 502 V.V. - R 752 V.V. Single phase

The models are available with a single phase motor: + variable speed: 230 V / 50 - 60 Hz /1.

The standardized plug must be calibrated to a minimum of 16 amps and preferably 20 amps, if the appliance is used intensively.

• 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 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 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

• BOWL CUTTER ATTACHMENT



1) With the motor base facing you, position the cutter bowl on the motor base.
Turn the bowl to the right until it locks.



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.



3) Place the lid equipped with the scraper arm on the bowl (see page 12) and turn to the right until locked in place.

The device is now ready for use.

For models R 502 and R 752, speed 2 (1,500 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 750 rpm.

For models R 502 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:

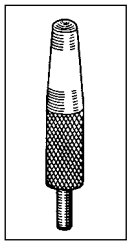
- **the large feed hopper** is used to prepare bulky vegetables such as cabbage, celery, lettuce, etc.,
- **Cylindrical opening**
- **Ø 58 mm** for uniform cutting of long or easily damaged vegetables.
- **Ø 39 mm** for cutting up small fruit and vegetables using the Exactitube pusher.

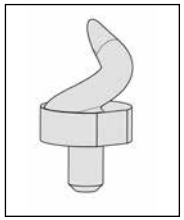
Models R 752/ R 752 V.V.

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

1. the loading cone

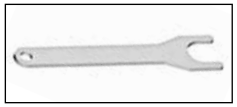
Always remember to fit an ejection tool if the removable divider is not being used.





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.

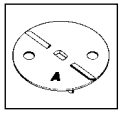


1. With the motor base unit facing your, fit the vegetable cutter bowl onto the motor base unit so that the bowl juts out slightly on the left, with the injection cute on your right. Turn the bowl to the right, until it locks.

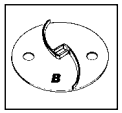
(In order to dismount this vegetable preparation bowl, we only need to push on the stainless steel button).

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 and R 572 (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.

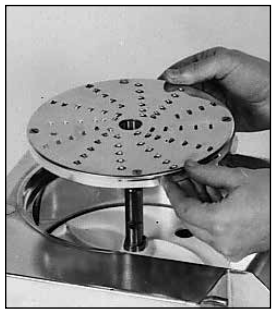


Cabbage ejector



Ejection disc

3. Position your chosen disc:



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

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

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

Dicing grid / Slicer	5x5 mm	8x8 mm	10x10 mm	12x12 mm	14x14 mm	20x20 mm	25x25 mm
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.

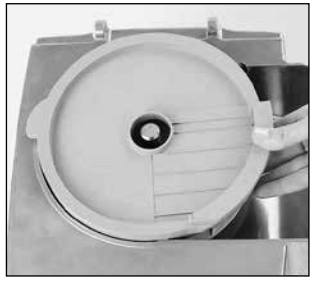
c) If you want to use the French fries potatoes cutting equipment:

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

WARNING



To get the very best results when cutting french fries, remember to insert the removable divider in the hopper and load the potatoes into the left-hand compartment (see photo opposite).

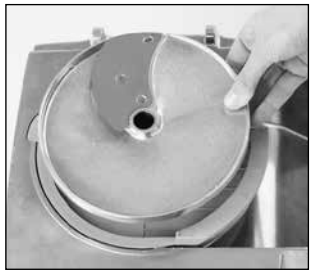


Position the French fries grid in the vegetable preparation bowl.

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

No tools (loading cone or cabbage corer) are required when using the divider.

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



4. Then, screw the loading cone or the hollowing cutter onto the motor shaft according to the type of vegetable to be prepared (unless using the removable divider).

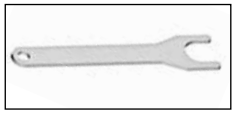
It should be remembered that the loading cone is suitable for all types of vegetable except for cabbage. The hollowing cutter is designed for that purpose.



Loading cone



Cabbage corer

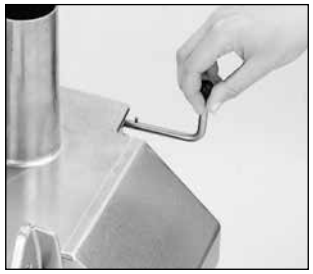


Please use the spanner supplied with the appliance to remove the cabbage corer.

No tools (loading cone or cabbage corer) are required when using the divider.

5. Slip the hinge pin into the locations provided at the back of the motor base. The locking handle should now be facing you, on the right.







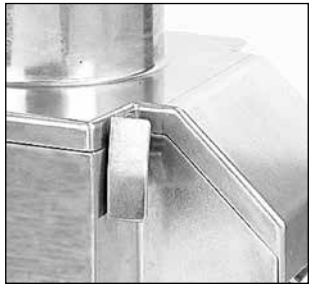
6. Slip the hinge pin into the locations provided at the back of the motor unit.

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

For models R 502 and R 752 in the vegetable preparation version, only the first speed (750 rpm) is permitted. Speed 2 (1,500 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 750 rpm.

For models R 502 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.

Raise the head of the vegetable preparation machine to tilt it backwards and release the bowl. Unscrew the loading cone or hollowing cutter. To remove the cutter, use the special tool provided.

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

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

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

Always use a properly cleaned grid.

Never process soft foodstuffs after hard ones without properly cleaning the grid beforehand.

Use our **D-Clean Kit** (ref. 39881) to clean your 5x5, 8x8 and 10x10 dicing grids quickly and easily

4. Fit the discharge plate, disc or dicing equipment as indicated in “assembly procedures“ in points 2) and 3).

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

USE & EXAMPLES

• BOWL CUTTER ATTACHMENT

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

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

USES	R 502 R 502 V.V. Max Processing quantity (kg)	R 752 R 752 V.V. Max Processing quantity (kg)	R 502 V.V. R 752 V.V. suggested speed (Rpm)	Processing time (mn)
CHOP				
• MEAT				
Hamburger / steak tartare	1,7	3,2	1200/1500	3
Sausagemeat/tomatoes	2,2	3,2	1200/1500	3
Terrine / pâté	2,7	3,2	1200/1500	4
• FISH				
Brandade	2,7	3,2	3000	5
Terrine	2,7	3,2	3000	5
• VEGETABLES				
Garlic / parsley / onion /shallots	0,6/1,1	0,6/1,7	1500/2000	3
Soup / purées	2,2	3,2	2500/3000	4
• FRUITS				
Compotes /purées	2,2	3,2	2500/3000	4
EMULSIFY				
Mayonnaise / ailloli / rémoulade	3,2	3,8	600/1500	3
Hollandaise / béarnaise	2,2	3,2	600/1500	5
Snail or salmon butter	2,2	2,7	600/1500	4
KNEAD				
Shortcrust pasty / Shortbread	2,2	3,2	900/1500	4
Flaky pastry	2,2	3,2	900/1500	4
Pizza dough	2,2	3,2	900/1500	4
GRIND				
Dried fruit	1,1	1,7	900/1500	4
Ice	1,1	1,7	900/1500	4
Breadcrumbs	1,1	1,7	900/1500	4
MIX				
			300/600	

The R 502 - R 502 V.V. - R 752 - R 752 V.V. has numerous other applications. The above quantities and times are approximate and may vary according to the quality of the ingredients and recipes.

• VEGETABLE PREPARATION ATTACHMENT

The vegetable preparation attachment consists of two hoppers:

- **one large hopper** for cutting vegetables such as cabbage, celeriac, etc.
- **a cylindrical hopper** for long vegetables and high-precision cutting.

For optimum cutting, use this section as a guide.

HOW TO USE THE LARGE HOPPER

- Raise the lever and release the hopper opening.
- Fill hopper with vegetables.
- Replace the lever at the base of the hopper.
- Start to press the lever, switch on machine and maintain pressure until there are no vegetables left in the hopper.

HOW TO USE THE CYLINDRICAL HOPPER

- Fill hopper with vegetables.
- Start to press the button and switch on machine.
- maintain pressure until all the vegetables have been processed.

SLICERS	
S 0,6	amands
S 0,8	cabbage
S 1	carrot / cabbage / cucumber / onion / potato / leek
S 2 / S 3	lemon / carrot / mushroom / cabbage / potato / cucumber / courgette / onion / leek / bell pepper
S 4 / S 5	courgette / beetroot / carrot /mushroom / cucumber / bell pepper /radish / lettuce / potato / leek / tomato
S 8 / S 10	courgette / potato / courgette / carrot
S 14	potato / courgette / carrot
S 4 mm	cooked potatoes
S 6 mm	cooked potatoes

RIPPLE CUT SLICER	
R 2	beetroot / potato / carrot / courgette
R 3	beetroot / potato / carrot / courgette
R 5	beetroot / potato / carrot / courgette

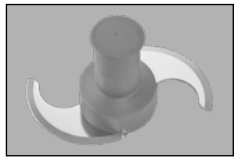
GRATER			
G 1,5	celeriac / cheese	**G 7**	cabbage / cheese
G 2	carrot / celeriac / cheese	**G 9**	cabbage / cheese
G 3	carrot	**Parmesan /chocolate**	
G 5	cabbage / cheese	**Radish**	

JULIENNE	
J 1x8	carrot / celeriac / potato / courgette
J 1x26	onion / courgette
J 2x2	carrot / celeriac / potato
J 2x4	carrot / beetroot / courgette / potato
J 2x6	carrot / beetroot / courgette / potato
J 2x10	carrot / beetroot / courgette / potato / celeriac
J 4x4	egglant / beetroot / courgette / potato
J 6x6	egglant / beetroot / celeriac / courgette / potato
J 8x8	céleriac / patato

DICE	
D 5x5	carrot /courgette / cucumber / celeriac
D 8x8	potato / carrot / courgette / beetroot
D 10x10	potato / carrot / courgette / beetroot / turnip / onion / apple
D 14x14	potato / carrot / courgette / turnip / celeriac

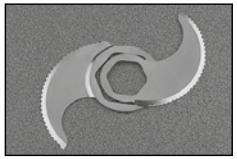
FRENCH FRIES	
F 8x8	potato
F 10x10	potato
F 10x16	potato

OPTIONS



For the R 502 and R 502 V.V. models, serrated and fine-serrated blades are available as optional extras.

For the R 752 and R 752 V.V. models, serrated and fine-serrated blades are 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

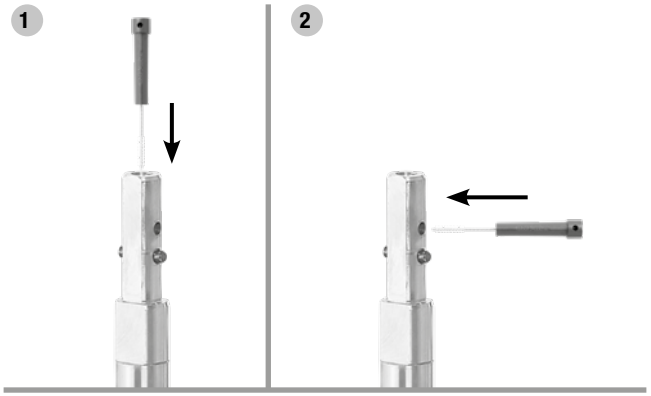
As a precaution, always unplug your appliance before cleaning it (hazard of electrocution) and handle the blades with care (hazard of injury).

• 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.

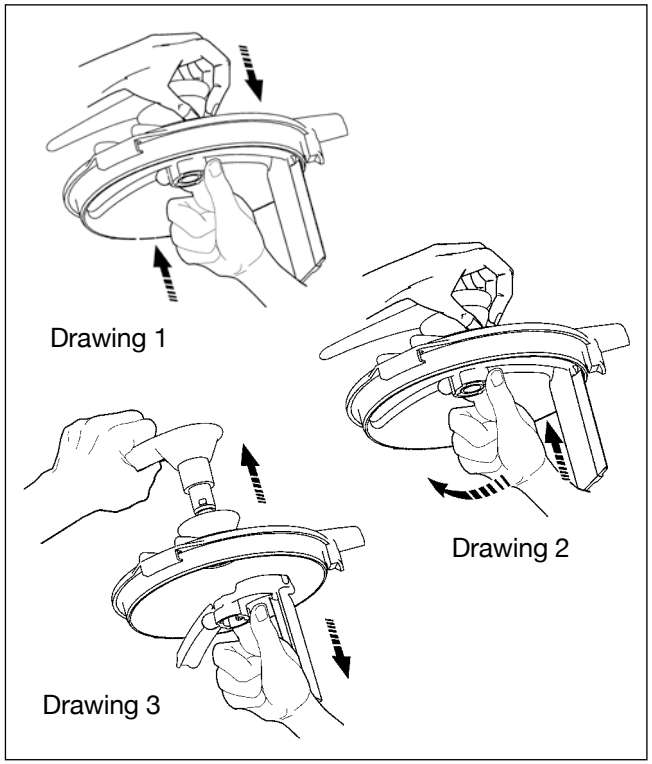
• SCRAPER ARM

To clean the scraper arm, dismantle it as follows:

Hold the scraper arm in one hand and the hub in the other hand (drawing1).

Press the two pieces one on the other, and turn the handle of 45° anticlockwise (drawing 2).

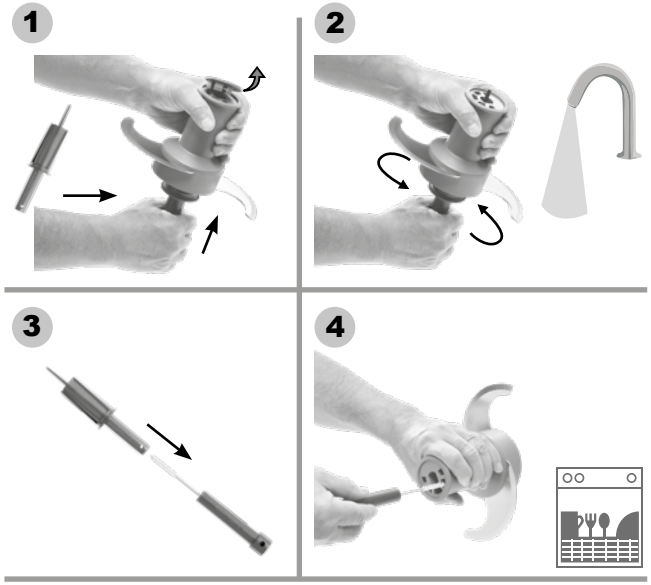
Then it is possible to pull out the two pieces (the scraper arm and the handle) from the lid and clean them (drawing 3).



• BLADE

R 502 - R 502 V.V.



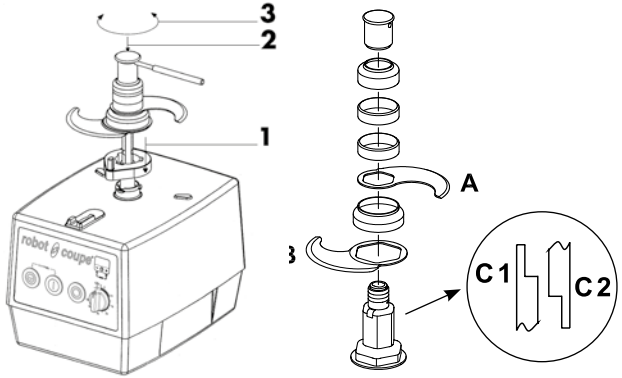


R 752 - R 752 V.V.

The stainless steel blade of 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.

The blade must always be removed for cleaning



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.

• VEGETABLE PREPARATION ATTACHMENT

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

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

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

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

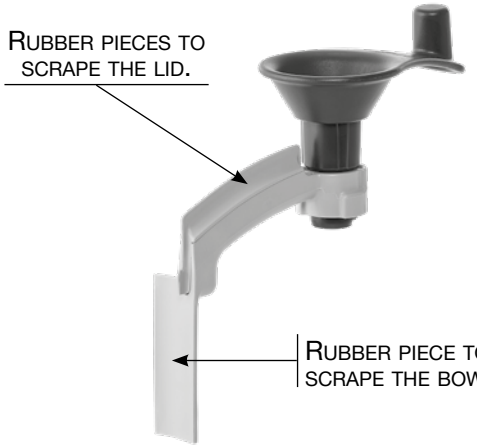
Only the smooth blades can be sharpened.

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 silicing 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.

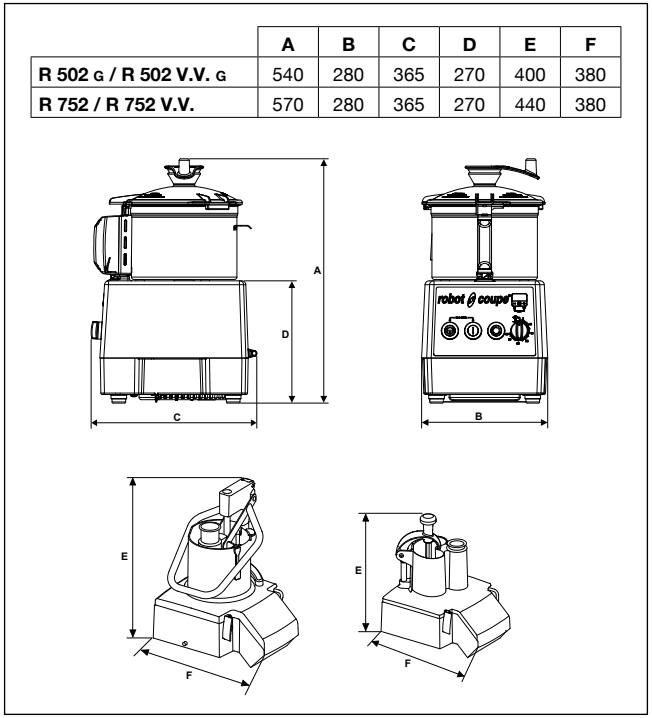
TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
R 502 G complete (without disc)	29 kg	33.5 kg
R 502 V.V. G complete (without disc)	30 kg	35 kg
R 752 complete (without disc)	32.5 kg	37.5 kg
R 752 V.V. complete (without disc)	33.5 kg	38 kg

• DIMENSIONS (in mm)

	A	B	C	D	E	F
R 502 G / **R 502 V.V.** G	540	280	365	270	400	380
R 752 / R 752 V.V.	570	280	365	270	440	380



• WORKING HEIGHT

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

• NOISE LEVEL

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

• 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.

R 502 V.V. G single-phase machine

Motor	Veg prep speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
230 V/50-60 Hz	300 to 1,000	300 to 3,500	5.8

R 502 G three-phase machines

Motor	Veg prep speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
230-400 V/50 Hz	750	1,500	230V=3.9 400V=2.3 230V=3.9 400V=2.3
400 V/50 Hz	750	1,500	2.2 2.1
220 V/60 Hz	900	1,800	3.8 3.6
380 V/60 Hz	900	1,800	2.2 2.1

R 752 V.V. single-phase machine

Motor	Veg prep speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
230 V/50-60 Hz	300 to 1,000	300 to 3,500	5,8

R 752 three-phase machines

Motor	Veg prep speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
230-400 V/50 Hz	750	1,500	230V=3.1 400V=1.8 230V=3.6 400V=2.1
400 V/50 Hz	750	1,500	3.25 4.6
220 V/60 Hz	900	1,800	6.5 8.5
380 V/60 Hz	900	1,800	2.1 2.2

SAFETY

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 and discs are extremely sharp. Handle with care.

⚠ 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.

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 G - R 752 - R 502 V.V. G - R 752 V.V

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

- R 502 V.V. G - R 752 V.V. (single-phase variable speed appliances)

Message	Description	Solution
E01	Motor over-load	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.
Other Message or Persistant Message		**Contact After-Sales.**

- R 502 G • 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.
Other Message or Persistant Message		**Contact After-Sales.**

STANDARDS

Consult the declaration of compliance on page 2.

robot coupe®

ELECTRICAL AND WIRING DIAGRAMS

BLIXER 5 G - BLIXER 7 - R 5 G - R 7 - R 502 G - R 752 200V-230V-400V/50Hz - 220V-380V-440V/60Hz - 3~

	Français	English	Deutsch
BPA	Bouton Poussoir ARRET	OFF Switch	Stoppschalter
BV1	Bouton Poussoir MARCHE Vitesse 1	Low Speed Switch	NiedrigerGeschwindigkeit-Druckknopf
BV2	Bouton Poussoir MARCHE Vitesse 2	High Speed Switch	Hochgeschwindigkeits-Druckknopf
BPP	Bouton Poussoir PULSE	PULSE Switch	Impulsschalter
DT	Coupe-Circuit 10 A	Circuit-Breaker 10 A	Ausschalter 10 A
ISCL	Interrupteur de Sécurité Poussoir Coupe-Légumes	Pusher Safety Switch Vegetable Slicer	Sicherheitsschalter Stössel Gemüseschneider
ISCO	Interrupteur de Sécurité Couvercle Coupe-Légumes	Lid Safety Switch Vegetable Slicer	Sicherheitsschalter Deckel Gemüseschneider
ISCU	Interrupteur de Sécurité Cutter	Cutter Lid Safety Switch	Sicherheitsschalter Messerdeckel
MI	Minuterie	Timer	Timer
MO	Moteur	Motor	Motor
P	Carte de Commande N°49484/114600	Printed Circuit Board N°49484/114600	Leiterplatte N°49484/114600
PTO	Protection Thermique Moteur	Motor Thermal Protector	Motor Thermoschutz

Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné (voir tableau ci-dessous).

Check that the wire which allows the adaptation to the supply voltage is on the right terminal (see table below).

Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes korrekt positioniert ist (siehe Tabelle unten).

A partir de / From / Von

Blixer 5 G : M82001111XX
Blixer 7 : M82601111XX
R 5 G : M81701111XX
R 7 : M82401111XX
R 502 G : M81401111XX
R 752 : M82201111XX

Interrupteurs de sécurité et configuration
Safety switches and configuration
Sicherheitsschalter und Konfiguration

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

* Non utilisé / Not used / Nicht Benutzt

Vérifier le sens de rotation.
Check direction of rotation.
Drehrichtung prüfen.

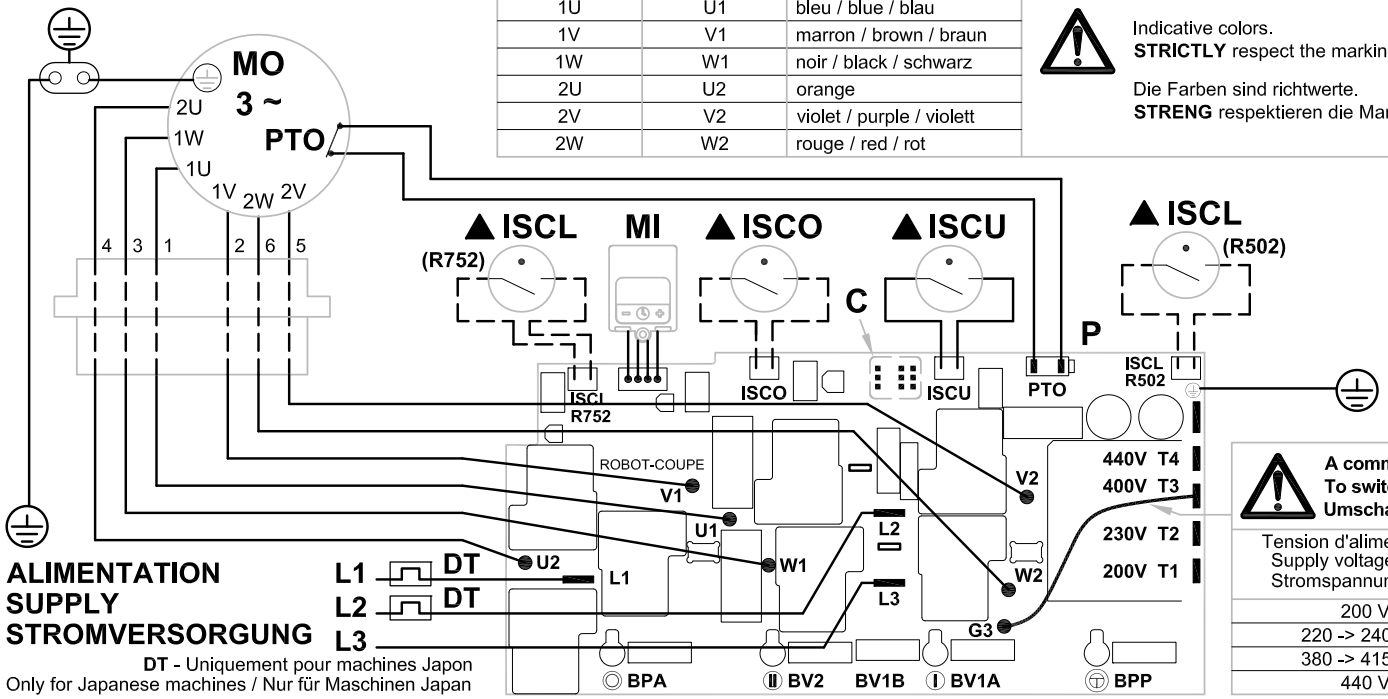
Fils moteur / Motor wires / MotorKabel

Repère / Marking / Markierung		Couleur / Color / Farben
MO	P	
1U	U1	bleu / blue / blau
1V	V1	marron / brown / braun
1W	W1	noir / black / schwarz
2U	U2	orange
2V	V2	violet / purple / violett
2W	W2	rouge / red / rot

Couleurs indicatives.
Respecter **IMPERATIVEMENT** les repères.

Indicative colors.
STRICTLY respect the markings.

Die Farben sind richtwerte.
STRENG respektieren die Markierungen.



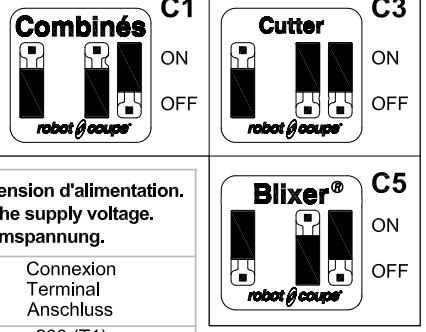
DT - Uniquement pour machines Japon
Only for Japanese machines / Nur für Maschinen Japan

A commuter suivant la tension d'alimentation.
To switch according to the supply voltage.
Umschalten gemäß Stromspannung.

Tension d'alimentation Supply voltage Stromspannung	Connexion Terminal Anschluss
200 V	200 (T1)
220 -> 240 V	230 (T2)
380 -> 415 V	400 (T3)
440 V	440 (T4)

C **Configuration - Konfiguration**

Utiliser le cavalier de configuration adapté à la machine
Use the correct configuration jumper for the machine.
Verwenden Sie die richtige Konfiguration Brücke für die Maschine



R 5 V.V.G - R 7 V.V. - Blixer® 5 V.V.G - Blixer® 7 V.V. - R 502 V.V.G - R 752 V.V.

200-240V/50-60Hz 1~

SCHEMA ELECTRIQUE — ELECTRIC DIAGRAM — ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
BPA	Bouton poussoir ARRET	OFF switch	Stopschalter
BPM	Bouton poussoir MARCHE	ON switch	Betriebsschalter
BPP	Bouton poussoir PULSE	PULSE switch	Impulsschalter
CB	Carte boutons réf. 49468	Switches card ref. 49468	Schalteren Karte. Numer 49468
CC	Carte capteur vitesse réf. 102920S	Speed sensor circuit ref. 102920S	Kaptor Karte. Numer 102920S
ISCL R 502	Interrupteur de Sécurité Poussoir Coupe-Légumes	Pusher safety switch vegetable slicer	Sicherheitsschalter Stössel Gemüseschneider
ISCL R 752	Interrupteur de Sécurité Poussoir Coupe-Légumes	Pusher safety switch vegetable slicer	Sicherheitsschalter Stössel Gemüseschneider
ISCO	Interrupteur de Sécurité Couvercle Coupe-légumes	Feed lead safety switch vegetable slicer	Sicherheitsschalter Deckel Gemüseschneider
ISCU	Interrupteur de Sécurité Cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
MI	Minuterie	Timer	Timer
MO	Moteur	Motor	Motor
V	Variateur réf. 39972	Variator ref. 39972	Variator Numer 39972
PTO	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert

A partir de / From / Von

R5 V.V. G ..... : M8180111101
R7 V.V. ..... : M8250111101
Blixer 5 V.V.G .. : M8210111101
Blixer 7 V.V. .... : M8270111101
R502 V.V.G ..... : M8150111101
R752 V.V. ..... : M8230111101

ALIMENTATION SUPPLY STROMVERSORGUNG

vert-jaune / green-yellow / grün-gelb

marron / brown / braun

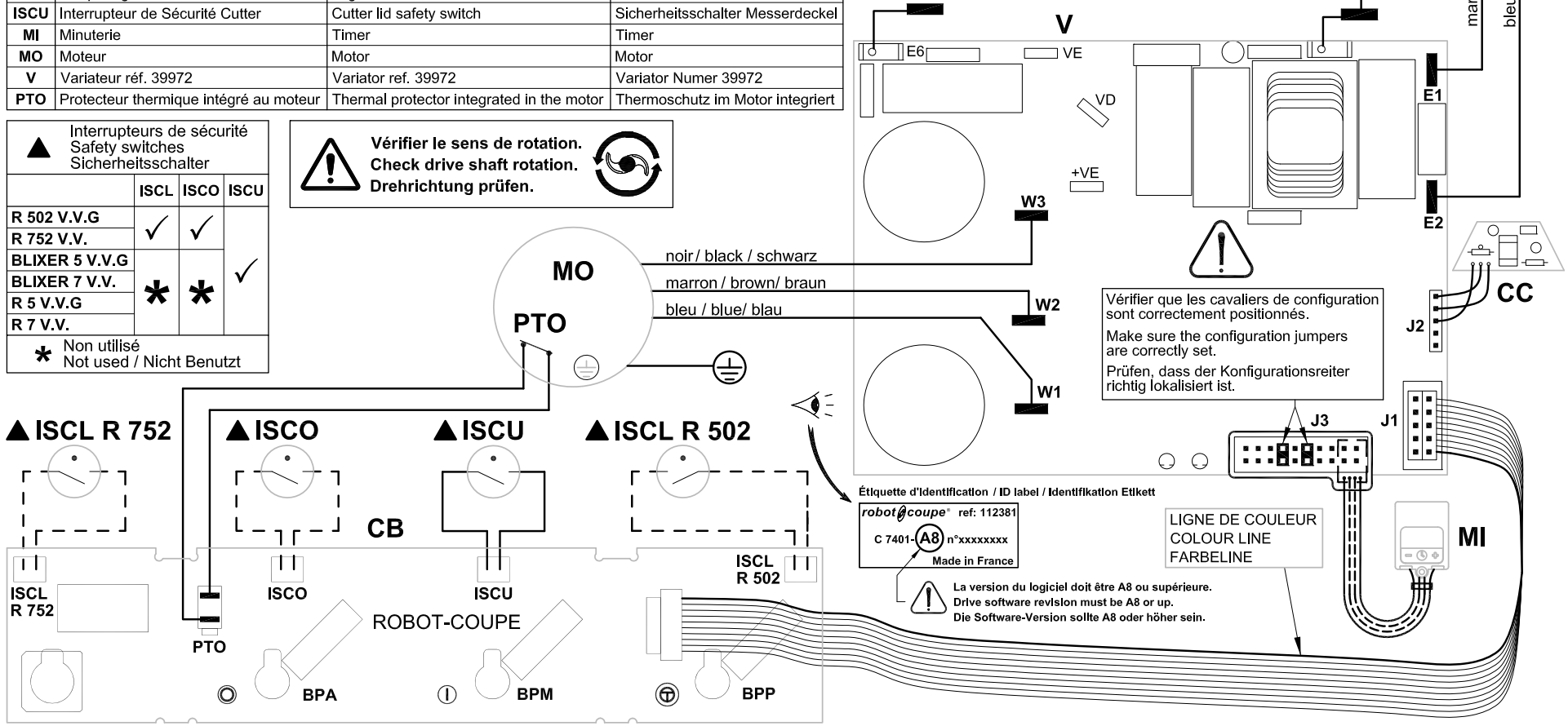
bleu / blue / blau

▲ Interrupteurs de sécurité / Safety switches / Sicherheitsschalter

	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.			

* Non utilisé / Not used / Nicht Benutzt

Vérifier le sens de rotation.
Check drive shaft rotation.
Drehrichtung prüfen.





robot coupe®

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