

robot coupe *coupe*®



C 80 • C 120 • C 200 • C 200 V.V.



DECLARATION OF CONFORMITY

Robot-Coupe SNC:

Declares that the machines identified by their type above, comply with:

- The essential requirements of the following European directives and with the corresponding national regulations:
 - Directive «Machinery» 2006/42/EC,
 - Directive «Low voltage» 2006/95/EC,
 - Directive «Electromagnetic compatibility» 2004/108/EC,
 - Regulation (EC) n°1935/2004 «Materials and articles intended to come into contact with food»,
 - Regulation (EU) n°10/2011 «Plastic materials and articles intended to come into contact with food»,
 - Directive «Reduction of Hazardous Substances (RoHS) 2002/95/EC,
 - Directive «WEEE» 2002/96/EC,
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:
 - EN 12100 -1 & 2 - 2004: Safety of machinery – General principles for design,
 - EN 60204-1 -2006: Safety of machinery – Electrical equipment of machines,
 - EN 12852: Food Processors and Blenders,
 - EN 1678-1998: Vegetable Cutting Machines,
 - EN 454: Blender-Mixers,
 - EN 12853: Hand-held Blenders and Whisks (stick blenders),
 - EN 14655: Bread Slicers,
 - EN 13208: Vegetable Preparation Machines,
 - EN 13621 : Salad Spinners,
 - EN 60529-2000: Degrees of protection,
 - IP 55 for the electrical controls,
 - IP 34 for the machines.

Signed in Montceau en Bourgogne on 19 February 2013

Alain NODET
Industrial Director

Robot-Coupe SNC - 12 avenue du Maréchal Leclerc – BP 134 – 71305 Montceau-les-Mines Cedex - France

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C 80 • C 120 • C 200 • C 200 V.V.**

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

Your new ROBOT-COUPE product 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).

ROBOT-COUPE S.N.C., Limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED UNDER ROBOT-COUPE S.N.C. WARRANTY:

1 - Damage caused by abuse, misuse, dropping, or other similar damage caused by or as result of failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2 - Labour to sharpen and/ or parts to replace knife assemblies or blades which have become dull, chipped or worn due to normal use or abuse.

3 - Material or labour to renew or repair scratched, stained, chipped, pitted, dented or discoloured surfaces, blades, knives, attachments or accessories.

4 - Alteration, addition or repair that have not been carried out by the company or an authorised service agency.

5 - Transportation to or from an authorised service agency for repairs of any machine.

6 - Labour charges to install or test attachments or accessories (i.e., bowls, plates, blades, attachments) which are replaced for any reason.

7 - Charges to change Direction-Of-Rotation of three-Phase electric motors (Installer is responsible).

8 - SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in case of hidden shipping damages.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

ROBOT-COUPE S.N.C., its affiliated companies or any of its distributors, officers, directors, agents, employees, or insurers will not be liable for consequential or other damages, losses, or expenses in connection with or by reason of or the inability to use the machine for any purpose.

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.

IMPORTANT WARNING



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

UNPACKING

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

INSTALLATION

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

CONNECTION

- Always check that your mains supply corresponds to that indicated on the rating plate on the motor unit and that it can take the amperage.
- The machine must be earthed.
- With the three-phased version, always check that the blade rotates in an anti-clockwise direction.

HANDLING

- Always take care when handling the blades or discs - they are very sharp.

USE

- Never try to override the locking and safety systems.
- Never introduce any object into the container where the food is being processed.
- Never push the ingredients down with your hand.
- Do not overload the appliance.
- Never switch the appliance on while it is empty.

CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never place the motor unit in water.
- For parts made of aluminum alloys, use cleaning fluids suitable for aluminum.

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

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

MAINTENANCE

- Before opening the motor housing, it is absolutely vital unplugging the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.

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

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

- Do not hesitate to contact your local Maintenance Department if something appears to be wrong.

INTRODUCTION TO YOUR NEW AUTOMATIC SIEVE MACHINE C 80 • C 120 • C 200 • C 200 V.V.

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

When it comes to straining soups, bisques or sauces, extracting fruit pulps or separating fibres from vegetables, the automatic sieves make light work of these tasks.

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

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

To make things easier for you, this manual gives a breakdown of all the various fitting operations. We place special emphasis on those actions which cause the machine to stop. The automatic sieve is fitted with numerous safety devices which prevent access to the food during processing.

This manual contains important information designed to help the user get the most out of the automatic sieve machine.

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.



C 80 or C 120 single phase

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

The C 80/C 120 comes with different types of motors:
230 V / 50 Hz
115 V / 60 Hz

C 120 or C 200 three phase

The C 120/C 200 come with different types of motors:
230 x 400 V switchable / 50 Hz
220 V / 60 Hz

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-COUPÉ does not require a neutral wire.

Switch on the empty machine, making sure that the paddle is rotating properly in an anti-clockwise direction by looking through the hopper.

On the motor unit, a red arrow marks the paddles rotating direction. If the paddles turn in a clockwise direction, swap over two wires.

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

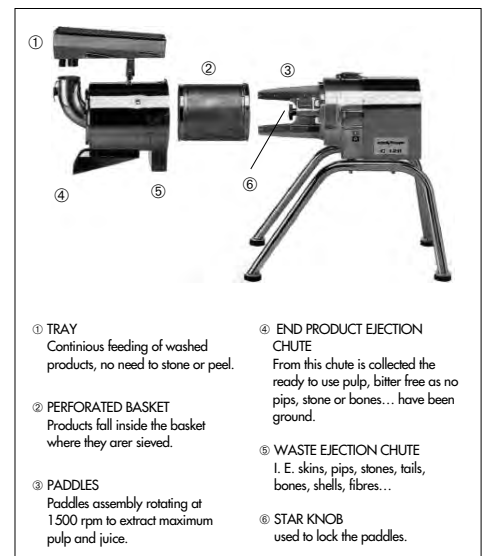
Swap either: the ❶ and the ❷
the ❷ and the ❸
the ❶ and the ❸

• CONTROL PANEL

Red switch = Stop switch.
Green switch = "On" switch.

OPERATING PROCEDURE

Whatever the model used, the operating procedure remains the same.



RECOMMENDATIONS FOR USE

- Before each use, check that the star knob used to lock the paddles is correctly tightened.
- It is advisable to start up the appliance and place a receptacle under the discharge ports before putting in the food to be processed.
- When using for the first time, you are advised to run the appliance after pouring in hot water with, if you wish, two peeled lemons chopped into pieces. Your appliance will then be ready to use.
- Pour the food products into the hopper and push them steadily towards the feed chute. For certain foods, if you think there is still enough juice, pulp or stock left in the waste, you should feed it through a second time to obtain an optimum yield.
- Do not feed food into the machine too quickly.
- Only use well ripened fruit. In the case of "hard" fruit, such as Granny Smith apples, it must first be processed in a cutter.
- Never feed in excessively large pieces as they may cause the appliance to vibrate and, even, block the scrapers and this could damage the motor.

USES AND EXAMPLES

Oranges, lemons, melons and pineapples must be peeled and cut into pieces before being fed into the machine.

Apricots, plums, redcurrants and blackcurrants must be heated to burst them before they are put into the centrifuge.

Strawberries, raspberries, mulberries and grapes must be perfectly ripe.

Stalks, skin, peel, pips and stones are ejected without being crushed so that the juice is not bitter.

When making apple compote, cook the apples whole (with peel and pips). They must be well cooked before they are put through the sieve.

When preparing vegetable mousses or purées, it is recommended to cook the vegetables well before feeding them through the sieve.

For fish soups, you are advised to grind the shellfish with a cutter first.

USES	Juice Output	Hourly Output C80	Hourly Output C120/C200
FRUIT JUICE AND PULP			
Strawberries	90%		
Raspberries	90%	60 kg/h	150 kg/h
Blackberries	90%		
Red currants	75%		
Black currants	75%	40 kg/h	100 kg/h
Bilberries	90%		
Tomatoes	90%		
Mirabelle plums - with stones	80%	60 kg/h	150 kg/h
Cherries - with stones	80%		
Plums - with stones	80%		
Peaches - with stones	80%	40 kg/h	100 kg/h
Apricots - with stones	80%		
Melon	90%		
Lemons	80%	40 kg/h	100 kg/h
Oranges	80%		
Grapes	80%	40 kg/h	100 kg/h

Apples (Granny Smith)	85%	40 kg/h	100 kg/h
Coconut	85%		
Pineapple	90%	60 kg/h	150 kg/h
Apple puree	90%	40 kg/h	100 kg/h
VEGETABLE MOUSSE/PUREE			
Asparagus	80%		
Carrots	90%	40 kg/h	100 kg/h
Celery	90%		
Cucumbers	95%		
Leeks	80%		
Sweet peppers	95%	60 kg/h	150 kg/h
SOUPS			
Fish	75%	60 l/h	150 l/h or more
Shellfish	90%		
Sauces		60 l/h	150 l/h or more

These indications are given for your guidance and may vary according to the quality and the consistency of the product. The C 80 can be run for 20 minutes non-stop. The C 200 is designed for intensive use and for applications in the food industry.

OPTIONS

Each of our models is supplied with a standard 1 mm sieve. Two other sieves are available on option for specific uses. These are a **0.5 mm sieve** for very fine sieving (sauces, etc.) and a **3 mm sieve** for fruit with stones.

CLEANING



WARNING

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

Never immerse the motor unit in water. Clean it with a damp cloth or sponge.

Between each food processing operation or when you have finished using the machine, place the two receptacles under the appliance again.

Switch the appliance on and then pour 5 litres of water into the hopper to wash the sieve.

For thorough cleaning, remove the tray, the body, the sieve and the paddles and clean each of these parts.



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

• PADDLES

The paddles are made of rubber and are therefore liable to wear. You should regularly check the condition of the rubber and change the paddles periodically to ensure that the finished product you obtain is always of the same quality.

• MOTOR SEAL

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

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

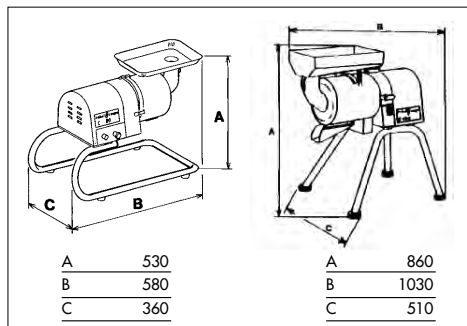
The motor seal can be easily replaced without having to remove the motor, so we strongly advise you to ensure that it is in good condition.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net weight	Gross weight
C 80	21 kg	25 kg
C 120	40 kg	56 kg
C 200 • C 200 V.V.	41 kg	57 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

If the machine used is a C 80 model, it is advisable to install it on a stable work surface so that the upper edge of the hopper is at a height of between 1.20 m and 1.30 m.

If the machine used is a C 120 or a C 200 model, you are advised to set it up on a stable surface. In this case, when the machine is installed on the ground, there is no recommended working height to be observed.

• NOISE LEVEL

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

• ELECTRICAL DATA

Single or three phase machine.

Motor	Speed (rpm)	Power (watts)	Intensity (Amp)
C80 230 V single phase 115 V single phase	50Hz 60Hz	1500 1800	1000 W 1000 W
C120 230x400V tree phase 230 V single phase 115 V single phase	50Hz 50Hz 60Hz	1500 1500 1800	900 W 900 W 900 W
C200 230x400 V tree phase	50Hz	1500	1800 W
C200 V.V. 230 V single phase	50Hz	1500 a 1800	1800 W
			230 V : 3.6 400 V : 2.1 5.5 12.0 230 V : 7.5 400 V : 4.3 11.0

SAFETY

Our automatic sieve-juicers are fitted with a magnetic safety system.

The motor stops as soon as the body is opened.

To start up your appliance again, simply close the body and press the green "on" button.

The single phase models (C 80 or C 120) are fitted with a thermal cut-out which automatically stops the motor if the machine is left on for too long or overloaded.

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



REMEMBER

Never try to override the locking and safety systems.

Never introduce any object into the container where the food is being processed.

Never push the ingredients down with your hand.

Do not overload the appliance.

Never switch the appliance on while it is empty.

STANDARDS

Consult the declaration of compliance on page 2.

- GREEN APPLE SORBET
- CHERRY PLUM SORBET
- WHITE ALMOND CREAM
- APPLE COMPOTE
- UNTREATED ORANGE MARMALADE
- QUINCE PASTE
- APRICOT, PLUM AND CHERRY PLUM JAM
- ASPARAGUS MOUSSELINE
- TOMATO SAUCE
- PULPED PEPPERS
- RED PEPPER MOUSSE
- SAUCE A L'AMERICAINE
- POULTRY STOCK
- BRETON FISHERMAN'S SOUP

RECIPES

GREEN APPLE SORBET

Ingredients:

- 1.2 kg green apples
- 16 g tartaric acid
- 800 g syrup
- 100 g powdered glucose
- 50 g preserving sugar

Place the apples in the cutter-mixer with the tartaric acid and grind them finely.

Put the mixture obtained through the automatic sieve-juicer. Then pour all the syrup, warmed to a temperature of 30°C, into the sieve-juicer in order to recover the pulp remaining inside the appliance.

Next, add the glucose and the preserving sugar.

Then process the resulting preparation in your cutter-mixer.

CHERRY PLUM SORBET

Ingredients:

- 1.2 kg cherry plums
- 16 g tartaric acid
- 800 g syrup
- 100 g powdered glucose
- 50 g preserving sugar

Steam the cherry plums to burst them.

Then follow the same method as for green apple sorbet.

WHITE ALMOND CREAM

Grind the well-dried white almonds in the cutter-mixer.

Once you have obtained a white, liquid cream, put it through the automatic sieve-juicer using a 0.5 mm basket.

This method guarantees that you will obtain a top-quality preparation.

APPLE COMPOTE

Bake whole apples well in the oven and then put them through the sieve-juicer. Then simply sweeten to taste.

To obtain a compote that will stand up to cooking, add a small quantity of Genoese sponge crumbs.

UNTREATED ORANGE MARMALADE

Wash the oranges. Cut them into 3 mm thick slices with the peel using the CL50 vegetable preparation attachment. Put one quarter of the slices to one side. Feed the rest of the slices through the sieve-juicer to obtain a pulp. Add the remaining slices to the pulp. Then add 750 g of sugar, 100 g of powdered glucose and a little pectin per kilogram of oranges. Cook at 106°C while stirring. Add whisky when cooked.

QUINCE CONSERVE

Cook whole quinces with a lot of water. When they are cooked, put them through the sieve-juicer. Weigh the pulp and add 750 g of sugar and 100 g of preserving sugar per kilogram of pulp. Cook at 106°C while stirring.

APRICOT, PLUM AND CHERRY PLUM JAM

Burst the fruit by steaming it or heating it in a saucepan with tartaric acid. Put three-quarters of the fruit through the sieve-juicer. Then mix the remaining whole fruit with the pulp. Add 750 g of sugar and 100 g of preserving sugar per kilogram.

ASPARAGUS MOUSSELINE

Ingredients:

- 2 kg asparagus
- 1 kg double cream
- 600 g eggs
- 200 g yolks
- Salt, pepper

Cook and drain the asparagus. Put the asparagus through the sieve-juicer to separate out the vegetable fibres. After this processing operation, rinse your sieve-juicer by quickly tipping in the cream and eggs. Place the mixture in a dish greased with butter and cook standing in a saucepan containing water. Serve with a tomato sauce.

Ingredients:

- 5 kg tomatoes
- 10 shallots
- 10 cloves of garlic
- Olive oil
- Thyme, bay leaves, basil
- Salt, pepper

Brown the finely cut shallots and very finely chopped garlic in olive oil in a frying pan. Add the tomatoes cut into pieces, the thyme, bay leaves and seasoning. Cook for one hour. When cooked, remove from heat and add basil. Leave to cool for 10 minutes, then pour the whole preparation into your ROBOT-COUPÉ automatic sieve-juicer. After processing, you will obtain a tomato sauce without any skin or seeds.

TOMATO SAUCE

PULPED PEPPERS

Ingredients:

- 1 kg peppers

Cut the peppers in half and steam them until cooked. Then put them through the automatic sieve-juicer in order to obtain a pulp without any seeds and that can be used to flavour whatever sauces you wish.

RED PEPPER MOUSSE

Ingredients:

- 1 kg pulped red peppers
- 5 gelatine leaves
- 1 litre of cream
- Salt, pepper

Melt the five gelatine leaves in 1 kg of red pepper pulp. Season with salt and pepper. Whip one litre of cream and then stir the pulp into the whipped cream. Pour the mixture into individual bowls to set and leave in a cool place for three hours.

SAUCE A L'AMERICAINE

Ingredients:

- Shellfish (crustaceans) as desired: live lobster, edible crab
- Oil
- 50 g butter
- 1 clove of garlic
- 12 shallots
- 1 carrot
- 4 tomatoes
- 1 glass of dry white wine
- 100 ml fumet (concentrated stock)
- 100 ml cognac
- 100 ml Madeira wine
- Spices, salt, pepper

Stun the shellfish and cut them into pieces. Put the coral and the creamy parts to one side. Sauté the pieces of shellfish in oil just until they are well-coloured and then remove them from the frying pan. Melt 50 g of butter and allow it to turn a golden colour, then add the garlic, the chopped shallots and the carrot cut into thin round slices. Braise these vegetables, then add the shellfish followed by the tomatoes, white wine, fumet and seasoning. Cook for 30 minutes. Then add the coral. Stir in the cognac and Madeira wine and cook for another 30 minutes. Crush the shells of the shellfish in a cutter-mixer and then slowly pour the preparation into your sieve-juicer. Process to obtain a smooth, creamy sauce.

POULTRY STOCK

Ingredients:

- 3 quails
- 1 carrot
- 1 onion
- 2 litres of white wine
- Cloves, spices
- Salt, pepper

Cut the quails into pieces and grind them roughly. Chop up the carrot and the onion. Brown the quails in oil over a high heat until they are well-browned. Then add the vegetables. Pre-cook for 5 minutes. Then pour in the wine and water. Boil over a high heat and without covering until the volume of liquid has been reduced to 1 litre. Then put the preparation through your sieve-juicer.

BRETON FISHERMAN'S SOUP

Ingredients:

- 1.2 kg fish with firm flesh: conger eel, red mullet, pollack or mackerel, etc.; and with soft flesh: whiting, labrus, etc.
- 600 g seasonal shellfish (molluscs)
- 4 to 6 velvet swimming crabs
- 300 g periwinkles
- 1 handful of shrimps
- 2 soupspoons of slightly salted butter
- 2 medium onions
- White part of 1 leek
- 1 stick of celery
- 1 clove of garlic
- 1 kg potatoes
- 1 bouquet garni (mixed herbs)
- Cooking salt, pepper, cayenne pepper

Gut the fish, cut them into pieces and place them in two separate muslin cloths.

Peel, wash and shred the vegetables. Finely chop the garlic in a cutter-mixer, and also the onions. Fry the onions golden brown in butter in a large saucepan, then add the white part of the leek a few moments later. Add the garlic, the celery, the bouquet garni and the fish trimmings.

Add 3 litres of water and boil hard for 30 minutes. Then cut the peeled potatoes into thick slices and place them in the soup with cooking salt and crushed pepper.

Check how well they are cooked after 15 minutes and, if they are nearly done, it is time to add the firm-fleshed fish and, if you wish, a large shellfish such as a crayfish or a small lobster. Cover and cook without stirring for 6 minutes.

Then, add the velvet swimming crabs, the periwinkles, the shrimps, the shellfish (molluscs) and the soft-fleshed fish on top of everything else. Cover and cook more gently for 3 minutes.

Remove from the heat and leave to rest while warming a large serving dish and soup bowls, and cutting lemons.

Take out the potatoes, the vegetables, the fish and the shellfish with a skimming ladle, place them in the serving dish and keep hot and covered.

Then put the soup through the automatic sieve-juicer and season with cayenne pepper and, if desired, with finely chopped herbs.

Serve the dish of fish with a highly seasoned vinaigrette dressing.

The soup should be kept hot and served afterwards with croutons.

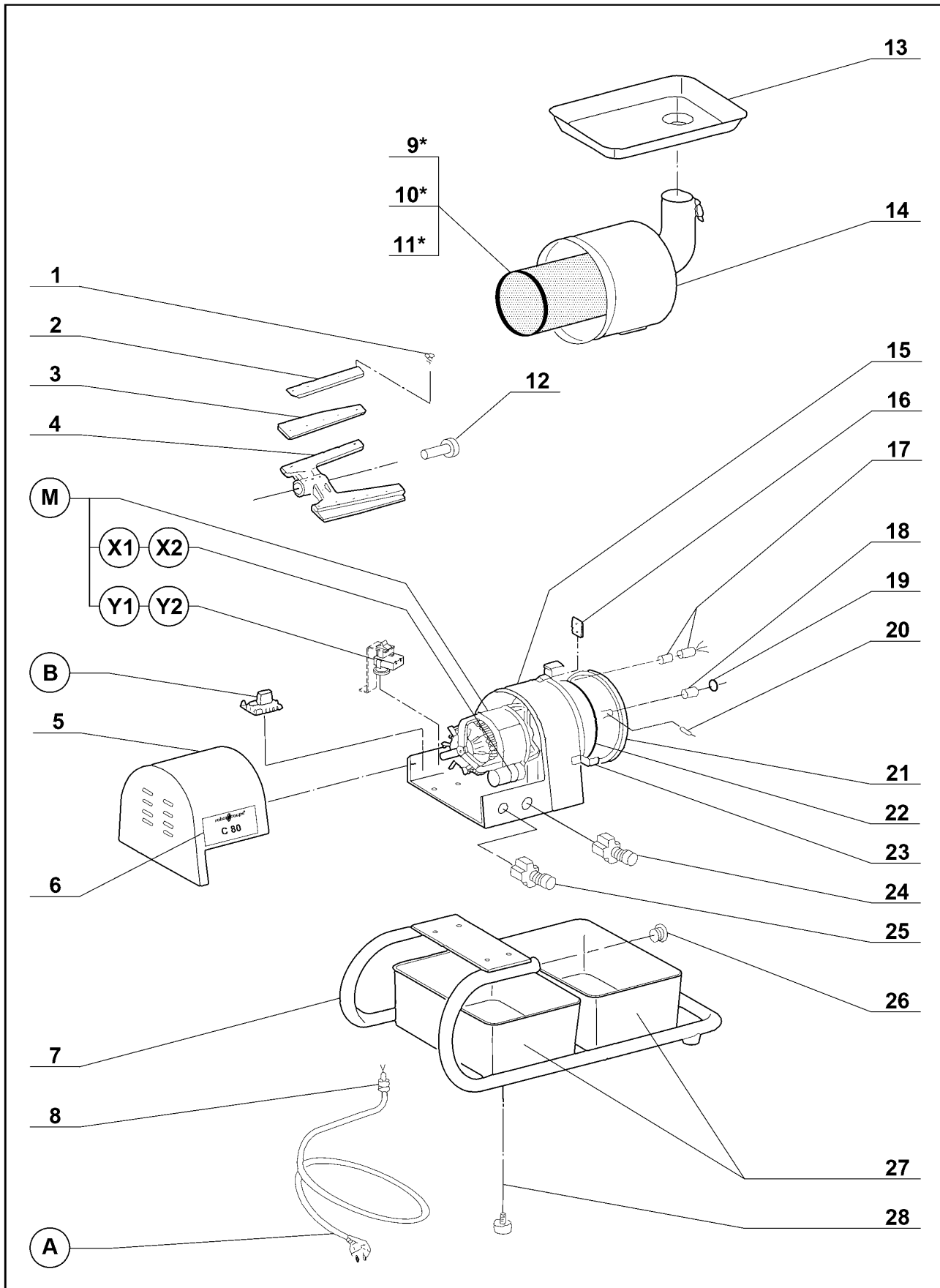
robotcoupe®

C 80 A

N° de série / Serial number

- 039 - - - - -

- 601 - - - - -



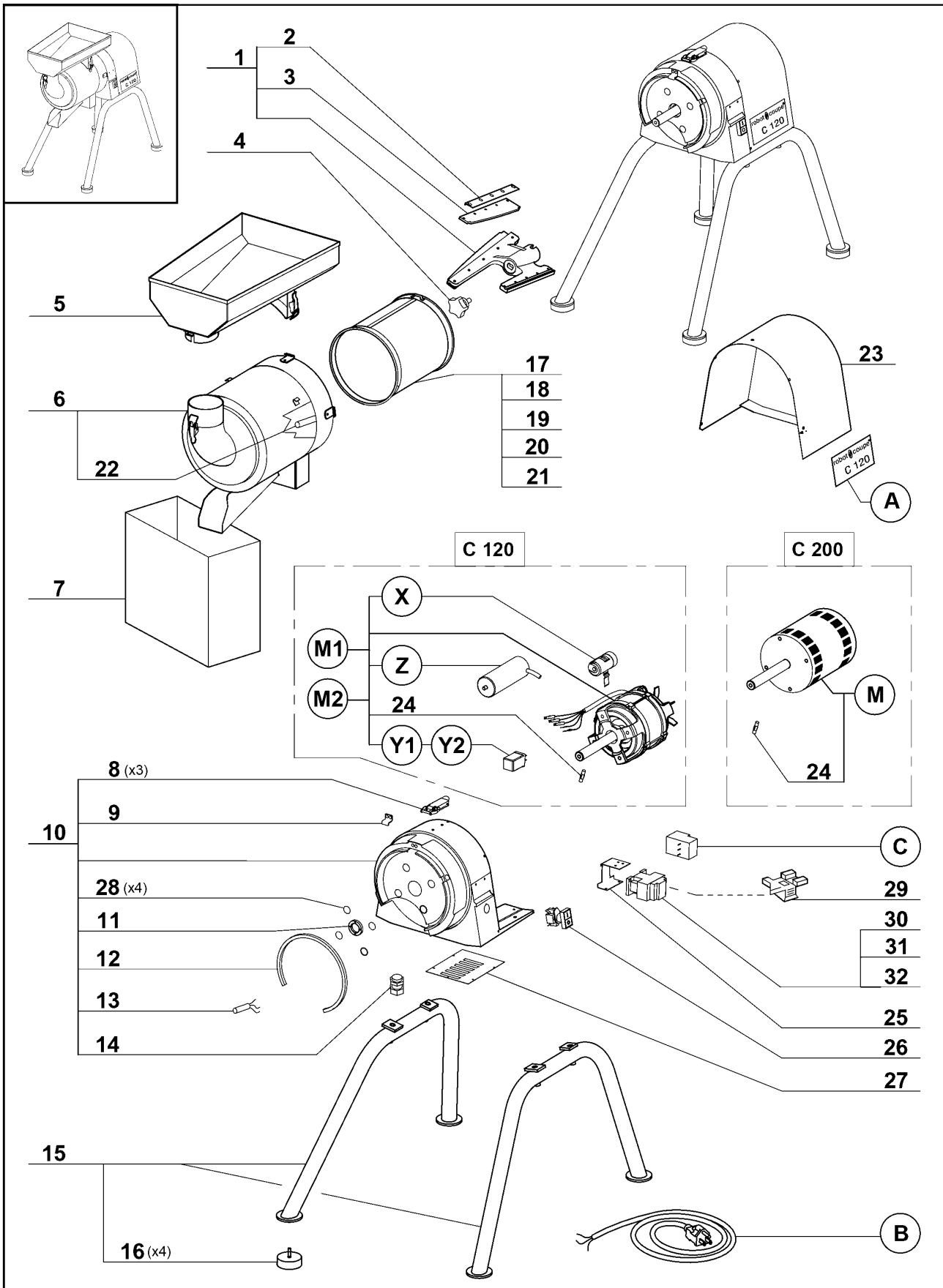
=Index	Pièce / Part	Désignation	Description
1	201 101	VIS TF/90 4x10	SCRAPER ASSEMBLING SCREW
2	100 327	PLAQUE FIXE PALETTE	SCRAPER HOLDING
3	100 338	PALETTE CAOUTCHOUC	SCRAPER
4	100 329	OUTIL	TOOL
5	101 212	CAPOT MOTEUR	MOTOR PROTECTOR
6	400 649	PLAQUE FRONTALE	FRONT PLATE
7	101 227	PIETAGE	LEG ASS
8	515 515	PRESSE ETOUPE	CORD PROTECTOR
9*	57 007	TAMIS 1 mm	PERFORATED BASKET
10*	57 008	TAMIS 3 mm	PERFORATED BASKET
11*	57 009	TAMIS 0,5 mm	PERFORATED BASKET
12	59 003	ENS. BOUTON ETOILE	TOOL KNOB ASS
13	101 213	TREMIE	HOPPER
14	101 214	CUVE	BOWL
15	29 215	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASS
16	101 226	ARRET TAMIS	BASKET STOPPER
17	29 053	ENS. I L S	REED SWITCH
18	500 476	BAGUE AUTOLUBRIFIANTE	RING
19	503 129	BAGUE ETANCHEITE	SEAL RING
20	39 012	GOUPILLE	MOTOR SHAFT PIN
21	101 061	JOINT CORDE	CORDED SEAL
22	502 443	JOINT TORIQUE 200 x 4	SEAL 200 x 4
23	500 806	GRENOUILLE	CLIP
24	500 321	BOUTON ROUGE	RED KNOB
25	500 322	BOUTON VERT	GREEN KNOB
26	500 559	BOUTON TUBE	LEG BUSHING
27	501 194	BAC PLASTIQUE	PLASTIC RECEIVER
28	101 215	PIEDS	FEET

Index	Désignation	Description
A	CABLE D'ALIMENTATION	POWER CORD
B	PLATINE	CIRCUIT BOARD
M	MOTEUR	MOTOR
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Machine	Voltage	A	B	M	X1	X2	Y1	Y2
55 013	240/50/1	507 325	29 198	29 213	600 018		500 289	
55 019 CH	230/50/1	504 669		29 212				
55 012	230/50/1	507 322		29 566	603 669	600 018	500 289	504 674
55 017	220/60/1	507 329	29 199	29 214	603 669		500 296	
55 014	115/60/1							



**CHOISIR X1 - Y1 POUR LES MOTEURS A FIL VIOLET ET X2 - Y2 POUR LES MOTEURS A FIL BLEU.
 CHOOSE X1 - X2 FOR MOTORS WITH PURPLE WIRE AND X2 - Y2 FOR MOTORS WITH BLUE WIRE.**



<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>Description</i>
1	59 017	OUTIL COMPLET	COMPLETE TOOL ASSEMBLY
2	100 701	PLAQUE FIXATION RACLEUR	SCRAPER HOLDING PLATE
3	100 702	RACLEUR CAOUTCHOUC	RUBBER SCRAPER
4	39 495	BOUTON FIXATION OUTIL	TOOL FIXING KNOB
5	141 790	TREMIE	HOPPER
6	141 780	CUVE	BOWL
7	508 080	BAC PLASTIQUE	PLASTIC TRAY
8	507 683	GRENOILLERE	CLAMP
9	121 836	PATTE ACROCHAGE PANIER	BASKET CATCH
10	29 134	ENSEMBLE SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
11	507 694	BAGUE D'ETANCHEITE	SHAFT SEAL
12	101 060	JOINT DE PANIER	BASKET SEAL
13	29 050	INTERRUPTEUR SECURITE	SAFETY SWITCH ASSEMBLY
14	503 491	PRESSE ETOUPE	POWER CORD STRAIN RELIEF
15	59 020	ENSEMBLE BERCEAUX	LEGS ASSEMBLY
16	505 087	PIED	FOOT
17	57 211*	TAMIS 0,5 mm	PERFORATED BASKET 0.5 mm
18	57 145*	TAMIS 1 mm	PERFORATED BASKET 1 mm
19	57 019*	TAMIS 2 mm	PERFORATED BASKET 2 mm
20	57 156*	TAMIS 3 mm	PERFORATED BASKET 3 mm
21	57 020*	TAMIS 5 mm	PERFORATED BASKET 5 mm
22	121 858	AIMANT 6x25	MAGNET 6x25
23	121 748	CACHE MOTEUR	MOTOR COVERING
24	208 582	GOUPILLE	MOTOR SHAFT PIN
25	39 496	SUPPORT CONTACTEUR	CONTACTOR SUPPORT
26	509 091	BOUTON MARCHE / ARRET	ON / OFF SWITCH
27	121 847	GRILLE VENTILATION MOTEUR	MOTOR VENTILATION GRID
28	504 471	CAPSULE CACHE VIS	BOLT COVER
29	504 728	BOBINE DE CONTACTEUR 220-240V	CONTACTOR COIL 220-240V
30	504 703	CONTACTEUR 380-415V	CONTACTOR 380-415V
31	504 702	CONTACTEUR 220-230V	CONTACTOR 220-230V
32	504 701	CONTACTEUR 120V	CONTACTOR 120V

* Voir tarif machines / See export price list.

Maj : 06/2008

REV : f

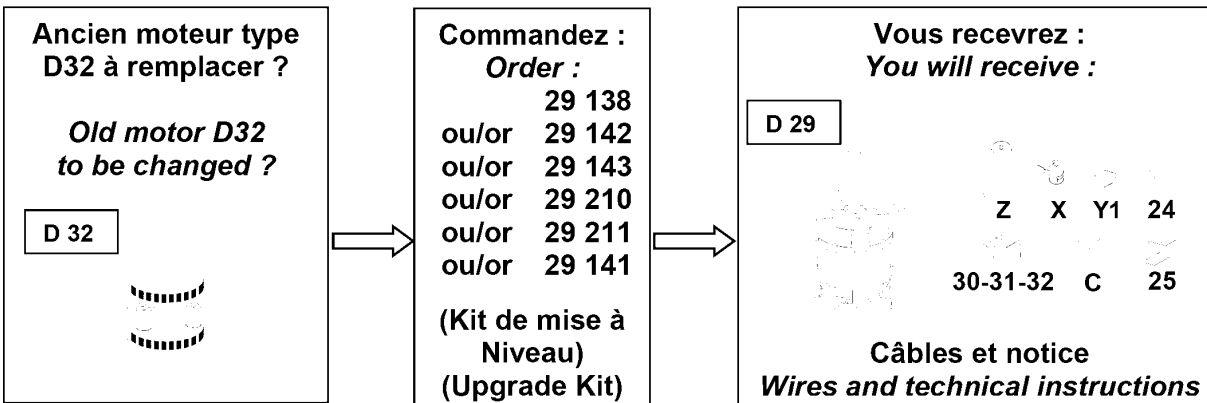
Index	Désignation	Description
A	PLAQUE FRONTALE	FRONT PLATE
B	CABLE D'ALIMENTATION	POWER CORD
C	RELAIS THERMIQUE	THERMAL RELAY
M	MOTEUR	MOTOR
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DE DEMARRAGE	STARTING RELAY
Z	CONDENSATEUR PERMANENT	PERMANENT CAPACITOR

C120	NOUVEAU NEW Type D29	Machine	Voltage	A	B	C	M1	X	Y1	Z
		55 000	230/400/50/3	400 480	501 017	507 259	39 491	-	-	-
55 009	220/60/3	39 490	-				-	-		
55 011	230/50/1	39 493	600 087				504 127	502 473		
55 022	120/60/1	39 492	600 089				501 683	501 915		
C120	ANCIEN OLD Type D32	Machine	Voltage	A	B	C	M2	X	Y2	Z
		55 000	230/400/50/3	400 480	501 017	-	29 138	-	-	-
		55 008	415/50/3				29 211			
		55 009	220/60/3				29 210			
		55 011	230/50/1				29 143	600 087	514 030	502 473
		55 033	240/50/1				507 322	29 141	-	-
55 022	120/60/1	507 329	29 142				600 089	508 277	501 915	

C200	Machine	Voltage	A	B	C	M		
			55 007	220/60/3	401 066	501 017	507 257	29 171
			55 006	230/400/3			507 256	29 144
			55 015	415/50/3			-	-

ATTENTION WARNING

Les anciens moteurs type D32 ne sont plus disponibles.
 Old motors type D32 are no more available.

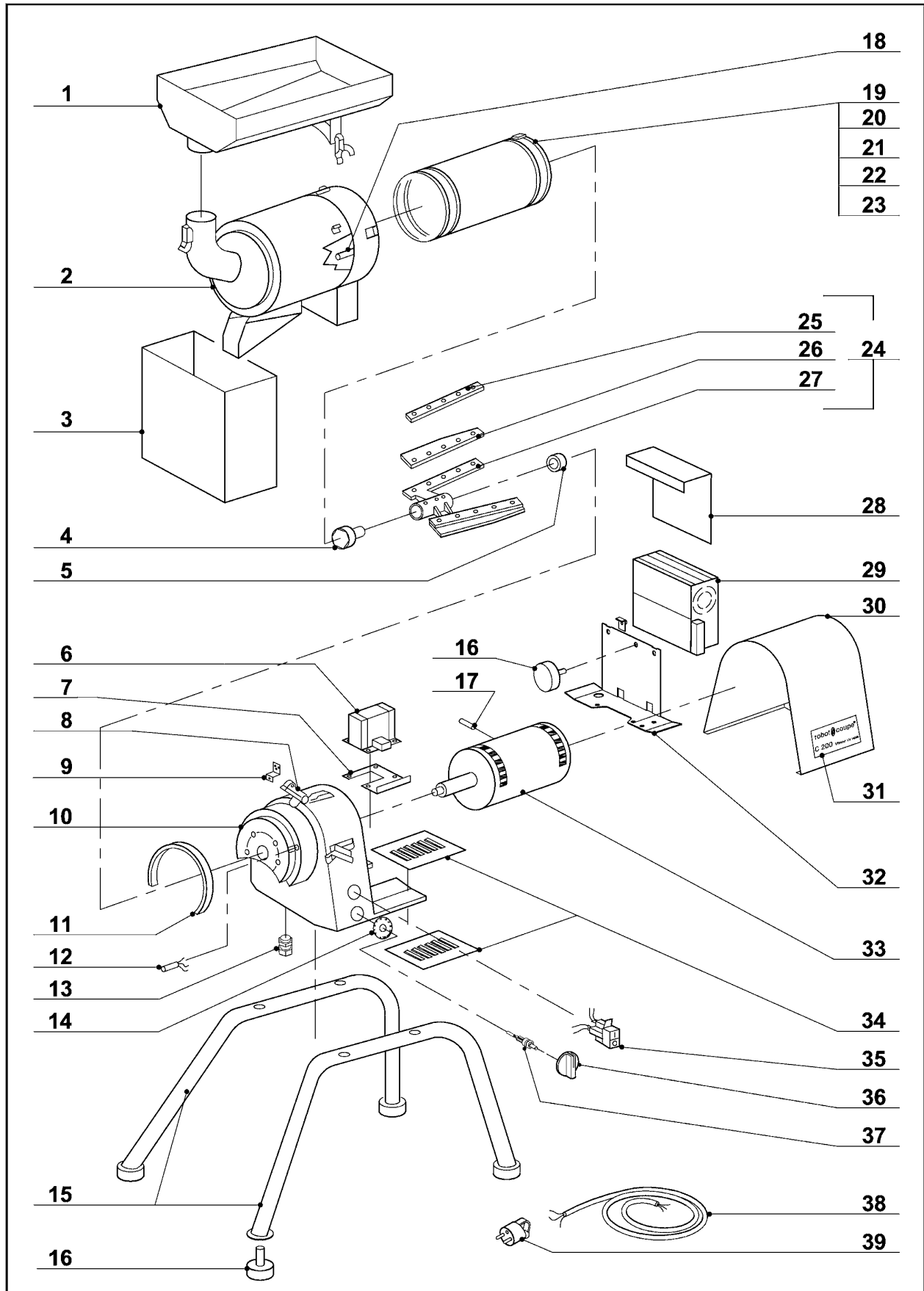


* Voir tarif machines / See export price list.

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C200 V.V.a

N° de série / Serial number
- 228 - - - - -



C : 09/2004 | REV :

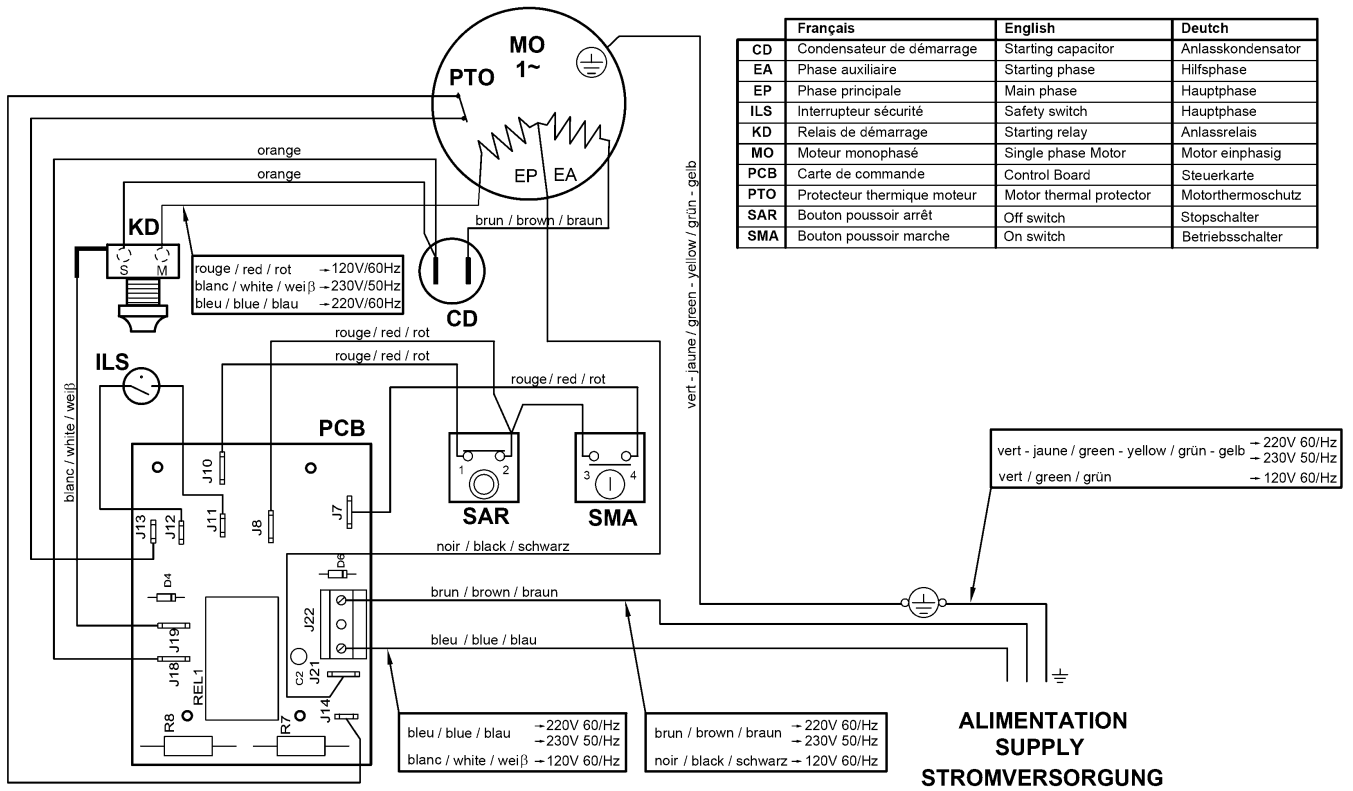
<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>Description</i>
1	141 790	TREMIE	/ HOPPER
2	141 780	CUVE	/ BOWL
3	508 080	BAC PLASTIQUE	/ PLASTIC TRAY
4	500 445	BOUTON FIXATION OUTIL	/ TOOL FIXING KNOB
5	507 694	BAGUE D'ETANCHEITE	/ SEAL RING
6	39 233	SELF RESEAU	/ SUPPLY INDUCTOR
7	104 131	ECRAN PROTECTION SELF	/ INDUCTOR PROTECTION SHIELD
8	507 683	GRENOUILLE	/ CLIP
9	121 836	PATTE ACCROCHAGE PANIER	/ BASKET ATTACHING HOOK
10	29 134	ENS. SUPPORT MOTEUR	/ MOTOR SUPPORT ASSEMBLY
11	101 060	JOINT DE PANIER	/ BASKET SEAL
12	29 050	ENS. ILS	/ REED SWITCH ASSEMBLY
13	503 491	PRESSE ETOUPE	/ CORD STRAIN RELIEF
14	401 026	PLAQUE POTENTIOMETRE	/ POTENTIOMETER PLATE
15	59 020	ENS. BERCEAUX	/ LEGS ASSEMBLY
16	505 087	PIED	/ FOOT
17	208 582	GOUPILLE	/ MOTOR SHAFT PIN
18	121 858	AIMANT	/ MAGNET
19	57 211*	TAMIS 0,5 mm	/ PERFORATED BASKET 0,5 mm
20	57 145*	TAMIS 1 mm	/ PERFORATED BASKET 1 mm
21	57 019*	TAMIS 2 mm	/ PERFORATED BASKET 2 mm
22	57 156*	TAMIS 3 mm	/ PERFORATED BASKET 3 mm
23	57 020*	TAMIS 5 mm	/ PERFORATED BASKET 5 mm
24	59 017	OUTIL COMPLET	/ COMPLETE TOOL SET
25	100 701	PLAQUE FIXATION RACLEUR	/ SCRAPER HOLDING PLATE
26	100 702	RACLEUR CAOUTCHOUC	/ RUBBER SCRAPER
27	100 172	OUTIL	/ TOOL
28	105 090	ECRAN PROTECTION VARIATEUR	/ VARIATOR PROTECTION SHIELD
29	39 234	VARIATEUR	/ VARIATOR
30	105 069	CACHE MOTEUR	/ MOTOR HOUSING
31	400 830	PLAQUE FRONTALE	/ FRONT PLATE
32	105 072	SUPPORT VARIATEUR + CAVALIERS	/ VARIATOR SUPPORT + CLIPS
33	301 006	MOTEUR	/ MOTOR
34	121 847	GRILLE VENTILATION MOTEUR	/ MOTOR VENTILATION GRID
35	509 091	BOUTON MARCHE / ARRET	/ ON / OFF SWITCH
36	117 073	POIGNEE POTENTIOMETRE	/ POTENTIOMETER HANDLE
37	501 293	POTENTIOMETRE	/ POTENTIOMETER
38	503 481	CABLE D'ALIMENTATION	/ POWER CORD
39	504 400	FICHE 16A 2P+T	/ CARD 16A 2P+T

SCHEMA ELECTRIQUE

C80 A
ELECTRIC DIAGRAM

120V/60Hz - 220V/60Hz - 230V/50Hz 1~

ELEKTRISCHES SCHALTBILD



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N° 400698 e

Maj : 10/11

SCHEMA ELECTRIQUE

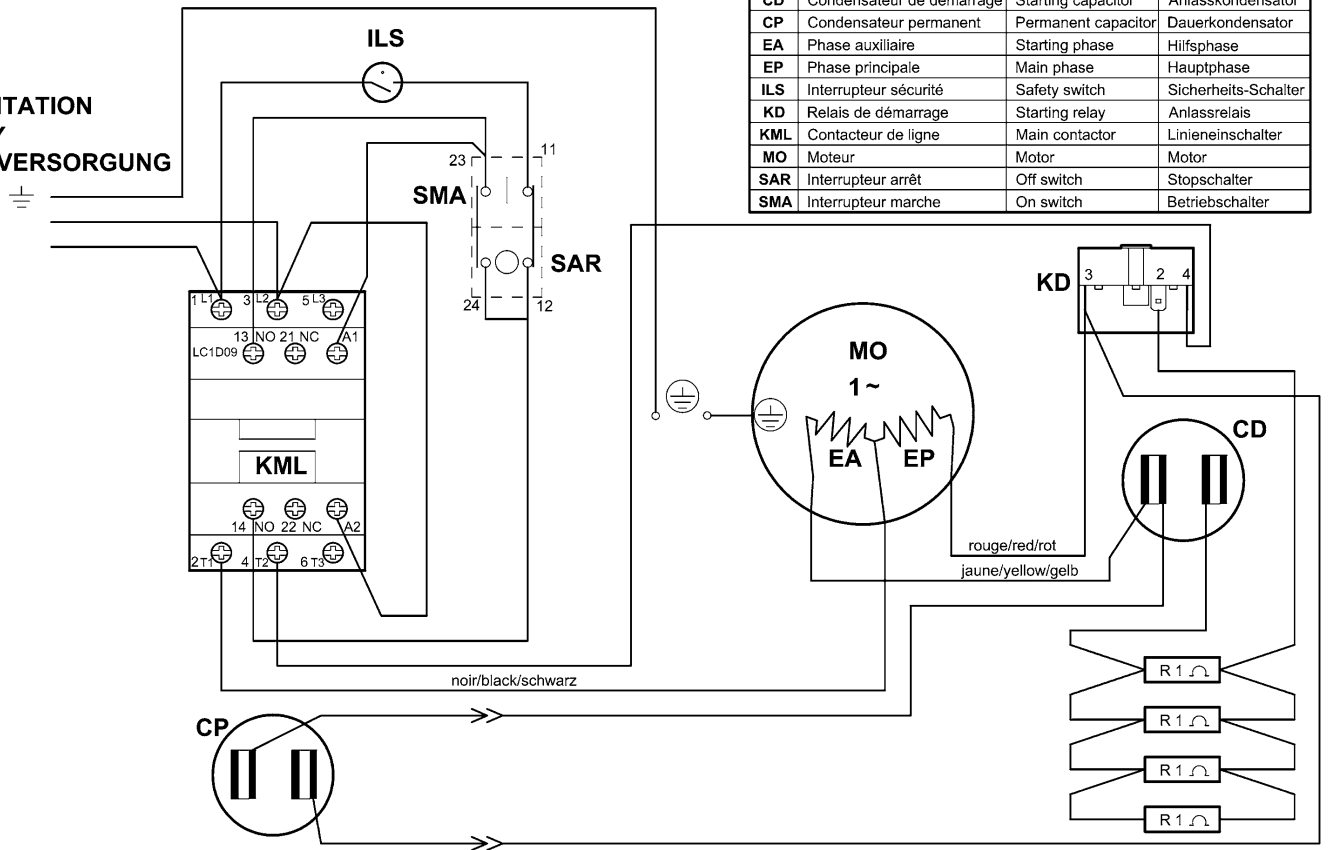
C120

120V/60Hz - 230V/50Hz 1~

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

ALIMENTATION
SUPPLY
STROMVERSORGUNG



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N° 406928 a

Maj : 12/05

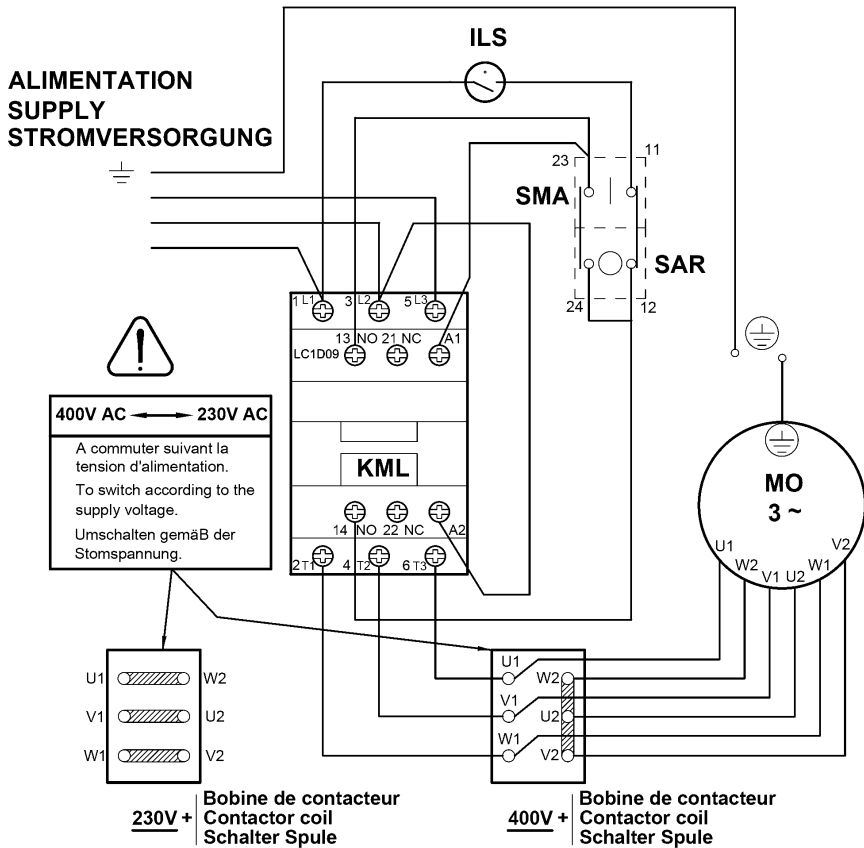
C120 - C200

230-400V/50Hz 3~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



	Français	English	Deutsch
ILS	Interrupteur sécurité	Safety switch	Sicherheits-Schalter
KML	Contacteur de ligne	Main contactor	Linieinschalter
MO	Moteur	Motor	Motor
SAR	Interrupteur arrêt	Off switch	Stopschalter
SMA	Interrupteur marche	On switch	Betriebschalter

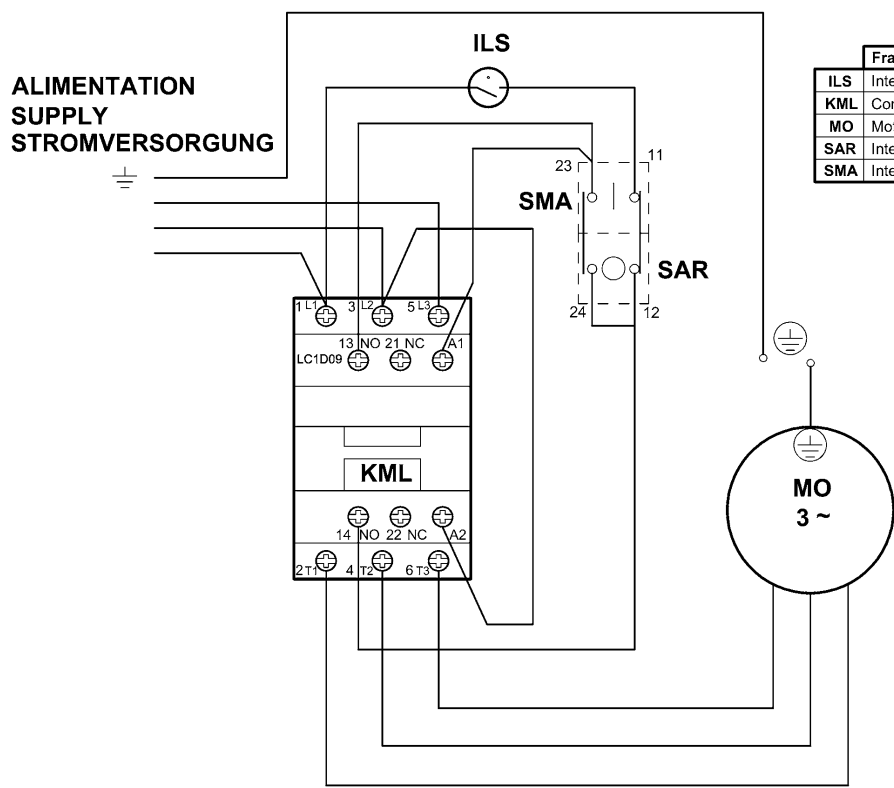
400V AC ↔ 230V AC

A l'origine, le contacteur est équipé avec une bobine 400V AC.
Pour un fonctionnement en 230V, il faut mettre dans le contacteur la bobine 220V AC installée séparément dans la machine.
Conserver la bobine 400V d'origine pour un besoin futur éventuel.

Originally, the contactor is fitted with a 400V coil.
For a 230V operation, the separate 220V AC coil must be installed in the contactor.
Keep the original 400V coil for a possible futur use.

Am Anfang, der Schalter ist mit eine Spule 400V AC ausstatten.
Für ein Betrieb 230V, stecken die Spule 220V AC in der Schalter
(Spule 220V AC die ist in die Maschine.)
Behalten die Spule 400V für eine zukünftig Gebrauch.

Repères fils moteur Motor wires marks Markierung kabeln motor		
C200	C120	
	Ancien code couleur Old colour code Vorige Farbnummer	Nouveau code couleur New colour code Neue Farbnummer
U1	Blanc/white/weiß	Bleu/blue/blau
V1	Bleu/blue/blau	Brun/brown/braun
W1	Noir/black/schwarz	Noir/black/schwarz
U2	Vert/green/grün	Violet/violett
V2	Rouge/red/rot	Rouge/red/rot
W2	Jaune/yellow/gelb	Orange



	Français	English	Deutsch
ILS	Interrupteur sécurité	Safety switch	Sicherheits-Schalter
KML	Contacteur de ligne	Main contactor	Linieinschalter
MO	Moteur	Motor	Motor
SAR	Interrupteur arrêt	Off switch	Stopschalter
SMA	Interrupteur marche	On switch	Betriebschalter



robot coupe[®]

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