

# *robot coupe*®



**NEW**  
Register  
your product  
on line

 **Robot Cook**®

# www.robot-coupe.com

## @ Register your product on line

The screenshot displays the 'robot coupe' website's 'SUPPORT' page. The top navigation bar includes links for 'The company', 'Contact us', 'Restricted Area', and 'Select your country...'. Below this, a secondary menu features 'CATALOGUE', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR', and 'SUPPORT' (which is circled). A search bar is located to the right of the 'SUPPORT' link.

The main content area is titled 'SUPPORT' and is divided into two columns. The left column, titled 'Register your product online', contains the following text: 'Thank you for registering online your Robot-Coupe product', 'This should only take a few minutes', and 'To register your product you will need:'. Below this, a list of requirements is provided: '- Product serial number' and '- Purchase date'. At the bottom of this column is a button labeled 'Register my product now' (circled).

The right column, titled 'Access the Robot-Coupe after-sales service', features a preview of the 'robot coupe Authentification' page. This preview shows a login form with fields for 'Identifiant \*' and 'Mot de passe \*', a 'Mot de passe perdu' link, and an 'Email \*' field. It also includes a language selection dropdown and a link to 'Pour nous contacter' with a note to 'utiliser notre formulaire de contact'. At the bottom of this column is a button labeled 'Access the Robot-Coupe after-sales service'.

# robot coupe®

## EU 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 :
  - Directive "Machinery" **2006/42/EC**,
  - Directive "Low Voltage" **2014/35/EU**,
  - Directive "Electromagnetic Compatibility" **2014/30/EU**,
  - Directive "Reduction of Hazardous Substances in Electrical Equipment" (RoHS) **2011/65/EU**,
  - Directive "Waste Electrical and Electronic Equipment" (WEEE) **2012/19/EU**,
- Regulation (EC) **No 1907/2006** (latest consolidated version) "concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)" and as such, no product, accessory and their packaging sold by Robot-Coupe® SNC, contains any substance on the European Chemical Agency (ECHA) candidate list and considered of very high concern.
- Regulation (EC) **No 1935/2004** "Materials and articles intended to come into contact with food" modified by regulation (EC) No 596/2009.
- Regulation (EC) **No 2023/2006** "Good manufacturing practice for materials and articles intended to come into contact with food".
- Regulation (EU) **No 10/2011** "Plastic materials and articles intended to come into contact with food", as well as all relevant (EU) regulations which modify, correct and/or rectify it, as at the date of this declaration, the regulations (EU) No 1282/2011, 1183/2012, 202/2014, 865/2014, 2015/174, 2016/1416, 2017/752, 2018/79, 2018/213, 2018/831 and 2019/37.
- the provisions of the following harmonized European standards and the standards specifying the safety and hygiene requirements:
  - **EN ISO 12100:2010** Safety of machinery – General principles for design,
  - **EN 60204-1:2006** Safety of machinery – Electrical equipment of machines,
  - **EN 60529** Degrees of protection provided by enclosures (IP Code):
    - IP 55 for the electric controls,
    - IP 34 for the other parts of the machine,
- 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.

"R019"

Montceau-en-Bourgogne, on March 1<sup>st</sup>, 2019

Jean-Marie LOZANO  
Director of Industrial Operations



# SUMMARY

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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 arbitrarily replaced.

**7** - The cost of changing direction-of-rotation of three-phase electric motors (installer is responsible).

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

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT-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.

# 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. 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.

## 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.

## HANDLING

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

## ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 10) and make sure that all the attachments are correctly positioned

## USE

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

## CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor base in water.
- For parts made from aluminum, use cleaning fluids intended 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 or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Service if something appears to be wrong.

## YOU HAVE JUST ACQUIRED A Robot Cook®

The Robot Cook® is a Cutter-Emulsifier-Heater perfectly adapted to the needs of professionals.

It will be of great service to you which you will gradually discover as you use it.

The Advantages of Robot Cook®:

- Cutter function with a bottom bowl blade.
- Maximum liquid capacity of 2.5 litres.
- Precise temperature control of 1° or 2° C.
- Heating capacity up to 140° C.
- Programming function for 9 recipes.

Your Robot Cook® is equipped with the following accessories:

- 3.7 litre stainless steel bowl.
- Micro-serrated stainless steel blades.
- Lid and bowl scraper arm.

## 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.



### Robot Cook®

This model is adapted to  
220-240V / 50-60Hz

The standardized plug must be calibrated to a minimum of 10 amps, and preferably 16 amps, if the appliance is used intensively.

### • CONTROL PANEL

#### SETTINGS

- Low and High Heat Function
- Speed Function
- Timer Function

#### PROGRAMMING

- Programme Function
- Step Button

Rotary Dial  
(parameter setting)

ON/OFF  
(behind the machine)

- Pulse Switch
- Run Switch
- Stop Switch

### CONTROL PANEL

### - Power supply:



The general power supply is turned off by the black switch located at the back of the machine.

### • SETTINGS:

#### Switches:

Heat: Low heat High heat

Speed:

Timer:

Allow you to respectively choose temperature (°C), speed (rpm) and time (min).

The rotary dial is designed to regulate the chosen parameter (temperature, speed, time).

**For example:** after pressing the speed button, you regulate the speed using the rotary dial; the chosen speed is displayed on the speed line.

### - Settings:



The small arrow shows the parameter where the rotary dial is active.

#### 1. Low and high heat function:

##### 2 possibilities:

Adjustable temperature from 20°C - 140°C.


Low heat (small flame):


High heat (big flame):

You press the heat switch once to select low heat. Then use the rotary dial to select the desired temperature.

Press twice on the heat switch to select high heat. Then use the rotary dial to select the desired temperature (big flame displayed).



The desired temperature is displayed opposite the chosen arrow  72°C.

The temperature is the temperature measured in the bowl  47°C.

The power or heat temperature can be adjusted during operations.

If you do not wish to use the heat function, select the 2 dashes (— °C) on the heat line.

## 2. Speed Functions:

### • Speed variator from 80 to 3,500 rpm.




Once you have pressed the speed switch, the rotary dial will allow you to choose the desired speed.

Functions	Speeds
Blend	100 to 500 rpm or R-Mix -100 to -500 rpm
Cut	600 to 2,000 rpm
Mix	2,100 to 3,000 rpm
Emulsify	3,000 to 3,500 rpm

• **The R-Mix function** (blend function: the blade turns in the opposite direction so as not to cut the food) can be accessed between -100 rpm and -500 rpm.

To obtain this, you need to turn the rotary dial to minus (-). If the motor is running, it will stop when reaching 0 rpm. You will need to restart the machine once the speed has been chosen.

• **Intermittent Speed Function:** the blade rotates a few times every 2 seconds.

o obtain this, you need to turn the rotary dial to minus (-) until you reach the display   .

**Benefit:** This function maintains the temperature of the preparation-in-progress without changing the texture. It also prevents the motor from overheating on low speed if the bowl is very full.

### • Turbo Function:

This function will enable you to reach a speed of 4,500 rpm. To obtain this, you need to press on the Turbo/Pulse switch for the required run time.

**The Turbo function** can only be used when the machine is already running.


### • Pulse Function:

The high-precision pulse function gives you better control over processing. Turn the button to adjust the pulse speed.



You can only use **the pulse function** from standstill.

## 3. Timer Function:

### 1 - Countdown Mode

By pressing the switch , you will set the run time of the appliance with the rotary dial.


At the end of the run time, a short bell will ring by default.


You can choose to activate the long bell option  to set a long ring alert by pressing twice on the Timer button .


### 2 - Timer Mode

A timer records the run time of the appliance by default.

### 3 - Differed Mode

By pressing 2 seconds on the Timer switch ,

the following display appears on your screen . You will set the desired run time of the appliance using the rotary dial once the chosen temperature is reached.

This mode will automatically deactivate after use and the indicator  will disappear.

**Benefit:** This mode enables you to activate the Timer only once the chosen cooking temperature is reached. You can thus program the cooking time independently of the start temperature and of the quantity of food.

## • OPERATIONS:

The Pulse, Run and Stop switches send instructions to the machine. They are present on all ROBOT-COUPÉ appliances.

They will carry out what appears on the display panel. (What has been « programmed »).



Black switch  
Turbo Pulse



Green switch  
Run




Red switch  
Stop

Pressing 2 seconds on the Red Stop switch will reset the settings to the initial configuration. (connect the appliance).

## • PROGRAMMING: +



### - Use a programme:

Go to the Programme function , choose the programme number using the rotary dial.

Turn on your appliance to the chosen programme.



### - Read a programme:

Once the programme has been chosen using the key , press on the step button  to view all the steps using the rotary dial.

You have the possibility of registering **9 programmes** on your Robot Cook®.

**3 recipes** are already pre-programmed, (see page 9):


**Programme 1:** Béchamel


**Programme 2:** Custard

**Programme 3:** Confectioner's custard

After each step of the programme, a bell will ring to indicate that the programme is moving onto the next step.

### - Create or modify a programme:


By pressing once on the Programme Function  you then obtain the desired programme by using the rotary dial. It allows you to choose from the programmes 1 - 9.

For each step of the programme , you enter the following parameters:

**Heat power and Temperature**



**Speed**

**Timer**

To create or modify a step, choose the desired step by pressing the switch for a few seconds , which will allow you to enter your parameters.

After entering your parameters, confirm them by pressing the step switch  again so as register them.

### - Delete a step:

Go to the step to be deleted, press the step switch  for a few seconds and then press the red stop switch  to delete the step.

The active step has now been replaced by the next step.







When all steps have been deleted, the programme is deactivated.

The word **End** is displayed at the last step. During operations, the programme will stop at this point.

## • PROGRAMMED RECIPES:






### PROGRAMME 1: Béchamel Sauce

*Ingredients for 1 litre: Butter 100 g - Flour 100 g - Milk 1 litre - Salt 5 g - Pepper 1 g - Nutmeg 1 g*

Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Scraper Arm	Comment
<b>Step 1</b>								
Butter	100 g	Melt	 + 115° C	200 rpm	2 min.	Closed	No	
<b>Step 2</b>								
Flour	100 g	Add	 + 120° C	200 rpm	5 min.	Closed	Yes	
<b>Step 3</b>								
Milk Salt Poivre Nutmeg	1 Litre 5 g 1 g 1 g	Cook	 + 100° C	500 rpm	15 min.	Closed	Yes	Add in gently all at once






### PROGRAMME 2: Custard

*Ingredients for 1 litre: Full Cream Milk 1 Litre - White Sugar 200 g - Egg Yolks 160 g - Vanilla 1 Pod*

Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Scraper Arm	Comment
<b>Step 1</b>								
Full cream milk Vanilla	1 Litre 1 Pod	Infuse the vanilla seeds in the milk	 + 85° C	600 rpm	20 min.	Closed	No	
<b>Step 2</b>								
White sugar Egg yolks	200 g 160 g	Add into the hot milk	 + 85° C	600 rpm	3 to 4 min.	Open	Yes	The more yolks there are the creamier it is.
<b>Step 3</b>								
		Chill rapidly. Set aside at + 4° C						

### PROGRAMME 3: Confectioner's Custard

*Ingredients for 1 litre: Full Cream Milk 1 Litre - White Sugar 230 g - Egg Yolks 120 g - Vanilla 1 Pod - Flour 50 g - Cornflour 50 g - Chilled Butter 80 g*

Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Scraper Arm	Comment
<b>Step 1</b>								
White sugar Egg yolks Flour Cornflour Vanilla	230 g 120 g 50 g 50 g 1 Pod	Blanch the ingredients		2,000 rpm	30 sec.	Closed	Yes	
<b>Step 2</b>								
Milk	1 Litre	Add the milk to the mixture	 + 95° C	1,000 rpm	12 min.	Open	Yes	
<b>Step 3</b>								
Butter	80 g	Add the butter in small pieces	 + 95° C	1,000 rpm	30 sec.	Open	Yes	

## ASSEMBLY



1) With the motor unit facing you, make sure that the bowl handle is slightly to the left.

2) Turn the bowl handle to the right until the motor lugs are securely positioned in their sockets. The handle should now be straight in front of you.



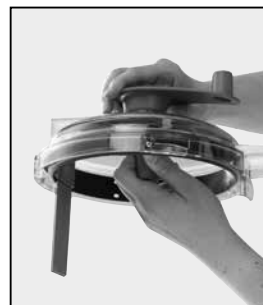
3) Position the blade on the motor shaft and lower it right to the bottom of the bowl. Make sure that it is correctly positioned, by rotating it in the bowl.



### IMPORTANT

**Never put your ingredients in the bowl before the blade is in place.**

4) Make sure that the scraper arm is correctly assembled with the lid and the handle locked.



5) Place the lid on the bowl and rotate it to the right until it locks.

With everything in place, your appliance is ready to run.

## USES & EXAMPLES

- For liquids, never fill the bowl more than  $\frac{2}{3}$  or less than 2 cm below the upper part of the blade.
- Your Robot Cook® is designed to carry out the following functions:

H  
O  
T

*Emulsify*

*Grind*

*Mix*

*Chop*

*Blend*

*Knead*

C  
O  
L  
D

## HYGIENE

### IMPORTANT: NEVER USE PURE BLEACH

- Correctly dilute the detergent / disinfectant following the manufacturer instructions which are generally printed on the packaging.
- Scrub well if required.
- Let the detergent act.
- Rinse carefully.
- Dry thoroughly with a disposable cloth.

## 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.**

#### • BOWL

- Remove the lid
- Release the bowl by rotating it on the motor unit to unlock it.
- Gently lift it up to disengage it, leaving the blade in the bowl in order to prevent any spillage if the preparation is liquid.

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

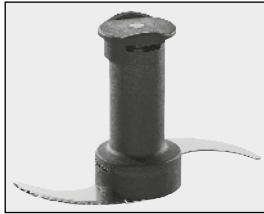
You can also remove any mixture stuck to the blade by running it in the emptied bowl of your Robot Cook®.

Your bowl can be washed in the dish-washer.

## • BLADE

Your Robot Cook is delivered with two blades:

**Serrated blade** - Special Blender function, ideal for refined presentation.

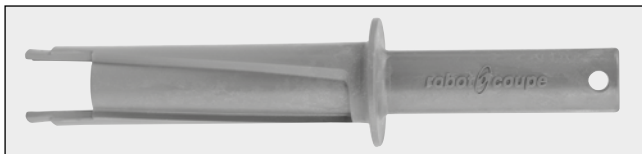


**Smooth blade** - Special Cutter function, ideal for mincing and chopping.

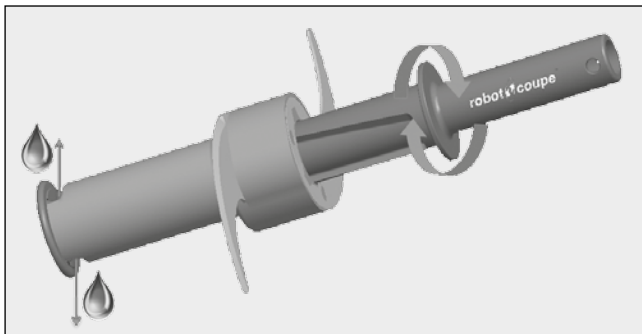


It is important to thoroughly clean your blade after each use.

A cleaning tool is available to remove any mixture remaining on the blade.



Proceed as follows:

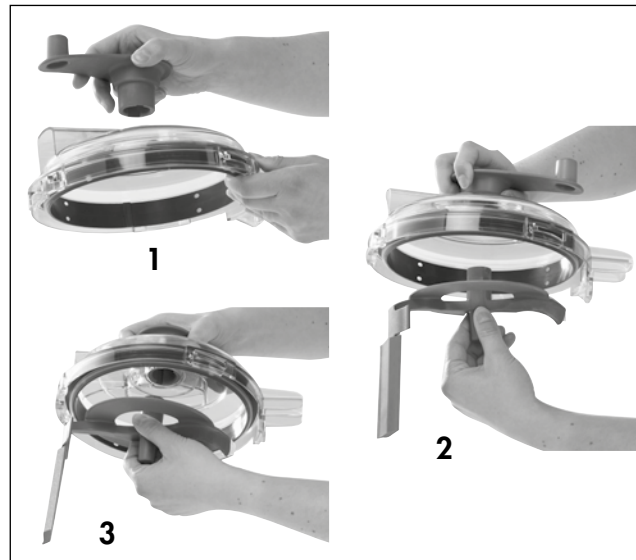


After cleaning the blades, always dry well to prevent rusting.

## • SCRAPER ARM

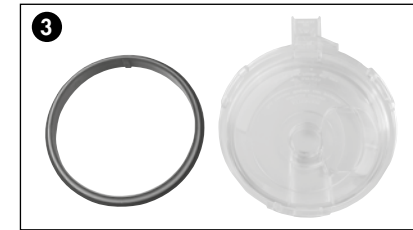
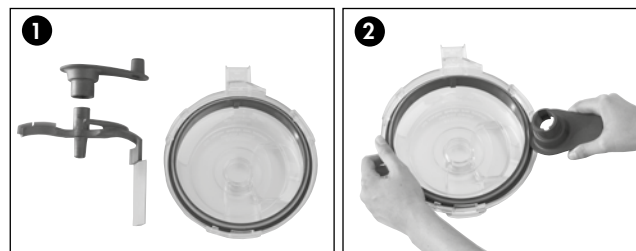
To clean the scraper arm, dismantle it as follows:

- 1- Hold the scraper arm in one hand and the handle in the other hand.
- 2- Press the two parts one on the other, then turn the handle 45° anti-clockwise
- 3- It is now possible to remove the two parts (scraper arm and handle) from the lid and clean them.



## • LID SEAL

After using your Robot Cook, clean the lid seal as follows:



## MAINTENANCE

### • BLADE

The quality of the cut depends mainly on the sharpness of your blades and the degree of wear and tear. The blade is subject to wear and tear and should be replaced regularly to ensure consistent quality in the final product.

### • MOTOR SEAL

The seal ring on 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 seal ring regularly for wear and tear and replace it at least once per year.

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

### • SCRAPER ARM



The scraper arm is equipped with rubber parts which are subject to wear and tear. They should be replaced regularly to ensure optimum efficiency of the scraper arm.

The lid scraper is easy to dismantle and also to assemble.

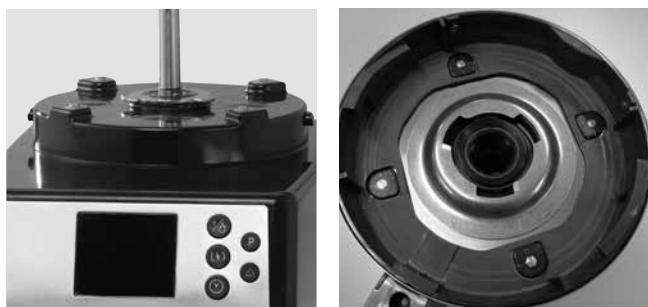
The scraper bowl needs to be replaced by a professional as it is attached to the scraper arm.

### • LID SEAL

Replace the lid seal if there are liquid leaks.

### • TEMPERATURE CONTROL

Your appliance has 8 temperature controls, 4 on the motor base and 4 under the bowl.



The temperature controls can become dirty from the cleaning products used (especially under the bowl). This causes a few degrees variation in the temperature display.

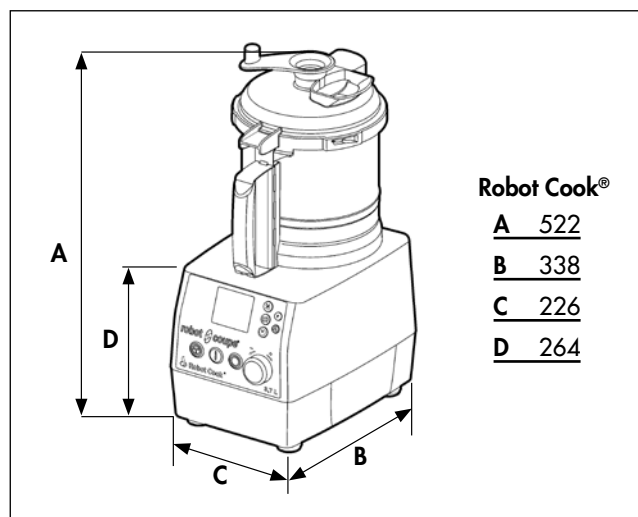
Simply brushing the 4 contacts with the abrasive side of a sponge will correct this malfunctioning.

## TECHNICAL SPECIFICATIONS

### • WEIGHT

	Net	Gross
Robot Cook®	13.5 kg	15 kg

### • DIMENSIONS (in mm)



### • WORKING HEIGHT

We recommend that you position your Robot Cook® on a stable work top so that the upper edge of the bowl is at a height of between 1.20 and 1.30 m.

### • NOISE LEVEL

When the Robot Cook® is operating on no-load, the sound level is less than 70dB (A).

### • ELECTRICAL DATA

Motor	Speed (rpm)	Power (Watts)	Intensity (Amp.)
230V / 50-60 Hz	100 to 4,500	Maximum heat capacity: 1,200 W Motor capacity: 1,000 W Nominal machine capacity: 1,800 W	8

## SAFETY



### WARNING

**The blades and discs are extremely sharp.  
Handle with care.**

These models are fitted with the following safety systems:

- **Mechano-magnetic** safety and motor brake.
- As soon as you open the lid, the motor stops.
- In order to avoid any splash when processing liquids, we recommend you stop the machine before opening the lid. **Caution:** The risk of burns is greater when processing hot liquids.
- **Thermal cut-out** which automatically stops the motor if the machine is left on for too long or is overloaded. (Er02 error).

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

- Safety of the heat system:

- a - specific detection of bowl presence
- b - thermal cut-out inside the bowl (automatic stopping of the machine above a safe temperature).
- c - when the temperature of the preparation reaches 85° C, for security reasons the speed is automatically limited to 600 rpm as the bowl is too hot.

In this case, it's possible to mix your preparation by using the Turbo/Pulse switch.



## 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

## OPERATION ERRORS

Your Robot Cook® has a function which enables it to display the different causes of possible errors.

Depending on the message displayed, you will be aware of the nature of the error, and of possible solutions.

See the table opposite.

### • LIST OF ERRORS DISPLAYED

Display	Description	Action to take
Er01	Thermal variator cut-out	Allow the machine to cool down; press on the Stop switch to reset
Er02	Thermal motor cut-out	Allow the machine to cool down; run faster or use the intermittent function 0101
Er03	Power supply	Check the machine's power supply

Display	Description	Action to take
Er04	Inconsistent configuration	Dismantle and assemble all accessories; press on the Stop Switch to reset
Er05	Internal bus over-voltage	Check the machine's power supply
Er06	Thermal cut-out control board	Allow the appliance to cool down; press on the Stop Switch to reset
Er07	Checking bowl safety	Remove the bowl then replace it to reset the safety features.
Other message		Contact your After-Sales Service

## STANDARDS

Consult the declaration of compliance on page 2.

*robot*  *coupe*®

## TECHNICAL DATA



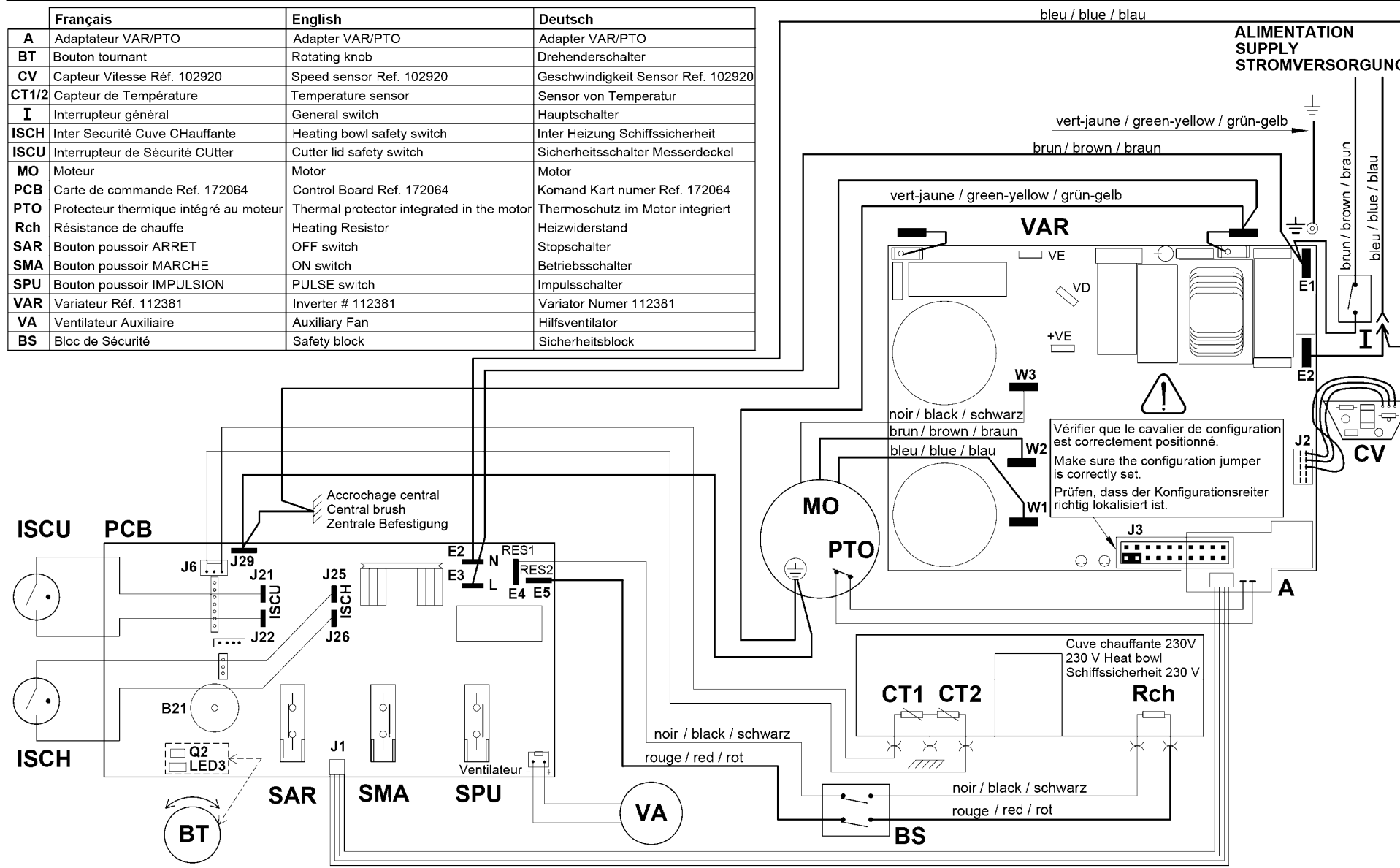
# Robot Cook® 220 - 240V / 50 - 60 Hz / 1~

## SCHEMA ELECTRIQUE

## ELECTRIC DIAGRAM

## ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
<b>A</b>	Adaptateur VAR/PTO	Adapter VAR/PTO	Adapter VAR/PTO
<b>BT</b>	Bouton tournant	Rotating knob	Dreherschalter
<b>CV</b>	Capteur Vitesse Réf. 102920	Speed sensor Ref. 102920	Geschwindigkeit Sensor Ref. 102920
<b>CT1/2</b>	Capteur de Température	Temperature sensor	Sensor von Temperatur
<b>I</b>	Interrupteur général	General switch	Hauptschalter
<b>ISCH</b>	Inter Sécurité Cuve CHauffante	Heating bowl safety switch	Inter Heizung Schiffssicherheit
<b>ISCU</b>	Interrupteur de Sécurité CUTter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
<b>MO</b>	Moteur	Motor	Motor
<b>PCB</b>	Carte de commande Ref. 172064	Control Board Ref. 172064	Komand Kart numer Ref. 172064
<b>PTO</b>	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert
<b>Rch</b>	Résistance de chauffe	Heating Resistor	Heizwiderstand
<b>SAR</b>	Bouton poussoir ARRET	OFF switch	Stopschalter
<b>SMA</b>	Bouton poussoir MARCHE	ON switch	Betriebsschalter
<b>SPU</b>	Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
<b>VAR</b>	Variateur Réf. 112381	Inverter # 112381	Variator Numer 112381
<b>VA</b>	Ventilateur Auxiliaire	Auxiliary Fan	Hilfsventilator
<b>BS</b>	Bloc de Sécurité	Safety block	Sicherheitsblock



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