

robot *coupe*®



R 201 E

R 201 Ultra E

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

Your new ROBOT-COUCPE appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUCPE S.N.C.

If you bought your ROBOT-COUCPE product from a distributor your product is covered by your distributor's warranty (Please check with your distributor terms and conditions of the warranty).

The ROBOT-COUCPE S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUCPE S.N.C. WARRANTY:

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

2 - Labour to sharpen and/ or replacements for blades which have become blunt, chipped or worn after a normal or excessive period of use.

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

4 - Any alteration, addition or repair that has not been carried out by the company or an approved service agency.

5 - Transportation of the appliance to or from an approved service agency.

6 - Labour charges to install or test new attachments or accessories (i.e., bowls, discs, blades, attachments) which have been arbitrarily replaced.

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

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

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT-COUCPE S.N.C. nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

The ROBOT-COUCPE S.N.C. warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by ROBOT-COUCPE S.N.C. France.

IMPORTANT WARNING



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

UNPACKING

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

INSTALLATION

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

CONNECTION

- Always check that your mains supply corresponds to that indicated on the rating plate on the motor unit and that it can take the amperage.
- The machine must be earthed.

HANDLING

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

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

USE

- Do not open the lid until the motor has come to a complete stop.
- Never tamper with the locking and safety systems.
- Never put a hand object in the bowl while the machine is operating.
- Never force the ingredients down with your hands.
- Do not overload the machine.

CLEANING

- As a precaution, always unplung 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 unplung the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged in any way or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Department if something appears to be wrong.

INTRODUCTION TO YOUR NEW R 201 E • R 201 Ultra E FOOD PROCESSOR

The R 201E/R 201 Ultra E are perfectly geared to professional needs. They can perform numerous tasks which you will gradually discover as you use your machine.

The R 201 E/R 201 Ultra E food processors include a bowl cutter attachment as well as a vegetable preparation attachment to allow different functions. The R 201 Ultra E is equipped with a stainless steel bowl (out of polycarbonate for the R 201 E). With the cutter attachment the R 201 E/R 201 Ultra E will grind, knead and process meat, vegetables, fine stuffing or mousse in less than 5 minutes, even for the tasks reputed to take the longest time...With the vegetable attachment, the R 201 E/R 201 Ultra E have a wide range of discs for thin or julienne slicing and for the grating of vegetables.

Thanks to their simple design both attachments can be easily fitted and removed.

The outstanding results coming out of your machine will soon introduce you to a whole new world of culinary skills and possibilities.

We have deliberately emphasized those actions which cause the machine to stop immediately. The R 201 E/R 201 Ultra E are fitted with numerous safety devices which prevent access to the cutter during processing.

This manual contains important information designed to help the user get the most out of his/her R 201 E/R 201 Ultra E food processor.

We therefore recommend that you read the following 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 the power supply corresponds to that indicated on the motor instruction plate. The machine has a single-phase plug connected to a power machine cord.

The R 201 E/R 201 Ultra E come with different types of motors.

230 V / 50 Hz

115 V / 60 Hz

220 V / 60 Hz



WARNING

**THIS MACHINE MUST BE EARTHED
(RISK OF ELECTROCUTION).**

• CONTROL PANEL

R 201 E

Red switch = Off switch

Green switch = On switch

R 201 Ultra E

Red switch = Off switch

Green switch = On switch

Black switch = Pulse switch

ASSEMBLY

• BOWL CUTTER ATTACHMENT

1) The motor base facing you make sure that the bowl is straight to the motor shaft and that the safety bar is slightly moved to your left.



2) Turn the safety bar to the right until the motor base connectors are securely positioned in their sockets. The safety bar should then be in front of you.



3) Place the knife on the motor shaft and lower it right down to the bottom of the bowl.

Make sure that it is correctly positioned by making it rotate inside the bowl.



4) Place the lid on the bowl and make it rotate to the right until it clicks.

Once contact is made your machine is ready for use.

• VEGETABLE PREPARATION ATTACHMENT

The vegetable preparation attachment consists of two detachable parts: the vegetable cutter bowl and the lid.



1) The motor unit facing you, fit the bowl onto it: the ejection chute should be at the rear of the machine.



2) Turn the bowl to the right until the motor unit connectors are securely positioned in their sockets.



3) Place plastic discharge plate on motor shaft and check that it is properly positioned down the bowl.



4) Then choose the disc you want to use and place it onto the ejecting plate.

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



USES

• CUTTER ATTACHMENT

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

High precision is needed when working with certain types of ingredients. The pulse control (for the R 201 Ultra E only) allows you to stop and start the machine precisely when you need it.

USES	Max. processing quantity (in kg)	Time (in min.)
CHOP		
• MEAT		
Hamburger / steak tartare	0.7	3
Sausage meat / tomatoes	0.8	3
Terrine / pâté	0.8	4

• FISH		
Brandade	0.9	5
Terrines	0.9	5
• VEGETABLES		
Garlic/parsley/onion/shalotts	0.2 / 0.5	3
Soup/purées	1	4
• FRUIT		
Compotes/purées	1	4
EMULSIFY		
Mayonnaise/ailloli/rémoulade sauce	1	3
Snail or salmon butter	0.8	4
KNEAD		
Shortcrust pastry/shortbread	1	4
Pizza dough	1	4
GRIND		
Dried fruit	0.5	4
Ice	0.5	4
Breadcrumbs	0.5	5

The R 201 E / R 201 Ultra E cutter attachment 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 openings:

- **one large feed opening** for cutting vegetables such as cabbage, celeriac,...
- **a round opening** for long vegetables and high-precision cutting.

For optimum cutting, use the following section as a guide to help you.

HOW TO USE THE LARGE FEED OPENING

Fill the opening with vegetables.

Press the pusher to switch the machine on and maintain pressure until there are no vegetables left in the opening.

HOW TO USE THE ROUND OPENING

Fill the opening with vegetables.

Press the pusher to switch the machine on and maintain pressure until all the vegetables are chopped up.

SLICERS	
S 1	carrot / cabbage / cucumber / onion / potato / leek
S 2 / S 3	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper
S 4 / S 5	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
S 6	egg plant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek

RIPPLE CUT SLICER	
S 2	beet / root / potato / carrot

GRATERS	
G 1,5	celeriac / cheese
G 2	carrot / celeriac / cheese
G 3	carrot
G 5	cabbage / cheese
G 9	cabbage / cheese
	Parmesan , chocolate
	Radish 0.7 mm
	Radish 1 mm

JULIENNE	
J 2x2	carrot / celeriac / potato
J 2x4	carrot / beet root / zucchini / potato
J 2x6	carrot / beet root / zucchini / potato
J 4x4	egg plant / beet root / zucchini / potato
J 6x6	egg plant / beet root / celeriac / zucchini / potato
J 8x8	celeriac / potato


OPTION

A **serrated knife** is available as an option and is mainly intended for kneading and grinding.

A **slightly serrated blade** is also available. This blade has the same function as the straight blade. It has been conceived for a longer lasting cut performance but cannot be sharpened.

We advise you to use this blade mainly to chop parsley.

CLEANING

 **W A R N I N G**

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

• MOTOR BASE

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

• CUTTER ATTACHMENT

Remove the lid and then the bowl from the motor unit by making it rotate to the left. Pull up to disengage and leave the knife in the bowl in order to prevent any spillage (if you work with liquids).

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

Replace the bowl, place the knife on the shaft and switch your machine on in order to remove any mixture which may be stuck to the knife.

You may rinse the bowl by filling it with hot water and by leaving the machine operate for a few minutes.

• VEGETABLE PREPARATION ATTACHMENT


Remove the lid by turning it on the left side. Pull out the disc plate and the discharge plate by raising it by its hub. Then pull out the bowl by turning in a clockwise direction.

You may then clean all the parts.

Dishwashers are best avoided. Instead we recommend that you hand wash the parts of your machine.

Removable parts can be easily rinsed under a tap. The machine can be damaged if temperature of water is too hot or if very strong detergents are being used.

After cleaning the knife, **always wipe the blades carefully to prevent rusting.**

 **I M P O R T A N T**

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

• BLADES

We strongly recommend that the blades which are not serrated be sharpened regularly by using the sharpening stone that is supplied with the machine.

The quality of the cut mainly depends on the sharpness of your blades. Blades progressively become dull and should be replaced from time to time to ensure constant quality of the final product.

• MOTOR SEAL

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

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

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

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

• BOWL LOCKING PLATES (R 201 Ultra E only)

If these plates wear out, the bowl will no longer be securely attached to the motor unit. This makes it awkward to use since the bowl can come loose during processing. There is no risk to the user however, because the safety system will automatically stop the machine.

It is advisable therefore to change those plates when needed in order to ensure maximum ease of use.

TECHNICAL SPECIFICATIONS

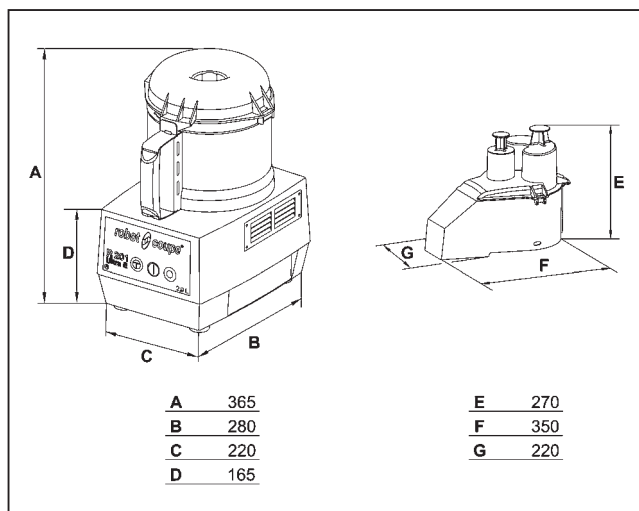
• WEIGHT

R 201 E / R 201 Ultra E (with cutter and vegetable attachments and with 2 discs)

net weight : 10 Kg

gross weight : 12 Kg

• DIMENSIONS



• WORKING HEIGHT

We recommend that you position the R 201 E / R 201 Ultra E on a stable worktop so that the upper edge of the cutter bowl is between 1.20 and 1.30 m high.

• NOISE LEVEL

The equivalent continuous sound level when the R 201 E / R 201 Ultra E are operating unloaded is less than 70 dB (A).

• ELECTRICAL DATA

Single phase machine

Motor	Speed Rpm	Power (Watts)	Intensity Amp.
230 V / 50Hz	1500	550	3.5
115 V / 60 Hz	1800	550	7.0
220 V / 60 Hz	1800	550	3.5

SAFETY

The R 201 E / R 201 Ultra E are fitted with an electromechanical safety system.

As soon as you open the lid, the motor stops.

To restart the machine, simply close the lid and press the green switch on.



WARNING

The blades are extremely sharp. Handle with care.

The R 201 E / R 201 Ultra E are fitted with a temperature thermal protector which automatically stops the motor when the machine is left on for too long or is overloaded.

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



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.

STANDARDS

MACHINES IN COMPLIANCE WITH:

- The following European directives and related national legislation:
 - Modified "machinery" directive 98/37/EEC,
 - "Low voltage" directive 73/23/EEC,
 - "EMC" directive 89/336/EEC,
 - "Materials and parts in food contact" directive 89/109/EEC,
 - Commission Directive 2002/72/EC of 6 August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs.
- The following European harmonized standards and standards setting out health and safety rules:
 - EN 292 - 1 and - 2,
 - EN 60204 -1 (1998),
 - For Food Processors and blenders : EN 12852.
 - For Vegetable cutting machine : EN 1678.

INDEXES OF PROTECTION:

- IP 55 for the switches.
- IP 34 for the machines.

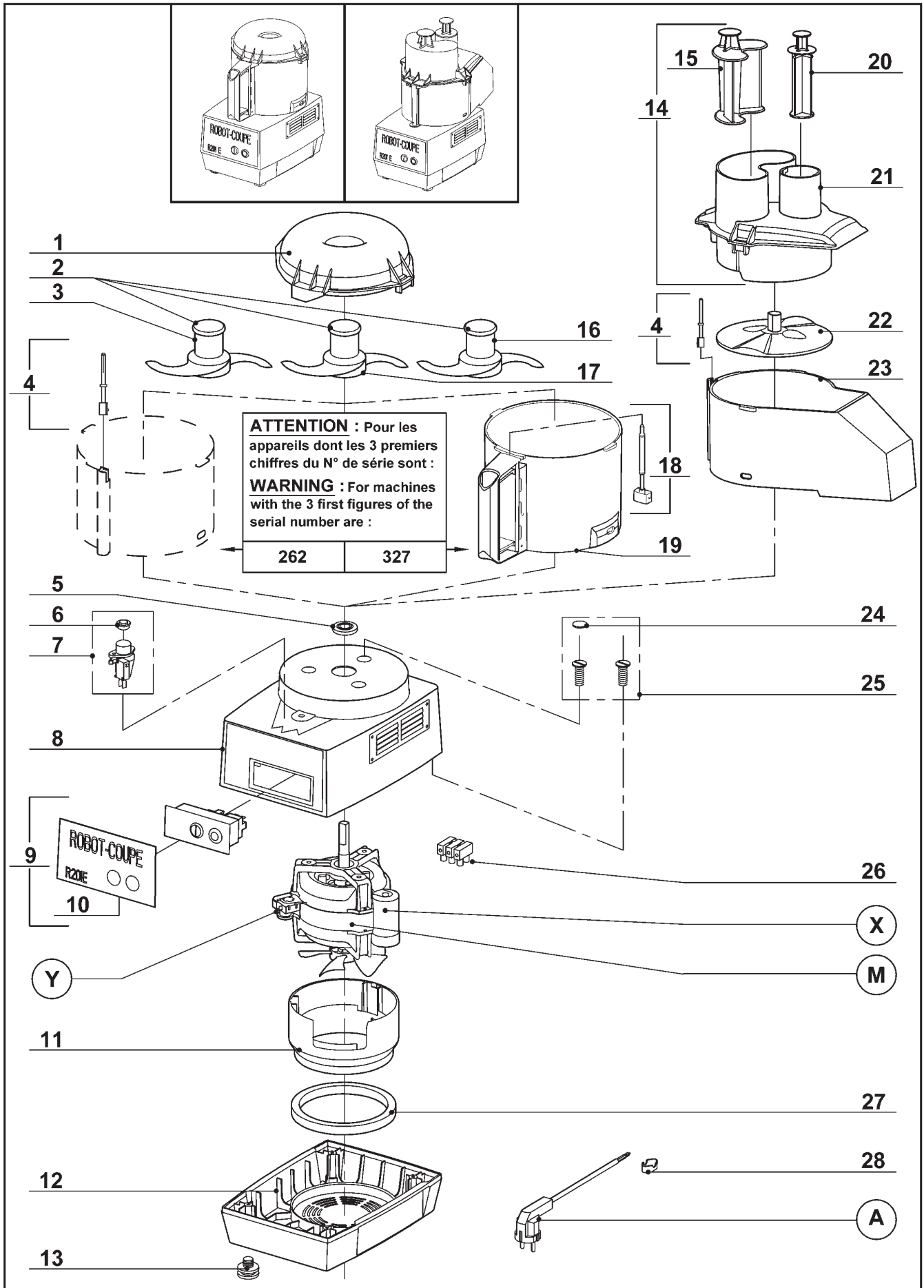
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R 201 E "A"

N° de série / Serial number

- 262 - - - - -

- 327 - - - - -



Index	Pièce / Part	Désignation	Description
1	106 458	COUVERCLE CUTTER	/ CUTTER LID
2	117 058	CAPUCHON COUTEAU	/ BLADE CAP
3	27 055	COUTEAU LISSE	/ SMOOTH BLADE
4	29 858	ENS. TIGE SECURITE	/ COMPLETE SAFETY ROD
5	501 010	BAGUE ETANCHEITE	/ MOTOR SEAL
6	500 527	CAPSULE ETANCHEITE	/ SEAL RING
7	101 105	MINIRUPTEUR	/ MICROSWITCH ASSEMBLY
8	29 182	ENS. SUPPORT MOTEUR	/ MOTOR SUPPORT ASSEMBLY
9	29 188	ENS. TABLEAU COMMANDE	/ COMPLETE ON / OFF SWITCH ASSEMBLY
10	400 529	PLAQUE FRONTALE	/ FRONT PLATE
11	101 097	CONDUIT VENTILATION	/ VENTILATION BAFFLE
12	29 904	ENS. SOCLE	/ BASE ASSEMBLY
13	101 082	PIED	/ FOOT
14	29 857	ENS. COUVERCLE + POUSSOIRS	/ LID + PUSCHER ASSEMBLY
15	103 249	POUSSOIR LEGUMES	/ VEGETABLE PUSHER
16	27 138	COUTEAU CRANTE	/ SERRATED BLADE
17	27 061	COUTEAU DENTE	/ FINE SERRATED BLADE
18	39 103	ENS. TIGE SECURITE	/ COMPLETE SAFETY ROD
19	112 204	CUVE CUTTER 3L	/ 3 QT BOWL
20	103 245	POUSSOIR CAROTTES	/ ROUND PUSHER
21	118 592	COUVERCLE COUPE LEGUMES	/ VEGETABLE SLICER LID
22	103 288	DISQUE EVACUATEUR	/ SLINGER PLATE
23	102 699	CUVE COUPE LEGUMES	/ VEGETABLE SLICER BOWL
24	101 104	CAPSULE CACHE VIS	/ BOLT COVER
25	29 178	ENS. VISSERIE SUP MOTOR	/ SCREW ASSEMBLY
26	19 188	ENS. DOMINO	/ TERMINAL BLOCK
27	101 099	TAMPON AMORTISSEUR	/ ABSORBER
28	101 106	CAVALIER SERRE CABLE	/ POWER CORD CLIP

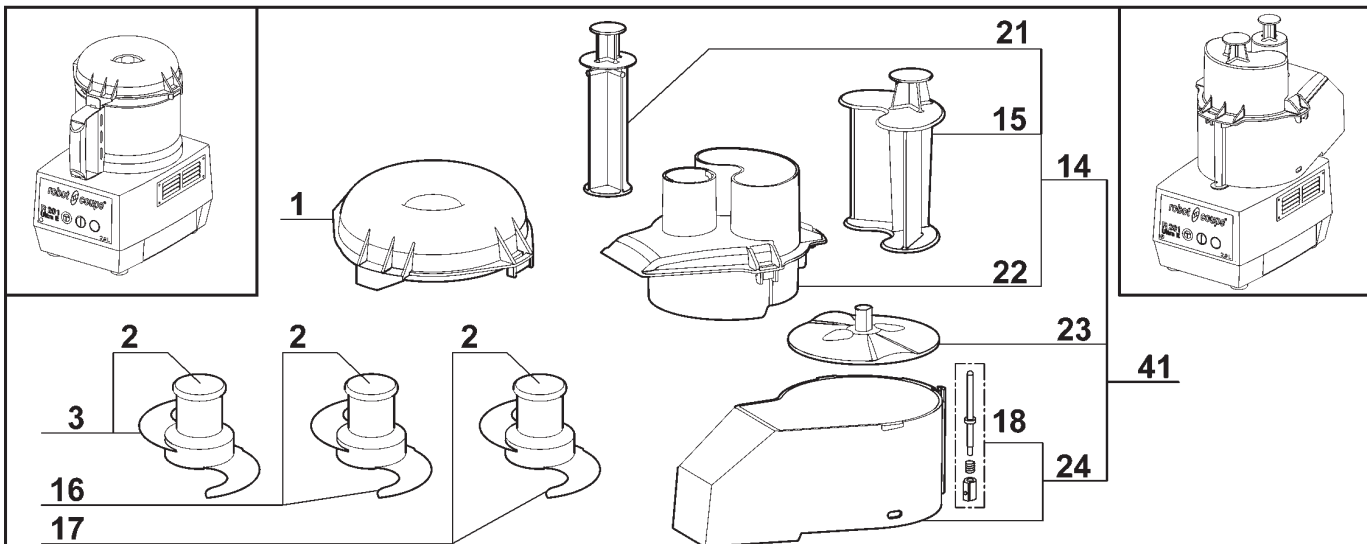
A	CABLE D'ALIMENTATION	/	POWER CORD
M	MOTEUR	/	MOTOR
X	CONDENSATEUR	/	STARTING CAPACITOR
Y	RELAIS DE DEMARRAGE	/	STARTING RELAY

Machine	Voltage	A	M	X	Y
22 232	230/50/1	507 320	3 202	600 018	500 289
22 233 Aust	240/50/1	500 468	3 202	600 018	500 289
22 238	115/60/1	503 206	3 205	603 669	500 296
22 239	220/60/1	507 320	3 206	603 669	500 289

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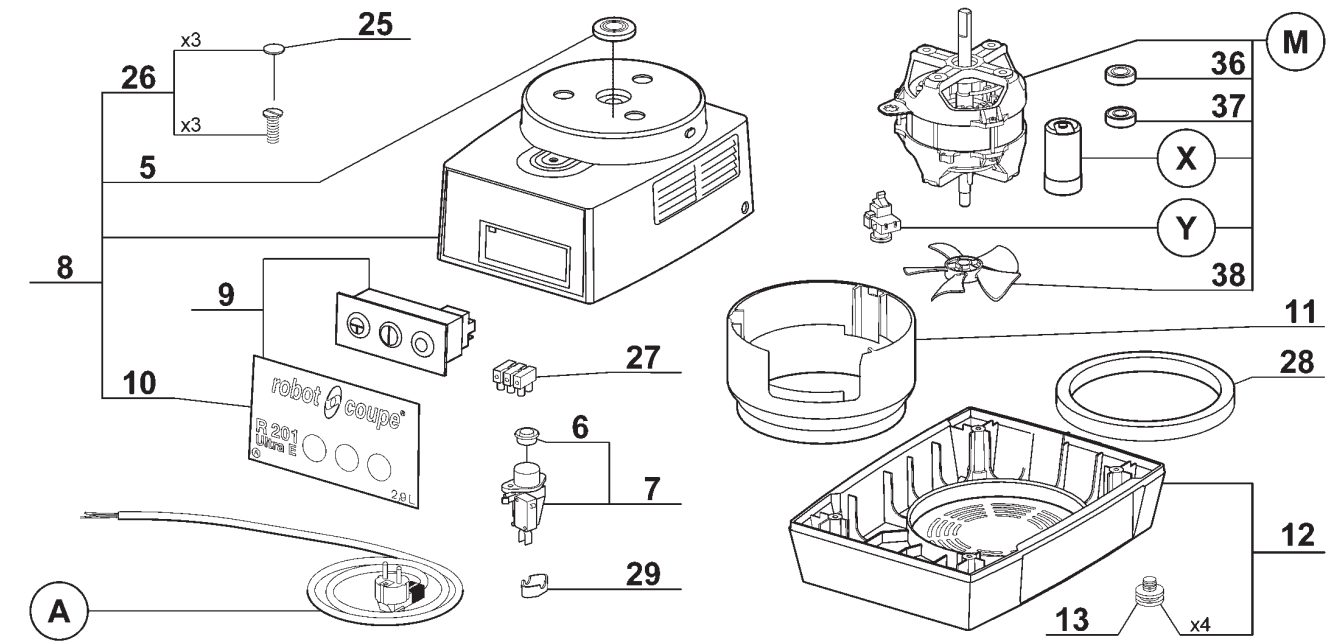
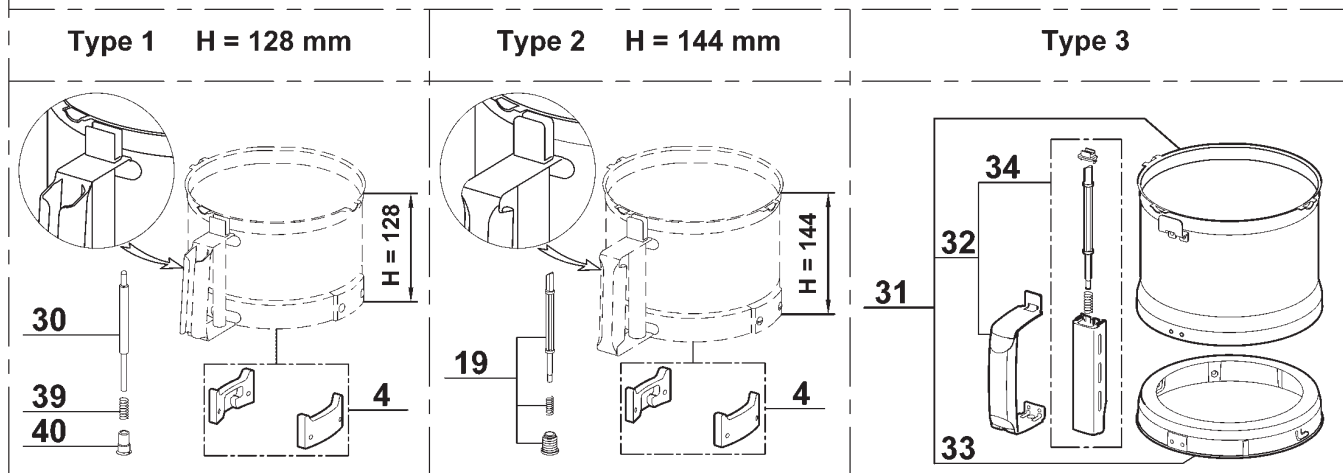
R 201 Ultra E "A"

N° de série / Serial number
 - 263 - - - - - 328 - - - - -
 - 464 - - - - -



ATTENTION : Choisir les pièces détachées en fonction du type de la cuve.
 Pour la cuve complète, choisir le repère 31 qui s'adapte dans les 3 situations.

WARNING : Choose the spare parts in accordance with the bowl type.
 For the complete bowl, choose item 31 that fits the 3 situations.



Index	Pièce / Part	Désignation	Description
1	106 458	COUVERCLE	LID
2	117 058	CAPUCHON COUTEAU	BLADE CAP
3	27 138	COUTEAU CRANTE	SERRATED BLADE
4	29 184	ENS. PLAQUETTES	LOCKING PLATES ASSEMBLY
5	501 010	BAGUE ETANCHEITE	SHAFT SEAL
6	500 527	CAPSULE ETANCHEITE	SEAL RING
7	101 105	MINIRUPTEUR	MICROSWITCH
8	29 196	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
9	29 195	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
10	400 356	PLAQUE FRONTALE	FRONT PLATE
11	101 097	CONDUIT VENTILATION	VENTILATION BAFFLE
12	29 905	ENS. SOCLE	BASE ASSEMBLY
13	101 082	PIED	FOOT
14	29 857	ENS. COUVERCLE + POUSSOIRS	LID + PUSHERS ASSEMBLY
15	103 249	POUSSOIR LEGUMES	VEGETABLE PUSHER
16	27 061	COUTEAU DENTE	FINE SERRATED BLADE
17	27 055	COUTEAU LISSE	SMOOTH BLADE
18	29 858	ENS. TIGE SECURITE CUVE COUPE-LEGUMES	VEGETABLE COMPLETE SAFETY ROD
19	39 220	ENS. TIGE SECURITE POUR CUVE H = 144 mm	SAFETY ROD ASSEMBLY FOR BOWL H = 144 mm
21	103 245	POUSSOIR CAROTTES	ROUND PUSHER
22	118 592	COUVERCLE COUPE-LEGUMES	VEGETABLE SLICER LID
23	103 288	DISQUE EVACUATEUR	SLINGER PLATE
24	102 699	CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL
25	101 208	CAPSULE CACHE VIS	BOLT COVER
26	29 200	ENS. VISSERIE SUPPORT MOTEUR	MOTOR SUPPORT SCREWS SET
27	19 188	ENS. DOMINO + FIL TERRE	TERMINAL BLOCK + GROUND WIRE ASSEMBLY
28	101 099	TAMPON AMORTISSEUR	ABSORBER
29	101 106	CAVALIER SERRE CABLE	POWER CORD CLIP
30	101 084	TIGE DE SECURITE POUR CUVE H = 128 mm	SAFETY ROD ASSEMBLY FOR BOWL H = 128 mm
31	39 795	ENS. CUVE	BOWL ASSEMBLY
32	39 763	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
33	39 753	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
34	39 762	ENS. TIGE SECURITE POUR CUVE TYPE 3	SAFETY ROD ASSEMBLY FOR BOWL TYPE 3
36	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
37	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL BEARING 6201 2RS
38	117 610	VENTILATEUR MOTEUR	MOTOR FAN
39	100 964	RESSORT	SPRING
40	101 360	BAGUE INOX	STAINLESS STEEL RING
41	27 206	ENS. COUPE-LEGUMES	VEGETABLE SLICER ASSEMBLY

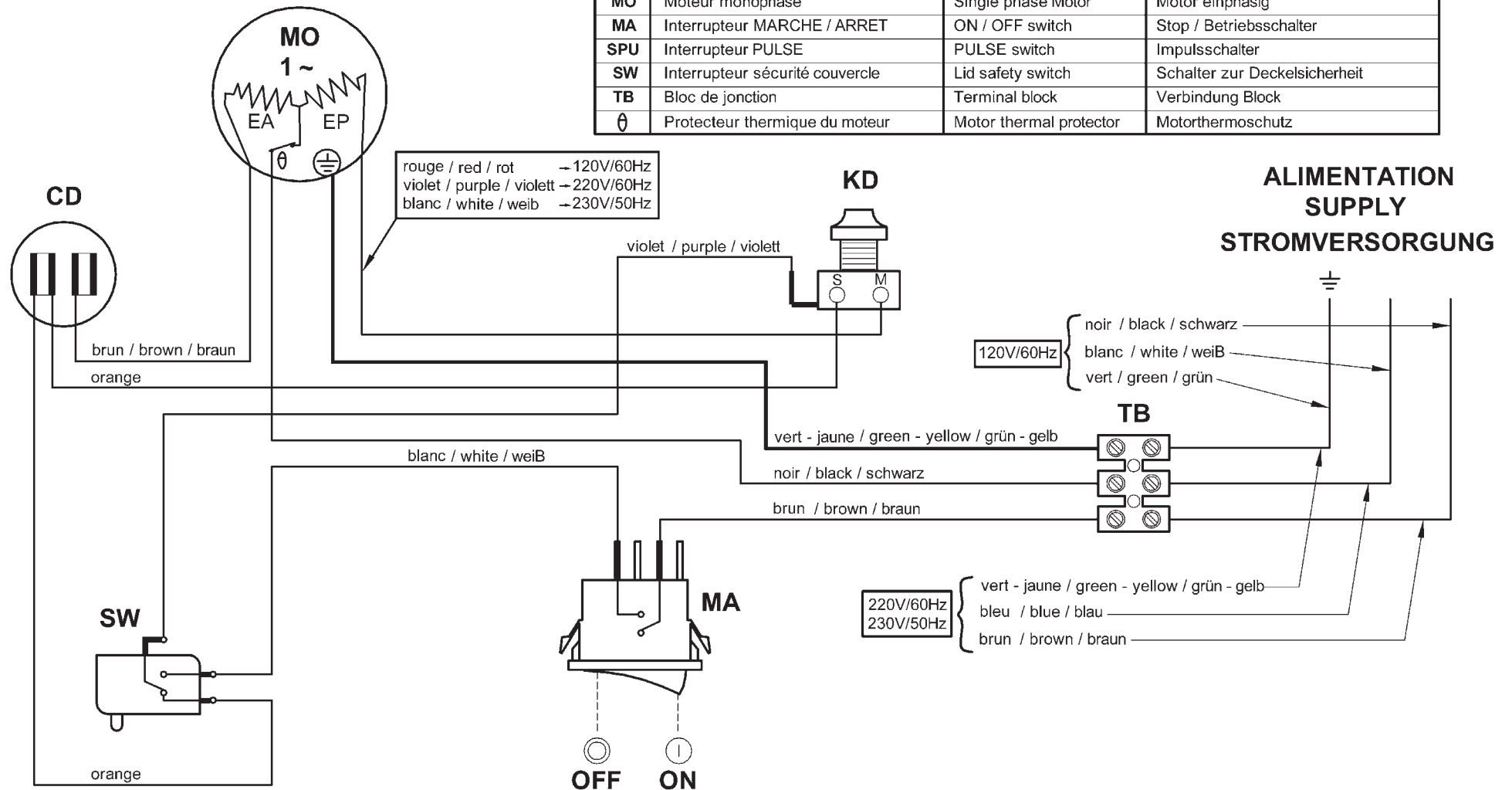
A	CABLE D'ALIMENTATION	POWER CORD
M	MOTEUR	MOTOR
X	CONDENSATEUR	STARTING CAPACITOR
Y	RELAIS DE DEMARRAGE	STARTING RELAY

Machine	Voltage	A	M	X	Y
22 237 Aust	240/50/1	507 326	3 202	600 018	500 289
22 236	230/50/1	507 321			
22 235	220/60/1		3 206	603 669	
22 234	120/60/1	507 328	3 205		500 296

R201 - R211 - R201E - R201E"A" - R2B - R202
 SCHEMA ELECTRIQUE

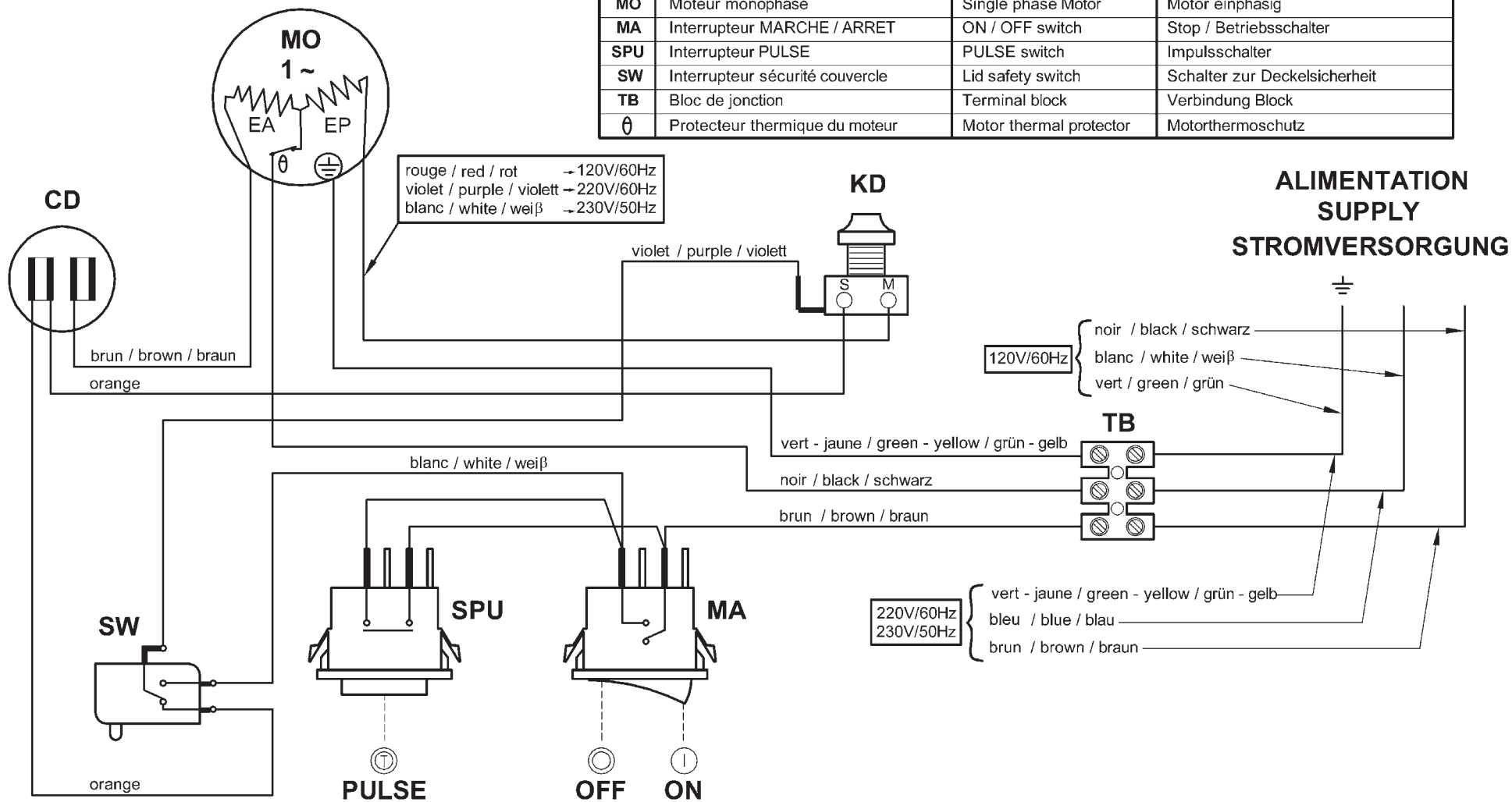
120V/60Hz - 220V/60Hz - 230V/50Hz 1~
 ELECTRIC DIAGRAM
 ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
MA	Interrupteur MARCHÉ / ARRET	ON / OFF switch	Stop / Betriebsschalter
SPU	Interrupteur PULSE	PULSE switch	Impulsschalter
SW	Interrupteur sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit
TB	Bloc de jonction	Terminal block	Verbindung Block
⊖	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz



R2A-R201Ultra-R201Ultra E-R201Ultra E"A"-R211Ultra-R202Ultra 120V/60Hz - 220V/60Hz - 230V/50Hz 1~
 SCHEMA ELECTRIQUE ELECTRIC DIAGRAM ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
MA	Interrupteur MARCHÉ / ARRÊT	ON / OFF switch	Stop / Betriebsschalter
SPU	Interrupteur PULSE	PULSE switch	Impulsschalter
SW	Interrupteur sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit
TB	Bloc de jonction	Terminal block	Verbindung Block
θ	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz





robot coupe®

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