



**MATFER**



**Alphamix 2**

**5 Litres**

**8 Litres**





# MATFER

## OPERATING INSTRUCTIONS

We reserve the right to alter at any time without notice the technical specifications of this appliance.  
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.  
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# MATFER



## DECLARATION OF CONFORMITY

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 at Montceau en Bourgogne on February 19, 2013

Alain NODET  
The Manager

Robot-Coupe S.N.C. - 12 avenue du Maréchal Leclerc – BP 134 – 71305 Montceau en Bourgogne Cedex - France

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# LIMITED WARRANTY

**Your new appliance is warranted for a period of one year from the date of sale.**

**The limited warranty is against defects in material and/or workmanship.**

## **THE FOLLOWING ARE NOT COVERED BY 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** - Any alteration, addition or repair that has not been carried out by the company or an approved service agency.
- 3** - Transportation of the appliance to or from an approved service agency.

**4** - 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.

**The warranty is limited to replacement of defective parts or devices: the manufacturer and all its subsidiaries or affiliates, distributors, agents, managers, employees or insurers can not be held liable for damages, losses or expenses indirectly related to the device or inability to use it.**

# 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, wobblers include components that are sensitive to electrostatic discharges (ESDs). Before conducting any work on these wobblers, 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.

## **Wiring**

- You must connect the machine to a 200-240V/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.

You can begin by consulting the characteristics of your appliance in the table below:

Appliance	Mains supply	Conductor Cross-section (mm <sup>2</sup> )	GFCI (Ph + N)	
			Gauge (A)	Threshold (mA)
Alphamix 2 (5 Litres)	230 V - 240 V 50 Hz <b>single-phase</b>	1.5	B16	≥ 30
Alphamix 2 (8 Litres)	220 V - 240 V 50 or 60 Hz <b>single-phase</b>	1.5	B16	≥ 30

\* Except for specific three-phase 200-240 V models sold in Japan.

# 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.

## 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 handle the accessories carefully.

## ASSEMBLY PROCEDURES

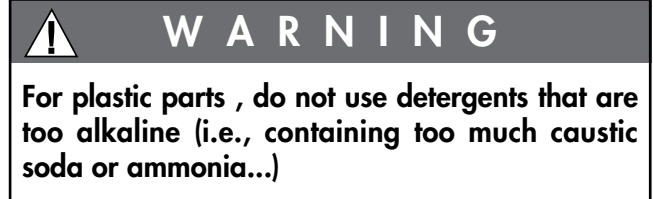
- Follow the various assembly procedures carefully (see page 9) and make sure that all the attachments are correctly positioned.

## USE

- Do not open the Alphamix 2 before the full stop of the tool.
- 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.
- For parts made of aluminum alloys, use cleaning fluids suitable for aluminum.
- MATFER 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 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.



## YOU HAVE JUST ACQUIRED AN ALPHAMIX 2 MIXER (5 & 8 Litres)

The Alphamix 2 (5 & 8 Litres Version) is a workhorse for professional chefs and caterers. It will make your life easier in countless ways, as you will discover when you start using it.

It will allow you to knead dough, mix ingredients and whip eggs and cream.

Your appliance's straightforward design means that the parts which most frequently need to be handled for cleaning or aftercare can be removed in no time at all.

These instructions for use contain important information aimed at enabling you to get the very most out of your investment.

**We therefore strongly advise you to read them through carefully before you start to use your appliance.**

We have included a few basic recipes to help you familiarize yourself with your new appliance.



1. Control button with 9 speed settings
2. Stainless-steel bowl with easy-grip handle
3. Safety screen with single opening for adding ingredients
4. Tilt-head locking lever

5. Frontal accessory connector
6. Whisk
7. Paddle
8. Spiral hook

## • Screen displays

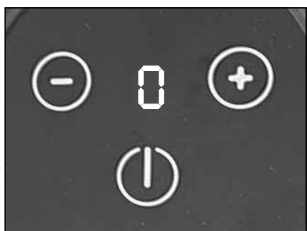


The screen comes on as soon as the mixer is connected to the mains supply. After 4 or 5 seconds, it goes into **standby mode**.



### **Standby mode:**

Dot displayed on the screen.



### **Active mode:**

Zero (0) displayed on the screen.

### **A - Stand mixer plugged in and in standby mode (dot on the screen) .**

- 1 Press the button for 5 seconds to go into active mode. A zero will appear on the screen .

### **B - Switching the motor on once the mixer is in standby mode (dot on screen .).**

- 1 Press the button.
- 2 Press the button.
- 3 To move up to the next speed, press the button.
- 4 To stop the motor, use the button or else press the button, either continuously or repeatedly, until it goes into standby.

- 5 If you do not use the mixer **for 2 minutes** sans action l'appareil se met en veille.

### **C - When the mixer is already at its lowest speed setting (1), pressing the speed reduction button sends it into standby mode .**

- 1 The motor stops and a dot appears on the screen .
- 2 To switch the motor back on, follow the steps in § B.

### **D - Every time the head is raised, the mixer goes into standby mode .**

- 1 The motor stops and a dot appears on the screen .
- 2 To switch the motor back on, follow the steps in § B.

### **E - Priority goes to stopping the motor.**

- 1 When the or buttons are pressed at the same time, priority is given to stopping the motor.
- 2 The appliance goes into standby mode and a dot appears on the screen .
- 3 To switch the motor back on, follow the steps in § B.

### **F - Putting the appliance on standby.**

- 1 Press the button for 2 seconds.
- 2 To switch the motor back on, press the button for 5 seconds, then follow the steps in § B.

## 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.

Your appliance is supplied with a power cord fitted with a plug designed to be inserted directly into a standard single-phase socket:

230 V/50 Hz - 16 A.



### • RECOMMENDATIONS FOR USE

After carrying out maintenance on the motor or the variator, run your machine empty to check that the **drive outlet** (planetary gear system) is turning in a clockwise direction (or that the **tool** is turning in an anticlockwise direction, if you are looking down at the machine from above).

## ASSEMBLY



1) Tilt the head by pushing the locking lever up, then raising the head.

2) Position the safety screen first, then the tool required for the task you want to perform.



3) Install the bowl. It does not need to be in any particular position.

4) You can now lower the head by pushing the locking lever up again.



### WARNING:

5) For a firm lock of the tank, recommended during kneading, just put additional pressure on the lever in direction of the work surface.

### REMOVING THE SAFETY SCREEN:

Place a thumb on each of the bumps on the inside of the screen. Simply press these bumps to release the screen.



## TOOLS

### 1. PREPARATIONS



#### WHISK

For egg whites, Chantilly cream, sabayon sauce, whipped cream, macaroons, Genoese sponge, meringues, pancake batter, etc.

#### PADDLE




For rich shortcrust pastry, creamed butter, cheesecake fillings, cakes, gingerbread and even mashed potato.






### SPIRAL HOOK

For bread dough, détrempe, brioche, shortcrust pastry and pizza dough.

### 2. SPEED CHART

WHISKING	MIXING/BEATING	KNEADING
High speed	Medium speed	Slow speed
		
Speeds 1-10	Speeds 1-7	Speeds 1-3
TOOL SPEED		
60-600 rpm	60-420 rpm	60-180 rpm

### 3. MAXIMUM CAPACITIES

		
Alphamix 2 (5 litres)		
8 egg whites	1 kg softened butter	1.2 kg bread dough
Alphamix 2 (8 litres)		
Up to 16 egg whites	Up to 1.5 kg softened butter	Up to 4 kg bread dough*

\* 63% moisture

You can use your mixer for other tasks, too - these values are only given as an indication and may vary according to the nature of the ingredients or the recipe.

## ATTACHMENT SLOTS

- A frontal slot compatible with the most widely used attachments.

## CLEANING



## WARNING

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

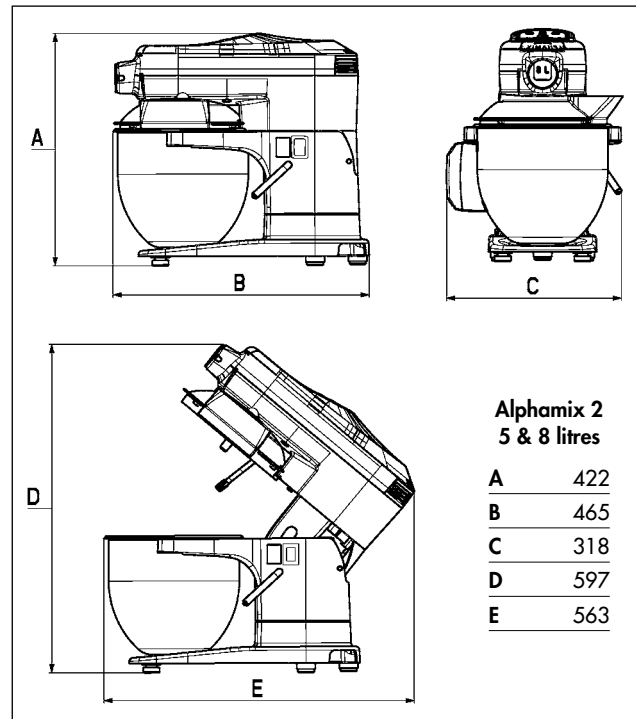
- The bowl and the safety screen are both dishwasher-safe, but we recommend that you wash all the tools by hand (unless you have detergents that are compatible with aluminium).
- Make sure you use the appropriate detergent, especially for the aluminium parts
- Clean all the machine with a damp cloth, paying particular attention to the areas that are likely to be splashed.
- Never use a pressure washer.

## TECHNICAL SPECIFICATIONS

### • WEIGHT

	Net	Gross
Alphamix 2 (5 Litres)	12.807 kg	14.418 kg
Alphamix 2 (8 Litres)	17.035 kg	18.350 kg

### DIMENSIONS (in mm)



### • WORKING HEIGHT

It's needed to install the machine on a perfectly stable work plan.

### • NIVEAU DE BRUIT

The equivalent continuous sound level when the Alphamix 2 (5 & 8 Litres) is operating on no-load is less than 70 dB (A).

### • ELECTRICAL DATA

Single-phase machine Alphamix 2 (5 litres).

Motor	Power (watts)	Intensity (Amp.)
230 V / 50 Hz	550	4.1

Single-phase machine Alphamix 2 (8 litres)

Motor	Power (watts)	Intensity (Amp.)
230 V / 50 Hz	700	4.1

- Power shown on data plate.

## SAFETY

This machine can only work with the safety screen well positioned on the bowl.



## REMEMBER

Do not open the Alphamix 2 before the full stop of the tool.

Never try to override the locking and safety systems.

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

Do not overload the appliance.

## STANDARDS

Consult the declaration of compliance on page 2.

## BASIC RECIPES

All the recipes below are for the 8-litre Alphamix 2.

### • WHISK

#### BEATEN EGG WHITES

##### Ingredients:

- 16 egg whites
- 1 pinch salt



##### Method:

Place the egg whites in the bowl with the salt.

Beat the egg whites at a low speed '3' to begin with, increasing the speed to '10' for the last 10 seconds to stiffen them.

#### CHANTILLY CREAM

##### Ingredients:

- 1 litre whipping cream
- 80 g icing sugar



##### Method:

Pour the chilled whipping cream into the bowl with the icing sugar.

Whip the cream at speed '5' until it forms soft peaks, then turn the speed up to '7' or '8'.

As soon as the cream forms stiff peaks and takes on a smooth consistency, switch the machine off.

### • HOOK

#### DOUGH (country loaf)

##### Ingredients:

- 1 kg flour
- 750 ml water
- 25 gr dried yeast
- 30 gr salt
- 300 gr rye T 170



##### Method:

Place the flour, water, yeast and salt in the bowl.

Combine the ingredients at the lowest speed setting '1'. Once the mixture has reached an even consistency, turn the speed up to '2' and continue kneading the dough until it forms a ball.

#### BRIOCHE

##### Ingredients:

- 1.2 kg flour
- 50 g dried yeast
- 3 tsp salt
- 135 g sugar
- 10 eggs + 3 egg yolks
- 35 cl milk
- 680 g cold softened butter



##### Method:

Put the flour, yeast, salt, sugar, eggs and milk in the bowl.

Knead for approximately 10 minutes at speed '2' to form a dough.

Check the consistency, adding a little water if necessary.

Work in the softened butter and knead until the dough no longer sticks to the sides of the bowl or to your fingers.

Transfer the dough to a bowl, cover and allow to rise.

When it has doubled in volume, knock it down, wrap in cling film and refrigerate.

### • BEATER

#### CUPCAKE BUTTER ICING

##### Ingredients:

- 1 kg butter
- 1.7 kg icing sugar
- 270 ml milk
- 11 ml vanilla essence



##### Method:

Begin by creaming the butter in the bowl at speed '6'.

Add the icing sugar, milk and vanilla essence and mix together at speed '3'.

Once the mixture has reached a smooth consistency, turn the speed up and continue beating for 3 minutes. Add colouring, if wished.

Pipe the butter icing onto the cupcakes.

#### MASHED POTATO WITH SAFFRON

##### Ingredients:

- 500 gr potatoes
- 125 gr softened butter
- 0.2 - 0.3 g saffron powder
- Salt & white pepper



##### Method:

Peel the potatoes and cut into same-sized chunks.

Boil in salted water until soft. Drain thoroughly, then return to the pan over a lower heat to dry them. Transfer the cooked potatoes to the bowl with the softened butter and saffron and beat at speed '2' to obtain a creamy consistency.



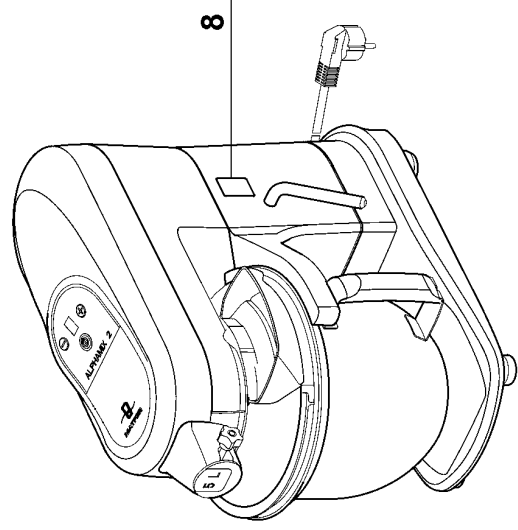
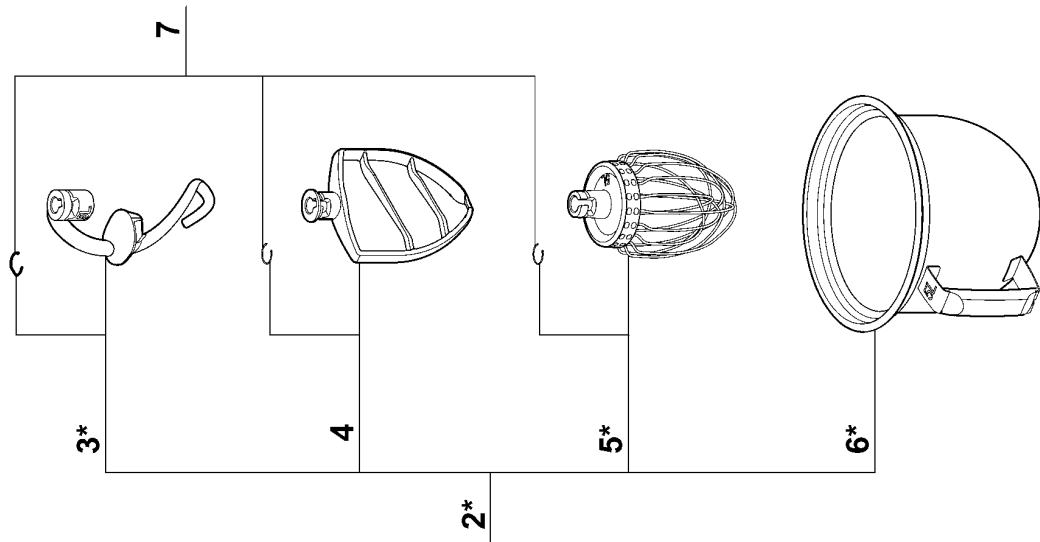
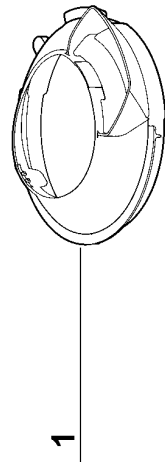
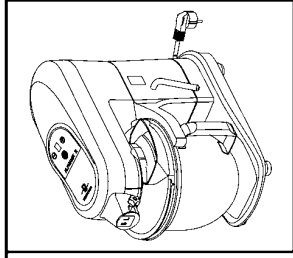


## **TECHNICAL DATA**

 **MATFER**

**ALPHAMIX 2 5L**

N° de série / Serial number  
- 605 - - - - -



\* Voir tarif machines / See export price list

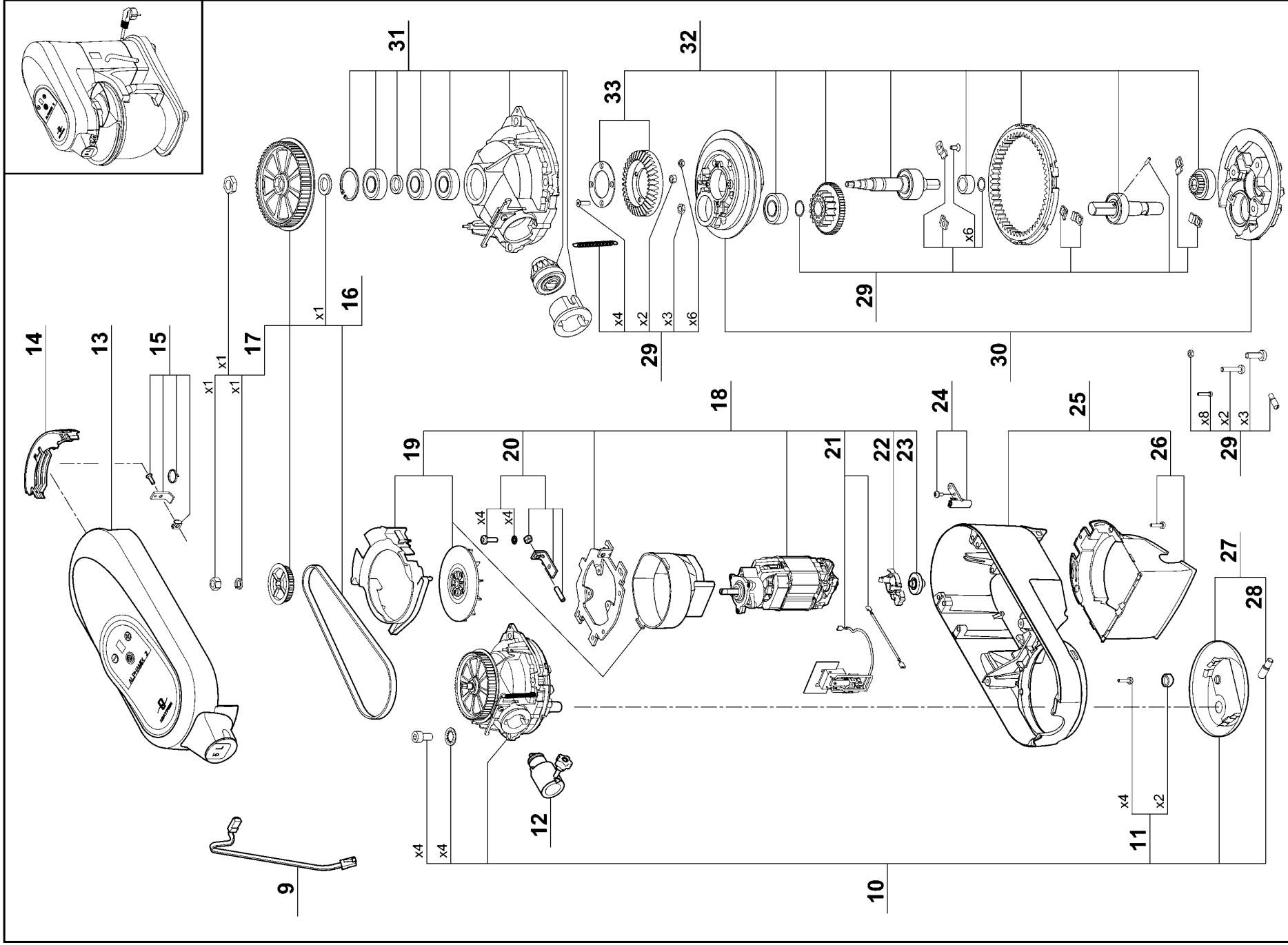




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# ALPHAMIX 2 5L

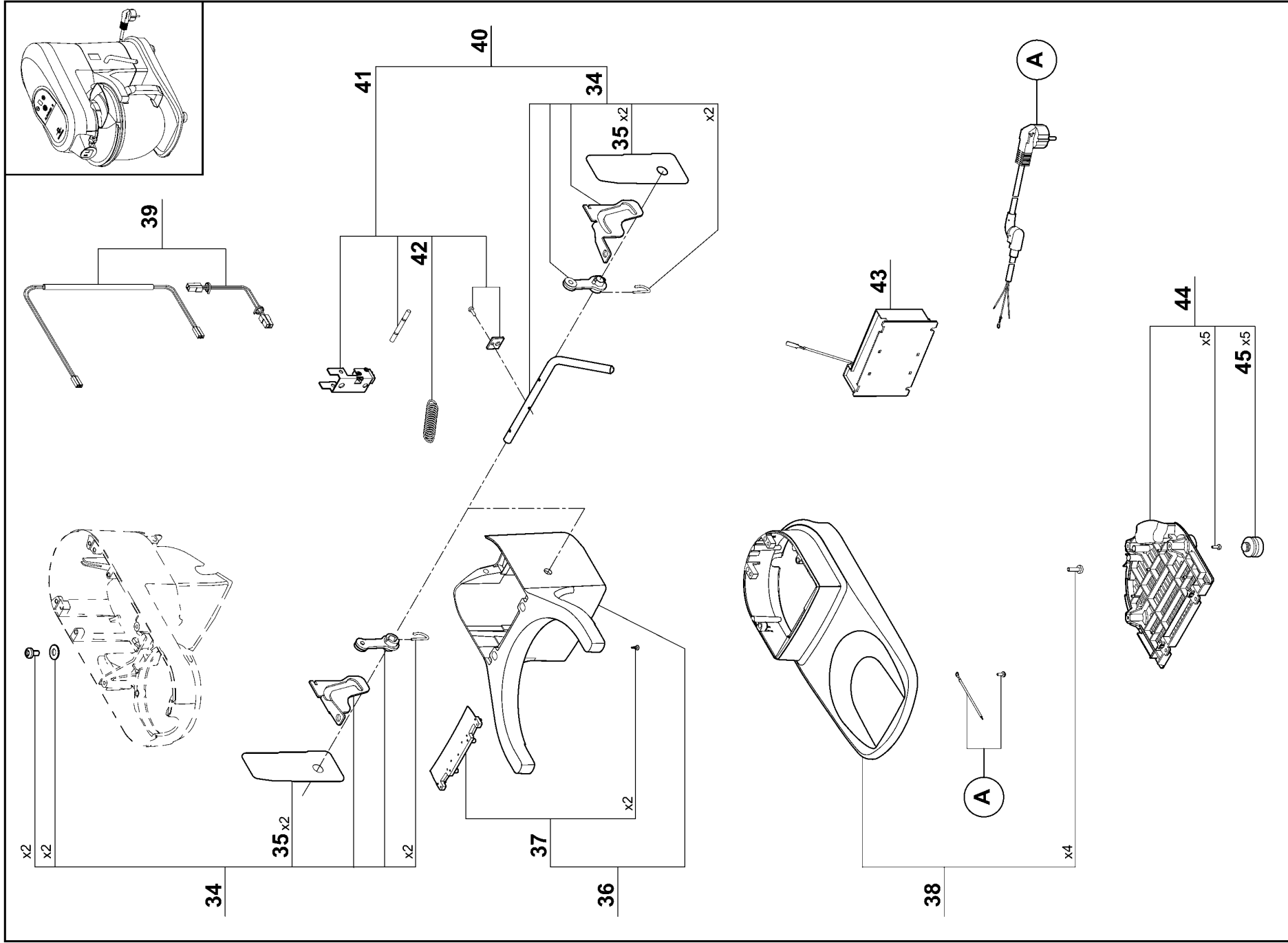
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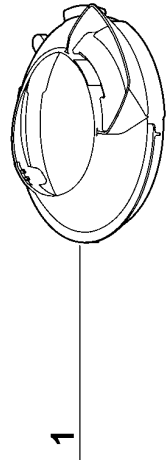
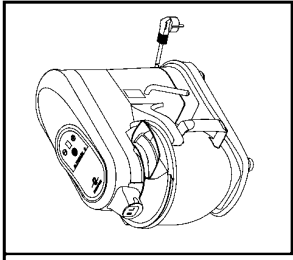
**MATFER****ALPHAMIX 2 5L****N° de série / Serial number  
-605 - - - - -**

Index	Pièce / Part	Désignation	Description
1	99 605	ECRAN DE PROTECTION	PROTECTION SCREEN
2*	28 409	ENSEMBLE D'OUTILS EQUIPEES 5L	5L TOOLSET
3*	28 411	CROCHET 5 L	5L HOOK
4*	28 412	FEUILLE 5 L	5L BEATER
5*	28 410	FOUET 5 L	5L WHISK
6*	28 413	BOL 5 L	5L BOWL
7	99 000	ENSEMBLE JONC DE CLIPSAGE	RING CLIPS
8	99 001	ENSEMBLE ETIQUETTES	STICKERS
9	99 002	LIMANDE	RIBBON CABLE
10	99 026	ENSEMBLE PLANETAIRE	PLANETARY ASSEMBLY
11	99 542	KIT CACHE VIS	SCREW CAP KIT
12	99 606	ADAPTATEUR POUR ACCESSOIRE	ACCESSORY ADAPTER
13	99 046	CAPOT SENSITIF MATFER	MATFER SENSITIF COVER
14	99 032	GRILLE DE VENTILATION	VENT COVER
15	99 005	KIT ASSEMBLAGE TETE SUPERIEURE	HEAD TOP ASSEMBLY KIT
16	99 036	KIT TRANSMISSION 5L	5L TRANSMISSION KIT
17	99 035	KIT ECROU TRANSMISSION 5L	5L TRANSMISSION NUT KIT
18	99 037	ENSEMBLE MOTEUR 5L	5L MOTOR
19	99 027	ENSEMBLE CANALISATION SUPERIEURE 5L	5L AIR DUCT TOP ASSEMBLY
20	99 010	KIT TENDEUR	TENSIONER KIT
21	99 028	ENSEMBLE PONT DE DIODES 5L	5L RECTIFIER BRIDGE ASSEMBLY
22	99 033	SUPPORT SELF 5L	5L SELF SUPPORT
23	99 034	AIMANT SURMOULE 5L	5L MAGNET
24	99 607	SECURITE MAGNETIQUE	MAGNETIC SAFETY
25	99 011	ENSEMBLE TETE INFERIEURE	HEAD BOTTOM ASSEMBLY
26	99 012	ENSEMBLE CACHE MOTEUR	MOTOR PROTECTION ASSEMBLY
27	99 013	ENSEMBLE COUPELLE	CUP ASSEMBLY
28	99 014	GOUILLE	PIN
29	99 038	KIT VIS PLANETAIRE	PLANETARY SCREW KIT
30	99 039	ENSEMBLE PORTES SATELITES	SATELITE STRUCTURE ASSEMBLY
31	99 040	ENSEMBLE PORTE PLANETAIRE + ROULEMENT	BALL-BEARING PLANETARY STRUCTURE ASSEMBLY
32	99 042	ENSEMBLE PIGNONS PLANETAIRE	PLANETARY GEAR ASSEMBLY
33	99 041	PIGNON CONIQUE EQUIPE	EQUIPED CONICAL GEAR
34	99 558	SOUS-ENSEMBLE VERROUILLAGE DE TETE	HEAD LOCK SUB-ASSEMBLY
35	99 016	CACHE FLANC	SIDE PROTECTION
36	99 030	ENSEMBLE BERCEAU	CRADLE ASSEMBLY
37	99 559	RACLEUR	SCRAPER
38	99 018	ENSEMBLE SOCLE	BASE ASSEMBLY
39	99 043	ENSEMBLE FAISCEAUX ELECTRIQUE 5L	5L ELECTRICAL WIRING GROUP ASSEMBLY
40	99 560	ENSEMBLE VERROUILLAGE DE TETE COMPLET	HEAD LOCK ASSEMBLY
41	99 608	ENSEMBLE PLAQUE DE RAPPEL DE TETE	REMINDER PLATE HEAD ASSEMBLY
42	99 020	RESSORT RAPPEL DE TETE	SPRING
43	99 044	CARTE VARIATEUR 5L	5L SPEED VARIATOR
44	99 023	ENSEMBLE CACHE INFERIEUR SOCLE	LOWER PLATE ASSEMBLY
45	99 024	ENSEMBLE PIED CAOUTCHOUC	RUBBER FOOT ASSEMBLY
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		<i>Désignation</i>	<i>Description</i>
<b>A</b>		CORDON D'ALIMENTATION 5L	5L CORD
<hr/>			
<b>Machine</b>		<b>Voltage</b>	<b>A</b>
<b>26 400</b>		<b>230/50/1</b>	<b>99 045</b>
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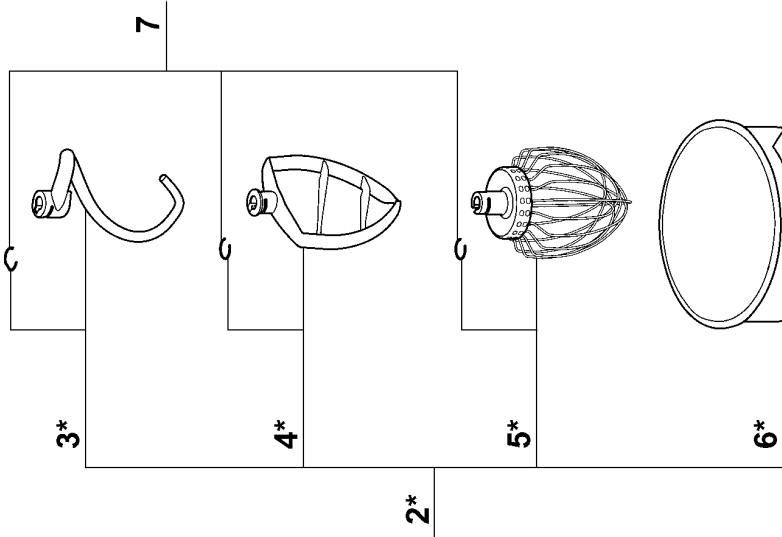


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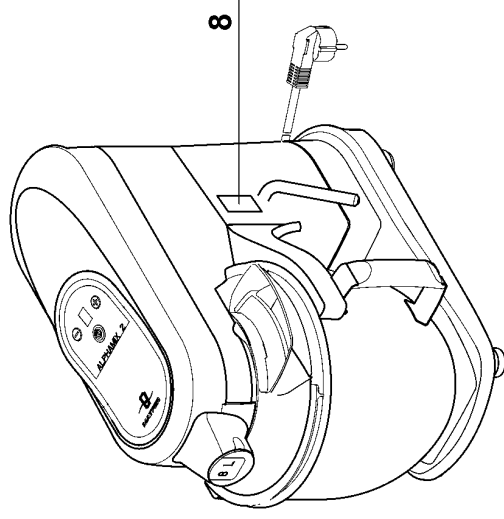
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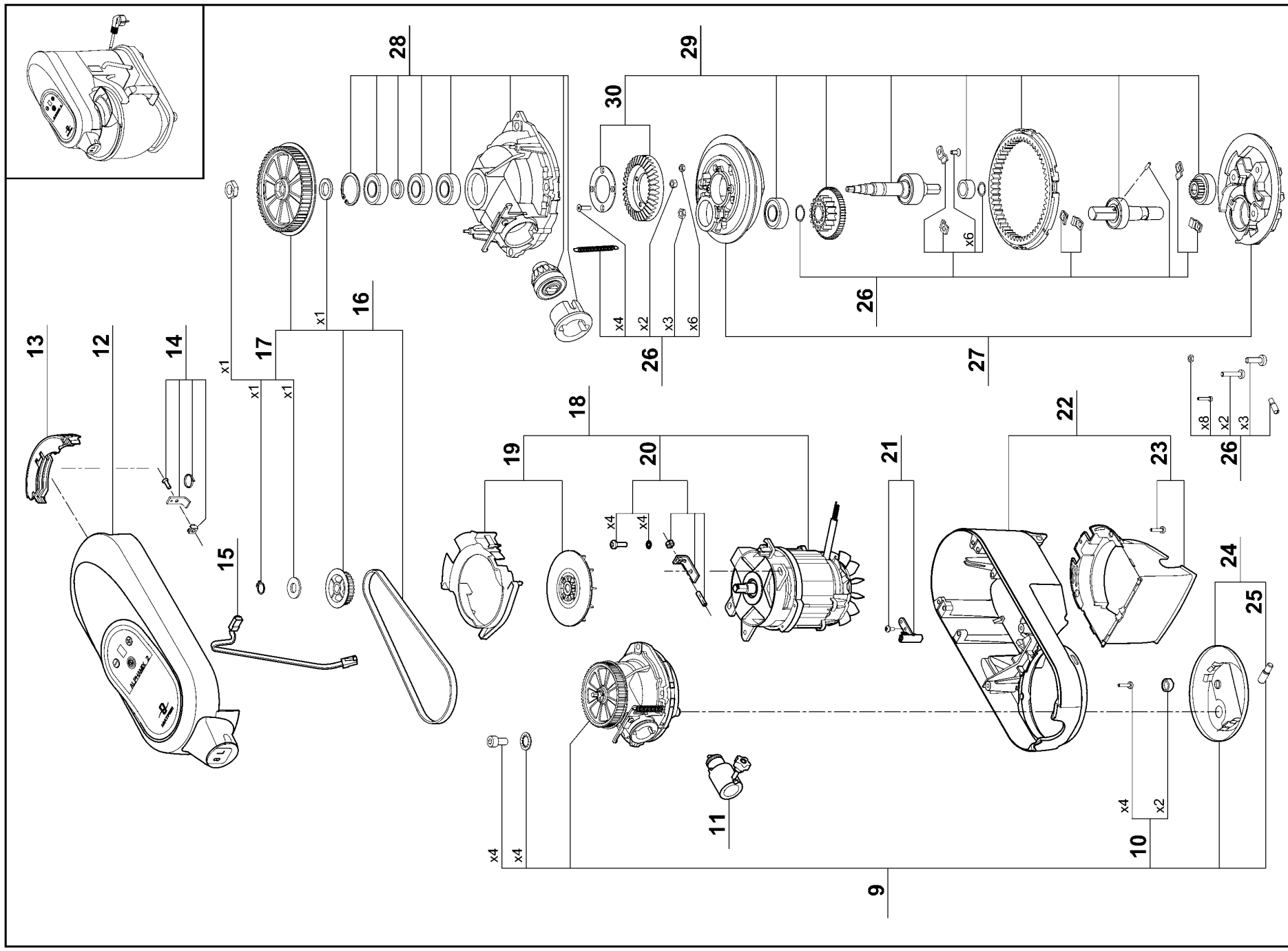
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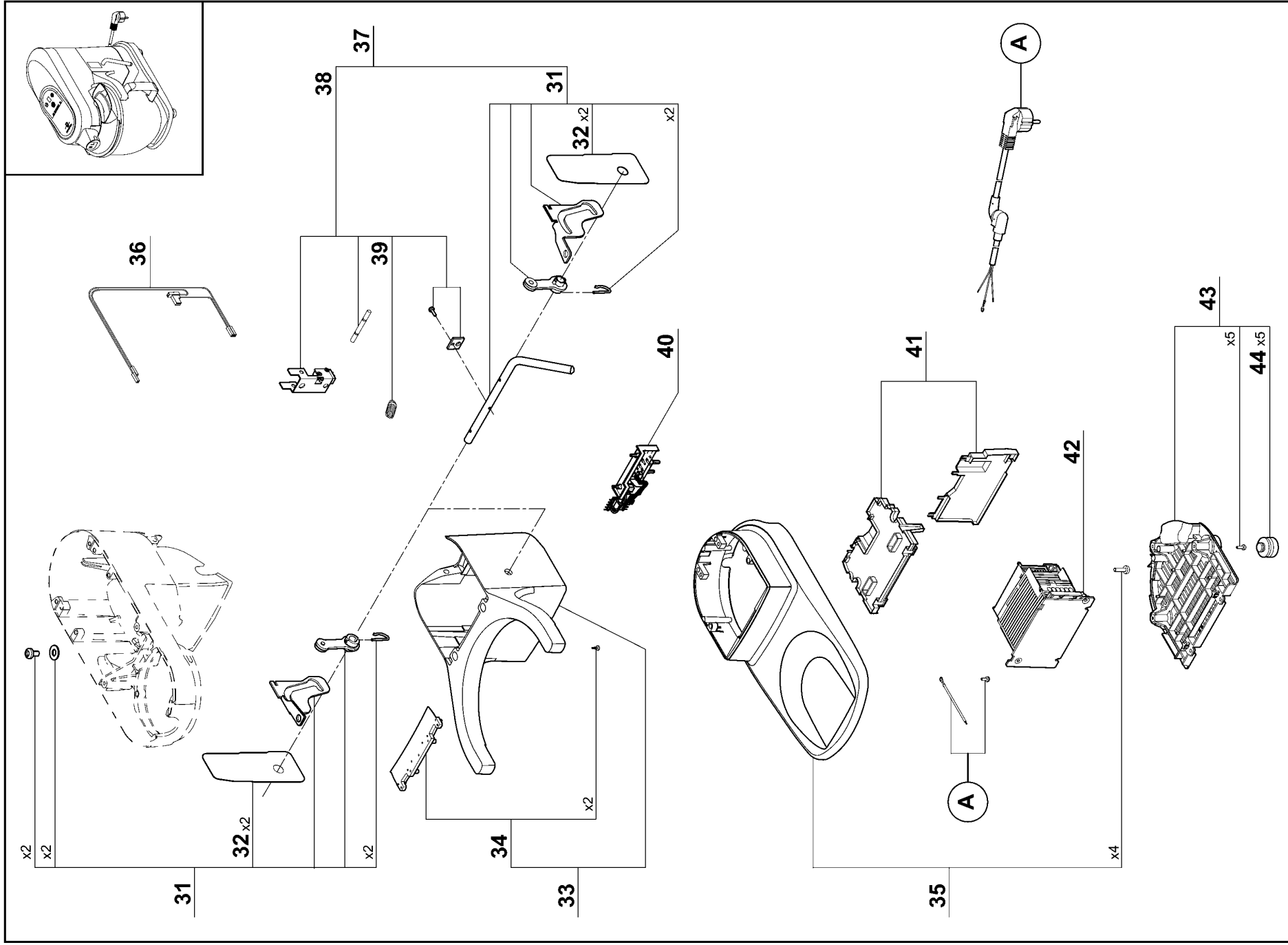
\* Voir tarif machines / See export price list



 **MATFER**

**ALPHAMIX 2 8L**

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**MATFER****ALPHAMIX 2 8L****N° de série / Serial number  
-695 - - - - -**

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15	99 002	LIMANDE	RIBBON CABLE
16	99 049	KIT TRANSMISSION 8L	8L TRANSMISSION KIT
17	99 048	KIT CIRCLIPS + ECROU TRANSMISSION 8L	CIRCLIP KIT + 8L TRANSMISSION NUT
18	99 008	ENSEMBLE MOTEUR	MOTOR
19	99 009	ENSEMBLE CANALISATION SUPERIEURE	AIR DUCT TOP ASSEMBLY
20	99 010	KIT TENDEUR	TENSIONER KIT
21	99 607	SECURITE MAGNETIQUE	MAGNETIC SAFETY
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27	99 039	ENSEMBLE PORTES SATELITES	SATELYTE STRUCTURE ASSEMBLY
28	99 040	ENSEMBLE PORTE PLANETAIRE + ROULEMENT	BALL-BEARING PLANETARY STRUCTURE ASSEMBLY
29	99 042	ENSEMBLE PIGNONS PLANETAIRE	PLANETARY GEAR ASSEMBLY
30	99 041	PIGNON CONIQUE EQUIPE	EQUIPED CONICAL GEAR
31	99 558	SOUS-ENSEMBLE VERROUILLAGE DE TETE	HEAD LOCK SUB-ASSEMBLY
32	99 016	CACHE FLANC	SIDE PROTECTION
33	99 030	ENSEMBLE BERCEAU	CRADLE ASSEMBLY
34	99 559	RACLEUR	SCRAPER
35	99 018	ENSEMBLE SOCLE	BASE ASSEMBLY
36	99 031	FAISCEAU ELECTRIQUE	ELECTRICAL WIRING GROUP
37	99 560	ENSEMBLE VERROUILLAGE DE TETE COMPLET	HEAD LOCK ASSEMBLY
38	99 608	ENSEMBLE PLAQUE DE RAPPEL DE TETE	REMINDER PLATE HEAD ASSEMBLY
39	99 020	RESSORT RAPPEL DE TETE	SPRING
40	99 448	CIRCUIT COMMANDE MOTEUR	MOTOR CONTROL BOARD
41	99 021	ENSEMBLE CANALISATION INFERIEURE	AIR DUCT BOTTOM ASSEMBLY
42	99 022	VARIATEUR	SPEED VARIATOR
43	99 023	ENSEMBLE CACHE INFERIEUR SOCLE	LOWER PLATE ASSEMBLY
44	99 024	ENSEMBLE PIED CAOUTCHOUC	RUBBER FOOT ASSEMBLY

Description	
<b>A</b>	CORDON D'ALIMENTATION 8L 8L CORD
<b>Machine</b>	<b>Voltage</b> <b>A</b>
<b>26 320 A</b>	<b>230/50/1</b> <b>99 025</b>

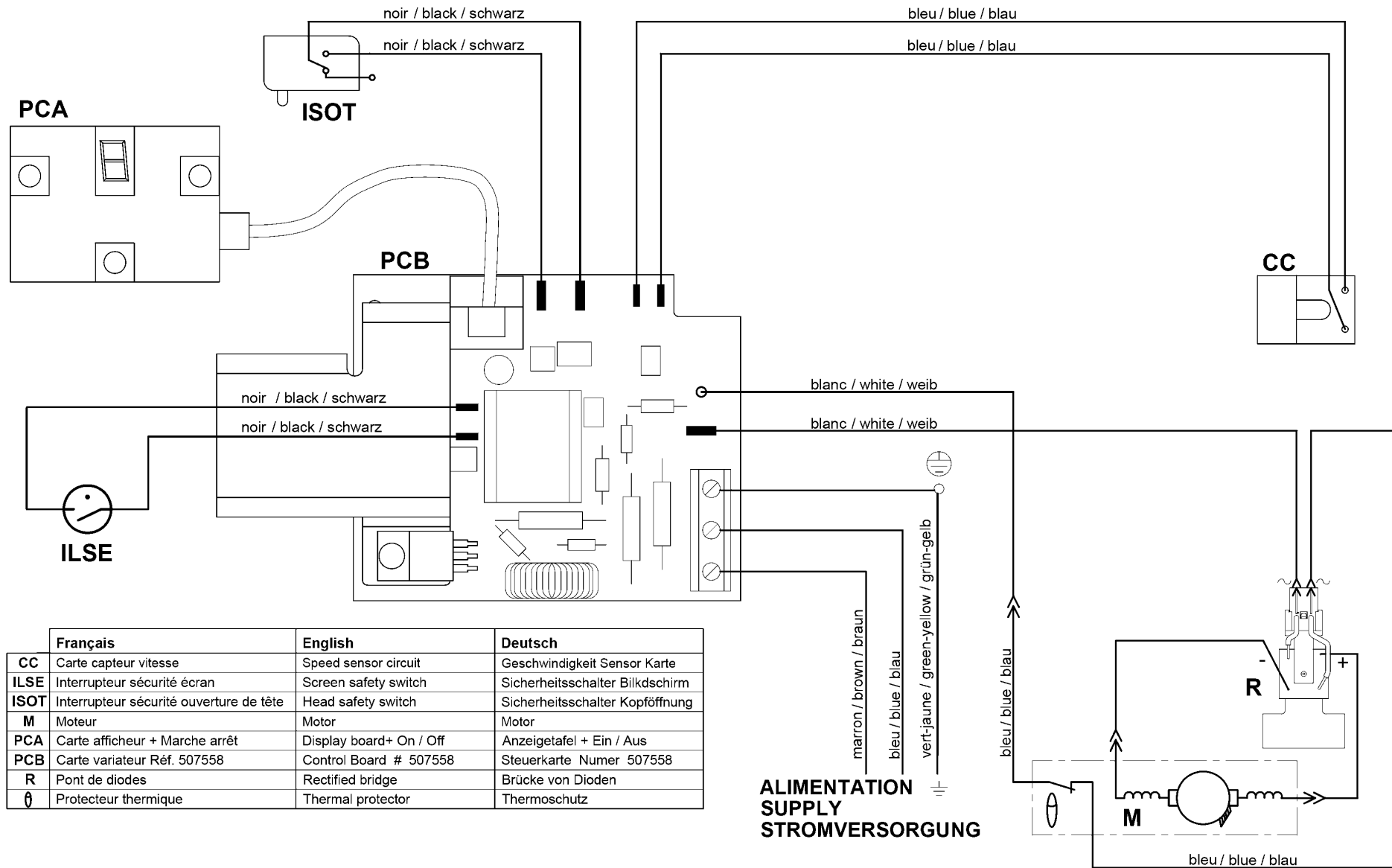
# ALPHAMIX 2 5L

230-240V/50Hz 1 ~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



	Français	English	Deutsch
CC	Carte capteur vitesse	Speed sensor circuit	Geschwindigkeit Sensor Karte
ILSE	Interrupteur sécurité écran	Screen safety switch	Sicherheitsschalter Bildschirm
ISOT	Interrupteur sécurité ouverture de tête	Head safety switch	Sicherheitsschalter Kopfföffnung
M	Moteur	Motor	Motor
PCA	Carte afficheur + Marche arrêt	Display board+ On / Off	Anzeigetafel + Ein / Aus
PCB	Carte variateur Réf. 507558	Control Board # 507558	Steuerkarte Numer 507558
R	Pont de diodes	Rectified bridge	Brücke von Dioden
⊕	Protecteur thermique	Thermal protector	Thermoschutz

ALIMENTATION  
SUPPLY  
STROMVERSORGUNG



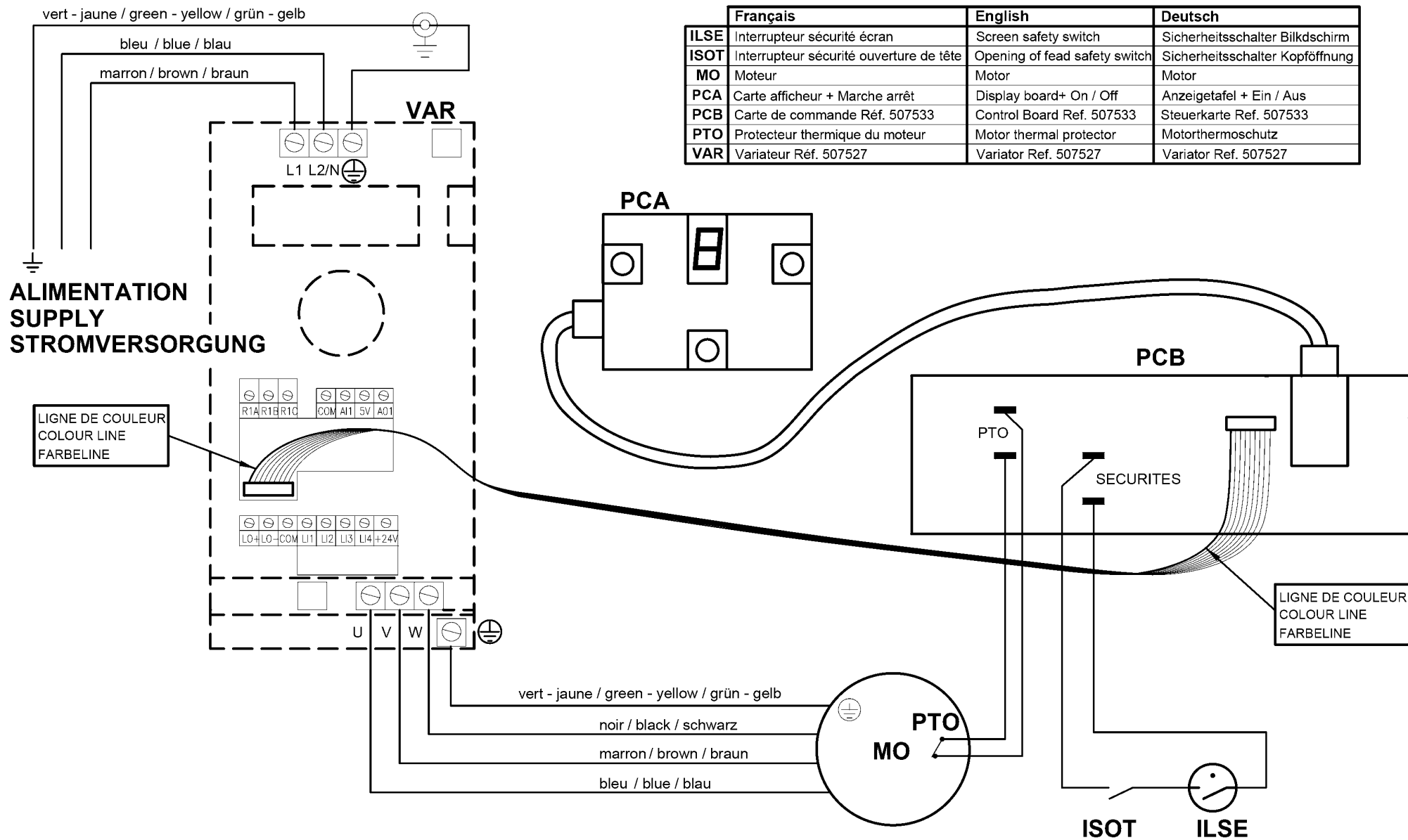
# ALPHAMIX 2 8L

220-240V/50-60Hz 1 ~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD









# MATFER

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**Service clients**

Tél. : 01.43.62.60.40  
Fax : 01.43.62.50.82

BP 75  
93261 LES LILAS CEDEX

**Service Après-Vente**

Tél. : 02.33.85.37.62  
Fax : 02.33.85.37.63

ZI les Réhardières - Route de l'Aigle  
61290 LONGNY AU PERCHE

**Fabriqué en France par Robot-Coupe**