

robot coupe®



R 2 A

TRANSLATION OF ORIGINAL INSTRUCTIONS

UKCA Declaration of Conformity

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

- the essential requirements of the following European directives and with the corresponding national regulations:
 - Supply of Machinery (Safety) **Regulations 2008 N °1597**,
 - Electrical Equipment (Safety) **Regulations 2016 N °1101**,
 - Electromagnetic Compatibility **Regulations 2016 N °1091**,
 - Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment **Regulations 2012 N °3032**,
 - The Waste Electrical and Electronic Equipment **Regulations 2013 N °3113**,
- The REACH Enforcement **Regulations 2008 N °2852**,
- The Materials and Articles in Contact with Food **Regulations 2012**,
- Regulation **(EC) No 2023/2006** "Good manufacturing practice for materials and articles intended to come into contact with food".
- The Plastic Materials and Articles in Contact with Food **Regulations 2008**,
- the provisions of the following harmonized European standards and the standards specifying the safety and hygiene requirements:
 - **EN ISO 12100** Safety of machinery – General principles for design,
 - **EN 60204-1** Safety of machinery – Electrical equipment of machines,

- **EN 60529** Degrees of protection provided by enclosures (IP Code):
 - Requirements according to EN 60204-1. Minimum IP34 for control system enclosures,
- and according to the category of the apparatus, with the provisions of the following harmonized European standards specifying the safety and hygiene requirements:
 - **EN 454**.....Planetary Mixers,
 - **EN 1678**.....Vegetable Cutting Machines (and Juice Extractors),
 - **EN 12852**.....Food Processors and Blenders,
 - **EN 12853**.....Hand-Held Blenders and Whisks (Power Mixers),
 - **EN 13208**.....Vegetable Peelers,
 - **EN 13621**.....Salad Dryers,
 - **EN 14655**.....Baguette Slicers.
- The whole with reference to the version in force on the date of this Declaration for all the above directives, regulations and standards, as well as all applicable (EU) regulations which modify, correct and/or rectify them.

"Revision R0"

Isleworth, on September 20th, 2022.

Edmund Cotterell

Edmund COTTERELL
Managing Director



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ROBOT-COUPÉ S.N.C., LIMITED WARRANTY

Your new ROBOT-COUPÉ S.N.C. appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUPÉ S.N.C. If you bought your ROBOT-COUPÉ S.N.C. 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-COUPÉ S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPÉ 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-COUPÉ 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-COUPÉ 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-COUPÉ 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. 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

- 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.

INTRODUCTION TO YOUR NEW R 2a "D" TABLE-TOP CUTTER MIXER

The R 2a is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

This machine can be used to process meat, vegetables, fine stuffing, mousse, grinding, kneading,... in less than 5 minutes for even the longest 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.

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

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

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

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTIONS

Before plugging in, check that your power supply corresponds to that indicated on the machine's identification plate.



WARNING

THIS APPLIANCE MUST BE PLUGGED INTO AN EARTHED SOCKET (RISK OF ELECTROCUTION).

The R 2a is fitted with various types of motors :

230 V / 50 Hz /1

115 V / 60 Hz /1

220 V / 60 Hz /1

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

• CONTROL PANEL

Red switch = Off switch

Green switch = On switch

Black switch = Pulse control

ASSEMBLY

1) With the motor base facing you, make sure that the bowl is straight in relation to the motor shaft, with the magnetic bar moved slightly to the left.



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

The handle should now be straight in front of you.



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

The device is now ready for use.

3) Engage the blade on the motor shaft and lower it right to the bottom of the bowl.

Make sure that it is correctly positioned, by rotating it in the bowl.



USES AND EXAMPLES

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

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

The R 2a has numerous other applications. The above quantities and times are approximate and may vary according to the quality of the ingredients and recipes.

USES	Max processing quantity (kg)	Processing time (in mn)
CHOP		
• MEAT		
Hamburger / steak tartare	0,8	3
Sausage meat / tomatoes	0,7	3
Terrine / pâté	0,7	4
• FISH		
Brandade	1	5
Terrines	1	5
• VEGETABLES		
Garlic / parsley / onion / shallots	0,2 / 0,5	3
Soup / purées	1	4
• FRUIT		
Compotes / purées	1	4
EMULSIFY		
Mayonnaise / aïoli / rémoulade sauce*	1	3
Snail / salmon butter	0,6	4
KNEAD		
Shortcrust pastry/shortbread*	0,9	4
Pizza dough*	0,9	4
GRIND		
Dried fruit	0,5	4
Ice	0,5	4
Breadcrumbs	0,5	5

OPTION

A **serrated blade** 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 a straight blade.

It has been conceived for a longer lasting cut performance but with no sharpening possibility.

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

CLEANING



WARNING

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

• MOTOR BASE

Never immerse the motor base in water. Clean using a damp cloth or sponge.

• BOWL CUTTER

After removing the lid, remove the bowl from the motor base by rotating it to the left.

Pull up to disengage, leaving the blade in the bowl in order to prevent any spillage when working with liquids.

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

Replace the bowl, place the blade back on the shaft and switch on the machine in order to remove any mixture which may have stuck to the blade.

If you wish, you can rinse the bowl by filling it with hot water and switching on for a few minutes.

• BLADE

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



IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

• BLADE

The quality of the cut depends mainly on the sharpness of your blades and the degree of wear.

The blade is, in effect, a wearing part, and has to be replaced every so often in order to ensure consistently good results.

• MOTOR SEAL

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

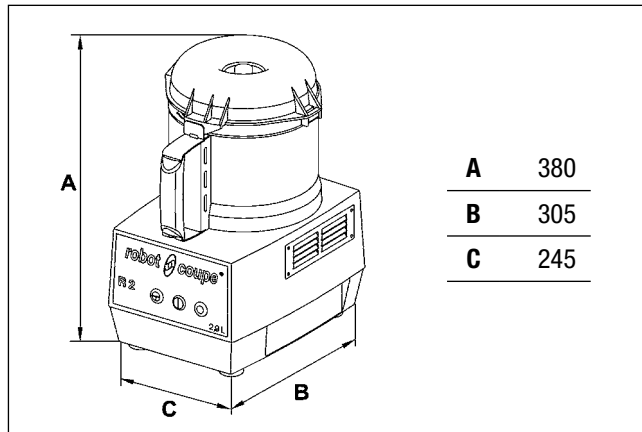
In order to keep the motor completely watertight, it is advisable to check the motor seal regularly for wear and tear and replace if necessary.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
R 2a	9,1 kg	10,5 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

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

• NOISE LEVEL

The equivalent continuous sound level when the cutter device is operating on no-load is less than 70 dB(A).

• ELECTRICAL DATA

The electrical installation must be configured at minimum in accordance with the nominal currents below. The protection devices must be compatible with motor starting, in order to supply the peak current required to start induction motors.

single-phase machine

Motor	Speed (Rpm)	Intensity (Amp)
230 V / 50Hz	1,500	5.0
115 V / 60 Hz	1,800	10.0
220 V / 60 Hz	1,800	5.0

SAFETY

WARNING

The blades are extremely sharp. Handle with care.

These models are equipped with a safety system and motor brake. They cannot be turned on if the bowl and lid are not locked into place on the motor base.

To stop the motor, always use the red "Stop" button. In addition, due to the food's potential inertia depending on its nature, quantity and viscosity, combined with the associated risk of spattering, never open the lid before the motor has come to a complete stop and the preparation has stopped moving.

This will ensure the lid's seal remains watertight, thus eliminating any risk of liquid preparations spattering. Risk of burns from hot preparations.

To resume operating your machine, simply re-lock the lid into place and press the "Start" (green) or "Pulse" (black) button.

These models are equipped with a **thermal failsafe** that automatically stops the motor if it is overloaded.

In this case, wait for the machine to cool down before turning it on again.

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.

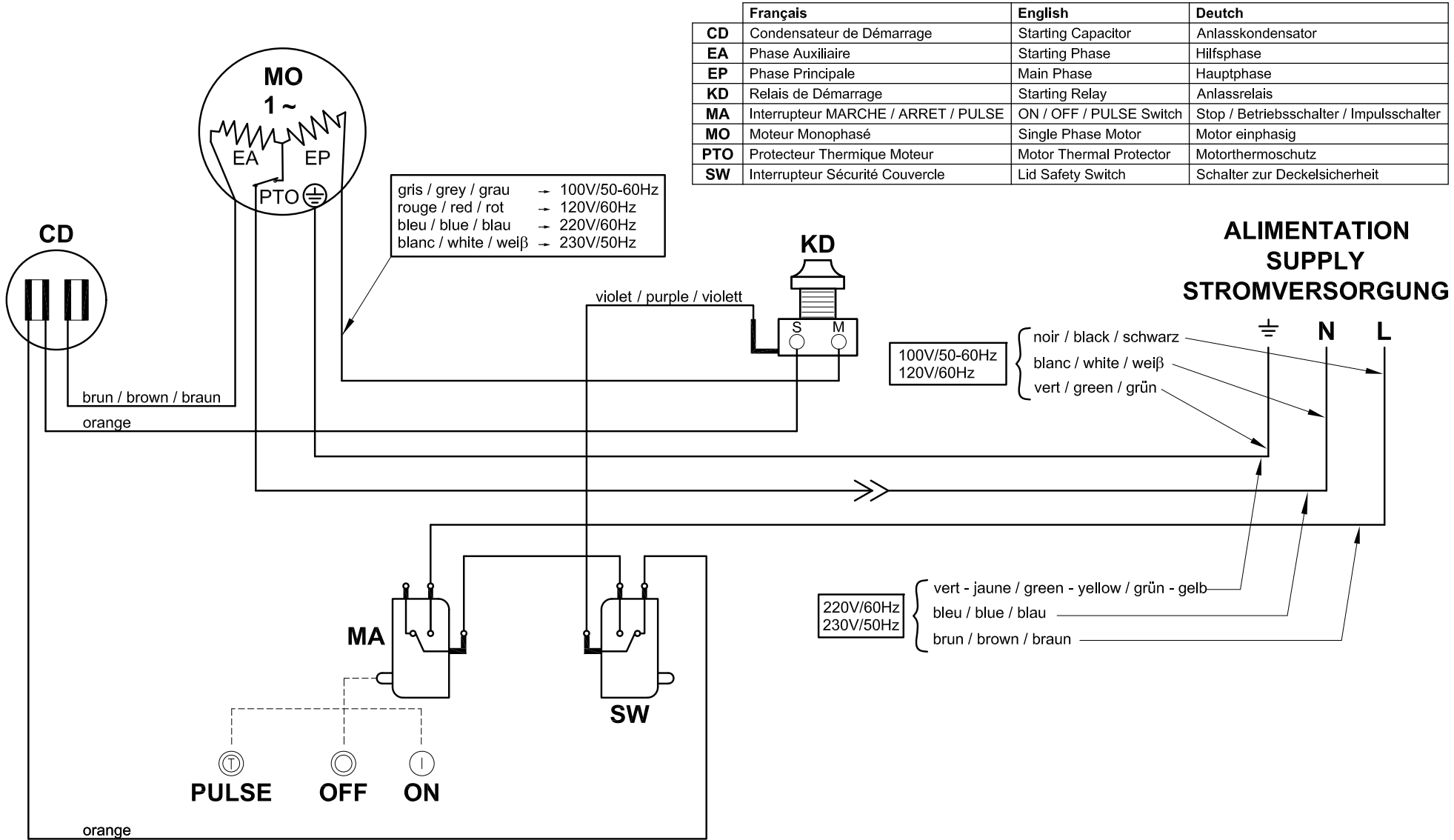
Never switch the appliance on when it is empty.

STANDARDS

Consult the declaration of compliance on page 2.



ELECTRICAL AND WIRING DIAGRAMS





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