

robot coupe®

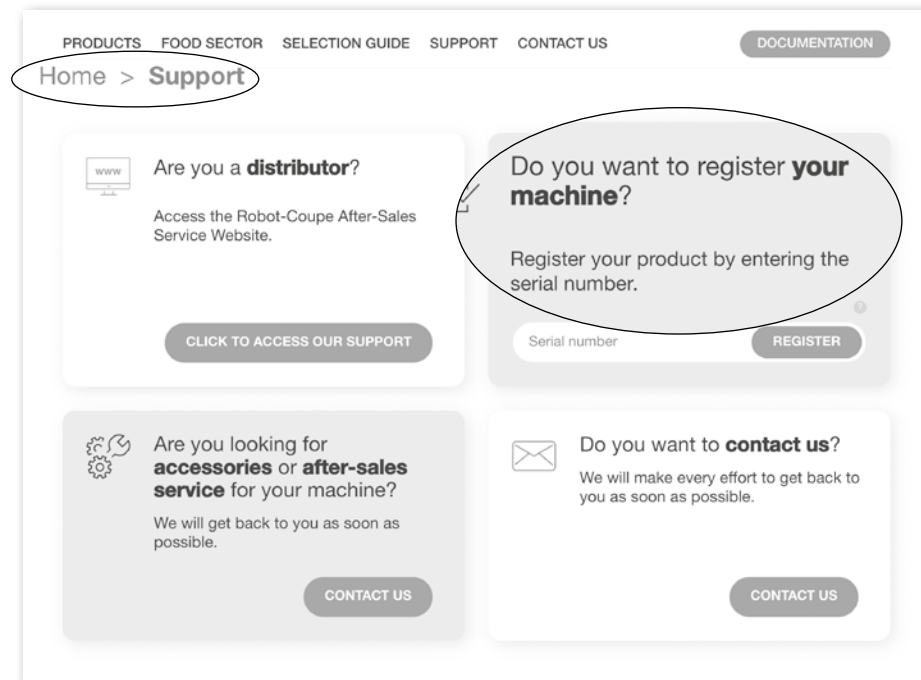
NEW
Register
your product
on line



R 401 • R 402 • R 402 V.V. A

TRANSLATION OF ORIGINAL INSTRUCTIONS

www.robot-coupe.com



**Register your
product on line**

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



SUMMARY

WARRANTY

IMPORTANT WARNING

INTRODUCTION TO YOUR NEW R 401 • R 402 • R 402 V.V. BOWL CUTTER/VEGETABLE PREPARATION

SWITCHING ON THE MACHINE

- Advice on electrical connections
- Control panel

ASSEMBLY

- Cutter bowl attachment
- Vegetable preparation attachment

USES & EXAMPLES

- Cutter bowl attachment
- Vegetable preparation attachment

OPTIONS

- Serrated blade
- Fine serrated blade

CLEANING

- Motor base
- Cutter bowl attachment
- Vegetable preparation attachment
- Blade

MAINTENANCE

- Blade
- Motor seal
- Bowl locating plates
- Locking washer
- Blades
- Grating, julienne and ripple-cut discs

TECHNICAL SPECIFICATIONS

- Weight
- Dimensions
- Working height
- Noise level
- Electrical data

SAFETY

STANDARDS

ELECTRICAL AND WIRING DIAGRAMS

ROBOT-COUPÉ S.N.C., LIMITED WARRANTY

Your new ROBOT-COUPÉ 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 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.

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.
- Repeatedly switching on the appliance will cause the wobbulator to overload and may result in its destruction. After the machine has been switched off, you must wait for 3 minutes before switching it back on again.

Wiring

- The appliance requires single-phase* current as far as the wobbulator, which turns the latter into variable-speed three-phase current to supply the motor.

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

Circuit interrupters ensuring user safety

Ground fault circuit interrupters (GFCIs) intended for variable-speed appliances need to be selected with great care in order to ensure operator safety. GFCIs may be sensitive to alternating current (type AC), impulse current (type A) or all currents (type B).

Danger! Wobblers feature a bridge-connected rectifier of the mains supply voltage. For this reason, in the event of an earth contact, a continuous fault current may fail to trip a differential circuit breaker that is only sensitive to alternating current (type AC).

As the appliance has a single-phase* supply, it is therefore advisable to use a GFCI that is sensitive to impulse current (type A), identified by the following symbol : .

Caution: these GFCIs may go under different names, according to the manufacturer.

Appliances with wobblers produce a fault current on the earth wire. This current may be sufficient to trip the differential circuit breaker unnecessarily. This may occur if :

- Several variable-speed appliances are connected to the same GFCI.
- The appliance produces a fault current that is above the GFCI's actual trip threshold.

Caution: As there are manufacturing tolerances, the actual trip threshold of a GFCI will be between 50% and 100% of its theoretical nominal threshold. Should a problem arise, measure the fault current and the GFCI's actual trip threshold.

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

Appliance	Mains supply	Conductor Cross-section (mm ²)	GFCI (Ph + N)	
			Gauge (A)	Threshold (mA)
R 402 V.V.	200 - 240V 50 or 60 Hz single-phase	1.5	B 16	≥ 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 or personal injury, 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 appliance 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 identification plate on the motor unit and that it can withstand the amperage.
- The machine must be earthed.
- With the three-phase version, always check that the blade rotates in an anti-clockwise direction.

HANDLING

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

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 8) and make sure that all the attachments are correctly positioned.

USE

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

CLEANING

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

INTRODUCTION TO YOUR NEW R 401 • R 402 • R 402 V.V. BOWL CUTTER / VEGETABLE PREPARATION ATTACHMENT

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

The food processor consists of a bowl cutter and vegetable preparation attachment. In cutter mode, it can be used to process meat, vegetables, fine stuffing, mousse, grinding, kneading,... in less than 5 minutes for even the longest tasks. In the vegetable preparation version, the device has a wide range of discs for thin slicing, grating and julienne vegetables. The R 402 - R 402 V.V. allows more functions : dicing and French fries.

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 R 401 - R 402 - R 402 V.V. bowl cutter/vegetable preparation 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).**

Three phase R 402

The R 402 comes with different types of motor:

- 400 V / 50 Hz /3
- 220 V / 60 Hz /3
- 380 V / 60 Hz /3

This machine is supplied with a cable to which you simply attach the appropriate electrical plug or isolator for your system. The cable has four wires, one earth wire, plus three phase wires.

If you have a 4-pin plug :

- 1) Connect the green and yellow earth wire to the earth pin.
- 2) Connect the three other wires to the remaining pins.

If you have more than 4 pins in the plug, please note the ROBOT-COUPÉ does not require a **neutral** wire.

Switch on the empty machine, making sure that the blade is rotating properly in an anti-clockwise direction.

On the motor unit, a red arrow marks the blade rotation direction.

If the blade turns in a clockwise direction, swap over two wires.

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

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

Single Phase R 401

The single phase R 401 is fitted with various types of motors:

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

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

Single Phase R 402

The single phase R 402 is fitted with various types of motors:

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

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

Single phase R 402 V.V. (Variable speed)

The R 402 V.V. is available with a single phase motor + variable speed: 230 V / 50 - 60 Hz /1

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

• CONTROL PANEL

R 401

Red switch	=	Off switch
Green switch	=	On switch
Black switch	=	Pulse control

R 402

Red switch = Off switch
Green switch = On switch
Black switch = Pulse control

Speed selector **Single phase R 402**

50 Hz: 500 or 1,500 rpm.

60 Hz: 600 or 1,800 rpm.

Speed selector **Three phase R 402**

50 Hz: 750 or 1,500 rpm.

60 Hz: 900 or 1,800 rpm.

R 402 V.V.: Speed variation for **cutter bowl** from 300 to 3,500 rpm.

For **vegetable preparation** from 300 to 1,000 rpm.

ASSEMBLY

• CUTTER BOWL ATTACHMENT



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 is now in front of you.



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.



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



3. Place the 4-wave green plastic ejection disc on the motor shaft and check that it is correctly positioned in the bowl-base.

4. Choice of disc:

a) If you have opted for a slicing, grating or julienne disc:

Position the disc on the sling plate.



Only for the R 402 / R 402 V.V. models:

b) If you have chosen the dicing equipment: i.e. a grid and slicing disc.

You must only use the 8 mm, 10 mm or 12 mm aluminium slicing discs with the dicing grids.



Make sure the dicing grid is correctly positioned in the veg prep bowl.

Check that the notch on the edge of the dicing grid is correctly positioned over the tab on the bowl.

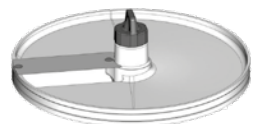


2. Turn the bowl to the right until the motor base connectors are securely positioned in their sockets.

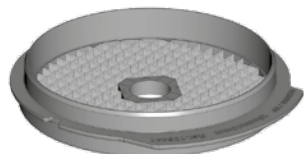




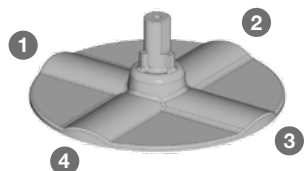
WARNING: NEW DICING GRID



SLICING DISC



DICING GRID



**4-WAVE EJECTION DISC
REF.: 104964S**

The new full dicing grid is **only compatible** with ejection disc **104964S**.

If your machine is not equipped with this ejection disc, **don't forget to order one**.

c) If you want to use the French fries potatoes cutting equipment:

This equipment comprises a French fries grid and a special French fries slicing disc.



Position the French fries grid in the vegetable preparation bowl.

Check that it is correctly positioned with the French fries plate positioned at the outlet.

Next fit the appropriate slicing disc and screw the slicer on the motor shaft with the butterfly nut.

You must only use the 8 mm and 10 mm aluminium slicing discs with the dicing grids.



For both R 401, R 402 and R 402 V.V. models:

5. Place the lid on the bowl and rotate to the right until the lid clicks, to form an extension of the bowl.



USE & EXAMPLES

• CUTTER BOWL ATTACHMENT

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.

USES	Max processing Quantity (in kg)	Suggested Speed (Rpm)	Max processing Quantity (in kg)	Suggested Speed (x100 rpm)	Processing time (in mn)
	R 401 & R 402		R 402 V.V.		
	CHOP				
• MEAT					
Hamburgers / steak tartare	1	1,500	1	12 - 15	3
Sausage meat /tomatoes	1.5	1,500	1.5	12 - 15	3
Terrine / pâté	1.5	1,500	1.5	12 - 15	4
• FISH					
Brandade	1.3	1,500	1.5	30	5
Terrines	1.3	1,500	1.5	30	5
• VEGETABLES					
Garlic / parsley / onion / shallots	0.3 - 1.2	1,500	0.3 - 1.2	15 - 20	3
Soup / purées	2	1,500	2	25 - 30	4
• FRUIT					
Compotes /purées	2	1,500	2	25 - 30	4
	EMULSIFY				
Mayonnaise /aïoli / remoulade sauce	2	600/1,500	2	6 - 15	3
Hollandaise / béarnaise	2	600/1,500	2	6 - 15	5
Snail or salmon butter	2	600/1,500	2	6 - 15	4
	KNEAD				
Shortcrust pastry / shortbread	1.3	1,500	1.5	9 - 15	4
Flaky pastry	1.3	1,500	1.5	9 - 15	4
Pizza dough	1.3	1,500	1.5	9 - 15	4
	GRIND				
Dried fruit	0.9	1,500	1.1	9-15	4
Ice	0.9	1,500	1.1	9-15	4
Breadcrumbs	0.9	1,500	1.1	9-15	4

The cutter version of the R 401/R 402/R 402 V.V. 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 hoppers:

- one large hopper for cutting vegetables such as cabbage, celeriac, etc...
- a cylindrical hopper for long vegetables and high-precision cutting.

For optimum cutting, use this section as a guide.

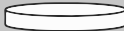
HOW TO USE THE LARGE HOPPER

- Raise the lever and release the hopper opening.
- Fill hopper with vegetables.
- Replace the lever at the base of the hopper.
- Start to press the lever, switch on machine and maintain pressure until there are no vegetables left in the hopper.

HOW TO USE THE CYLINDRICAL HOPPER

- Fill hopper with vegetables.
- Start to press the button and switch on machine.
- Maintain pressure until all the vegetables have been processed.

For R 401, R 402 and R 402 V.V. models

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	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek	
RIPPLE CUT SLICER		
S 2	beet root / potato / carrot	
GRATERS		
R 1,5	celeriac / cheese	Parmesan / chocolate
R 2	carrot / celeriac / cheese	Pdt type Röstis
R 3	carrot	Radish 0.7 mm
R 6	cabbage / cheese	Radish 1 mm
R 9	cabbage / cheese	Radish 1.3 mm
JULIENNE		
J 2x2	carrot / celeriac / potato	
J 2x4	carrot / beet root / zucchini / potato	
J 2x6	carrot / beet root / zucchini / potato	
J 4x4	eggplant / beet root / zucchini / potato	
J 6x6	eggplant / beet root / celeriac / zucchini / potato	
J 8x8	celeriac / potato	

For R 402 and R 402 V.V. only

DICE 	
D 8x8	potato / carrot / zucchini / beet root / turnip
D 10x10	potato / carrot / zucchini / beet root / turnip
D 12x12	potato / carrot / zucchini / beet root / turnip
FRENCH FRIES 	
F 8x8	potato
F 10x10	potato

OPTIONS



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 (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.

• CUTTER BOWL ATTACHMENT

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.

• VEGETABLE PREPARATION ATTACHMENT

After lifting off the veg prep hopper, take out the disc and, if necessary, the dicing or french fry grid. The bowl can now be removed safely.

All the parts of the veg prep attachment are dishwasher safe, providing the detergent is compatible with plastic and stainless-steel items and the correct amount is used. However, parts that are regularly cleaned in a dishwasher will age more quickly.

• 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

We strongly recommend that the blades (smooth ones) are sharpened daily using sharpening stone supplied with machine.

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

The blades are actually wearing parts, which should be replaced occasionally to ensure consistent quality in the final product.

• 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.

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

• LOCKING WASHER

To ensure that your appliance continues to run smoothly, we recommend that you regularly check the locking washer for wear and tear.

If the washer becomes worn, we therefore advise you to replace it.

• BLADES

The blades of the slicing discs of the dicing and french fry kits are wearing parts that must be replaced from time to time, in order to maintain optimum cutting quality.

• GRATING, JULIENNE AND RIPPLE-CUT DISCS

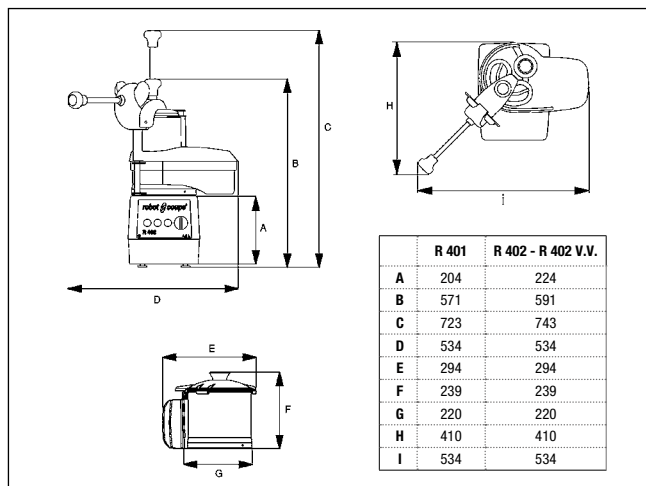
The grating, julienne and ripple-cut discs gradually become blunt and should be replaced from time to time to maintain optimum cutting quality.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
R 401 (without disc)	13 kg	16 kg
R 402 Three Phase (without disc)	16.5 kg	19.5 kg
R 402 Single Phase (without disc)	16 kg	19 kg
R 402 V.V. (without disc)	15 kg	18 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

We recommend that you position the food processor 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 food processor 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.

R 401 single-phase machine

Motor	Speed (rpm)	Intensity (rpm)
230 V/50Hz	1,500	5.7
120 V/60Hz	1,800	12.0
220 V/60Hz	1,800	5.7

R 402 single-phase machine

Motor	Vegetable Attachment speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
230 V/50Hz	500	1,500	5.4
120 V/60Hz	600	1,800	9
220 V/60Hz	600	1,800	5.4

R 402 three-phase machine

Motor	Vegetable Attachment speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
230 V/50Hz	750	1,500	2.3 2.8
400 V/50Hz	750	1,500	1.3 1.6
220 V/60Hz	900	1,800	2.3 3.0
380 V/60Hz	900	1,800	1.3 1.6

R 402 V.V. single-phase machine

Motor	Vegetable Attachment speed (rpm)	Cutter speed (rpm)	Intensity (Amp.)
230 V / 50-60 Hz	300 to 1,000	300 to 3,500	10

SAFETY

The machine is equipped with a safety system and motor brake. It 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.



WARNING

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



REMEMBER

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.

STANDARDS

Consult the declaration of compliance on page 2.



ELECTRICAL AND WIRING DIAGRAMS

R301D, R301 Ultra D, R3D 1500, R401, R401A, R4 1500, R4A 1500 100V/50-60Hz-120V/60Hz-220V/60Hz-230-240V/50Hz 1~

SCHEMA ELECTRIQUE **ELECTRIC DIAGRAM** **ELEKTRISCHES SCHALTBIKD**

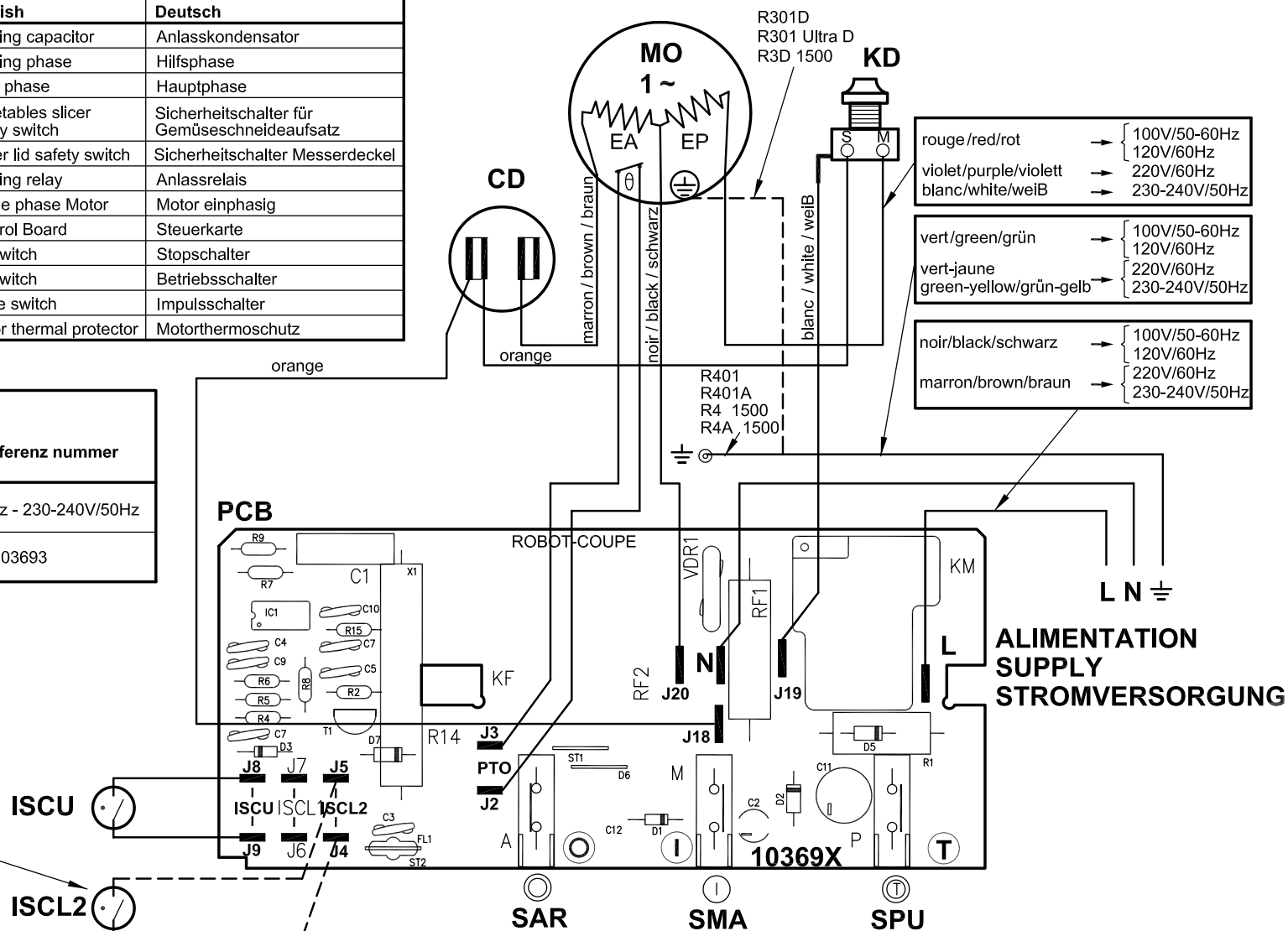
	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ISCL2	Interrupteur sécurité Coupe-légumes	Vegetables slicer safety switch	Sicherheitsschalter für Gemüseschneidaufsatz
ISCU	Interrupteur sécurité Cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Carte de commande	Control Board	Steuerkarte
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
SPU	Bouton poussoir impulsion	Pulse switch	Impulsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

PCB	
N° de référence / Part number / Referenz nummer	
100V/50-60Hz - 120V/60Hz	220V/60Hz - 230-240V/50Hz
103692	103693

Non utilisé dans R3D 1500, R4 1500 et R4 A 1500

Not used in R3D 1500, R4 1500 and R4A 1500

Unbenutzt für R3D 1500, R4 1500 und R4A 1500



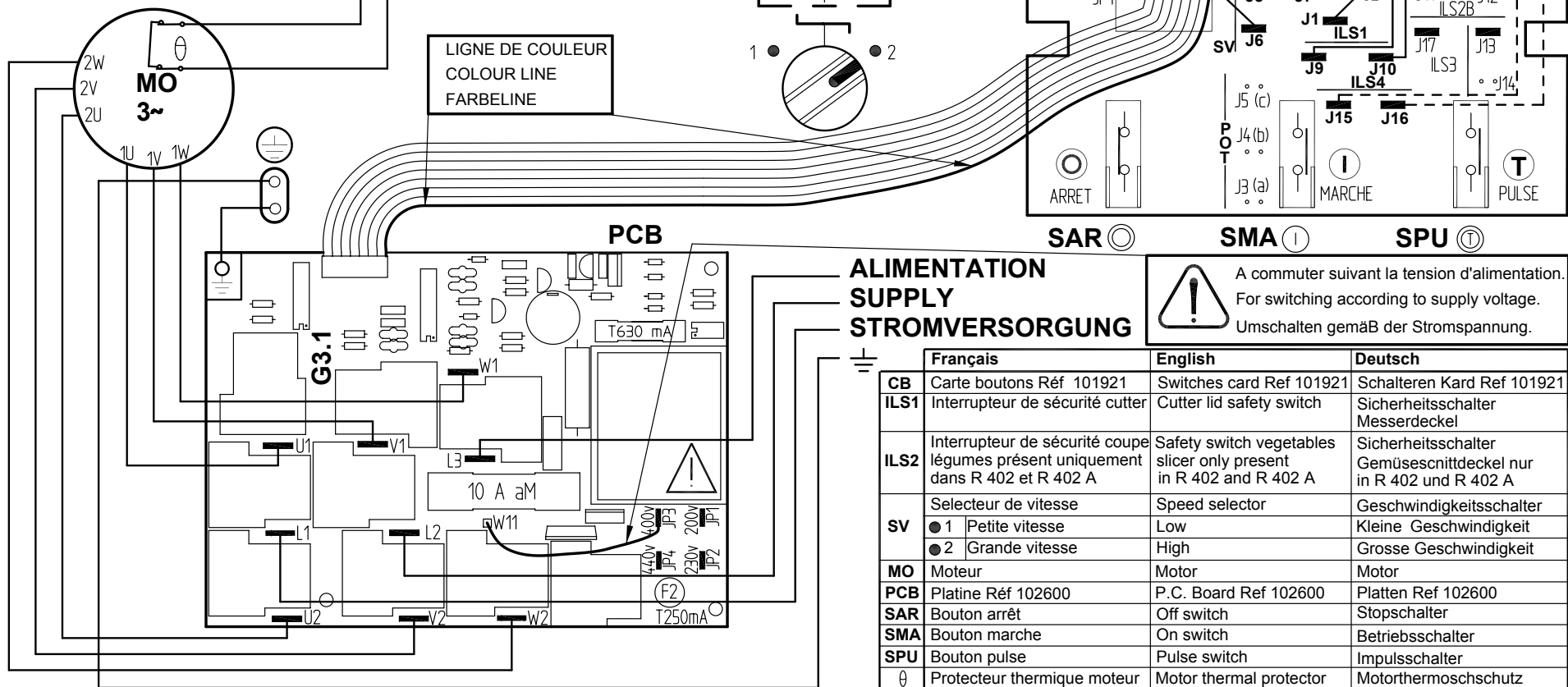
R4-R4 A - Blixer® 4-Blixer® 4 A - R402-R402 A 230V/50Hz - 380-415V/50Hz - 220V/60Hz - 380-415V/60Hz 3~

SCHEMA ELECTRIQUE ELECTRIC DIAGRAM ELEKTRISCHES SCHALTBILD



Important Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné (voir tableau ci-contre).
Précautions Check that the wire that allows the adaptation to the supply voltage is on the right terminal (table in the margin).
Wichtiger Hinweis Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes Korrekt positioniert ist (Tafel Gegenüber).

Tension d'alimentation Supply voltage Stromspannung	Connexion Terminal Anschluss
200 V	200 (JP1)
220 -> 240 V	230 (JP2)
380 -> 415 V	400 (JP3)
440 V	440 (JP4)



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N° 407857 b

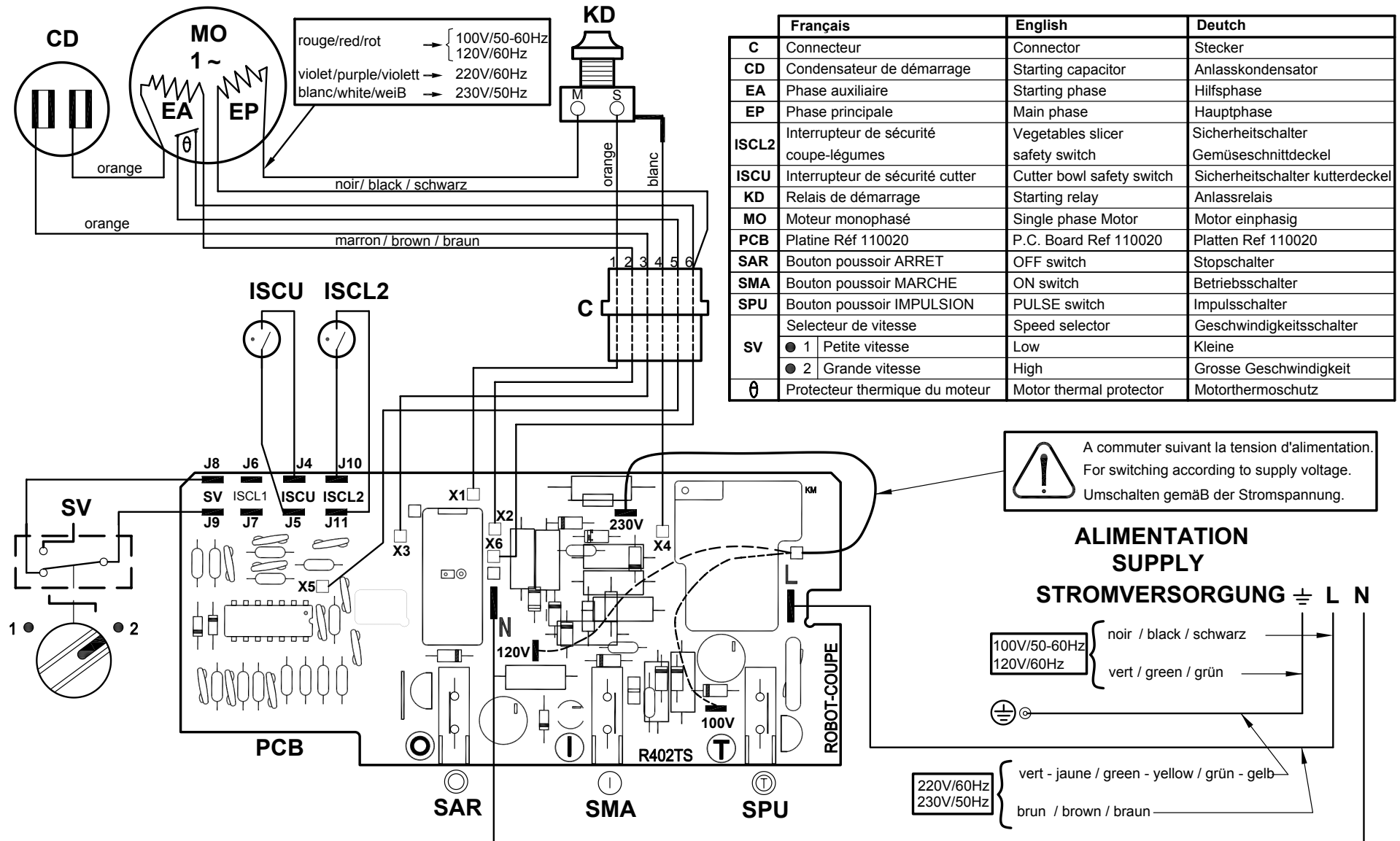
Maj : 10/07

R402 A 100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230V/50Hz 1~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



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N° 408279 a

Maj : 03/09

R4 V.V.A - Blixer® 4 V.V.A - R402 V.V.A

200-240V/50-60Hz - 1~

	Français	English	Deutsch
CB	Carte boutons Réf. 112402	Switches card Ref. 112402	Schalteren Karte, Ref 112402
CC	Carte capteur vitesse Réf. 102920	Speed sensor circuit Ref. 102920	Geschwindigkeit Sensor Karte, Ref 102920
ISCL	Interrupteur de Sécurité Coupe-Légumes	Vegetables slicer safety switch	Sicherheitsschalter Gemüseschnittdeckel
ISCU	Interrupteur de Sécurité Cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
MO	Moteur	Motor	Motor
P	Potentiomètre	Potentiometer	Potentiometer
SAR	Bouton poussoir ARRET	OFF switch	Stopschalter
SMA	Bouton poussoir MARCHE	ON switch	Betriebsschalter
SPU	Bouton poussoir IMPULSION	PULSE switch	Impulsschalter
V	Variateur Réf. 112380	Variator Ref. 112380	Variator Ref. 112380
PTO	Protecteur thermique intégré au moteur	Thermal protector integrated in the motor	Thermoschutz im Motor integriert

A partir de / From / Von

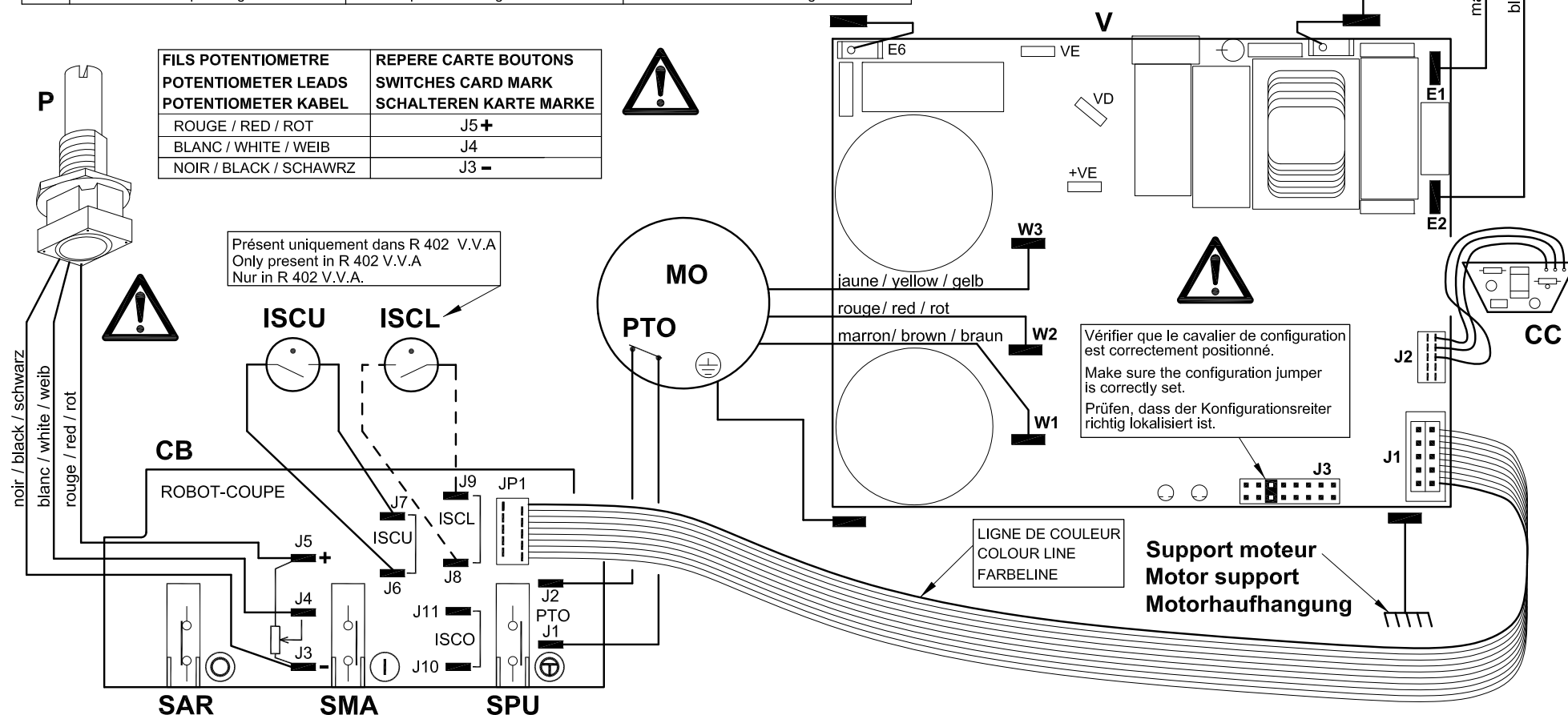
R4 V.V.A : CXXX0111101

Blixer 4 V.V.A : CXXX0111101

R402 V.V.A : CXXX0111101

ALIMENTATION
SUPPLY
STROMVERSORGUNG

PREFIXE	XXX
R4 V.V.A	564
Blixer 4 V.V.A	565
R402 V.V.A	563 659 800 901



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N° 410318 (a)

Maj : 04/23



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