

robot coupe®

D



R 101 XL



R 201 XL
R 201 XL Ultra

New
Register
your product
on line



R 211 XL
R 211 XL Ultra

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 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.

IMPORTANT WARNING



WARNING

Keep these instructions in a safe place

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. blades, discs... etc.

INSTALLATION

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

CONNECTION

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

HANDLING

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

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 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 unit in water.
- For parts made from aluminum, use cleaning fluids intended for aluminum.

- For plastic parts, do not use detergents that are too alkaline (e.g., 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 FOOD PROCESSOR

R 101 XL "D"

R 201 XL "D" • R 201 XL Ultra "D"

R 211 XL "D" • R 211 XL Ultra "D"

The **R 101 XL**, **R 201 XL**, **R 201 XL Ultra**, **R 211 XL**, **R 211 XL Ultra** are perfectly geared to professional needs. They can perform numerous tasks which you will gradually discover as you use your machine needs especially for Small-scale catering and takeaway outlets.

The **R 101 XL**, **R 201 XL**, and **R 211 XL Ultra** consist of a cutter bowl and vegetable preparation lid with ejection into the bowl.

The **R 211 XL**, and **R 211 XL Ultra** consist of a cutter and of a vegetable preparation attachments.

In cutter mode, they 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 devices have a wide range of discs for thin julienne slicing and for the grating of vegetables.

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

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

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

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SWITCHING ON THE MACHINE



WARNING

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

• ADVICES ON ELECTRICAL CONNECTIONS

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

These ROBOT-COUPÉ machines are fitted with various types of motors:

230 V/ 50 Hz / 1

115 V/ 60 Hz / 1

220 V/ 60 Hz / 1

The machine has a single-phase plug connected to a power machine cord.

• CONTROL PANEL

R 101 XL :

Red switch = Off switch

Green switch = On switch

R 201 XL - R 201 XL Ultra

R 211 XL - R 211 XL Ultra

Black switch = Pulse switch

Green switch = On switch

Red switch = Off 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.



R 101 XL - R 201 XL - R 201 XL Ultra



R 211 XL - R 211 XL Ultra

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.



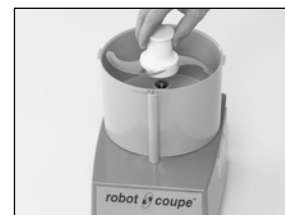
R 101 XL - R 201 XL - R 201 XL Ultra



R 211 XL - R 211 XL Ultra

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.



R 101 XL - R 201 XL - R 201 XL Ultra



R 211 XL - R 211 XL Ultra

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



R 101 XL

R 201 XL - R 201 XL Ultra

R 211 XL - R 211 XL Ultra

Once contact is made your machine is ready for use.

• **VEGETABLE PREPARATION ATTACHMENT** **R 101 XL, R 201 XL and R 201 XL Ultra**

Follow the same procedure as for the cutter attachment for points 1) and 2).

3) Fit the extension piece onto the motor shaft.



R 101 XL



R 201 XL - R 201 XL Ultra

4) Fit the disc of your choice onto the extension piece.



R 101 XL



R 201 XL - R 201 XL Ultra

5) Place the lid on the bowl so that the large feedhopper is facing you.

Close the lid by rotating to the right until it locks.



R 201 XL - R 201 XL Ultra



R 211 XL - R 211 XL Ultra

R 211 XL and R 211 XL Ultra:

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

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



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



3) Place the 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 discharge plate.



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



USES & EXAMPLES

• 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.

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

The 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.

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
• FRUITS		
Compotes/purées	1	4

USES	Max. processing quantity (in kg)	Time (in min.)
EMULSIFY		
Mayonnaise/aïoli/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

• 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.

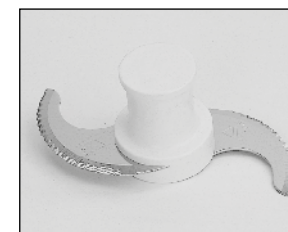
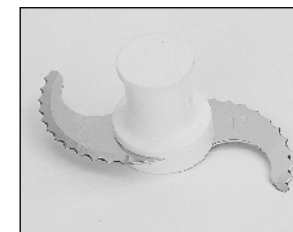
For optimum cutting, use the following section as a guide to help you.

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		
Rcs 2	beet / root / potato	
GRATERS		
G 1,5	celeriac / cheese	G 9 cabbage / cheese
G 2	carrot / celeriac / cheese	Parmesan / chocolate
G 3	carrot	Radish 0.7 mm
G 6	cabbage / cheese	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	

OPTIONS

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.

CLEANING



WARNING

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

• MOTOR UNIT

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.

• BLADE

After cleaning the blade, always dry the blades well.



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

Only the smooth blades can be sharpened.

It is strongly recommended, after each use, to give the blades a quick sharpen with a sharpening steel, especially after cutting parsley.

They should then be sharpened properly once a month with the very fine whetstone that comes with the processor.

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.

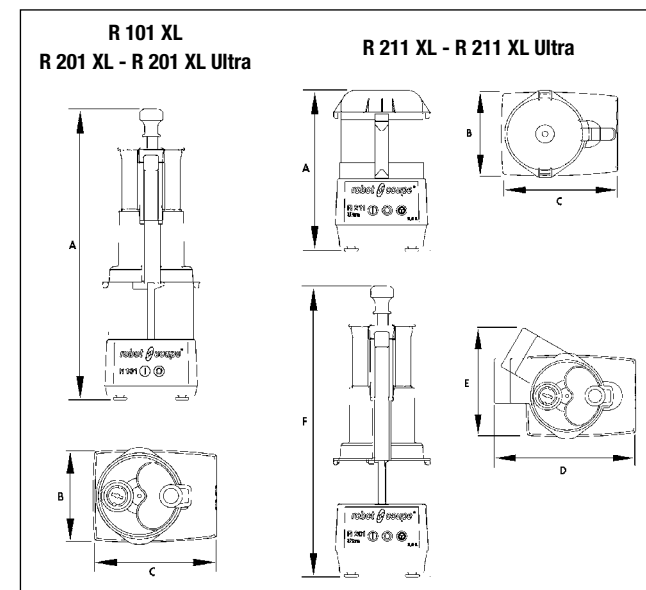
The motor seal can be easily replaced without having to remove the motor, so we strongly advise you to ensure that is in good condition.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
R 101 XL	9,0 kg	10,5 kg
R 201 XL	9,6 kg	11,0 kg
R 201 XL Ultra	10,5 kg	12,0 kg
R 211 XL	10,0 kg	12,7 kg
R 211 XL Ultra	10,8 kg	13,5 kg

• DIMENSIONS (in mm)



	A	B	C	D	E	F
R 101 XL	520	245	305			
R 201 XL R 201 XL Ultra	560	245	305			
R 211 XL R 211 XL Ultra	380	245	305	385	245	510

• 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 machine 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 **R 101 XL**

Motor	Speed (Rpm)	Intensity (Amp.)
230 V/50 Hz	1500	3
115 V/60 Hz	1800	6
220 V/60 Hz	1800	3

Single phase machine **R 201 XL - R 201 XL Ultra**

Motor	Speed (Rpm)	Intensity (Amp.)
230 V/50 Hz	1500	4.3
115 V/60 Hz	1800	8
220 V/60 Hz	1800	4.3

Single phase machine **R 211 XL - 211 XL Ultra**

Motor	Speed (Rpm)	Intensity (Amp.)
230 V/50 Hz	1500	5.7
115 V/60 Hz	1800	12
220 V/60 Hz	1800	5.7

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).

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.

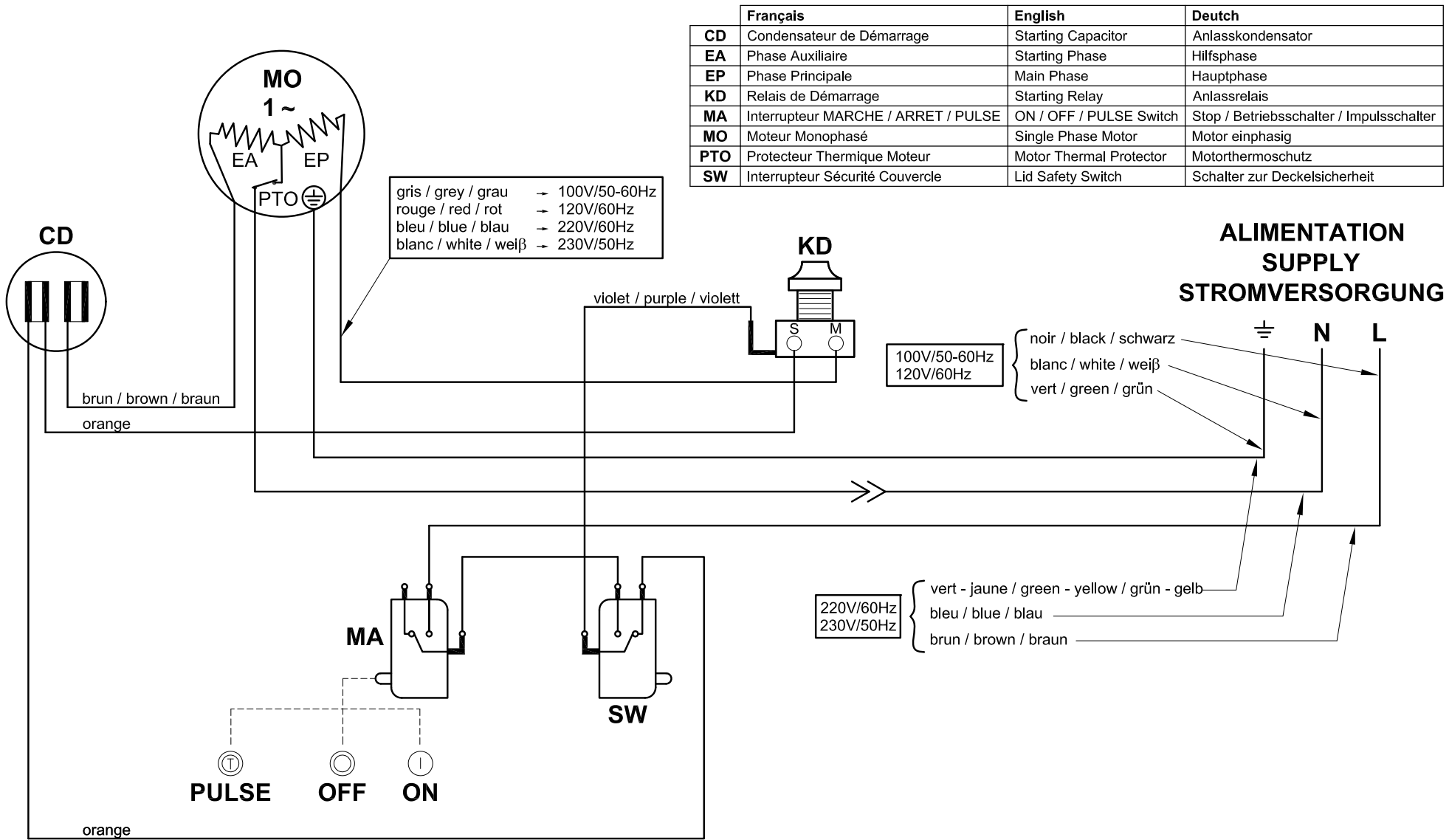
Never switch the appliance on while it is empty.

STANDARDS

Consult the declaration of compliance on page 2.



ELECTRICAL AND WIRING DIAGRAMS





**Head Office, French,
Export and Marketing Department:**

48, rue des Vignerons
94300 Vincennes - France
Tel.: 01 43 98 88 15
Email: international@robot-coupe.com

**Robot Coupe
Australia Pty Ltd:**

Unit 3/43 Herbert St
Artarmon NSW 2064 Australia
Tel.: (02) 9478 0300
Email: orders@robotcoupe.com.au

**Robot-Coupe
U.K. LTD:**

Fleming Way, Isleworth,
Middlesex TW7 6EU
Tel.: 020 8232 1800
Email: sales@robotcoupe.co.uk



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