

robot coupe®



R 401 • R 402 • R 402 V.V.

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

- Bowl cutter attachment
- Vegetable preparation attachment

USES AND EXAMPLES

- Bowl cutter attachment
- Vegetable preparation attachment

OPTIONS

- Serrated blade
- Slightly serrated blade

CLEANING

- Motor base
- Bowl cutter attachment
- Vegetable preparation attachment
- Blade

MAINTENANCE

- Blade
- Motor seal
- Bowl locating plates

TECHNICAL SPECIFICATIONS

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

SAFETY

STANDARDS

TECHNICAL DATA

- Exploded views
- Electric diagram

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 consignee 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.

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.
- With the three-phased 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 17) 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 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



W A R N I N G

This appliance must be plugged into an earthed socket (risk of electrocution).

• ADVICE ON ELECTRICAL CONNECTIONS

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

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
or the ❷ and the ❸

SINGLE PHASE R 401

The R 401 are 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.

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	=	750 or 1500 rpm.

R 402 V.V. : Speed variation for **cutter bowl** from 300 to 3.000 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.

The device is now ready for use. The green light should therefore be illuminated.

• VEGETABLE PREPARATION ATTACHMENT

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

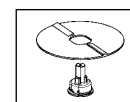
1) With the motor base facing you, fit the bowl onto the motor base; the ejection chute should be on your right.



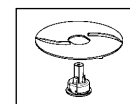
2) Turn the bowl to the right until the motor base connectors are securely positioned in their sockets.



3) Engage the white plastic sling plate on the motor shaft and check that it is properly positioned at the bottom of the bowl. Depending on type of use (Side A or B), disengage the plate from the ejecting disc hub, return it and engage it back.



SIDE A facing upwards (ejection rib downwards) for any vegetables or citrus fruit which require careful handling (tomatoes, mushrooms...).



SIDE B facing upwards (ejection rib upwards) for all other types of fruit or vegetables.

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. **Only the 8 mm and 10 mm discs can be fitted with a dicing grid.**

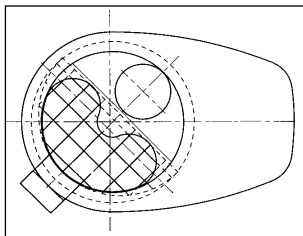
Position the dicing grid in the vegetable preparation bowl

• INSTALLING THE DICING GRID:

These grids can be positioned in two different ways depending on the type of hopper used in order to avoid any false starts.

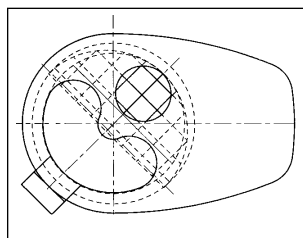
• Position 1: Using the large hopper.

In this case, the dicing grid should be positioned so that its blades are vertically aligned with the hopper. (You must be able to see the grid blades when looking into the hopper.)



• Position 2: Using the cylindrical hopper.

In this case, the grid must be positioned so that the blades are vertically aligned with the tube. (You must be able to see the grid blades when looking into the tube.)



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



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.



For both R 401, R402 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

• BOWL CUTTER 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)	Processing time (in mn)
CHOP			
• MEAT			
Hamburgers/steak tartare	1	1200/1500	3
Sausagemeat/tomatoes	1,2	1200/1500	3
Terrine/pâté	1,2	1200/1500	4
• FISH			
Brandade	1,2	3000	5
Terrines	1,2	3000	5
• VEGETABLES			
Garlic/parsley/onion/shallots	0,5 / 0,8	1500/2000	3
Soup / purées	1,2	2500/3000	4
• FRUIT			
Compotes /purées	1,2	2500/3000	4
EMULSIFY			
Mayonnaise / aïoli / remoulade sauce	2	600/1500	3
Hollandaise/béarnaise	2	600/1500	5
Snail or salmon butter	2	600/1500	4

USES	Max processing Quantity (in kg)	Suggested Speed (Rpm)	Processing time (in mn)
KNEAD			
Shortcrust pastry/shortbread	1	900/1500	4
Flaky pastry	1	900/1500	4
Pizza dough	1	900/1500	4
BROYER			
Dried fruit	0,8	900/1500	4
Ice	0,8	900/1500	4
Breadcrumbs	0,8	900/1500	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.

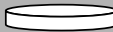
HOW TO USE THE LARGE HOPPER

- 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		
G 1,5	celeriac / cheese	
G 2	carrot / celeriac / cheese	
G 3	carrot	
G 6	cabbage / cheese	
G 9	cabbage / cheese	
	Parmesan / chocolate	
	Radish 0,7 mm	
	Radish 1 mm	
JULIENNE		
J 2x2	carrot / celeriac / potato	
J 2x4	carrot / beet root / zucchini / potato	
J 2x6	carrot / beet root / zucchini / potato	
J 4x4	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	
FRENCH FRIES		
F 8x8	potato	
F 10x10	potato	

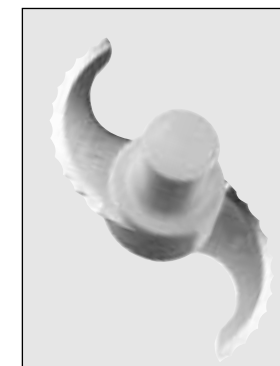
OPTIONS



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


W A R N I N G

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

• MOTOR BASE

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

• BOWL CUTTER 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

Remove each of the parts, i.e.: the lid, disc, sling plate and bowl and clean.

Diswashers are best avoided. Instead we recommend that you clean the machine by hand, using washing-up liquid.

• 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.

• BOWL LOCATING PLATES

If these plates wear out, the bowl will no longer be securely attached to the motor base.

This makes it awkward to use since the bowl can come loose during processing.

There is no risk to the user however, because the safety system will automatically stop the machine.

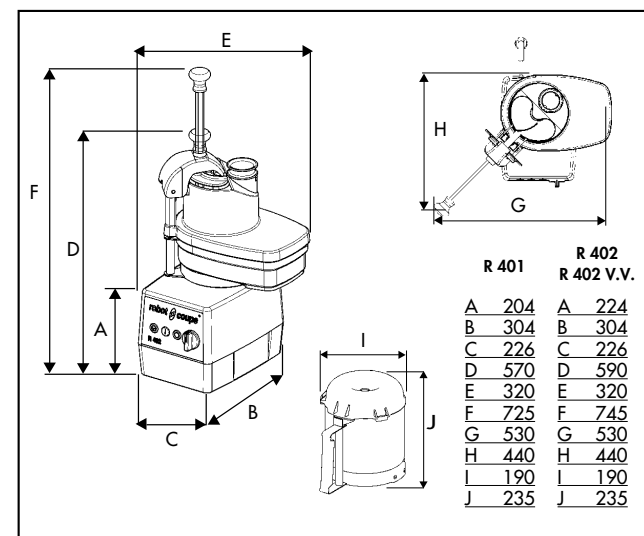
It is advisable therefore to change these plates in order to ensure maximum ease of use.

TECHNICAL SPECIFICATIONS

• WEIGHT

	net weight	gross weight
R 401 (without disc)	13 kg	16 kg
R 402 (without disc)	15 kg	18 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

R 401 single-phase machine

Motor	Speed (Rpm)	Power (Watts)	Intensity (Amp.)
230 V/50 Hz	1500	700	5,7
115 V/60 Hz	1800	700	12,0
220 V/60 Hz	1800	700	5,7

R 402 three-phase machine

Motor	Vegetable Attachment Speed (Rpm)	Cutter speed (Rpm)	Power (Watts)	Intensity (Amp.)
400V/50 Hz	750	1500	400	1,3
			750	1,6
220V/60 Hz	900	1800	400	2,3
			750	3,0

R 402 V.V. single-phase machine

Motor	Vegetable Attachment Speed (Rpm)	Cutter speed (Rpm)	Power (Watts)	Intensity (Amp.)
230V/50-60 Hz	300 to 1000	300 to 3000	1000	10

SAFETY

The R 401 / R 402 / R 402 V.V. are fitted with a magnetic safety device and motor braking system.

As soon as you open the cutter lid, the motor stops. To restart the machine, simply close the lid and press the green switch.



WARNING

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

As soon as you open the lever of the vegetable preparation attachment, the motor stops. As soon as you close the lever, the machine restarts. Beyond 4 or 5 seconds opening time, simply close the lever and press the green switch.

In order to avoid splash when processing liquid preparation in the cutter bowl, we recommend you to stop the machine before opening the lid.

The R 401, R 402 and R 402 V.V. are fitted with a **thermal cut-out** which automatically stops the motor if the machine is left on for too long or overloaded. If this happens, allow the machine to cool completely before restarting.



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.

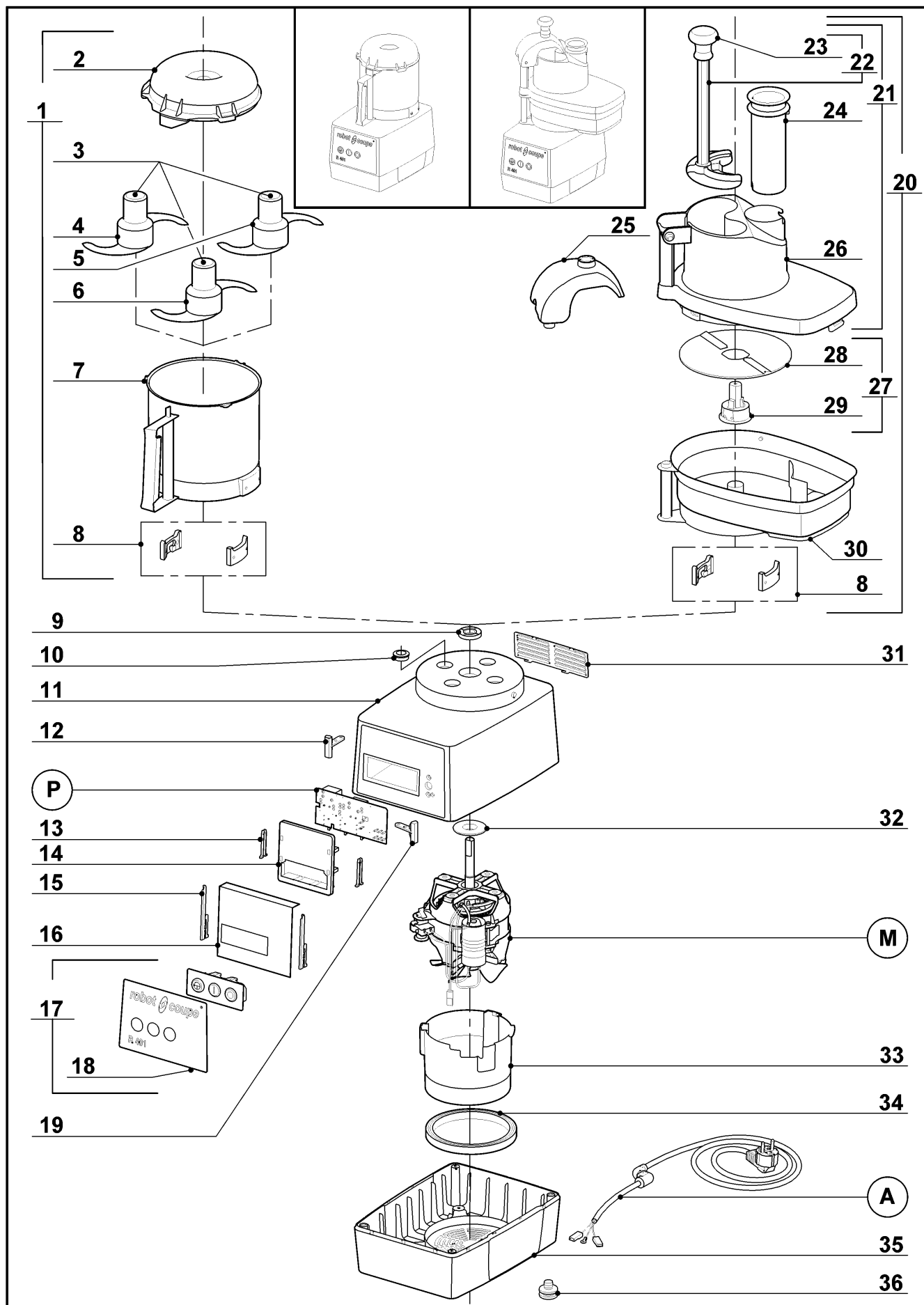
STANDARDS

MACHINES IN COMPLIANCE WITH:

- The following European directives and related national legislation:
 - Modified "machinery" directive 98/37/EEC,
 - "Low voltage" directive 73/23/EEC,
 - "EMC" directive 89/336/EEC,
 - "Materials and parts in food contact" directive 89/109/EEC,
 - "Plastic materials and parts in food contact" directive 90/128/EEC.
- The following European harmonized standards and standards setting out health and safety rules:
 - EN 292 - 1 and - 2,
 - EN 60204 -1 (1992),
 - For Food Processors and blenders : EN 12852,
 - For Vegetable cutting machine : EN 1678.

robot coupe®

R 401

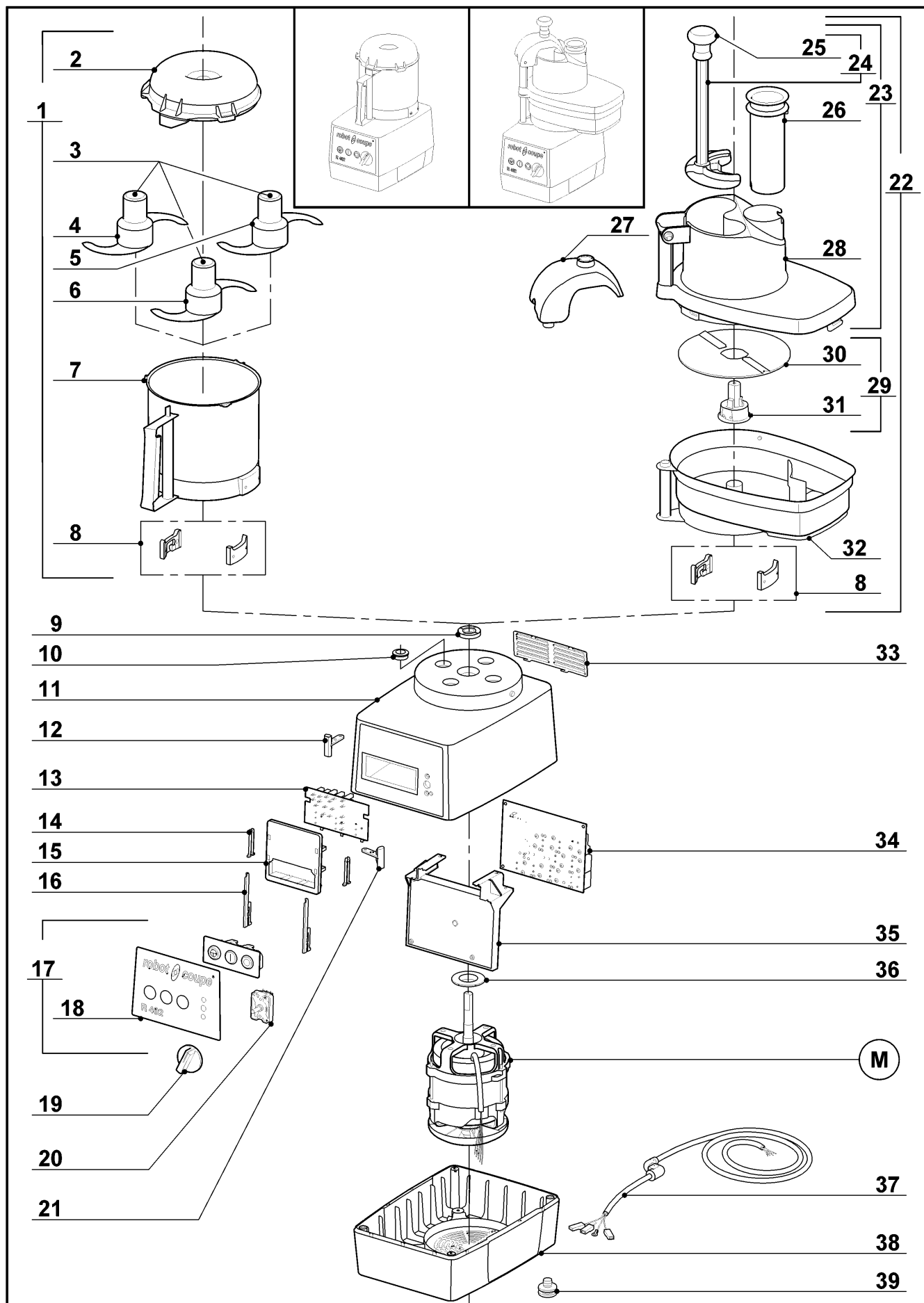


<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>/ Description</i>
1	27 251	CUTTER COMPLET	/ CUTTER ATTACHEMENT
2	117 395	COUVERCLE CUTTER	/ CUTTER LID
3	104 147	CAPUCHON COUTEAU	/ BLADE CAP
4	104 429	COUTEAU LISSE	/ STRAIGHT BLADE
5	104 431	COUTEAU CRANTE	/ SERRATED BLADE
6	104 430	COUTEAU DENTE	/ FINE SERRATED BLADE
7	104 085	ENSEMBLE CUVE CUTTER	/ CUTTER BOWL ASSEMBLY
8	29 081	ENS PLAQUETTE	/ LOCKING PLATE ASSEMBLY
9	501 010	BAGUE ETANCHEITE	/ MOTOR SEAL
10	104 070	CAPSULE CACHE VIS	/ BOLT COVER
11	39 119	ENS SUPPORT MOTEUR	/ MOTOR SUPPORT ASSEMBLY
12	29 356	ILS COMPLET COUPE LEGUMES	/ VEGETABLE REED SWITCH
13	102 913	CLAVETTE PLASTRON	/ PANEL KEY
14	102 911	SUPPORT PLATINE	/ PCB SUPPORT
15	117 703	CLAVETTE FIXE PLATINE	/ PCB KEY
16	104 131	PROTEGE PLATINE	/ PCB PROTECT
17	39 118	ENS TABLEAU COMMANDE	/ SWITCH ASSEMBLY
18	407 826	PLAQUE FRONTALE	/ FRONT PLATE
19	29 441	ENS ILS CUTTER	/ CUTTER REED SWITCH ASSEMBLY
20	27 252	ENS COUPE LEGUMES	/ VEGETABLE SLICER ASSEMBLY
21	117 079	TETE COUPE LEGUMES COMPLETE	/ VEGETABLE SLICER HEAD
22	29 324	ENS POUSSOIR	/ PUSHER ASSEMBLY
23	102 021	POIGNEE	/ HANDLE KNOB
24	102 022	POUSSOIR CAROTTES	/ ROUND PUSHER
25	102 020	GUIDE POUSSOIR	/ PUSHER GUIDE
26	102 016	COUVERCLE COUPE LEGUMES	/ VEGETABLE SLICER LID
27	102 019	DISQUE EVACUATEUR	/ SLING PLATE
28	117 092	DISQUE EVACUATEUR REVERSIBLE	/ REVERSIBLE SLING PLATE
29	117 091	MOYEU DISQUE EVACUATEUR	/ SLING PLATE HUB
30	104 076	CUVE COUPE LEGUMES	/ VEGETABLE SLICER BOWL
31	104 122	GRILLE VENTILATION INOX	/ VENT COVER
32	104 078	CENTREUR MOTEUR	/ MOTOR CENTRING
33	104 110	CONDUIT VENTILATION	/ BAFFLE
34	101 099	TAMPON AMORTISSEUR	/ ABSORBER
35	39 201	ENS SOCLE	/ BASE ASSEMBLY
36	101 082	PIED	/ FOOT

Index	Pièce / Part	Désignation	/ Description	
A		CABLE D'ALIMENTATION	/	POWER CORD
M		MOTEUR	/	MOTOR
P		PLATINE	/	CIRCUIT BOARD
Machine	Voltage	A	M	P
22 321	230/50/1	504 274	3 074	103 693
22 322	120/60/1	504 277	3 076	103 692
22 323 UK	240/50/1	504 275	3 074	103 693
22 324 Aust	240/50/1	504 278	3 074	103 693
22 325	220/60/1	504 274	3 075	103 693
22 327 DK	230/50/1	504 276	3 074	103 693
2 690	230/50/1	504 274	3 074	103 693
2 691	230/50/1	504 274	3 074	103 693
2 692	230/50/1	504 274	3 074	103 693
2 693	120/60/1	504 277	3 076	103 692
2 694	240/50/1	504 275	3 074	103 693
2 695	240/50/1	504 278	3 074	103 693
2 696	220/60/1	504 274	3 075	103 693

robot coupe®

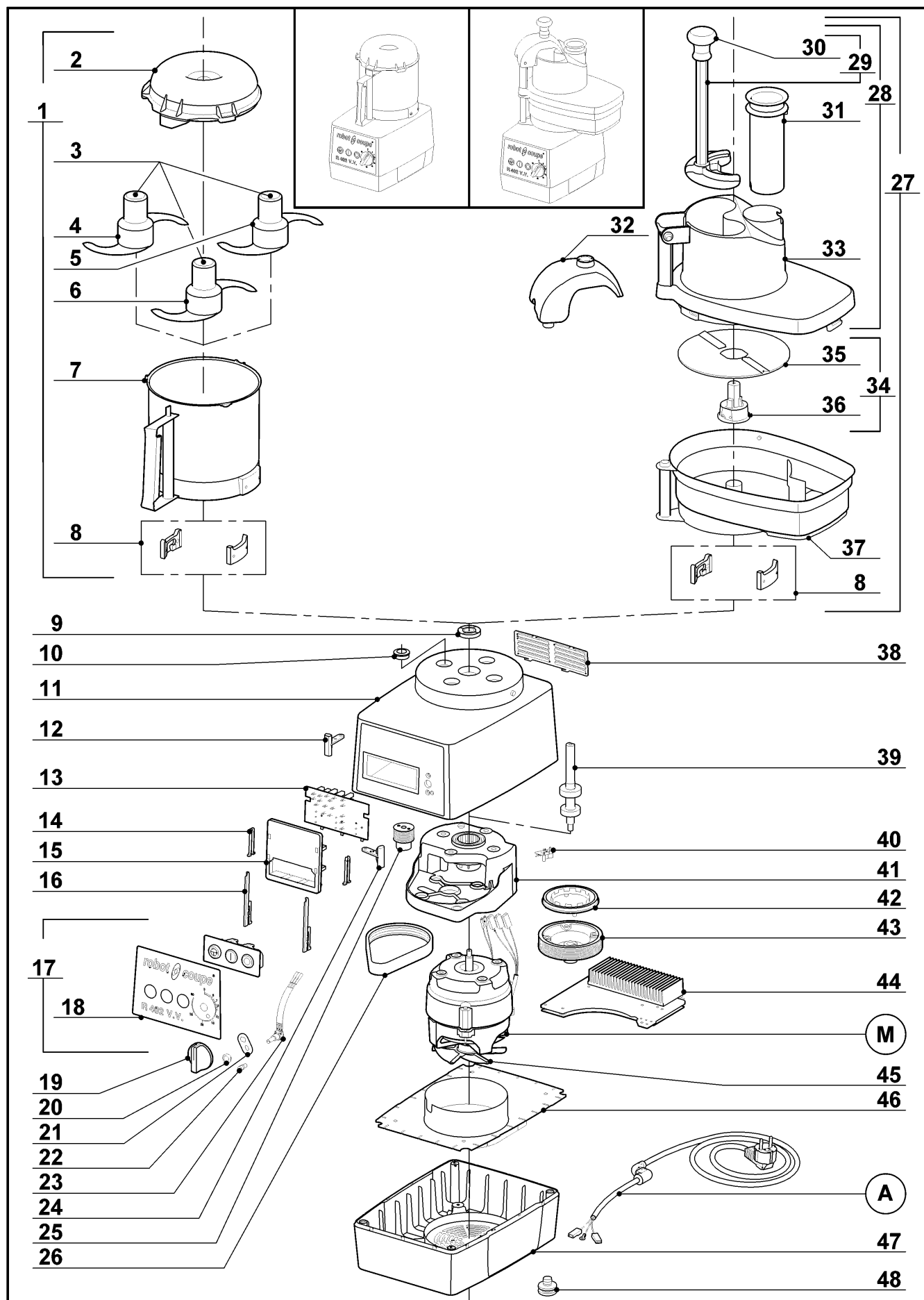
R 402



Index	Pièce / Part	Désignation	/ Description
1	27 251	CUTTER COMPLET	/ CUTTER ATTACHEMENT
2	117 395	COUVERCLE CUTTER	/ CUTTER LID
3	104 147	CAPUCHON COUTEAU	/ BLADE CAP
4	104 429	COUTEAU LISSE	/ STRAIGHT BLADE
5	104 431	COUTEAU CRANTE	/ SERRATED BLADE
6	104 430	COUTEAU DENTE	/ FINE SERRATED BLADE
7	104 085	ENSEMBLE CUVE CUTTER	/ CUTTER BOWL ASSEMBLY
8	29 081	ENS PLAQUETTE	/ LOCKING PLATE ASSEMBLY
9	501 010	BAGUE ETANCHEITE	/ MOTOR SEAL
10	104 070	CAPSULE CACHE VIS	/ BOLT COVER
11	39 194	ENS SUPPORT MOTEUR	/ MOTOR SUPPORT ASSEMBLY
12	29 356	ILS COMPLET COUPE LEGUMES	/ VEGETABLE REED SWITCH
13	101 921	CARTE BOUTON	/ CONTROL PCB
14	102 913	CLAVETTE PLASTRON	/ PANEL KEY
15	102 911	SUPPORT PLATINE	/ PCB SUPPORT
16	117 703	CLAVETTE FIXE PLATINE	/ PCB KEY
17	39 193	ENS TABLEAU COMMANDE	/ SWITCH ASSEMBLY
18	407 828	PLAQUE FRONTALE	/ FRONT PLATE
19	117 805	POIGNEE COMMUTATEUR	/ COMMUTATOR HANDLE
20	117 792	COMMUTATEUR	/ COMMUTATOR
21	29 441	ENS ILS CUTTER	/ CUTTER REED SWITCH ASSEMBLY
22	27 252	ENS COUPE LEGUMES	/ VEGETABLE SLICER ASSEMBLY
23	117 079	TETE COUPE LEGUMES COMPLETE	/ VEGETABLE SLICER HEAD
24	29 324	ENS POUSSOIR	/ PUSHER ASSEMBLY
25	102 021	POIGNEE	/ HANDLE KNOB
26	102 022	POUSSOIR CAROTTES	/ ROUND PUSHER
27	102 020	GUIDE POUSSOIR	/ PUSHER GUIDE
28	102 016	COUVERCLE COUPE LEGUMES	/ VEGETABLE SLICER LID
29	102 019	DISQUE EVACUATEUR	/ SLING PLATE
30	117 092	DISQUE EVACUATEUR REVERSIBLE	/ REVERSIBLE SLING PLATE
31	117 091	MOYEU DISQUE EVACUATEUR	/ SLING PLATE HUB
32	104 076	CUVE COUPE LEGUMES	/ VEGETABLE SLICER BOWL
33	104 122	GRILLE VENTILATION INOX	/ VENT COVER
34	102 600	PLATINE	/ CIRCUIT BOARD
35	117 809	EQUERRE SUPPORT PLATINE	/ CIRCUIT BOARD SUPPORT
36	104 079	CENTREUR MOTEUR	/ MOTOR CENTRING
37	504 282	CABLE D'ALIMENTATION	/ POWER CORD
38	39 112	ENS SOCLE	/ BASE ASSEMBLY
39	101 082	PIED	/ FOOT
M MOTEUR / MOTOR			
Machine		Voltage	M
22 359 / 2 507		230/50/1	303 140
22 360 / 2 508		400/50/1	303 141
22 362 / 2 510		220/60/1	303 142
22 363 / 2 511		380/60/1	303 143

robot coupe®

R 402 V.V.



Index	Pièce / Part	Désignation	/ Description
1	27 251	CUTTER COMPLET	/ CUTTER ATTACHEMENT
2	117 395	COUVERCLE CUTTER	/ CUTTER LID
3	104 147	CAPUCHON COUTEAU	/ BLADE CAP
4	104 429	COUTEAU LISSE	/ STRAIGHT BLADE
5	104 431	COUTEAU CRANTE	/ SERRATED BLADE
6	104 430	COUTEAU DENTE	/ FINE SERRATED BLADE
7	104 085	ENSEMBLE CUVE CUTTER	/ CUTTER BOWL ASSEMBLY
8	29 081	ENS PLAQUETTE	/ LOCKING PLATE ASSEMBLY
9	501 010	BAGUE ETANCHEITE	/ MOTOR SEAL
10	104 070	CAPSULE CACHE VIS	/ BOLT COVER
11	39 120	ENS SUPPORT MOTEUR	/ MOTOR SUPPORT ASSEMBLY
12	29 356	ILS COMPLET COUPE LEGUMES	/ VEGETABLE REED SWITCH
13	102 921	CARTE BOUTON	/ CONTROL PCB
14	102 913	CLAVETTE PLASTRON	/ PANEL KEY
15	102 911	SUPPORT PLATINE	/ PCB SUPPORT
16	117 703	CLAVETTE FIXE PLATINE	/ PCB KEY
17	39 203	ENS TABLEAU COMMANDE	/ SWITCH ASSEMBLY
18	407 829	PLAQUE FRONTALE	/ FRONT PLATE
19	117 073	POIGNEE POTENTIOMETRE	/ POTENTIOMETER HANDLE
20	103 308	ECROU EPAULE POTENTIOMETRE	/ POTENTIOMETER NUT
21	101 551	PLAQUE ANTIROTATION POTENTIOMETRE	/ POTENTIOMETER ANTI-ROTATING WASHER
22	102 106	BUTEE POTENTIOMETRE	/ POTENTIOMETER STOP
23	39 202	POTENTIOMETRE	/ POTENTIOMETER
24	29 441	ENS ILS CUTTER	/ CUTTER REED SWITCH ASSEMBLY
25	102 924	POULIE MOTRICE	/ SMALL PULLEY
26	503 940	COURROIE	/ BELT
27	27 252	ENS COUPE LEGUMES	/ VEGETABLE SLICER ASSEMBLY
28	117 079	TETE COUPE LEGUMES COMPLETE	/ VEGETABLE SLICER HEAD
29	29 324	ENS POUSSOIR	/ PUSHER ASSEMBLY
30	102 021	POIGNEE	/ HANDLE KNOB
31	102 022	POUSSOIR CAROTTES	/ ROUND PUSHER
32	102 020	GUIDE POUSSOIR	/ PUSHER GUIDE
33	102 016	COUVERCLE COUPE LEGUMES	/ VEGETABLE SLICER LID
34	102 019	DISQUE EVACUATEUR	/ SLING PLATE
35	117 092	DISQUE EVACUATEUR REVERSIBLE	/ REVERSIBLE SLING PLATE
36	117 091	MOYEU DISQUE EVACUATEUR	/ SLING PLATE HUB
37	104 076	CUVE COUPE LEGUMES	/ VEGETABLE SLICER BOWL
38	104 122	GRILLE VENTILATION INOX	/ VENT COVER
39	29 604	ENS AXE TRANSMISSION	/ TRANSMISSION SHAFT ASSEMBLY
40	102 920	CARTE CAPTEUR	/ SENSOR PCB
41	104 125	SUPPORT TRANSMISSION	/ TRANSMISSION SUPPORT
42	102 922	ROUE DENTEE	/ TOOTHED WHEEL
43	102 923	POULIE RECEPTRICE	/ LARGE PULLEY
44	102 935	VARIATEUR	/ VARIATEUR
45	102 934	VENTILATEUR GEOM VARIABLE	/ MOTOR FAN.
46	104 109	DEFLECTEUR	/ DEFLECTOR
47	39 112	ENS SOCLE	/ BASE ASSEMBLY
48	101 082	PIED	/ FOOT

Index	Pièce / Part	Désignation	/ Description	
A		CABLE D'ALIMENTATION	/	POWER CORD
M		MOTEUR	/	MOTOR
Machine	Voltage	A	M	
22 332 UK	230/50/60/1	504 280	303 076	
22 333	230/50/60/1	504 279	303 076	
22 334 Aust	230/50/60/1	504 281	303 076	
22 335 DK	230/50/60/1	504 281	303 076	
2 683	230/50/60/1	504 279	303 076	
2 684	230/50/60/1	504 279	303 076	
2 687	230/50/60/1	504 281	303 076	
2 688	230/50/60/1	504 279	303 076	
2 689	230/50/60/1	504 281	303 076	

R 401 - R 4 1500

SCHEMA ELECTRIQUE

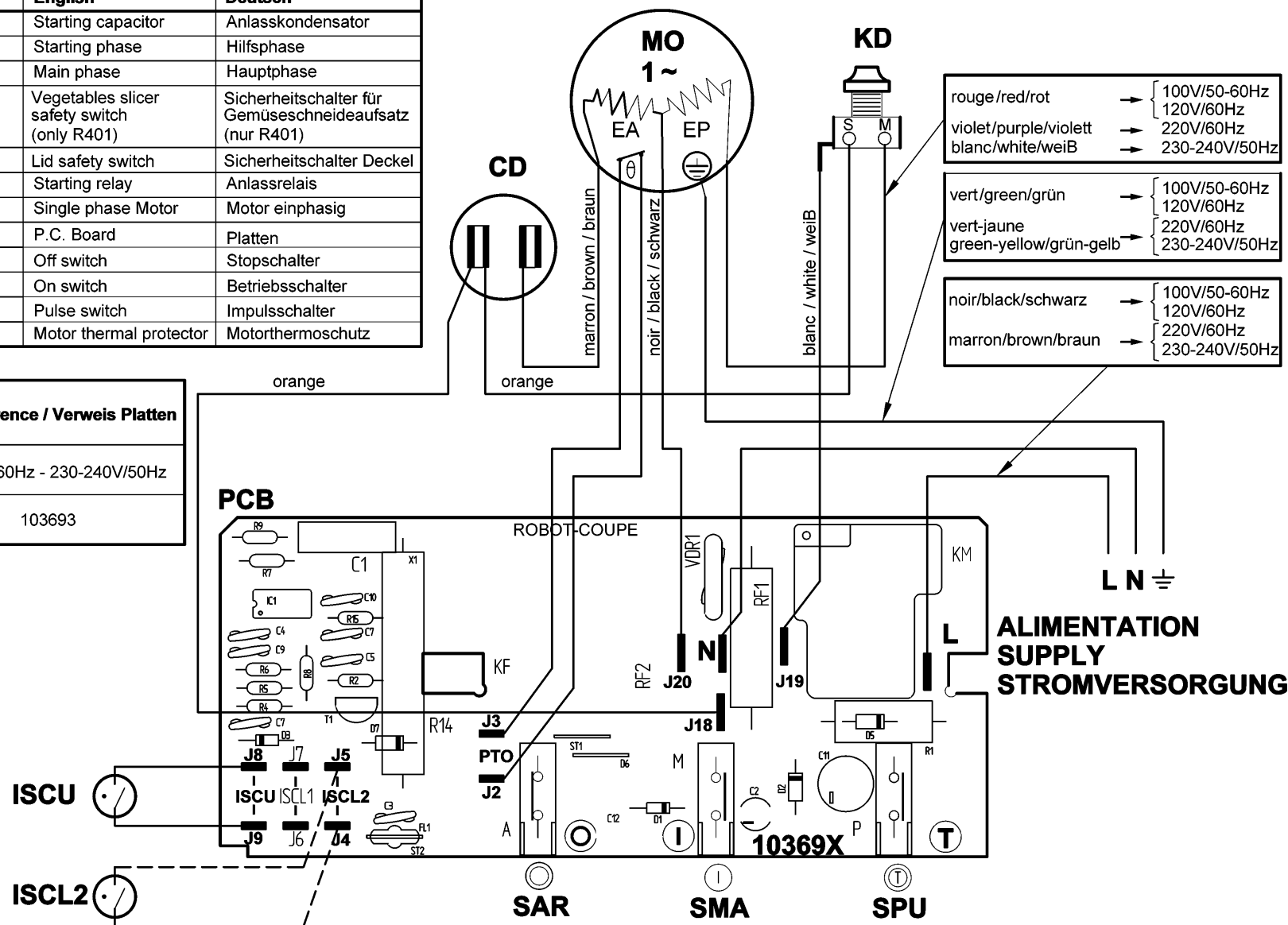
100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230-240V/50Hz 1 ~

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ISCL2	Interrupteur sécurité coupe légumes (uniquement R401)	Vegetables slicer safety switch (only R401)	Sicherheitschalter für Gemüseschneidaufsatz (nur R401)
ISCU	Interrupteur sécurité couvercle	Lid safety switch	Sicherheitschalter Deckel
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Platine	P.C. Board	Platten
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

Références platines / P.C. Board reference / Verweis Platten	
100V/50-60Hz - 120V/60Hz	220V/60Hz - 230-240V/50Hz
103692	103693



R 4 - Blixer 4 - R 402

SCHEMA ELECTRIQUE

230V/50Hz - 380-415V/50Hz - 220V/60Hz - 380-415V/60Hz 3 ~

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



Important

Précautions

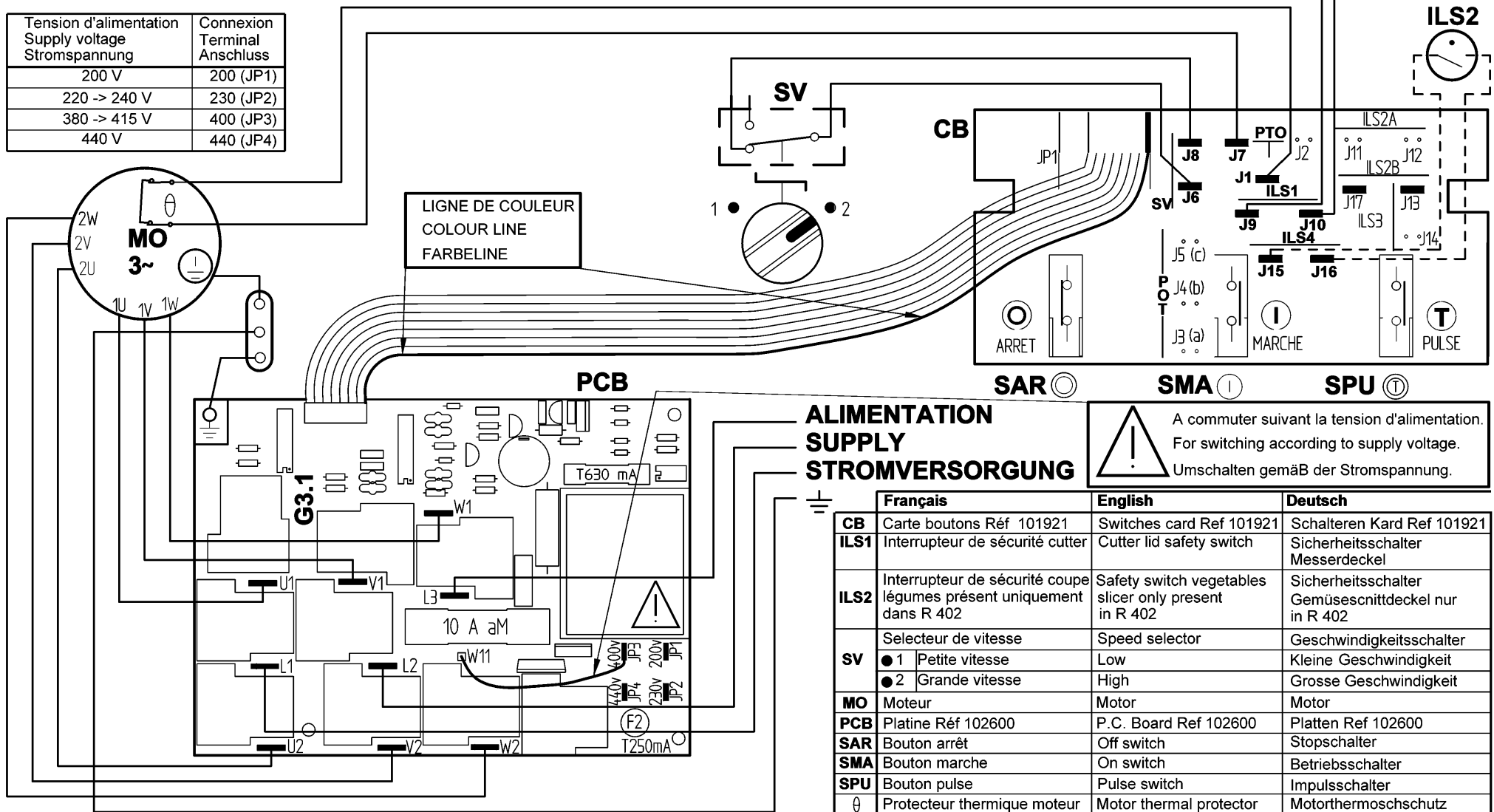
Wichtiger Hinweis

Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné (voir tableau ci-contre).

Check that the wire that allows the adaptation to the supply voltage is on the right terminal (table in the margin).

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)



ALIMENTATION SUPPLY STROMVERSORGUNG



A commuter suivant la tension d'alimentation.
For switching according to supply voltage.
Umschalten gemäß der Stromspannung.

	Français	English	Deutsch
CB	Carte boutons Réf 101921	Switches card Ref 101921	Schalteren Kard Ref 101921
ILS1	Interrupteur de sécurité cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
ILS2	Interrupteur de sécurité coupe légumes présent uniquement dans R 402	Safety switch vegetables slicer only present in R 402	Sicherheitsschalter Gemüseschnittdeckel nur in R 402
SV	Selecteur de vitesse	Speed selector	Geschwindigkeitsschalter
● 1	Petite vitesse	Low	Kleine Geschwindigkeit
● 2	Grande vitesse	High	Grosse Geschwindigkeit
MO	Moteur	Motor	Motor
PCB	Platine Réf 102600	P.C. Board Ref 102600	Platten Ref 102600
SAR	Bouton arrêt	Off switch	Stopschalter
SMA	Bouton marche	On switch	Betriebsschalter
SPU	Bouton pulse	Pulse switch	Impulsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

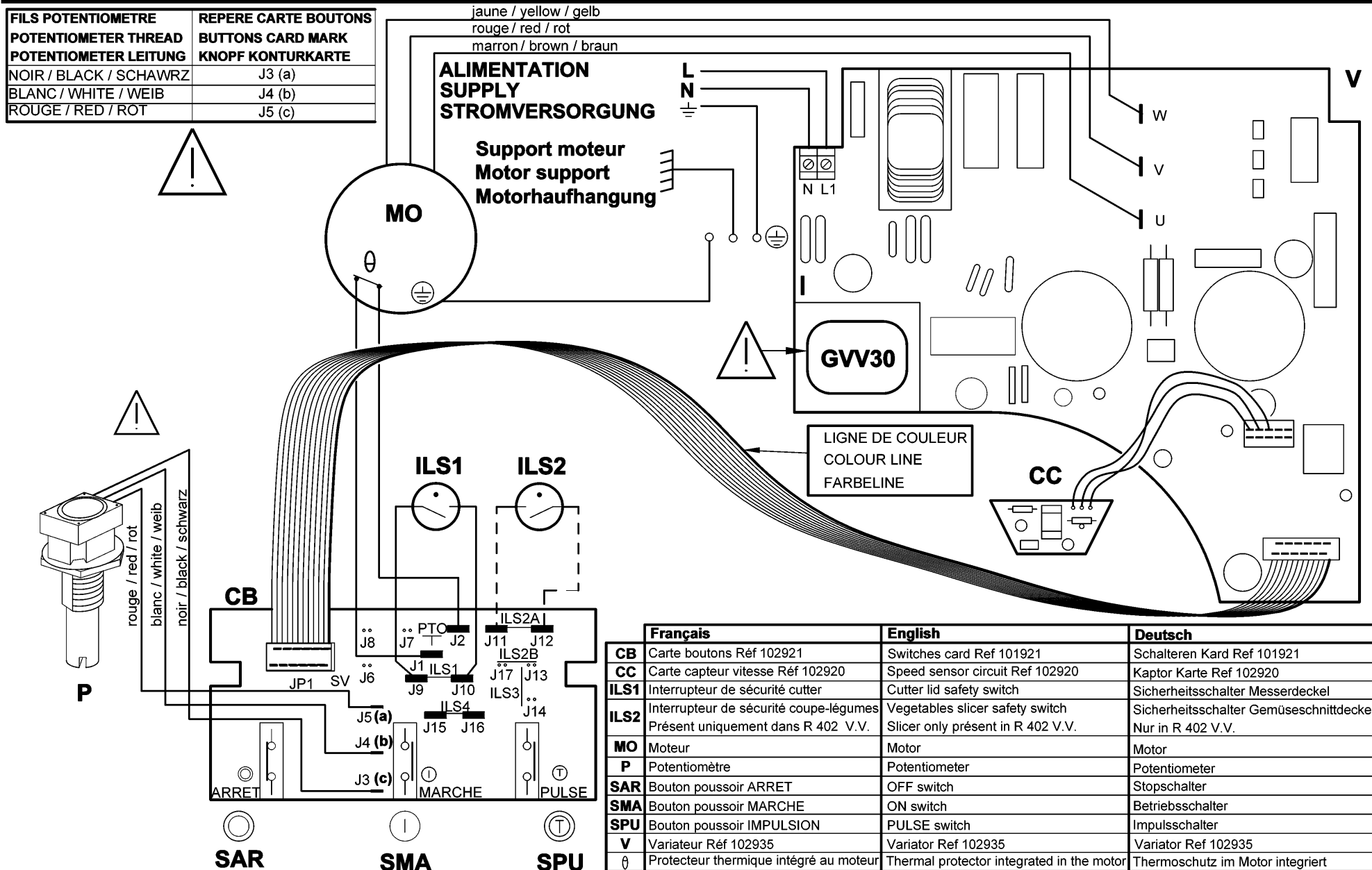
R 4 V.V. - Blixer 4 V.V. - R 402 V.V.

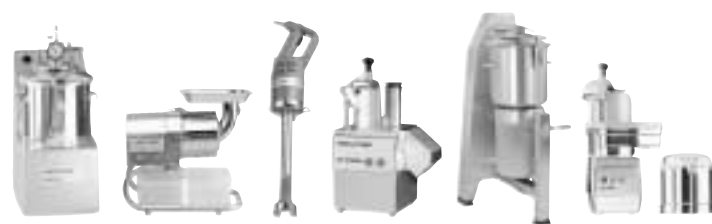
200-240V/50-60Hz 1~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD





robot coupe®

FABRIQUÉ EN FRANCE PAR ROBOT-COUPÉ S.N.C.

**Administration Commerciale France &
Service Après-Vente**

Tél. : 03 85 69 50 00 - Fax : 03 85 69 50 07
12, avenue du Maréchal Leclerc - BP 134
71305 Montceau-en-Bourgogne Cedex
email : france@robot-coupe.fr

**Agence de Service Après-Vente
pour la Région Parisienne**

Tél. : 01 43 98 88 15 - Fax : 01 43 74 36 26
13, rue Clément Viénot
94305 Vincennes Cedex

Export Department

Tel. : + 33 1 43 98 88 33 - Fax : + 33 1 43 74 36 26
18, rue Clément Viénot - BP 157
94305 Vincennes Cedex - France
<http://www.robot-coupe.com> - email : international@robot-coupe.com