

robot coupe®



R 401 • R 402 • R 402 V.V.

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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.

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, wobblators include components that are sensitive to electrostatic discharges (ESDs). Before conducting any work on these wobblators, 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 ! Wobblators 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 wobblators 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	B16	≥ 30

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

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the mixer also reads them beforehand.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **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 20) 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 unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged in any way or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Department if something appears to be wrong.

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.

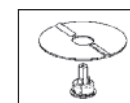
1) With the motor base facing you, fit the stainless steel bowl onto the motor base; the ejection chute should be on your right.



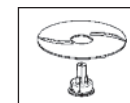
2) Turn the bowl to the right until the motor base connectors are securely positioned in their sockets.



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.

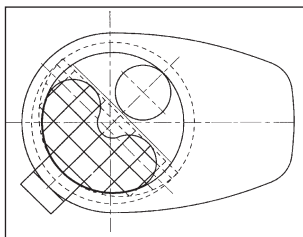
Position the dicing grid in the vegetable preparation bowl

• 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.

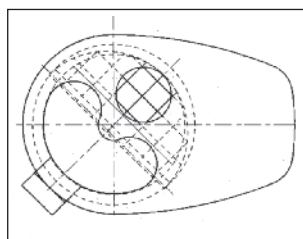
• Position 1: Using the large hopper.

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.



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, 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.



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.



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	1,2	1200/1500	3
Sausagemeat/tomatoes	1,5	1200/1500	3
Terrine/pâté	1,5	1200/1500	4
• FISH			
Brandade	1,5	3000	5
Terrines	1,5	3000	5
• VEGETABLES			
Garlic/parsley/onion/shallots	0,8 / 1	1500/2000	3
Soup / purées	1,5	2500/3000	4
• FRUIT			
Compotes /purées	1,8	2500/3000	4
EMULSIFY			
Mayonnaise / ailloli / remoulade sauce	2,5	600/1500	3
Hollandaise/béarnaise	2,5	600/1500	5
Snail or salmon butter	2,5	600/1500	4

USES	Max processing Quantity (in kg)	Suggested Speed (Rpm)	Processing time (in mn)
KNEAD			
Shortcrust pastry/shortbread	1,5	900/1500	4
Flaky pastry	1,5	900/1500	4
Pizza dough	1,5	900/1500	4
BROYER			
Dried fruit	0,9	900/1500	4
Ice	0,9	900/1500	4
Breadcrumbs	0,9	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.

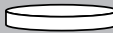
HOW TO USE THE LARGE HOPPER

- 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.

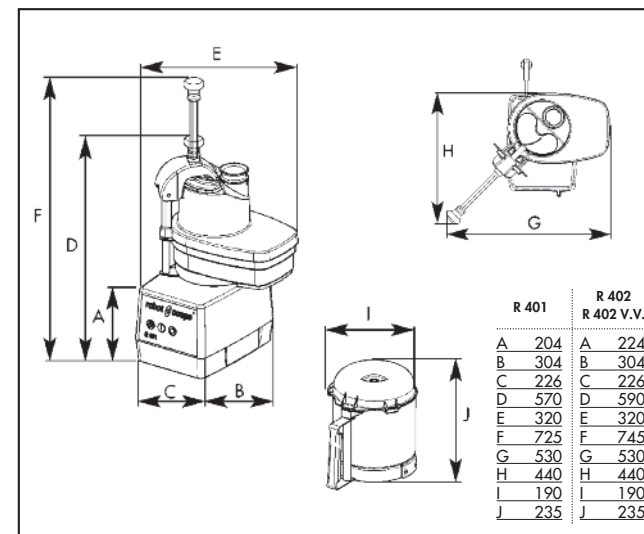
It is advisable therefore to change these plates in order to ensure maximum ease of use.

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 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

MACHINES IN COMPLIANCE WITH:

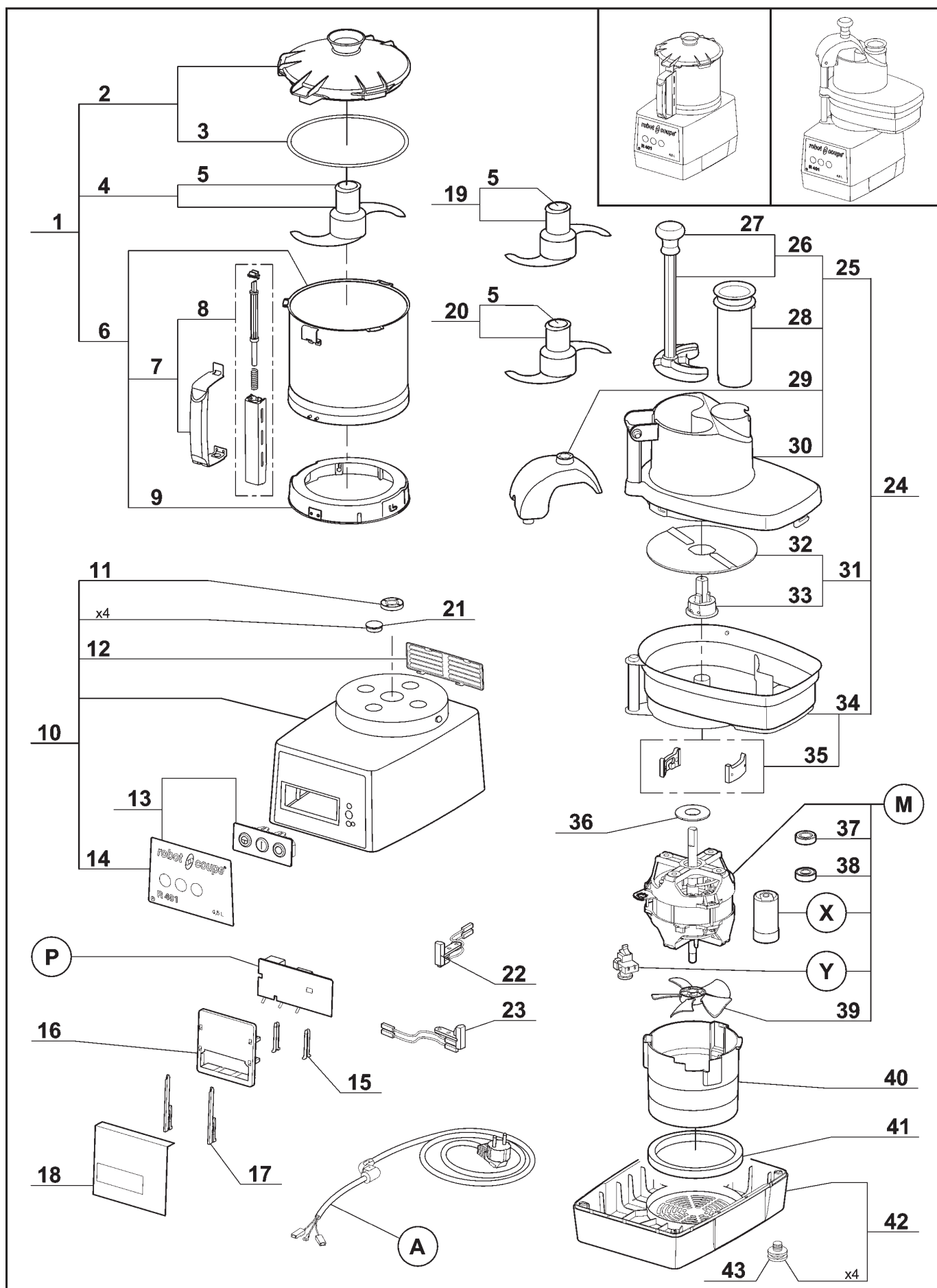
- The following European directives and related national legislation:
 - Modified "machinery" directive 98/37/EEC,
 - "Low voltage" directive 73/23/EEC,
 - "EMC" directive 89/336/EEC,
 - "Materials and parts in food contact" directive 89/109/EEC,
 - Commission Directive 2002/72/EC of 6 August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs.
- The following European harmonized standards and standards setting out health and safety rules:
 - EN 292 - 1 and - 2,

- EN 60204 -1 (1998),
- For Food Processors and blenders : EN 12852.
- For Vegetable cutting machine : EN 1678.

INDEXES OF PROTECTION:

- IP 55 for the switches.
- IP 34 for the machines.

robotcoupe®
R 401 A

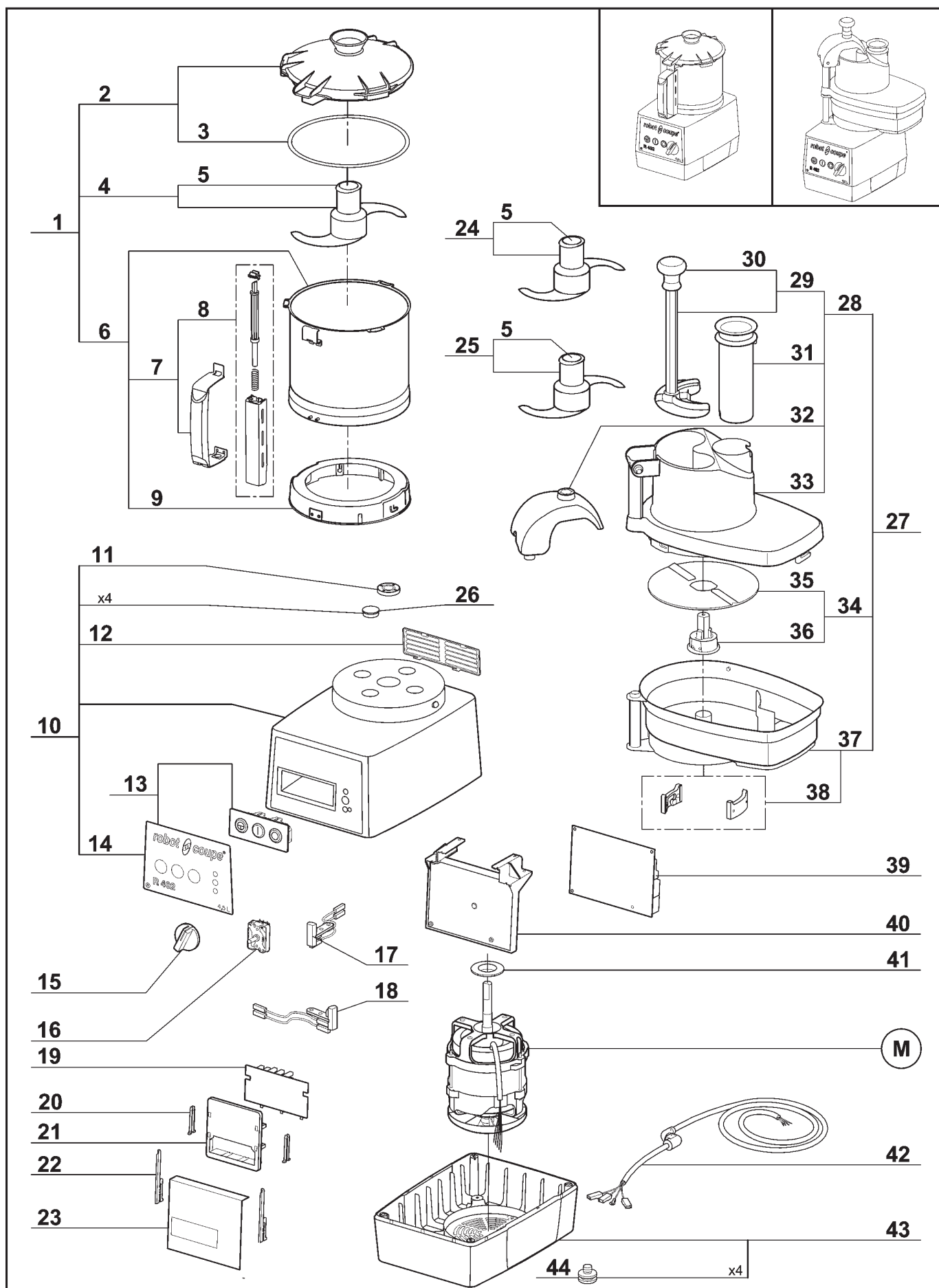
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34	104 076	CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL
35	29 081	ENS. PLAQUETTE	LOCKING PLATE ASSEMBLY
36	104 078	CENTREUR MOTEUR	MOTOR CENTRING
37	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
38	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL-BEARING 6201 2RS
39	117 610	VENTILATEUR MOTEUR	MOTOR FAN
40	104 110	CONDUIT DE VENTILATION	BAFFLE
41	101 099	TAMPON AMORTISSEUR	ABSORBER
42	39 201	ENS. SOCLE	BASE ASSEMBLY
43	101 082	PIED	FOOT

Index	Pièce / Part	Désignation	Description
A	CABLE D'ALIMENTATION	POWER CORD	
M	MOTEUR	MOTOR	
P	PLATINE	CIRCUIT BOARD	
X	CONDENSATEUR	CAPACITOR	
Y	RELAIS MOTEUR	MOTOR RELAY	

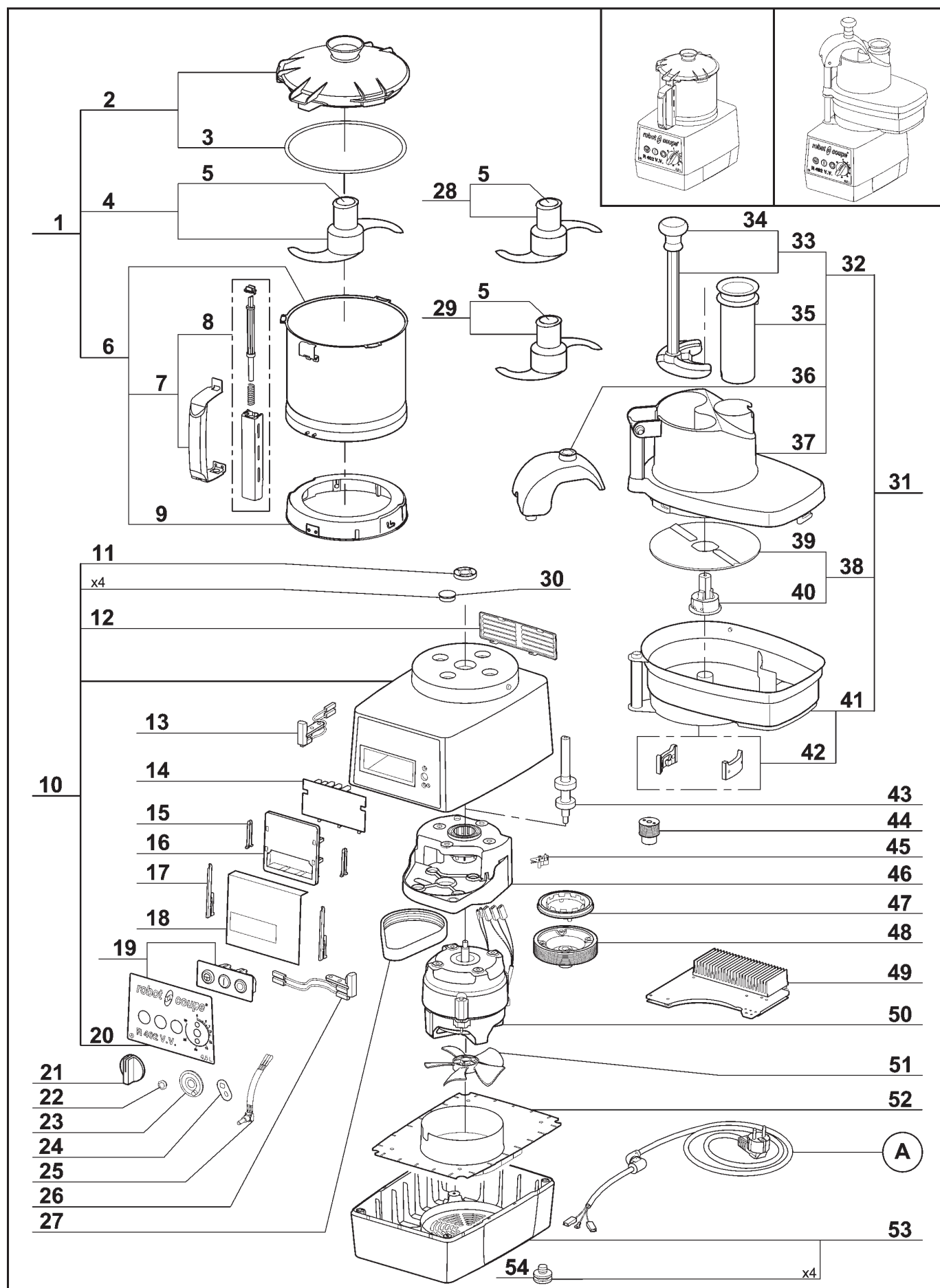
Machine	Voltage	A	M	P	X	Y				
22 448 UK	240/50/1	504 275	3 144	103 693	600 087	504 674				
2 449 UK										
2 427 Pack 4D UK		504 278								
22 449 Aust										
2 428 Aust										
2 421 Pack 4D Aust										
22 451 DK	230/50/1	504 276								
22 552 CH		504 292								
2 422 CH		504 274								
22 446										
2 425										
2 424 Pack 3D ALL										
2 423 Pack 4D SWE										
22 450	220/60/1		3 155							
2 429										
22 447	120/60/1	504 277	3 156	103 692	600 089	503 692				
2 426										

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Index	Pièce / Part	Désignation	Description
1	27 342	CUTTER COMPLET	CUTTER ATTACHMENT
2	39 741	ENS. COUVERCLE CUTTER	CUTTER LID ASSEMBLY
3	39 740	JOINT DE COUVERCLE	LID SEAL
4	27 344	COUTEAU LISSE	SMOOTH BLADE
5	104 147	CAPUCHON COUTEAU	BLADE CAP
6	39 742	ENS. CUVE CUTTER	CUTTER BOWL ASSEMBLY
7	39 744	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
8	39 743	ENS. TIGE DE SECURITE	SAFETY ROD ASSEMBLY
9	39 745	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
10	39 788	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
11	501 010	BAGUE ETANCHEITE	SHAFT SEAL
12	104 122	GRILLE VENTILATION	VENT COVER
13	39 764	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
14	39 765	PLAQUE FRONTALE	FRONT PLATE
15	117 805	POIGNEE SELECTEUR DE VITESSE	SPEED SELECTOR HANDLE
16	117 792	SELECTEUR DE VITESSE	SPEED SELECTOR
17	29 379	ENS. INTERRUPT. DE SECURITE COUPE-LEGUMES	VEGETABLE SLICER SAFETY SWITCH ASSEMBLY
18	29 441	ENS. INTERRUPTEUR DE SECURITE CUTTER	CUTTER SAFETY SWITCH ASSEMBLY
19	102 921	CARTE BOUTONS	CONTROLS BOARD
20	102 913	CLAVETTE PLASTRON	PANEL KEY
21	102 911	SUPPORT PLATINE	CONTROL BOARD SUPPORT
22	117 703	CLAVETTE FIXE PLATINE	CONTROL BOARD KEY
23	104 131	ISOLANT PLATINE	CONTROL BOARD INSULATOR
24	27 346	COUTEAU CRANTE	SERRATED BLADE
25	27 345	COUTEAU DENTE	FINE SERRATED BLADE
26	104 070	CAPSULE CACHE VIS	BOLT COVER
27	27 252	ENS. COUPE-LEGUMES	VEGETABLE SLICER ATTACHMENT
28	117 079	ENS. COUVERCLE COUPE-LEGUMES	FEED LEAD ASSEMBLY
29	29 324	ENS. POUSSOIR LEGUMES	VEGETABLE PUSHER ASSEMBLY
30	102 021	POIGNEE	HANDLE
31	102 022	POUSSOIR CAROTTES	ROUND PUSHER
32	102 020	GUIDE POUSSOIR	PUSHER GUIDE
33	102 016	COUVERCLE COUPE-LEGUMES	VEGETABLE FEED LEAD
34	102 019	ENS. DISQUE EVACUATEUR	SLING PLATE ASSEMBLY
35	117 092	DISQUE EVACUATEUR REVERSIBLE	REVERSIBLE SLING PLATE
36	117 091	MOYEU DISQUE EVACUATEUR	SLING PLATE HUB
37	104 076	CUVE COUPE-EGUMES	VEGETABLE SLICER BOWL
38	29 081	ENS. PLAQUETTES	LOCKING PLATE ASSEMBLY
39	102 600	PLATINE	CONTROL BOARD
40	117 809	EQUERRE SUPPORT PLATINE	CONTROL BOARD SUPPORT
41	104 079	CENTREUR MOTEUR	MOTOR CENTRING
42	504 282	CABLE D'ALIMENTATION	POWER CORD
43	39 112	ENS. SOCLE	BASE ASSEMBLY
44	101 082	PIED	FOOT

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Index	Pièce / Part	Désignation	Description
1	27 342	CUTTER COMPLET	CUTTER ATTACHMENT
2	39 741	ENS. COUVERCLE CUTTER	CUTTER LID ASSEMBLY
3	39 740	JOINT DE COUVERCLE	LID SEAL
4	27 344	COUTEAU LISSE	SMOOTH BLADE
5	104 147	CAPUCHON COUTEAU	BLADE CAP
6	39 742	ENS. CUVE CUTTER	CUTTER BOWL ASSEMBLY
7	39 744	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
8	39 743	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
9	39 745	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
10	39 794	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
11	501 010	BAGUE ETANCHEITE	SHAFT SEAL
12	104 122	GRILLE VENTILATION	VENT COVER
13	29 379	ENS. INTERRUPT. DE SECURITE COUPE-LEGUMES	VEGETABLE SLICER SAFETY SWITCH ASSEMBLY
14	102 921	CARTE BOUTONS	CONTROLS BOARD
15	102 913	CLAVETTE PLASTRON	PANEL KEY
16	102 911	SUPPORT PLATINE	CONTROL BOARD SUPPORT
17	117 703	CLAVETTE FIXE PLATINE	CONTROL BOARD KEY
18	104 131	ISOLANT PLATINE	CONTROL BOARD INSULATOR
19	39 766	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
20	39 767	PLAQUE FRONTALE	FRONT PLATE
21	117 073	POIGNEE POTENTIOMETRE	POTENTIOMETER HANDLE
22	103 308	ECROU EPAULE POTENTIOMETRE	POTENTIOMETER NUT
23	104 440	BUTEE POTENTIOMETRE	POTENTIOMETER STOP
24	101 551	PLAQUE ANTIROTATION POTENTIOMETRE	POTENTIOMETER ANTI-ROTATING WASHER
25	39 202	POTENTIOMETRE	POTENTIOMETER
26	29 441	ENS. INTERRUPTEUR DE SECURITE CUTTER	CUTTER SAFETY SWITCH ASSEMBLY
27	503 940	COURROIE	BELT
28	27 346	COUTEAU CRANTE	SERRATED BLADE
29	27 345	COUTEAU DENTE	FINE SERRATED BLADE
30	104 070	CAPSULE CACHE VIS	BOLT COVER
31	27 252	ENS. COUPE-LEGUMES	VEGETABLE SLICER ATTACHMENT
32	117 079	ENS. COUVERCLE COUPE-LEGUMES	FEED LEAD ASSEMBLY
33	29 324	ENS. POUSSOIR LEGUMES	VEGETABLE PUSHER ASSEMBLY
34	102 021	POIGNEE	HANDLE
35	102 022	POUSSOIR CAROTTES	ROUND PUSHER
36	102 020	GUIDE POUSSOIR	PUSHER GUIDE
37	102 016	COUVERCLE COUPE-LEGUMES	VEGETABLE FEED LEAD
38	102 019	ENS. DISQUE EVACUATEUR	SLING PLATE ASSEMBLY
39	117 092	DISQUE EVACUATEUR REVERSIBLE	REVERSIBLE SLING PLATE
40	117 091	MOYEU DISQUE EVACUATEUR	SLING PLATE HUB
41	104 076	CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL
42	29 081	ENS. PLAQUETTES	LOCKING PLATES ASSEMBLY
43	29 604	ENS. AXE TRANSMISSION	TRANSMISSION SHAFT ASSEMBLY
44	102 924	POULIE MOTRICE	DRIVING PULLEY
45	102 920	CAPTEUR DE VITESSE	SPEED SENSOR
46	104 125	SUPPORT TRANSMISSION	TRANSMISSION SUPPORT
47	102 922	ROUE DENTEE	TOOTHED WHEEL
48	102 923	POULIE RECEPTRICE	DRIVEN PULLEY
49	102 935	VARIATEUR	VARIATOR
50	303 076	MOTEUR	MOTOR
51	102 934	VENTILATEUR	FAN
52	104 109	DEFLECTEUR	DEFLECTOR
53	39 112	ENS. SOCLE	BASE ASSEMBLY
54	101 082	PIED	FOOT

Index	Pièce / Part	Désignation	Description
A		CABLE D'ALIMENTATION	POWER CORD
Machine	Voltage		A
22 458 UK	200-240/50/60/1		504 280
2 443 UK			
22 460 Aust			504 285
2 445 Aust			
2 439 Pack 4D Aust			504 672
22 462 CH			
2 440 CH			504 281
22 461 DK			
22 459			504 279
2 444			
2 442 Pack 5D ALL			
2 441 Pack 6D SWE			

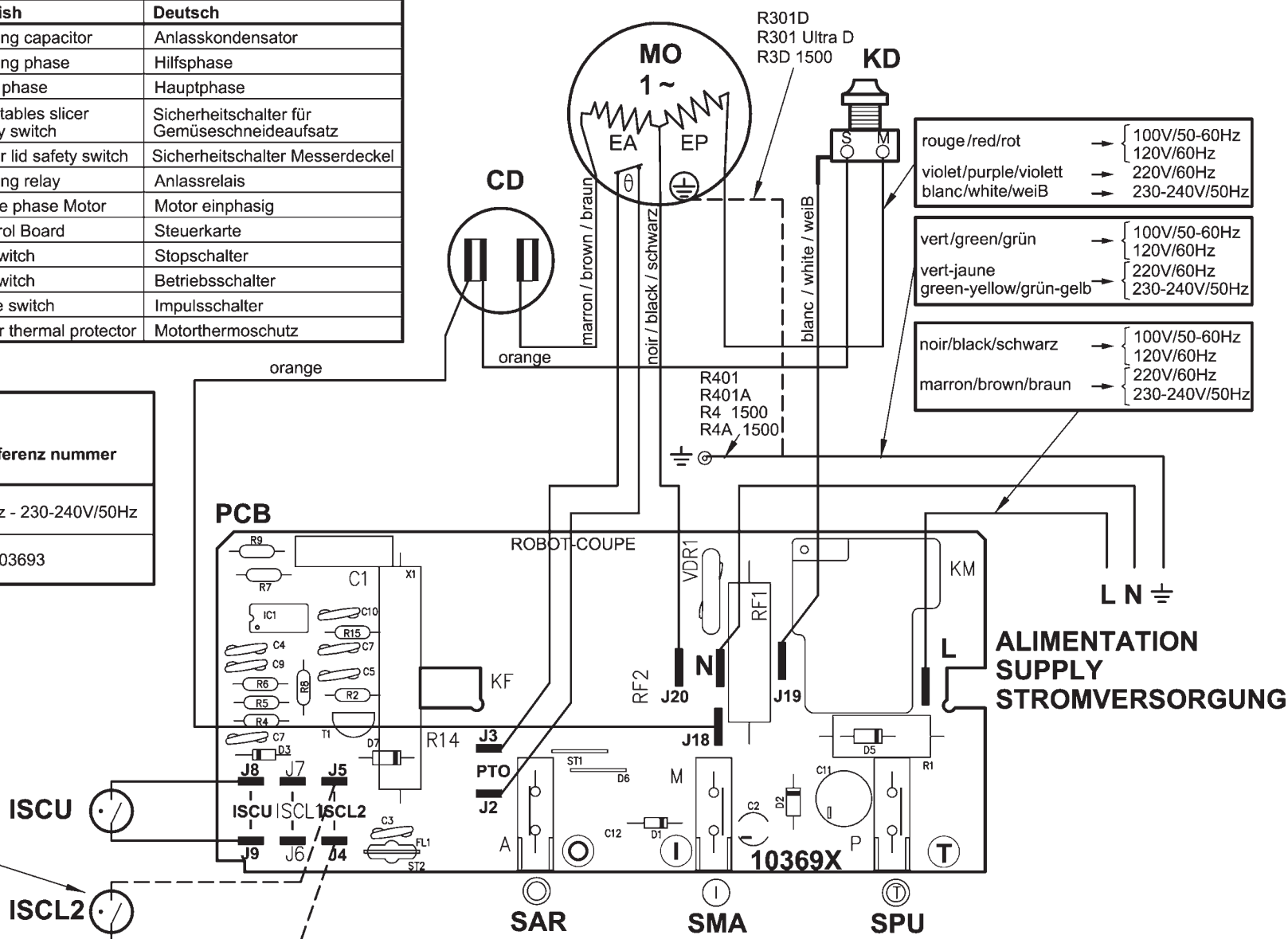
R301D, R301 Ultra D, R3D 1500, R401, R401A, R4 1500, R4A 1500 100V/50-60Hz-120V/60Hz-220V/60Hz-230-240V/50Hz 1~

SCHEMA ELECTRIQUE **ELECTRIC DIAGRAM** **ELEKTRISCHES 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	Vegetables slicer safety switch	Sicherheitsschalter für Gemüseschneideaufsatz
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 / Referenznummer	
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



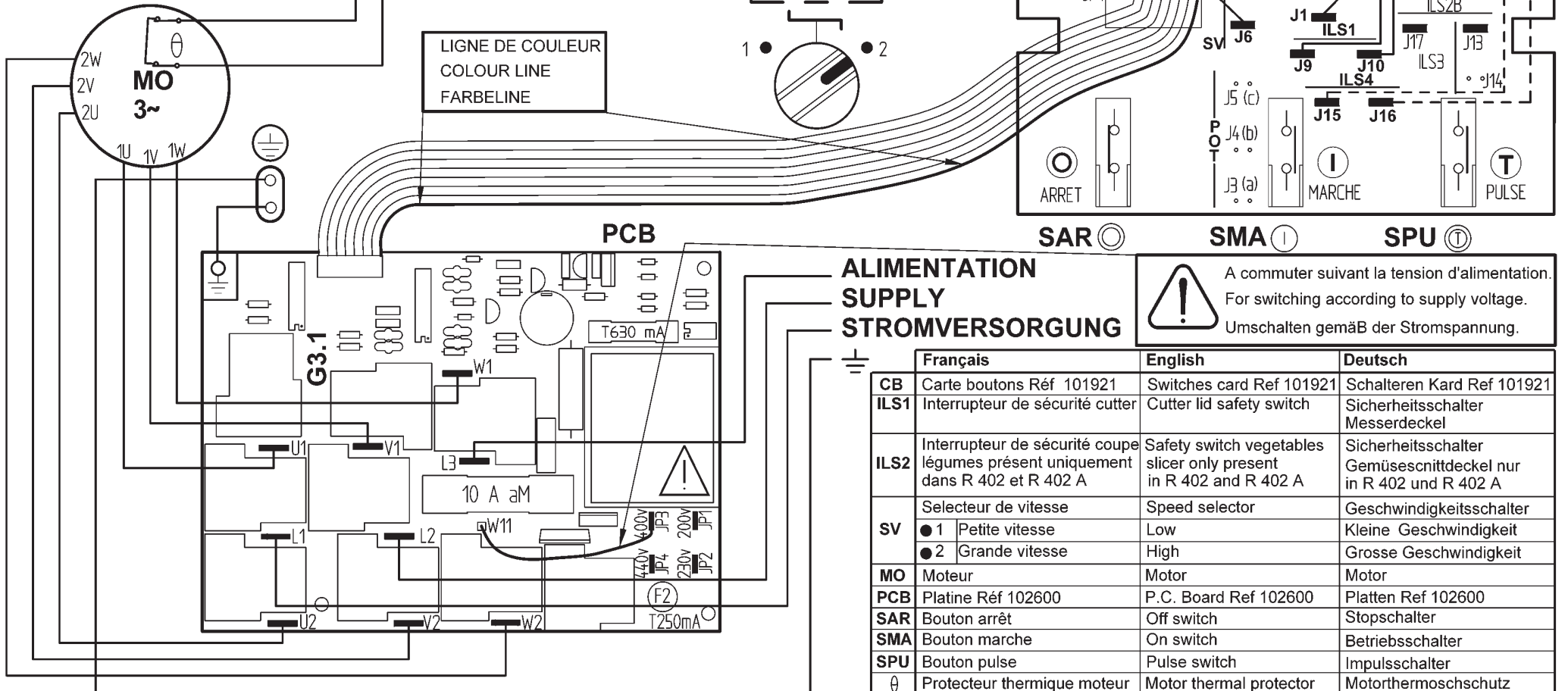
R4-R4 A - Blixer® 4-Blixer® 4 A - R402-R402 A 230V/50Hz - 380-415V/50Hz - 220V/60Hz - 380-415V/60Hz 3~

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)

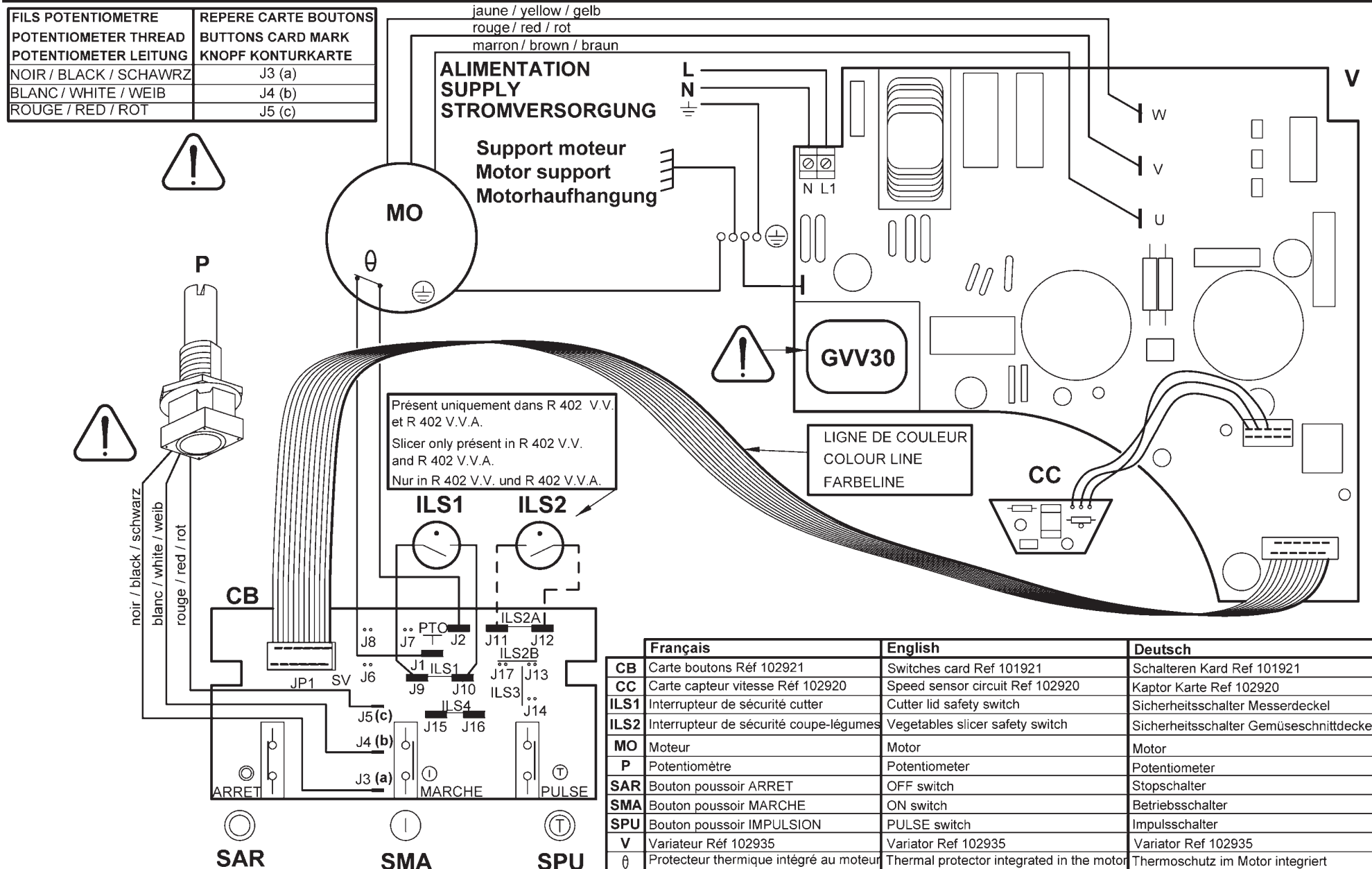


R4 V.V. - R4 V.V.A - Blixer® 4 V.V. - Blixer® 4 V.V.A - R402 V.V. - R402 V.V.A 200-240V/50-60Hz 1~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD





robot  coupe®

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