

robot  *coupe*®



R 301 • R 301 Ultra

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ROBOT-COUPE S.N.C., LIMITED WARRANTY

Your new ROBOT-COUPE appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUPE S.N.C.

If you bought your ROBOT-COUPE 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-COUPE s.n.c. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPE 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-COUPE 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-COUPE 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-COUPE S.N.C. France.

! WARNING

KEEP THESE INSTRUCTIONS
IN A SAFE PLACE

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 machine 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 to install your machine on a perfectly stable solid base.

CONNECTION

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

HANDLING

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

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 14) 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 unplug 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.

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 301 • R 301 Ultra BOWL CUTTER/VEGETABLE PREPARATION ATTACHMENT "D" Version

The R 301/R 301 Ultra is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it. This food processor consists of a bowl cutter and vegetable preparation attachment. In cutter mode, **(3,7 litres stainless steel bowl for the R 301 Ultra model and 3,7 litres bowl made in composite material for the R 301 model)**, 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.

As an option for this combined unit, a citrus-press attachment can also be used.

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

To make things easier for you, this manual gives a breakdown of all the various fitting operations.

This manual contains important information designed to help the user get the most out of his or her R 301/R 301 Ultra 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.

The R 301/R 301 Ultra 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.



W A R N I N G

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

• CONTROL PANEL

R 301 Ultra

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

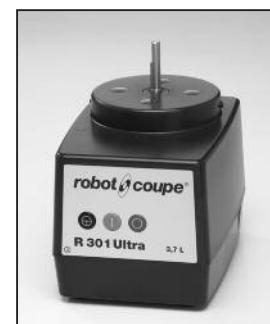
R 301

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

ASSEMBLY

• CUTTER BOWL ATTACHMENT

1) With the motor base facing you, make sure that the bowl is straight in relation to the motorshaft, 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 magnetic rod should now be straight in front of you, in contact with the front of the motor base.



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.

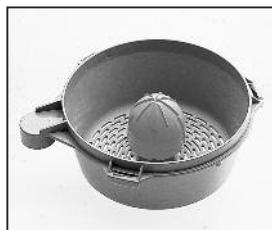


4) Place the lid on the bowl and rotate to the right until it clicks.

The device is now ready for use.

• CITRUS-PRESS ATTACHMENT

1) and 2) Operate the same way for the cutter attachment.



3) Fit the basket on the enclosed bowl and rotate it clockwise. You will notice that the magnet of the basket is directly above the magnetic bar.

4) Engage the cone on the motor shaft and lower it right to the bottom of the bowl.

5) Switch on the machine, then keep the fruit on the cone until the juice is completely extracted from the fruit. Stop the machine when finished.

• VEGETABLE PREPARATION ATTACHMENT

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



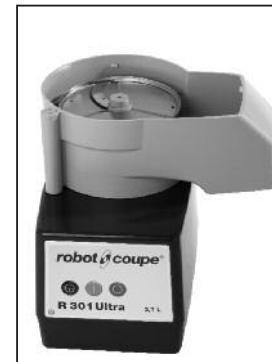
4) Then choose the disc to be set onto the ejecting plate.



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



3) Engage the white plastic ejecting plate on the motor-shaft and check that it is properly positioned at the bottom of the bowl.



USE AND 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.

The cutter version 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)	Processing time (in mn)
CHOP		
• MEAT		
Hamburgers/steak tartare	0.8	3
Sausagemeat/tomatoes	1	3
Terrine/pâté	1	4
• FISH		
Brandade	1	5
Terrines	1	5
• VEGETABLES		
Garlic/parsley/onion/shallots	0.2 / 0.5	3
Soup / purées	1	4
• FRUIT		
Compotes /purées	1	4

EMULSIFY		
Mayonnaise / ailloli / remoulade sauce	1	3
Hollandaise/béarnaise	1	5
Snail or salmon butter	1	4
KNEAD		
Shortcrust pastry/shortbread	1	4
Flaky pastry	1	4
Pizza dough	1	4
GRIND		
Dried fruit	0.5	4
Ice	0.5	4
Breadcrumbs	0.5	4

• 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 the 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 the machine.
- Maintain pressure until all the vegetables have been processed.

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 |
|-----|--------------------|

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 | eggplant / beet root / zucchini / potato |
| J 6x6 | eggplant / beet root / celeriac / zucchini / potato |
| J 8x8 | celeriac / potato |

OPTIONS

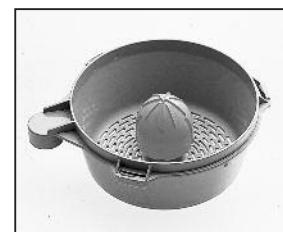
- A **serrated blade** is available as an option and is mainly intended for kneading and grinding.



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.

- The **citrus-press** extracts the juice of oranges, lemons, grapefruits and others. It is composed of a grey basket, an orange cone and a bowl.



CLEANING



WARNING

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

• MOTOR BASE

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

• BOWL CUTTER 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.

• CITRUS-PRESS ATTACHMENT

Disengage the basket with the cone by rotating it clockwise. Then raise them all together. Disengage the bowl as usual. After that, clean each part.

• 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.



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 protects the motor base and motor from any leaks and needs to be replaced at regular intervals.

• BOWL LOCATING PLATES (R 301 Ultra)

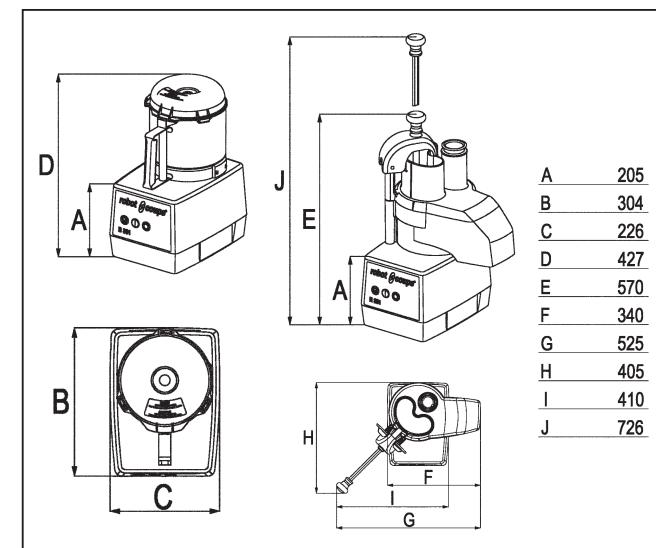
If these plates wear out, the bowl will no longer be securely attached to the motor base.

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.

• 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).

TECHNICAL SPECIFICATIONS

• WEIGHT

	net weight	gross weight
R 301 (without disc)	13 kg	16 kg
R 301 Ultra (without disc)	14 kg	17 kg

Speed Motor	Power (rpm)	Intensity (watts)	(Amp.)
230 V / 50Hz	1500	650	5.7
115 V / 60 Hz	1800	650	12.0
220 V / 60 Hz	1800	650	5.7

SAFETY

The R 301/R 301 Ultra 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.

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.



WARNING

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

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 301 and R 301 Ultra 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.

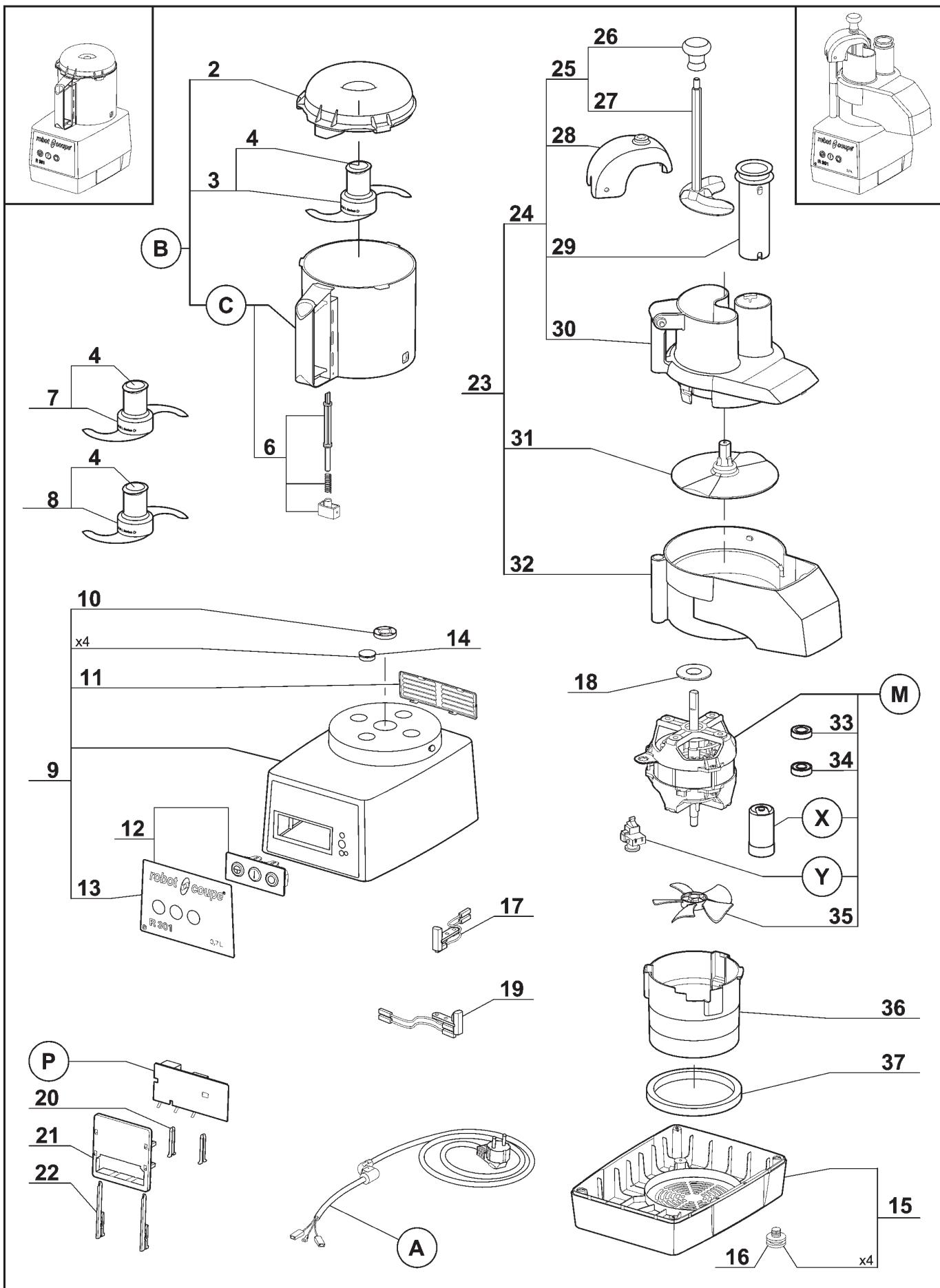
STANDARDS

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.

INDEXES OF PROTECTION:

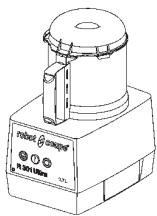
- IP 55 for the switches.
- IP 34 for the machines.



Index	Pièce / Part	Désignation	Description
2	117 395	COUVERCLE CUTTER	CUTTER LID
3	27 286	COUTEAU LISSE	STRAIGHT BLADE ASSEMBLY
4	104 147	CAPUCHON COUTEAU	BLADE CAP
6	39 227	ENSEMBLE TIGE SECURITE	SAFETY ROD ASSEMBLY
7	27 287	COUTEAU DENTE	FINE SERRATED BLADE ASSEMBLY
8	27 288	COUTEAU CRANTE	SERRATED BLADE ASSEMBLY
9	39 316	ENSEMBLE SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
10	501 010	BAGUE ETANCHEITE	SHAFT SEAL
11	104 122	GRILLE VENTILATION	VENTILATION GRID
12	39 290	ENSEMBLE TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
13	407 833	PLAQUE FRONTALE	FRONT PLATE
14	104 070	CAPSULE CACHE VIS	BOLT COVER
15	39 201	ENSEMBLE SOCLE	BASE ASSEMBLY
16	101 082	PIED	FOOT
17	29 356	INTERRUPTEUR SECURITE COUPE LEGUMES	VEGETABLE SLICER SAFETY SWITCH
18	104 078	CENTREUR MOTEUR	MOTOR CENTRING WASHER
19	29 451	INTERRUPTEUR SECURITE CUTTER	CUTTER BOWL SAFETY SWITCH
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	27 295	ENSEMBLE COUPE LEGUMES	VEGETABLE SLICER ATTACHMENT
24	39 287	TETE COUPE LEGUMES COMPLETE	VEGETABLE SLICER FEED LEAD ASSEMBLY
25	29 880	ENSEMBLE POUSSOIR	PUSHER ASSEMBLY
26	102 021	POIGNEE	HANDLE KNOB
27	103 703	POUSSOIR LEGUMES	VEGETABLE PUSHER
28	104 922	GUIDE POUSSOIR	PUSHER GUIDE
29	118 324	POUSSOIR CAROTTES	ROUND PUSHER
30	104 919	COUVERCLE COUPE LEGUMES	VEGETABLE SLICER FEED LEAD
31	104 921	DISQUE EVACUATEUR	SLING PLATE
32	104 918	CUVE COUPE LEGUMES	VEGETABLE SLICER BOWL
33	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
34	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL-BEARING 6201 2RS
35	117 610	VENTILATEUR MOTEUR	MOTOR FAN
36	104 110	CONDUIT VENTILATION	VENTILATION BAFFLE
37	101 099	TAMPON AMORTISSEUR	ABSORBER

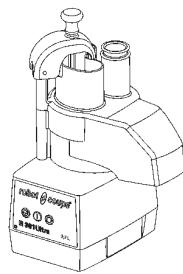
Index	Désignation	Description
A	CABLE D'ALIMENTATION	POWER CORD
B	CUTTER COMPLET	CUTTER ATTACHMENT
C	ENSEMble CUVE CUTTER	CUTTER BOWL ASSEMBLY
M	MOTEUR	MOTOR
P	CARTE DE COMMANDE	CONTROL BOARD
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Machine	Voltage	A	B	C	M	P	X	Y
22 370 UK								
2 446 UK	240/50/1	504 275	27 300	105 911				
2 539 Pack 4D UK								
22 371 Aust	240/50/1	504 278						
2 538 Pack 4D Aust								
22 402 CH								
2 415 Pack 4D CH		504 292						
2 416 CH								
22 372 DK								
2 527 DK		504 276						
22 368								
2 521 Pack 3D ALL								
2 522 Pack 4D SWE								
2 523 Pack 4D FR								
2 525								
2 526 Pack 5D OST		504 274						
22 373								
2 537	220/60/1							
22 374								
2 528	120/60/1	504 277						
					3 074	103 693	600 018	500 289
					3 075		603 669	
					3 076	103 692		500 296



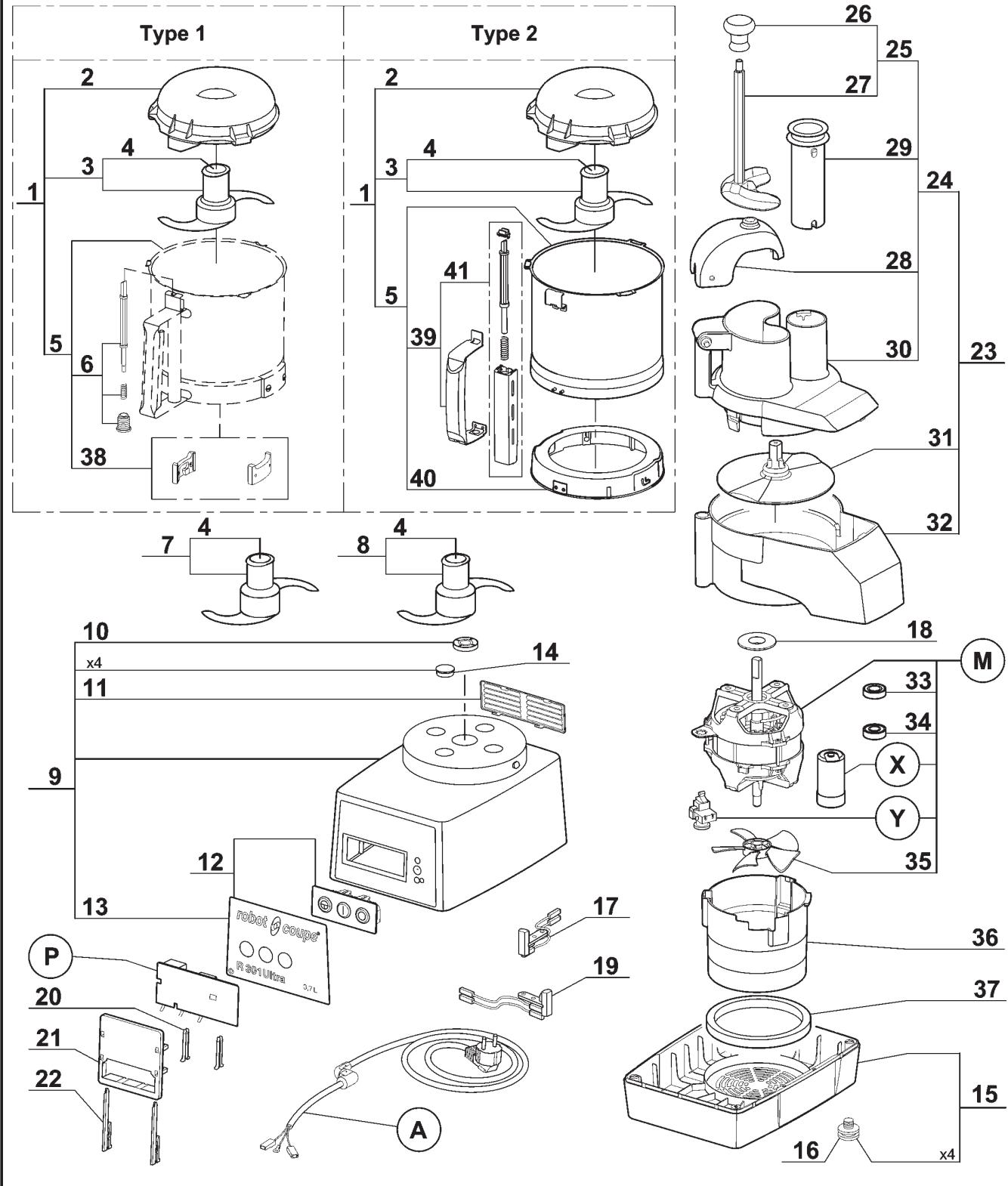
ATTENTION :

WARNING :



Choisir les pièces détachées en fonction du type de la cuve. La cuve complète ou le cutter complet étant parfaitement interchangeable, dans tous les cas choisir respectivement les repères 5 ou 1.

Choose the spare parts in accordance with the bowl type. As the complete bowl or the cutter attachment are fully interchangeable, for all types choose respectively item 5 or 1.



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4	104 147	CAPUCHON COUTEAU	BLADE CAP
5	39 759	ENS. CUVE CUTTER	CUTTER BOWL ASSEMBLY
6	39 228	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
7	27 287	COUTEAU DENTE	FINE SERRATED BLADE
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36	104 110	CONDUIT VENTILATION	VENTILATION BAFFLE
37	101 099	TAMPON AMORTISSEUR	ABSORBER
38	29 081	ENS. PLAQUETTE	LOCKING PLATE ASSEMBLY
39	39 752	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
40	39 797	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
41	39 751	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY

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22 377 UK						
2 447 UK						
2 540 Pack 4D UK	240/50/1	504 275				
22 378 Aust		504 278				
2 542 Pack 4D Aust						
22 379 DK						
2 550 DK		504 276				
22 403 CH						
2 418 CH		504 292				
2 417 Pack 4D CH	230/50/1					
22 375						
2 547						
2 546 Pack 4D FR						
2 545 Pack 3D ALL		504 274				
2 544 Pack 4D SWE						
2 548 Pack 5D OST						
22 380	220/60/1					
2 543		3 075				
22 381	120/60/1	504 277	3 076	103 692		
2 541						
					603 669	500 296

	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	Sicherheitschalter für Gemüseschneideaufsatz
ISCU	Interrupteur sécurité Cutter	Cutter lid safety switch	Sicherheitschalter 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

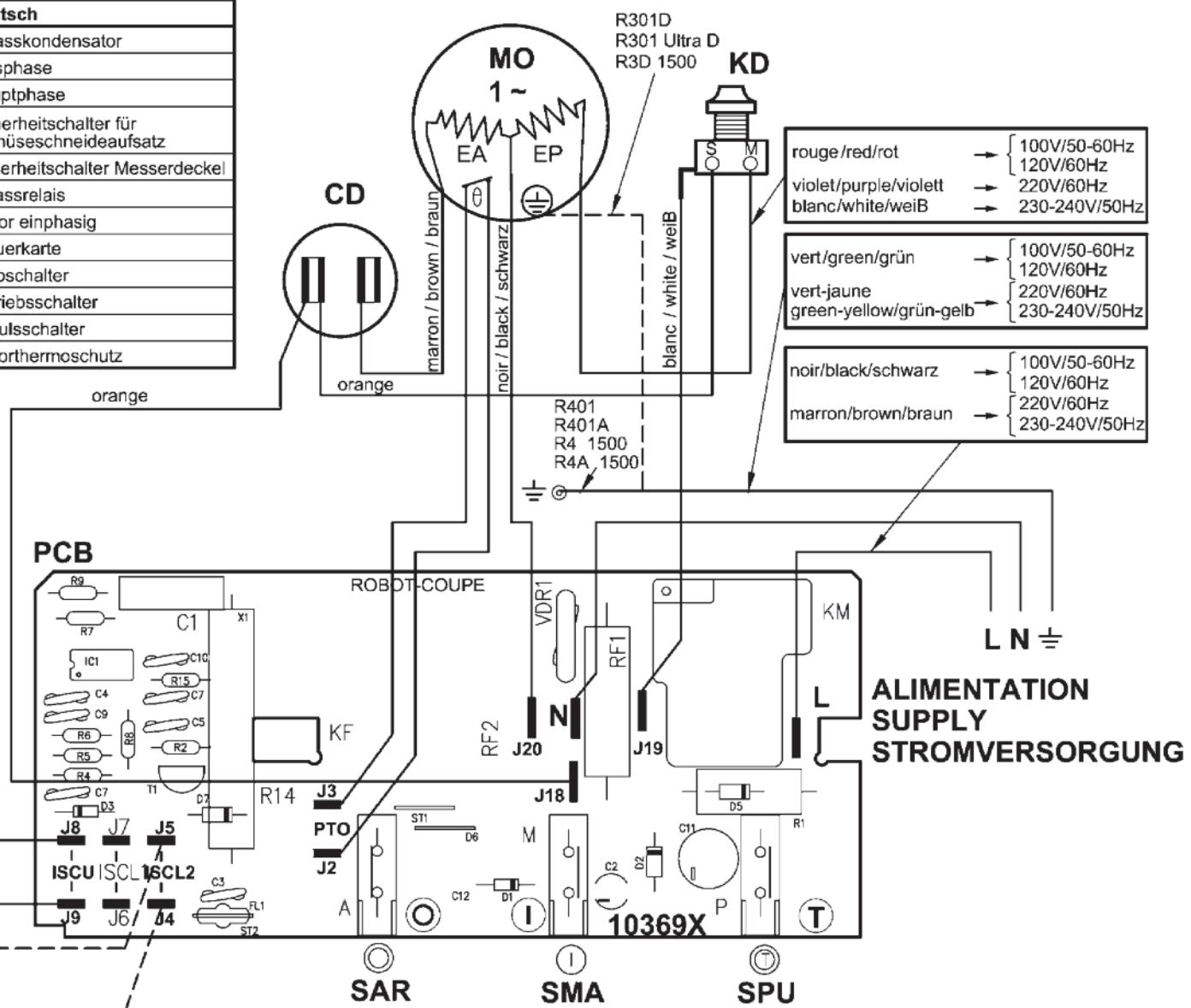
N° de référence / Part number / Referenz nummer

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





robot  **coupe**®

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We reserve the right to alter at any time without notice the technical specifications of this appliance.
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