

# *robot coupe*®

Version "D"



## **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.

# 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.

- 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 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, **(3,5 litres stainless steel bowl for the R 301 Ultra model and 3,5 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.

**WARNING**  
**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.



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

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.



## 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)
<b>CHOP</b>		
<b>• MEAT</b>		
Hamburgers/steak tartare	0.8	3
Sausagemeat/tomatoes	1	3
Terrine/pâté	1	4
<b>• FISH</b>		
Brandade	1	5
Terrines	1	5
<b>• VEGETABLES</b>		
Garlic/parsley/onion/shallots	0.2 / 0.5	3
Soup / purées	1	4
<b>• FRUIT</b>		
Compotes / purées	1	4

EMULSIFY		
Mayonnaise / aïoli / 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	
S1	carrot / cabbage / cucumber / onion / potato / leek
S2/S3	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper
S4/S5	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
S6	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek
RIPPLE CUT SLICER	
S2	beet root / potato
GRATERS	
G1,5	celeriac / cheese
G2	carrot / celeriac / cheese
G3	carrot
G6	cabbage / cheese
G9	cabbage / cheese
	Parmesan / chocolate
	Radish 0.7 mm
	Radish 1 mm
JULIENNE	
J2x2	carrot / celeriac / potato
J2x4	carrot / beet root / zucchini / potato
J2x6	carrot / beet root / zucchini / potato
J4x4	eggplant / beet root / zucchini / potato
J6x6	eggplant / beet root / celeriac / zucchini / potato
J8x8	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.

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 (R301 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.

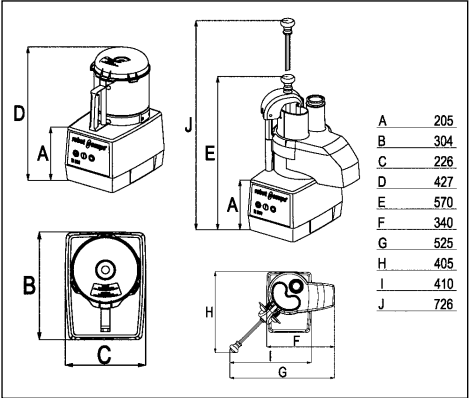
It is advisable therefore to change these plates in order to ensure maximum ease of use.

TECHNICAL SPECIFICATIONS

• WEIGHT

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

single-phase machine

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

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.



## 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.**

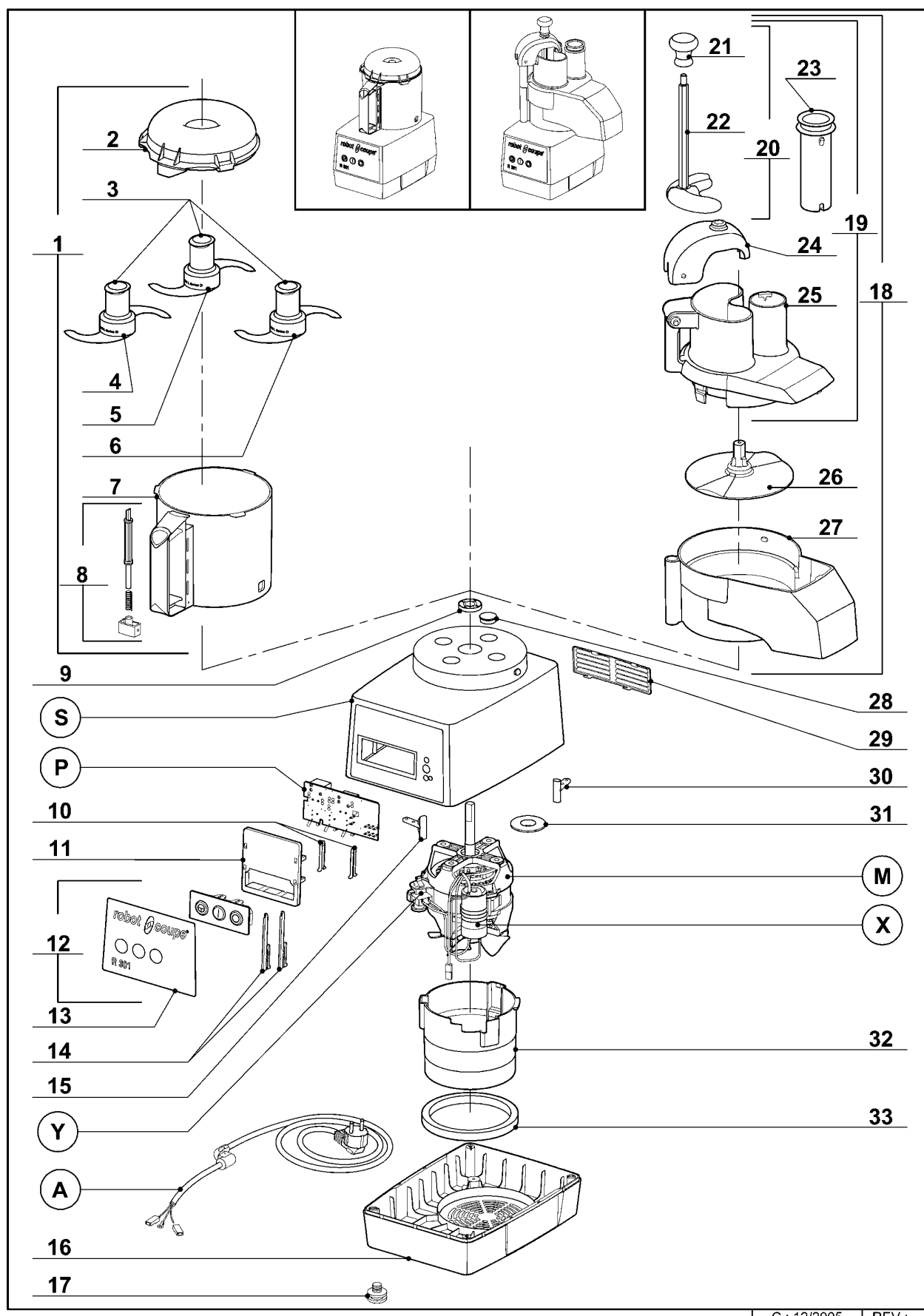
**Do not overload the appliance.**

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

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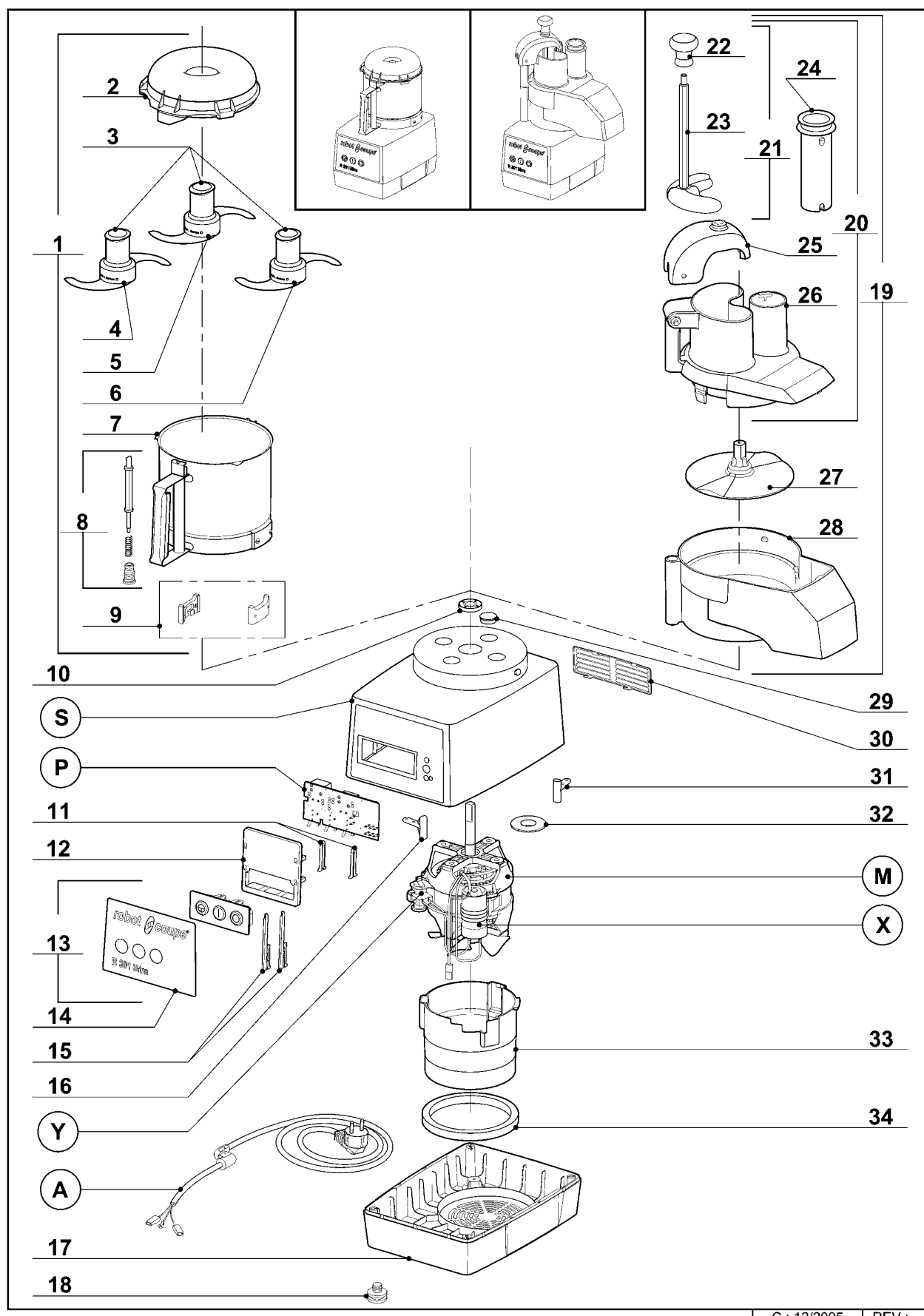
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<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>/ Description</i>
1	<b>27 272</b>	CUTTER COMPLET	/ CUTTER ATTACHEMENT
2	<b>117 395</b>	COUVERCLE CUTTER	/ CUTTER LID
3	<b>104 147</b>	CAPUCHON COUTEAU	/ BLADE CAP
4	<b>27 286</b>	COUTEAU LISSE	/ STRAIGHT BLADE
5	<b>27 287</b>	COUTEAU DENTE	/ FINE SERRATED BLADE
6	<b>27 288</b>	COUTEAU CRANTE	/ SERRATED BLADE
7	<b>104 434</b>	ENSEMBLE CUVE CUTTER	/ CUTTER BOWL ASSEMBLY
8	<b>39 227</b>	ENS TIGE SECURITE	/ COMPLETE SAFETY ROD
9	<b>501 010</b>	BAGUE ETANCHEITE	/ MOTOR SEAL
10	<b>102 913</b>	CLAVETTE PLASTRON	/ PANEL KEY
11	<b>102 911</b>	SUPPORT PLATINE	/ PCB SUPPORT
12	<b>39 290</b>	ENS TABLEAU COMMANDE	/ SWITCH ASSEMBLY
13	<b>407 833</b>	PLAQUE FRONTALE	/ FRONT PLATE
14	<b>117 703</b>	CLAVETTE FIXE PLATINE	/ PCB KEY
15	<b>29 441</b>	ENS ILS CUTTER	/ CUTTER REED SWITCH ASSEMBLY
16	<b>39 201</b>	ENS SOCLE	/ BASE ASSEMBLY
17	<b>101 082</b>	PIED	/ FOOT
18	<b>27 295</b>	ENS COUPE LEGUMES	/ VEGETABLE SLICER ASSEMBLY
19	<b>39 287</b>	TETE COUPE LEGUMES COMPLETE	/ VEGETABLE SLICER HEAD
20	<b>29 880</b>	ENS POUSSOIR	/ PUSHER ASSEMBLY
21	<b>102 021</b>	POIGNEE	/ HANDLE KNOB
22	<b>103 703</b>	POUSSOIR LEGUME	/ VEGETABLE PUSHER
23	<b>118 324</b>	POUSSOIR CAROTTES	/ ROUND PUSHER
24	<b>104 922</b>	GUIDE POUSSOIR	/ PUSHER GUIDE
25	<b>104 919</b>	COUVERCLE COUPE LEGUMES	/ VEGETABLE SLICER LID
26	<b>104 921</b>	DISQUE EVACUATEUR	/ SLING PLATE
27	<b>104 918</b>	CUVE COUPE LEGUMES	/ VEGETABLE SLICER BOWL
28	<b>104 070</b>	CAPSULE CACHE VIS	/ BOLT COVER
29	<b>104 122</b>	GRILLE VENTILATION INOX	/ VENT COVER
30	<b>29 356</b>	ILS COMPLET COUPE LEGUMES	/ VEGETABLE REED SWITCH
31	<b>104 078</b>	CENTREUR MOTEUR	/ MOTOR CENTRING
32	<b>104 110</b>	CONDUIT VENTILATION	/ BAFFLE
33	<b>101 099</b>	TAMPON AMORTISSEUR	/ ABSORBER

Index	Pièce / Part	Désignation	/ Description				
<b>A</b>		CABLE D'ALIMENTATION	/ POWER CORD				
<b>M</b>		MOTEUR	/ MOTOR				
<b>P</b>		PLATINE	/ CIRCUIT BOARD				
<b>X</b>		CONDENSATEUR	/ CAPACITOR				
<b>Y</b>		RELAIS MOTEUR	/ MOTOR RELAY				
<b>S</b>		ENS. SUPPORT MOTEUR	/ MOTOR SUPPORT ASSEMBLY				
Machine	Voltage	A	M	P	X	Y	S
22 368	230/50/1	504 274	3 074	103 693	600 018	500 289	39 316
22 370 UK	240/50/1	504 275	3 074	103 693	600 018	500 289	39 289
22 371 Aust	240/50/1	504 278	3 074	103 693	600 018	500 289	39 316
22 372 DK	230/50/1	504 276	3 074	103 693	600 018	500 289	39 316
22 373	220/60/1	504 274	3 075	103 693	603 669	500 289	39 316
22 374	120/60/1	504 277	3 076	103 692	603 669	500 296	39 316
2 521 Pack 3D ALL	230/50/1	504 274	3 074	103 693	600 018	500 289	39 316
2 522 Pack 4D SWE	230/50/1	504 274	3 074	103 693	600 018	500 289	39 316
2 523 Pack 4D FR	230/50/1	504 274	3 074	103 693	600 018	500 289	39 316
2 524 Cutter	230/50/1	504 274	3 074	103 693	600 018	500 289	39 316
2 525 Cutter-CL	230/50/1	504 274	3 074	103 693	600 018	500 289	39 316
2 526 Pack 5D OST	230/50/1	504 274	3 074	103 693	600 018	500 289	39 316
2 527 DK	230/50/1	504 276	3 074	103 693	600 018	500 289	39 316
2 528 Cutter-CL	120/60/1	504 277	3 076	103 692	603 669	500 296	39 316
2 537 Cutter-CL	220/60/1	504 274	3 075	103 693	603 669	500 289	39 316
2 538 Aust	240/50/1	504 278	3 074	103 693	600 018	500 289	39 316
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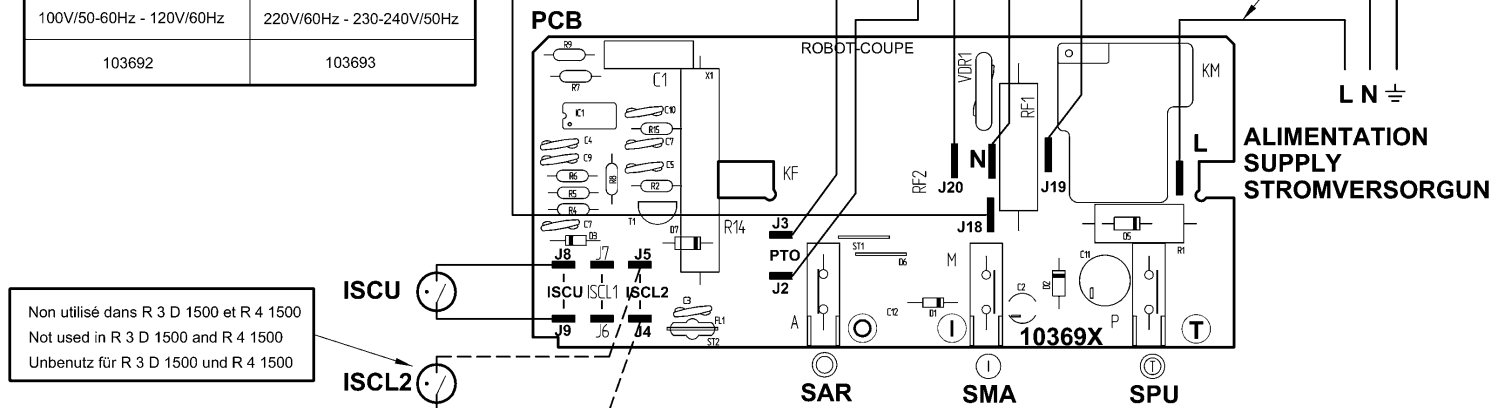
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7	104 438	ENSEMBLE CUVE CUTTER	/ CUTTER BOWL ASSEMBLY
8	39 228	ENS TIGE SECURITE	/ COMPLETE SAFETY ROD
9	29 081	ENS PLAQUETTE	/ LOCKING PLATE ASSEMBLY
10	501 010	BAGUE ETANCHEITE	/ MOTOR SEAL
11	102 913	CLAVETTE PLASTRON	/ PANEL KEY
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22 380	220/60/1	504 274	3 075	103 693	603 669	500 289	39 317
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2 540 UK	240/50/1	504 275	3 074	103 693	600 018	500 289	39 291
2 541 Cutter-CL	120/60/1	504 277	3 076	103 692	603 669	500 296	39 317
2 542 Aust	240/50/1	504 278	3 074	103 693	600 018	500 289	39 317
2 543 Cutter-CL	220/60/1	504 274	3 075	103 693	603 669	500 289	39 317
2 544 Pack 4D SWE	230/50/1	504 274	3 074	103 693	600 018	500 289	39 317
2 545 Pack 3D ALL	230/50/1	504 274	3 074	103 693	600 018	500 289	39 317
2 546 Pack 4D FR	230/50/1	504 274	3 074	103 693	600 018	500 289	39 317
2 547 Cutter-CL	230/50/1	504 274	3 074	103 693	600 018	500 289	39 317
2 548 Pack 5D OST	230/50/1	504 274	3 074	103 693	600 018	500 289	39 317
2 549 Cutter	230/50/1	504 274	3 074	103 693	600 018	500 289	39 317
2 550 DK	230/50/1	504 276	3 074	103 693	600 018	500 289	39 317

**R 301 D - R 301 Ultra D - R 3 D 1500 - R 401- R 4 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 Gemüseschneidaufsatz
ISCU	Interrupteur sécurité Cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Carte de commande	Control Board	Steuerkarte
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
SPU	Bouton poussoir impulsion	Pulse switch	Impulsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

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



robot coupe®

N° 407711 b

Maj : 12/05





**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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