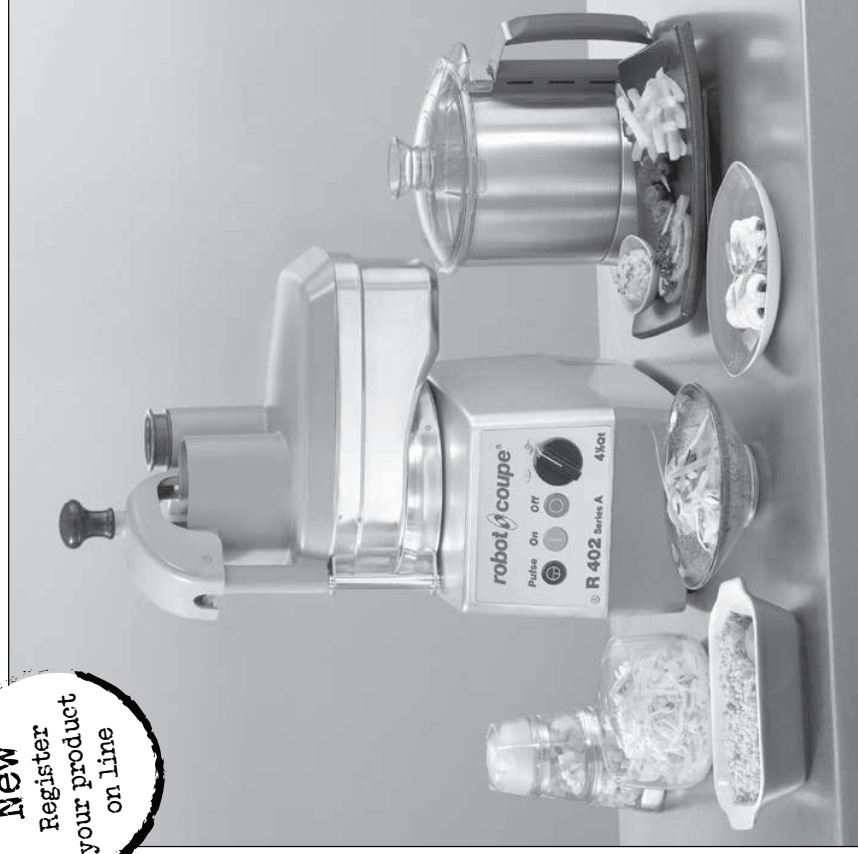


robot *coupe*[®]

New
Register
your product
on line



- R 401 Series A
- R 402 Series A
- R 402 V. Series A

TRANSLATION OF ORIGINAL INSTRUCTIONS

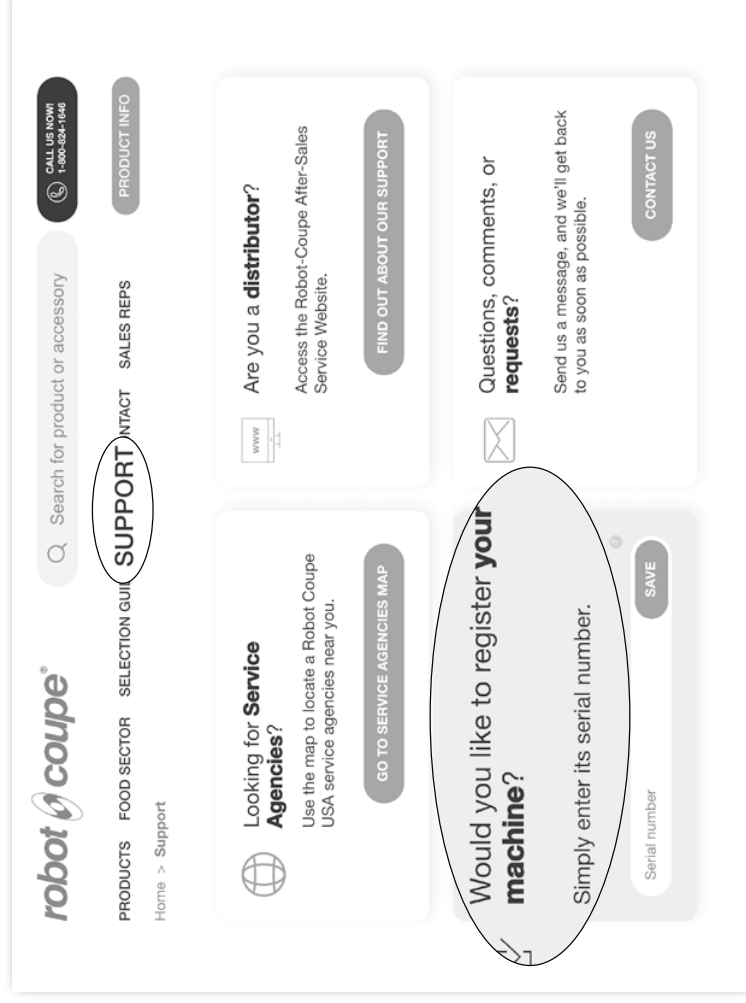
Robot-Coupe U.S.A., Inc.,

264 South Perkins, Ridgeland, MS 39157

Phone : 800/824-1646 - 601/898-8411

email: info@robotcoupeusa.com - website: www.robot-coupe.com

@www.robotcoupeusa.com



Register your product online

We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING:** some of the tools are very sharp e.g. blades, discs... etc..
- Store manuals, tools and spare parts in a safe place available to the users of the machine

INSTALLATION

- This machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise the motor can overheat. All four feet must be in place.

CONNECTION

- Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The unit must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.
- Wear cut-proof gloves when handling the blades.

USE

- The machine must not be modified in any way from its original configuration.
- Never tamper with, or defeat the purpose of the locking and safety systems.
- Do not put nonfood objects in the bowl.
- Do not leave the machine running unattended.
- The machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.
- Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe repair parts.

- Failure to follow these operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and/or injure users. Special attention should be given to the use of the operation controls and safety features.

- The unit is equipped with a thermal overload circuit-breaker. If the unit overheats due to an overload condition, it will automatically shut off. After cooling a few minutes the thermal overload circuit-breaker may be reset. Press the reset button located on the bottom left front of the unit.

- Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).

- Maximum fill level is $\frac{2}{3}$ full, less if the product is very dense or sticky.

CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor base in water.
- For parts made from aluminum, use metal safe detergents intended for aluminum.
- Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.
- Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.
- Replace seals every 3 to 6 months. Lubricate with food safe grease.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly or has been damaged in any way.
- If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.

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ROBOT COUPE U.S.A., INC. ONE YEAR LIMITED COMMERCIAL WARRANTY

YOUR NEW ROBOT-COUPE COMMERCIAL PRODUCT IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.

This LIMITED COMMERCIAL WARRANTY is against defects in the material and / or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency (see attached list). The CUSTOMER must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN. All parts or accessories replaced under warranty must be returned to the Service Agency. The warranty for work done or parts replaced under warranty expires at the end of the original warranty period.

Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip which list that item.

All Robot-Coupe Products are considered commercial use only.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

- 1 - Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as result of failure to follow installation, assembly, operating, cleaning, user maintenance or storage instructions, including failure to verify and correct rotation of three phase motors.
- 2 - Labor to sharpen and/or parts to replace knife assemblies or blades which have become dull, chipped, or worn due to normal use.
- 3 - Material or labor to renew or repair scratched, stained, chipped, dented, or discolored surfaces, blades, knives, attachments, or accessories.
- 4 - Transportation charges to or from an authorized service agency for repairs of a machine designated as "CARRY IN SERVICE" (Table Top Models).
- 5 - Labor charges to install or test attachments or accessories (i.e. bowls, cutting plates, blades, attachments) which are replaced for any reason.
- 6 - Charges to change Direction-of-Rotation of Three Phase electric motors (INSTALLER IS RESPONSIBLE). All Robot Coupe products must operate counter-clock-wise.
- 7 - SHIPPING DAMAGE IS NOT COVERED BY WARRANTY. Visible and hidden damages are the responsibility or the freight carrier. The consignee must file a damage claim promptly against the carrier, or upon discovery in the case of hidden damage.
- 8 - Any ROBOT-COUPE COMMERCIAL PRODUCT used in an Industrial application.

Commercial equipment use is defined as but not limited to the preparation of food substance within the confines of a restaurant/facility, that is sold and consumed within said restaurant/facility.

Industrial equipment use is defined as but not limited to the manufacturing of food substance in large batch quantities. The processed food is then packaged and sold off site and or to a distributor for resale off site.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION

All Robot-Coupe equipment should be operated in an ambient room temperature of 60 degrees (F) or higher.

Robot-Coupe U.S.A., Inc., Robot-Coupe S.A., or any of their affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of the use of or the inability to use the machine for any purpose.

THIS 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, U.S.A., Inc.

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. 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 identification plate on the motor unit and that it can withstand the amperage.
- The machine must be earthed.

HANDLING

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

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

USE

- Never try to override the locking and safety systems.

- Never 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 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. Series A CUTTER BOWL / VEGETABLE PREPARATION ATTACHMENT

The food processor is perfectly geared to your professional needs. It can perform any number of tasks to meet all your professional needs.

The R 401 - R 402 - R 402 V "Series A" consists of a cutter bowl and a vegetable preparation attachment.

With the cutter bowl, **the R 401- R 402 - R 402 V. "Series A"** can be used to process meats, vegetables, fine stuffing, and mousse. Grinding, chopping, kneading, and pureeing are all possible, and most operations can be performed in 3 minutes or less. A wide range of cutting plates is available for use with the vegetable preparation attachment. Slicing, grating, and julienne operations can all be achieved with the vegetable preparation attachment.

Additional cuts are available on the R 402 and the R 402 V. "Series A": dicing and French fries.

The 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 easily be removed for cleaning and maintenance.

This manual contains important information designed to help you get the most out of your **R 401 - R 402 - R 402 V "Series A"** cutter bowl/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



WARNING

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 serial number plate.

Your R 401 - R 402 - R 402 V. "Series A" is fitted with a single phase motor.

120 V / 60 Hz / 1

The machine comes with a single phase plug connected to a power cord.

• CONTROL PANEL

R 401 "Series A"

Red switch	=	Off switch
Green switch	=	On switch
Black switch	=	Pulse control
1 speed 1,725 rpm		

R 402 "Series A"

Red switch	=	Off switch
Green switch	=	On switch
Black switch	=	Pulse control
Speed selector 550 or 1,645 rpm		

R 402 V. "Series A"

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

300-3,600 rpm with **cutter bowl**.

300-1,000 rpm with **Vegetable preparation attachment**.

ASSEMBLY

• CUTTER BOWL ATTACHMENT

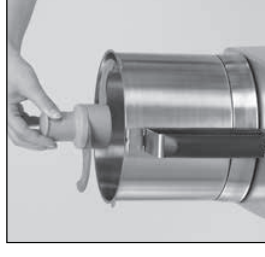
1. With the motor base facing you, place the bowl onto the motor base with the handle toward the front. Turn the bowl just off-center and to the left as you lower it onto the base.



2. Then, turn the bowl back to the right (counterclockwise) locking it onto the motor base tabs.



3. Place the blade assembly onto the motor shaft. Rotate the blade assembly until it drops into place. The bottom blade should be level with and just off the bottom of the bowl.



4. Note the plastic tab on the bowl lid. Place the lid on the bowl with the tab turned to the front and slightly to the left of the bowl handle; then, turn the lid back to the right until it comes to a stop with the tab over the bowl handle.



The device is now ready for use.

• VEGETABLE PREPARATION ATTACHMENT

1. The vegetable preparation attachment consists of two detachable parts: the continuous feed attachment and the continuous feed lead.



2. With the motor base facing you, fit the continuous feed attachment onto the motor base; the exit chute should be on your right.



Turn the attachment back to the right (counterclockwise) until it comes to a stop locked in place on the motor base tabs.

3. Place the green discharge plate onto the motor shaft. It should fall into place just off the bottom of the continuous feed attachment.



4. Place the cutting plate of your choice onto the discharge plate. It may be necessary to rotate the cutting plate until it engages and drops fully onto the discharge plate.



Only for the R 402 and R 402 V. Series A models:

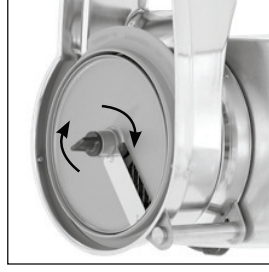
4. If you have chosen the dicing combination: i.e. a grid and a specific slicing disc.

Only the specific 8 mm, 10 mm and 12 mm slicing plates can be fitted with a dicing grid.

4.a Position the dicing grid in the vegetable preparation bowl.



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



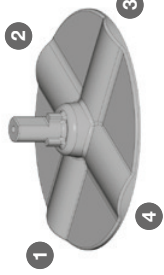
⚠ WARNING: DICING GRID



SLICING DISC



DICING GRID

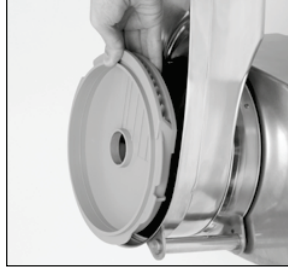


4-WAVE EJECTION DISC
REF.: 104964S

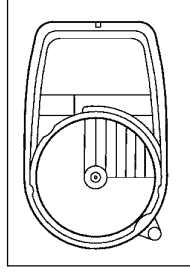
The full dicing grid is **only compatible** with ejection disc **104964S**.
If your machine is not equipped with this ejection disc, **don't forget to order one**.

INSTALLING THE FRENCH FRY GRID :

Specially designed slicing plates and matching grids have been developed for making French fries. Two sizes are available: 8x8 and 10x10 mm.



With the discharge plate in place on the motor shaft, place the French fry grid into the continuous feed attachment with the vertical blades aligned toward the discharge chute. **If the grid is not in the correct position, jamming and motor damage may occur.**



Place the matching slicing plate onto the discharge plate. You may need to rotate the plate a bit until it drops into place on the discharge plate.



Tighten the plate-securing knob by turning it clockwise.

For all models:

5. Place the continuous feed lead onto the continuous feed attachment, and rotate it back counterclockwise until it is aligned with the continuous feed attachment.



OPERATION

THE UNIT SHOULD BE OFF EXCEPT WHEN PROCESSING IS UNDERWAY. It is recommended that the machine be operated on a 50% duty cycle. This is easily accomplished since the preparation time (cleaning, coring, peeling, and loading) takes longer than the processing time. This will increase the life of your machine.

• CUTTER BOWL ATTACHMENT

The cutter bowl 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 lb)	Processing time (in mn)
CHOP			
• MEAT	Hamburgers / steak tartare	3 ¼	3
	Sausage meat / tomates	3 ¼	3
	Terrine / pâté	3 ¼	4
• FISH			
Brandade		2 ¾	5
	Terrines	2 ¾	5
• VEGETABLES			
Garlic/parsley/onion/shallots		½ - 2 ½	3
	Soup / purées	4 ½	4
• FRUIT			
Compotes /purées		4 ½	4
EMULSIFY			
Mayonnaise / aïoli / remoulade sauce		4 ½	3
	Béarnaise / Hollandaise	4 ½	5
	Snail or salmon butter	4 ½	4
KNEAD			
Shortcrust pastry / shortbread		2 ¾	4
Flaky pastry		2 ¾	4
Pizza dough		2 ¾	4
GRIND			
Dried fruit		2	4
Parsley		2	4
Breadcrumbs		2	4

The cutter bowl attachment has numerous other applications. The above quantities and times are approximate and may vary according to the quality of the ingredients and recipes.

1-4 QUART BOWL MACHINES ONLY:

When running frozen products in the bowl attachment, the size of the product should not exceed 1 inch (2.5 cm).

• VEGETABLE PREPARATION ATTACHMENT

Do not attempt to julienne or dice meats or cheeses.

Do not run frozen products with the 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 FEED OPENING

- Raise the pusher handle, and fill the opening with the product. If the opening is overfilled the machine will not operate.

- Lower the pusher, and press the "On" button. The pusher must be in the feed opening for the machine to operate.

- Apply steady but moderate pressure to the pusher until the pusher has come to a stop.

- If the discharge plate is not in the machine, the product will not come out from the exit chute.

HOW TO USE THE CYLINDRICAL SMALL OPENING

- Remove the small pusher from the feed opening.

- Fill the opening with product.

- Hold the pusher in one hand, and press the "On" button with the other.

- Apply steady but moderate pressure with the pusher until the pusher stops.

- If the discharge plate is not in the machine, the product will not come out from the exit chute.

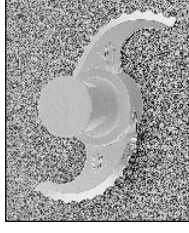
SLICERS	
	
$\frac{3}{16}$	carrot / cabbage / cucumber / onion / potato / leek
$\frac{5}{64} - \frac{1}{8}$	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper
$\frac{5}{32} - \frac{3}{16}$	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
$\frac{1}{4}$	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
RIPPLE CUT SLICERS	
	
$\frac{5}{64}$	beet root / potato
GRATERS	
	
$\frac{3}{16}$	celeriac / cheese Parmesan cheese
$\frac{5}{64}$	carrot / celeriac / cheese Röstis potatoes
$\frac{1}{8}$	carrot $\frac{1}{32}$ Radish 0.7 mm
$\frac{1}{4}$	cabbage / cheese $\frac{3}{64}$ Radish 1 mm
$\frac{3}{8}$	cabbage / cheese $\frac{3}{64}$ Radish 1.3 mm
JULIENNE	
	
$\frac{5}{64} \times \frac{5}{64}$	carrot / celeriac / potato
$\frac{5}{64} \times \frac{1}{32}$	carrot / beet root / zucchini / potato
$\frac{5}{64} \times \frac{1}{4}$	carrot / beet root / zucchini / potato
$\frac{5}{32} \times \frac{1}{32}$	eggplant / beet root / zucchini / potato
$\frac{1}{4} \times \frac{1}{4}$	eggplant / beet root / celeriac / zucchini / potato
$\frac{5}{16} \times \frac{5}{16}$	celeriac / potato

Only for the R 402 and R 402 V. Series A models:

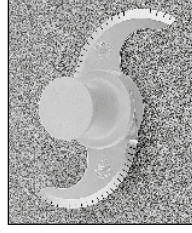
DICE	
	
$\frac{5}{16} \times \frac{5}{16}$	potato / carrot / zucchini / beet root / turnip
$\frac{3}{8} \times \frac{3}{8}$	potato / carrot / zucchini / beet root / turnip
$\frac{15}{32} \times \frac{15}{32}$	potato / carrot / zucchini / beet root / turnip
FRENCH FRIES	
	
$\frac{5}{16} \times \frac{5}{16}$	potato
$\frac{3}{8} \times \frac{3}{8}$	potato

ACCESSORIES

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



- A **fine serrated blade** is available mainly for use in chopping parsley. The blade edge is longer lasting than the smooth blade but cannot be sharpened.



We advise you to use this blade mainly to chop parsley.

CLEANING



WARNING

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

• MOTOR BASE

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

• ATTACHMENTS:

Remove all attachments before cleaning. The bowl and continuous feed attachments should be cleaned per the following instructions or as required by local health department regulations.

The bowl, blade, lid, continuous feed attachment, continuous feed lead, pushers, and plates are dishwasher safe. All of the attachments listed above can be washed in a dish machine or three-tank system pot sink. Pre-rinse the attachments before

washing to remove any bulk food on the parts. A stiff bristle brush or power sprayer faucet attachment is effective in knocking the food out of the crevices as a pre-rinse procedure. The washer should have an industry standard wash, rinse, and sanitization cycle. Allow the parts to air dry after sanitizing and before reassembly.

NOTE : The high temperatures of dish machines will tend to shorten the life of the plastic and rubber parts. Hand washing using a three-pot sink will provide for the longest life of these parts.

Wear cut-resistant gloves when cleaning the blade and plates.

Inspect the area on the outside of the bowl and feed attachment around the handle and magnetic rod to ensure they are clean. Use a brush on these areas if necessary.

MOTOR BASE : Cleaning of the motor base assembly must be done with care.

First unplug the unit. A sponging with a cloth lightly dampened (not dripping) in a mild detergent is acceptable, making sure the water is not permitted to penetrate the shaft seal or around the switches.

Clean around the shaft seal with a small brush, taking care to remove all food. Do not forget to clean the motor shaft. Rinse the motor base first using a cloth lightly dampened (not dripping) with water, then with a sanitizing solution. Dry the machine with a soft cloth removing all liquids from seal areas.

• BLADE AND CUTTING PLATES

Blades should be kept sharp. It is not necessary to have a razor edge. However, they will need sharpening periodically. Replacement of the dull blades or plates is recommended.

MAINTENANCE

• MOTOR SEAL

An examination should be made periodically to assure that a seal against liquids is being maintained around the motor shaft.

The seal can and should be replaced whenever wear or erosion is noted or minimally once every three to six months.

It is recommended that the seal be replaced by an authorized repair agency.

• BLADE AND CUTTING PLATES

Blades should be kept sharp. It is not necessary to have a razor edge. However, they will need sharpening periodically. Replacement of the dull blades or plates is recommended.

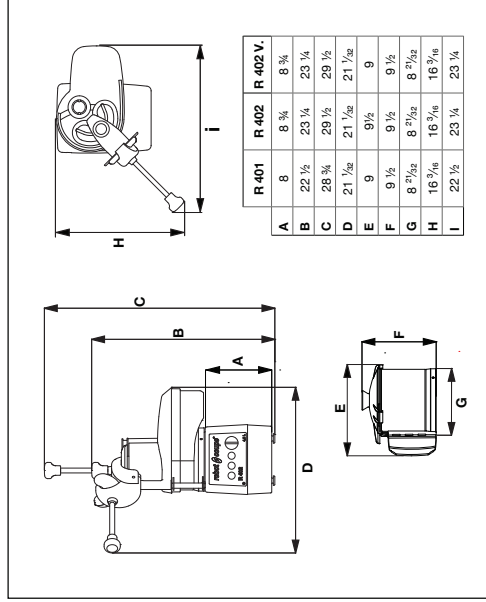
• BOWL LOCKING WASHER

The bowl locking washer is located below the bowl and holds the bowl in place. If it becomes worn, it needs to be replaced.

TECHNICAL SPECIFICATIONS

• WEIGHT (Lbs)	Net	Gross
R 401 (without disc)	28.7	35.3
R 402 (without disc)	35.3	41.9
R 402 V. (without disc)	33.1	39.7

• DIMENSIONS (in inches)



• 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 47 and 51 inches.

• NOISE LEVEL

The equivalent continuous sound level when the food processor is operating on no-load is less than 70 dB (A).

• ELECTRICAL DATA

The electrical installation must be configured at minimum in accordance with the nominal currents below. The protection devices must be compatible with motor starting, in order to supply the peak current required to start induction motors.

SAFETY

⚠ WARNING

The blades and cutting plates are extremely sharp. Handle with care.

These models are equipped with a safety system and motor brake. They cannot be turned on if the bowl and lid are not locked into place on the motor base.

To stop the motor, always use the red "Stop" button. In addition, due to the food's potential inertia depending on its nature, quantity and viscosity, combined with the associated risk of spattering, never open the lid before the motor has come to a complete stop and the preparation has stopped moving.

This will ensure the lid's seal remains watertight, thus eliminating any risk of liquid preparations spattering. Risk of burns from hot preparations.

To resume operating your machine, simply re-lock the lid into place and press the "Start" (green) or "Pulse" (black) button.

These models are equipped with a **thermal failsafe** that automatically stops the motor if it is overloaded.

In this case, wait for the machine to cool down before turning it on again.

⚠ REMEMBER

Never try to override or defeat the purpose of, the locking and safety systems.

Never insert an object into the container where the food is being processed.

Never push the ingredients down with your hand.

Do not overload the appliance.

Never switch the appliance on when it is empty.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

SERVICE

See warranty first then;

Should your unit require service, check with your distributor to see where local service is available. If not or if you wish your unit to be serviced at the factory, call for return instructions and ship the unit prepaid to our factory address.

PH: 1-800-824-1646
Robot-Coupe USA, Inc
Service Department Repair
264 South Perkins Street
Ridgeland, MS 39157

For service in Canada contact the
Robot-Coupe USA factory for repair instructions.

robot  **coupe**[®]

**ELECTRICAL AND
WIRING DIAGRAMS**

R301 Series D - R301 Ultra Series D - R401 - R401 B Series A - R401 C Series A 120V/60Hz 9A Single phase

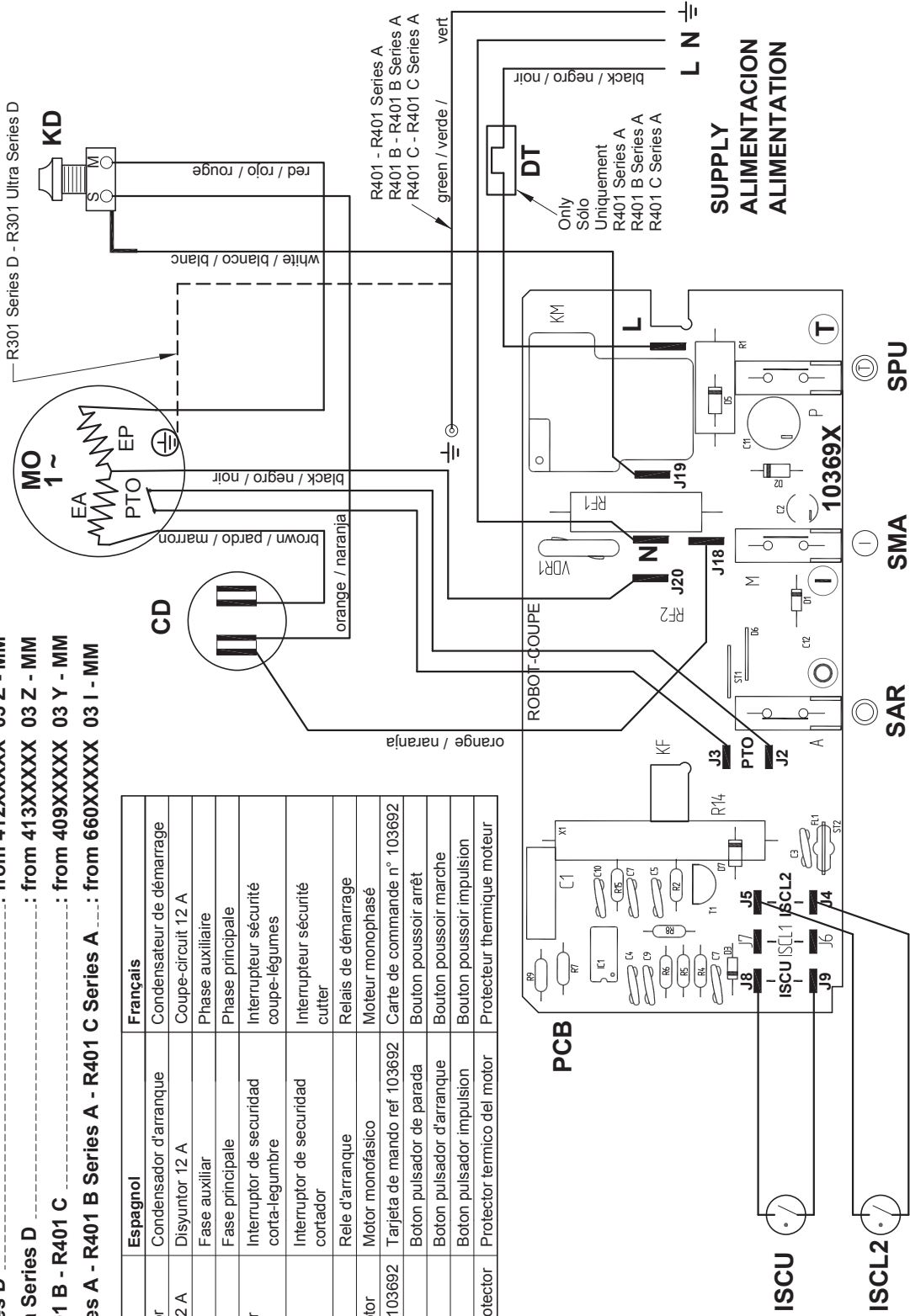
ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

Serial # : R301 Series D : from 412XXXXX 03 Z - MM
R301 Ultra Series D : from 413XXXXX 03 Z - MM
R401- R401 B - R401 C : from 409XXXXX 03 Y - MM
R401 Series A - R401 B Series A - R401 C Series A : from 660XXXXX 03 I - MM

English	Espagnol	Français
CD	Starting capacitor	Condensateur de démarrage
DT	Circuit breaker 12 A	Coupe-circuit 12 A
EA	Starting phase	Fase auxiliar
EP	Main phase	Fase principale
ISCL2	Vegetables slicer safety switch	Interruptor de seguridad corta-legumbre
ISCU	Cutter bowl safety switch	Interrupteur sécurité cutter
KD	Starting relay	Relais de démarrage
MO	Single phase Motor	Motor monofásico
PCB	Control Board # 103692	Tarjeta de mando n° 103692
SAR	Off switch	Boton pulsador de parada
SMA	On switch	Boton pulsador d'arranque
SPU	Pulse switch	Boton pulsador impulsión
PTO	Motor thermal protector	Protector termico del motor



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N° 407710 g

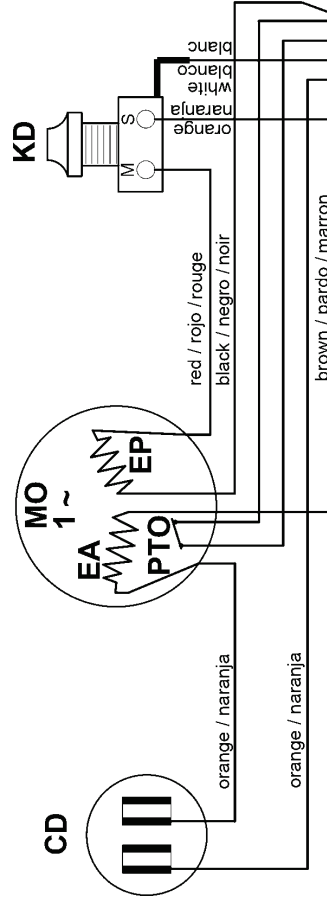
Maj : 12/16

120V/60Hz Single phase

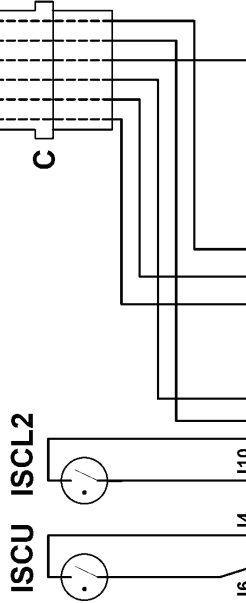
ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

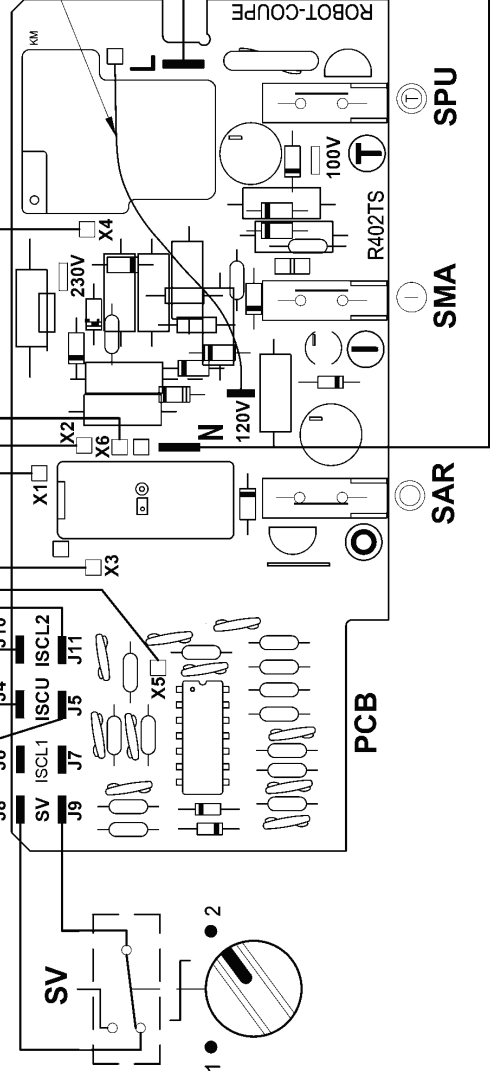
SCHEMA ELECTRIQUE



ISCU ISCL2



	English	Español	Français
C	Connector	Conector	Connecteur
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
DT	Circuit breaker 12A	Disyuntor 12A	Coupe circuit 12A
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	Phase principale
ISCL2	Vegetables slicer safety switch	Interruptor de seguridad corta-legumbre	Interrupteur de sécurité coupe-légumes
ISCU	Cutter bowl safety switch	Interruptor de seguridad cortador	Interrupteur de sécurité cutter
KD	Starting relay	Rele d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofásico	Moteur monophasé
PCB	P.C. Board Ref. 110020	Tarjeta de mando Ref. 110020	Platine Ref. 110020
SAR	OFF switch	Boton pulsador de PARADA	Bouton poussoir ARRET
SMA	ON switch	Boton pulsador D'ARRANQUE	Bouton poussoir MARCHE
SPU	PULSE switch	Boton pulsador IMPULSION	Bouton poussoir IMPULSION
SV	Speed selector	Velocidad selector	Selecteur de vitesse
	● 1 Low	● 1 Bajo	● 1 Petite vitesse
	● 2 High	● 2 Alto	● 2 Grande vitesse
PTO	Motor thermal protector	Protector termical del motor	Protecteur thermique du moteur



 Must be connected on the 120V tab.
Se debe conectar sobre el terminal 120V.
Doit être connecté sur la languette 120V.

**ALIMENTATION
SUPPLY
STROMVERSORGUNG**

21

green / verde / vert

black / negro / noir

white / blanco / blanc

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Nº 408583 b

Mai : 10/17

R402 V - R402 V Series A - R402 VB Series A - R402 VC - R402 VC Series A
ELECTRIC DIAGRAM
ESQUEMA CONEXIONES

120V/60Hz 12A Single phase
SCHEMA ELECTRIQUE

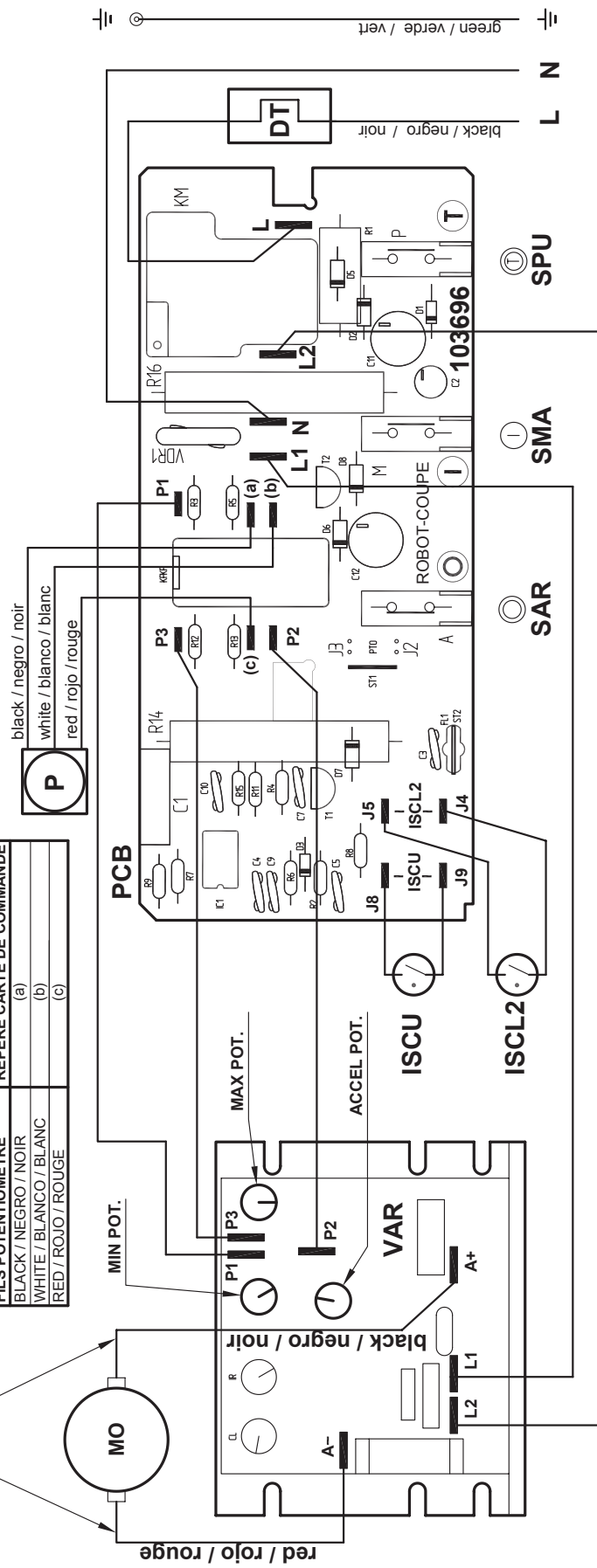
Serial # : R402 V - R402VB - R402 VC _____ : from 411XXXXX 03 Y - MM
R402 V Series A - R402 VB Series A - R402 VC Series A _____ : from 504XXXXX 03 B - MM

Procedure to set Minimum and Maximum speed : See page 2/2
Modo de reglaje de las velocidades Mini y Maxi : Véase pagina 2/2
Procédure de réglage des vitesses Mini et maxi : Voir page 2/2

Check direction of rotation. Reverse these two wires if necessary.
Verificar el sentido de rotacion. Invertir los dos hilos si necesidad.
Vérifier le sens de rotation. Inverser ces deux fils si nécessaire.

POTENTIOMETER LEADS	CONTROL BOARD MARKS
HILLO POTENCIOMETRO	MARCA CARTA DE MANDOS
FILS POTENTIOMETRE	REPERE CARTE DE COMMANDE
BLACK / NEGRO / NOIR	(a)
WHITE / BLANCO / BLANC	(b)
RED / ROJO / ROUGE	(c)

English	Espagnol	Français
DT	Circuit-breaker	Coupe-circuit
ISCU	Cutter bowl safety switch	Interrupteur sécurité cutter
ISCL2	Vegetables slicer safety switch	Interrupteur sécurité coupe-légumes
MO	Motor	Moteur courant continu
P	Potentiometer	Potenciometro
PCB	P.C. Board Ref 103696	Platine Réf 103696
SAR	Off switch	Boton pulsador de parada
SMA	On switch	Boton pulsador d'arranque
SPU	Pulse switch	Boton pulsador impulsión
VAR	Variator (DC drive)	Variator



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N° 402284 c 1/2

Maj : 07/08

R402 V - R402 V Series A - R402 VB - R402 VB Series A - R402 VC - R402 VC Series A ELECTRIC DIAGRAM ESQUEMA CONEXIONES 120V/60Hz 12A Single phase SCHEMA ELECTRIQUE	
PROCEDURE TO SET MINIMUM AND MAXIMUM SPEED This procedure requires a qualified electrician	FAILURE TO FOLLOW THIS PROCEDURE WILL VOID YOUR WARRANTY. DANGER : Risk of electric shock. During the procedure the apparatus is under voltage. Put the Cutter bowl, without blade, on the motor base. Close the lid on the bowl. Lay the apparatus on its right side. Connect a voltmeter (DC voltage measure) in parallel with motor to A+ and A- on the variator (VAR). Apply power to the apparatus. Run the motor by pushing the On knob. Minimum speed setting : Rotate the apparatus knob to full OFF (counterclockwise) On the variator (VAR), adjust MIN POT to read 8.5 volts (±0.2 volts). Maximum speed setting : Rotate the apparatus knob to full ON (clockwise) On the variator (VAR), adjust MAX POT to read 90 volts (±0.2 volts). If it is impossible to achieve 90 volts with MAX POT, then adjust ACCEL POT to read 90 volts. Caution : if the ACCEL POT is reset then repeat the full setting procedure of the minimum and maximum speed.
PROCESO DE REGLAJE DE LAS VELOCIDADES MAXI Y MINI Efectuar con personal calificado	EL NO RESPETO DE ESTE PROCESO ANULARA VUESTRA GARANTIA PELIGRO : Riesgo de choque eléctrico. Durante el proceso el aparato esta sobre tension. Meter la cuba sin el cuchillo. Cerrar la tapa sobre la cuba. Acostar el aparato sobre el lado derecho. Conectar un voltmetro (sobre tension continua) en derivacion con el motor, entre A+ y A- sobre el variador (VAR). Meter el aparato sobre tension. Arrancar el motor apretando el boton de marcha. - Reglaje de la velocidad mini : Volver el boton del aparato al mini (al tope del sentido contrario de las agujas del reloj). Sobre el variador (VAR), ajustar MIN POT para tener 8.5 voltios (±0.2 voltios). - Reglaje de la velocidad maxi : Volver el boton del aparato al maxi (al tope del sentido de la agujas del reloj). Sobre el variador (VAR), ajustar MAX POT para tener 90 voltios (±0.2 voltios). Si el reglaje a 90 voltios es imposible con MAX POT, ajustar ACCEL POT para conseguir 90 voltios. Cuidado : En este caso, volver a hacer el reglaje completo para la velocidad mini y la velocidad maxi.
PROCEDURE DE REGLAGE DES VITESSES MINI ET MAXI A effectuer par un personnel qualifié	LE NON RESPECT DE CETTE PROCEDURE ANNULERA VOTRE GARANTIE. DANGER : Risque de choc électrique. Durant la procédure l'appareil est sous tension. Mettre en place la cuve Cutter sans le couteau. Fermer le couvercle sur la cuve. Coucher l'appareil sur son côté droit. Brancher un voltmètre (mesure de tension continue) en parallèle avec le moteur, entre A+ et A- sur le variateur (VAR). Mettre l'appareil sous tension. Démarrer le moteur en appuyant sur le bouton Marche. - Réglage de la vitesse mini : Tourner le bouton de l'appareil au minimum (en butée dans le sens anti-horaire). Sur le variateur (VAR), ajuster MIN POT pour avoir 8.5 volts (±0.2 volts). - Réglage de la vitesse maxi : Tourner le bouton de l'appareil au maximum (en butée dans le sens horaire). Sur le variateur (VAR), ajuster MAX POT pour avoir 90 volts (±0.2 volts). Si le réglage à 90 volts est impossible avec MAX POT, ajuster ACCEL POT pour obtenir 90 volts. Attention : Dans ce cas, refaire ensuite le réglage complet pour la vitesse mini et la vitesse maxi.
 N° 402284 c 2/2 Maj : 07/08	



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