

robot coupe®

A

New
Register
your product
on line



R 2

www.robot-coupe.com

@ Register your product on line

The screenshot displays the 'robot coupe' website's 'SUPPORT' page. The top navigation bar includes links for 'The company', 'Contact us', 'Restricted Area', and 'Select your country...'. Below this, a secondary menu features 'CATALOGUE', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR', and 'SUPPORT' (which is circled). A search bar is located to the right of the 'SUPPORT' link.

The main content area is titled 'SUPPORT' and is divided into two columns. The left column, titled 'Register your product online', contains the following text: 'Thank you for registering online your Robot-Coupe product', 'This should only take a few minutes', and 'To register your product you will need:'. Below this, a list of requirements is provided: '- Product serial number' and '- Purchase date'. At the bottom of this column is a button labeled 'Register my product now' (circled).

The right column, titled 'Access the Robot-Coupe after-sales service', features a preview of the 'robot coupe Authentification' login page. This preview shows the title 'Bienvenue sur le site SAV de Robot-Coupe', a language selection dropdown (set to 'English'), and input fields for 'Identifiant *', 'Mot de passe *', and 'Mot de passe perdu'. An 'Email *' field is also present. Below these fields is a 'Pour nous contacter' link and a note to 'utiliser notre formulaire de contact'. At the bottom of this column is a button labeled 'Access the Robot-Coupe after-sales service'.

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EU Declaration of Conformity

Robot-Coupe SNC declares that all the machines, subject of this original instructions manual, as well as their accessories and their packaging, comply with:

- the essential requirements of the following European directives and with the corresponding national regulations :
 - Directive "Machinery" **2006/42/EC**,
 - Directive "Low Voltage" **2014/35/EU**,
 - Directive "Electromagnetic Compatibility" **2014/30/EU**,
 - Directive "Reduction of Hazardous Substances in Electrical Equipment" (RoHS) **2011/65/EU**,
 - Directive "Waste Electrical and Electronic Equipment" (WEEE) **2012/19/EU**,
- Regulation (EC) No **1935/2004** "Materials and Articles intended to come into Contact with Food".
- Regulation (EC) No **1907/2006** (latest consolidated version) "concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)" and as such, no product, accessory and their packaging sold by Robot-Coupe SNC, contains any substance on the European Chemical Agency (ECHA) candidate list and considered of very high concern.
- Regulation (EU) No **10/2011** "Plastic Materials and Articles intended to come into contact with Food" and all (EU) regulations amending, correcting and/or rectifying it, and entered into force prior to the date of this declaration, namely to date the (EU) regulations No 321/2011, 1282/2011, 1183/2012, 202/2014, 865/2014, 2015/174, 2016/1416, 2017/752, 2018/79 and 2018/213.
- the provisions of the following harmonized European standards and the standards specifying the safety and hygiene requirements:
 - **EN ISO 12100:2010** Safety of machinery – General principles for design,
 - **EN 60204-1:2006** Safety of machinery – Electrical equipment of machines,
 - **EN 60529** Degrees of protection provided by enclosures (IP Code):
 - IP 55 for the electric controls,
 - IP 34 for the other parts of the machine,
- and according to the category of the apparatus, with the provisions of the following harmonized European standards specifying the safety and hygiene requirements:
 - **EN 454:2015**..... Planetary Mixers,
 - **EN 1678**..... Vegetable Cutting Machines (and Juice Extractors),
 - **EN 12852**..... Food Processors and Blenders,
 - **EN 12853**..... Hand-Held Blenders and Whisks (Power Mixers),
 - **EN 13208**..... Vegetable Peelers,
 - **EN 13621**..... Salad Dryers,
 - **EN 14655**..... Baguette Slicers.

"R017"

Montceau-en-Bourgogne, the 16th of July 2018

Jean-Marie LOZANO
Industrial Manager



SUMMARY



WARRANTY



IMPORTANT WARNING



INTRODUCTION TO YOUR NEW R 2 TABLE-TOP CUTTER MIXER



SWITCHING ON THE MACHINE

- Advice electrical connections
- Control panel



ASSEMBLY



USES AND EXAMPLES



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- Motor base
- Bowl cutter
- Blade



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- Motor seal
- Bowl locating plates



TECHNICAL SPECIFICATIONS

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- Dimensions
- Working height
- Noise level
- Electrical data



SAFETY



STANDARDS



TECHNICAL DATA

- Exploded views
- Electrical and wiring diagrams

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.

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 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 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 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 2 TABLE-TOP CUTTER MIXER

The R 2 is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

This machine can be used to process meat, vegetables, fine stuffing, mousse, grinding, kneading,... in less than 5 minutes for even the longest tasks.

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 cutter 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.



WARNING

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

The R 2 is 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.

• CONTROL PANEL

Red switch = Off switch

Green switch = On switch

Black switch = Pulse control

ASSEMBLY

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 should now be straight 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.



USES AND EXAMPLES

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 R 2 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 (kg)	Processing time (in mn)
CHOP		
• MEAT		
Hamburger / steak tartare	0,8	3
Sausage meat / tomatoes	0,7	3
Terrine / pâté	0,7	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 / aïoli / rémoulade sauce*	1	3
Snail / salmon butter	0,6	4
KNEAD		
Shortcrust pastry/shortbread*	0,9	4
Pizza dough*	0,9	4
GRIND		
Dried fruit	0,5	4
Ice	0,5	4
Breadcrumbs	0,5	5

OPTION

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



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

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.

• 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

The quality of the cut depends mainly on the sharpness of your blades and the degree of wear.

The blade is, in effect, a wearing part, and has to be replaced every so often in order to ensure consistently good results.

• 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.

• 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.

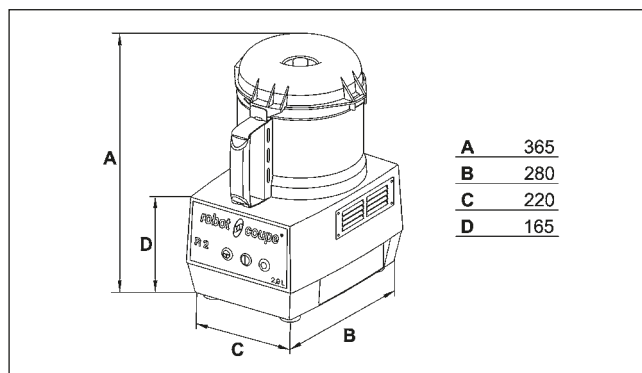
It is advisable therefore to change these plates in order to ensure maximum ease of use.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
R 2 A	10 kg	12 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

We recommend that you position the cutter device 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 cutter device is operating on no-load is less than 70 dB(A).

• ELECTRICAL DATA

single-phase machine

Motor	Speed (Rpm)	Intensity (Amp)
230 V / 50Hz	1,500	5.0
115 V / 60 Hz	1,800	10.0
220 V / 60 Hz	1,800	5.0

- Power shown on data plate.

SAFETY

The R 2 is fitted with an mechanical safety system.

As soon as you open the lid, the motor stops.

To restart the machine, simply close the lid and press the green switch.

In order to avoid splash when processing liquidpreparation, we recommend you to stop the machine before opening the lid.

WARNING

The blades are extremely sharp. Handle with care.

The R2 is 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

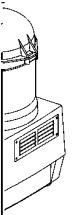
Never try to override the locking and safety systems.
Never introduce any object into the container where the food is being processed.
Never push the ingredients down with your hand.
Do not overload the appliance.

STANDARDS

Consult the declaration of compliance on page 3.

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Index	Pièce / Part	Désignation	Description
1	106 458S	COUVERCLE CUTTER	CUTTER LID
2	27 061	COUTEAU DENTE	FINE SERRATED BLADE
3	117 058S	CAPUCHON COUTEAU	BLADE CAP
4	27 055	COUTEAU LISSE	SMOOTH BLADE
5	101 084	TIGE SECURITE POUR CUVE H = 128 mm	SAFETY ROD FOR BOWL H = 128 mm
6	100 964	RESSORT	SPRING
7	101 360	BAGUE INOX	STAINLESS STEEL RING
8	29 184	ENS. PLAQUETTES DE VERROUILLAGE	LOCKING PLATES ASSEMBLY
9	29 190	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
10	29 200	ENS. VISSERIE SUPPORT MOTEUR	MOTOR SUPPORT SCREWS SET
11	501 010S	BAGUE ETANCHEITE	SHAFT SEAL
12	29 181	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
13	400 402	PLAQUE FRONTALE	FRONT PLATE
14	39 347	CAPSULE CACHE VIS (QTÉ = 3)	BOLT COVER (QTY = 3)
15	19 188	ENS. DOMINO + FIL TERRE	TERMINAL BLOCK + GROUND WIRE ASSEMBLY
16	39 860	ENS. MINIRUPTEUR	MICROSWITCH ASSEMBLY
17	500 527S	CAPSULE ETANCHEITE	SEAL RING
18	101 106	CAVALIER SERRE CABLE	POWER CORD CLIP
19	27 138	COUTEAU CRANTE	SERRATED BLADE
20	39 220	ENS. TIGE SECURITE POUR CUVE H = 144 mm	SAFETY ROD ASSEMBLY FOR BOWL H = 144 mm
21	101 097	CONDUIT VENTILATION	VENTILATION BAFFLE
22	39 879	TAMPON AMORTISSEUR	ABSORBER
23	29 905	ENS. SOCLE	BASE ASSEMBLY
24	39 928	PIED (QTÉ = 4)	FOOT (QTY = 4)
25	39 795	ENS. CUVE CUTTER	CUTTER BOWL ASSEMBLY
26	39 763	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
27	39 753	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
28	39 762	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
29	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL BEARING 6002 2RS
30	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL BEARING 6201 2RS
31	117 610	VENTILATEUR MOTEUR	MOTOR FAN
32	104 122S	GRILLE DE VENTILATION (QTÉ = 2)	VENTILATION GRID (QTY = 2)
33	39 877	ENS. DE SECURITE	SAFETY ASSEMBLY
34	39 876	CLAVETTE PLASTRON (QTÉ = 2)	PANEL KEY (QTY = 2)
35	49 000	CAVALIER SERRE CABLE	POWER CORD CLIP
36	49 095	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
37	603 669S	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
38	500 289S	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY
39	59 546	VIS SOCLE (QTÉ = 4)	BASE SCREW (QTY = 4)

Index	Désignation	Description
A	CABLE D'ALIMENTATION	POWER CORD
M	MOTEUR	MOTOR
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Machine	Voltage	A	M	X	Y
22 108 AA	240/50/1	39 891	39 849	600 018S	500 289S
22 107 UK		39 889			
22 144 CH		39 893			
22 267 DK		39 892			
22 100	230/50/1	39 888	39 850	603 669S	504 674S
2 450					
22 488 ZA					
22 155 CN	220/50/1	39 229	39 851	603 669S	500 296S
22 536 BR		39 594			
22 154 SA		39 889			
22 117	220/60/1	39 888	39 851	603 669S	500 296S
22 109		39 890			
22 150 JP		49 182			
22 150 JP	100/50-60/1	49 182			

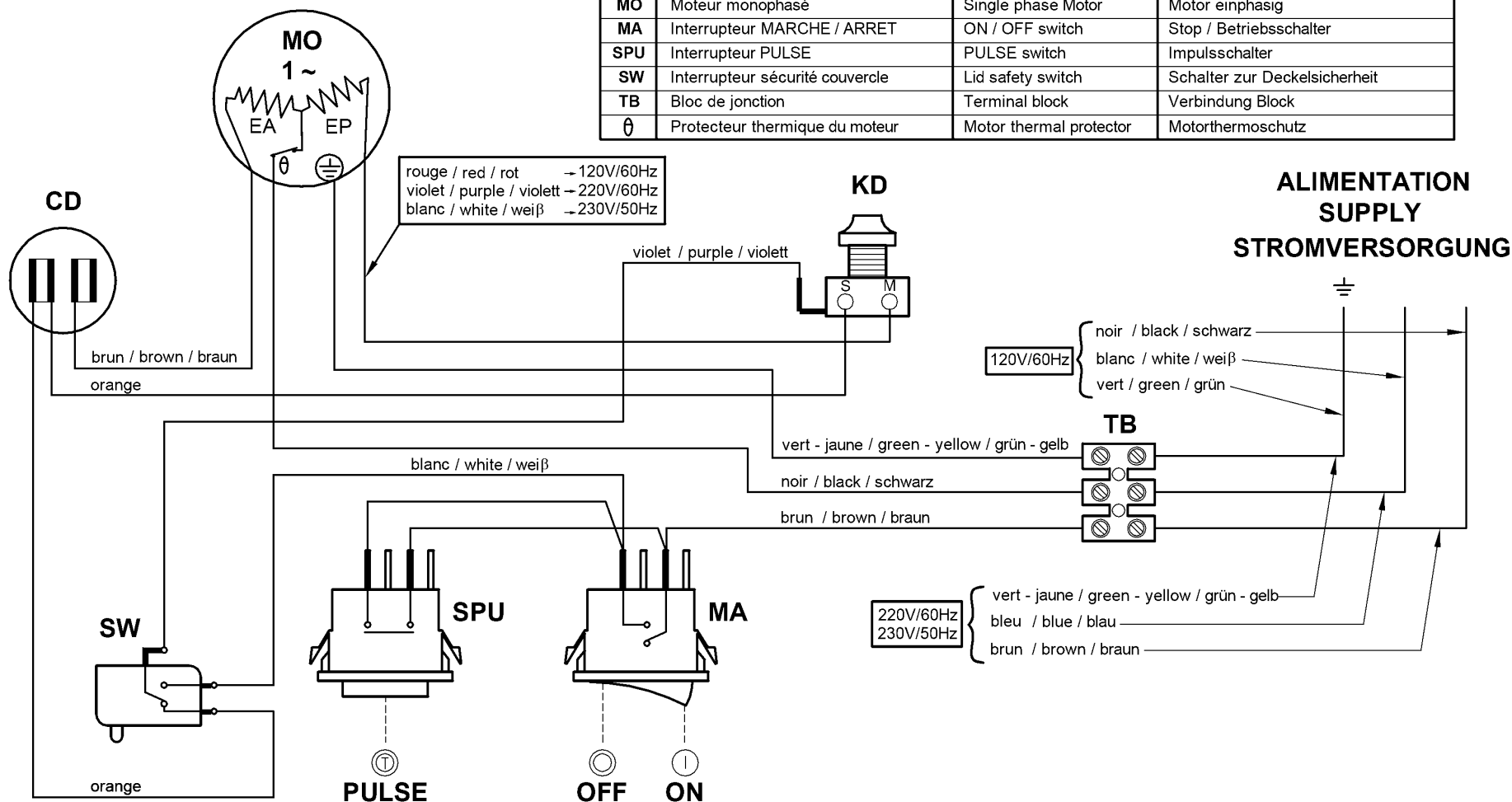
R2A-R201Ultra-R201Ultra E-R201Ultra E"A"-R211Ultra-R202Ultra 120V/60Hz - 220V/60Hz - 230V/50Hz 1~

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
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
MA	Interrupteur MARCHÉ / ARRÊT	ON / OFF switch	Stop / Betriebsschalter
SPU	Interrupteur PULSE	PULSE switch	Impulsschalter
SW	Interrupteur sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit
TB	Bloc de jonction	Terminal block	Verbindung Block
θ	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz





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