

# robot coupe®



**New**  
Register  
your product  
on line

## R 301 • R 301 Ultra

# 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 login form titled 'robot coupe Authentification'. The form includes a language selection dropdown (set to 'English'), fields for 'Identifiant \*' and 'Mot de passe \*', a 'Mot de passe perdu' link, and an 'Email \*' field. A 'Pour nous contacter' link and a note to 'utiliser notre formulaire de contact' are at the bottom. A button labeled 'Access the Robot-Coupe after-sales service' is positioned at the bottom of this column.

# robot coupe®

## EU Declaration of Conformity

**Robot-Coupe® SNC** declares that all the machines subject of these original instructions, 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 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 **(EC) No 1935/2004** "Materials and articles intended to come into contact with food" modified by regulation (EC) No 596/2009.
- Regulation **(EC) No 2023/2006** "Good manufacturing practice for materials and articles intended to come into contact with food".
- Regulation **(EU) No 10/2011** "Plastic materials and articles intended to come into contact with food", as well as all relevant (EU) regulations which modify, correct and/or rectify it, as at the date of this declaration, the regulations (EU) No 1282/2011, 1183/2012, 202/2014, 865/2014, 2015/174, 2016/1416, 2017/752, 2018/79, 2018/213, 2018/831 and 2019/37.
- 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** ..... 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.

"R019"

Montceau-en-Bourgogne, on March 1<sup>st</sup>, 2019

Jean-Marie LOZANO  
Director of Industrial Operations



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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. 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 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 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 unplung 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 unplung 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 "D" Version BOWL CUTTER / VEGETABLE PREPARATION ATTACHMENT

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

120 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 • R 301 Ultra

Red switch = Off switch

Green switch = On switch

Black switch = Pulse control

## ASSEMBLY

### • BOWL CUTTER 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.



## • 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 motorshaft 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 & 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>		
• MEAT		
Hamburgers / steak tartare	0,8	3
Sausage meat / 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
<b>EMULSIFY</b>		
Mayonnaise / aïoli / remoulade sauce	1	3
Béarnaise / Hollandaise	1	5
Snail or salmon butter	1	4
<b>KNEAD</b>		
Shortcrust pastry / shortbread	1	4
Flaky pastry	1	4
Pizza dough	1	4
<b>GRIND</b>		
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.

## 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.

## • 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.

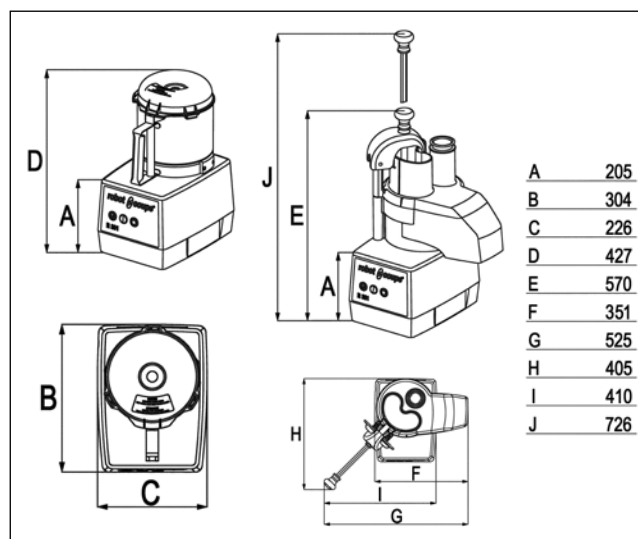
It is advisable therefore to change these plates in order to ensure maximum ease of use.

## TECHNICAL SPECIFICATIONS

### • WEIGHT

	Net	Gross
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)	Intensity (Amp.)
230 V/50Hz	1,500	5.7
120 V/60Hz	1,800	12.0
220 V/60Hz	1,800	5.7

- Power shown on data plate.

## 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.

**! 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

Consult the declaration of compliance on page 2.

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**TECHNICAL DATA**

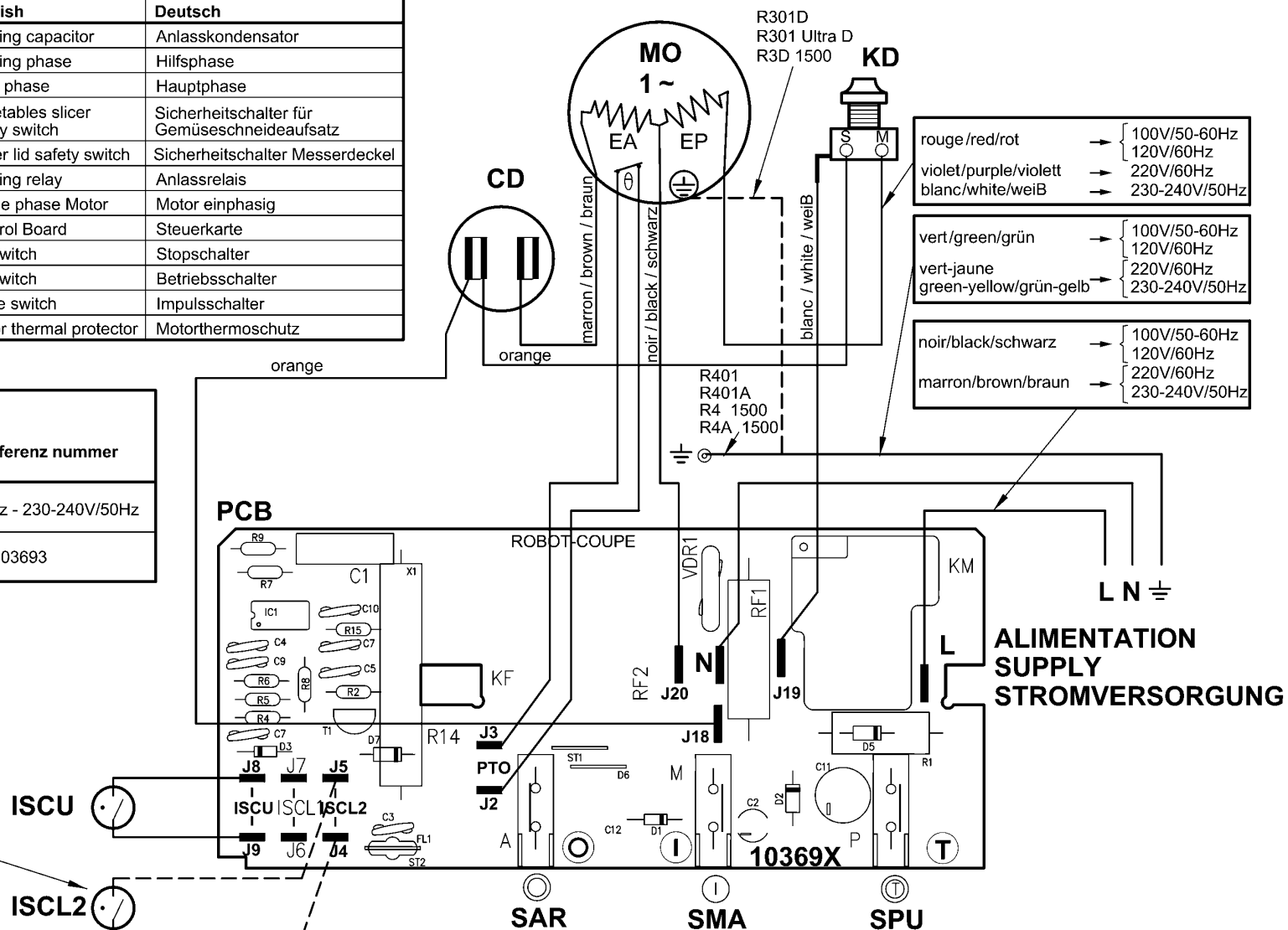
**R301D, R301 Ultra D, R3D 1500, R401, R401A, R4 1500, R4A 1500** 100V/50-60Hz-120V/60Hz-220V/60Hz-230-240V/50Hz 1~

**SCHEMA ELECTRIQUE** **ELECTRIC DIAGRAM** **ELEKTRISCHES SCHALTBIKD**

	Français	English	Deutsch
<b>CD</b>	Condensateur de démarrage	Starting capacitor	Anlasskondensator
<b>EA</b>	Phase auxiliaire	Starting phase	Hilfsphase
<b>EP</b>	Phase principale	Main phase	Hauptphase
<b>ISCL2</b>	Interrupteur sécurité Coupe-légumes	Vegetables slicer safety switch	Sicherheitsschalter für Gemüseschneidaufsatz
<b>ISCU</b>	Interrupteur sécurité Cutter	Cutter lid safety switch	Sicherheitsschalter Messerdeckel
<b>KD</b>	Relais de démarrage	Starting relay	Anlassrelais
<b>MO</b>	Moteur monophasé	Single phase Motor	Motor einphasig
<b>PCB</b>	Carte de commande	Control Board	Steuerkarte
<b>SAR</b>	Bouton poussoir arrêt	Off switch	Stopschalter
<b>SMA</b>	Bouton poussoir marche	On switch	Betriebsschalter
<b>SPU</b>	Bouton poussoir impulsion	Pulse switch	Impulsschalter
<b>θ</b>	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





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