

robot *coupe*®



- **R 401 Series A**

- **R 402 Series A**

- **R 402 V. Series A**

Robot-coupe USA. Inc.

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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 know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine.

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 parts are very sharp e.g. blade, plates ... etc.

INSTALLATION

- We recommend you install your machine on a stable solid base at a comfortable working height.
- Machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.

CONNECTION

- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.
- Always connect the machine to a grounded outlet with GFCI (ground fault circuit interrupt) protection.

HANDLING

- Always wear cut-resistant gloves when handling the cutting plates.

ASSEMBLY PROCEDURES

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

USE

- The machine must not be modified in any way from its original configuration.
- Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).
- Do not open the feed lead / attachment until the motor has come to a complete stop.
- Never tamper with or defeat the purpose of the locking and safety systems.
- Never put a hand or nonfood object in the entry or exit chutes.
- Do not overload the machine.

CLEANING

- Always unplug your appliance before cleaning.
- Always clean the appliance and attachments at the end of each use.
- Never place the motor unit in water.

- For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.
- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).

MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- **NOTICE:** Never operate the appliance if the power cord or plug has been damaged. If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
- Contact your local Authorized Service Agency if something appears to be wrong.

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ROBOT COUPE U.S.A., INC. LIMITED WARRANTY

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

This LIMITED 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.

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 lists that item.

All parts or accessories replaced under warranty must be returned to the Service Agency.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT COUPE U.S.A. INC. LIMITED 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** - Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.
- 3** - Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored 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** - Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

7 - The cost of changing direction-of-rotation of three-phase electric motors (Installer is responsible).

8 - SHIPPING DAMAGES. Visible and/or hidden damage is the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of hidden defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT COUPE U.S.A., INC. 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 U.S.A., INC. 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, 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 know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine.

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- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.
- Always connect the machine to a grounded outlet with GFCI (ground fault circuit interrupt) protection.

HANDLING

- Always wear cut-resistant gloves when handling the cutting plates.

ASSEMBLY PROCEDURES

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

USE

- The machine must not be modified in any way from its original configuration.
- Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).
- Do not open the feed lead / attachment until the motor has come to a complete stop.
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- Do not overload the machine.

CLEANING

- Always unplug your appliance before cleaning.
- Always clean the appliance and attachments at the end of each use.
- Never place the motor unit in water.

- For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.
- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).

MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- **NOTICE:** Never operate the appliance if the power cord or plug has been damaged. If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
- Contact your local Authorized Service Agency if something appears to be wrong.

INTRODUCTION TO YOUR NEW R 401 Series A • R 402 Series A • R 402 V. Series A BOWL CUTTER / 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 Series A - R 402 Series A - R 402 V Series A consists of a cutter bowl and a vegetable preparation attachment. With the cutter bowl, the R 401 Series A - R 402 Series A - 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 Series A 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 Series A - R 402 Series A - 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

• ADVICE ON ELECTRICAL CONNECTIONS

Before plugging in, check that your power supply corresponds to that indicated on the machine's serial number plate.

! W A R N I N G

This appliance must be plugged into a grounded socket (risk of electrocution).

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

It comes with a power supply cord which plugs into a standard 120V/60Hz, 15 Amp grounded power outlet.

• CONTROL PANEL

R 401 Series A

Red switch = Off switch
Green switch = On switch
Black switch = Pulse control
1 speed 1725 rpm

R 402 Series A

Red switch = Off switch
Green switch = On switch
Black switch = Pulse control
Speed selector 550 or 1645 rpm

R 402 V. Series A

Red switch = Off switch
Green switch = On switch
Black switch = Pulse control
Speed control = 300 - 3600 rpm with cutter bowl
300 - 1000 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.



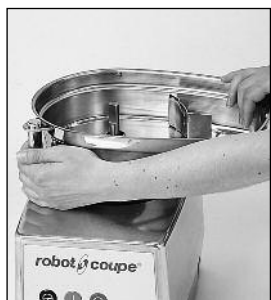
4) Note the plastic tab on the bowl lid. Place the lid on the bowl with the tab turned to the front and slightly to the left of the bowl handle; then, turn the lid back to the right until it comes to a stop with the tab over the bowl handle.



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.

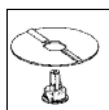


2) With the motor base facing you, fit the continuous feed attachment onto the motor base; the exit chute should be on your right.

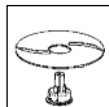
Turn the attachment back to the right (counterclockwise) until it comes to a stop located in place on the motor base tabs.

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

Depending on type of use (Side A or B), the discharge plate may be removed from the hub and flipped over.



SIDE A: Straight ejection ribs facing upwards, for any vegetables or citrus fruit which require careful handling (tomatoes, mushrooms...).



SIDE B: Curved ejection ribs facing upwards in all other cases.



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 Series A and R 402 V. Series A models:



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

8 mm, 10 mm and 12 mm discs only can be fitted with a dicing grid.

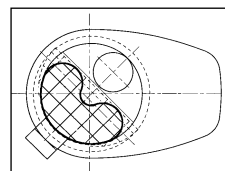
Position the dicing grid in the vegetable preparation bowl.

• **INSTALLING THE DICING GRID:**

The grid must be positioned according to the feeding hopper used. **Failure to do so, can lead to jamming and motor damage.**

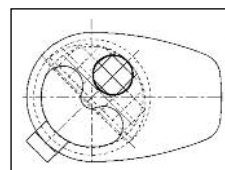
• **Position 1 : Using the large hopper.**

In this case, the dicing grid should be positioned so that its blades are vertically aligned with the hopper. (You must be able to see the grid blades when looking into the hopper.)



• **Position 2 : Using the cylindrical hopper.**

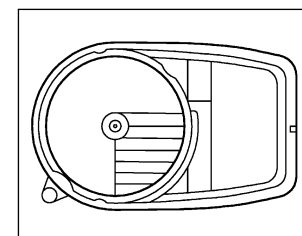
In this case, the grid must be positioned so that the blades are vertically aligned with the tube. (You must be able to see the grid blades when looking into the tube.)



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

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.



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 the R 401 Series A - R 402 Series A - R 402 V Series A 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	2 ¼	3
Sausage meat/tomatoes	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
Hollandaise/béarnaise	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
Ice	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		
3/64	carrot / cabbage / cucumber / onion / potato / leek	
5/64 - 1/8	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper	
5/32 - 3/16	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato	
1/4	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek	
RIPPLE CUT SLICER		
5/64	beet root / potato	
GRATERS		
1/16	celeriac / cheese	3/8 cabbage / cheese
5/64	carrot / celeriac / cheese	Hard cheese
1/8	carrot	1/32 Extra fine 0.7mm
1/4	cabbage / cheese	3/64 Pulping 1 mm
JULIENNE		
5/64 x 5/64	carrot / celeriac / potato	
5/64 x 5/32	carrot / beet root / zucchini / potato	
5/64 x 1/4	carrot / beet root / zucchini / potato	
5/32 x 5/32	eggplant / beet root / zucchini / potato	
1/4 x 1/4	eggplant / beet root / celeriac / zucchini / potato	
5/16 x 5/16	celeriac / potato	

For R 402 Series A - R 402 V Series A only

DICE		
D 8x8	potato / carrot / zucchini / beet root / turnip	
D 10x10	potato / carrot / zucchini / beet root / turnip	
D 12x12	potato / carrot / zucchini / beet root / turnip	
FRENCH FRIES		
F 8x8	potato	
F 10x10	potato	

OPTIONS



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

A **fine 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 electric shock).

• MOTOR BASE

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

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.

• 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.

! 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

• 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

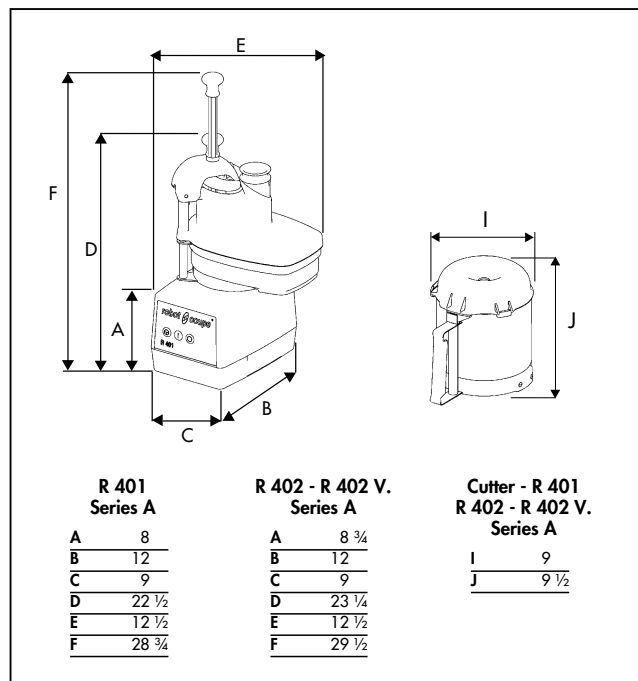
The bowl locking washer is located below the bowl and holds the bowl in place. If it becomes worn, it needs to be replaced.

TECHNICAL SPECIFICATIONS

• WEIGHT (Lbs)

	Net	Gross
R 401 Series A (without disc)	28.7	35.3
R 402 Series A (without disc)	35.3	41.9
R 402 V. Series A (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).

SAFETY

The R 401 Series A - R 402 Series A - R 402 V. Series A are fitted with magnetic safety devices.



WARNING

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

When you open the bowl lid, the motor stops. To restart the machine, simply close the lid and press the green switch.

When you open the lever of the vegetable preparation attachment, the motor stops. When you close the lever, the machine restarts.

To avoid splashing when running liquids in the bowl, allow the blades to come to a complete stop before opening the lid.

The R 401 Series A - R 402 Series A are equipped with a **thermal protector** which automatically stops the motor if the machine is overloaded.

If this happens, let the machine cool completely before restarting. The thermal protector will reset automatically.

The R 402 V. Series A is equipped with a **manually resettable overloaded circuit-breaker**. If the machine is overloaded, the breaker will trip. If this occurs, allow the machine to cool completely, then reset the breaker located on the motor base.



REMEMBER

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

Never put nonfood objects into the machine openings.

Only use the food pushers to force the food into the machine.

Do not overload the appliance.

Never leave the machine running unattended.

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TECHNICAL DATA

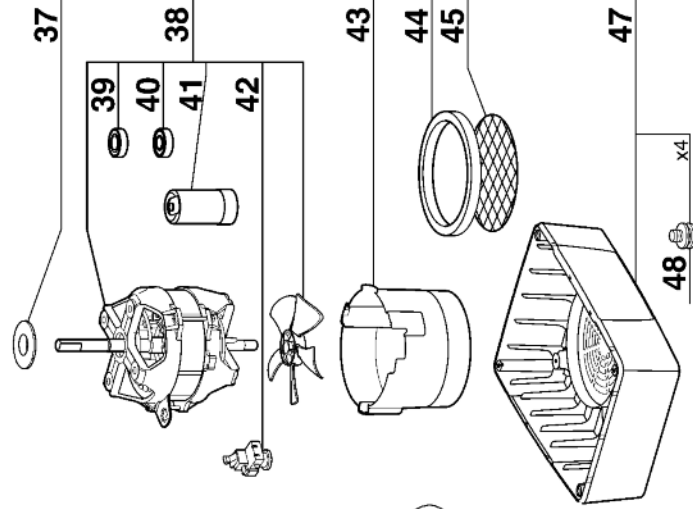
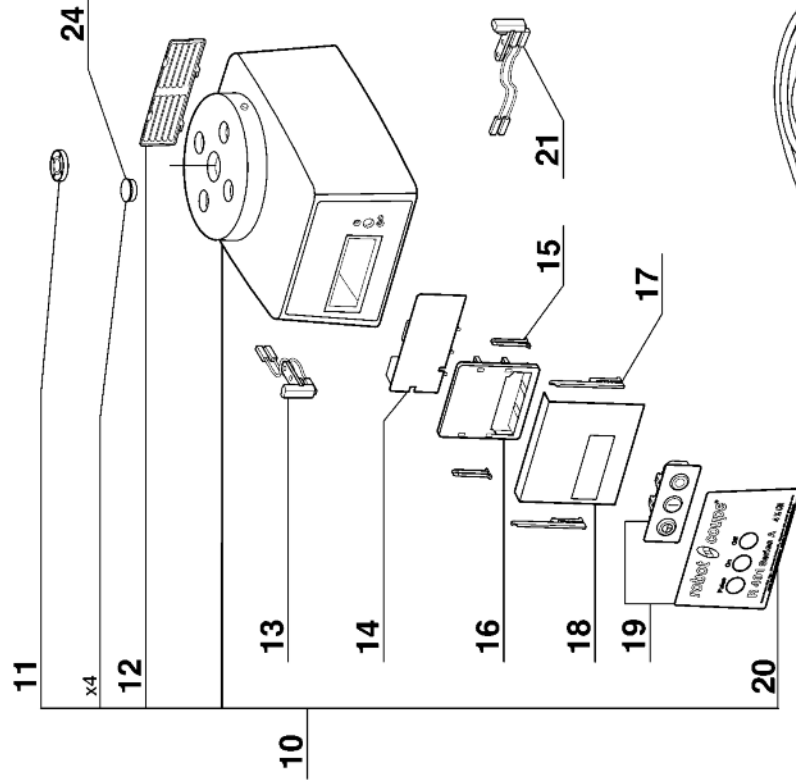
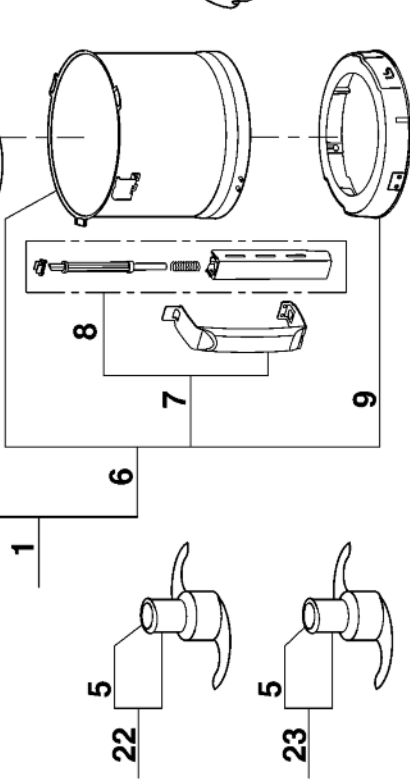
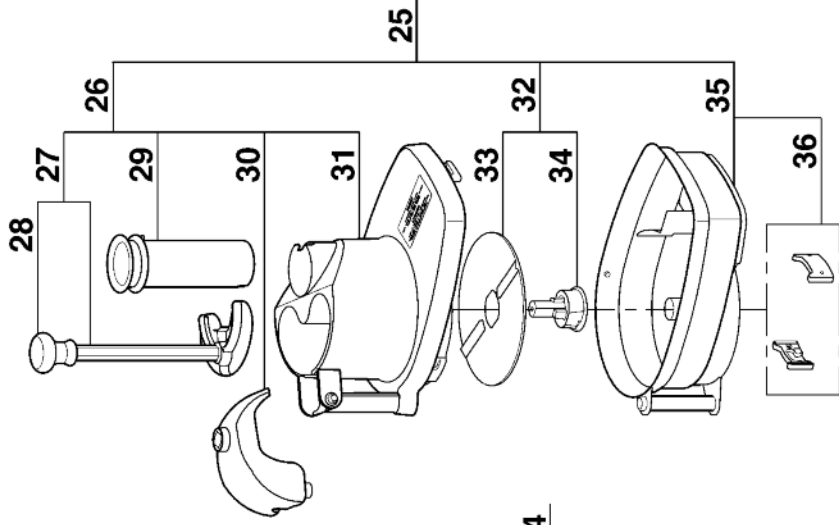
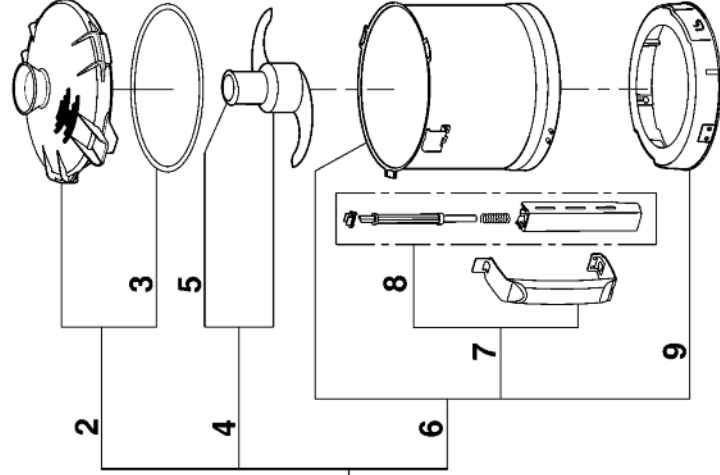
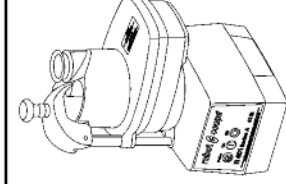
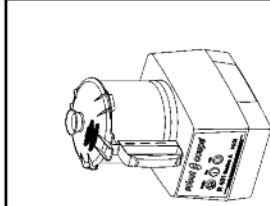
DATOS TECNICOS

DONNÉES TECHNIQUES

robotcoupe® U.S.A., Inc.

R401 Series A
Serial number 499xxxxx03

1 Speed, 120 Volt, 1 Phase
60Hz, 1,5 HP, 1725 RPM, 9 Amps



robotcoupe® U.S.A., Inc.

PH: 1-800-824-1646 FAX: 801-888-9134
email: info@robotcoupeusa.com

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REV : a

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31	39 235	VEGETABLE FEED LEAD
32	102 019	SLING PLATE ASSEMBLY
33	117 092	REVERSIBLE SLING PLATE
34	117 091	SLING PLATE HUB
35	104 454	VEGETABLE SLICER BOWL
36	29 081	LOCKING PLATES ASSEMBLY
37	104 078	MOTOR CENTRING
38	303 133	MOTOR
39	504 229	UPPER BALL-BEARING 6002 2RS
40	600 457	LOWER BALL-BEARING 6201 2RS
41	505 362	STARTING CAPACITOR
42	503 692	MOTOR STARTING RELAY
43	104 113	BAFFLE
44	101 099	ABSORBER
45	103 761	VENTILATION SCREEN
46	504 277	POWER CORD
47	39 201	BASE ASSEMBLY
48	39 928	FOOT ASSEMBLY (x4)
49	R255	PLATE RACK
50	502 579	HONING STONE

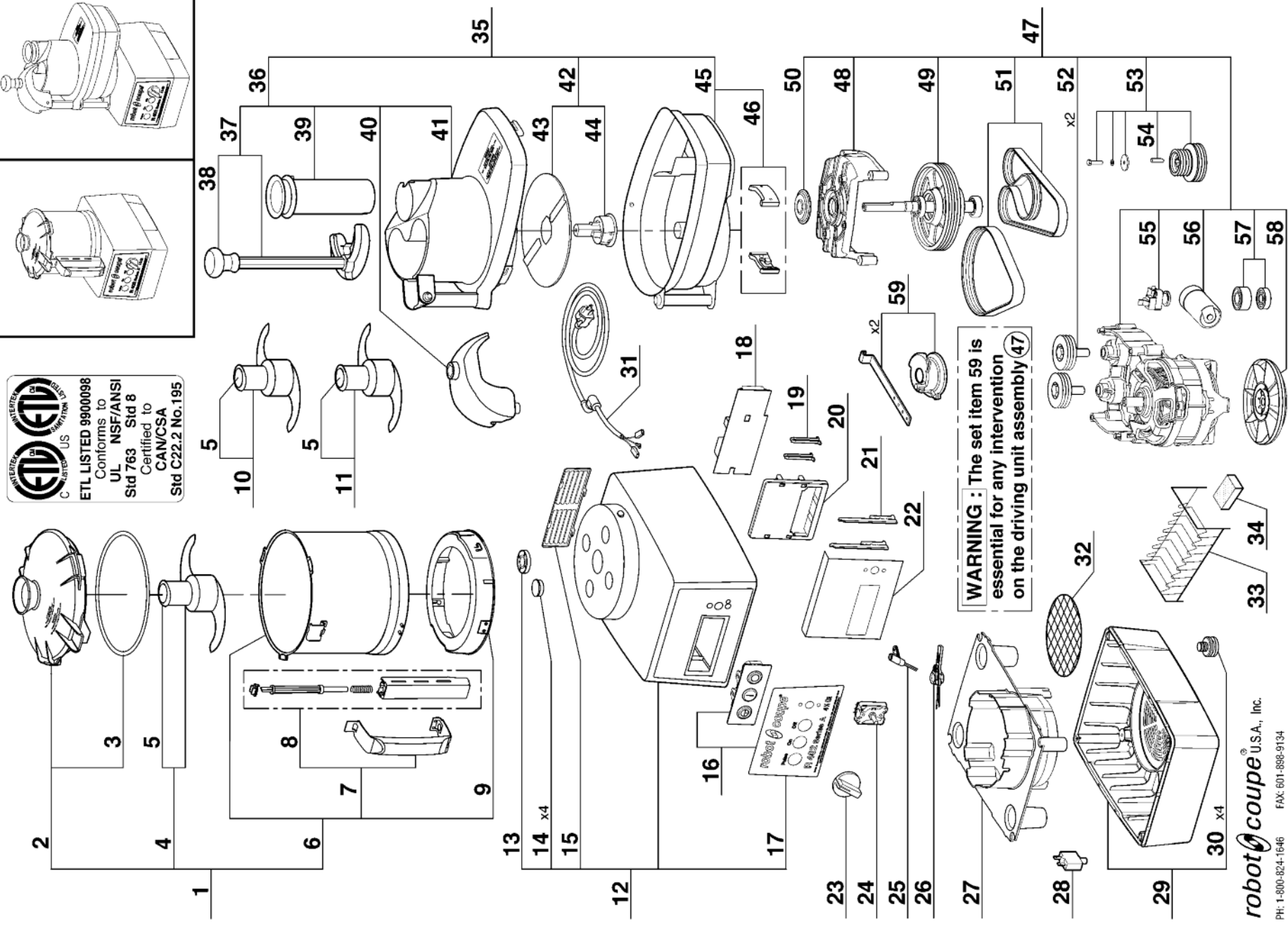
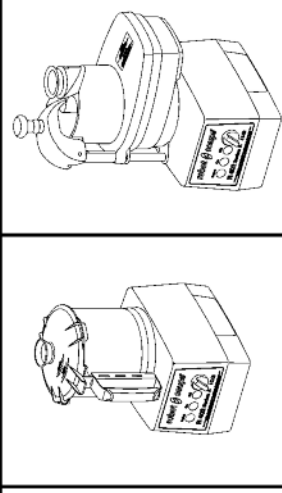
robotcoupe® U.S.A., Inc.

R 402 Series A
Serial number 417xxxx03

2 Speeds, 120 Volt, 1 Phase
60Hz, 1 HP, 550/1640 RPM, 8 Amps



 ETL LISTED 9900098
 Conforms to
 UL NSF/ANSI
 Std 763 Std 8
 Certified to
 CAN/CSA
 Std C22.2 No.195



WARNING : The set item 59 is essential for any intervention on the driving unit assembly (47)

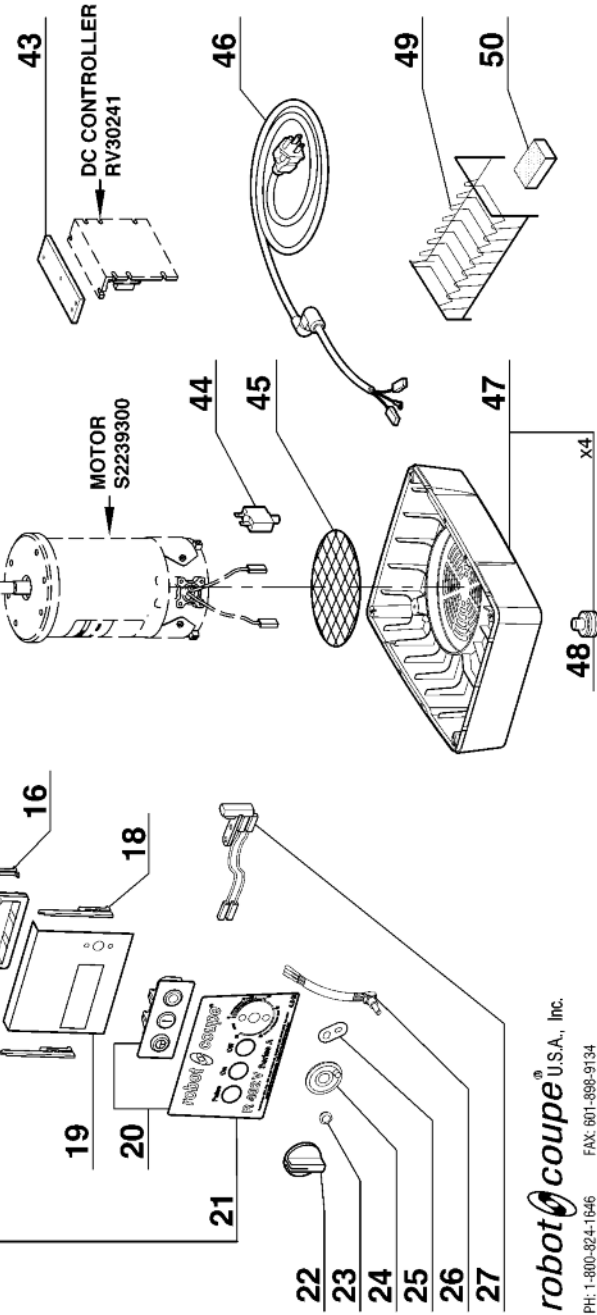
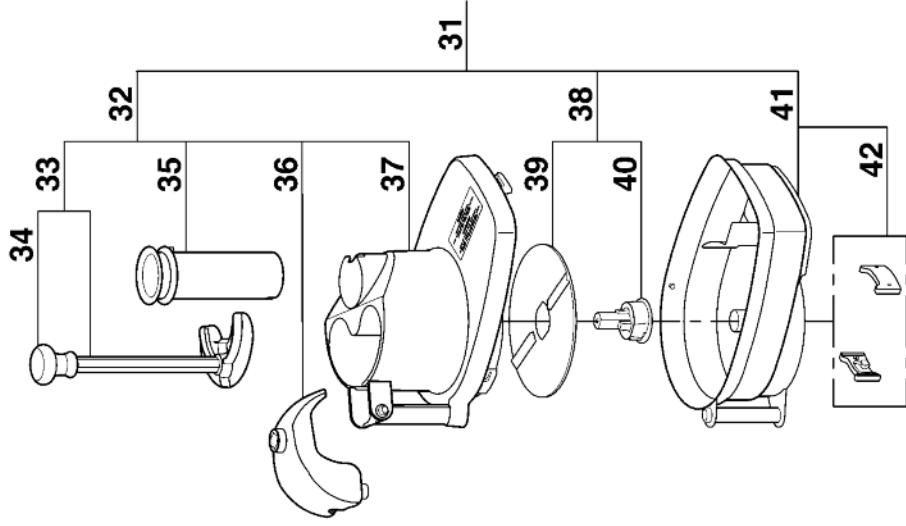
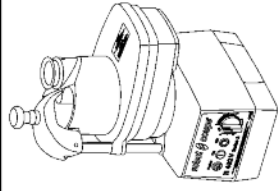
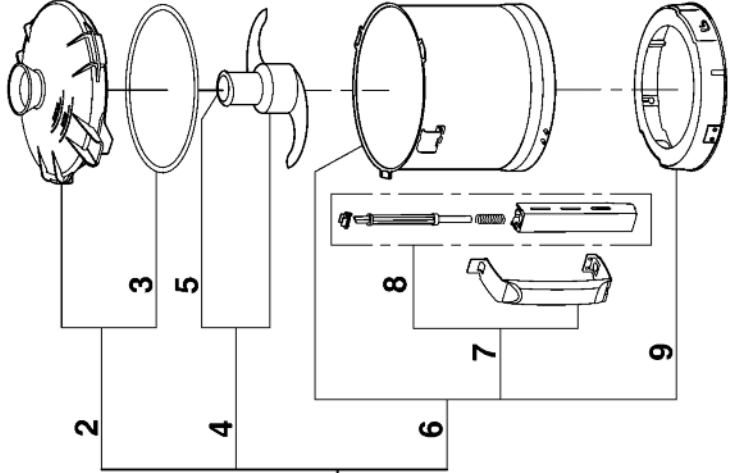
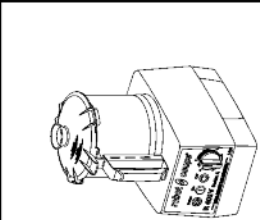
robotcoupe® U.S.A., Inc.
 PH: 1-800-824-1646 FAX: 601-888-9134
 email: info@robotcoupeusa.com

Index	Pièce / Part	Description
1	27 342	CUTTER ATTACHMENT
2	39 741	CUTTER LID ASSEMBLY
3	39 740	LID SEAL
4	27 344	SMOOTH BLADE
5	104 147	BLADE ASSEMBLY CAP
6	39 742	CUTTER BOWL ASSEMBLY
7	39 744	BOWL HANDLE ASSEMBLY
8	39 743	SAFETY ROD ASSEMBLY
9	39 745	LOCKING WASHER
10	27 346	SERRATED BLADE
11	27 345	FINE SERRATED BLADE
12	39 942	MOTOR SUPPORT ASSEMBLY
13	501 010	SHAFT SEAL
14	104 070	BOLT COVER (x4)
15	104 122	VENTILATION GRID
16	39 984	CONTROL PANEL ASSEMBLY
17	39 985	FRONT PLATE
18	39 943	CONTROL BOARD
19	102 913	PANEL KEY
20	102 911	CONTROL BOARD SUPPORT
21	117 703	CONTROL BOARD KEY
22	104 131	CONTROL BOARD INSULATOR
23	117 805	SPEED SELECTOR HANDLE
24	117 792	SPEED SELECTOR
25	39 944	VEGETABLE SLICER SAFETY SWITCH ASSEMBLY
26	39 945	CUTTER SAFETY SWITCH ASSEMBLY
27	39 946	BAFFLE
28	118 442	CIRCUIT - BREAKER
29	39 112	BASE ASSEMBLY
30	39 928	FOOT (x4)
31	504 277	POWER CORD
32	103 761	VENTILATION SCREEN
33	R 255	PLATE RACK
34	502 579	HONING STONE
35	27 257	VEGETABLE SLICER ATTACHMENT
36	39 236	VEGETABLE FEED LID ASSEMBLY
37	29 324	VEGETABLE PUSHER ASSEMBLY
38	102 021	HANDLE
39	102 022	ROUND PUSHER
40	102 020	PUSHER GUIDE
41	39 235	VEGETABLE FEED LID
42	102 019	SLING PLATE ASSEMBLY
43	117 092	REVERSIBLE SLING PLATE
44	117 091	SLING PLATE HUB
45	104 454	VEGETABLE SLICER BOWL
46	29 081	LOCKING PLATES ASSEMBLY
47	39 940	DRIVING UNIT ASSEMBLY
48	39 947	DRIVING UNIT LID
49	39 948	TRANSMISSION SHAFT ASSEMBLY
50	39 961	SHAFT DEFLECTOR
51	39 949	BELT SET
52	39 952	RUNNING WHEELS ASSEMBLY (x2)
53	39 950	DRIVING PULLEY SET
54	39 951	MOTOR SHAFT KEY
55	500 296	MOTOR RELAY
56	603 669	CAPACITOR
57	39 953	MOTOR BALL BEARINGS SET
58	118 512	MOTOR FAN
59	39 962	BELT ASSEMBLY KIT

robotcoupe[®] U.S.A., Inc.

R402 V Series A
Serial number 504xxxxx03

Variable Speed, 120 Volt, 1 Phase
60Hz, 2 HP, 370-3450 RPM, 12 Amps



robotcoupe[®] U.S.A., Inc.

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email: info@robotcoupeusa.com

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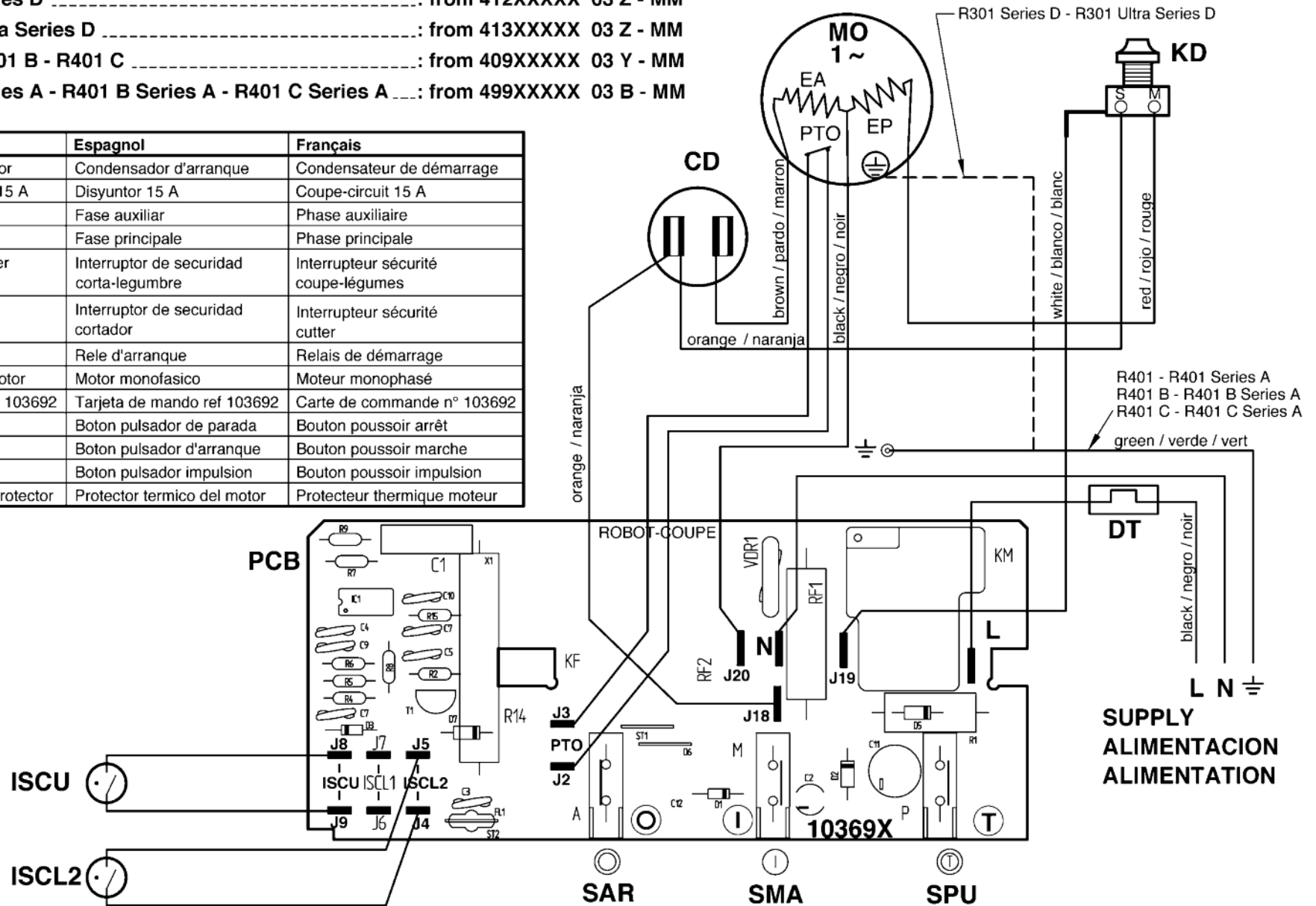
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8	39 743	SAFETY ROD ASSEMBLY
9	39 745	LOCKING WASHER ASSEMBLY
10	39 798	MOTOR SUPPORT ASSEMBLY
11	501 010	MOTOR SEAL
12	104 122	VENT COVER
13	29 379	VEGETABLE SLICER SAFETY SWITCH ASSEMBLY
14	103 696	CONTROL BOARD
15	104 078	MOTOR CENTRING
16	102 913	PANEL KEY
17	102 911	CONTROL BOARD SUPPORT
18	117 703	CONTROL BOARD KEY
19	104 131	CONTROL BOARD INSULATOR
20	39 799	CONTROL PANEL ASSEMBLY
21	39 800	FRONT PLATE ASSEMBLY
22	117 073	POTENTIOMETER HANDLE
23	103 308	POTENTIOMETER NUT
24	104 440	POTENTIOMETER STOP
25	101 551	POTENTIOMETER ANTI-ROTATING WASHER
26	39 202	POTENTIOMETER ASSEMBLY
27	29 441	CUTTER SAFETY SWITCH ASSEMBLY
28	27 346	SERRATED BLADE
29	27 345	FINE SERRATED BLADE
30	104 070	BOLT COVER
31	27 257	VEGETABLE SLICER ASSEMBLY
32	39 236	FEED LEAD ASSEMBLY
33	29 324	VEGETABLE PUSHER ASSEMBLY
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44	118 442	CIRCUIT-BREAKER
45	103 761	VENTILATION SCREEN
46	504 277	POWER CORD
47	39 201	BASE ASSEMBLY
48	39 928	FOOT ASSEMBLY (x4)
49	R255	PLATE RACK
50	502 579	HONING STONE

R301 Series D - R301 Ultra Series D - R401 - R401 Series A - R401 B - R401 B Series A - R401 C - 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 499XXXXX 03 B - MM

	English	Espagnol	Français
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
DT	Circuit breaker 15 A	Disyuntor 15 A	Coupe-circuit 15 A
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principale	Phase principale
ISCL2	Vegetables slicer safety switch	Interruptor de seguridad corta-legumbre	Interrupteur sécurité coupe-légumes
ISCU	Cutter bowl safety switch	Interruptor de seguridad cortador	Interrupteur sécurité cutter
KD	Starting relay	Rele d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
PCB	Control Board # 103692	Tarjeta de mando ref 103692	Carte de commande n° 103692
SAR	Off switch	Boton pulsador de parada	Bouton poussoir arrêt
SMA	On switch	Boton pulsador d'arranque	Bouton poussoir marche
SPU	Pulse switch	Boton pulsador impulsion	Bouton poussoir impulsion
PTO	Motor thermal protector	Protector termico del motor	Protecteur thermique moteur



R402 Series A

120V/60Hz Single phase

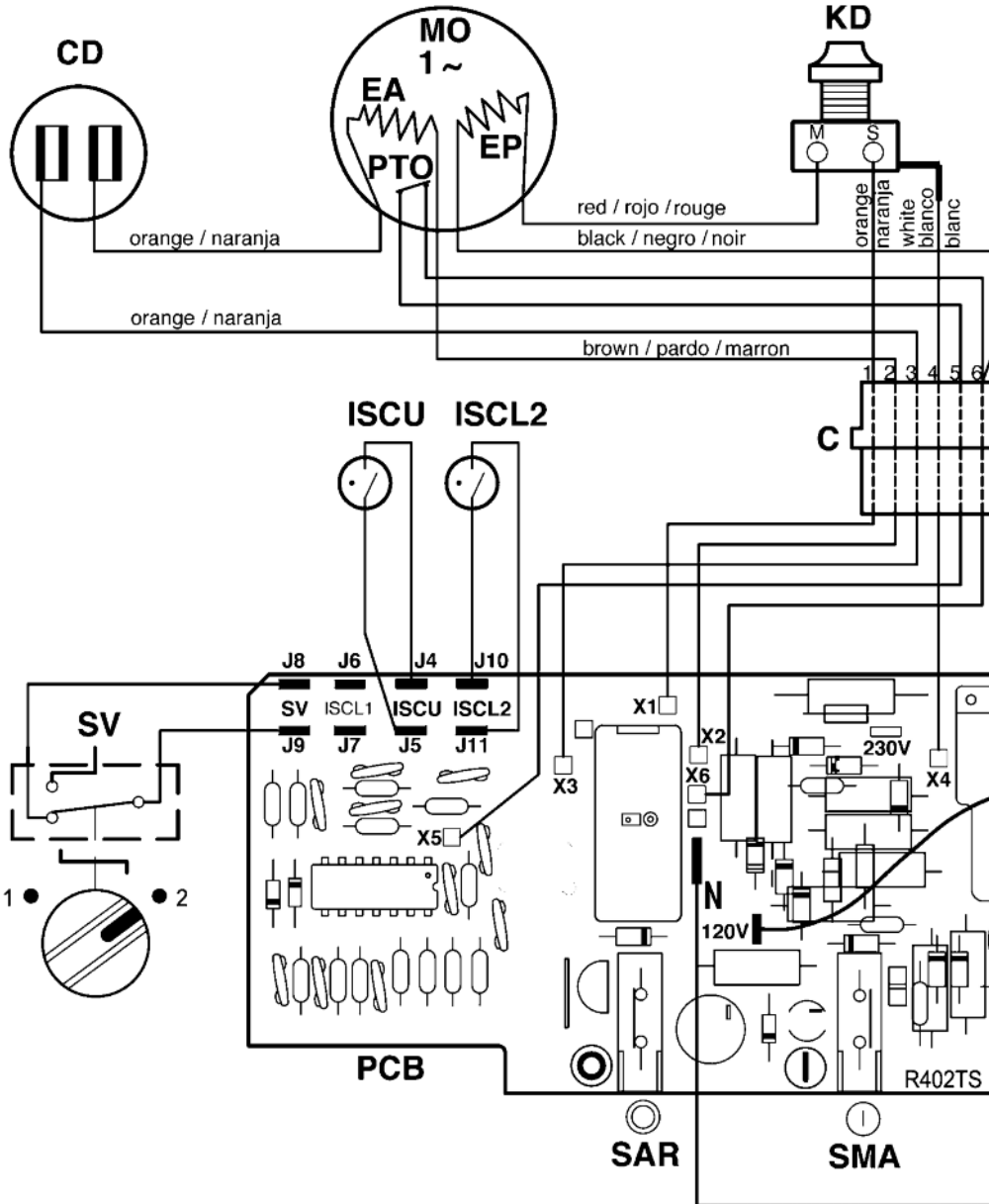
ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

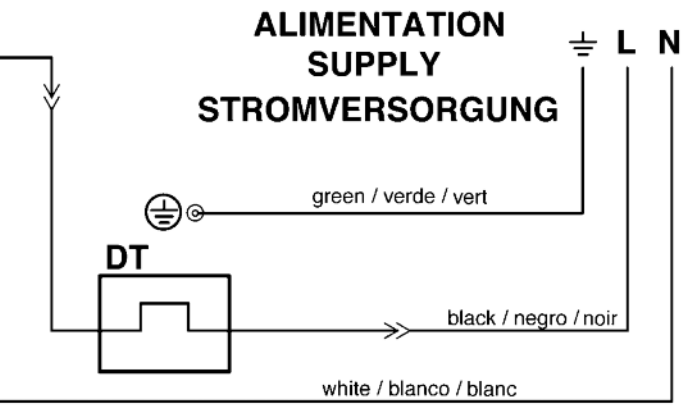
SCHEMA ELECTRIQUE

Serial # : from 417XXXXX 03C-MM

	English	Espagnol	Français
C	Connector	Connector	Connecteur
CD	Starting capacitor	Condensator d'arranque	Condensateur de démarrage
DT	Circuit breaker 15A	Disyuntor 15A	Coupe circuit 15A
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase pricipal	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 monofasico	Moteur monophasé
PCB	P.C. Board Ref. 110020	Tarjeta de mando Ref. 110020	Platine Réf. 110020
SAR	OFF switch	Boton pulsador de PARADA	Bouton poussoir ARRET
SMA	ON switch	Boton pulsador D'ARRANQUE	Bouton poussoir MARCHÉ
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.





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

120V/60Hz 12A Single phase
ESQUEMA CONEXIONES
SCHEMA ELECTRIQUE

 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

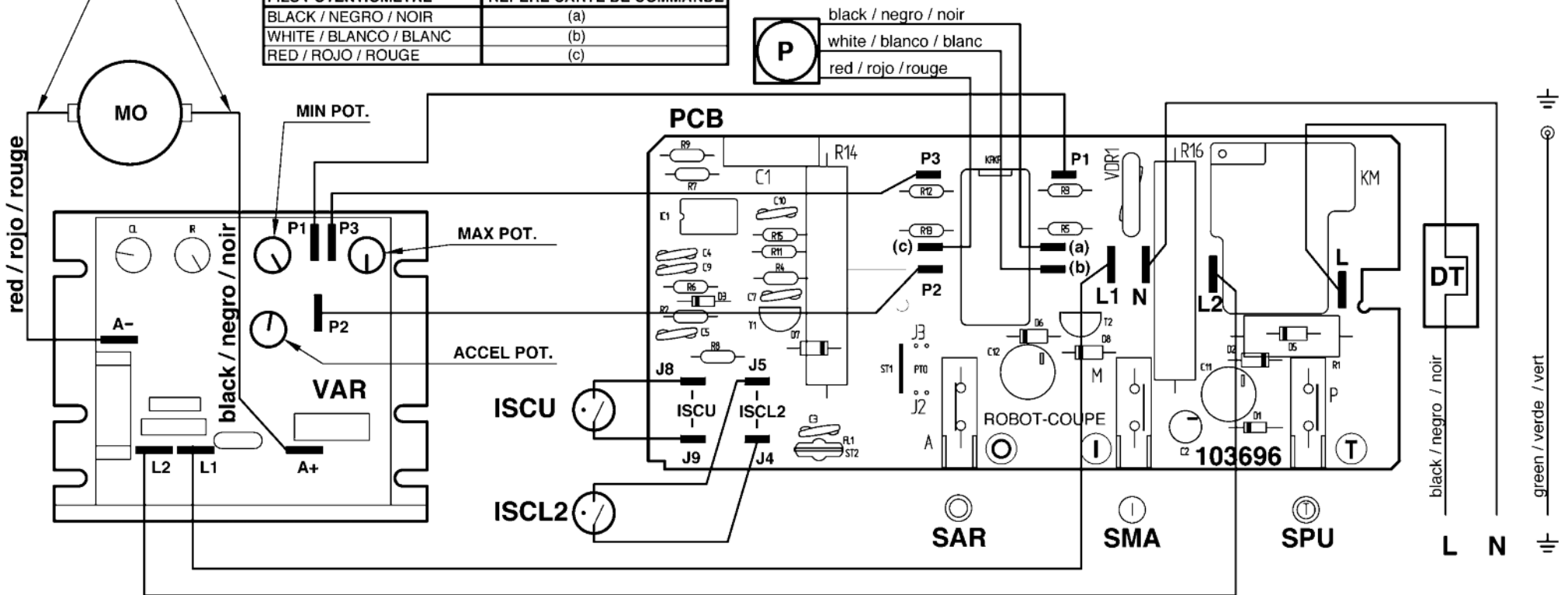
Serial # : R402 V - R402VB - R402 VC _____ : from 411XXXXX 03 Y - MM
 R402 V Series A - R402 VB Series A - R402 VC Series A __ : from 504XXXXX 03 B - MM

 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.



	English	Espagnol	Français
DT	Circuit-breaker	Disyuntor	Coupe-circuit
ISCU	Cutter bowl safety switch	Interruptor de seguridad cortador	Interrupteur sécurité cutter
ISCL2	Vegetables slicer safety switch	Interruptor de seguridad corta-legumbre	Interrupteur sécurité coupe-légumes
MO	Motor	Motor	Moteur courant continu
P	Potentiometer	Potenciómetro	Potentiomètre
PCB	P.C. Board Ref 103696	Platina Ref 103696	Platine Réf 103696
SAR	Off switch	Boton pulsador de parada	Bouton poussoir arrêt
SMA	On switch	Boton pulsador d'arranque	Bouton poussoir marche
SPU	Pulse switch	Boton pulsador impulsión	Bouton poussoir impulsión
VAR	Variator (DC drive)	Variator	Variateur

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



<p>PROCEDURE TO SET MINIMUM AND MAXIMUM SPEED This procedure requires a qualified electrician</p>	<p>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 (<u>DC voltage measure</u>) 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.</p> <ol style="list-style-type: none">1. 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).2. 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.
<p>PROCESO DE REGLAJE DE LAS VELOCIDADES MAXI Y MINI Efectuar con personal calificado</p>	<p>EL NO RESPETO DE ESTE PROCESO ANULARA VUESTRA GARANTIA PELIGRO : Riesgo de choque electrico. 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 (<u>sobre tension continua</u>) en derivacion con el motor, entre A+ y A- sobre el variador (VAR). Meter el aparato sobre <u>tension</u>. Arrancar el motor apretando el boton de marcha.</p> <ol style="list-style-type: none">1. 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).2. 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.
<p>PROCEDURE DE REGLAGE DES VITESSES MINI ET MAXI A effectuer par un personnel qualifié</p>	<p>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 (<u>mesure de tension continue</u>) 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.</p> <ol style="list-style-type: none">1. 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).2. 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.



robot coupe®

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