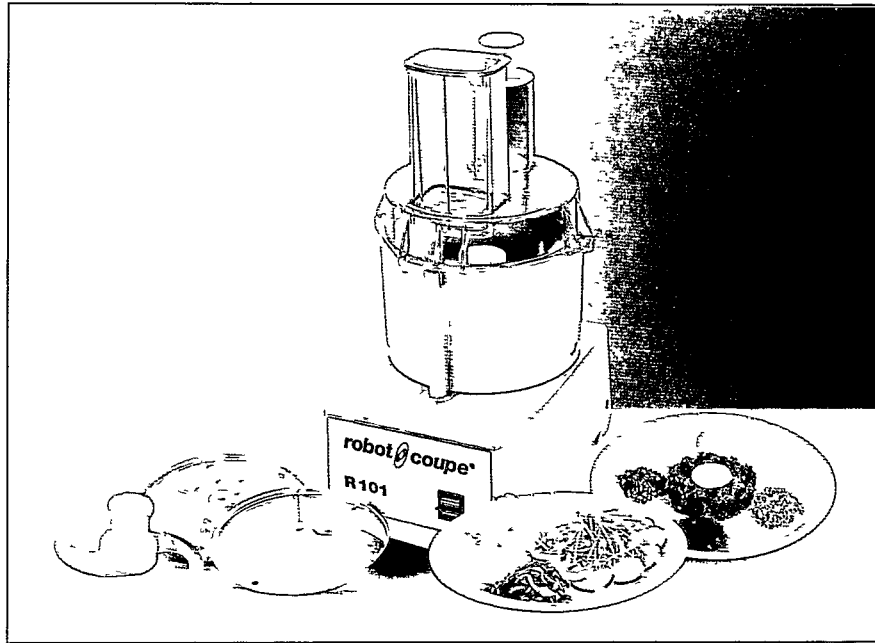


robot coupe®



R 101



OPERATING INSTRUCTIONS

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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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 consignee 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, 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 mixer also reads them beforehand.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. blade, discs... etc.

INSTALLATION

- We recommend you 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

- Do not open the lid until the motor has come to a complete stop.
- Never tamper with the locking and safety systems.
- Never put a hand object in the bowl while the machine is operating.
- Never force the ingredients down with your hands.
- Do not overload the machine.

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 101 FOOD PROCESSOR

The R 101 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 a vegetable preparation lid with ejection into the bowl. In cutter mode, 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 is delivered with 2 discs for slicing and grating.

Its numerous functions will open the door to a whole new culinary world.

This manual contains important information designed to help the user get the most out of his or her R 101 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 101 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.



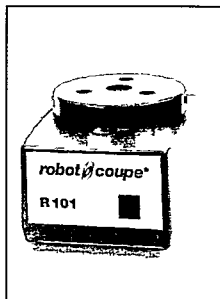
WARNING

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

ASSEMBLY

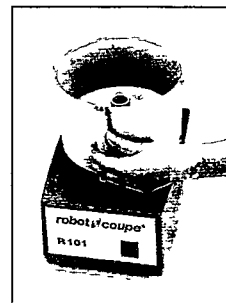
• CUTTER BOWL ATTACHMENT

1) With the motor base facing you, make sure that the bowl is straight in relation to the motor shaft, with the safety pin moved slightly to the left.



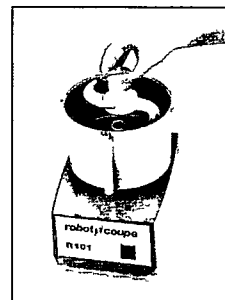
2) Turn the bowl to the right until the motor base connectors are securely positioned in their sockets.

The safety pin should now be straight in front of you, in contact with the front of the motor base.

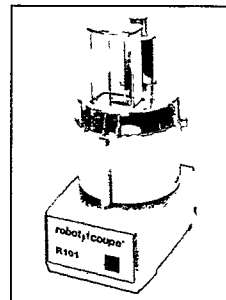


3) Engage the blade on the motor shaft and lower it right to the bottom of the bowl.

Make sure that it is correctly positioned, by rotating it in the bowl.



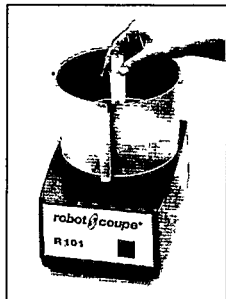
4) Place the lid on the bowl so that the feed-head is facing you. Rotate to the right until it locks.



Once contact is made, your device is ready for use.

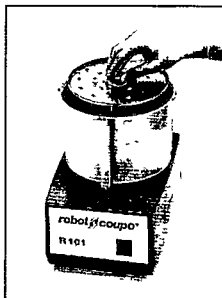
• VEGETABLE SLICER ATTACHMENT

Follow the same procedure as for the cutter attachment for points 1) and 2).

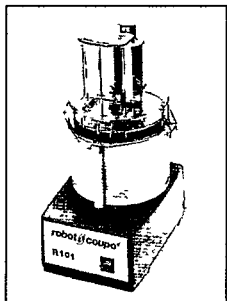


4) Fit the disc of your choice onto the extension piece.

3) Fit the extension piece onto the motor shaft.



5) Place the lid on the bowl so that the head is facing you. Close the lid by rotating to the right until it locks.



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 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)
CHOP		
• MEAT		
Hamburgers/steak tartare	0.6	3
Sausage meat/tomatoes	0.5	3
Terrine/pâté	0.5	4
• FISH		
Brandade	0.8	5
Terrines	0.8	5
• VEGETABLES		
Garlic/parsley/onion/shallots	0.2 / 0.5	3
Soup / purées	0.8	4
• FRUIT		
Compotes / purées	0.8	4

EMULSIFY		
Mayonnaise / aïoli / remoulade sauce	0.8	3
Snail or salmon butter	0.4	4
KNEAD		
Shortcrust pastry/shortbread	0.7	4
Pizza dough	0.7	4
GRIND		
Dried fruit	0.4	4
Ice	0.4	4
Breadcrumbs	0.4	5

• VEGETABLE PREPARATION ATTACHMENT

The vegetable preparation attachment consists of two openings:

- **one large feed opening** for cutting vegetables such as cabbage, celeriac,...
- **a round opening** for long vegetables and high-precision cutting.

For optimum cutting, use the following section as a guide to help you.

With the slicer disc:

- carrot,
- cabbage,
- cucumber,
- onion,
- leek,
- potato...

With the grater disc:

- carrot,
- cheese...

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

After removing the lid, by rotating to the left, pull out the disk by raising it by the edges, then pull out the bowl by rotating in a clockwise direction.

Next clean all the parts.

Whatever the attachment, we recommend that you clean it by hand using washing-up liquid rather than in a machine. This will help your machine to last longer.

• 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

• MOTOR SEAL

The gasket on the motor shaft should be lubricated regularly using a food safe lubricant.

In order to keep the motor completely watertight, it is advisable to check the gasket regularly for wear and tear and replace if necessary.

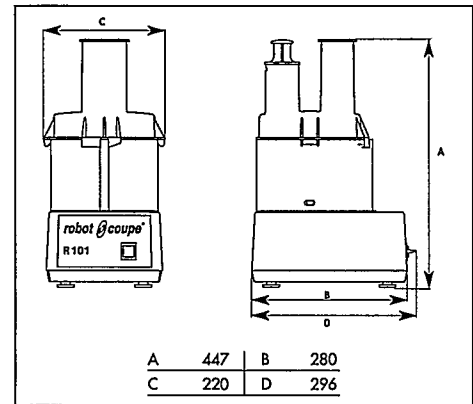
The gasket can be easily replaced without having to remove the motor, so we strongly advise you to ensure that it is in good running order.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net weight	Gross weight
R 101 complete (with 2 discs)	7 kg	8,2 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

We recommend that you position the food processor on a stable worktop so that the upper edge of the large feed hopper is at a height of between 1.20 m and 1.30 m.

• NOISE LEVEL

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

• ELECTRICAL DATA

Single phase machine

Motor	Speed Rpm	Power (Watts)	Intensity Amp.
230 V / 50Hz	1500	450	3
115 V / 60 Hz	1800	450	6
220 V / 60 Hz	1800	450	3

SAFETY

The R 101 is fitted with an electromechanical safety system.

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

To restart the machine, simply close the lid.

In order to avoid splash when processing liquid preparation in the cutter bowl, we recommend you to stop the machine before opening the lid.



WARNING

The blades are extremely sharp. Handle with care.

The R 101 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.

Never switch the appliance on while it is empty.

STANDARDS

MACHINES IN COMPLIANCE WITH:

- The following European directives and related national legislation:
 - Modified "machinery" directive 2006/42/EC,
 - "Low voltage" directive 2006/95/EEC,
 - "EMC" directive 2004/108/EC,
 - "Materials and parts in food contact" directive 89/109/EEC,
 - Commission Directive 2002/72/EC of 6 August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs.
 - "ROHS" directive 2002/95/CE,
 - "DEEE" directive 2002/96/CE.
- The following European harmonized standards and standards setting out health and safety rules:
 - EN ISO 12100 1 - 2 - 2003
 - EN 60204 -1 (2006),
 - For Food Processors and blenders : EN 12852.
 - For Vegetable cutting machine : EN 1678 - 1998.

INDEXES OF PROTECTION:

- IP 55 for the switches.
- IP 34 for the machines.

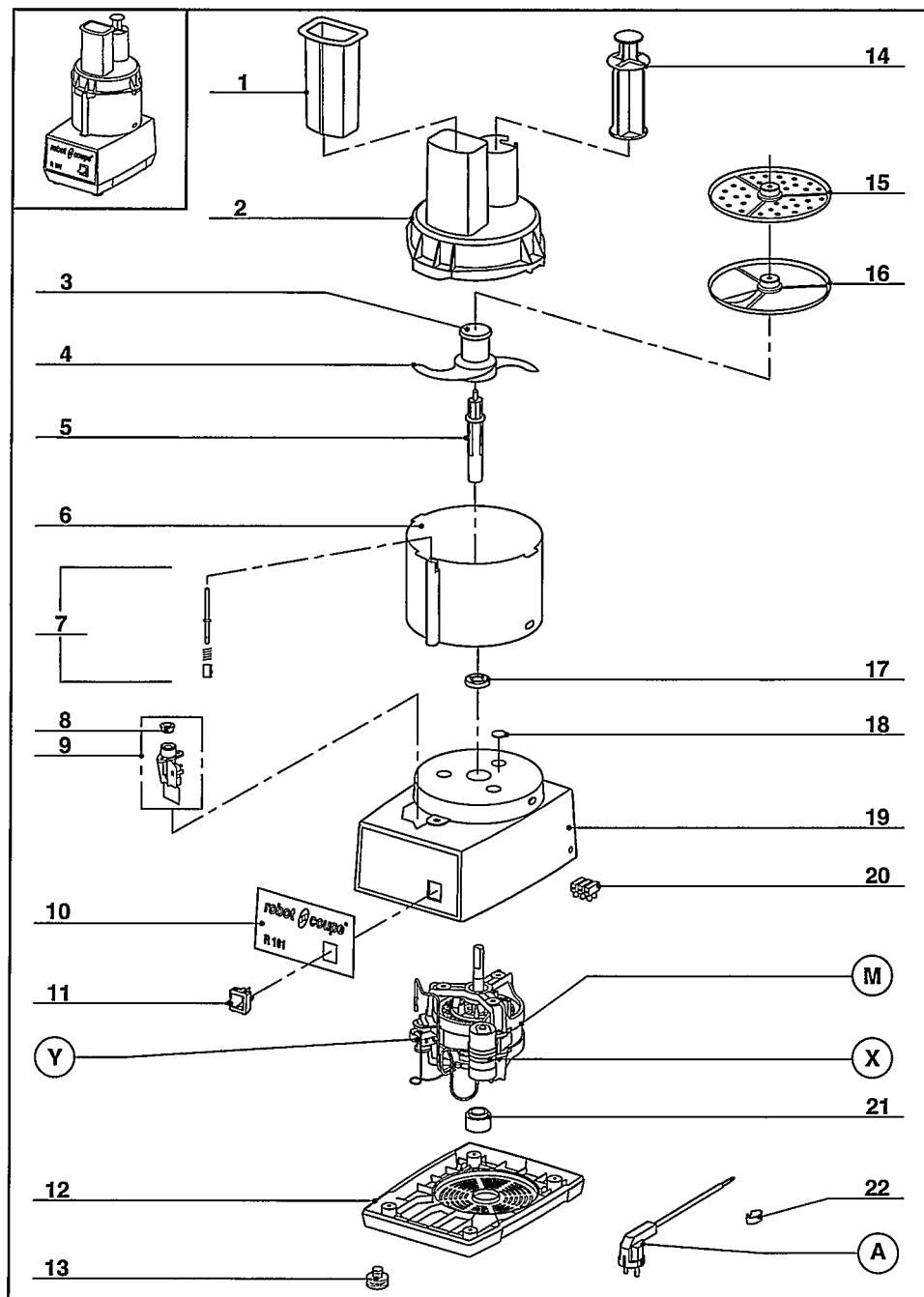
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TECHNICAL DATA

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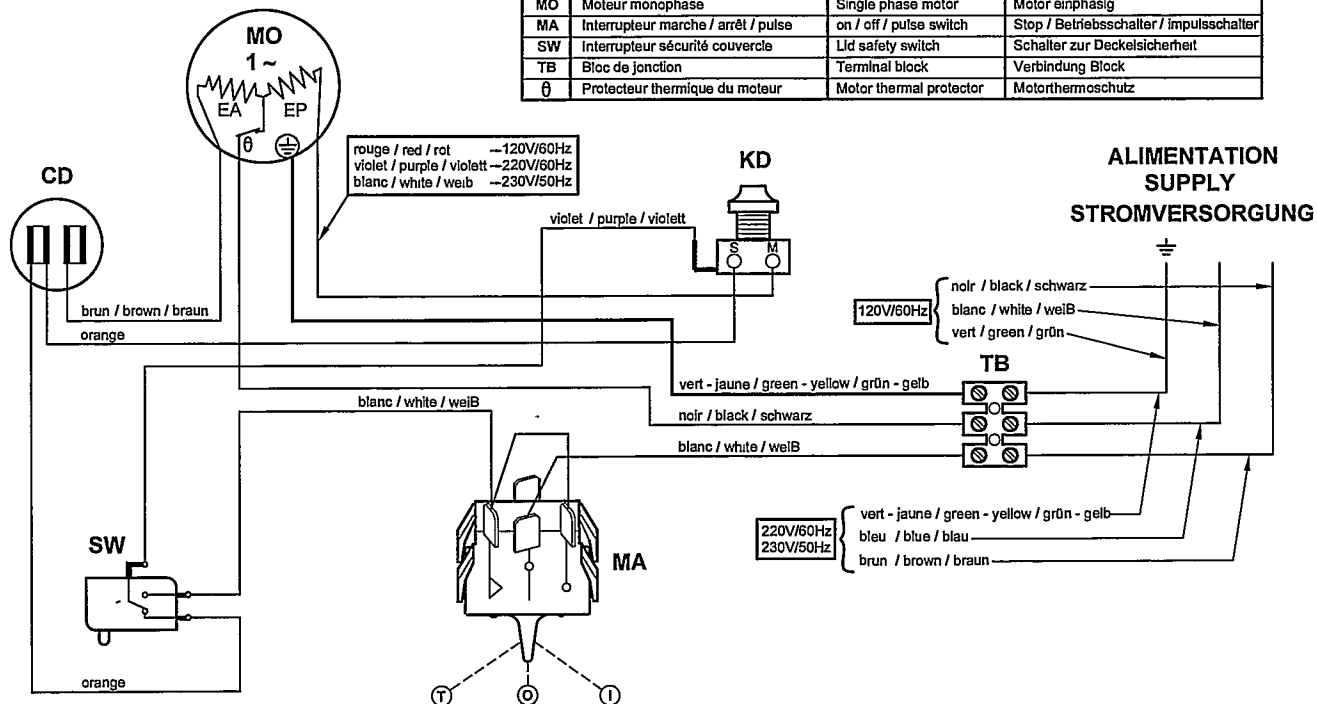
R 101 A

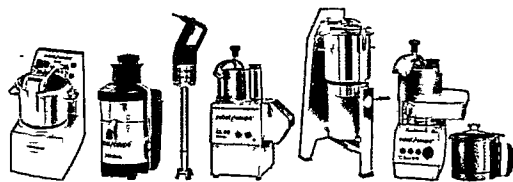
N° de série / Serial number
- 146 - - - - -



Index	Pièce / Part	Désignation	/ Description			
1	101 089	POUSOIR LEGUMES	/	VEGETABLE	PUSHER	
2	101 088	COUVERCLE	/	LID		
3	117 058	CAPUCHON COUTEAU	/	BLADE	CAP	
4	27 061	COUTEAU DENTE	/	FINE SERRATED	BLADE	
5	101 120	PROLONGATEUR	/	DISC	STEM	
6	102 702	CUVE CUTTER	/	BOWL		
7	29 007	ENS. TIGE SECURITE	/	COMPLETE	SAFETY ROD	
8	500 527	CAPSULE ETANCHEITE	/	SEAL	RING	
9	101 105	MINIRUPTEUR	/	MICROSWITCH	ASSEMBLY	
10	407 776	PLAQUE FRONTALE	/	FRONT	PLATE	
11	500 645	INTERRUPTEUR	/	SWITCH		
12	39 196	ENS. SOCLE	/	BASE	ASSEMBLY	
13	101 082	PIED	/	FOOT		
14	103 702	POUSOIR CAROTTES	/	ROUND	PUSHER	
15	27 577	RAPEUR 2 mm	/	GRATER	2 mm	
16	27 555	EMINCEUR 2 mm	/	SLICER	2 mm	
17	501 010	BAGUE ETANCHEITE	/	MOTOR	SEAL	
18	101 104	CAPSULE CACHE VIS	/	BOLT	COVER	
19	39 195	ENS. SUPPORT MOTEUR	/	MOTOR	SUPPORT ASSEMBLY	
20	19 188	ENS. DOMINO	/	TERMINAL	BLOCK	
21	101 568	TAMPON AMORTISSEUR	/	ABSORBER		
22	101 106	CAVALIER SERRE CABLE	/	POWER CORD	CLIP	
A		CABLE D'ALIMENTATION	/	POWER	CORD	
M		MOTEUR	/	MOTOR		
X		CONDENSATEUR	/	STARTING	CAPACITOR	
Y		RELAIS DE DEMARRAGE	/	STARTING	RELAY	
Machine	Voltage	A	M	X	Y	
22 147 CH	230/50/1	504 075	3 126	603 636	500 257	
22 355	230/50/1	507 323	3 126	603 636	500 257	
22 356 UK	240/50/1	507 324	3 126	603 636	500 257	
22 357 Aust	240/50/1	507 331	3 126	603 636	500 257	
22 358	220/60/1	507 323	3 127	603 658	500 257	
22 367 DK	230/50/1	507 323	3 126	603 658	500 257	

	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 marche / arrêt / pulse	on / off / pulse switch	Stop / Betriebsschalter / Impulsschalter
SW	Interrupteur sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit
TB	Bloc de jonction	Terminal block	Verbindungs Block
θ	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz





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