

# *robot coupe*®



**R 101 XL**



**R 201 XL  
R 201 XL Ultra**



**R 211 XL  
R 211 XL Ultra**

***robot***  ***coupe***®

## **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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**R 101 XL • R 201 XL • R 201 XL Ultra • R 211 XL • R 211 XL Ultra**

## DECLARATION OF CONFORMITY

Robot-Coupe S.N.C.:

Declares that the machines identified by their type above, comply with:

- the essential requirements of the following European directives and with the corresponding national regulations:
  - Directive «Machinery» 2006/42/CE,
  - Directive «Low voltage» 2006/95/CE,
  - Directive «Electromagnetic compatibility» 2004/108/CE,
  - Regulation «materials and articles intended to come into contact with food»(CE) N° 1935/2004,
  - Directive «plastic materials and articles intended to come into contact with food» 2002/72/CE,
  - Directive «Reduction of Hazardous Substances (RoHS) 2002/95/CE,
  - Directive «WEEE» 2002/96/CE,
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:

- EN 12100 -1 & 2 - 2004: Safety of machinery – General principles for design,
- EN 60204-1 -2006: Safety of machinery – Electrical equipment of machines,
- EN 12852: Food Processors and Blenders,
- EN 1678-1998: Vegetable Cutting Machines,
- EN 454: Blender-Mixers,
- EN 12853: Hand-held Blenders and Whisks (stick blenders),
- EN 14655: Bread Slicers,
- EN 13208: Vegetable Preparation Machines,
- EN 13621: Salad Spinners,
- EN 60529-2000: Degrees of protection,
  - IP 55 55 for the electrical controls,
  - IP 34 for the machines.

Signed at Montceau en Bourgogne on January 3rd, 2011

Alain NODET  
The Manager



Robot-Coupe S.N.C. - 12 avenue du Maréchal Leclerc – BP 134 – 71305 Montceau en Bourgogne Cedex - France

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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 consignee 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**  
Keep these instructions in a safe place

**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.

## UNPACKING

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

## INSTALLATION

- We recommend you install your machine on a perfectly stable solid base.

## CONNECTION

- Always check that your mains supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The machine must be earthed.

## HANDLING

- Always take care when handling the blades, as they are extremely 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 insert an object into the container where the food is being processed.
- Never push the ingredients down with your hand.
- Do not overload the appliance.
- Never switch the appliance on when it is empty.

## CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor unit in water.
- For parts made from aluminum, use cleaning fluids intended for aluminum.

- For plastic parts, do not use detergents that are too alkaline (e.g., 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 or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Service if something appears to be wrong.

## INTRODUCTION TO YOUR NEW FOOD PROCESSOR R 101 XL • R 201 XL • R 201 XL Ultra • R 211 XL • R 211 XL Ultra

The R 101 XL, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra are perfectly geared to professional needs. They can perform numerous tasks which you will gradually discover as you use your machine needs especially for Small-scale catering and takeaway outlets.

The R 101 XL, R 201 XL, and R 201 XL Ultra consist of a cutter bowl and vegetable preparation lid with ejection into the bowl.

The R 211 XL, and R 211 XL Ultra consist of a cutter and of a vegetable preparation attachments.

In cutter mode, they 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 devices have a wide range of discs for thin julienne slicing and for the grating of vegetables.

The outstanding results coming out of your machine will soon introduce you to a whole new world of culinary skills and possibilities.

Thanks to their simple design both attachments can be easily fitted and removed.

This manual contains important information designed to help the user get the most out of his/her Food Processor.

We therefore recommend that you read the following 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.

We therefore recommend that you read the following 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



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

These ROBOT-COUPÉ machines are fitted with various types of motors:

230 V/ 50 Hz / 1  
115 V/ 60 Hz / 1  
220 V/ 60 Hz / 1

The machine has a single-phase plug connected to a power machine cord.

### • CONTROL PANEL

#### R 101 XL :

Red switch = off switch

Green switch = on switch

#### R 201 XL • R 201 XL Ultra R 211 XL • R 211 XL Ultra

Red switch = off switch

Green switch = on switch

Black switch = Pulse switch

## ASSEMBLY

### • BOWL CUTTER ATTACHMENT

1) The motor base facing you make sure that the bowl is straight to the motor shaft and that the safety bar is slightly moved to your left.



R 101 XL - R 201 XL - R 201 XL Ultra



R 211 XL - R 211 XL Ultra

2) Turn the safety bar to the right until the motor base connectors are securely positioned in their sockets. The safety bar should then be in front of you.



R 101 XL - R 201 XL - R 201 XL Ultra



R 211 XL - R 211 XL Ultra

3) Place the knife on the motor shaft and lower it right down to the bottom of the bowl.

Make sure that it is correctly positioned by making it rotate inside the bowl.



R 101 XL - R 201 XL - R 201 XL Ultra



R 211 XL - R 211 XL Ultra

4) Place the lid on the bowl and make it rotate to the right until it clicks.



R 101 XL

R 201 XL - R 201 XL Ultra

R 211 XL - R 211 XL Ultra

Once contact is made your machine is ready for use.

• **VEGETABLE PREPARATION ATTACHMENT**  
**R 101 XL , R 201 XL and R 201 XL Ultra**

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

3) Fit the extension piece onto the motor shaft.



R 101 XL



R 201 XL - R 201 XL Ultra

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



R 101 XL



R 201 XL - R 201 XL Ultra

5) Place the lid on the bowl so that the large feedhopper is facing you.

Close the lid by rotating to the right until it locks.



R 201 XL - R 201 XL Ultra



R 211 XL - R 211 XL Ultra

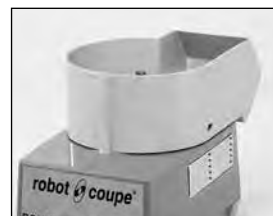
**R 211 XL and R 211 XL Ultra:**

The vegetable preparation attachment consists of two detachable parts: the vegetable preparation bowl and the lid.

1) The motor unit facing you, fit the bowl onto it: the ejection chute should be at the back of the machine



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



3) Place the plastic discharge plate on motor shaft and check that it is properly positioned down the bowl.



4) Then choose the disc you want to use and place it onto the discharge plate.



5) Place the lid on the bowl and make it rotate to the right until the lid clicks.





## USES & EXAMPLES

### • CUTTER ATTACHMENT

The cutter will enable you to perform all your cutting tasks very quickly, 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 attachment 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)	Time (in min.)
<b>CHOP</b>		
• MEAT		
Hamburger / steak tartare	0.7	3
Sausage meat / tomatoes	0.8	3
Terrine / pâté	0.8	4
• FISH		
Brandade	0.9	5
Terrines	0.9	5
• VEGETABLES		
Garlic/parsley/onion/shalotts	0.2 / 0.5	3
Soup/purées	1	4
• FRUITS		
Compotes/purées	1	4

USES	Max. processing quantity (in kg)	Time (in min.)
<b>EMULSIFY</b>		
Mayonnaise/aïoli/rémoulade sauce	1	3
Snail or salmon butter	0.8	4
<b>KNEAD</b>		
Shortcrust pastry/shortbread	1	4
Pizza dough	1	4
<b>GRIND</b>		
Dried fruit	0,5	4
Ice	0,5	4
Breadcrumbs	0,5	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.

SLICERS	
<b>S 1</b>	carrot / cabbage / cucumber / onion / potato / leek
<b>S 2 / S 3</b>	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper
<b>S 4 / S 5</b>	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
<b>S 6</b>	egg plant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek

RIPPLE CUT SLICER	
<b>Rcs 2</b>	beet / root / potato
GRATERS	
<b>G 1,5</b>	celeriac / cheese
<b>G 2</b>	carrot / celeriac / cheese
<b>G 3</b>	carrot
<b>G 6</b>	cabbage / cheese
<b>G 9</b>	cabbage / cheese
	<b>Parmesan / chocolate</b>
	<b>Radish 0.7 mm</b>
	<b>Radish 1 mm</b>
JULIENNE	
<b>J 2x2</b>	carrot / celeriac / potato
<b>J 2x4</b>	carrot / beet root / zucchini / potato
<b>J 2x6</b>	carrot / beet root / zucchini / potato
<b>J 4x4</b>	egg plant / beet root / zucchini / potato
<b>J 6x6</b>	egg plant / beet root / celeriac / zucchini / potato
<b>J 8x8</b>	celeriac / potato

## OPTIONS

A **serrated knife** 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 the straight blade. It has been conceived for a longer lasting cut performance but cannot be sharpened.

## CLEANING



### WARNING

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

#### • MOTOR UNIT

Never immerse the motor unit in water. Clean it with a damp cloth or a sponge.

#### • CUTTER ATTACHMENT

Remove the lid and then the bowl from the motor unit by making it rotate to the left. Pull up to disengage and leave the knife in the bowl in order to prevent any spillage (if you work with liquids).

If the food has a solid consistency, remove the knife and empty the bowl.

Replace the bowl, place the knife on the shaft and switch your machine on in order to remove any mixture which may be stuck to the knife.

You may rinse the bowl by filling it with hot water and by leaving the machine operate for a few minutes.

#### • VEGETABLE PREPARATION ATTACHMENT

Remove the lid by turning it on the left side. Pull out the disc plate and the discharge plate by raising it by its hub. Then pull out the bowl by turning in a clockwise direction.

You may then clean all the parts.

Dishwashers are best avoided. Instead we recommend that you hand wash the parts of your machine.

Removable parts can be easily rinsed under a tap. The machine can be damaged if temperature of water is too hot or if very strong detergents are being used.

#### • 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 which are not serrated be sharpened regularly by using the sharpening stone that is supplied with the machine.

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

Blades progressively become dull and should be replaced from time to time to ensure constant quality of the final product.

If these plates wear out, the bowl will no longer be securely attached to the motor unit.

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.

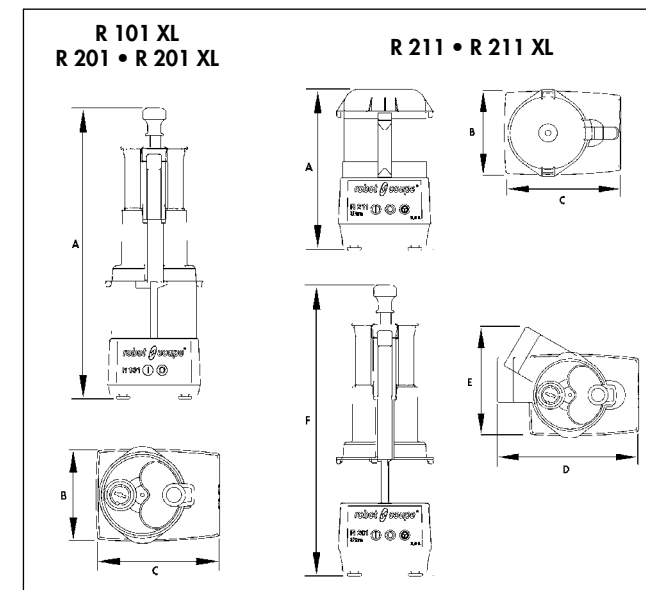
It is advisable therefore to change those plates when needed in order to ensure maximum ease of use.

## TECHNICAL SPECIFICATIONS

#### • WEIGHT

	Net	Gross
R 101 XL	7.0 kg	8.2 kg
R 201 XL		
R 201 XL Ultra	10 kg	12 kg
R 211 XL		
R 211 XL Ultra	9.5 kg	12 kg

#### • DIMENSIONS (in mm)



	A	B	C	D	E	F
R 101 XL	665	220	280			
R 201 R 201 XL	720	220	280			
R 211 R 211 XL	450	220	280	665	285	365

## • 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 **R 101 XL**

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

Single phase machine **R 201 XL • R 201 XL Ultra**

Motor	Speed (Rpm)	Intensity (Amp.)
230 V/50 Hz	1500	4.3
115 V/60 Hz	1800	8
220 V/60 Hz	1800	4.3

Single phase machine **R 211 XL • 211 XL Ultra**

Motor	Speed (Rpm)	Intensity (Amp.)
230 V/50 Hz	1500	5.7
115 V/60 Hz	1800	12
220 V/60 Hz	1800	5.7

- Power shown on data plate.

## SAFETY



### WARNING

**The blades are extremely sharp.  
Handle with care.**

**The R 211/R 211 Ultra are fitted with an electromechanical 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 on.

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 101 XL • R 201 XL • R 201 XL Ultra • R 211 XL • R 211 XL Ultra** are fitted with a temperature **thermal protector** which automatically stops the motor when the machine is left on for too long or is overloaded.

If this happens, allow the machine to cool completely before restarting it.



### 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.**

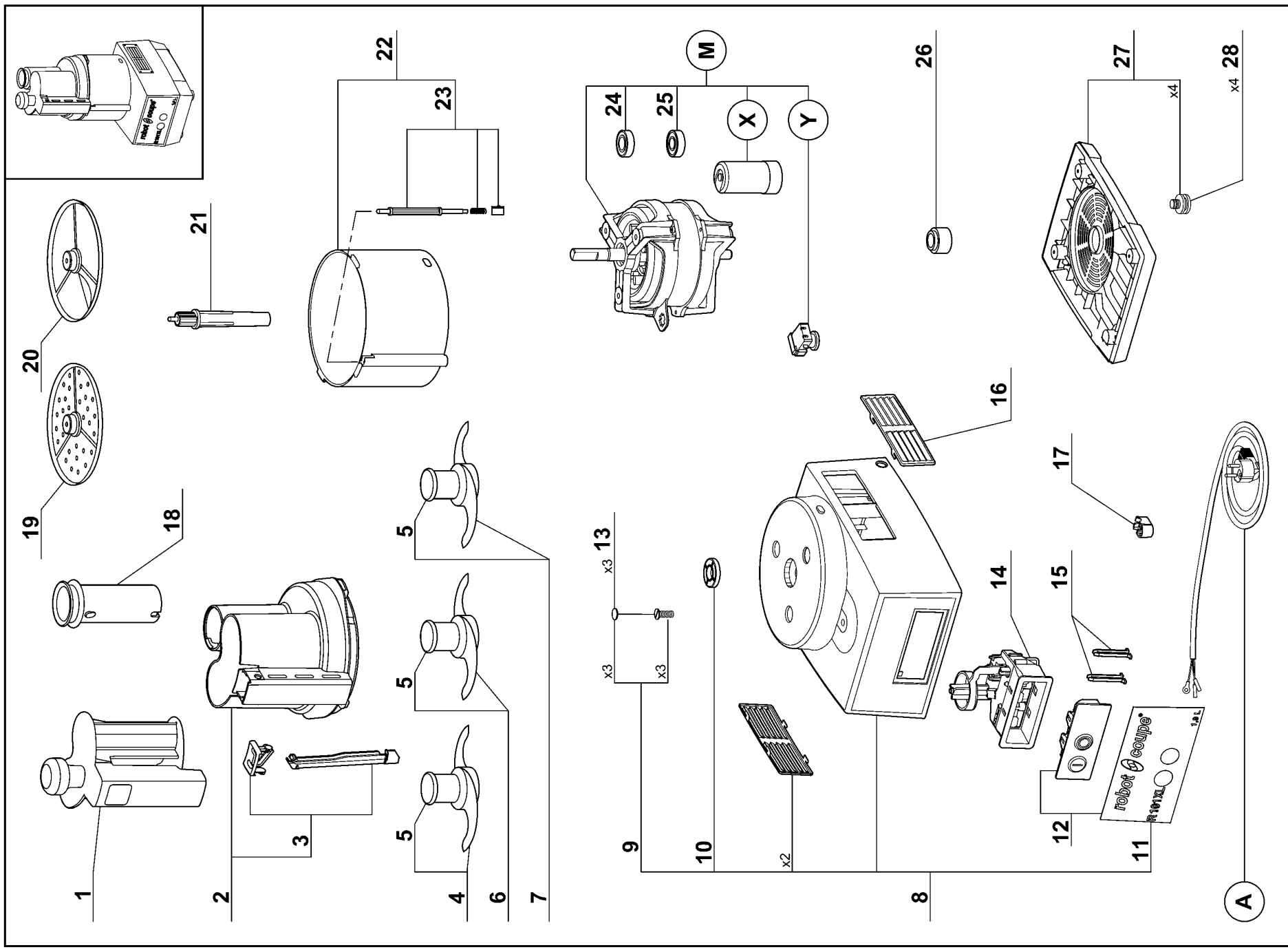
**Never switch the appliance on while it is empty.**

## STANDARDS

Consult the declaration of compliance on page 2.

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**TECHNICAL DATA**





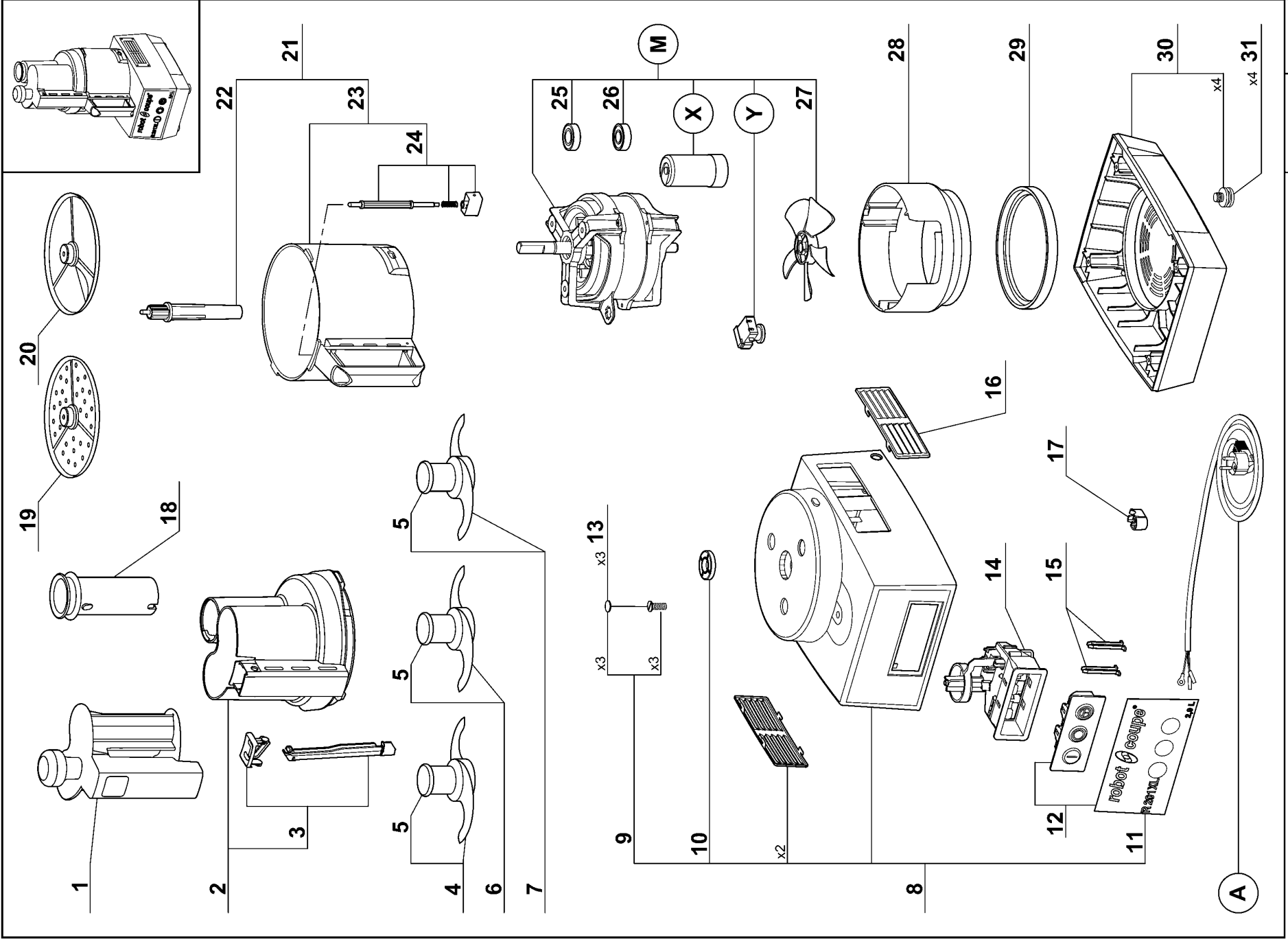
**R101 XL**

N° de série / Serial number  
- 675 - - - - -

Index	Pièce / Part	Désignation	Description
1	49 083	POUSSOIR LEGUMES	VEGETABLE PUSHER
2	49 081	COUVERCLE	LID
3	49 080	ENS. TIGE SECURITE COUVERCLE	COMPLETE LID SAFETY ROD ASSEMBLY
4	27 138	COUTEAU CRANTE	SERRATED BLADE
5	117 058	CAPUCHON COUTEAU	BLADE CAP
6	27 061	COUTEAU DENTE	FINE SERRATED BLADE
7	27 055	COUTEAU LISSE	SMOOTH BLADE
8	49 070	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
9	29 178	ENS. VISSERIE	SCREW ASSEMBLY
10	501 010	BAGUE ETANCHEITE	MOTOR SEAL
11	49 071	PLAQUE FRONTALE	FRONT PLATE
12	49 089	ENS. TABLEAU COMMANDE	COMPLETE SWITCH ASSEMBLY
13	29 633	CAPSULE CACHE VIS (x3)	BOLT COVER (x3)
14	39 877	ENS. SECURITE	SAFETY ASSEMBLY
15	39 876	ENS. CLAVETTE PLASTRON (x2)	PANEL KEY ASSEMBLY (x2)
16	104 122	GRILLE DE VENTILATION	VENTILATION GRID
17	49 000	CAVALIER SERRE CABLE	POWER CORD CLIP
18	49 084	POUSSOIR CAROTTES	ROUND PUSHER
19	27 577	RAPEUR 2 mm	GRATER 2 mm
20	27 555	EMINCEUR 2 mm	SLICER 2 mm
21	101 120	PROLONGATEUR	DISC STEM
22	102 702	CUVE CUTTER	CUTTER BOWL
23	29 007	ENS. TIGE SECURITE CUVE	COMPLETE BOWL SAFETY ROD ASSEMBLY
24	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
25	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL BEARING 6201 2RS
26	101 568	TAMPON AMORTISSEUR	ABSORBER
27	39 196	ENS. SOCLE	BASE ASSEMBLY
28	39 928	PIEDS (x4)	FOOT (x4)

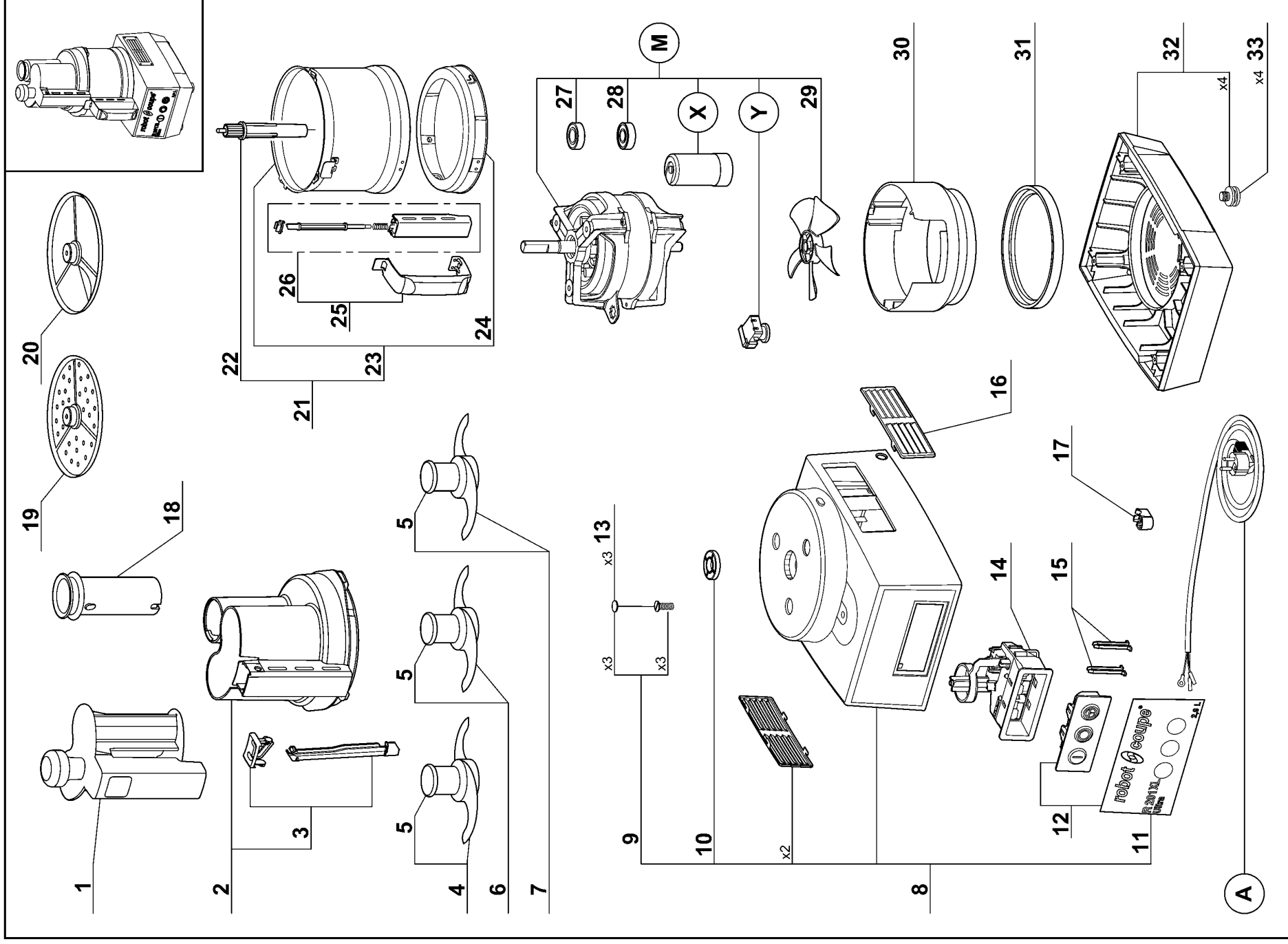
Index	Désignation	Description
A	CABLE D'ALIMENTATION	POWER CORD
M	MOTEUR	MOTOR
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Machine	Voltage	A	M	X	Y
22 581 UK	230/50/1	39 889	49 098	600 018	500 289
22 582 Aust					
22 585 ZAF					
22 586 CH					
22 587 DK					
22 580 Pack 2D	220/60/1	39 892	49 099	504 674	
22 584					
22 583 BRA					

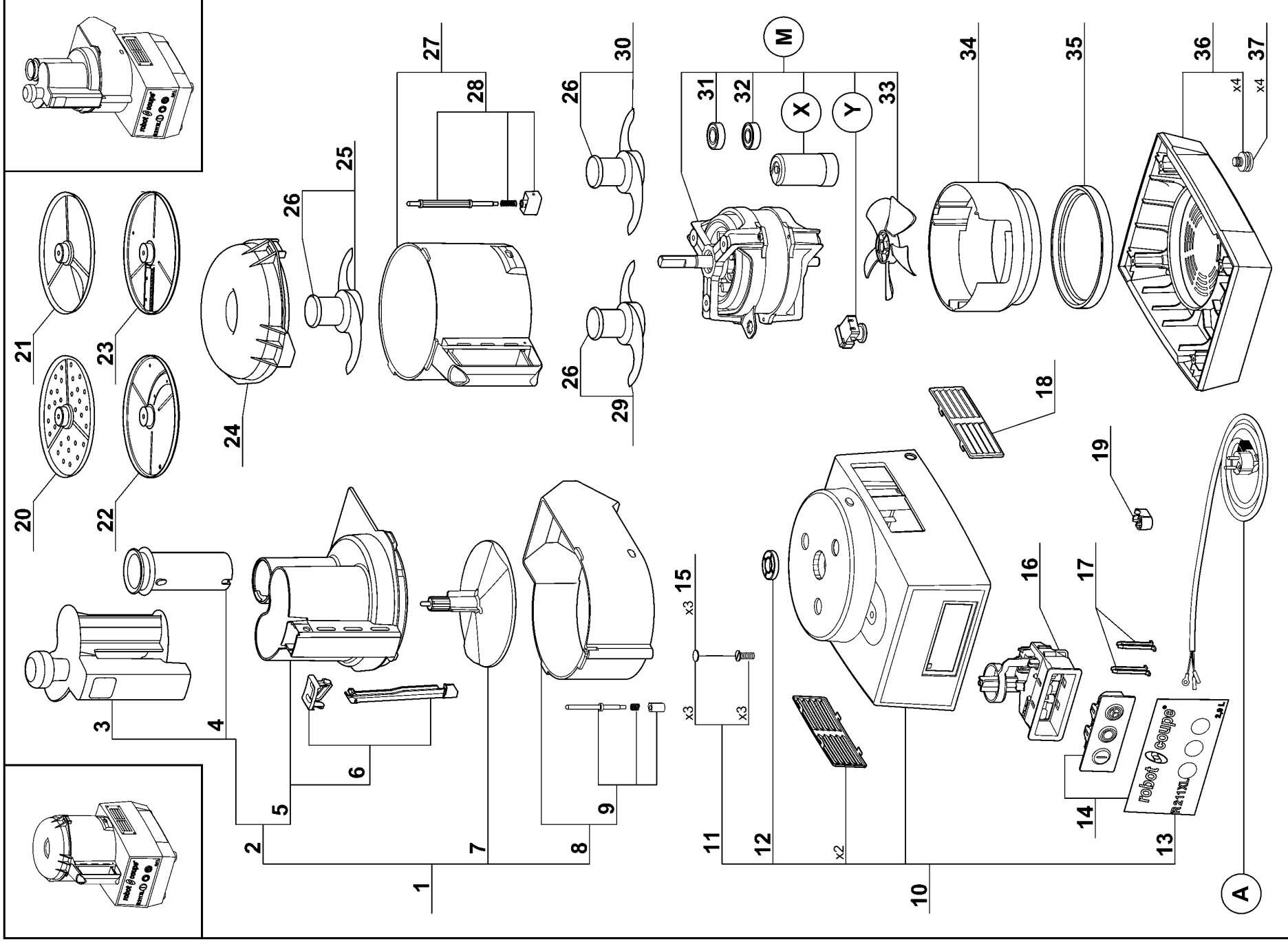


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6	27 061	COUTEAU DENTE	FINE SERRATED BLADE			
7	27 055	COUTEAU LISSE	SMOOTH BLADE			
8	49 072	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY			
9	29 178	ENS. VISSERIE	SCREW ASSEMBLY			
10	501 010	BAGUE ETANCHEITE	MOTOR SEAL			
11	49 073	PLAQUE FRONTALE	FRONT PLATE			
12	49 090	ENS. TABLEAU COMMANDE	COMPLETE SWITCH ASSEMBLY			
13	29 633	CAPSULE CACHE VIS (x3)	BOLT COVER (x3)			
14	39 877	ENS. SECURITE	SAFETY ASSEMBLY			
15	39 876	ENS. CLAVETTE PLASTRON (x2)	PANEL KEY ASSEMBLY (x2)			
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20	27 555	EMINCEUR 2 mm	SLICER 2 mm			
21	39 221	ENS. CUVE + PROLONGATEUR	DISC STEM + BOWL ASSEMBLY			
22	101 569	PROLONGATEUR	DISC STEM			
23	112 204	CUVE CUTTER	CUTTER BOWL			
24	39 103	ENS. TIGE SECURITE CUVE	COMPLETE BOWL SAFETY ROD ASSEMBLY			
25	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS			
26	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL BEARING 6201 2RS			
27	117 610	VENTILATEUR MOTEUR	MOTOR FAN			
28	101 097	CONDUIT VENTILATION	VENTILATION BAFFLE			
29	106 880	TAMPON AMORTISSEUR	ABSORBER			
30	29 904	ENS. SOCLE	BASE ASSEMBLY			
31	39 928	PIEDS (x4)	FOOT (x4)			
Index	Désignation	Description				
<b>A</b>	CABLE D'ALIMENTATION	POWER CORD				
<b>M</b>	MOTEUR	MOTOR				
<b>X</b>	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR				
<b>Y</b>	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY				
Machine		Voltage	A	M	X	Y
22 571	UK	230/50/1	39 889	39 849	600 018	500 289
22 572	Aust		39 891			
22 576	CH		39 893			
22 577	DK		39 892			
22 570	Pack 2D	220/60/1	39 888	39 850	603 669	504 674
22 574			39 594			
22 573	BRA	120/60/1	39 890	39 851	603 669	500 296
22 575			39 890			





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9	29 178	ENS. VISSERIE	SCREW ASSEMBLY				
10	501 010	BAGUE ETANCHEITE	MOTOR SEAL				
11	49 075	PLAQUE FRONTALE	FRONT PLATE				
12	49 091	ENS. TABLEAU COMMANDE	COMPLETE SWITCH ASSEMBLY				
13	101 208	CAPSULE CACHE VIS (x3)	BOLT COVER (x3)				
14	39 877	ENS. SECURITE	SAFETY ASSEMBLY				
15	39 876	ENS. CLAVETTE PLASTRON (x2)	PANEL KEY ASSEMBLY (x2)				
16	104 122	GRILLE DE VENTILATION	VENTILATION GRID				
17	49 000	CAVALIER SERRE CABLE	POWER CORD CLIP				
18	49 084	POUSSOIR CAROTTES	ROUND PUSHER				
19	27 577	RAPEUR 2 mm	GRATER 2 mm				
20	27 555	EMINCEUR 2 mm	SLICER 2 mm				
21	39 761	ENS. CUVE + PROLONGATEUR	DISC STEM + BOWL ASSEMBLY				
22	101 569	PROLONGATEUR	DISC STEM				
23	39 795	CUVE CUTTER	CUTTER BOWL				
24	39 753	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY				
25	39 763	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY				
26	39 762	ENS. TIGE SECURITE CUVE	COMPLETE BOWL SAFETY ROD ASSEMBLY				
27	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS				
28	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL BEARING 6201 2RS				
29	117 610	VENTILATEUR MOTEUR	MOTOR FAN				
30	101 097	CONDUIT VENTILATION	VENTILATION BAFFLE				
31	106 880	TAMPON AMORTISSEUR	ABSORBER				
32	29 905	ENS. SOCLE	BASE ASSEMBLY				
33	39 928	PIEDS (x4)	FOOT (x4)				
Index	Désignation	Description					
<b>A</b>	CABLE D'ALIMENTATION	POWER CORD					
<b>M</b>	MOTEUR	MOTOR					
<b>X</b>	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR					
<b>Y</b>	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY					
Machine							
Voltage							
22 591 UK	230/50/1	A	39 889	M	600 018	Y	500 289
22 592 Aust		39 891					
22 596 CH		39 893					
22 597 DK		39 892					
22 598 ZAF		39 597					
22 590 Pack 2D	220/60/1	39 888	39 850	39 851	603 669	504 674	
22 594		39 594					
22 593 BRA		39 890					
22 595	120/60/1	39 890	39 851	603 669	500 296		



Index	Pièce / Part	Désignation	Description
1	27 407	ACCESSOIRE COUPE-LEGUMES	VEGETABLE SLICER ATTACHMENT
2	49 102	ENS. COUVERCLE COUPE-LEGUMES	VEGETABLE SLICER LID ASSEMBLY
3	49 083	POUSOIR LEGUMES	VEGETABLE PUSHER
4	49 084	POUSOIR CAROTTES	ROUND PUSHER
5	49 101	COUVERCLE COUPE-LEGUMES	VEGETABLE SLICER LID
6	49 080	ENS. TIGE SECURITE COUVERCLE	COMPLETE LID SAFETY ROD ASSEMBLY
7	103 287	DISQUE EVACUATEUR	SLINGER PLATE
8	103 289	CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL
9	29 875	ENS. TIGE SECURITE CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL SAFETY ROD ASSEMBLY
10	49 076	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
11	29 178	ENS. VISSERIE	SCREW ASSEMBLY
12	501 010	BAGUE ETANCHEITE	MOTOR SEAL
13	49 077	PLAQUE FRONTALE	FRONT PLATE
14	49 092	ENS. TABLEAU COMMANDE	COMPLETE SWITCH ASSEMBLY
15	29 633	CAPSULE CACHE VIS (x3)	BOLT COVER (x3)
16	39 877	ENS. SECURITE	SAFETY ASSEMBLY
17	39 876	ENS. CLAVETTE PLASTRON (x2)	PANEL KEY ASSEMBLY (x2)
18	104 122	GRILLE DE VENTILATION	VENTILATION GRID
19	49 000	CAVALIER SERRE CABLE	POWER CORD CLIP
20	27 577	RAPEUR 2 mm	GRATER 2 mm
21	27 555	EMINCEUR 2 mm	SLICER 2 mm
22	27 566	EMINCEUR 4 mm	SLICER 4 mm
23	27 599	JULIENNE 2 x 2 mm	JULIENNE 2 x 2 mm
24	106 458	COUVERCLE CUTTER	CUTTER LID
25	27 055	COUTEAU LISSE	SMOOTH BLADE
26	117 058	CAPUCHON COUTEAU	BLADE CAP
27	112 204	CUVE CUTTER	CUTTER BOWL
28	39 103	ENS. TIGE SECURITE CUVE CUTTER	COMPLETE CUTTER BOWL SAFETY ROD ASSEMBLY
29	27 138	COUTEAU CRANTE	SERRATED BLADE
30	27 061	COUTEAU DENTE	FINE SERRATED BLADE
31	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
32	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL BEARING 6201 2RS
33	117 610	VENTILATEUR MOTEUR	MOTOR FAN
34	101 097	CONDUIT VENTILATION	VENTILATION BAFFLE
35	106 880	TAMPON AMORTISSEUR	ABSORBER
36	29 904	ENS. SOCLE	BASE ASSEMBLY
37	39 928	PIEDS (x4)	FOOT (x4)

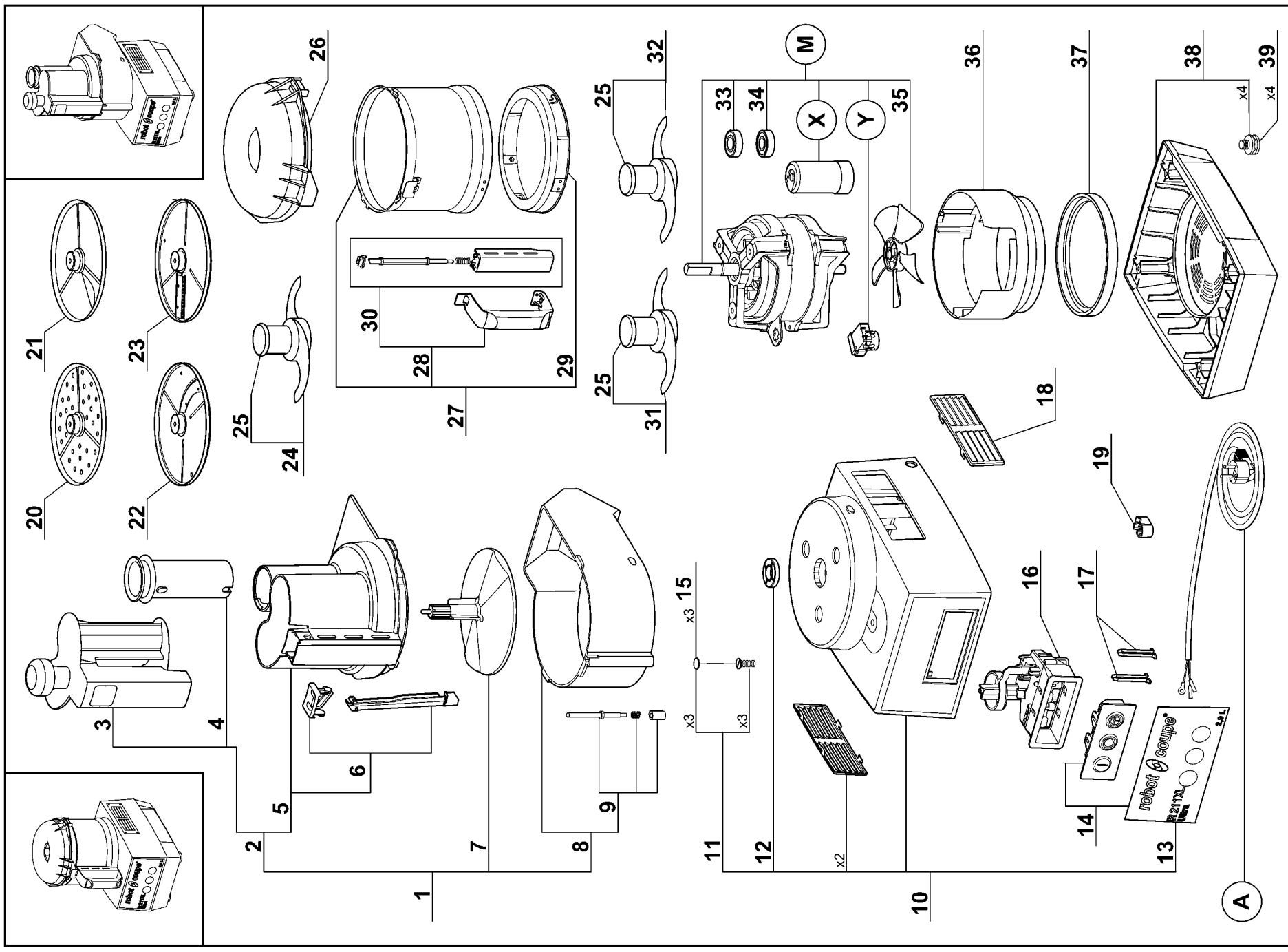
Index	Désignation	Description
A	CABLE D'ALIMENTATION	POWER CORD
M	MOTEUR	MOTOR
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Machine	Voltage	A	M	X	Y
2 126 UK		39 889			
2 125 Aust		39 891			
2 130 CH	230/50/1	39 893	39 849	600 018	500 289
2 129					
2 124 Pack 4D		39 888			
2 128	220/60/1		39 850		504 674
2 127	120/60/1	39 890	39 851	603 669	500 296

**robotcoupe®**

**R 211 Ultra XL**

N° de série / Serial number  
-679 - - - - -



A

Index	Pièce / Part	Désignation	Description
1	27 407	ACCESSOIRE COUPE-LEGUMES	VEGETABLE SLICER ATTACHMENT
2	49 102	ENS. COUVERCLE COUPE-LEGUMES	VEGETABLE SLICER LID ASSEMBLY
3	49 083	POUSOIR LEGUMES	VEGETABLE PUSHER
4	49 084	POUSOIR CAROTTES	ROUND PUSHER
5	49 101	COUVERCLE COUPE-LEGUMES	VEGETABLE SLICER LID
6	49 080	ENS. TIGE SECURITE COUVERCLE	COMPLETE LID SAFETY ROD ASSEMBLY
7	103 287	DISQUE EVACUATEUR	SLINGER PLATE
8	103 289	CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL
9	29 875	ENS. TIGE SECURITE CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL SAFETY ROD ASSEMBLY
10	49 078	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
11	29 178	ENS. VISSERIE	SCREW ASSEMBLY
12	501 010	BAGUE ETANCHEITE	MOTOR SEAL
13	49 079	PLAQUE FRONTALE	FRONT PLATE
14	49 093	ENS. TABLEAU COMMANDE	COMPLETE SWITCH ASSEMBLY
15	101 208	CAPSULE CACHE VIS (x3)	BOLT COVER (x3)
16	39 877	ENS. SECURITE	SAFETY ASSEMBLY
17	39 876	ENS. CLAVETTE PLASTRON (x2)	PANEL KEY ASSEMBLY (x2)
18	104 122	GRILLE DE VENTILATION	VENTILATION GRID
19	49 000	CAVALIER SERRE CABLE	POWER CORD CLIP
20	27 577	RAPEUR 2 mm	GRATER 2 mm
21	27 555	EMINCEUR 2 mm	SLICER 2 mm
22	27 566	EMINCEUR 4 mm	SLICER 4 mm
23	27 599	JULIENNE 2 x 2 mm	JULIENNE 2 x 2 mm
24	27 055	COUTEAU LISSE	SMOOTH BLADE
25	117 058	CAPUCHON COUTEAU	BLADE CAP
26	106 458	COUVERCLE CUTTER	CUTTER LID
27	39 795	CUVE CUTTER	CUTTER BOWL
28	39 763	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
29	39 753	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
30	39 762	ENS. TIGE SECURITE CUVE	COMPLETE BOWL SAFETY ROD ASSEMBLY
31	27 138	COUTEAU CRANTE	SERRATED BLADE
32	27 061	COUTEAU DENTE	FINE SERRATED BLADE
33	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
34	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL BEARING 6201 2RS
35	117 610	VENTILATEUR MOTEUR	MOTOR FAN
36	101 097	CONDUIT VENTILATION	VENTILATION BAFFLE
37	106 880	TAMPON AMORTISSEUR	ABSORBER
38	29 905	ENS. SOCLE	BASE ASSEMBLY
39	39 928	PIEDS (x4)	FOOT (x4)

Index	Désignation	Description
<b>A</b>	CABLE D'ALIMENTATION	POWER CORD
<b>M</b>	MOTEUR	MOTOR
<b>X</b>	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
<b>Y</b>	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY
<b>Machine</b>		
<b>2 119 UK</b>	<b>Voltage</b>	<b>A</b> <b>M</b> <b>X</b> <b>Y</b>
<b>2 118 Aust</b>		39 889
<b>2 123 Pack 4D</b>		39 891
<b>2 117 Pack 3D</b>	<b>230/50/1</b>	<b>39 849</b> <b>600 018</b> <b>500 289</b>
<b>2 122</b>		39 888
<b>2 121</b>	<b>220/60/1</b>	<b>39 850</b> <b>504 674</b>
<b>2 120</b>	<b>120/60/1</b>	<b>39 890</b> <b>39 851</b> <b>603 669</b> <b>500 296</b>

**R101XL - R201 - R211 - R201E"A" - R2B**

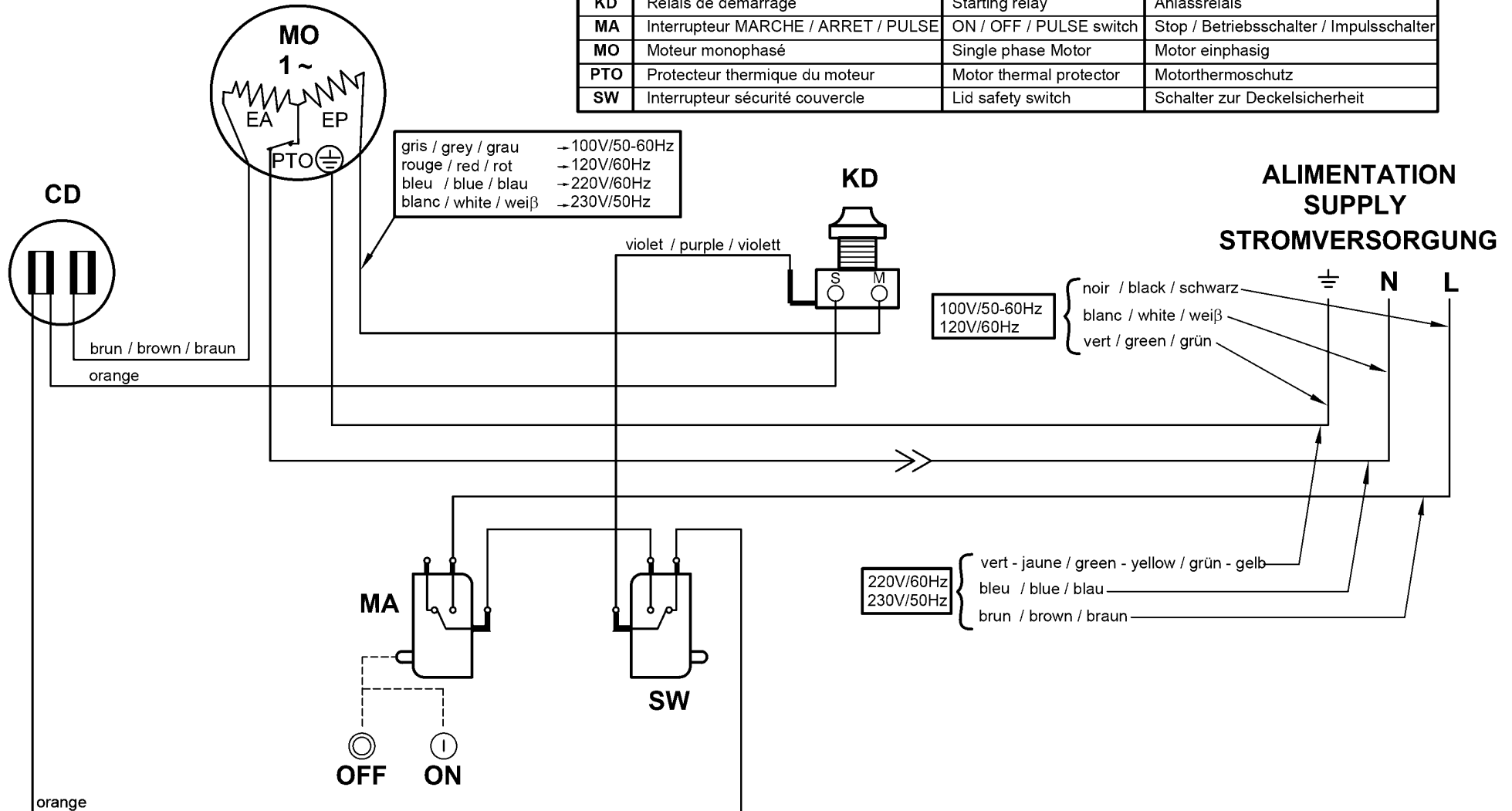
100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230V/50Hz 1~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

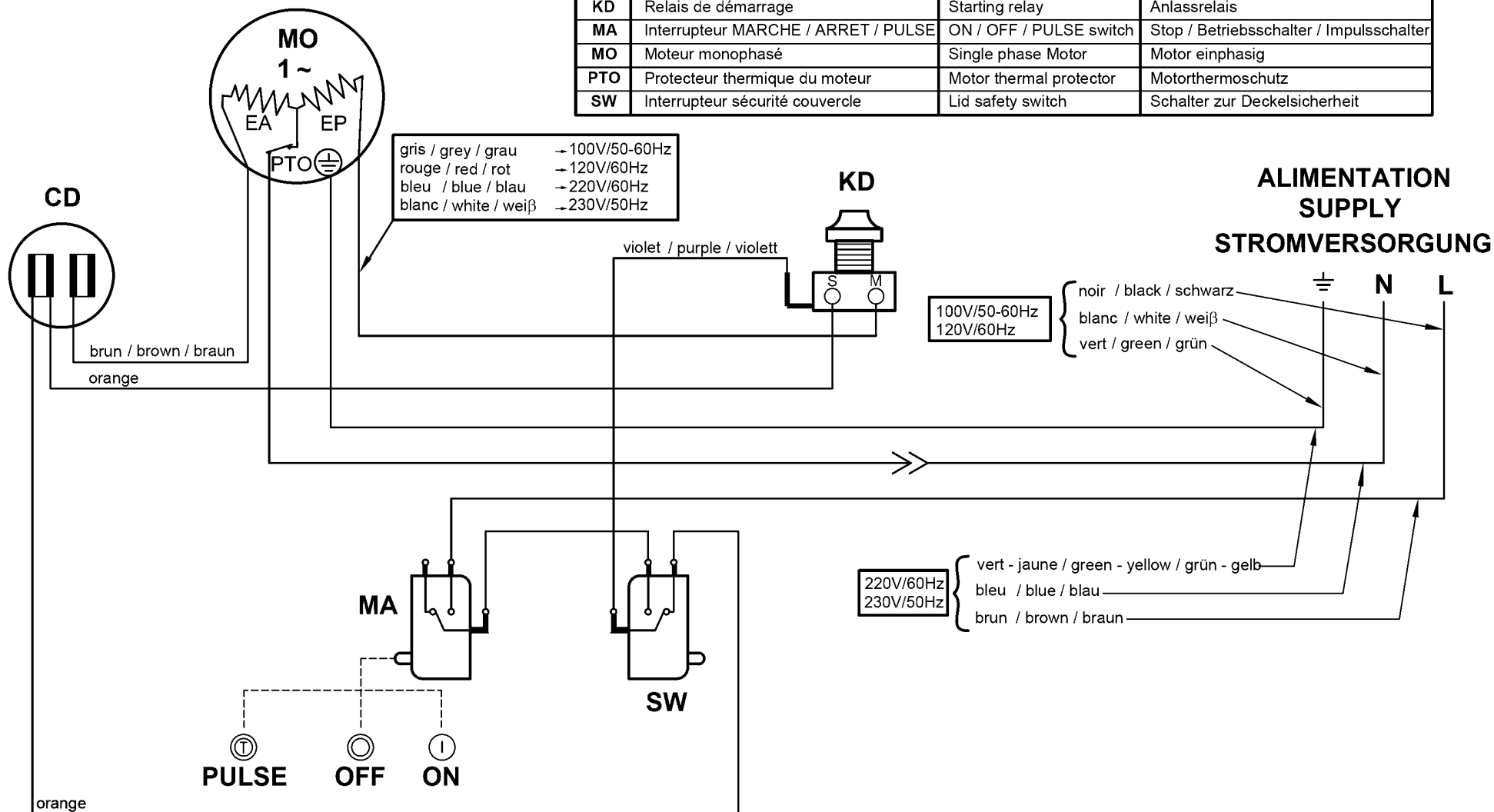
ELEKTRISCHES SCHALTBILD

	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
MA	Interrupteur MARCHÉ / ARRÊT / PULSE	ON / OFF / PULSE switch	Stop / Betriebsschalter / Impulsschalter
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PTO	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz
SW	Interrupteur sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit



R2A - R201 Ultra - R201XL - R201XL Ultra - R201 Ultra E"A" - R211 Ultra - R211XL - R211XL Ultra 100V/50-60Hz - 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
MA	Interrupteur MARCHÉ / ARRÊT / PULSE	ON / OFF / PULSE switch	Stop / Betriebsschalter / Impulsschalter
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PTO	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz
SW	Interrupteur sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit







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