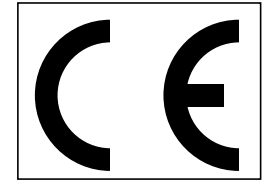


robot coupe®

A



R 2



DECLARATION OF CONFORMITY

Robot-Coupe SNC:

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/EC,
 - Directive «Low voltage» 2006/95/EC,
 - Directive «Electromagnetic compatibility» 2004/108/EC,
 - Regulation (EC) n°1935/2004 «Materials and articles intended to come into contact with food»,
 - Regulation (EU) n°10/2011 «Plastic materials and articles intended to come into contact with food»,
 - Directive «Reduction of Hazardous Substances (RoHS) 2002/95/EC,
 - Directive «WEEE» 2002/96/EC,
- 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 for the electrical controls,
 - IP 34 for the machines.

Signed in Montceau en Bourgogne on 19 February 2013

Alain NODET
Industrial Director

SUMMARY

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■ IMPORTANT WARNING

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- Advice electrical connections
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ROBOT-COUCPE S.N.C., LIMITED WARRANTY

Your new ROBOT-COUCPE appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUCPE S.N.C.

If you bought your ROBOT-COUCPE 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-COUCPE S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUCPE 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-COUCPE 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-COUCPE 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-COUCPE 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 14) 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 unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged in any way or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Department if something appears to be wrong.

INTRODUCTION TO YOUR NEW R 2 TABLE-TOP CUTTER MIXER

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

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

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

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be fitted and removed in a trice.

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

We therefore recommend that you read it carefully before using your machine.

We have also included a few examples to help you get the feel of your new machine and appreciate its numerous advantages.

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTIONS

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



WARNING

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

The R 2 is fitted with various types of motors :

230 V / 50 Hz / 1

115 V / 60 Hz / 1

220 V / 60 Hz / 1

The machine comes with a single phase plug connected to a power cord.

• CONTROL PANEL

Red switch = Off switch

Green switch = On switch

Black switch = Pulse control

ASSEMBLY

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



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

The handle should now be straight in front of you.



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

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

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

The device is now ready for use.



USES AND EXAMPLES

The cutter will enable you to perform all your cutting tasks in minimum time; we recommend therefore, that you keep a close eye on the mixture in order to obtain the desired results.

The pulse control allows you to stop and start the machine for high-precision control when working with certain types of ingredients.

The R 2 has numerous other applications. The above quantities and times are approximate and may vary according to the quality of the ingredients and recipes.

USES	Max. processing quantity (in kg)	Processing time (in mn)
CHOP		
• MEAT		
Hamburgers/steak tartare	0.8	3
Sausage meat/tomatoes	0.7	3
Terrine/pâté	0.7	4
• FISH		
Brandade	1	5
Terrines	1	5
• VEGETABLES		
Garlic/parsley/onion/shallots	0.2 / 0.5	3
Soup / purées	1	4
• FRUIT		
Compotes / purées	1	4
EMULSIFY		
Mayonnaise / aïoli / remoulade sauce	1	3
Snail or salmon butter	0.6	4
KNEAD		
Shortcrust pastry/shortbread	0.9	4
Pizza dough	0.9	4
GRIND		
Dried fruit	0.5	4
Ice	0.5	4
Breadcrumbs	0.5	5

OPTION

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

A **slightly serrated blade** is also available. This blade has the same function as a straight blade. It has been conceived for a longer lasting cut performance but with no sharpening possibility.

We advise you to use this blade mainly to chop parsley.

CLEANING



WARNING

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

• MOTOR BASE

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

• BOWL CUTTER

After removing the lid, remove the bowl from the motor base by rotating it to the left. Pull up to disengage, leaving the blade in the bowl in order to prevent any spillage when working with liquids.

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

Replace the bowl, place the blade back on the shaft and switch on the machine in order to remove any mixture which may have stuck to the blade.

If you wish, you can rinse the bowl by filling it with hot water and switching on for a few minutes.

• BLADE

After cleaning the blade, always dry the blades well to prevent rusting.



IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

• BLADE

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

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

• MOTOR SEAL

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

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

• BOWL LOCATING PLATES

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

This makes it awkward to use since the bowl can come loose during processing.

There is no risk to the user however, because the safety system will automatically stop the machine.

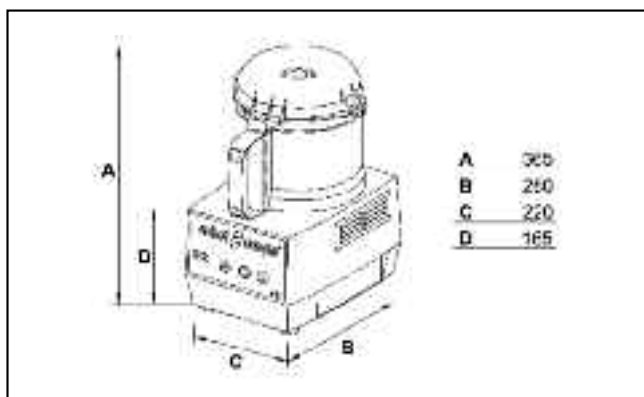
It is advisable therefore to change these plates in order to ensure maximum ease of use.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
R 2	10 kg	12 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

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

• NOISE LEVEL

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

• ELECTRICAL DATA

single-phase machine

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

- Power shown on data plate.

SAFETY

The R 2 is fitted with an mechanical safety system.

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

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

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

The R 2 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.



WARNING

The blades are extremely sharp. Handle with care.



REMEMBER

Never try to override the locking and safety systems.

Never introduce any object into the container where the food is being processed.

Never push the ingredients down with your hand.

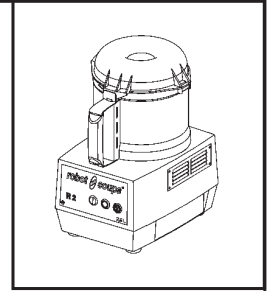
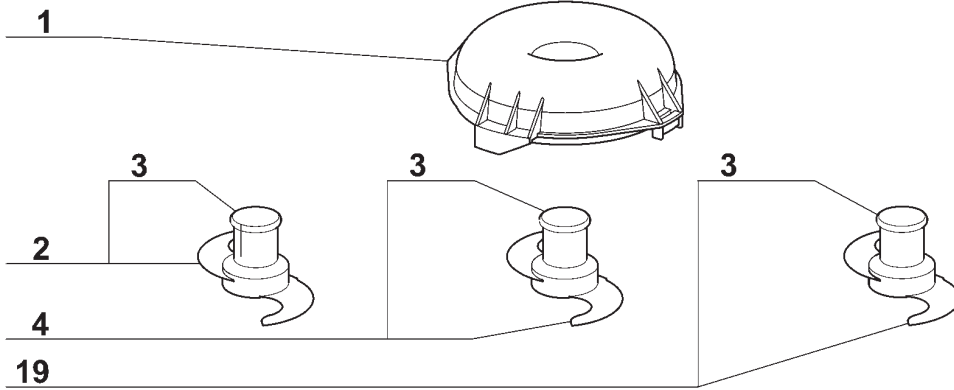
Do not overload the appliance.

STANDARDS

Consult the declaration of compliance on page 2.

R 2 A

N° de série / Serial number	
- 005 -	- 397 -
- 462 -	- 574 -
- 669 -	-


ATTENTION :

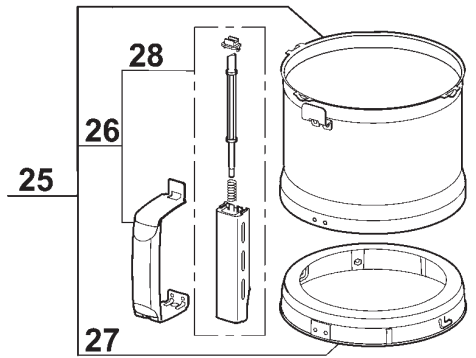
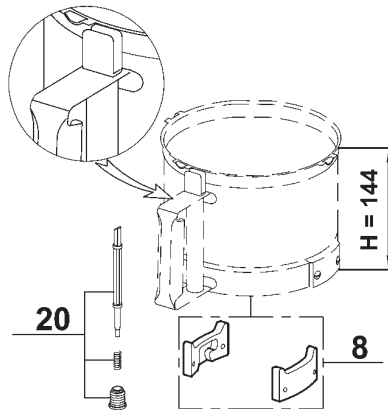
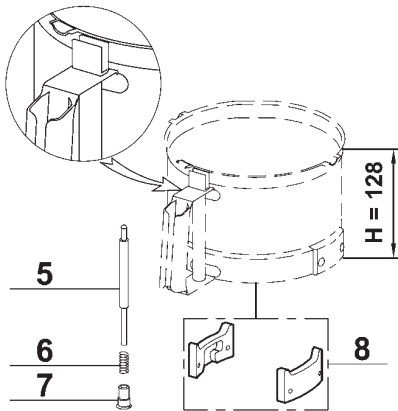
Choisir les pièces détachées en fonction du type de la cuve.

La cuve complète étant parfaitement interchangeable, dans tous les cas choisir le repère 25.

WARNING :

Choose the spare parts in accordance with the bowl type.

As the complete bowl is fully interchangeable, for all types choose item 25.

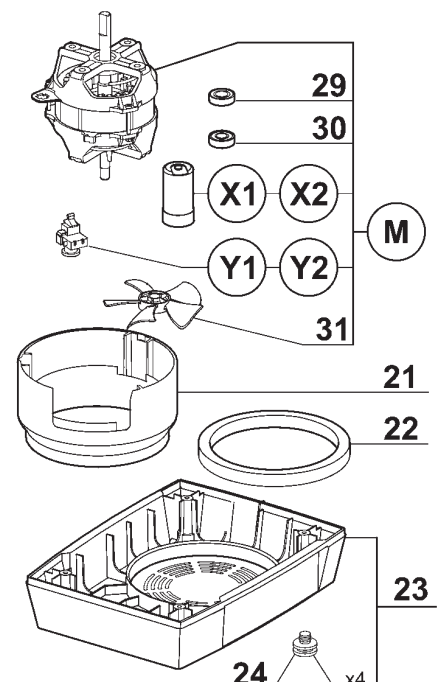
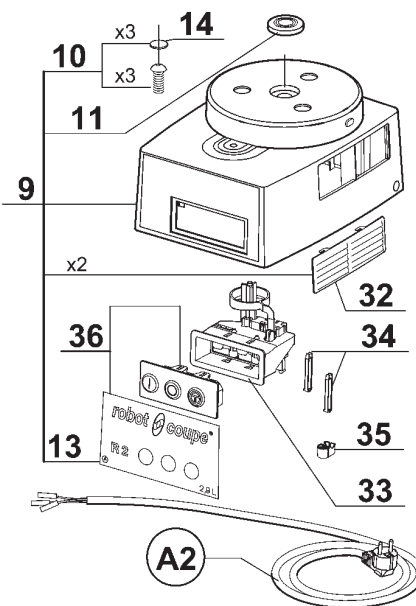
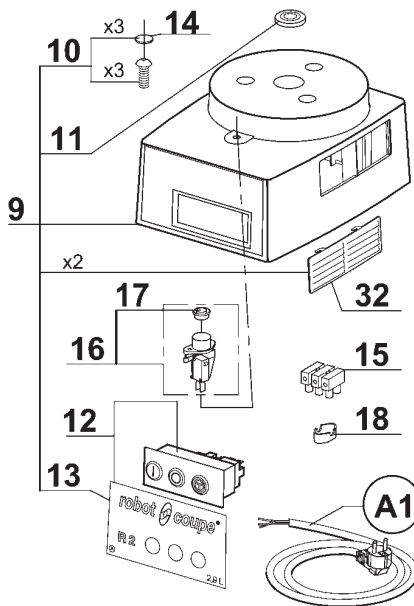
Type 1 H = 128 mm
Type 2 H = 144 mm
Type 3


N° de série / Serial number

- 005 -	- 397 -
- 462 -	- 574 -

N° de série / Serial number

- 669 -



Index	Pièce / Part	Désignation	Description
1	106 458	COUVERCLE CUTTER	CUTTER LID
2	27 061	COUTEAU DENTE	FINE SERRATED BLADE
3	117 058	CAPUCHON COUTEAU	BLADE CAP
4	27 055	COUTEAU LISSE	SMOOTH BLADE
5	101 084	TIGE SECURITE POUR CUVE H = 128 mm	SAFETY ROD FOR BOWL H = 128 mm
6	100 964	RESSORT	SPRING
7	101 360	BAGUE INOX	STAINLESS STEEL RING
8	29 184	ENS. PLAQUETTES DE VERROUILLAGE	LOCKING PLATES ASSEMBLY
9	29 190	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
10	29 200	ENS. VISSERIE SUPPORT MOTEUR	MOTOR SUPPORT SCREWS SET
11	501 010	BAGUE ETANCHEITE	SHAFT SEAL
12	29 181	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
13	400 402	PLAQUE FRONTALE	FRONT PLATE
14	101 208	CAPSULE CACHE VIS	BOLT COVER
15	19 188	ENS. DOMINO + FIL TERRE	TERMINAL BLOCK + GROUND WIRE ASSEMBLY
16	39 860	ENS. MINIRUPTEUR	MICROSWITCH ASSEMBLY
17	500 527	CAPSULE ETANCHEITE	SEAL RING
18	101 106	CAVALIER SERRE CABLE	POWER CORD CLIP
19	27 138	COUTEAU CRANTE	SERRATED BLADE
20	39 220	ENS. TIGE SECURITE POUR CUVE H = 144 mm	SAFETY ROD ASSEMBLY FOR BOWL H = 144 mm
21	101 097	CONDUIT VENTILATION	VENTILATION BAFFLE
22	101 099	TAMPON AMORTISSEUR	ABSORBER
23	29 905	ENS. SOCLE	BASE ASSEMBLY
24	39 928	PIEDS (x4)	FOOT (x4)
25	39 795	ENS. CUVE CUTTER	CUTTER BOWL ASSEMBLY
26	39 763	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
27	39 753	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
28	39 762	ENS. TIGE SECURITE POUR CUVE TYPE 3	SAFETY ROD ASSEMBLY FOR BOWL TYPE 3
29	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
30	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL BEARING 6201 2RS
31	117 610	VENTILATEUR MOTEUR	MOTOR FAN
32	104 122	GRILLE DE VENTILATION	VENTILATION GRID
33	39 877	ENS. DE SECURITE	SAFETY ASSEMBLY
34	39 876	ENS. CLAVETTE PLASTRON	PANEL KEY ASSEMBLY
35	49 000	CAVALIER SERRE CABLE	POWER CORD CLIP
36	49 095	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY

Index	Désignation	Description
A1 - A2	CABLE D'ALIMENTATION	POWER CORD
M	MOTEUR	MOTOR
X1 - X2	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y1 - Y2	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

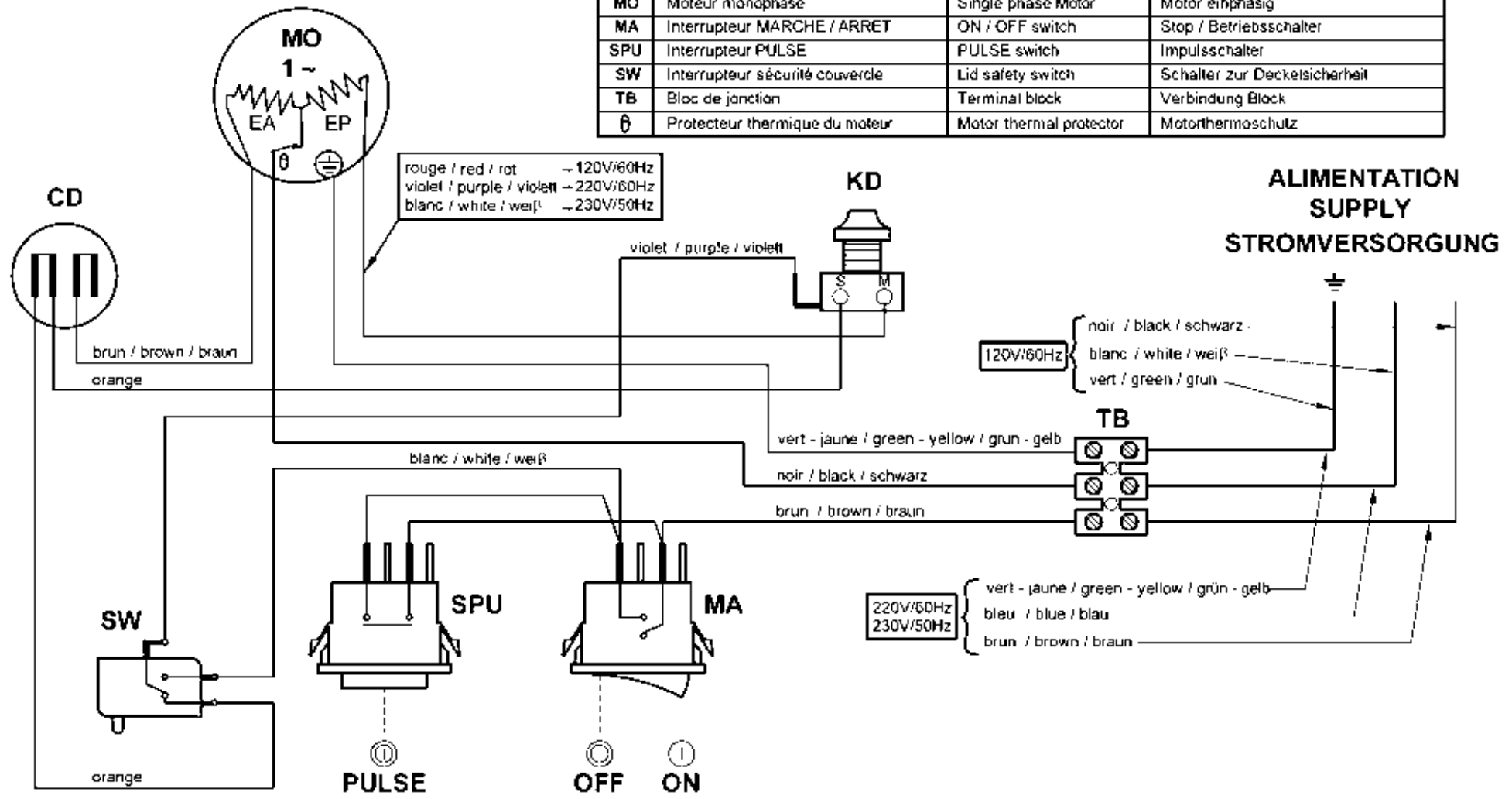
Machine	Voltage	A1	A2	M	X1	X2	Y1	Y2
22 108 Aust	240/50/1	507 326	39 891	39 849	600 018	500 289		
22 107 UK		500 543	39 889					
22 144 CH	230/50/1	504 075	39 893					
22 267 DK		503 682	39 892					
22 100		507 321	39 888					
2 450								
22 488 ZAF		39 597		39 850	603 669	600 018	500 289	504 674
22 536 BRA	39 594							
22 154 SAU	220/60/1	500 543	39 889					
22 117		507 321	39 888					
22 109	120/60/1	507 328	39 890	39 851	603 669	500 289	504 674	500 296
22 150 JAP	100/50-60/1							



**CHOISIR X1 - Y1 POUR LES MOTEURS A FIL VIOLET ET X2 - Y2 POUR LES MOTEURS A FIL BLEU.
 CHOOSE X1 - X2 FOR MOTORS WITH PURPLE WIRE AND X2 - Y2 FOR MOTORS WITH BLUE WIRE.**

R2A-R201Ultra-R201Ultra E-R201Ultra E"A"-R211Ultra-R202Ultra 120V/60Hz - 220V/60Hz - 230V/50Hz 1~
 SCHEMA ELECTRIQUE ELECTRIC DIAGRAM ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
KO	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
MA	Interrupteur MARCHÉ / ARRÊT	ON / OFF switch	Stop / Betriebsschalter
SPU	Interrupteur PULSE	PULSE switch	Impulsschalter
SW	Interrupteur sécurité couvercle	Lid safety switch	Schalter zur Deckelsicherheit
TB	Bloc de jonction	Terminal block	Verbindung Block
⊖	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz





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