

robot coupe®

NEW
Register
your product
on line



- **R 401 Series A**
- **R 402 Series A**
- **R 402 V. Series A**

Robot Coupe U.S.A., Inc.

264 South Perkins, Ridgeland, MS 39157

Phone : 800/824-1646 • 601/898-8411

email: info@robotcoupeusa.com - website: www.robot-coupe.com

IMPORTANT WARNING



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. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. blades, discs... etc..
- Store manuals, tools and spare parts in a safe place available to the users of the machine

INSTALLATION

• This machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise the motor can overheat. All four feet must be in place.

CONNECTION

- Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The unit must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.
- Wear cut-proof gloves when handling the blades.

USE

- **The machine must not be modified in any way from its original configuration.**
- **Never tamper with, or defeat the purpose of the locking and safety systems.**
- **Do not put nonfood objects in the bowl.**
- **Do not leave the machine running unattended.**
- **The machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.**
- **Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe repair parts.**
- **Failure to follow these operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and/or injure users. Special attention should be given to the use of the operation controls and safety features.**
- **The unit is equipped with a thermal overload circuit-breaker. If the unit overheats due to an overload condition, it will automatically shut off. After cooling a few minutes the thermal overload circuit-breaker may be reset. Press the reset button located on the bottom left front of the unit.**
- **Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).**
- **Maximum fill level is ¾ full, less if the product is very dense or sticky.**

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 base in water.
- For parts made from aluminum, use metal safe detergents intended for aluminum.
- Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.
- Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.
- Replace seals every 3 to 6 months. Lubricate with food safe grease.
- 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.
- If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.



www.robotcoupeusa.com

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We reserve the right to alter at any time without notice the technical specifications of this appliance.
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ROBOT COUPE U.S.A., INC. ONE YEAR LIMITED COMMERCIAL WARRANTY

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

This LIMITED COMMERCIAL 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. All parts or accessories replaced under warranty must be returned to the Service Agency. The warranty for work done or parts replaced under warranty expires at the end of the original warranty period.

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 list that item.

All Robot Coupe Products are considered commercial use only.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

- 1** - Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as result of failure to follow installation, assembly, operating, cleaning, user maintenance or storage instructions, including failure to verify and correct rotation of three phase motors.
- 2** - Labor to sharpen and/or parts to replace knife assemblies or blades which have become dull, chipped, or worn due to normal use.
- 3** - Material or labor to renew or repair scratched, stained, chipped, dented, or discolored surfaces, blades, knives, attachments, or accessories.
- 4** - Transportation charges to or from an authorized service agency for repairs of a machine designated as "CARRY IN SERVICE" (Table Top Models).
- 5** - Labor charges to install or test attachments or accessories (i.e. bowls, cutting plates, blades, attachments) which are replaced for any reason.
- 6** - Charges to change Direction-of-Rotation of Three Phase electric motors (INSTALLER IS RESPONSIBLE). All Robot Coupe products must operate counter-clock-wise.
- 7** - SHIPPING DAMAGE IS NOT COVERED BY WARRANTY. Visible and hidden damages are the responsibility or the freight carrier. The consignee must file a damage claim promptly against the carrier, or upon discovery in the case of hidden damage.
- 8** - Any ROBOT COUPE COMMERCIAL PRODUCT used in an Industrial application.

Commercial equipment use is defined as but not limited to the preparation of food substance within the confines of a restaurant/facility, that is sold and consumed within said restaurant/facility.

Industrial equipment use is defined as but not limited to the manufacturing of food substance in large batch quantities. The processed food is then packaged and sold off site and or to a distributor for resale off site.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION

All Robot Coupe equipment should be operated in an ambient room temperature of 60 degrees (F) or higher.

Robot Coupe U.S.A., Inc., Robot Coupe S.A., or any of their affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of the use of or the inability to use the machine for any purpose.

THIS 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



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INSTALLATION

• This machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise the motor can overheat. All four feet must be in place.

CONNECTION

- Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The unit must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.
- Wear cut-proof gloves when handling the blades.

USE

- **The machine must not be modified in any way from its original configuration.**
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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 base in water.
- For parts made from aluminum, use metal safe detergents intended for aluminum.
- Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.
- Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.
- Replace seals every 3 to 6 months. Lubricate with food safe grease.
- 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.
- If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.

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



Your R 401/R 402/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 1,725 rpm

R 402 Series A

Red switch = Off switch
Green switch = On switch
Black switch = Pulse control
Speed selector 550 or 1,645 rpm

R 402 V. Series A

Red switch = Off switch
Green switch = On switch
Black switch = Pulse control
Speed control = 300 - 3,600 rpm with cutter bowl
300 - 1,000 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.



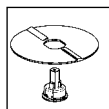
2) With the motor base facing you, fit the continuous feed attachment onto the motor base; the exit chute should be on your right.

Turn the attachment back to the right (counterclockwise) until it comes to a stop

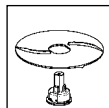
locked in place on the motor base tabs.

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.



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

Only For the R 402 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.

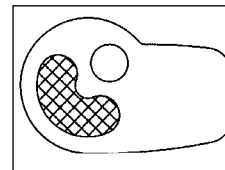
Position the dicing grid in the vegetable preparation bowl.

• 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.**

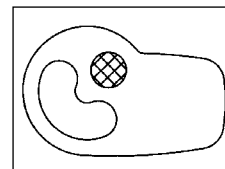
• Position 1 : Using the large hopper.

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.)



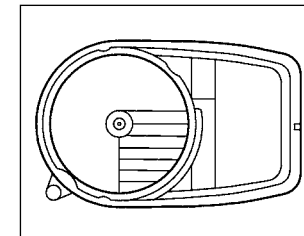
• Position 2 : Using the cylindrical hopper.

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.)



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	3 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
Béarnaise / Hollandaise	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
Parsley	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
5/64	carrot / celeriac / cheese
1/8	carrot
1/4	cabbage / cheese
3/8	cabbage / cheese
1/32	Hard cheese
3/64	Extra fine 0.7mm 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

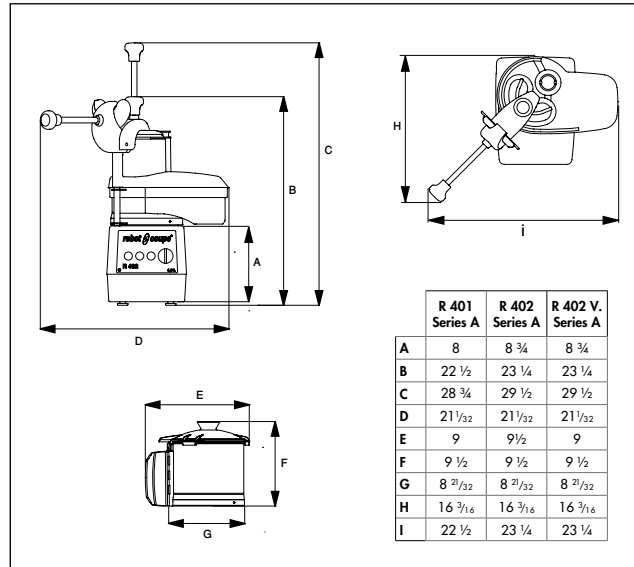
The bowl locking washer is located below the bowl and holds the bowl in place. If it becomes worn, it needs to be replaced.

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 • R 402 • R 402 V. Series A are fitted with magnetic safety devices.

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/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.



WARNING

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

SERVICE

See warranty first then;

Should your unit require service, check with your distributor to see where local service is available. If not or if you wish your unit to be serviced at the factory, call for return instructions and ship the unit prepaid to our factory address.

PH : 1-800-824-1646

Robot-Coupe USA, Inc

Service Department Repair

264 South Perkins Street

Ridgeland, MS 39157

For service in Canada contact the Robot-Coupe
USA factory for repair instructions.

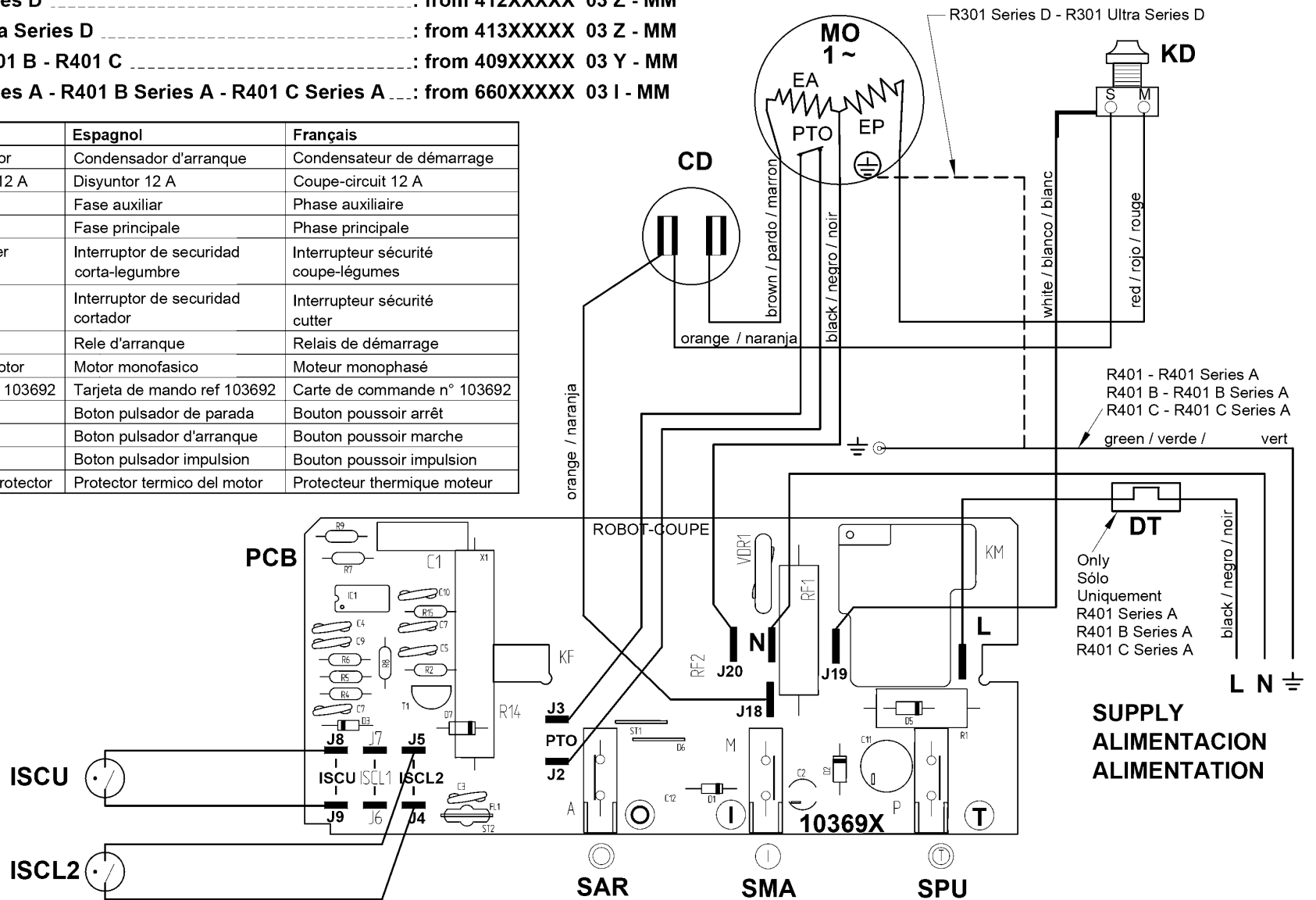
robot  ***coupe***®

WIRING DIAGRAM

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 660XXXXX 03 I - MM

	English	Español	Français
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
DT	Circuit breaker 12 A	Disyuntor 12 A	Coupe-circuit 12 A
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	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 impulsión	Bouton poussoir impulsión
PTO	Motor thermal protector	Protector termico del motor	Protecteur thermique moteur



R402 Series A

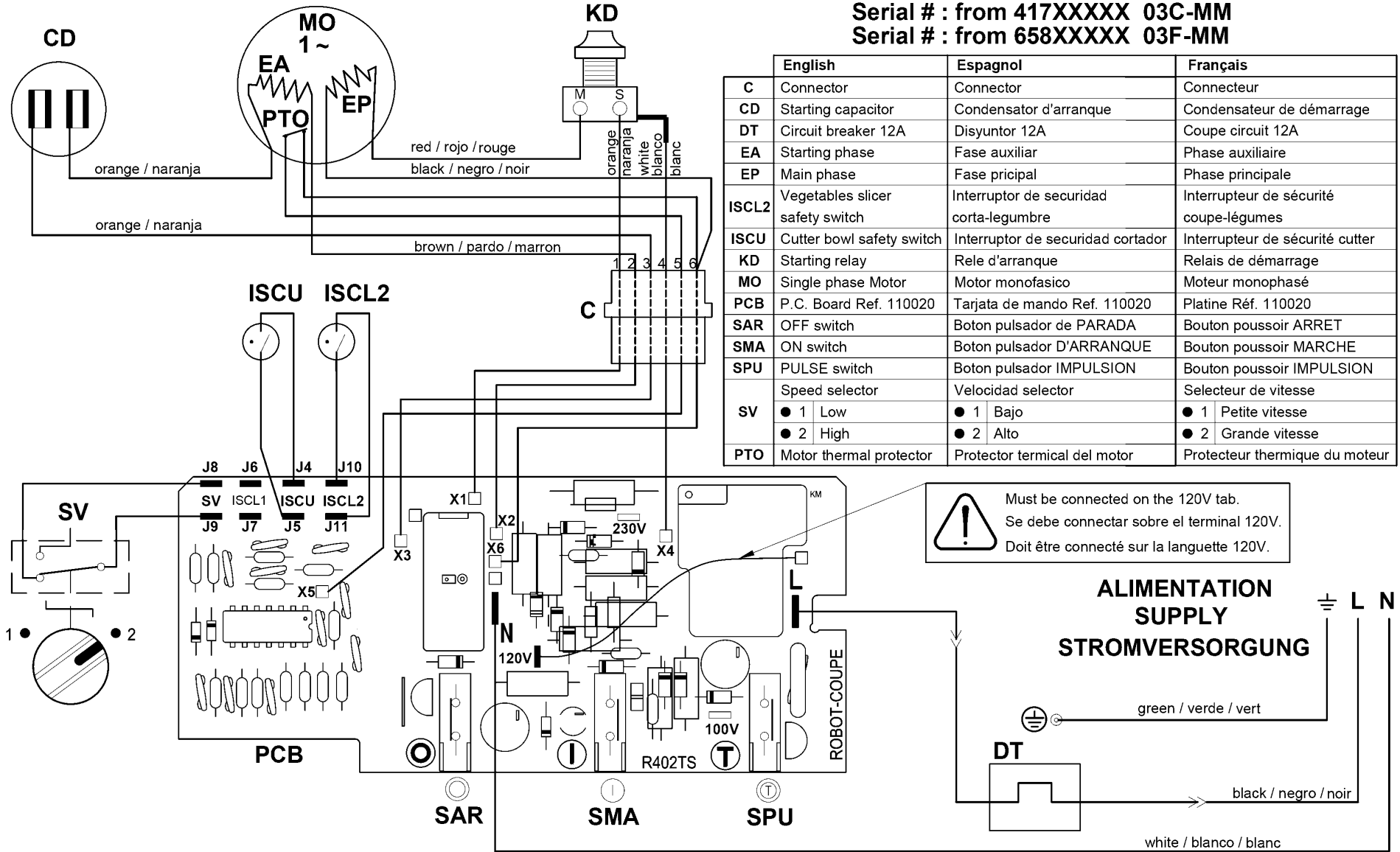
120V/60Hz Single phase

ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

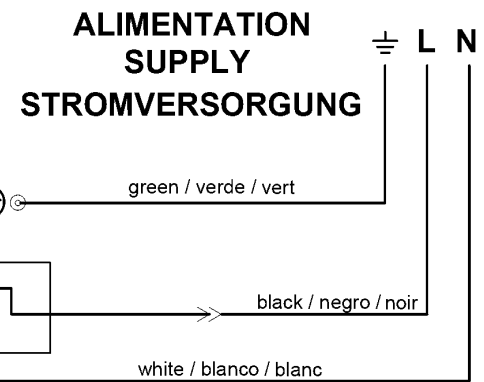
SCHEMA ELECTRIQUE

Serial # : from 417XXXXX 03C-MM
Serial # : from 658XXXXX 03F-MM



	English	Español	Français
C	Connector	Connector	Connecteur
CD	Starting capacitor	Condensator d'arranque	Condensateur de démarrage
DT	Circuit breaker 12A	Disyuntor 12A	Coupe circuit 12A
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase pincipal	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 MARCHE
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

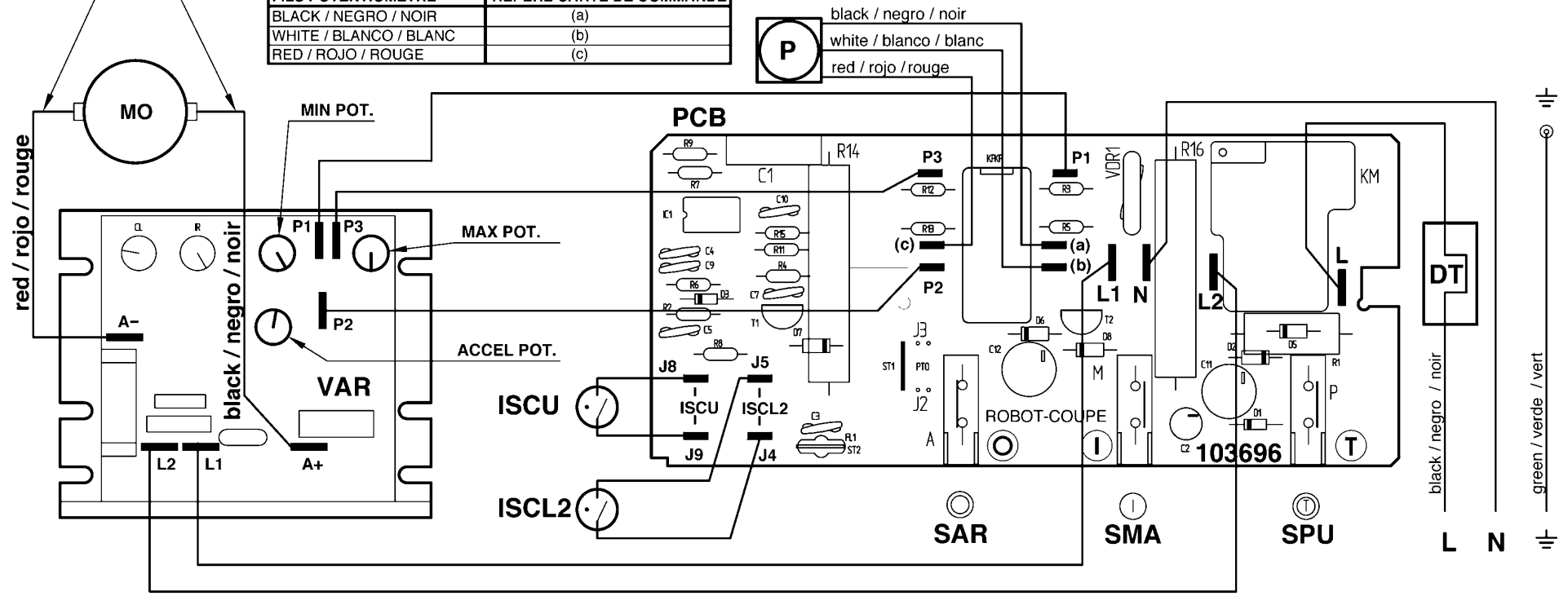
	Procedure to set Minimum and Maximum speed : See page 2/2
	Modo de réglage de las velocidades Mini y Maxi : Véase pagina 2/2
	Procédure de réglage des vitesses Mini et maxi : Voir page 2/2

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 rotación. 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)



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
SCHEMA ELECTRIQUE

ESQUEMA CONEXIONES

<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">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).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 tension. Arrancar el motor apretando el boton de marcha.</p> <ol style="list-style-type: none">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).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">Reglage 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).Reglage 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.



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