

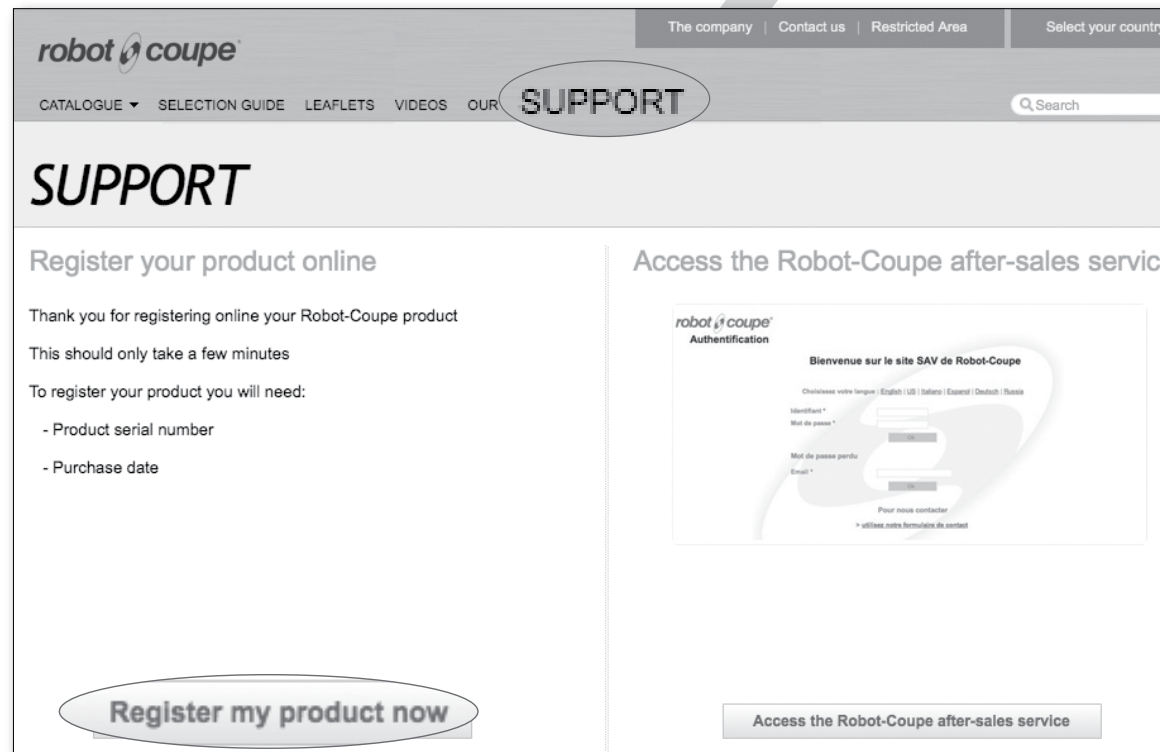
# robot coupe<sup>®</sup>



**R 301 • R 301 Ultra**

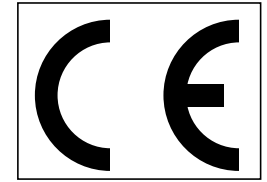
[www.robot-coupe.com](http://www.robot-coupe.com)

@ Register your product on line



The screenshot shows the Robot-Coupe website's support page. At the top, there is a navigation bar with the company logo, links for 'The company', 'Contact us', 'Restricted Area', and 'Select your country...'. Below this is a secondary navigation bar with 'CATALOGUE', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR SUPPORT', and a search bar. The main content area is titled 'SUPPORT' and is divided into two columns. The left column is titled 'Register your product online' and contains the following text: 'Thank you for registering online your Robot-Coupe product', 'This should only take a few minutes', and 'To register your product you will need:'. Below this is a list of requirements: '- Product serial number' and '- Purchase date'. At the bottom of this column is a button labeled 'Register my product now'. The right column is titled 'Access the Robot-Coupe after-sales service' and contains an image of an authentication page. The authentication page has the title 'robot coupe Authentication' and the subtitle 'Bienvenue sur le site SAV de Robot-Coupe'. It includes a language selection dropdown, fields for 'Identifiant \*' and 'Mot de passe \*', a 'Mot de passe perdu' link, and an 'Email \*' field. At the bottom of the authentication page is a link 'Pour nous contacter' and a note 'utilisez notre formulaire de contact'. At the bottom of the right column is a button labeled 'Access the Robot-Coupe after-sales service'.

**robot coupe®**



## DECLARATION OF CONFORMITY

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/CE,
- 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 ISO 12100: 2010: 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.

Montceau en Bourgogne on 2 March 2015

Alain NODET  
Industrial Director

# SUMMARY

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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 consignor 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 machine 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 to 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 16) 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 unplug 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 301 • R 301 Ultra "D" Version BOWL CUTTER / VEGETABLE PREPARATION ATTACHMENT

The R 301/R 301 Ultra 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 vegetable preparation attachment. In cutter mode, **(3,7 litres stainless steel bowl for the R 301 Ultra model and 3,7 litres bowl made in composite material for the R 301 model)**, 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 has a wide range of discs for thin slicing, grating and julienne vegetables.

As an option for this combined unit, a citrus-press attachment can also be used.

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

To make things easier for you, this manual gives a breakdown of all the various fitting operations.

This manual contains important information designed to help the user get the most out of his or her R 301/R 301 Ultra 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 301/R 301 Ultra are fitted with various types of motors :

230 V / 50 Hz / 1

120 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).**

### • CONTROL PANEL

#### R 301 • R 301 Ultra

Red switch = Off switch

Green switch = On switch

Black switch = Pulse control

## ASSEMBLY

### • CUTTER BOWL ATTACHMENT

1) With the motor base facing you, make sure that the bowl is straight in relation to the motorshaft, 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 magnetic rod 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 and rotate to the right until it clicks.



The device is now ready for use.

## • VEGETABLE PREPARATION ATTACHMENT

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

1) With the motor base facing you, fit the bowl onto the motor base; the ejection chute should be on your right.



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



3) Engage the white plastic ejecting plate on the motor shaft and check that it is properly positioned at the bottom of the bowl.



4) Then choose the disc to be set onto the ejecting plate.

5) Place the lid on the bowl and rotate to the right until the lid clicks, to form an extension of the bowl.



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

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.

UTILISATIONS	Max processing quantity (in kg)	Processing time (in mn)
<b>CHOP</b>		
• MEAT		
Hamburgers / steak tartare	0,8	3
Sausagemeat / tomatoes	1	3
Terrine / pâté	1	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
<b>EMULSIFY</b>		
Mayonnaise / ailloli / remoulade sauce	1	3
Béarnaise / Hollandaise	1	5
Snail or salmon butter	1	4
<b>KNEAD</b>		
Shortcrust pastry / shortbread	1	4
Flaky pastry	1	4
Pizza dough	1	4
<b>GRIND</b>		
Dried fruit	0,5	4
Ice	0,5	4
Breadcrumbs	0,5	4



## • 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 HOPPER

- Raise the lever and release the hopper opening.
- Fill hopper with vegetables.
- Replace the lever at the base of the hopper.
- Start to press the lever, switch on the machine and maintain pressure until there are no vegetables left in the hopper.

### HOW TO USE THE CYLINDRICAL HOPPER

- Fill hopper with vegetables.
- Start to press the button and switch on the machine.
- Maintain pressure until all the vegetables have been processed.

#### SLICERS

- |           |   |
|-----------|---|
| S 1       | carrot / cabbage / cucumber / onion / potato / leek   |
| S 2 / S 3 | lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper               |
| S 4 / S 5 | eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato |
| S 6       | eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek          |

#### RIPPLE CUT SLICER

- |     |                    |
|-----|--------------------|
| S 2 | beet root / potato |
|-----|--------------------|

#### GRATERS

- |       |                            |     |                      |
|-------|----------------------------|-----|----------------------|
| G 1,5 | celeriac / cheese          | G 9 | cabbage / cheese     |
| G 2   | carrot / celeriac / cheese |     | Parmesan / chocolate |
| G 3   | carrot                     |     | Radish 0.7 mm        |
| G 6   | cabbage / cheese           |     | Radish 1 mm          |

#### JULIENNE

- |       |   |
|-------|---|
| J 2x2 | carrot / celeriac / potato                          |
| J 2x4 | carrot / beet root / zucchini / potato              |
| J 2x6 | carrot / beet root / zucchini / potato              |
| J 4x4 | eggplant / beet root / zucchini / potato            |
| J 6x6 | eggplant / beet root / celeriac / zucchini / potato |
| J 8x8 | celeriac / potato                                   |

## OPTIONS

- 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 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

Remove each of the parts, i.e.: the lid, disc, sling plate and bowl and clean.

Diswashers are best avoided. Instead we recommend that you clean the machine by hand, using washing-up liquid.

#### • 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 (smooth ones) are sharpened daily using sharpening stone supplied with machine.

The quality of the cut depends mainly on the sharpness of your blades and the degree of wear. The blades are actually wearing parts, which should be replaced occasionally to ensure consistent quality in the final product.

### • MOTOR SEAL

The motor seal protects the motor base and motor from any leaks and needs to be replaced at regular intervals.

### • BOWL LOCATING PLATES (R 301 Ultra)

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.

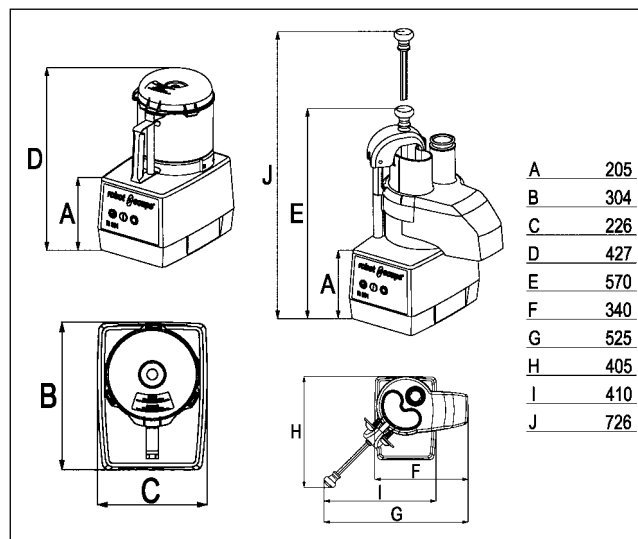
It is advisable therefore to change these plates in order to ensure maximum ease of use.

## TECHNICAL SPECIFICATIONS

### • WEIGHT

	Net	Gross
R 301 (without disc)	13 kg	16 kg
R 301 Ultra (without disc)	14 kg	17 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)	Intensity (Amp.)
230 V/50Hz	1,500	5.7
120 V/60Hz	1,800	12.0
220 V/60Hz	1,800	5.7

- Power shown on data plate.

## SAFETY

The R 301/R 301 Ultra are fitted with a magnetic safety device and motor braking system.

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

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

As soon as you open the lever of the vegetable preparation attachment, the motor stops. As soon as you close the lever, the machine restarts. Beyond 4 or 5 seconds opening time, simply close the lever and press the green switch.



## WARNING

The blades and discs are extremely sharp. Handle with care.

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 301 and R 301 Ultra are fitted with a **thermal cut-out** which automatically stops the motor if the machine is left on for too long or overloaded.



## 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 3.

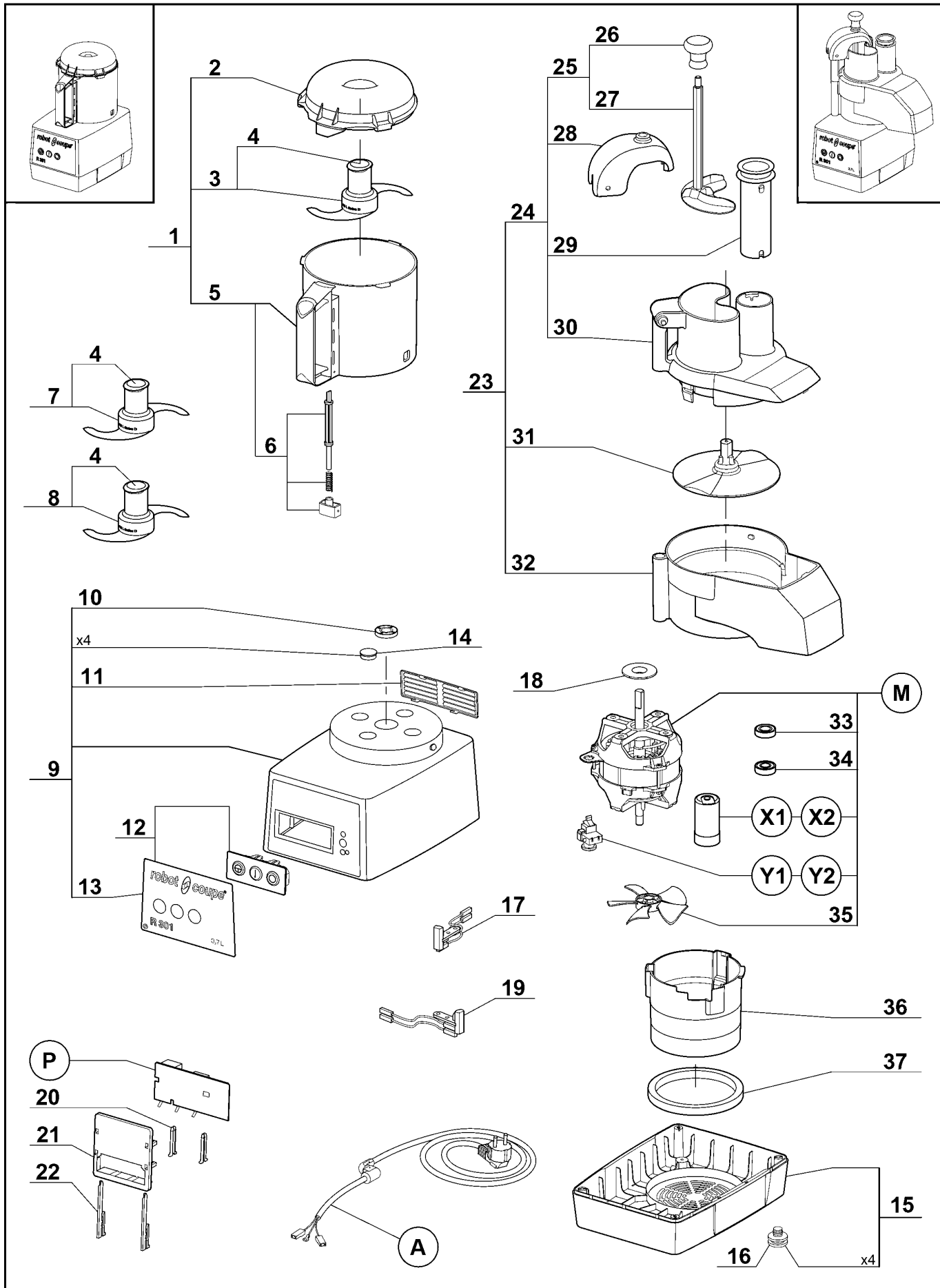
robot coupe®

R 301 D

N° de série / Serial number

- 440 - - - - -

- 583 - - - - -



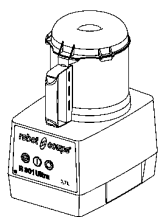
<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>Description</i>
1	<b>27 272</b>	ACCESSOIRE CUTTER	CUTTER ATTACHMENT
2	<b>117 395</b>	COUVERCLE CUTTER	CUTTER LID
3	<b>27 286</b>	COUTEAU LISSE	STRAIGHT BLADE ASSEMBLY
4	<b>104 147</b>	CAPUCHON COUTEAU	BLADE CAP
5	<b>104 434</b>	CUVE CUTTER	CUTTER BOWL
6	<b>39 227</b>	ENSEMBLE TIGE SECURITE	SAFETY ROD ASSEMBLY
7	<b>27 287</b>	COUTEAU DENTE	FINE SERRATED BLADE ASSEMBLY
8	<b>27 288</b>	COUTEAU CRANTE	SERRATED BLADE ASSEMBLY
9	<b>39 316</b>	ENSEMBLE SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
10	<b>501 010</b>	BAGUE ETANCHEITE	SHAFT SEAL
11	<b>104 122</b>	GRILLE VENTILATION	VENTILATION GRID
12	<b>39 290</b>	ENSEMBLE TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
13	<b>407 833</b>	PLAQUE FRONTALE	FRONT PLATE
14	<b>104 070</b>	CAPSULE CACHE VIS	BOLT COVER
15	<b>39 201</b>	ENSEMBLE SOCLE	BASE ASSEMBLY
16	<b>101 082</b>	PIED	FOOT
17	<b>29 356</b>	INTERRUPTEUR SECURITE COUPE LEGUMES	VEGETABLE SLICER SAFETY SWITCH
18	<b>104 078</b>	CENTREUR MOTEUR	MOTOR CENTRING WASHER
19	<b>29 451</b>	INTERRUPTEUR SECURITE CUTTER	CUTTER BOWL SAFETY SWITCH
20	<b>102 913</b>	CLAVETTE PLASTRON	PANEL KEY
21	<b>102 911</b>	SUPPORT PLATINE	CONTROL BOARD SUPPORT
22	<b>117 703</b>	CLAVETTE FIXE PLATINE	CONTROL BOARD KEY
23	<b>27 295</b>	ENSEMBLE COUPE LEGUMES	VEGETABLE SLICER ATTACHMENT
24	<b>39 287</b>	TETE COUPE LEGUMES COMPLETE	VEGETABLE SLICER FEED LEAD ASSEMBLY
25	<b>29 880</b>	ENSEMBLE POUSSOIR	PUSHER ASSEMBLY
26	<b>102 021</b>	POIGNEE	HANDLE KNOB
27	<b>103 703</b>	POUSSOIR LEGUMES	VEGETABLE PUSHER
28	<b>104 922</b>	GUIDE POUSSOIR	PUSHER GUIDE
29	<b>118 324</b>	POUSSOIR CAROTTES	ROUND PUSHER
30	<b>104 919</b>	COUVERCLE COUPE LEGUMES	VEGETABLE SLICER FEED LEAD
31	<b>104 921</b>	DISQUE EVACUATEUR	SLING PLATE
32	<b>104 918</b>	CUVE COUPE LEGUMES	VEGETABLE SLICER BOWL
33	<b>504 229</b>	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
34	<b>600 457</b>	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL-BEARING 6201 2RS
35	<b>117 610</b>	VENTILATEUR MOTEUR	MOTOR FAN
36	<b>104 110</b>	CONDUIT VENTILATION	VENTILATION BAFFLE
37	<b>101 099</b>	TAMPON AMORTISSEUR	ABSORBER

Index	Désignation	Description
<b>A</b>	CABLE D'ALIMENTATION	POWER CORD
<b>M</b>	MOTEUR	MOTOR
<b>P</b>	CARTE DE COMMANDE	CONTROL BOARD
<b>X</b>	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
<b>Y</b>	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Machine	Voltage	A	M	P	X1	X2	Y1	Y2
22 370 UK	240/50/1	504 275	3 074	103 693	600 018	500 289	504 674	504 674
2 446 UK								
2 539 Pack 4D UK								
22 371 Aust	240/50/1	504 278						
2 538 Pack 4D Aust								
22 402 CH	230/50/1	504 292						
2 415 Pack 4D CH								
2 416 CH								
22 372 DK								
2 527 DK								
22 368	220/60/1	504 274	3 153	603 669	600 018	500 289	504 674	
2 521 Pack 3D ALL								
2 522 Pack 4D SWE								
2 523 Pack 4D FR								
2 525								
2 526 Pack 5D OST								
22 373	220/60/1	39 604	3 153	603 669	600 018	500 289	504 674	
2 537								
22 533 BRA								
3 547 BRA	120/60/1	504 277	3 076	103 692	603 669	500 296	500 296	
22 374								
2 528								



**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.**

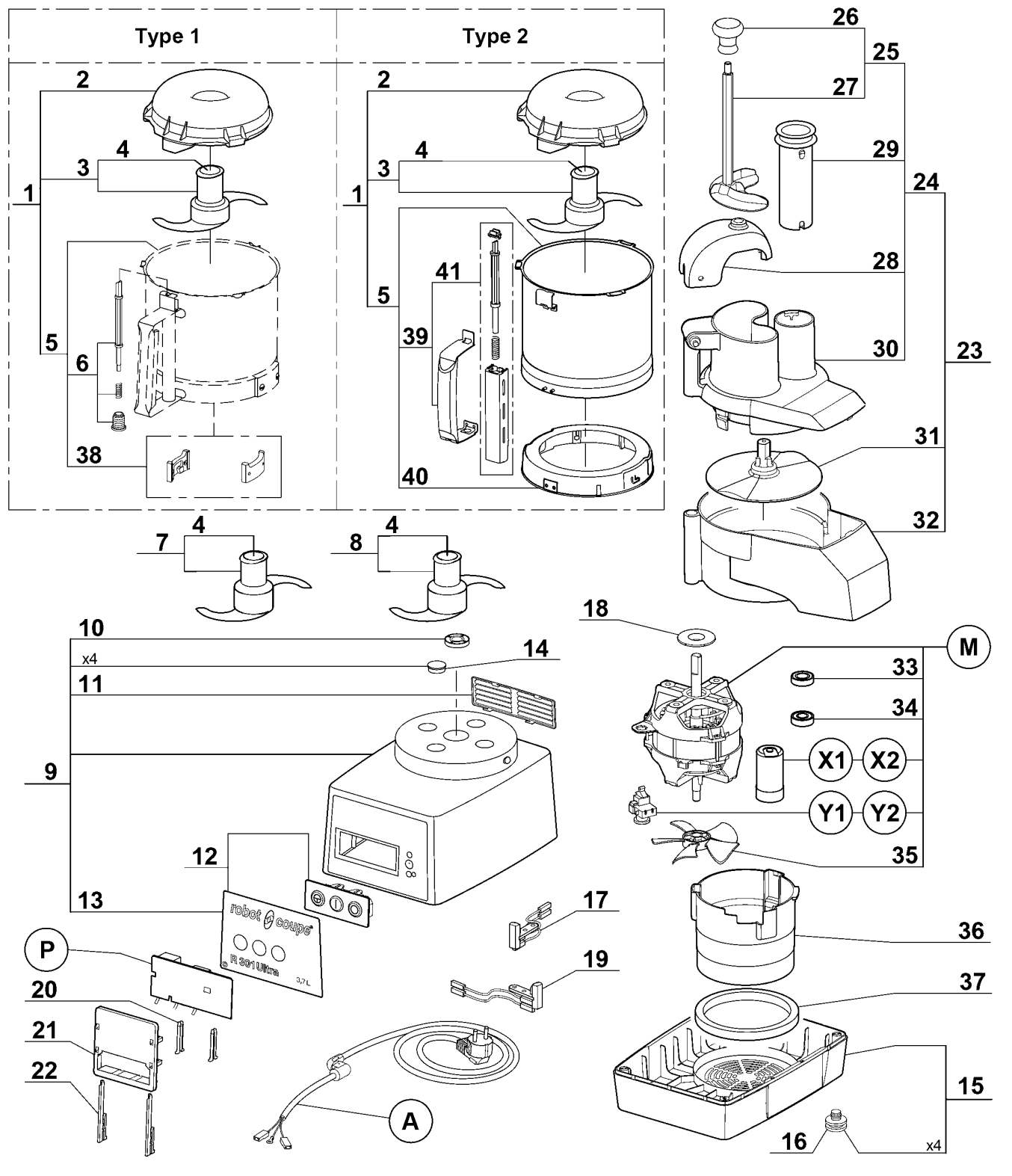
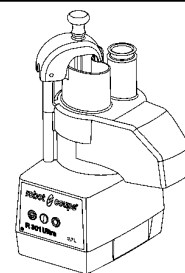


**ATTENTION :**

**WARNING :**

Choisir les pièces détachées en fonction du type de la cuve. La cuve complète ou le cutter complet étant parfaitement interchangeable, dans tous les cas choisir respectivement les repères 5 ou 1.

Choose the spare parts in accordance with the bowl type. As the complete bowl or the cutter attachment are fully interchangeable, for all types choose respectively item 5 or 1.



Index	Pièce / Part	Désignation	Description
1	27 278	CUTTER COMPLET	CUTTER ATTACHEMENT
2	117 395	COUVERCLE CUTTER	CUTTER LID
3	27 286	COUPEAU LISSE	STRAIGHT BLADE
4	104 147	CAPUCHON COUPEAU	BLADE CAP
5	39 759	ENS. CUVE CUTTER	CUTTER BOWL ASSEMBLY
6	39 228	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY
7	27 287	COUPEAU DENTE	FINE SERRATED BLADE
8	27 288	COUPEAU CRANTE	SERRATED BLADE
9	39 317	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
10	501 010	BAGUE ETANCHEITE	SHAFT SEAL
11	104 122	GRILLE VENTILATION	VENTILATION GRID
12	39 293	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
13	407 834	PLAQUE FRONTALE	FRONT PLATE
14	104 121	CAPSULE CACHE VIS	BOLT COVER
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21	102 911	SUPPORT PLATINE	CONTROL BOARD SUPPORT
22	117 703	CLAVETTE FIXE PLATINE	CONTROL BOARD KEY
23	27 295	ENS. COUPE-LEGUMES	VEGETABLE SLICER ASSEMBLY
24	39 287	ENS. COUVERCLE COUPE-LEGUMES	VEGETABLE SLICER LID ASSEMBLY
25	29 880	ENS. POUSSOIR LEGUMES	VEGETABLE PUSHER ASSEMBLY
26	102 021	POIGNEE	HANDLE KNOB
27	103 703	POUSSOIR LEGUMES	VEGETABLE PUSHER
28	104 922	GUIDE POUSSOIR	PUSHER GUIDE
29	118 324	POUSSOIR CAROTTES	ROUND PUSHER
30	104 919	COUVERCLE COUPE-LEGUMES	VEGETABLE SLICER LID
31	104 921	DISQUE EVACUATEUR	SLING PLATE
32	104 918	CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL
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	104 110	CONDUIT VENTILATION	VENTILATION BAFFLE
37	101 099	TAMPON AMORTISSEUR	ABSORBER
38	29 081	ENS. PLAQUETTE	LOCKING PLATE ASSEMBLY
39	39 752	ENS. POIGNEE CUVE	BOWL HANDLE ASSEMBLY
40	39 797	ENS. RONDELLE D'ACCROCHAGE	LOCKING WASHER ASSEMBLY
41	39 751	ENS. TIGE SECURITE	SAFETY ROD ASSEMBLY



Index	Désignation	Description
<b>A</b>	CABLE D'ALIMENTATION	POWER CORD
<b>M</b>	MOTEUR	MOTOR
<b>P</b>	CARTE DE COMMANDE	CONTROL BOARD
<b>X</b>	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
<b>Y</b>	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Machine	Voltage	A	M	P	X1	X2	Y1	Y2
22 377 UK	240/50/1	504 275	3 074	103 693	600 018		500 289	
2 447 UK								
2 540 Pack 4D UK								
22 378 Aust		504 278						
2 542 Pack 4D Aust								
22 379 DK	230/50/1	504 276						
2 550 DK								
22 403 CH		504 292						
2 418 CH								
2 417 Pack 4D CH								
22 493 ZAF								
2 497 Pack 4D ZAF								
22 375								
2 547								
2 546 Pack 4D FR		504 274						
2 545 Pack 3D ALL								
2 544 Pack 4D SWE								
2 548 Pack 5D OST								
22 163 SAU	220/60/1	504 275	3 153				504 674	
2 494 SAU								
22 534 BRA		39 604						
3 554 Pack 4D BRA								
3 548 BRA								
22 380	504 274			603 669	600 018	500 289	504 674	
2 543								
22 381	120/60/1	504 277	3 076	103 692	603 669		500 296	
2 541								



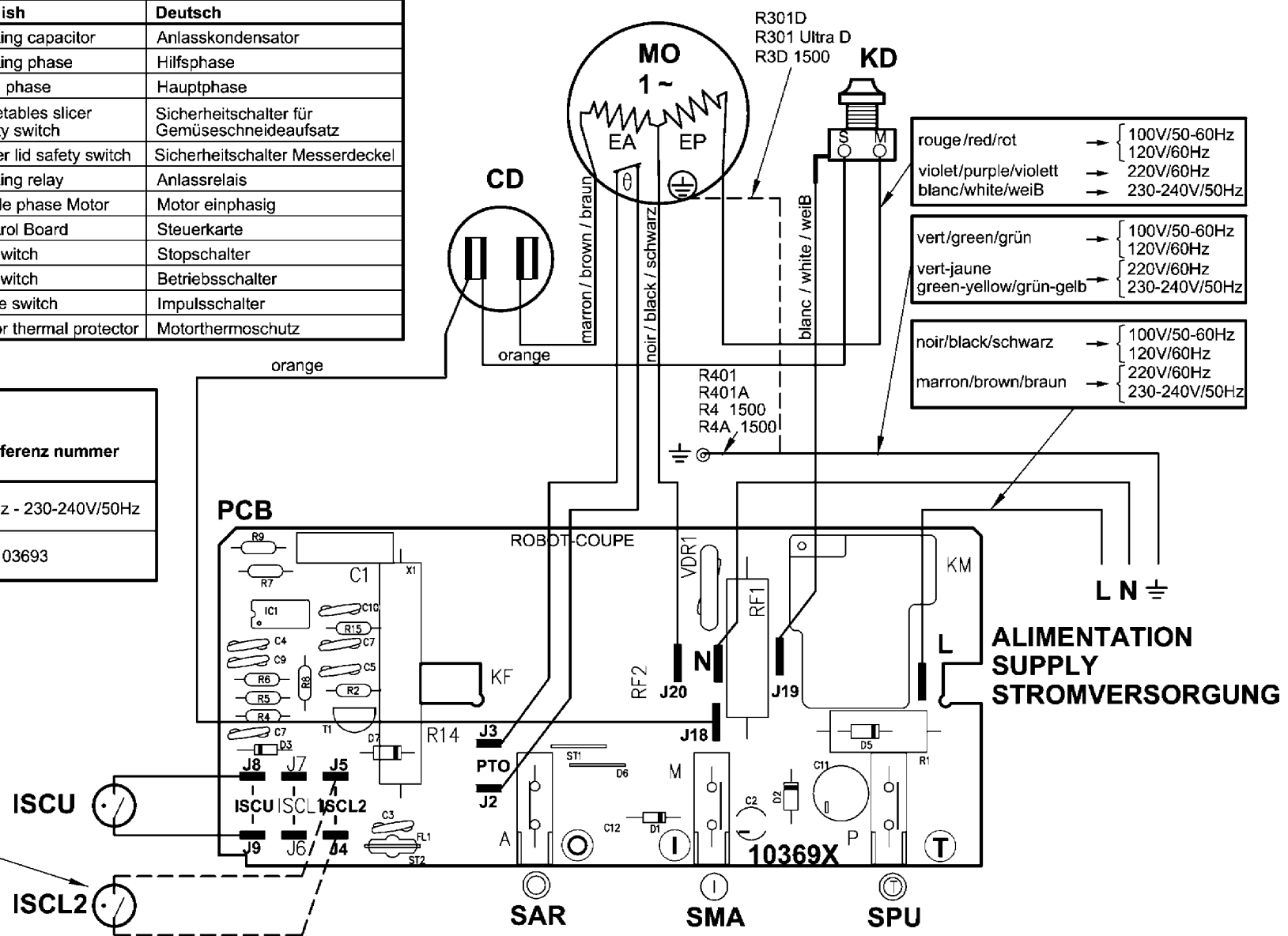
**CHOISIR X1 - Y1 POUR LES MOTEURS A FIL VIOLET ET X2 - Y2 POUR LES MOTEURS A FIL BLEU.  
 CHOOSE X1 - X2 FOR MOTORS WITH PURPLE WIRE AND X2 - Y2 FOR MOTORS WITH BLUE WIRE.**

**R301D, R301 Ultra D, R3D 1500, R401, R401A, R4 1500, R4A 1500** 100V/50-60Hz-120V/60Hz-220V/60Hz-230-240V/50Hz 1~  
**SCHEMA ELECTRIQUE** **ELECTRIC DIAGRAM** **ELEKTRISCHES SCHALTBILD**

	Français	English	Deutsch
<b>CD</b>	Condensateur de démarrage	Starting capacitor	Anlasskondensator
<b>EA</b>	Phase auxiliaire	Starting phase	Hilfsphase
<b>EP</b>	Phase principale	Main phase	Hauptphase
<b>ISCL2</b>	Interrupteur sécurité Coupe-légumes	Vegetables slicer safety switch	Sicherheitschalter für Gemüseschneidaufsatz
<b>ISCU</b>	Interrupteur sécurité Cutter	Cutter lid safety switch	Sicherheitschalter Messerdeckel
<b>KD</b>	Relais de démarrage	Starting relay	Anlassrelais
<b>MO</b>	Moteur monophasé	Single phase Motor	Motor einphasig
<b>PCB</b>	Carte de commande	Control Board	Steuerkarte
<b>SAR</b>	Bouton poussoir arrêt	Off switch	Stopschalter
<b>SMA</b>	Bouton poussoir marche	On switch	Betriebsschalter
<b>SPU</b>	Bouton poussoir impulsion	Pulse switch	Impulsschalter
$\theta$	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

<b>PCB</b>	
N° de référence / Part number / Referenznummer	
100V/50-60Hz - 120V/60Hz	220V/60Hz - 230-240V/50Hz
103692	103693

Non utilisé dans R3D 1500, R4 1500 et R4 A 1500  
 Not used in R3D 1500, R4 1500 and R4A 1500  
 Unbenutzt für R3D 1500, R4 1500 und R4A 1500





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