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.
© All rights reserved for all countries by: ROBOT-COUPE s.n.c.

robot coupe®

CE

**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.Í. - 12 avenue du Maréchal Leclerc – BP 134 – 71305 Montceau en Bourgogne Cedex - France

# SUMMARY


**WARRANTY**

**IMPORTANT WARNING**

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

**SWITCHING ON THE MACHINE**
- Advices on electrical connections
- Control panel

**ASSEMBLY**
- Cutter attachment
- Vegetable preparation attachment

**USE & EXAMPLES**
- Cutter attachment
- Vegetable preparation attachment

**OPTIONS**
- Serrated blade
- Slightly serrated blade

**CLEANING**
- Motor base
- Cutter attachment
- Vegetable preparation attachment
- Blade

**MAINTENANCE**
- Blade
- Bowl locating plates

**TECHNICAL SPECIFICATIONS**
- Weight
- Dimensions
- Working height
- Noise level
- Electrical data

**SAFETY**

**STANDARDS**

**TECHNICAL DATA** (Page 11)
- Exploded views
- Electric diagram

# 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 arbitrarity 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-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

**⚠ WARNING**

**THIS APPLIANCE MUST BE PLUGGED INTO AN EARTHED SOCKET (RISK OF ELECTROCUTION).**

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

These ROBOT-COUPE 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.

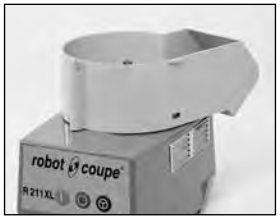

R 201 XL - R 201 XL Ultra


R 211 XL - R 211 XL Ultra

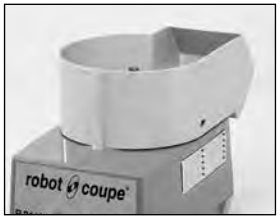
**R 211 XL and R 211 XL Ultra:**

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.) |
|---|---|---|
| **CHOP** | | |
| **• 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.) |
|---|---|---|
| **EMULSIFY** | | |
| Mayonnaise/ailloli/rémoulade sauce | 1 | 3 |
| Snail or salmon butter | 0.8 | 4 |
| **KNEAD** | | |
| Shortcrust pastry/shortbread | 1 | 4 |
| Pizza dough | 1 | 4 |
| **GRIND** | | |
| 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 | |
|---|---|
| **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** | egg plant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek |

| RIPPLE CUT SLICER | |
|---|---|
| **Rcs 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** | egg plant / beet root / zucchini / potato |
| **J 6x6** | egg plant / beet root / celeriac / zucchini / potato |
| **J 8x8** | 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.

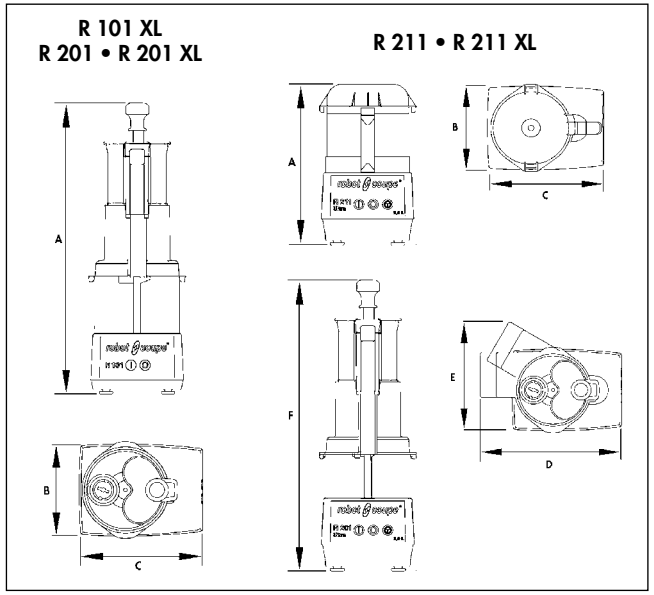
It is advisable therefore to change those plates when needed in order to ensure maximum ease of use.

## TECHNICAL SPECIFICATIONS

### • WEIGHT

| | Net | Gross |
|---|---|---|
| **R 101 XL** | 7.0 kg | 8.2 kg |
| **R 201 XL**<br>**R 201 XL Ultra** | 10 kg | 12 kg |
| **R 211 XL**<br>**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**<br>**R 201 XL** | 720 | 220 | 280 | | | |
| **R 211**<br>**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.