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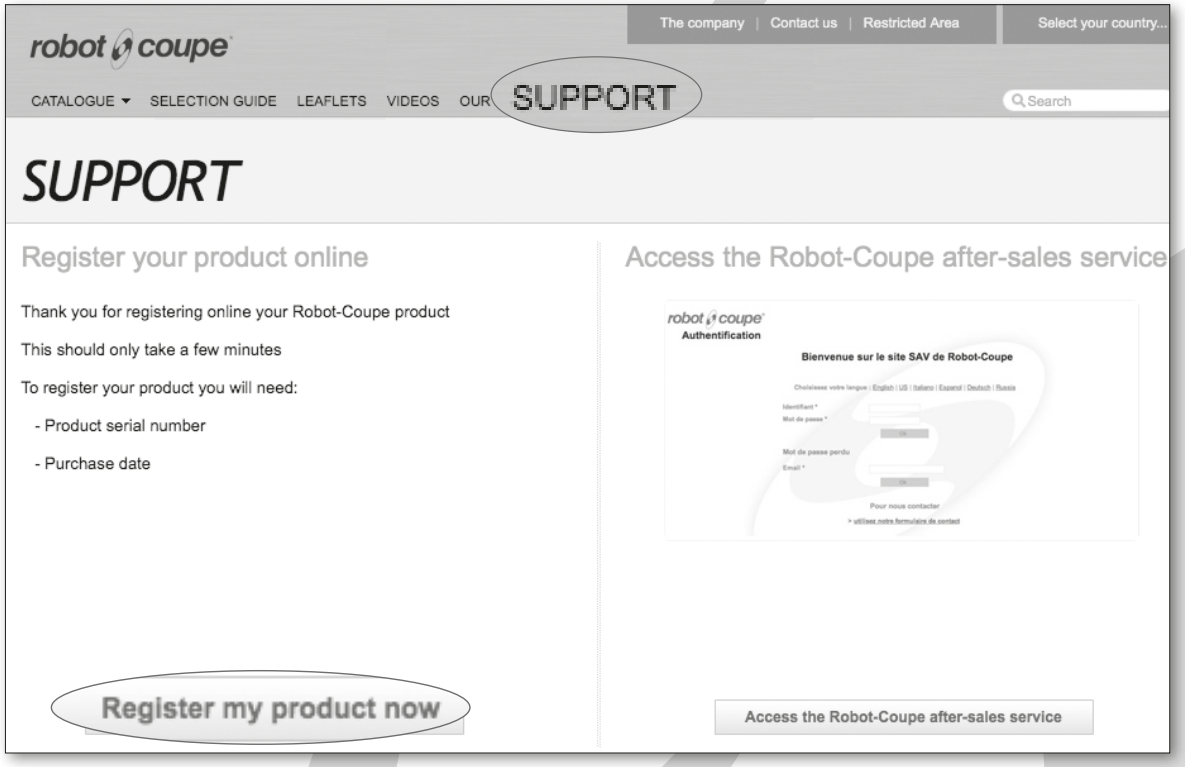


R 3 • R 4 • R 4 V.V.

20/09/2017

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CE

EU Declaration of Conformity

Robot-Coupe SNC declares that all the machines, subject of this original instructions manual, as well as their accessories and their packaging, comply with:

- the essential requirements of the following European directives and with the corresponding national regulations :
  - Directive "Machinery" **2006/42/EC**,
  - Directive "Low Voltage" **2014/35/EU**,
  - Directive "Electromagnetic Compatibility" **2014/30/EU**,
  - Directive "Reduction of Hazardous Substances in Electrical Equipment" (RoHS) **2011/65/EU**,
  - Directive "Waste Electrical and Electronic Equipment" (WEEE) **2012/19/EU**,
- Regulation **(EC) No 1935/2004** "Materials and Articles intended to come into Contact with Food".
- Regulation **(EC) No 1907/2006** (latest consolidated version) "concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)" and as such, no product, accessory and their packaging sold by Robot-Coupe SNC, contains any substance on the European Chemical Agency (ECHA) candidate list and considered of very high concern.
- Regulation **(EU) No 10/2011** "Plastic Materials and Articles intended to come into contact with Food" and all (EU) regulations amending, correcting and/or rectifying it, and entered into force prior to the date of this declaration, namely to date the (EU) regulations No 321/2011, 1282/2011, 1183/2012, 202/2014, 865/2014, 2015/174, 2016/1416, 2017/752, 2018/79 and 2018/213.
- the provisions of the following harmonized European standards and the standards specifying the safety and hygiene requirements:
  - **EN ISO 12100:2010** Safety of machinery – General principles for design,
  - **EN 60204-1:2006** Safety of machinery – Electrical equipment of machines,
  - **EN 60529** Degrees of protection provided by enclosures (IP Code):
    - IP 55 for the electric controls,
    - IP 34 for the other parts of the machine,
- and according to the category of the apparatus, with the provisions of the following harmonized European standards specifying the safety and hygiene requirements:
  - **EN 454:2015** ..... Planetary Mixers,
  - **EN 1678** ..... Vegetable Cutting Machines (and Juice Extractors),
  - **EN 12852** ..... Food Processors and Blenders,
  - **EN 12853** ..... Hand-Held Blenders and Whisks (Power Mixers),
  - **EN 13208** ..... Vegetable Peelers,
  - **EN 13621** ..... Salad Dryers,
  - **EN 14655** ..... Baguette Slicers.

"R017"

Montceau-en-Bourgogne, the 16th of July 2018

Jean-Marie LOZANO
Industrial Manager

SUMMARY

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ROBOT-COUPE S.N.C., LIMITED WARRANTY

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

If you bought your ROBOT-COUPE product from a distributor your product is covered by your distributor's warranty (Please check with your distributor terms and conditions of the warranty).

The ROBOT-COUPE S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPE S.N.C. WARRANTY:

1 - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2 - Labour to sharpen and/ or replacements for blades which have become blunt, chipped or worn after a normal or excessive period of use.

3 - Materials or labour to replace or repair scratched, stained, chipped, pitted, dented or discoloured surfaces, blades, knives, attachments or accessories.

4 - Any alteration, addition or repair that has not been carried out by the company or an approved service agency.

5 - Transportation of the appliance to or from an approved service agency.

6 - Labour charges to install or test new attachments or accessories (i.e., bowls, discs, blades, attachments) which have been 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.

RECOMMENDATIONS CONCERNING THE INSTALLATION OF VARIABLE-SPEED APPLIANCES AND PERSONAL SAFETY

These recommendations apply to machines equipped with an induction motor and a single-phase wobbulator.

NB :

- The electrical circuit and the protective devices must comply with national regulations.

- The machine must be wired in by a qualified electrician

Protecting your appliance

- Like all electronic devices, wobbulators include components that are sensitive to electrostatic discharges (ESDs). Before conducting any work on these wobbulators, technicians must therefore rid themselves of electrostatic charges.
- The machine must be disconnected from the mains supply before any internal connection operations are carried out.
- Repeatedly switching on the appliance will cause the wobbulator to overload and may result in its destruction. After the machine has been switched off, you must wait for 3 minutes before switching it back on again.

Wiring

- The appliance requires single-phase* current as far as the wobbulator, which turns the latter into variable-speed three-phase current to supply the motor.
- You must connect the machine to a 200-240 V /50 or 60 Hz single-phase* alternating current supply with an earthed socket. A higher voltage will destroy the wobbulator.
- The earthed socket ensures operator safety.

Circuit interrupters ensuring user safety

Ground fault circuit interrupters (GFCIs) intended for variable-speed appliances need to be selected with great care in order to ensure operator safety. GFCIs may be sensitive to alternating current (type AC), impulse current (type A) or all currents (type B).

Danger! Wobbulators feature a bridge-connected rectifier of the mains supply voltage. For this reason, in the event of an earth contact, a continuous fault current may fail to trip a differential circuit breaker that is only sensitive to alternating current (type AC).

As the appliance has a single-phase* supply, it is therefore advisable to use a GFCI that is sensitive to impulse current (type A), identified by the following symbol : .

Caution: *these GFCIs may go under different names, according to the manufacturer.*

Appliances with wobbulators produce a fault current on the earth wire. This current may be sufficient to trip the differential circuit breaker unnecessarily. This may occur if :

- Several variable-speed appliances are connected to the same GFCI.
- The appliance produces a fault current that is above the GFCI's actual trip threshold.

Caution: *As there are manufacturing tolerances, the actual trip threshold of a GFCI will be between 50% and 100% of its theoretical nominal threshold. Should a problem arise, measure the fault current and the GFCI's actual trip threshold.*

You can begin by consulting the characteristics of your appliance in the table below :

Appliance	Mains supply	Conductor Cross-section (mm^2)	GFCI (Ph + N or 3 Ph)	
			Gauge (A)	Threshold (mA)
R 4 V.V.	200 - 240V 50 or 60 Hz **single-phase**	1,5	B16	≥ 30

* Except for specific three-phase 200-240 V models sold in Japan.

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. 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. 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 7) and make sure that all the attachments are correctly positioned.

USE

• Do not open the lid until the motor has come to a complete stop.

• Never tamper with the locking and safety systems.

• Never put a hand object in the bowl while the machine is operating.

• Never force the ingredients down with your hands.

• Do not overload the machine.

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 3 • R 4 • R 4 V.V. TABLE-TOP CUTTER MIXER

The R 3, R 4 or R 4 V.V. 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).

R 3 / R 4 Single Phase

The R 3 and R 4 are 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.

R 4 Three Phase

The R 4 comes with different types of motor :

400 V / 50 Hz / 3
220 V / 60 Hz / 3

This machine is supplied with a cable to which you simply attach the appropriate electrical plug or isolator for your system. The cable has four wires, one earth wire, plus three phase wires.

If you have a 4-pin plug:

1) Connect the green and yellow earth wire to the earth pin.
2) Connect the three other wires to the remaining pins.

If you have more than 4 pins in the plug, please note the ROBOT-COUPE does not require a neutral wire.

Switch on the empty machine, making sure that the blade is rotating properly in an anti-clockwise direction.

On the motor unit, a red arrow marks the blade rotation direction.

If the blade turns in a clokwise direction, swap over two wires.

GREEN YELLOW is the earth,
DO NOT DISCONNECT

Swap either : the ❶ and the ❷
the ❶ and the ❸
or the ❷ and the ❸

R 4 V.V. Single Phase (Variable Speed)

The R 4 V.V. single phase models is available with a motor + variable speed : 220-240 V / 50-60 Hz.

The standardized plug must be calibrated to a minimum of 10 amps and preferably 16 amps, if the appliance is used intensively.

• CONTROL PANEL

R 3 / R 4 Single Phase

Red switch	=	Off switch
Green switch	=	On switch
Black switch	=	Pulse control

R 4 Three Phase

Red switch	=	Off switch
Green switch	=	On switch
Black switch	=	Pulse control
Speed selector	=	1500 or 3000 rpm.

R 4 V.V. : speed variation from 300 to 3500 rpm.

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 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.

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.

USES	Max processing quantity (kg)		Suggested speed (rpm)	Processing time (in mn)
	R 3	R 4 R 4 V.V.		
CHOP				
• **MEAT**				
Hamburger / steak tartare	0,8	1,3	1200/1500	2
Sausage meat / tomatoes	1	1,5	1200/1500	3
Terrine / pâté	1	1,5	1200/1500	3
• **FISH**				
Brandade*	1	1,5	3000	3
Terrines	1	1,5	3000	3
• **VEGETABLES**				
Garlic / parsley / onion / shallots	0,2 / 0,5	0,8 / 1	1500/3000	2
Soup / purées	1	1,5	2500/3000	3
• **FRUIT**				
Compotes / purées	1,5	2	2500/3000	2
EMULSIFY				
Mayonnaise / ailloli / rémoulade sauce*	1,5	2,5	600/1500	2
Hollandaise / Béarnaise	1	2,5	600/1500	4
Snail / salmon butter	1	2,5	600/1500	3
KNEAD				
Shortcrust pastry/shortbread*	1	1,5	900/1500	3
Flaky pastry*	1	1,5	900/1500	3
Pizza dough*	1	1,5	900/1500	3
GRIND				
Dried fruit	0,5	0,9	900/1500	2
Ice	0,5	0,9	900/1500	2
Breadcrumbs	0,5	0,9	900/1500	2

* No possibilites to make these tasks with the R3-3000

The R 3, R 4 and R 4 V.V. has numerous other applications. The above quantities and times are approximate and may vary according to the quality of the ingredients and recipes.

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

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.

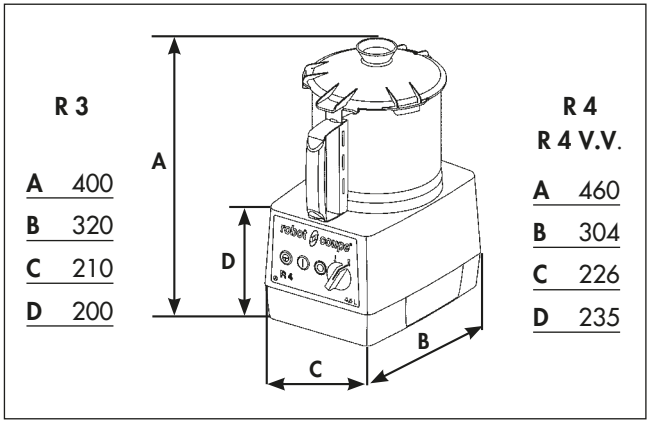
It is advisable therefore to change these plates in order to ensure maximum ease of use.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
R 3	13 kg	14 kg
R 4	15 kg	17 kg
R 4 V.V.	15 kg	17 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

We recommend that you position the machine 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 machine is operating on no-load is less than 70 db(A).

• ELECTRICAL DATA

Single phase machine R 3

Motor	Speed (rpm)	Intensity (Amp)
230 V / 50 Hz	1500	5,7
115 V / 60 Hz	1500	12,0
220 V / 60 Hz	1800	5,7
230 V / 50 Hz	3000	4,8
115 V / 60 Hz	3000	11,0

Single phase machine R 4

Motor	Speed (rpm)	Intensity (Amp)
230 V / 50 Hz	1500	4,8
220 V / 60 Hz	1500	5,7
120 V / 60 Hz	1500	12,0

Three-phase machine R 4

Motor	Speed 1 (rpm)	Speed 2 (rpm)	Intensity (Amp)
400 V / 50 Hz	1500	3000	2,0 2,7
220 V / 60 Hz	1800	3600	3,8 5,2

Single phase machine R 4 V.V.

Motor	Speed (rpm)	Intensity (Amp)
220-240 V / 50-60 Hz	300 to 3500	10

- Power shown on data plate.

SAFETY

W A R N I N G

The blades are extremely sharp.
Handle with care.

SAFETY

The R 3, R 4 and R 4 V.V. are fitted with a magnetic safety device and motor braking 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 3, R 4 and R 4 V.V. are 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.

R E M E N B E R

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 3.