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

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 know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine.

ASSEMBLY PROCEDURES

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 parts are very sharp e. g. blade, plates ... etc.

INSTALLATION

• We recommend you install your machine on a stable solid base at a comfortable working height.

• Machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.

CONNECTION

• Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

• Always connect the machine to a grounded outlet with GFCI (ground fault circuit interrupt) protection.

HANDLING

• Always wear cut-resistant gloves when handling the cutting plates.

• The machine must not be modified in any way from its original configuration.

• Follow the various assembly procedures carefully

(see page 6) and make sure that all the attachments

• Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).

• Do not open the feed lead / attachment until the motor has come to a complete stop.

• Never tamper with or defeat the purpose of the locking and safety systems.

• Never put a hand or nonfood object in the entry or exit chutes.

• Do not overload the machine.

are correctly positioned.

CLEANING

USE

• Always unplug your appliance before cleaning.

• Always clean the appliance and attachments at the end of each use.

• Never place the motor unit in water.

• For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.

• For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).

MAINTENANCE

• Always unplug the appliance before servicing.

• Check the seals regularly and ensure that the safety devices are in good working order.

• It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.

• <u>NOTICE</u>: Never operate the appliance if the power cord or plug has been damaged. If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.

•Contact your local Authorized Service Agency if something appears to be wrong.



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ROBOT COUPE U.S.A., INC. LIMITED WARRANTY

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

This LIMITED 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.

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 lists that item.

All parts or accessories replaced under warranty must be returned to the Service Agency.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT COUPE U.S.A. INC. LIMITED 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 = Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.

3 - Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored 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 - Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

7 - The cost of changing direction-of-rotation of three-phase electric motors (Installer is responsible).

8 - SHIPPING DAMAGES. Visible and/or hidden damage is the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of hidden defects.

KEEP ALL ORIGINAL CONTAINERS AND PAC-KING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT COUPE U.S.A., INC. 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 U.S.A., INC. 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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• Machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.

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• Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

• Always connect the machine to a grounded outlet with GFCI (ground fault circuit interrupt) protection.

HANDLING

• Always wear cut-resistant gloves when handling the cutting plates.

• Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

ASSEMBLY PROCEDURES

USE

- The machine must not be modified in any way from its original configuration.
- Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).
- Do not open the feed lead / attachment until the motor has come to a complete stop.
- Never tamper with or defeat the purpose of the locking and safety systems.
- Never put a hand or nonfood object in the entry or exit chutes.
- Do not overload the machine.

CLEANING

• Always unplug your appliance before cleaning.

• Always clean the appliance and attachments at the end of each use.

• Never place the motor unit in water.

• For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.

• For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).

MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.

• It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.

• <u>NOTICE</u>: Never operate the appliance if the power cord or plug has been damaged. If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.

•Contact your local Authorized Service Agency if something appears to be wrong.

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

Additionnal cuts are available on the R 402 Series A 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 Series A - R 402 Series A - 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.

WARNING

This appliance must be plugged into a grounded socket (risk of electrocution).

Your R 401 Series A - R 402 Series A - 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 1725 rpm

R 402 Series A

Red switch	=	Off switch
Green switch	=	On switch
Black switch	=	Pulse control
Speed selector	550	or 1645 rpm

R 402 V. Series A

Red switch	=	Off switch
Green switch	=	On switch
Black switch	=	Pulse control
Speed contr	പ =	300 - 3600 r

Speed control = 300 - 3600 rpm with cutter bowl 300 - 1000 rpm with Vegetable preparation attachment.

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.





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.

Only For the R 402 Series A 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:

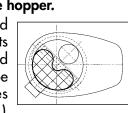
The grid must be positioned according to the feeding hopper used. Failure to do so, can lead to jamming and motor damage.

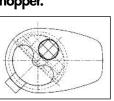
• Position 1 : Using the large hopper.

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 :

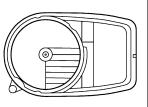
Specially designed slicing plates and matching grids have been developed for making French fries. Two sizes are available: 8x8 and 10x10.



Next fit the appropriate

slicing disc and screw the

slicer on the motor shaft



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 platesecuring knob by turning it clockwise.





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 loc-

ked 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.

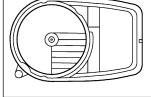


SIDE A: Straight ejection ribs facing upwards, for any vegetables or citrus fruit which require careful handling (tomatoes, mushrooms...).



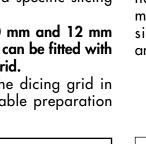
SIDE B: Curved ejection ribs facing upwards in all other cases.





with the butterfly nut.

ENGLISH



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)
СНОР		
• MEAT		
Hamburgers/steak tartare	2 1⁄4	3
Sausagemeat/tomatoes	3 1⁄4	3
Terrine/pâté	3 ¼	4
• FISH		
Brandade	2 ³ ⁄ ₄	5
Terrines	2 3⁄4	5
VEGETABLES		
Garlic/parsley/onion/shallots	½ - 2 ½	3
Soup / purées	4 1⁄2	4
• FRUIT		
Compotes /purées	4 1⁄2	4
EMULSIFY		
Mayonnaise / ailloli / remoulade sauce	4 1⁄2	3
Hollandaise/béarnaise	4 1⁄2	5
Snail or salmon butter	4 1/2	4
KNEAD		·
Shortcrust pastry/shortbread	2 3⁄4	4
Flaky pastry	2 3⁄4	4
Pizza dough	2 3⁄4	4
GRIND		
Dried fruit	2	4
lce	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

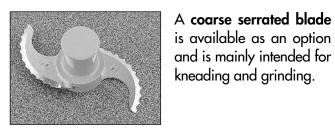
- Remove the small pusher from the feed opening.
- Fill the opening with product.

- 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 5/64 - 1/8	carrot / cabbage / cucumbe lemon / carrot / mushroom , zucchini / onion / leek / bel	/ cabbage /	
⁵ /32 - ³ /16	eggplant / beet root / carrot / mushroom / cucumber / bell pepper /radish / lettuce / potato / leek / tomato		
1/4	eggplant / beet root / carrot bell pepper /radish / lettuce	/ mushroon	n / cucumber /
RIPPLE CL	JT SLICER		
⁵ /64	beet root / potato		
GRATERS			
¹ /16 5/64 1/8 1/4	celeriac / cheese carrot / celeriac / cheese carrot cabbage / cheese	³ /8 Hard cheese ¹ /32 ³ /64	cabbage / cheese 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 5/64 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 D 10x10 D 12x12	potato / carrot / zucchini / beet root / turnip potato / carrot / zucchini / beet root / turnip potato / carrot / zucchini / beet root / turnip	
FRENC	H FRIES	
F 8x8 F 10x10	potato potato	



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

OPTIONS

A coarse serrated blade

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.

DIMENSIONS (in inches)

• 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.

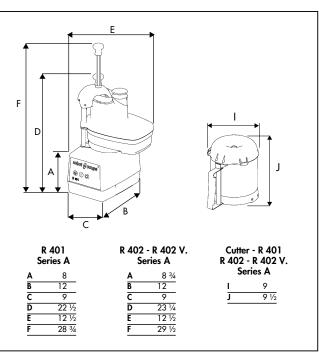
• BLADE AND CUTTING PLATES

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.

	NICAL FICATIONS
Net	Gross
28.7	35.3
35.3	41.9
33.1	39.7
	Net 28.7 35.3



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

WARNING

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

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 Series A - 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 resetable 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.

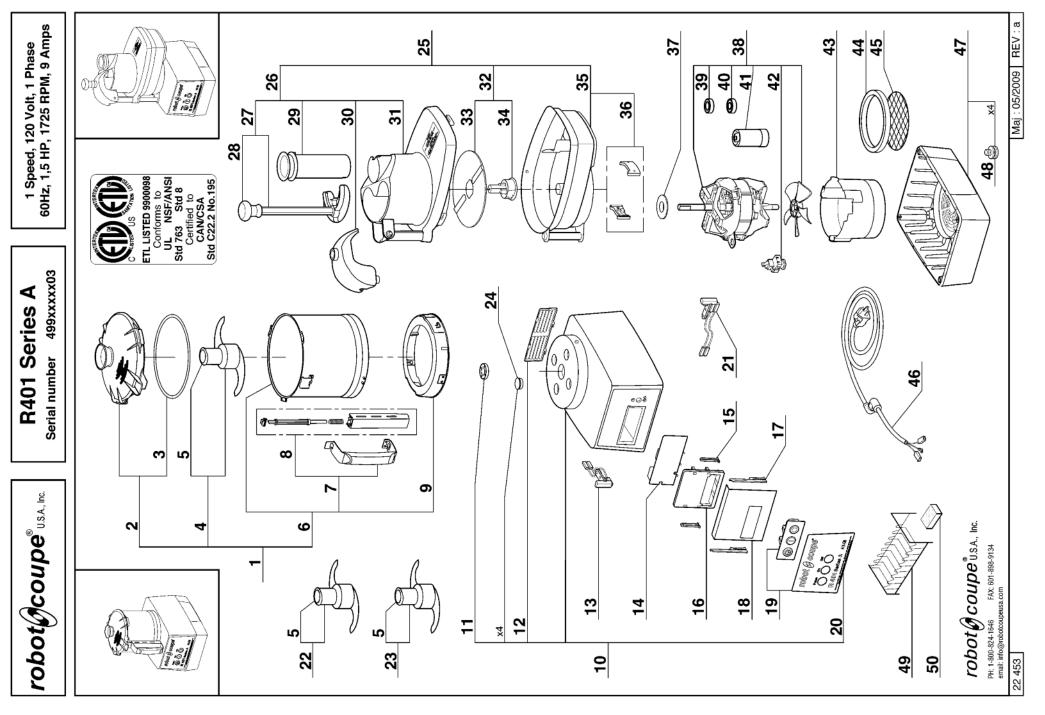
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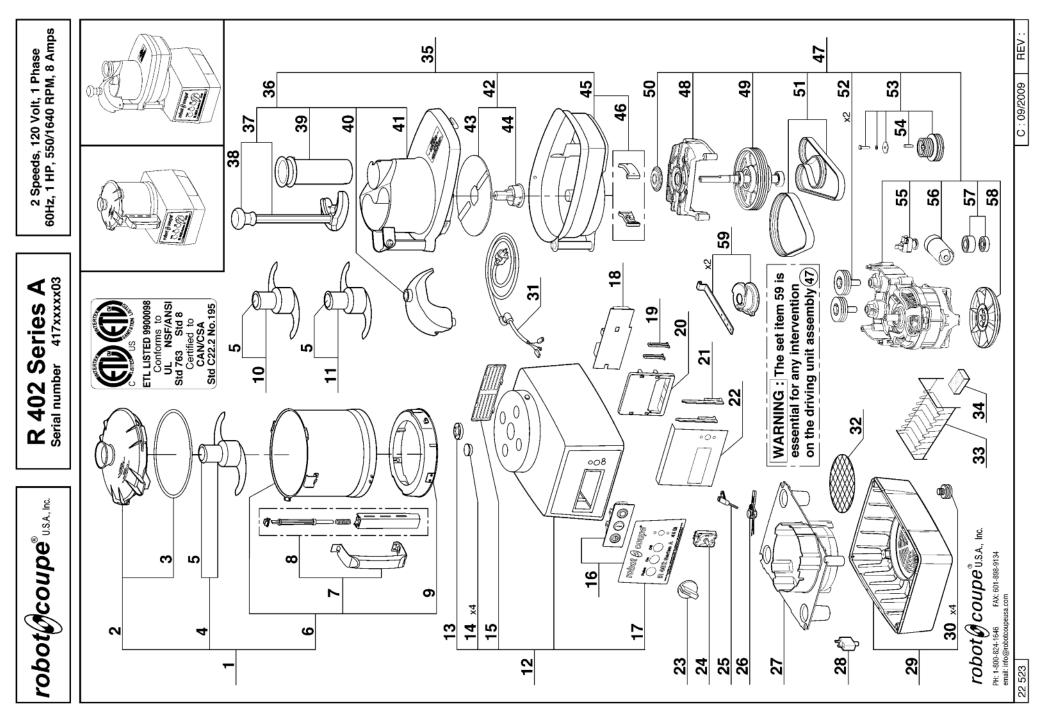
TECHNICAL DATA

DATOS TECNICOS

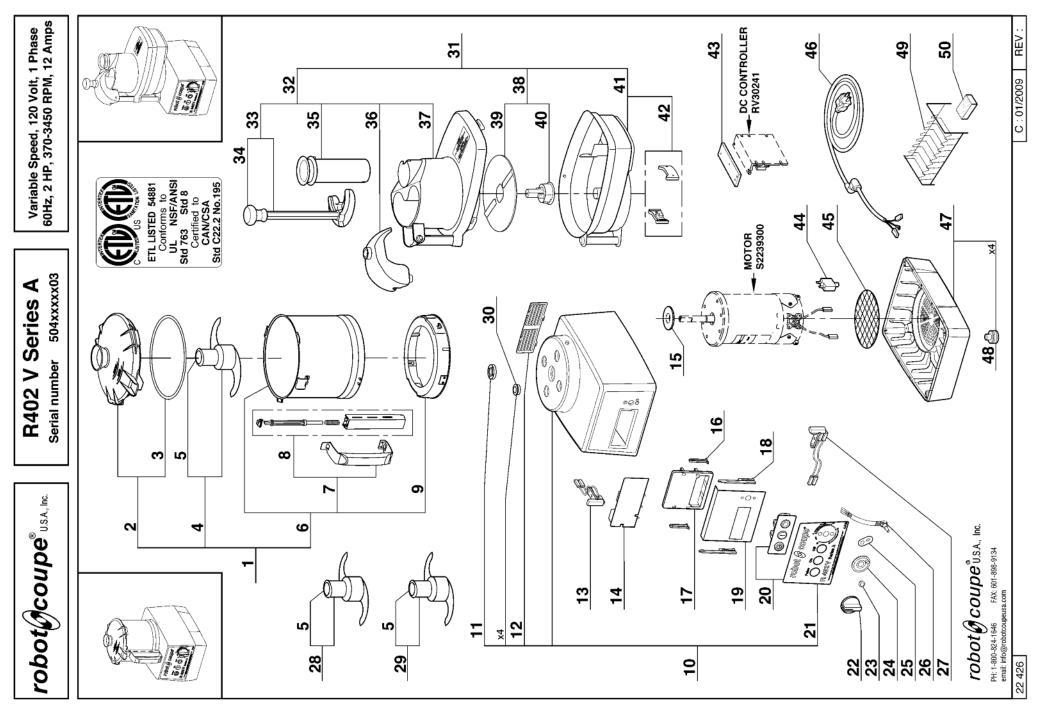
DONNÉES TECHNIQUES



rot	robot@co	:oupe [®] U.S.A., Inc. R401 Series A Serial number 499xxxx03	1 Speed, 120 Volt, 1 Phase 60Hz, 1,5 HP, 1725 RPM, 9 Amps
Index	Pièce / Part	Description	
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ი ო	39 740		
4	27 344	SMOOTH BLADE	
5	-	BLADE CAP	
9	39 742	CUTTER BOWL ASSEMBLY	
7	74	BOWL HANDLE ASSEMBLY	
ω (4.	SAFETY ROD ASSEMBLY	
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5	17 00	NEVENDIDEE SEING FAATE SLING DI ATE HI IR	
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36	29 0	LOCKING PLATES ASSEMBLY	
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44 45	101 099	ABSORBER VENTII ATION SOBEEN	
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47	0 4 0 0 4 0 0 7	POWEN COND BASE ASSEMBLY	
48	, 0 , 0	EAGE AGGEMELY FOOT ASSEMBLY (*4)	
49	В2		
50	57	HONING STONE	
22 453			Mai · 05/2009 BEV · a
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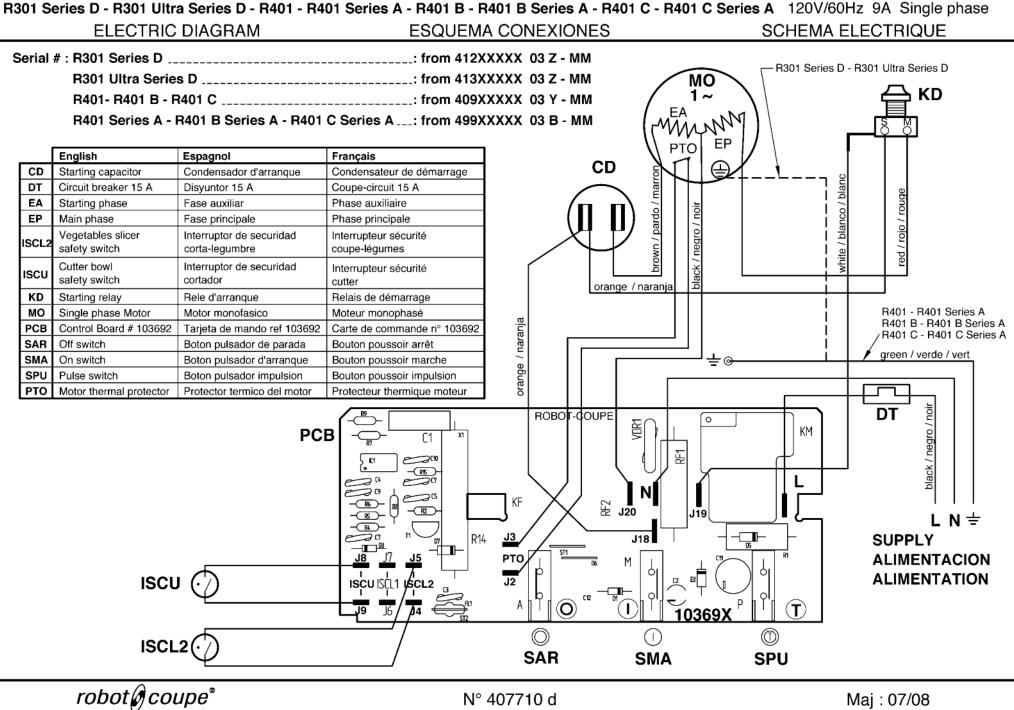
robot	Ś	Cupe [®] U.S.A., Inc. R 402 Series A Serial number 417xxxxx03	2 Speeds, 120 Volt, 1 Phase 60Hz, 1 HP, 550/1640 RPM, 8 Amps
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ი ა	~ "		
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18	6	CONTROL BOARD	
19	029	PANEL KEY	
20	6	CONTROL BOARD SUPPORT	
21	17 7		
2 2	- a	CUNINOL BUARD INSULATOR SPEED SEI ECTOR HANDI E	
C 7	17 0	SPEED SELECTOR RANDLE SPEED SELECTOR	
25	39.9	VEGETABLE SLICER SAFETY SWITCH ASSEMBLY	
26	6	CUTTER SAFETY SWITCH ASSEMBLY	
27	399	BAFFLE	
28	844	CIRCUIT - BREAKER	
29	6 0	BASE ASSEMBLY	
30	399		
32	103 761	VENTIATION SCREEN	
33	В 2	PLATE RACK	
34	25	HONING STONE	
35	72	VEGETABLE SLICER ATTACHMENT	
36	92		
37	293	VEGETABLE PUSHER ASSEMBLY	
5 6			
60 40	2 0		
41	39 2	VEGETABLE FEED LID	
42	2 0	SLING PLATE ASSEMBLY	
43	17 0	REVERSIBLE SLING PLATE	
44		SLING PLATE HUB	
64 97	04 0 0 0 4	VEGETABLE SLIGEN BOWL I OCKING PLATES ASSEMBLY	
47	, 6 , 6	DRIVING UNIT ASSEMBLY	
48	66	DRIVING UNIT LID	
49	66	TRANSMISSION SHAFT ASSEMBLY	
50	66	SHAFT DEFLECTOR	
51	6 6		
53	ກ ດ ກ ດ	DRIVING PULLEY SOSEMBLY (XZ)	
54	- <u>-</u>	MOTOR SHAFT KEY	
55	0 2	MOTOR RELAY	
56	03 6	CAPACITOR	
57	399	MOTOR BALL BEARINGS SET	
59 59	39 962	MOTOH FAN BELT ASSEMBLY KIT	
}))		
22 523			C:09/2009 REV:
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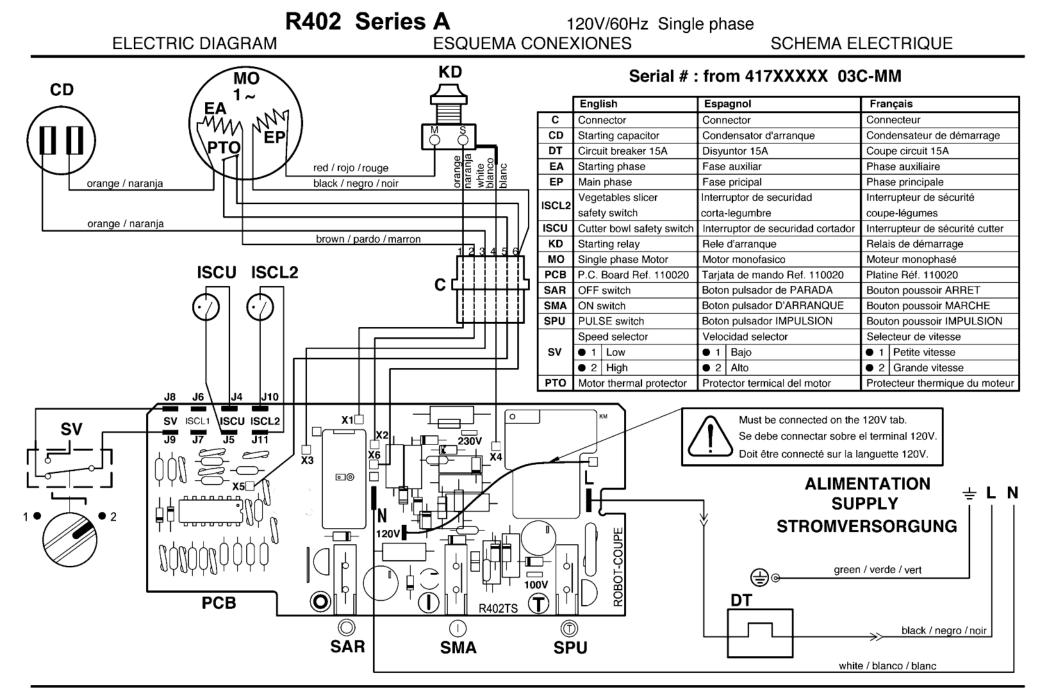


R402 V Series A Serial number 504xxxxx03

Variable Speed, 120 Volt, 1 Phase 60Hz, 2 HP, 370-3450 RPM, 12 Amps

Mole Ferror Description 1 27 324 CONTER ATTACHMENT 2 3974 CONTER AND ASSEMBLY 3 CONTER MONA SSEMBLY SMODTH ALLOS 3 2 CONTER MONA SSEMBLY 3 374 CONTER MONA SSEMBLY 3 2 CONTER MONA SSEMBLY 3 2 2 2 3 2 2 2 2 3 2 2 2 2 3 2 2 2 2 3 2 2 2 2 3 2 2 2 2 3 2 2 2 2 3 2 2 2 <td< th=""><th></th><th>2</th><th></th><th>Serial number</th><th>504xxxx03</th><th></th></td<>		2		Serial number	504xxxx03	
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311 UD SEA. 311 UD SEA. 311 EADE CAP 311 BADE CAP 312 BADE CAP 313 BADE CAP 314 BADE CAP 315 BADE CAP 316 BADE CAP 317 BADE CAP 318 BADE CAP	r (7 34	CUTTER ATTACHMENT			
2733 Biologit BADE 20141 Extern Fold ASSERIELY 30142 EVITER BOM, ASSERIELY 30143 EVITER BOM 30141 EVITER BOM <	2	~ ~				
111 Buildie Cub 37 20 37 21 37 20 37 20 37 21 37 21 37 21 37 21 37 31 37	0 4					
37.12 CUTTER BOWL ASSERBALY 37.14 BOWL HANDLE ASSERBALY 37.14 SAFETY ROM ASSERBALY 37.15 LOCKNIG WASSERBALY 37.16 LOCKNIG WASSERBALY 37.17 LOCKNIG WASSERBALY 361.01 JAFETY ROM ASSERBALY 361.01 LOCKNIG WASSERBALY 361.01 LOCKNIG LEADER SALERERANCH 361.01 LOCKNIGL EADER SALERBALY 361.01 LOCKNICL EADER AND INJURT 37.39 LOCKNICL EADER AND INJURT 37.30 POTENTIONETER NAMOLE 37.30 POTENTIONETER NAMOLE 37.31 POTENTIONETER NAMOLE 37.32 POTENTIONETER NAMOLE 37.33 POTENTIONETER NAMOLE 37.34 POTE	. <i>L</i> C		BLADE CAP			
39144 BOML HANDLE ASSEMELY 39745 SAFETY ROD ASSEMELY 39756 MCDOR SUPPORT ASSEMELY 39750 MCDOR SUPPORT ASSEMELY 39751 SAFETY ROD ASSEMELY 39753 MCDOR SUPPORT ASSEMELY 307123 VIETTALE SUCTER ASSEMELY 307123 VIETTALE SUCTER ASSEMELY 307130 MOTOR SUPPORT ASSEMELY 307141 MOTOR SUPPORT 307150 MOTOR CENTRING 307161 MOTOR CENTRING 307161 MOTOR CENTRING 307161 MOTOR CENTRING 30717 MOTOR CENTRING 30717 MOTOR MASSEMELY 30718	9		CUTTER BOWL ASSEM	ВLY		
39 143 SheFr NGD ASSENBLY 39 743 Corrent workers ASEINBLY 30 741 DCORN SUPCHT ASSENBLY 30 741 WITCH CONF 30 741 CONTROL BOARD SUPCHT 31 74 CONTROL BOARD SUPCHT 31 74 CONTROL BOARD SUPCHT 31 74 CONTROL BOARD SUPCHT 31 34 CONTROL ASSENBLY 31 34 CONTROL ASSENBLY 31 34 CONTROL BOARD SUPCHT 31 34 CONTROL ASSENBLY 31 34 CONTROL ASSENBLY 31 34 CONTROL ASSENBLY	7		BOWL HANDLE ASSEM	BLY		
3714 DOCKNOE WASHER ASSEMBLY 3773 MOTOR SUPPORT ASSEMBLY 3773 MOTOR SUPPORT ASSEMBLY 3774 VENT ON SUP 3775 MOTOR SUP 3776 VENT ON SUP 3776 VENT ON SUP 377 VENT ON SUP 378 VENT ON SUP 379 VENT ON SUP 371 VENT ON SUPPORT 372 VENT ON SUPPORT 373 VENT ON SUPPORT 374 VENT ON SUPPORT 375 VENT ON SUPPORT 376 CONTROL BOARD KEY 377 VENT ON SUPPORT 378 CONTROL BOARD KEY 379 CONTROL PARE ASSEMBLY 371 CONTROL PARE ASSEMBLY 373 CONTROL PARE ASSEMBLY 374 CONTROL PARE ASSEMBLY 3745 CONTROL PARE ASSEMBLY 3746 CONTROL PARE ASSEMBLY 3747 CONTROL PARE ASSEMBLY 3748 CONTROL PARE ASSEMBLY 3744 CONTROL PARE ASSEMBLY	8	2	SAFETY ROD ASSEMBL	LY		
30 30 MOTOR SUPPORT ASSEMBLY 20 10 UENT COVER 20 VERTABLE SUCER SAFETY SWITCH ASSEMBLY 20 VERTABLE SUCER SAFETY SWITCH ASSEMBLY 20 WOTOR SUPPORT 10 17 VERTABLE SUCER SAFETY SWITCH ASSEMBLY 20 MOTOR CENTRING 10 20 MOTOR CENTRING 11 700 CONTROL BOARD NEULATOR 20 MOTOR CENTRING CONTROL BOARD NEULATOR 21 AND CONTROL BOARD NEULATOR CONTROL BOARD NEULATOR 21 CONTROL BOARD NEULATOR CONTROL BOARD NEULATOR 21 CONTROL BOARD NEULATOR CONTROL PARL ASSEMBLY 21 CONTROL PARL ASSEMBLY CONTROL PARL ASSEMBLY 22 CONTROL FER ASSEMBLY CONTROL PARL ASSEMBLY 23 CONTROL PARL ASSEMBLY CONTROL PARL ASSEMBLY 23 CONTROL ASS	6	~	LOCKING WASHER ASS	SEMBLY		
01 010 MOTOR SEAL 01 010 MOTOR SEAL 01 010 RECIFICALE SILCER SAFETY SWITCH ASSEMBLY 01 010 ROTOR SEATING 01 010 ROTOR SEATING 01 011 CONTROL BOARD 01 011 PARELKY 01 011 CONTROL BOARD SUPPORT 01 011 CONTROL BOARD NILLATOR 01 011 CONTROL BOARD	10	~	MOTOR SUPPORT ASS	EMBLY		
10 12 VENT COVER 10 12 VENT COVER 10 12 MOTOR CENTRING 10 12 MOTOR CENTRING 10 12 MOTOR CENTRING 11 70 MOTOR CENTRING 11 70 MOTOR CENTRING 11 70 ONTROL BOARD SUPPORT 11 700 CONTROL BOARD NELLACK 11 700 CONTROL SASEMBLY 11 700 CONTROL PARE SASEMBLY 11 701 CON	11	0	MOTOR SEAL			
28 39 VIGETABLE SLICER SAFETY SWITCH ASSEMBLY 104 77 WOTOR CENTRING 104 77 MOTOR CENTRING 104 77 MOTOR CENTRING 104 77 MOTOR CENTRING 105 PANEL KST MOTOR CENTRING 104 71 TORNEL BOARD SUPPORT 117 703 PONTROL BOARD NESLIATOR 104 71 CONTROL BOARD NESLIATOR 104 70 PONTROL PANEL SEMBLY 104 70 PONT PLATE ASSEMBLY 104 70 POTENTIONETER HAULE 104 70 POTENTIONETER ANILOFICATION 104 <th>12</th> <th>-</th> <th>VENT COVER</th> <th></th> <th></th> <th></th>	12	-	VENT COVER			
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 39 800 FONTINAL RALEMBLY 117 013 FOTENTIONETER ANTI-PROTE ANTI-PROTE ASSEMBLY 101 441 POTENTIONETER ANTI-PROTE ASSEMBLY 101 551 POTENTIONETER ANTI-PROTATING WASHER 101 551 POTENTIONETER ANTI-PROTATING WASHER 39 202 POTENTIONETER ANTI-PROTATING WASHER 39 202 POTENTIONETER ANTI-PROTATING WASHER 39 203 FOTENTIONETER ANTI-PROTATING WASHER 39 203 FOTENTIONETER ANTI-PROTATING WASHER 30 203 FOTENTIONETER ANTI-PROTATING WASHER 31 203 FOTENTIONETER ANTI-PROTATING WASHER 32 204 COTTER SAFENDALY 32 205 FOTENTIONETER ASSEMBLY 32 204 COLTCOVER 32 204 COLTCOVER 32 204 COLTCOVER 32 204 COLTCOVER 32 204 COLTORER 32 204 COLTORER 32 204 COLTAR 31 200 FLATE ASSEMBLY 32 201 FOLORER ASSEMBLY 32 201 FOLORER ASSEMBLY 32 201 BOLIT COVER 32 201 FOLOR ASSEMBLY 32 201 FOLOR FOLORER 31 442 CONTFOLLER SUPPORT 31 443 VERTIATION SCREEN 32 201 FOLOR ASSEMBLY 33 201 FOLOR ASSEMBLY 33 201 FOLOR ASSEMBLY 33 201 FOLOR ASSEMBLY 33 201 FOLOR ASSEMBLY 34 24 VITE ASSEMBLY 35 251 HONING STONE 35 261 FOLOR 35 261 FOLOR 35 261 FOLOR 35 261 FOLOR 36 261 579 HONING STONE 	00	5 6	CONTROL DANEL ASSE			
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104 440 POTENTIOMETER STOP 101 551 POTENTIOMETER ANTI-ROTATING WASHER 20 POTENTIOMETER ANTI-ROTATING WASHER 20 POTENTIOMETER ASSEMBLY 20 SERATED BLADE 27 346 27 346 27 346 27 346 27 346 27 346 27 346 27 346 27 346 27 346 27 346 27 346 27 346 28 FIGE LEAD ASSEMBLY 29 224 10 551 2021 POUENERALSE PUSHER ASSEMBLY 30222 POUENERALSE SUGRE FEED LEAD 30221 POUENDER ASSEMBLY 4000 PATE 310 SUGRE FEED LEAD 311 102 323 VEGETABLE SUGRE PUSHE 102 DI 102 SUGRE FEED LEAD 103 SUGRE FEED LEAD <	23	03	POTENTIOMETER NUT			
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27 346 SERRATED BLADE 27 345 FINE SERRATED BLADE 10 00-LT COVER DOLT COVER 27 325 VEGETABLE SLICER ASSEMBLY 39 238 FED LEAD ASSEMBLY 29 232 VEGETABLE SLICER ASSEMBLY 102 201 VEGETABLE SLICER ASSEMBLY 102 201 PED LEAD ASSEMBLY 102 102 PUNID PUSHER 102 201 PANDLE 102 102 PANDLE 117 012 PUND PUSHER 102 103 PANDLE 117 014 VEGETABLE SLING PLATE 117 014 VEGETABLE SLING PLATE 117 014 LEAD EADING 117 014 LEATE ASSEMBLY 117 014 LEATE HINB 117 014 LECHABLE SLING PLATE 117 117 117 118 442 CINCUIT-BREAKER 118 LATE HINB LINCIN	27	4	CUTTER SAFETY SWIT	CH ASSEMBLY		
27 3145 Fine SEFRATED BLADE 104 BOLT COVER 32 FEED LEAD ASSEMBLY 39 BOLT COVER 30 BOLT COVER 314 FEED LEAD ASSEMBLY 122 VEGETABLE PUSHER ASSEMBLY 122 PUSHER ASSEMBLY 122 BOLT COVER 122 PUSHER ASSEMBLY 122 PUSHER ASSEMBLY 122 PUSHER GUDE 122 PUSHER GUDE 122 PUSHER GUDE 122 PUSHER GUDE 122 PUSHER ASSEMBLY 122 PUSHER GUDE 122 PUSHER ASSEMBLY 123 PUSHER SUPPORT 123 PUSHER SUPORT 124 PUSHER SUC	28	e	SERRATED BLADE			
104 070 BOLT COVER 27 255 VEGETABLE SLICER ASSEMBLY 39 231 FEED LEAD ASSEMBLY 39 232 FEED LEAD ASSEMBLY 102 011 HANDE 102 021 HANDE 102 022 POWNP PUSHER 102 021 HANDE 102 021 PANDE 102 021 HANDE 102 021 PANDE 102 PANDE POND PUSHER 103 SLING PLATE ASSEMBLY 104 454 VEGETABLE SLING PLATE 117 91 SLING PLATE MORT 118 424 VEGETABLE SLING PLATE 112 361 LOCKING PLATES ASSEMBLY 112 STON PONT-ROLLER SUPPORT <th>29</th> <th>e</th> <th>FINE SERRATED BLAD</th> <th>ш</th> <th></th> <th></th>	29	e	FINE SERRATED BLAD	ш		
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39 236 FEED LEAD ASSEMBLY 29 24 VEGETABLE PUSHER ASSEMBLY 102 021 HANDLE 102 022 ROUND PUSHER 102 022 ROUND PUSHER ASSEMBLY 102 021 HANDLE 39 236 VEGETABLE EUCER FEED LEAD 117 091 SLING PLATE 118 424 VEGETABLE SUBCH 118 432 VEGETABLE SUBCH 118 427	31	2	VEGETABLE SLICER AS	SSEMBLY		
29 324 VEGETABLE PUSHER ASSEMBLY 102 021 HANDLE 102 022 POUND PUSHER 102 023 PUSHER GUIDE 32 Si VEGETABLE SLICER FEED LEAD 102 010 PUSHER GUIDE 32 VEGETABLE SLICER FEED LEAD 117 091 SLING PLATE 117 091 SLING PLATE 117 091 SLING PLATE 117 091 SLING PLATE 118 424 VEGETABLE SLICER BOWL 29 081 LOCKING PLATE SUPPORT 112 287 SPEED CONTROLLER SUPPORT 118 442 VEGETABLE SLICER BOWL 29 081 VEGETABLE SLICER BOWL 29 VEGETABLE SLICER BOWL LOCKING PLATER SUPPORT 113 742 VEGETABLE SLICER BOWL 2014 454 VEGETABLE SLICER BOWL 3011 862 VEGETABLE SLICER BOWL 3011 868 VEGETABLE SLICER BOWL 3011 868 VEGETABLE SLICER BOWL 3011	32	23	FEED LEAD ASSEMBLY			
102 021 HANDLE 102 022 PUSHER GUIDE 39 235 VEGETABLE SLICER FEED LEAD 102 019 SLING PLATE ASSEMBLY 117 091 SLING PLATE ASSEMBLY 117 091 REVERSIBLE SLICER BOWL 117 091 BLING PLATE HUB 117 091 SLING PLATE HUB 117 091 SLING PLATE BUB 117 091 SLING PLATE BUB 117 091 SLING PLATE BUB 112 287 REVENBLE 112 287 SPEED CONTROLLER SUPPORT 113 761 VENTLATION SCREEN 113	33	32	VEGETABLE PUSHER A	ASSEMBLY		
102 022 ROUND PUSHER 102 020 PUSHER GUIDE 39 235 VEGETABLE SLICER FEED LEAD 102 019 SLING PLATE ASSEMBLY 117 091 SLING PLATE ASSEMBLY 117 091 SLING PLATE 117 091 SLING PLATE ASSEMBLY 117 091 SLING PLATE 117 091 SLING PLATE ASSEMBLY 117 091 SLING PLATE ASSEMBLY 118 442 CONTROLLER SUPPORT 118 442 CIRCUT-BREAKER 103 761 VEGETABLE 103 761 VENTILATION SCREEN 39 201 BASE ASSEMBLY 802 FOOT ASSEMBLY A 755 PUATE RACK FOOT ASSEMBLY 750 FOOT ASSEMBLY PUNING STONE 602 579 HONING STONE	34	02	HANDLE			
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39 235 VeGETABLE SLICER FEED LEAD 102 019 SLING PLATE ASSEMBLY 117 091 SLING PLATE 114 454 VEGETABLE SLICER BOWL 29 081 LOCKING PLATES ASSEMBLY 118 442 CIRCUIT-BREAKER 103 761 VENTILATION SCREEN 103 761 VENTILATION SCREEN 103 761 VENTILATION SCREEN 103 761 VENTILATION SCREEN 30 201 BASE ASSEMBLY 39 201 BASE ASSEMBLY 718 FOOT ASSEMBLY A 718 FOOT ASSEMBLY A 719 FOUNIG STONE BOS 602 STON HONING STONE	36	0	PUSHER GUIDE			
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117.09SLING FLATE FUD104.454VEGETABLE SLICER BOWL29.081LOCKING PLATES ASSEMBLY112.287SPEED CONTROLLER SUPPORT118.442CIRCUT-BREAKER103.761VENTILATION SCREEN30.201BASE ASSEMBLY39.201BASE ASSEMBLY39.201BASE ASSEMBLY39.203FOOT ASSEMBLY7555POWER CORD802.579HONING STONE	65	5		AIE		
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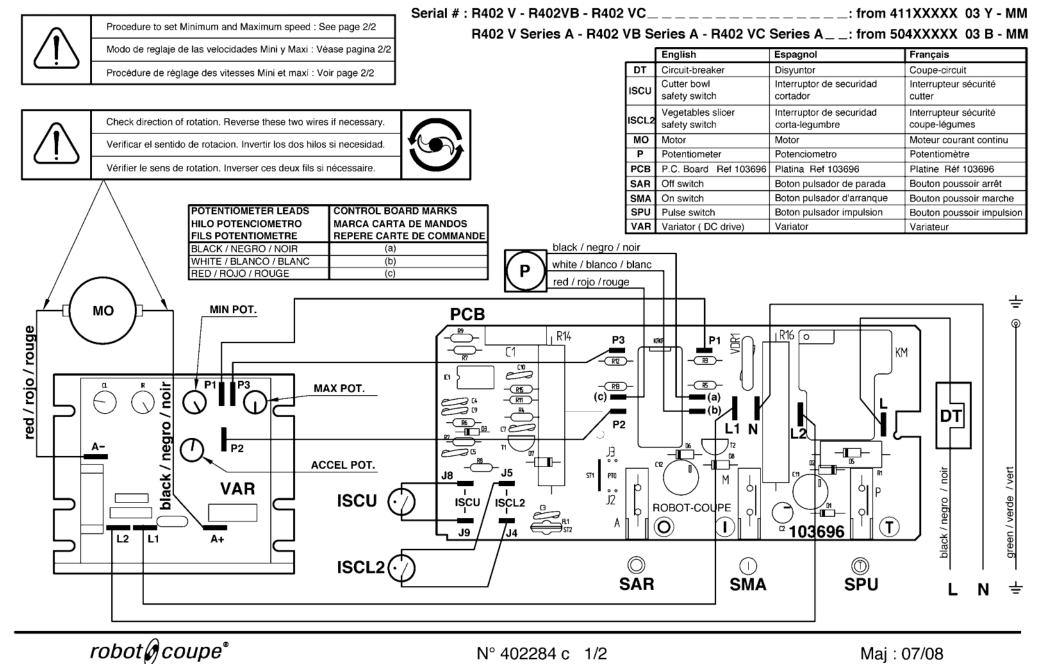


R402 V - R402 V Series A - R402 VB - R402 VB Series A - R402 VC - R402 VC Series A

ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

120V/60Hz 12A Single phase SCHEMA ELECTRIQUE



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R402 V - R402 V Series A - R402 VB - R402 VB Series A - R402 VC - R402 VC Series A ELECTRIC DIAGRAM ESQUEMA CONEXIONES

120V/60Hz 12A Single phase SCHEMA ELECTRIQUE

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<u>PROCEDURE TO SET</u> <u>MINIMUM AND MAXIMUM SPEED</u> This procedure requires a qualified electrician	 FAILURE TO FOLLOW THIS PROCEDURE WILL VOID YOU DANGER : Risk of electric shock. During the procedure the ap Put the Cutter bowl, without blade, on the motor base. Close the lid on the Connect a voltmeter (<u>DC voltage measure</u>) in parallel with motor to A+ a Apply power to the apparatus. Run the motor by pushing the On knob. 1. Minimum speed setting : Rotate the apparatus knob to full OFF (counterclockwise) On the variator (VAR), adjust MIN POT to read 8.5 volts 2. Maximum speed setting : Rotate the apparatus knob to full ON (clockwise) On the variator (VAR), adjust MAX POT to read 90 volts If it is impossible to achieve 90 volts with MAX POT, then a Caution : if the ACCEL POT is reset then repeat the full set of the apparatus for the apparat	paratus is under voltage. he bowl. Lay the apparatus on its right side. and A- on the variator (VAR). (±0.2 volts). (±0.2 volts). adjust ACCEL POT to read 90 volts.
<u>PROCESO DE REGLAJE</u> <u>DE LAS VELOCIDADES MAXI Y MINI</u> Efectuar con personal calificado	EL NO RESPETO DE ESTE PROCESO ANULARA VUESTR/ PELIGRO : Riesgo de choque electrico. Durante el proceso el Meter la cuba sin el cuchillo. Cerrar la tapa sobre la cuba. Acostar el ap Conectar un voltimetro (sobre tension continua) en derivacion con el mo Meter el aparato sobre tension. Arrancar el motor apretando el boton de 1. Reglaje de la velocidad mini : Volver el boton del aparato al mini (al tope del sentido con Sobre el variador (VAR), ajustar MIN POT para tener 8.5 2. Reglaje de la velocidad maxi : Volver el boton del aparato al maxi (al tope del sentido de Sobre el variador (VAR), ajustar MAX POT para tener 90 Si el reglaje a 90 voltios es imposible con MAX POT, ajust Cuidado : En este caso, volver a hacer el reglaje complet	aparato esta sobre tension. arato sobre el lado derecho. otor, entre A+ y A- sobre el variador (VAR). e marcha. atrario de las agujas del reloj). voltios (±0.2 voltios). la agujas del relo). D voltios (±0.2 voltios). tar ACCEL POT para conseguir 90 voltios.
<u>PROCEDURE DE REGLAGE</u> <u>DES VITESSES MINI ET MAXI</u> A effectuer par un personnel qualifié	LE NON RESPECT DE CETTE PROCEDURE ANNULERA VO DANGER : Risque de choc électrique. Durant la procédure l'ap Mettre en place la cuve Cutter sans le couteau. Fermer le couvercle sur Brancher un voltmètre (<u>mesure de tension continue</u>) en parallèle avec le Mettre l'appareil sous tension. Démarrer le moteur en appuyant sur le be 1. Réglage de la vitesse mini : Tourner le bouton de l'appareil au minimum (en butée dan Sur le variateur (VAR), ajuster MIN POT pour avoir 8.5 vo 2. Réglage de la vitesse maxi : Tourner le bouton de l'appareil au maximum (en butée dar Sur le variateur (VAR), ajuster MAX POT pour avoir 90 v Si le réglage à 90 volts est impossible avec MAX POT, aju Attention : Dans ce cas, refaire ensuite le réglage comple	 ppareil est sous tension. r la cuve. Coucher l'appareil sur son côté droit. e moteur, entre A+ et A- sur le variateur (VAR). outon Marche. as le sens anti-horaire). olts (±0.2 volts). ns le sens horaire). ister ACCEL POT pour obtenir 90 volts.
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Robot-coupe USA. Inc.

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