

Robot Coupe R101P

Robot Coupe R101P 1.9 Liter Combination Food Processor Instruction Manual

Model: R101P

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your Robot Coupe R101P 1.9 Liter Combination Food Processor. Please read this manual thoroughly before using the appliance for the first time and keep it for future reference.

The Robot Coupe R101P is a versatile appliance designed for commercial food preparation, combining the functions of a vertical cutter mixer and a vegetable slicer. It is equipped with a 1.9-liter polycarbonate bowl, an "S" blade for cutting and blending, and two processing discs for grating and slicing.

2. IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances. This includes, but is not limited to, the following:

- Read all instructions before operating the appliance.
- **DANGER:** Blades are sharp. Handle with extreme care. Always use the appropriate tools for assembly and disassembly.
- Ensure the appliance is unplugged before assembling, disassembling, or cleaning.
- Do not immerse the motor base in water or other liquids.
- Keep hands and utensils away from moving blades during operation to prevent serious injury. Use a food pusher when feeding ingredients through the feed openings.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact qualified service personnel for examination, repair, or adjustment.
- This appliance is intended for commercial use only.
- Ensure the lid is securely locked in place before operating the machine.

3. PRODUCT OVERVIEW AND COMPONENTS

The Robot Coupe R101P is designed for efficiency and durability in a commercial kitchen environment. Key components include:

- **Motor Base:** Houses the powerful 3/4-HP motor, fan-cooled for continuous use. Features easy-to-use push-button controls (On/Off).
- **Cutter Bowl:** A 1.9-liter polycarbonate bowl for processing ingredients.
- **Clear Lid:** Allows monitoring of the mixing process. Equipped with two deep feed openings.
- **"S" Blade:** Stainless steel blade for chopping, blending, and pureeing.
- **Processing Discs:** Includes a 2 mm grating disc and a 4 mm slicing disc for vegetable preparation.
- **Food Pusher:** Used with the feed openings for safe ingredient introduction.



Image 1: Robot Coupe R101P Combination Food Processor. The image displays the main unit with its motor base, 1.9-liter polycarbonate bowl, and clear lid. Also shown are the "S" blade and two additional processing discs (2mm grating and 4mm slicing) for various food preparation tasks.

4. SETUP AND ASSEMBLY

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the bowl, lid, "S" blade, and processing discs in warm soapy water, rinse

thoroughly, and dry. The motor base should be wiped clean with a damp cloth.

3. **Placement:** Place the motor base on a stable, flat, and dry surface. Ensure adequate ventilation around the unit.
4. **Bowl Assembly:** Place the 1.9-liter polycarbonate cutter bowl onto the motor base, aligning it correctly until it locks into position.
5. **Blade/Disc Installation:**
 - For **Cutter Function:** Carefully place the "S" blade onto the motor shaft inside the bowl. Ensure it sits firmly.
 - For **Vegetable Slicer Function:** Place the desired processing disc (grating or slicing) onto the motor shaft. Ensure it is properly seated.
6. **Lid Placement:** Securely place the clear lid onto the bowl. Rotate the lid until it locks into place. The machine will not operate unless the lid is correctly secured.
7. **Power Connection:** Plug the appliance into a grounded 120 V/60 Hz/1-ph electrical outlet.

5. OPERATING INSTRUCTIONS

5.1. Using the Cutter Function (with "S" Blade)

1. Ensure the "S" blade is installed and the bowl and lid are securely locked.
2. Add ingredients to the 1.9-liter cutter bowl. Do not overfill.
3. Press the **ON** button to start the motor.
4. Process ingredients until desired consistency is achieved. The clear lid allows visual monitoring.
5. To stop, press the **OFF** button.
6. Wait for the blade to come to a complete stop before removing the lid and bowl.

5.2. Using the Vegetable Slicer Function (with Discs)

1. Ensure the desired processing disc (2mm grating or 4mm slicing) is installed and the bowl and lid are securely locked.
2. Prepare vegetables or other soft products to fit into the feed openings. The large hopper (10 in²) is for bulky items like cabbage or onions, while the cylindrical hopper (Ø 2 1/4") is for long, delicate items.
3. Press the **ON** button to start the motor.
4. Carefully feed ingredients through the appropriate feed opening using the food pusher. **Never use your hands or fingers to push food.**
5. Processed food will collect in the bowl.
6. To stop, press the **OFF** button.
7. Wait for the disc to come to a complete stop before removing the lid and bowl.

6. CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your Robot Coupe R101P.

1. **Disconnect Power:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassembly:** Carefully remove the lid, bowl, and blade/disc.
3. **Washing Components:** The bowl, lid, "S" blade, and processing discs are easily removed and are dishwasher safe.

Alternatively, wash them by hand in warm soapy water, rinse thoroughly, and dry immediately to prevent water spots or corrosion.

- 4. **Motor Base Cleaning:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water or spray it with water. Ensure no liquid enters the motor housing.
- 5. **Storage:** Store the appliance and its accessories in a clean, dry place.

7. TROUBLESHOOTING

If you encounter issues with your Robot Coupe R101P, refer to the following common troubleshooting steps:

Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in; lid or bowl not properly secured; power outage.	Check power connection; ensure lid and bowl are locked; check circuit breaker.
Motor stops during operation.	Overload; overheating.	Reduce load; allow motor to cool down (fan-cooled motor helps prevent this).
Poor processing results (e.g., uneven chop, incomplete slice).	Incorrect blade/disc for task; dull blade/disc; overfilling bowl; ingredients too large.	Use appropriate attachment; inspect blade/disc for sharpness (replace if dull); do not overfill; pre-cut ingredients to suitable size.
Excessive vibration or noise.	Improper assembly of blade/disc or bowl; unstable surface.	Reassemble components correctly; ensure appliance is on a stable surface.

If the problem persists after attempting these solutions, contact Robot Coupe customer service or a qualified service technician.

8. SPECIFICATIONS

- **Model:** R101P
- **Motor:** 3/4 HP
- **Speed:** 1725 RPM
- **Electrical:** 120 V/60 Hz/1-ph, 7 A
- **Plug Type:** NEMA 5-15P
- **Bowl Capacity:** 1.9 Liters (2 Quarts)
- **Bowl Material:** Polycarbonate
- **Included Blades/Discs:** "S" blade, 2 mm grating disc, 4 mm slicing disc
- **Overall Dimensions (W x D x H):** 11 in. x 8 11/16 in. x 19 in.
- **Approximate Weight:** 21 lbs
- **Special Feature:** Dishwasher Safe (removable parts)

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided at the time of purchase or visit the official Robot Coupe website. For technical support, parts, or service inquiries, please contact Robot Coupe customer service directly. Ensure you have your model number (R101P) and serial number available when contacting support.

Robot Coupe Contact Information: Please refer to the manufacturer's official website or product packaging for the most current contact details.

