

**OPERATION MANUAL
FOR**

Robot*  *Coupe®

MODELS

**R100B &
R100BCLR**

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INTRODUCTION

The Robot Coupe commercial food processor performs a host of culinary feats. It is designed for high speed and quality vegetable processing. The Robot Coupe *slices, juliennes, and shreds* with the continuous feed attachment, plus it will *chop, grind, puree, mix, or knead* using the cutter bowl attachment.

This operators manual is broken down into sections giving you detailed instructions for assembly and operation of the continuous feed attachment and the cutter bowl attachment. Close attention should be paid to all instructions in this manual to ensure a long life utilization of your food processor.

This 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.

- I. INTRODUCTION
- II. ASSEMBLY, GENERAL USE OF THE CUTTER BOWL
- III. OPERATING INSTRUCTIONS
- V. TROUBLE SHOOTING
PREVENTIVE MAINTENANCE AIDS
CLEANING
- VI. SERVICE INFORMATION/SERVICE AGENCY LIST

Maintaining the food processor in good working condition is one of the most important measures to be taken. Inspect the machine and all parts regularly to make sure they are in good working condition.

DO NOT operate a machine that has malfunctioned in any way.

Discard any food processed at the time of a malfunction and have the machine inspected and repaired at one of the Robot Coupe Authorized Service Agencies, a list is provided in the back of this manual. Contact one of these service agencies for all of your service, parts and accessory requirements.

CAUTION: Your Robot Coupe comes with a sharp cutting “S” blade and cutting plates. Always handle with safety in mind. We suggest that a pair of cut-resistant gloves be worn when handling the “S” blade and plates.

Machine Specifications:

The Model **R100B** is equipped with a high speed motor generating 1/2 Hp which plugs into a standard 120 volt/ 60 Hz, 15 amp power outlet. The full load amperage rating is 7 amps. The machine is supplied with a 2.5 liter plastic bowl attachment, clear plastic cover, and a cutting “S” blade. Push type on/off buttons are supplied. The **R100BCLR** is the same as the R100B, but has a clear bowl.

II. ASSEMBLY/DISASSEMBLY INSTRUCTIONS

Your Robot Coupe should be placed on a sturdy work surface at a comfortable working height and have a standard 115 volt power outlet available. **Always keep the machine unplugged during assembly and disassembly.**

A. ASSEMBLY INSTRUCTIONS FOR USE WITH THE "S" BLADE

Illustration #1

Become familiar with the part names as you assemble the unit.

Always use caution and wear cut-resistant gloves when handling the blade or the cutting plates.

Always unplug the machine during assembly and disassembly.

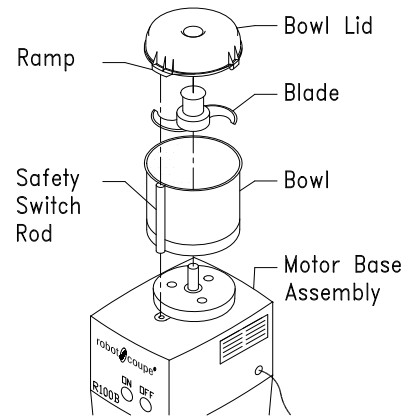


Illustration #2

1. **Unplug the machine.**
2. **Press the off button.**
3. Place the bowl on the motor base assembly with the safety switch rod located just off center and to the left as you are facing the front of the unit.
4. Then, turn the bowl back counterclockwise, locking it in place.

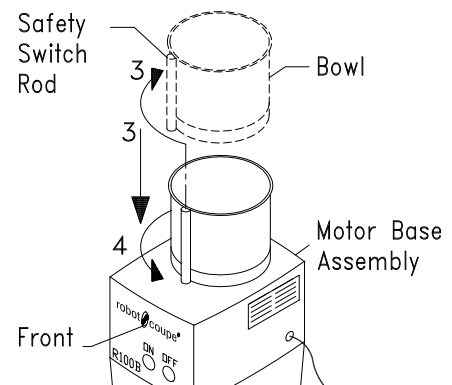


Illustration #3

5. Place the blade on the motor shaft. Rotate the blade until it falls into place on the motor shaft. The bottom blade should be just off and parallel with the bottom of the bowl.

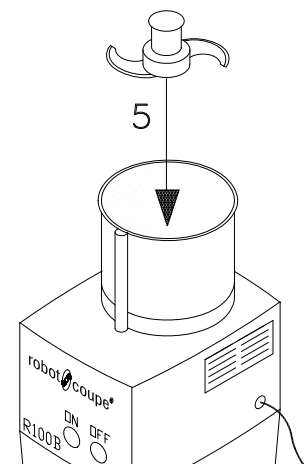


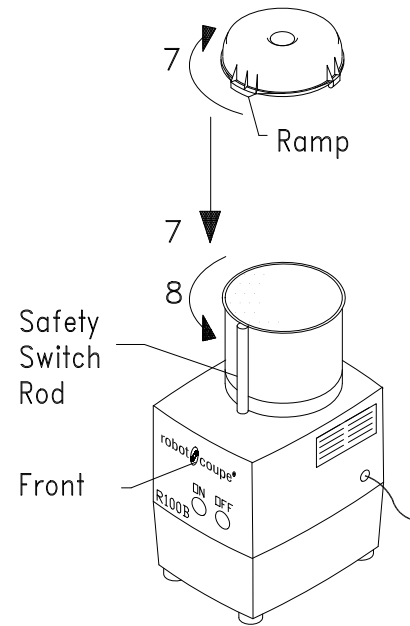
Illustration #4

6. Press the off button in case the machine was left turned on.

7. Facing the front of the motor base assembly, place the lid on the bowl with the ramp turned off-center and to the left.

8. Turn the ramp back to the right until it locks in place over the safety switch rod.

9. DO NOT OPERATE THE MACHINE UNLESS IT IS PROPERLY ASSEMBLED WITH THE LID CENTERED OVER THE BOWL AND THE RAMP LOCKED IN PLACE OVER THE SAFETY SWITCH ROD!



DISASSEMBLY INSTRUCTIONS: Simply reverse the steps outlined in the assembly instructions with the power cord unplugged from its wall socket.

III. OPERATING INSTRUCTIONS

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 yield the longest life for your machine.

A. INSTRUCTIONS FOR USE WITH THE "S" BLADE

The "S" blade is used for grinding, pureeing, blending, mixing, of ingredients. There are two ways to run your machine. Chopping, using a quick start/stop action, or running continuously for a fine chop or puree.

1. TO CHOP

To achieve a chopped consistency for vegetables, meats, cheese, etc., fill the bowl 2/3 to 3/4 full with portions no larger than 1 to 2 inch square. Press the On then the Off button with a quick start-stop motion. Continue this process until the desired consistency has been reached. This quick start and stop, or "pulsing" motion causes the bottom blade to pick up the product and throw it into the air allowing the top blade to chop the product. In this manner you will be able to control the consistency of the product. HINT: If you begin with equal size product your end product will be more consistent.

If the motor stalls, reduce the amount of product in the bowl.

2. TO PUREE OR FINE CHOP: For a fine puree, emulsification, or fine chop fill the bowl 2/3 to 3/4 full with portions no larger than 1 to 1 1/2 inches square. Begin by pulsing, quickly pressing the on and off buttons to reduce the size then, press the on button, and allow the machine to run until the product is finely chopped or pureed. Some purees may require the addition of a liquid to obtain the correct consistency.

3. TO CHOP HARD CHEESE: Place uniform 1" to 1 1/2" cubes of chilled cheese up to 1 1/2 pounds into the bowl and pulse the machine. For powdered cheese pulse the motor until the cheese is about pea size then allow the motor to run continuously until you have a fine powder.

4. TO CHOP ONIONS, CELERY, CABBAGE, ETC. Quarter onions, and cut other vegetables into 2 to 3 inch portions. Place the product into the bowl up to 3/4 full and pulse the unit until you reach the desired consistency. **CAUTION:** If you overfill or allow the machine to run continually, the product on the top may not be cut while that on the bottom will be pureed.

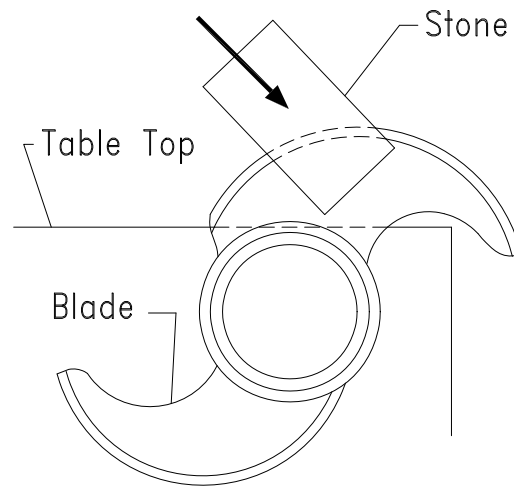
5. TO PUREE OR MIX: To puree, make sauces, or to mix and blend, place the ingredients into the bowl (do not overfill), turn the unit on, and allow to run continuously.

DO NOT allow the machine to run unattended.

Sharpening the “S” blade

The “S” blade will require sharpening on a periodic basis depending on use. The use of a dull blade will sometimes give unsatisfactory results. A honing stone is provided with each machine for this purpose. Follow the directions shown to sharpen the blade, or have the blades sharpened professionally if you prefer.

1. **Put on your cut-resistant gloves**
2. Use the Robot Coupe stone or any good sharpening stone.
3. Hold or clamp the blade flat on the edge or corner of a sturdy table.
4. With the other hand, hold the stone at a 30 degree angle against the top bevel of one blade.
5. Pull the stone into the blade edge moving from hub to tip, several strokes, until the blade is sharp.
6. Turn the blade over and rub the stone flat against the underside of the blade to remove the feather edge formed at step 5.
7. Repeat the procedure for the other blade.
8. Wash the blade before use.



IV. CLEANING/PREVENTIVE MAINTENANCE

(1) CLEANING: Proper cleaning of the machine is one of the most important preventive maintenance measures the user can employ. The high acid content of food can cause harm to the electrical parts contained within the housing. Although a seal isolates these elements from the outside, food juices will tend to seep. If food juices are allowed to collect on the machine over periods of use, erosion of the seal can occur. It is recommended that the machine be cleaned after each operational use.

Correct cleaning procedures are required to assure that damage is not inflicted in the cleaning process. The motor base assembly contains the motor and electrical components.

DO NOT IMMERSE THE MOTOR BASE ASSEMBLY IN WATER!

CLEANING INSTRUCTIONS

ATTACHMENTS: Remove and disassemble all attachments before cleaning.

The bowl, blade, and lid should be cleaned per the following instructions or as required by local health department regulations.

The bowl, blade, and lid are dishwasher safe. These parts may be washed in a machine or three tank system pot sink. 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 to prevent cuts.

MOTOR BASE: Cleaning of the motor base assembly must be done with care. **First unplug the unit.** A sponging with a cloth lightly soaked (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, and dry the machine with a soft cloth removing all liquids from seal areas.

(2) PREVENTIVE MAINTENANCE CHECKS

While your Robot Coupe is a ruggedly constructed machine, overall handling should be accomplished with a sense of use rather than abuse. Reasonable care should be exercised. While the machine is reasonably portable, care should be taken not to drop it. Equally, caution should be exercised in handling all the parts to assure they are not damaged.

An examination should be made periodically to assure that a seal against food is being maintained around the motor shaft. With proper care, and depending on use, the seal should last for a year or more. However, it can and should be replaced whenever wear or erosion is noted, or minimally once every 3 to 6 months. It is recommended that the seal be replaced by an authorized repair agency.

The blade should be kept sharp. It is not necessary to have a razor edge however they will need sharpening periodically. Replacement of the dull blade is recommended.

(3) CARE: Your Robot Coupe is a piece of kitchen equipment and like all other kitchen equipment, care and caution should be used when operating. Although training requirements are minimal, only responsible individuals familiar with this operation manual should be allowed to operate your Robot Coupe. .

In general, the best preventive measures that can be applied are close adherence to the assembly, operation, cleaning, and handling instructions, common sense and regular maintenance.

TROUBLE SHOOTING AIDS: The following sections indicate potential problems and the correct solution which should be implemented by the user. Problems which extend beyond these will require an experienced serviceman. A list of the authorized agencies is supplied.

V. TROUBLE SHOOTING AIDS

- A. Unit does not start when assembled correctly
 1. Pull plug and try another outlet.
 2. Make sure the bowl and lid are in the proper position.
- B. Unit stops during processing
 1. Turn unit off, and unplug machine.
 2. Remove the lid.
 3. Remove the blade.
 4. Remove product being processed from inside of the bowl.
 5. Reassemble unit and try again.
- D. If unit does not operate after following above
 1. Check outlet for current (Breaker or Fuse)
 2. Try the unit again.
 3. Call local authorized service agency.
- E. Unit starts to spark or smoke
 1. Turn unit off, unplug it, call local authorized service agency.

CAUTION: It is advisable to keep the machine unplugged while cleaning or servicing.

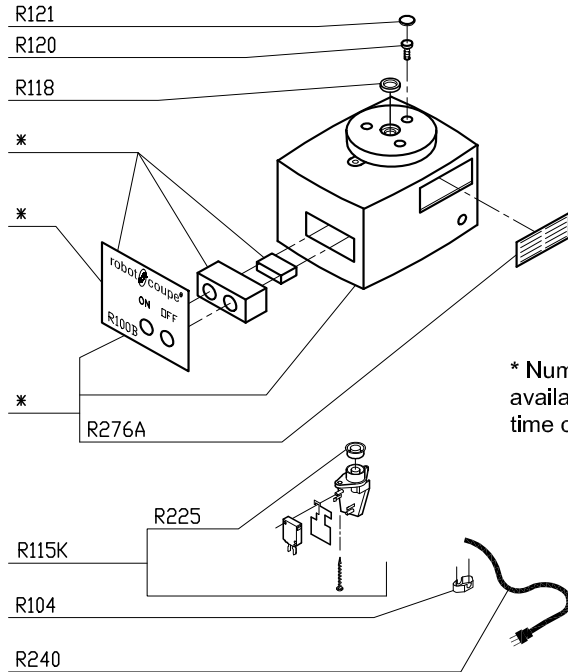
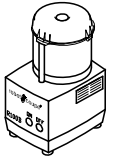
VI. SERVICE INFORMATION / SERVICE AGENCY LIST

Your Robot Coupe has a one year limited warranty against defects in parts and workmanship. Should the unit require service, check with your distributor to see where local service is available. If not or if you wish your unit to be serviced at the factory, call for a return merchandise authorization (RMA) number, and upon receipt of same, ship it PREPAID and insured to our factory address.

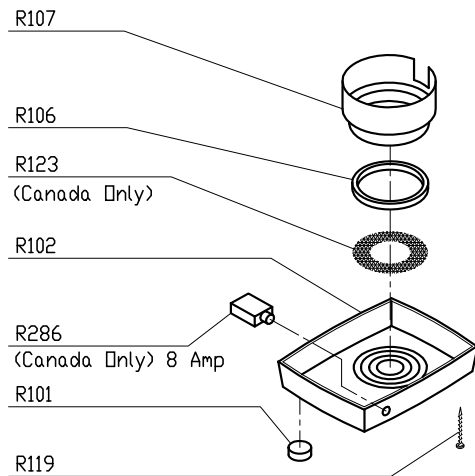
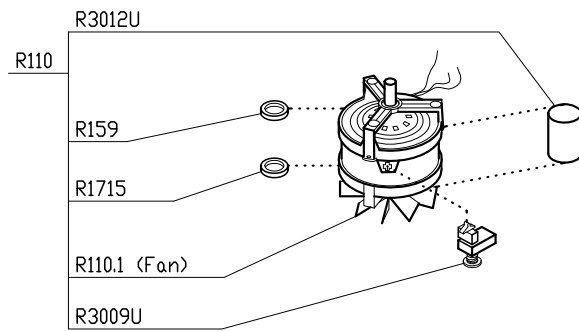
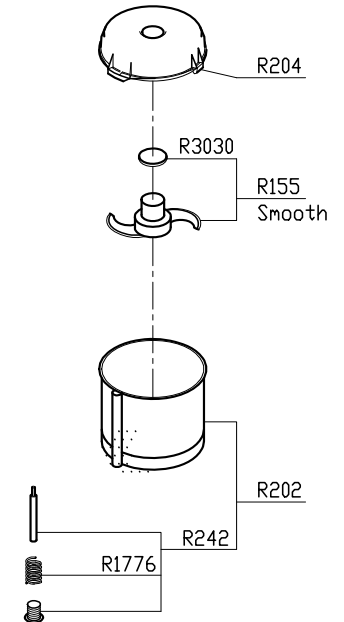
USA, Inc. Service Dept.
Phone: 1-800-824-1646
601-898-8411

Phone: 1-800-824-1646
 Fax: 601-898-9134
 email: robocoup@misnet.com

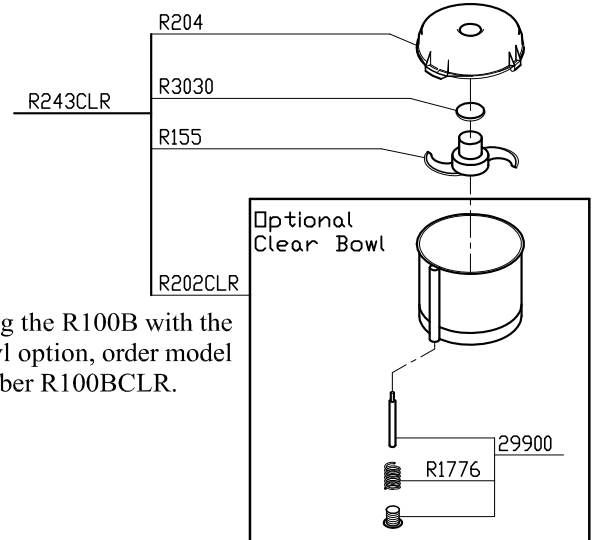
Serial Numbers-145xxxxx03
 1-Speed, 120 Volt, 1 Phase, 60Hz., 5/16 HP.
 1725 RPM, 7 Amps



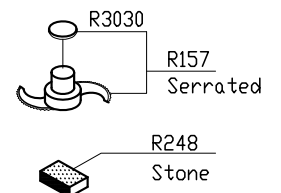
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ACCESSORIES



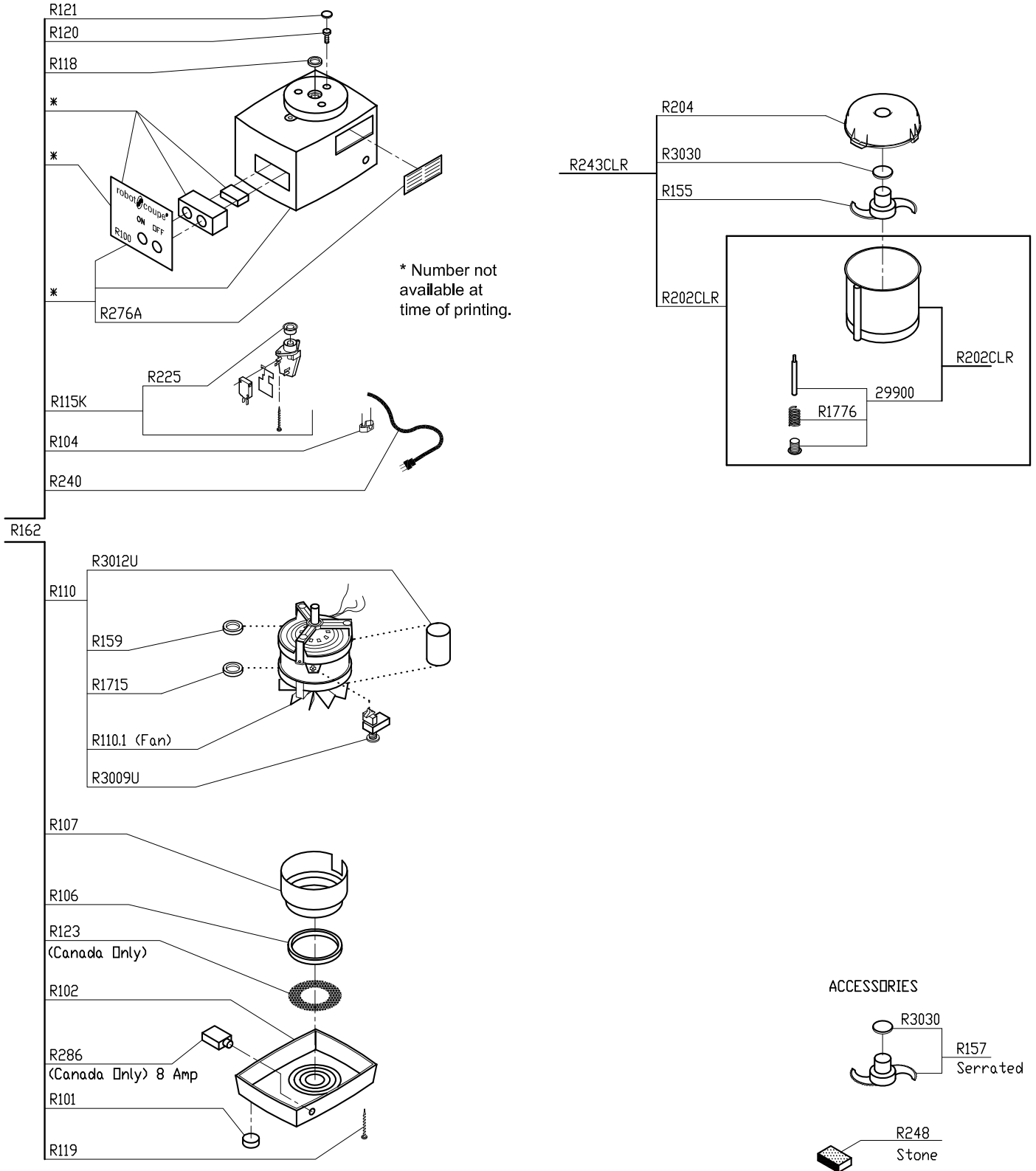
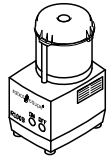
If ordering the R100B with the clear bowl option, order model number R100BCLR.



R100BCLR

Phone: 1-800-824-1646
 Fax: 601-898-9134
 email: robocoup@misnet.com

Serial Numbers 12/xxxxx and 012xxxxx03
 1-Speed, 120 Volt, 1 Phase, 60Hz., 5/16 HP.
 1725 RPM, 7 Amps



R100B

Model	Description	LIST PRICE
R100B	Robot Coupe Commercial Food Processor with 2.5 Liter white plastic Bowl Attachment. Unit has push-button type on/off switches. The bowl, blade, and lid are removable.	\$430.00
Part #	Description	LIST PRICE
29900	SAFETY ROD ASSEMBLY	\$2.80
R101	FOOT	\$2.75
R102	BASE	\$39.70
R104	STRAIN RELIEF	\$2.45
R106	BOTTOM CUSHION BUSHING	\$12.45
R107	BAFFLE	\$27.35
R110	MOTOR	\$395.05
R110.1	FAN FOR MOTOR	\$9.75
R115K	SAFETY SWITCH ASSEMBLY	\$17.95
R118	MOTOR SUPPORT SEAL	\$6.25
R119	SCREW (BASE)	\$0.80
R120	MOTOR SUPPORT SCREW	\$1.00
R121	SCREW COVER	\$1.85
R123	SCREEN KIT	
R155	SMOOTH S-BLADE	\$80.70
R157	*SERRATED S-BLADE	\$86.50
R159	TOP BEARING	\$9.05
R1715	BOTTOM BEARING	\$11.35
R1776	SPRING	\$2.85
R202	BOWL	\$77.80
R202CLR	*CLEAR BOWL	\$89.80
R225	RUBBER O-RING	\$1.45
R240	CORD WITH PLUG	\$19.15
R242	PIN ASSEMBLY	\$3.25
R243CLR	*BOWL KIT, CLEAR	\$199.00
R248	*SHARPENING STONE	\$30.95
R276A	LOUVER	\$17.35
R286	8 AMP BREAKER	\$15.90
R3009U	RELAY	\$38.90
R3012U	CAPACITOR	\$32.45
R3030	BLADE CAP	\$1.10
R204	Cutter Bowl Lid	\$39.30

* Denotes Accessories
8/30/02

R100BCLR

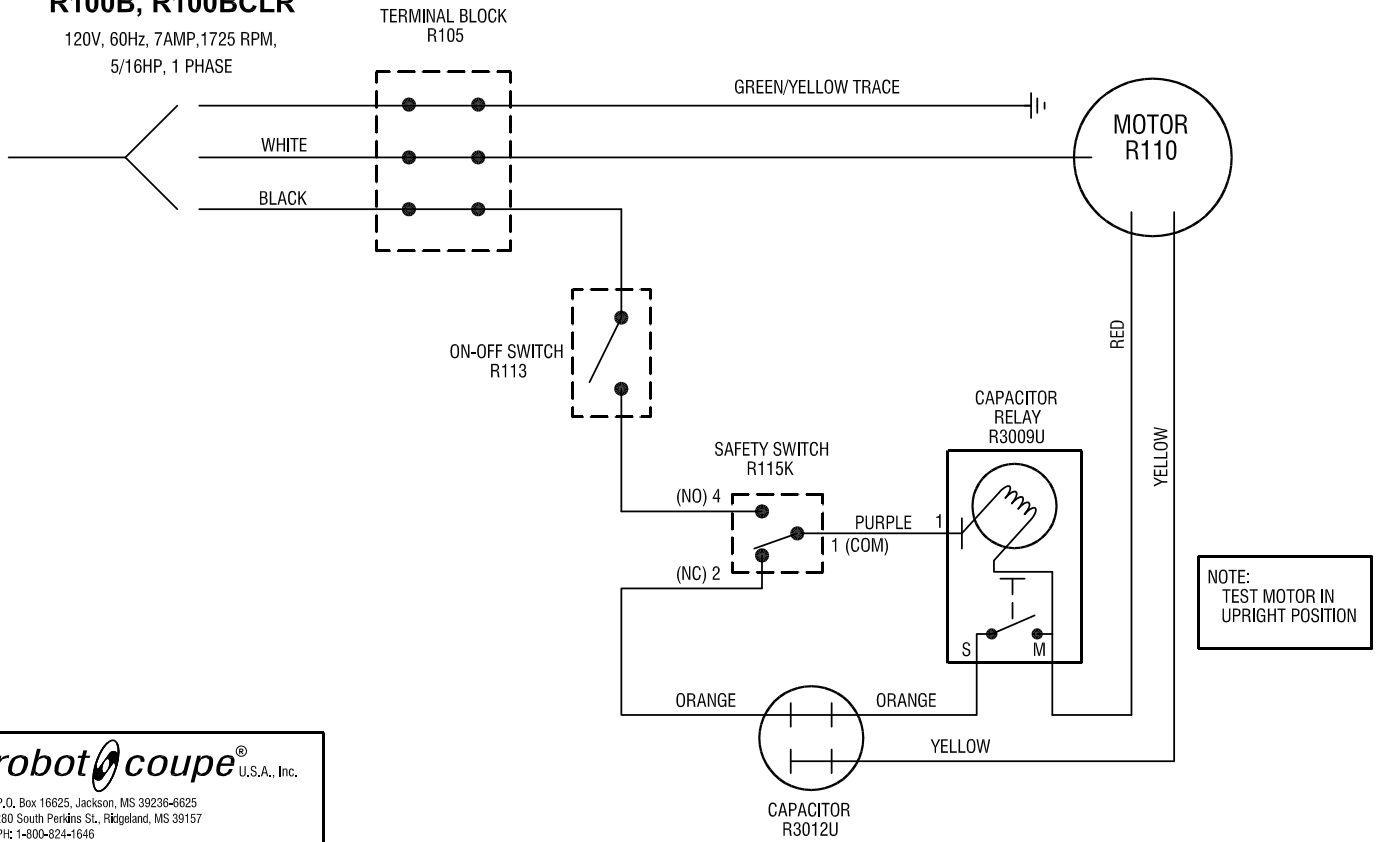
Model	Description	LIST PRICE
R100BCLR	Robot Coupe Commercial Food Processor with Clear Plastic Bowl Attachment. Unit has push-button type on/off switches. The bowl, blade, and lid are removable.	\$442.00
Part #	Description	LIST PRICE
29900	SAFETY ROD ASSEMBLY	\$2.80
R101	FOOT	\$2.75
R102	BASE	\$39.70
R104	STRAIN RELIEF	\$2.45
R106	BOTTOM CUSHION BUSHING	\$12.45
R107	BAFFLE	\$27.35
R110	MOTOR	\$395.05
R110.1	FAN FOR MOTOR	\$9.75
R115K	SAFETY SWITCH ASSEMBLY	\$17.95
R118	MOTOR SUPPORT SEAL	\$6.25
R119	SCREW (BASE)	\$0.80
R120	MOTOR SUPPORT SCREW	\$1.00
R121	SCREW COVER	\$1.85
R123	SCREEN KIT	
R155	SMOOTH S-BLADE	\$80.70
R157	*SERRATED S-BLADE	\$86.50
R159	TOP BEARING	\$9.05
R162	MOTOR BASE ASSEMBLY	\$267.30
R1715	BOTTOM BEARING	\$11.35
R1776	SPRING	\$2.85
R202CLR	*CLEAR BOWL	\$89.80
R204	Cutter Bowl Lid	\$39.30
R225	RUBBER O-RING	\$1.45
R240	CORD WITH PLUG	\$19.15
R243CLR	*BOWL KIT, CLEAR	\$199.00
R248	*SHARPENING STONE	\$30.95
R276A	LOUVER	\$17.35
R286	8 AMP BREAKER	\$15.90
R3009U	RELAY	\$38.90
R3012U	CAPACITOR	\$32.45
R3030	BLADE CAP	\$1.10

* Denotes Accessories
8/30/02

robot coupe[®]

**Models R100, R100CLR,
R100B, R100BCLR**

120V, 60Hz, 7AMP, 1725 RPM,
5/16HP, 1 PHASE

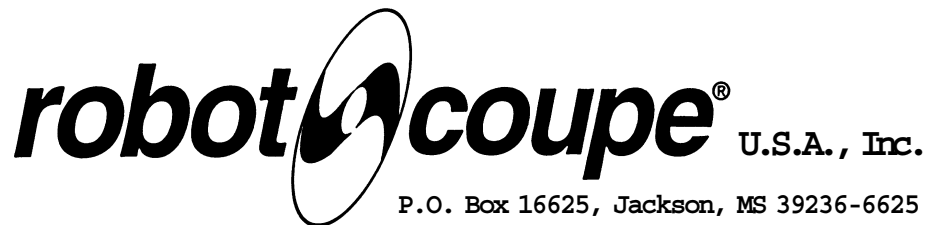


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William Kugle, Robot Coupe 8/29/02 1:29 PM

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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 UNDER WARRANTY:

1. Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as a result of failure to follow assembly, operating, cleaning, user maintenance, or storage instructions.
2. Labor to sharpen and/or parts to replace knife assemblies or blades which have become dull, chipped, or worn due to normal use.
3. Material or labor to renew or repair scratched, stained, chipped, dented or discolored surfaces, blades, knives, attachments, or accessories.
4. Transportation charges to or from an authorized service agency for repairs of a machine designated as "CARRY IN SERVICE" (table top models). NOTE: R4N/R6N are now field service units.
5. Labor charges to install or test attachments or accessories (i.e., bowls, cutting plates, blades, attachments) which are replaced for any reason.
6. Charges to change Direction-of-Rotation of Three Phase electric motors (INSTALLER IS RESPONSIBLE).
7. **SHIPPING DAMAGE IS NOT COVERED BY WARRANTY.** Visible and hidden damages are the responsibility of the freight carrier. The consignee must file a damage claim promptly against the carrier, or upon discovery in the case of hidden damage.
KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Robot Coupe U.S.A., Inc., Robot Coupe S.A. or any of their affiliates, distributors, officers, directors, agents, employees, or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of the use of or inability to use the machine for any purpose.

THIS 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.