

robot *coupe*®



R 100



R 100 Plus

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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 get to 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.

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. blades, plates ... etc.

INSTALLATION

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

CONNECTION

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

HANDLING

- Always wear cut-resistant gloves when handling the cutting plates or the cutter blade.

ASSEMBLY PROCEDURES

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

USE

- 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.
- Do not put nonfood objects in the bowl or vegetable prep openings.
- Always use the food pushers to push the product into the vegetable preparation attachment openings.
- Do not leave the machine running unattended.

CLEANING

- Always unplug your machine before cleaning.
- Always clean the machine 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...).

Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and maintenance.

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.
- **NOTICE:** 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.



OPERATING INSTRUCTIONS

MANUAL DE INSTRUCCIÓN

NOTICE D'INSTRUCTION

We reserve the right to alter at any time without notice the technical specifications of this appliance.

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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 PACKING 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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INSTALLATION

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

CONNECTION

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

HANDLING

- Always wear cut-resistant gloves when handling the cutting plates or the cutter blade.

ASSEMBLY PROCEDURES

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

USE

- 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.
- Do not put nonfood objects in the bowl or vegetable prep openings.
- Always use the food pushers to push the product into the vegetable preparation attachment openings.
- Do not leave the machine running unattended.

CLEANING

- Always unplug your machine before cleaning.
- Always clean the machine 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...).

Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and maintenance.

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.
- **NOTICE:** 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 100 / R 100 Plus

The R 100 / R 100 Plus is a versatile machine designed to meet your professional needs. It can perform a number of tasks, as well as save much in time and labor.

This food processor consists of a bowl assembly and a vegetable preparation lid that ejects into the bowl. The 2.5 quart bowl is used for chopping, grinding, pureeing, blending, mixing, and kneading of ingredients required in most every recipe.

A wide range of cutting plates is available for use with the vegetable preparation attachment. Cutting plates are available for slicing, waved slicing, grating, pulping, and julienne.

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 easily assembled and removed.

All users should read this operation manual before operating the machine.

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 an grounded socket (risk of electrocution).

• CONTROL PANEL



R 100

Red switch= Off switch
Green switch = On switch

R 100 Plus

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

R 100 Plus also available with a grey bowl.



ASSEMBLY

• BOWL ATTACHMENT

1) With the motor base facing you, place the bowl onto the motor base with the pin 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. The safety switch pin should come to a stop at the front of the motor base. The bowl, when properly assembled, should be just off and level with the top surface of the motor base assembly.

3) Place the blade onto the motor shaft. Rotate the blade until it drops into place. The bottom blade should be level with, and just off the bottom of the bowl.



4) Press the off button in case the machine was left turned on. Place the lid on the bowl so that the large feed-hopper is facing you. Rotate to the right until it locks. The machine is now assembled and ready for use.

• VEGETABLE PREPARATION ATTACHMENT

Follow the same procedure as for the cutter attachment for points 1) and 2).



3) With the metal pin side up, place the plate support on the motor shaft. Rotate the plate support until it falls into place on the motor shaft.

4) Put the cutting plate of your choice on the motor shaft. Rotate the plate until it falls into place on the plate support.



5) **Press the off button in case the machine was left turned on.** Place the lid on the bowl so that the large feed-hopper is facing you. Close the lid by rotating to the right until it locks.



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

• USING THE CUTTING BLADE

The blade is used for grinding, kneading, pureeing, blending, mixing, and emulsifying. Before placing the product in the bowl some products such as meats and cheeses should be pre-cut into 1-2 inch portions. When filling the bowl, allow space above the product for circulation.

There are two ways to run your machine: Chopping, using a pulse or start/stop action with the on/off switches (use the pulse button on the R 100 Plus), or running continuously for a fine chop or puree. To obtain a uniform chop of products such as meats and cheeses, begin with a uniformly portioned product. Pulse the machine until the desired result is reached. Then, if a puree or fine chop is desired, press the on button, and allow the machine to run until the product is the right consistency.

USES	Max. processing quantity (in pounds)	Processing time (in mn)
CHOP		
• MEAT		
Hamburgers/steak tartare	1 3/4	3
Sausagemeat/tomatoes	1 1/2	3
Terrine/pâté	1 1/2	4
• FISH		
Brandade	2 1/4	5
Terrines	2 1/4	5

• VEGETABLES		
Garlic/parsley/onion/shallots	1/2 / 1	3
Soup / purées	2 1/4	4
• FRUIT		
Compotes /purées	2 1/4	4
EMULSIFY		
Mayonnaise / ailloli / remoulade sauce	2 1/4	3
Snail or salmon butter	1 1/4	4
KNEAD		
Shortcrust pastry/shortbread	2	4
Pizza dough	2	4
GRIND		
Dried fruit	1	4
Parsley	1	4
Breadcrumbs	1	5

The cutter version has numerous other applications. The above quantities and times are approximate and may vary according to the quality of the ingredients and recipes.

• USING THE CUTTING PLATES

The vegetable preparation attachment is used for slicing, grating, waved slicing, julienne, and pulping.

The vegetable preparation attachment consists of two feed openings :

- one large feed opening for cutting vegetables such as cabbage, celeriac, etc.
- a small feed opening for long vegetables and high-precision cutting.





Do not attempt to run frozen products through the cutting plates.

Do not put anything other than food products into the feed openings.

Do not remove attachments while the motor is running.

Do not apply excess pressure to the food pushers: This can cause damage to the motor and other parts.

Remove the pusher, and fill the selected opening with the product. Hold the pusher over the opening, and press the on button. Apply steady but moderate pressure to the pusher until the pusher has come to a stop.

SLICERS		
3/64	carrot / cabbage / cucumber / onion / potato / leek	
5/64 - 1/8	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper	
5/32 - 3/16	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato	
1/4	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek	
RIPPLE CUT SLICER		
5/64	beet root / potato / carrot	
GRATERS		
1/16	celeriac / cheese	3/8 cabbage / cheese
5/64	carrot / celeriac / cheese	Hard cheese
1/8	carrot	1/32 Extra fine
1/4	cabbage / cheese	3/64 Pulping
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	
5/32 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	

ACCESSORIES



A **coarse serrated blade** is available as an option and is mainly intended for kneading and grinding.

A **fine serrated blade** is available mainly for use in chopping parsley. The blade edge is longer lasting than the smooth blade but cannot be sharpened.



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 electric shock).

• ATTACHMENTS

Remove all attachments before cleaning. The bowl and lid attachments should be cleaned per the following instructions or as required by local health department regulations.

CLEAR PLASTIC BOWLS: Some models, such as the R 100 Plus, are shipped with a clear plastic bowl. **NEVER CLEAN CLEAR PLASTIC BOWLS WITH CLORINE.**

The bowl, blade, lid, 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.

Clean the outside of the bowl, the lid, and around the switch pin to ensure they are clean. Use a brush on these areas if necessary.

• MOTOR BASE

Cleaning of the motor base assembly must be done with care. The motor base contains the electrical components.

NEVER IMMERSE THE MOTOR BASE ASSEMBLY IN WATER.

First, unplug the power cord. Wipe down the motor base 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 the seal area. Do not allow water 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.

• BLADE AND CUTTING PLATES

Handle the blades and cutting plates with caution to prevent cuts. A stiff, long handled, bristle brush can be a very effective tool for cleaning the blade and cutting plates.



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 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.

• MOTOR SEAL

An examination should be made periodically to assure that a seal against liquids 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 three to six months. It is recommended that the seal be replaced by an authorized repair agency.

SAFETY

To avoid splashing when running liquids in the bowl, allow the blades to completely stop before opening the lid.



WARNING

The blades are extremely sharp. Handle with care.

The R100 and R100 Plus are fitted with a mechanical safety switch that causes the machine to turn off when the lid is removed. If this safety feature should ever fail, remove the machine from use and have the machine repaired by your service agency.

NOTE : The machines are equipped with a thermal protector 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.



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 push the food into the machine.

Do not overload the appliance.

Never leave the machine running unattended.

robot  ***coupe***®

TECHNICAL DATA

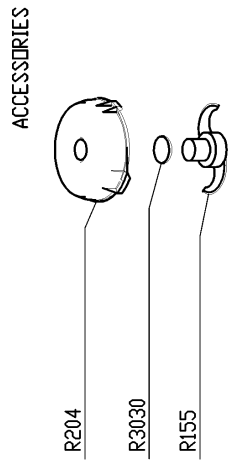
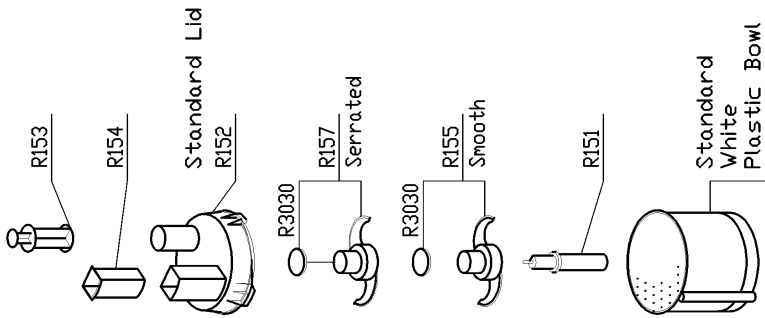
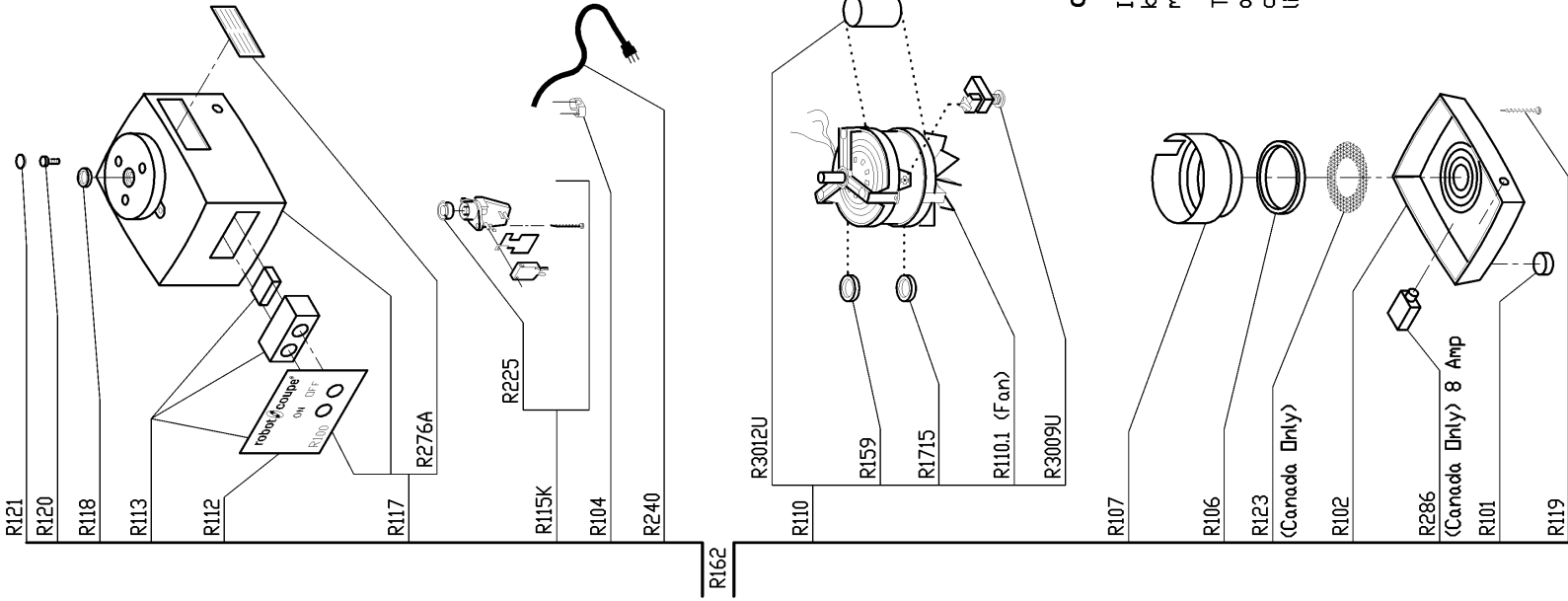
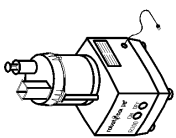
DATOS TÉCNICOS

DONNÉES TECHNIQUES

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

R100

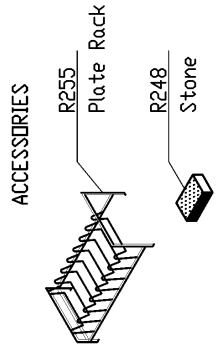
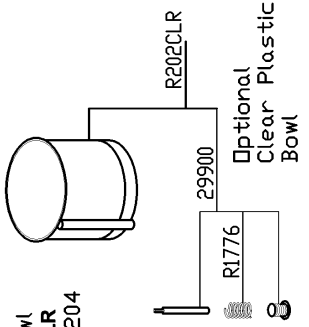
Serial Numbers 12/xxxxx and 012xxxxx03
 1-Speed, 120 Volt, 1 Phase, 60Hz., 5/16 HP.
 1725 RPM, 7 Amps



Optional Clear Bowl

If ordering the R100 with the Clear Bowl but with the standard lid (R152), order model number **R100CLR**.

The R100 is available with a clear bowl and R204 lid as model number **R100BCLR** or with the white plastic bowl and R204 lid as model number **R100B**.



Part	Description
R 100	
R121	Screw Cover
R120	Motor Support Screw
R118	Motor Support Seal
R113	On/Off Sw Assy W/Data Pl
R112	Data Plate
R117	Motor Support Assy
R276A	Louvre (mtl) W/Rivits
R225	Rubber O Ring (Black)
R115K	Safety Switch Assembly
R104	Strain Relief
R240	Cord with Plug
R162	Motor Base Assy
R3012U	Capacitor/180MF 120/160
R110	Motor
R159	Top Bearing
R1715	6201 Bearing
R110.1	Fan Blade Only(R100,CL30,CL50,R300#B)
R3009U	Relay MTRPH - 16/39
R107	Baffle
R106	Bottom Cushion Bushing
R123	Description Not available
R102	Base
R286	8amp Breaker (R2ANN)
R101	Foot
R119	Screw (Base-MS 3.9x19)
R153	Small Pusher
R154	Large Pusher
R152	Lid
R3030	Cap Only, R301 S. Blade
R157	* Serrated Blade
R155	* Smooth Blade
R151	Plate Support
R202	Cutter Bowl
R242	Pin Assy for Plastic Bowl
R1776	Spring
R204	Cutter Bowl Lid
R255	* Plate Rack
R248	Honing Stone
R202CLR	Bowl, Clear
29900	(A) Safety Rod Assy

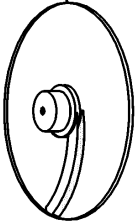
<i>Item</i>	<i>Description</i>
R 100	Robot Coupe Commercial Food Processor with On/Off/Pulse, Bowl Attachment, Continuous Feed Lead, and Two Plates (Standard Pack contains R 209 and R 211).
R101	FOOT
R102	BASE
R104	STRAIN RELIEF
R106	BOTTOM CUSHION BUSHING
R107	BAFFLE
R110	MOTOR
R110.1	FAN FOR MOTOR
407 677	FRONT DATA PLATE
39 075	ON/OFF SWITCH ASSEMBLY
R115K	SAFETY SWITCH ASSEMBLY
39 082	MOTOR SUPPORT ASSEMBLY
R118	MOTOR SUPPORT SEAL
R119	SCREW (BASE)
R120	MOTOR SUPPORT SCREW
R121	SCREW COVER
R123	SCREEN KIT
R151	PLATE SUPPORT
112 206	LID
R153	SMALL PUSHER
112 216	LARGE PUSHER
R155	SMOOTH S-BLADE
*R157	SERRATED S-BLADE
R159	TOP BEARING
R162	MOTOR BASE ASSEMBLY
R1715	BOTTOM BEARING
R1776	SPRING
R202	GREY BOWL
R225	RUBBER O-RING
R240	CORD WITH PLUG
R242	PIN ASSEMBLY
*R248	SHARPENING STONE
*R255	PLATE RACK
R276A	LOUVER
R286	8 AMP BREAKER
R3009U	RELAY
R3012U	CAPACITOR
R3030	BLADE CAP
*R202CLR	CLEAR BOWL
29 900	PIN ASSEMBLY

*Denotes Accessories

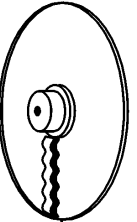
These plates are for the following machines:
R100, R2N, R2U, R300, R301U, R302, R302V, and the CL30.

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


Waved Slicing Plates	Size
R212.....	2MM.....5/64



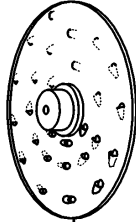
Slicing Plates	Size
R291.....	1MM.....1/32
R210.....	2MM.....5/64
R292.....	3MM.....1/8
R211.....	4MM.....5/32
R293.....	5MM.....3/16
R270.....	6MM.....1/4



Grating Plates	Size
R271.....	Hard Cheese
R294.....	Ex Fine .7MM .02
R295.....	Ex Fine 1MM.....1/32
R208.....	1.5MM.....1/16
R209.....	2MM.....5/64
R281.....	3MM.....1/8
R280.....	6MM.....1/4
R215.....	9MM.....3/8

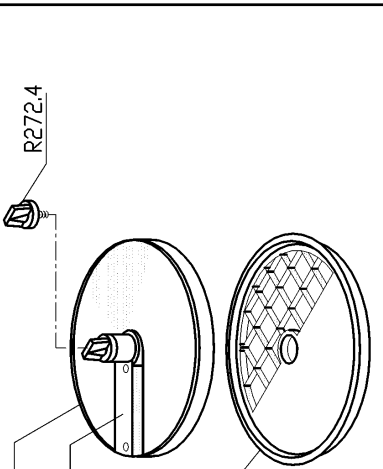


Julienne Plates	Size
R214.....	2x2MM.....5/64x5/64
R296.....	2x4MM.....5/64x5/32
R288.....	4x4MM.....5/32x5/32
R297.....	2x6MM.....5/64x1/4
R213.....	6x6MM.....1/4x1/4
R298.....	8x8MM.....5/16x5/16

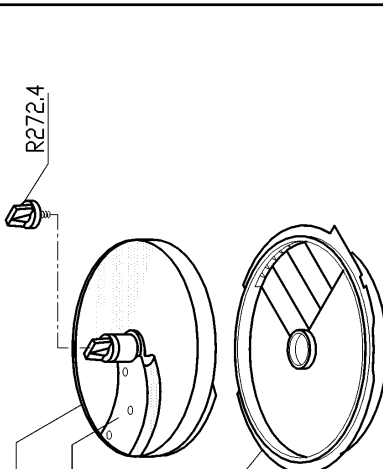


The plates shown below are only used on the R302V, and the CL30 machines.

Dicing Plate Assembly	Plate Number	Blade Number	Grid Number
R269.....	8x8MM.....5/16x5/16	R269.1.....	R269.2.....R269.3
R290.....	10x10MM...3/8x3/8	R290.1.....	R269.2.....R290.3



French Fry Plate Assembly	Plate Number	Blade Number	Grid Number
R272.....	8x8MM.....5/16x5/16	R272.1.....	R272.2.....R272.3
R273.....	10x10MM...3/8x3/8	R273.1.....	R272.2.....R273.3



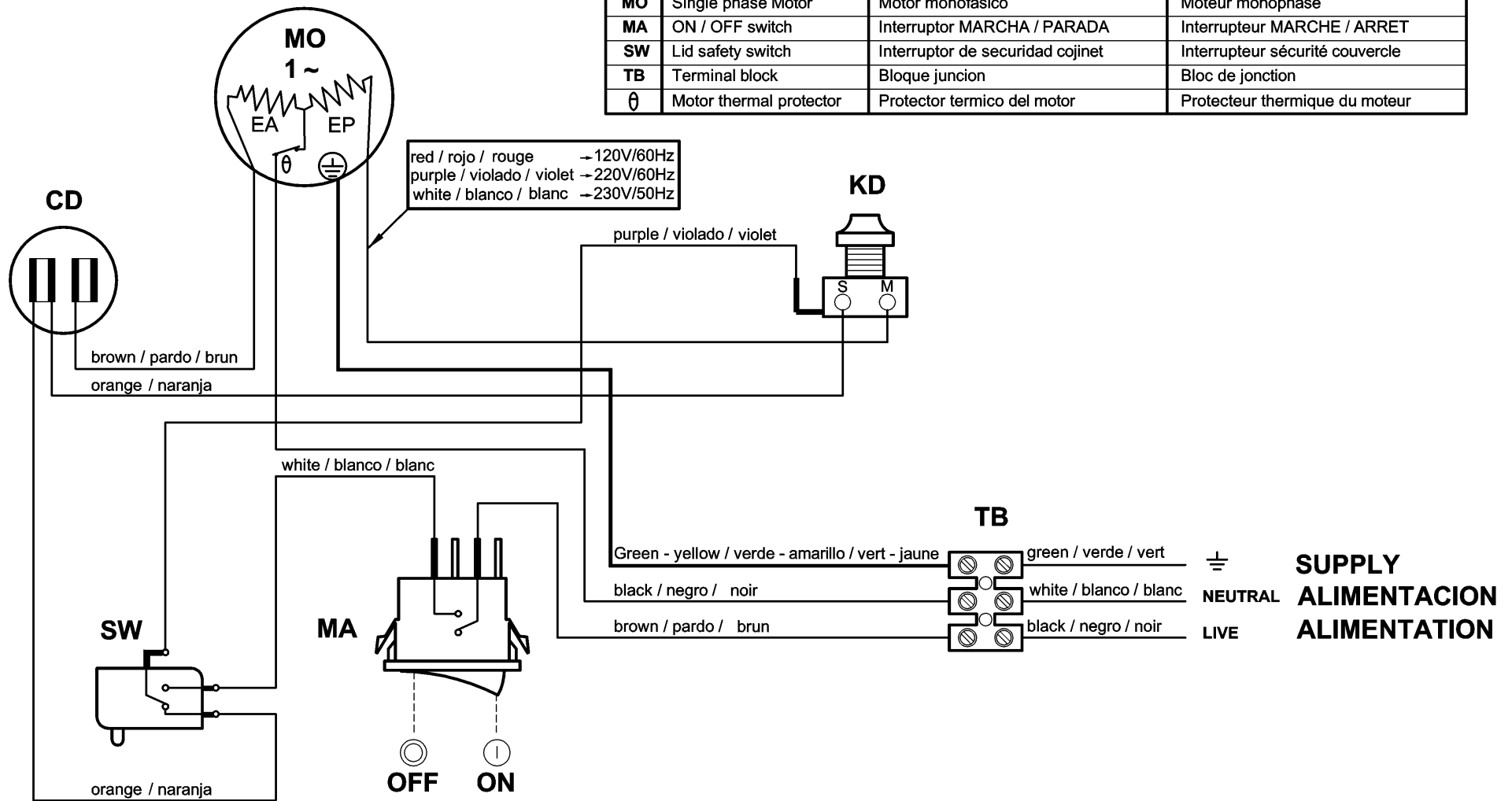
MODEL R 100 - R 100 B 120V/60Hz 1~

ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

	English	Espanol	Français
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	Phase principale
KD	Starting relay	Rele d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
MA	ON / OFF switch	Interruptor MARCHA / PARADA	Interrupteur MARCHÉ / ARRÊT
SW	Lid safety switch	Interruptor de seguridad cojinet	Interrupteur sécurité couvercle
TB	Terminal block	Bloque juncion	Bloc de jonction
⊖	Motor thermal protector	Protector termico del motor	Protecteur thermique du moteur



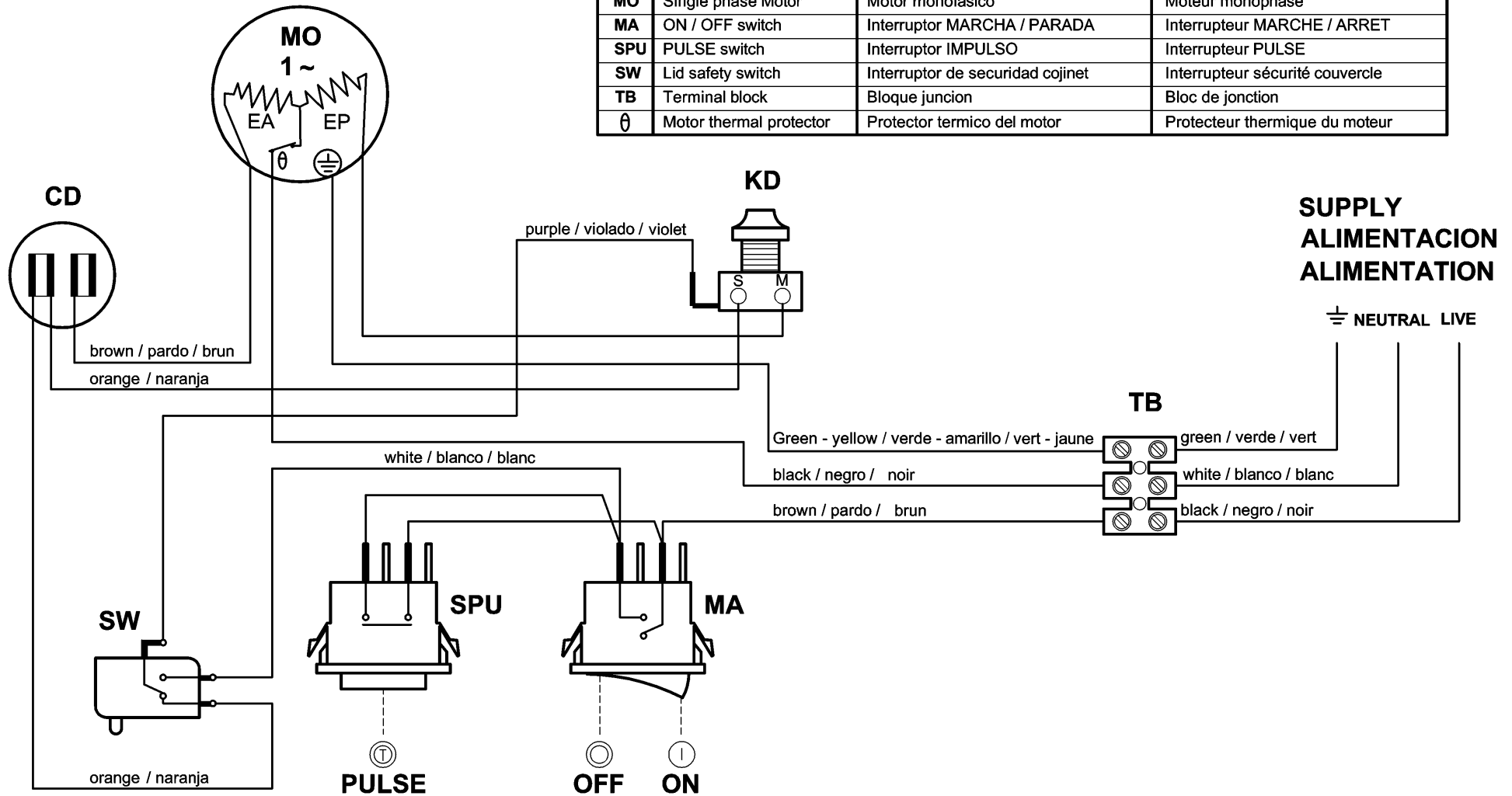
MODEL R 100 Plus 120V/60Hz 1~

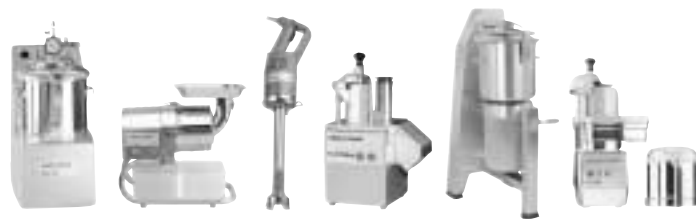
ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

	English	Espanol	Français
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	Phase principale
KD	Starting relay	Rele d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
MA	ON / OFF switch	Interruptor MARCHA / PARADA	Interrupteur MARCHÉ / ARRÊT
SPU	PULSE switch	Interruptor IMPULSO	Interrupteur PULSE
SW	Lid safety switch	Interruptor de seguridad cojinet	Interrupteur sécurité couvercle
TB	Terminal block	Bloque juncion	Bloc de jonction
⊖	Motor thermal protector	Protector termico del motor	Protecteur thermique du moteur





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