

robot *coupe*®



• **R 401**

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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 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. blade, plates ... etc.

INSTALLATION

- We recommend 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.

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.
- 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.
- **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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UNPACKING

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INSTALLATION

- We recommend 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.

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.
- 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.
- **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 401 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 consists of a cutter bowl and a vegetable preparation attachment. With the cutter bowl, the R 401 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.

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 easily be removed for cleaning and maintenance.

This manual contains important information designed to help you get the most out of your R 401 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 an grounded socket (risk of electrocution).

The R 401 is fitted with a single phase motor:
120 V / 60 Hz

The machine comes with a single phase plug connected to a power supply cord.

• CONTROL PANEL

R 401

Red switch = Off switch

Green switch = On switch

Black switch = Pulse control

ASSEMBLY

• 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.



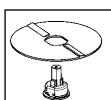
2) With the motor base facing you, fit the continuous feed attachment onto the motor base; the exit chute should be on your right.

Turn the attachment back to the right (counter-clockwise) until it comes to a stop locked in place on the motor base tabs.

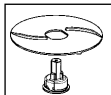


3) Place the white discharge plate onto the motor shaft. It should fall into place just off the bottom of the continuous feed attachment.

Depending on type of use (Side A or B), disengage the plate from its hub, turn it over and engage it back.



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.

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.



5) Place the continuous feed lead onto the continuous feed attachment, and rotate it back counter-clockwise until it is aligned with the continuous feed attachment.



USE EXAMPLES

• CUTTER BOWL ATTACHMENT

The cutter will enable you to perform all your cutting tasks in minimum time; we recommend therefore, that you keep a close eye on the mixture in order to obtain the desired results.

The pulse control allows you to stop and start the machine for high-precision control when working with certain types of ingredients.

USES	Max processing Quantity (in lbs)	Processing time (in mn)
CHOP		
• MEAT		
Hamburgers/steak tartare	2	3
Sausage meat/tomatoes	2,5	3
Terrine/pâté	2,5	4
• FISH		
Brandade	2,5	5
Terrines	2,5	5

USES	Max processing Quantity (in lb)	Processing time (in mn)
• VEGETABLES		
Garlic/parsley/onion/shallots	1/2 - 1 1/2	3
Soup / purées	2 3/4	4
• FRUIT		
Compotes / purées	2 3/4	4
EMULSIFY		
Mayonnaise / aïloli / remoulade sauce	2 3/4	3
Hollandaise/béarnaise	2 3/4	5
Snail or salmon butter	2 3/4	4
KNEAD		
Shortcrust pastry/shortbread	2 1/2	4
Flaky pastry	2 1/2	4
Pizza dough	2 1/2	4
GRIND		
Dried fruit	1 1/4	4
Ice	1 1/4	4
Breadcrumbs	1 1/4	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.

• 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	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
------	--------------------

GRATERS

1/16	celeriac / cheese	3/8	cabbage / cheese
5/64	carrot / celeriac / cheese	Hard cheese	
1/8	carrot	1/32	Extra fine 0.7mm
1/4	cabbage / cheese	3/64	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
5/32 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

OPTIONS



A slightly serrated blade is also available. This blade has the same function as a straight blade. It has been conceived for a longer lasting cut performance but with no sharpening possibility.

We advise you to use this blade mainly to chop parsley.

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



CLEANING



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.

• **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.



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

• **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**

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 BUSHINGS**

If these bushings wear out, the bowl will no longer be securely attached to the motor base.

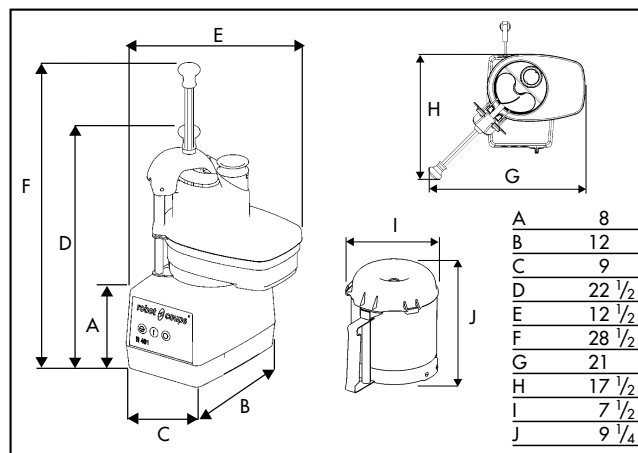
Replacement bushings can be ordered: part number R 3069 U.

TECHNICAL SPECIFICATIONS

• **WEIGHT (lbs)**

	net weight	gross weight
R 401 (without disc)	27.5	31

• **DIMENSIONS (in inches)**



• **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 is fitted with a magnetic safety device and motor braking system.

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.



WARNING

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

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

NOTE: The machines are equipped with a thermal protector which automatically stops the motor if the machine is 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 force the food into the machine.

Do not overload the appliance.

Never leave the machine running unattended.

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TECHNICAL DATA

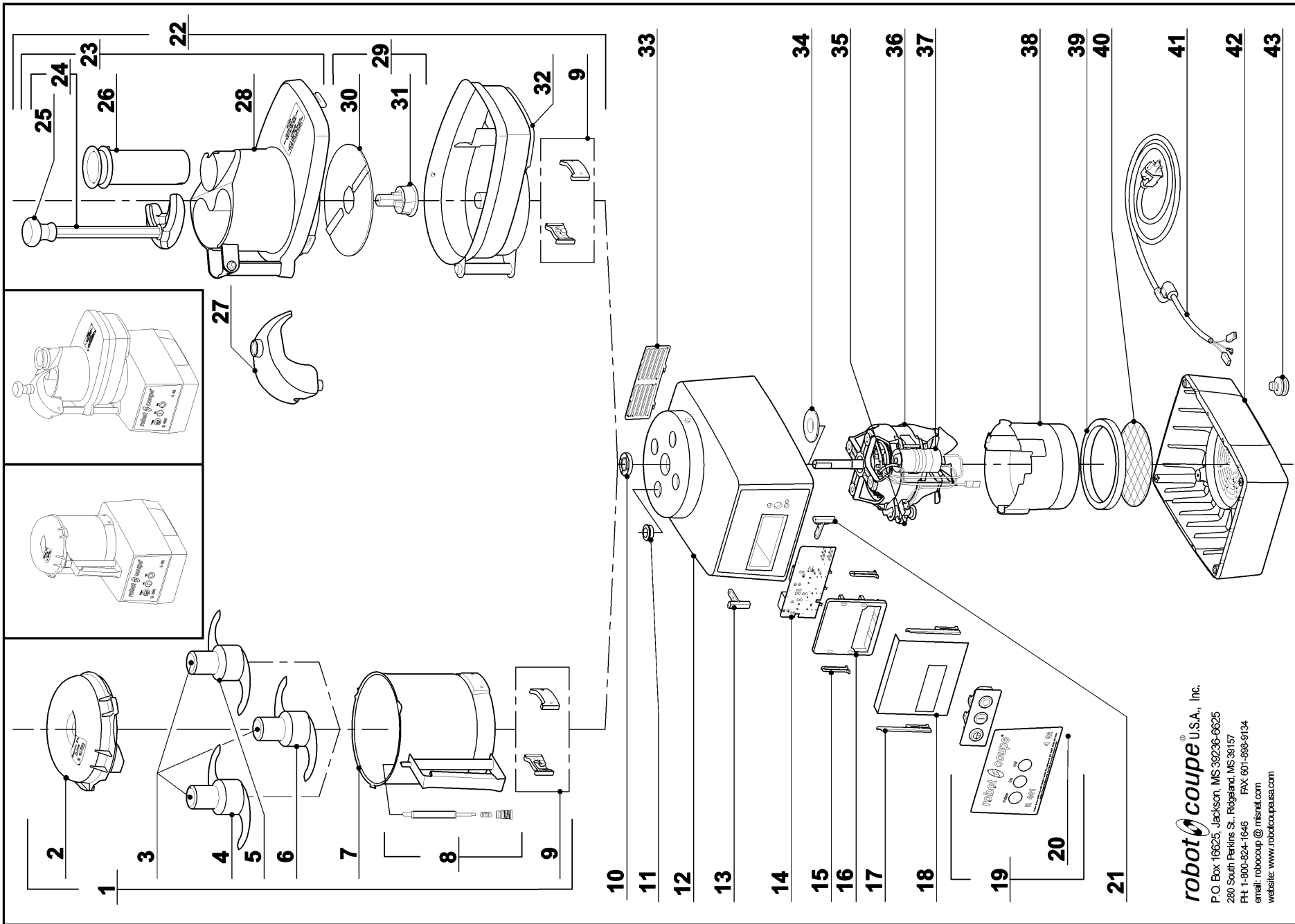
DATOS TÉCNICOS

DONNÉES TECHNIQUES

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R 401 US

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<i>Index</i>	<i>Part / Pièce</i>	<i>Description</i>	<i>Designation</i>
1	27 267	CUTTER ATTACHEMENT	/ CUTTER COMPLET
2	104 673	CUTTER LID	/ COUVERCLE CUTTER
3	104 147	BLADE CAP	/ CAPUCHON COUTEAU
4	27 255	STRAIGHT BLADE	/ COUTEAU LISSE
5	27 253	SERRATED BLADE	/ COUTEAU CRANTE
6	27 254	FINE SERRATED BLADE	/ COUTEAU DENTE
7	104 085	CUTTER BOWL ASSEMBLY	/ ENSEMBLE CUVE CUTTER
8	39 225	COMPLETE SAFETY ROD	/ ENS TIGE SECURITE
9	29 081	LOCKING PLATE ASSEMBLY	/ ENS PLAQUETTE
10	501 010	MOTOR SEAL	/ BAGUE ETANCHEITE
11	104 070	BOLT COVER	/ CAPSULE CACHE VIS
12	39 111	MOTOR SUPPORT ASSEMBLY	/ ENS SUPPORT MOTEUR
13	29 356	VEGETABLE REED SWITCH	/ ILS COMPLET COUPE LEGUMES
14	103 692	PCB	/ PLATINE
15	102 913	PANEL KEY	/ CLAVETTE PLASTRON
16	102 911	PCB SUPPORT	/ SUPPORT PLATINE
17	117 703	PCB KEY	/ CLAVETTE FIXE PLATINE
18	104 131	PCB PROTECT	/ PROTEGE PLATINE
19	39 110	SWITCH ASSEMBLY	/ ENS TABLEAU COMMANDE
20	407 827	FRONT PLATE	/ PLAQUE FRONTALE
21	29 441	CUTTER REED SWITCH ASSEMBLY	/ ENS ILS CUTTER
22	27 257	VEGETABLE SLICER ASSEMBLY	/ ENS COUPE LEGUMES
23	102 294	VEGETABLE SLICER HEAD	/ TETE COUPE LEGUMES COMPLETE
24	29 324	PUSHER ASSEMBLY	/ ENS POUSSOIR
25	102 021	HANDLE KNOB	/ POIGNEE
26	102 022	ROUND PUSHER	/ POUSSOIR CAROTTES
27	117 125	PUSHER GUIDE	/ GUIDE POUSSOIR
28	117 768	VEGETABLE SLICER LID	/ COUVERCLE COUPE LEGUMES
29	102 019	SLING PLATE	/ DISQUE EVACUATEUR
30	117 092	REVERSIBLE SLING PLATE	/ DISQUE EVACUATEUR REVERSIBLE
31	117 091	SLING PLATE HUB	/ MOYEU DISQUE EVACUATEUR
32	104 454	VEGETABLE SLICER BOWL	/ CUVE COUPE LEGUMES
33	104 122	VENT COVER	/ GRILLE VENTILATION INOX
34	104 078	MOTOR CENTRING	/ CENTREUR MOTEUR
35	503 692	MOTOR RELAY	/ RELAIS MOTEUR
36	303 133	MOTOR	/ MOTEUR
37	505 362	CAPACITOR	/ CONDENSATEUR
38	104 113	BAFFLE	/ CONDUIT VENTILATION
39	101 099	ABSORBER	/ TAMPON AMORTISSEUR
40	103 761	VENTILATION SCREEN	/ GRILLE DE VENTILATION
41	504 277	POWER CORD	/ CABLE D'ALIMENTATION
42	39 201	BASE ASSEMBLY	/ ENS SOCLE
43	101 082	FOOT	/ PIED

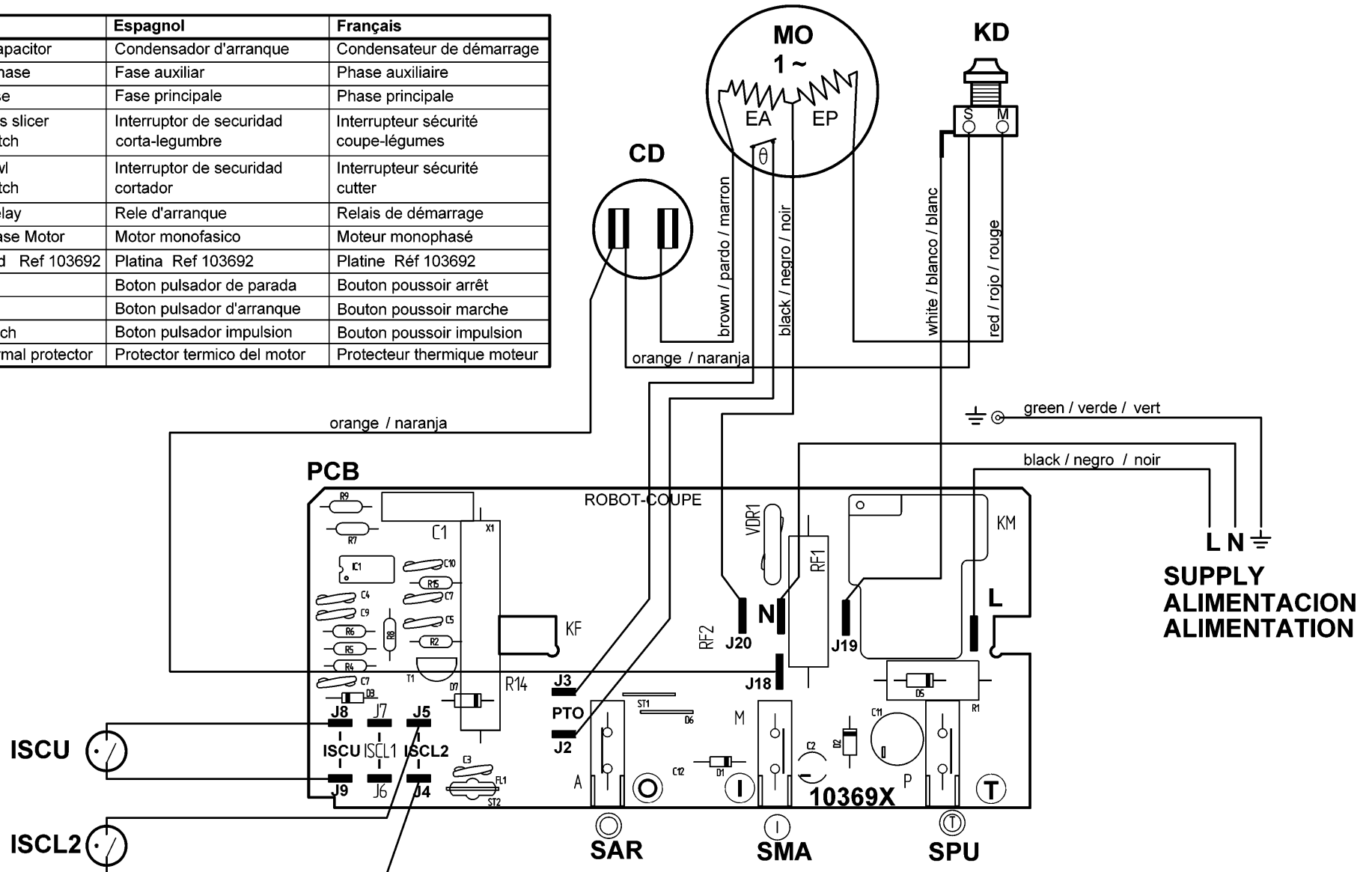
R 401 - R 401 B - R 401 C

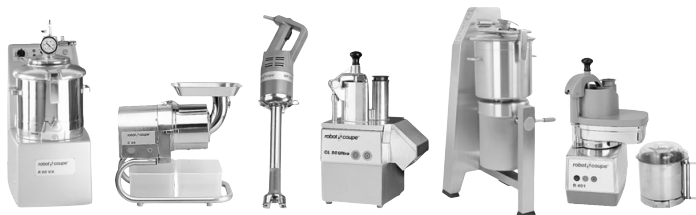
ELECTRIC DIAGRAM

120V/60Hz 9A Single phase
ESQUEMA CONEXIONES SCHEMA ELECTRIQUE

Serial # : from 245XXXXX 03 Y - MM

	English	Espagnol	Français
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principale	Phase principale
ISCL2	Vegetables slicer safety switch	Interruptor de seguridad corta-legumbre	Interrupteur sécurité coupe-légumes
ISCU	Cutter bowl safety switch	Interruptor de seguridad cortador	Interrupteur sécurité cutter
KD	Starting relay	Rele d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
PCB	P.C. Board Ref 103692	Platina Ref 103692	Platine Réf 103692
SAR	Off switch	Boton pulsador de parada	Bouton poussoir arrêt
SMA	On switch	Boton pulsador d'arranque	Bouton poussoir marche
SPU	Pulse switch	Boton pulsador impulsión	Bouton poussoir impulsión
θ	Motor thermal protector	Protector termico del motor	Protecteur thermique moteur





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