

OPERATION MANUAL FOR

Robot  Coupe®

Models

R502 Series E

Serial Numbers: 537xxxxx03

and

R602 Series E

Serial Numbers: 540xxxxx03

**Also includes submodels R502Y,
R602Y, R502X and R602X**

- I. INTRODUCTION**
- II. ASSEMBLY/DISASSEMBLY INSTRUCTIONS**
- III. OPERATING INSTRUCTIONS**
- IV. PREVENTIVE MAINTENANCE GUIDE**
- V. TROUBLE SHOOTING AIDS**
- VI. SERVICE AGENCY LISTING**

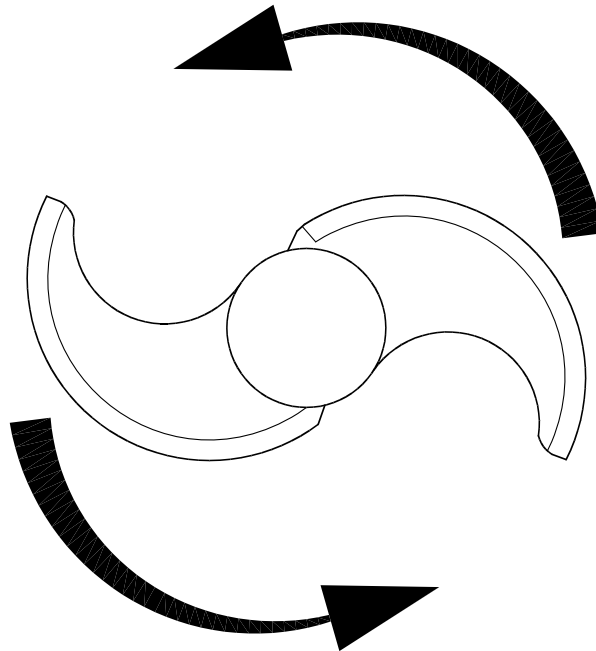
**PARTS DRAWINGS & PART LISTS
ELECTRICAL SCHEMATICS
SERVICE AGENCY LIST**

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IMPORTANT NOTICE

3-PHASE MOTORS DRIVE SHAFT ROTATION



Three phase motors may rotate either direction.

The required motor rotation is **counterclockwise**.

Check the rotation before attaching the cutter blades.

Changing the motor rotation requires a qualified electrician.

Also, see the note attached to the end of the power cord.

CAUTION:

Always connect the Robot Coupe to a grounded outlet with Ground fault circuit interrupter (GFCI) protection device.

Disconnect the machine from the power outlet when not in use and when cleaning or servicing the unit.

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

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

Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe® repair parts.

Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125 F.

Failure to follow operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and /or injure users.

The machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise, the motor can overheat.

I. INTRODUCTION

The Robot Coupe commercial food processor performs a host of culinary feats. It is specifically designed for high speed and quality vegetable processing. The Robot Coupe also provides a wealth of safety and operating features to make volume food preparation a pleasure rather than a chore.

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 and safe 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.

CAUTION: Your Robot Coupe comes with sharp cutting blades and or, cutting “Discs”. Always handle with safety in mind. Always wear a pair of cut-resistant gloves when handling any cutting discs or blades.

Never put nonfood items in the machine.

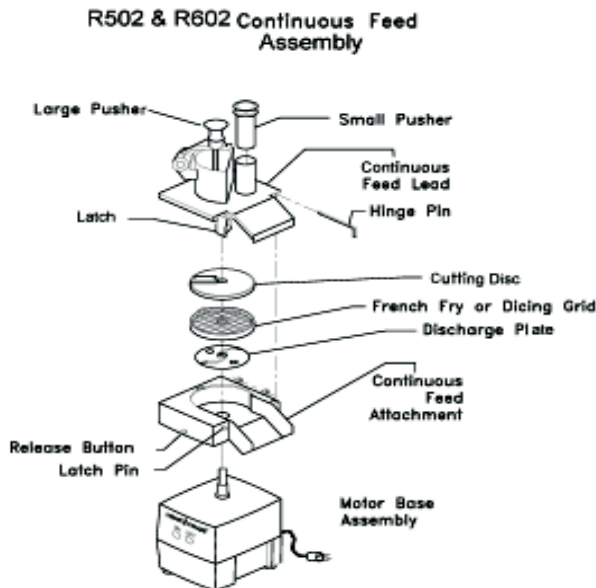
NOTICE: If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.

Machine Specifications:

Models R502 and R602 are equipped with 2 speed motors that plug into a standard 208/240 volt 60 Hz 3 phase power outlet. The full load amperage rating is 2.6 amps on low speed and 2.8 amps on high speed. The machines are supplied with stainless steel bowls: the R502 with a five quart and the R602 having a 7 quart bowl. Both machines are supplied with s-blade and clear polycarbonate cover. The machines are supplied with a continuous feed attachment and 2 cutting discs as standard equipment. Additional cutting discs are available as optional equipment.

II. ASSEMBLY / DISASSEMBLY INSTRUCTIONS

A. Assembling the Continuous Feed Attachment



ALWAYS UNPLUG THE CORD DURING ASSEMBLY AND DISASSEMBLY

STEP #1 Place the motor base assembly at a comfortable height on a sturdy work surface. Remove the plastic discharge plate from inside the continuous feed attachment. Place the continuous feed attachment on the motor base with the release button at front center of the motor base assembly. Rotate the attachment counterclockwise until it locks into place with a snap action. When the attachment is in the proper position, it should be level with the top surface of the motor base assembly. **NOTE:** The machine will not operate correctly unless the continuous feed attachment is fully seated and secured in place.

STEP #2 Place the discharge plate on the motor shaft with the appropriate side up. Use the side with the small straight fins for all julienne cuts or other delicate cuts. The large finned side may be used for dicing or shredding. The product will not exit the machine without the discharge plate.

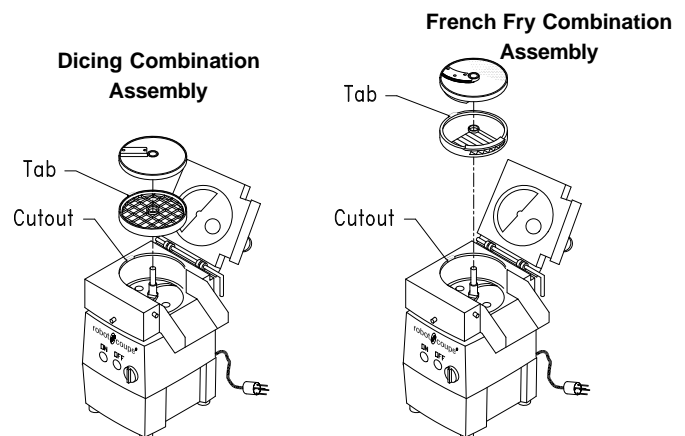
Warning Wear cut-resistant gloves when handling the cutting plates or the blade.

STEP #3 IF YOU ARE PREPARING TO SLICE OR JULIENNE: Place the plate of your choice on the motor shaft and turn clockwise until it drops into place and is fully seated. The top of the plate should be just above the surface of the continuous feed attachment.

STEP #4 IF YOU ARE PREPARING TO DICE OR USE A FRENCH FRY COMBINATION: **NOTE:** The recessed rim on the continuous feed attachment must be free from product

and clean so the grid can be firmly seated. **The discharge plate must be in the machine or the product will not exit.**

With the tab on the plastic grid aligned with the cutout in the Continuous Feed Attachment, place the plastic grid onto the recessed rim of the Continuous Feed Attachment. Put the appropriate slicing plate on top of the dicing grid with the stem of the plate **DOWN**. **NOTE:** Only those slicing plates designed with a locking "L" shape slot can be used in conjunction with a dicing grid. Never attempt to use a "regular" slicing disc (1mm, 2mm, 3mm) in conjunction with a dicing grid as it may cause damage to the continuous feed lead and/or the pusher (see chart on page 7). Rotate the disc until the cutout in the stem drops into place on the motor shaft pin. Continue rotating the disc a full turn. If rubbing occurs, **DO NOT PROCEED**-call your service agency.



STEP #5 Place the continuous feed lead on the continuous feed attachment and secure in place with the holding pin. The lead should fit flush on the continuous feed attachment.

B. Disassembly of the continuous feed attachment

STEP #1 Turn the unit off and unplug the power cord from the wall outlet.

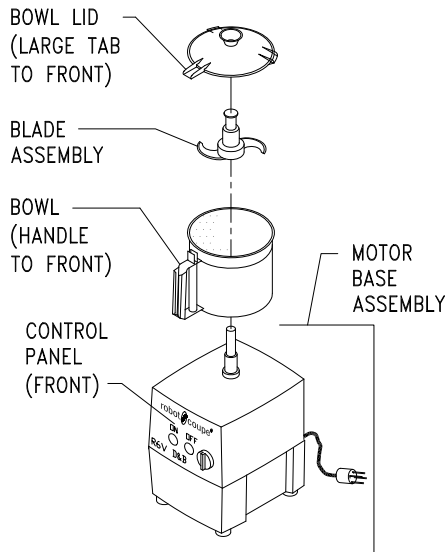
STEP #2 Pull out the hinge pin from continuous feed lead and lift the latch at upper right front of machine and remove the continuous feed lead.

STEP #3 Remove the cutting disc. **Wear cut-resistant gloves.** Rotate the disc slightly counterclockwise, then lift up and off of the motor shaft. Remove the dicing or French fry grid (if any) then, lift out the plastic discharge plate.

STEP #4 Press the release button on the continuous feed attachment and at the same time turn the continuous feed clockwise. The continuous feed releases and can be lifted off over the motor shaft.

C. Assembling the Cutter Bowl Attachment

1. The cord should always be unplugged during assembly and disassembly.
2. With the handle turned to the front, put the bowl down on the motor base. Turn the bowl handle to the left of center and the bowl should drop into place level with the top of the motor base.



3. Turn the handle back to the right until it comes to a stop and is centered with the front of the motor base.
4. Put the blade on the motor shaft and turn until it drops into place. The bottom blade should be parallel to and almost touching the bottom of the bowl.
5. With the long tab on the bowl lid turned to the left of center, put the lid on the bowl and turn counterclockwise until it stops. The long tab should be centered over the bowl handle.
6. **DO NOT OPERATE THE MACHINE UNLESS IT IS PROPERLY ASSEMBLED AND THE LID IS FULLY SEATED AND CENTERED OVER THE BOWL!**

D. Disassembly of the cutter bowl attachment.

STEP #1 Turn the machine OFF and UNPLUG it.

STEP #2 Rotate bowl lid clockwise and lift off.

STEP #3 Remove the blade assembly.

STEP #4 Locate the release trigger on the lower back portion of the bowl handle. Pull the trigger and, at the same time, turn the bowl clockwise and lift free.

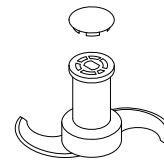
E. Blade Assembly / Disassembly

The blade should be disassembled and cleaned at least once a day and after each day's use.

R502 Blade:

1. Unplug the cord and wear cut-resistant gloves!

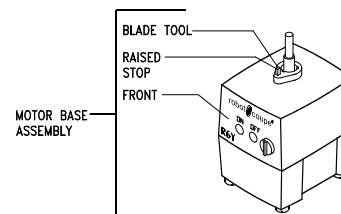
2. There is a **removable cap** in the top of the Blade. The cap should be removed before cleaning. To remove the cap, push a long blunt object such as a screwdriver, through the bottom of the blade, and knock out the top cap.



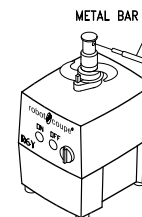
R602 Blade:

1. Unplug the cord and wear cut-resistant gloves!

2. Locate the blade tool shipped with your machine and put it down over the motor shaft with the raised stop facing the front of the machine.



3. Put the blade on the motor shaft so that the center of the blade assembly rests flat on the blade tool. Insert the metal bar into one of the holes in the blade cap.



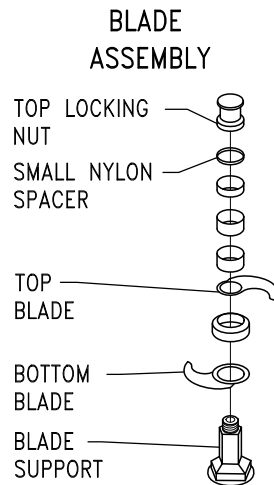
4. Turn the blade cap clockwise to tighten or counterclockwise to loosen. The bottom blade should hit the stop on the blade tool which prevents the assembly from turning. Do not overtighten.

Continued next page

5. Assemble the blades as shown, with the small nylon spacer directly under the top locking nut. The blades should be installed beveled side up. The correctly assembled blade looks like the letter “S”.

THE BLADE ASSEMBLY SHOULD BE TAKEN APART AND CLEANED AT LEAST ONCE A DAY.

APPLY SOME FOOD-GRADE GREASE OR OIL TO THE R6N ASSEMBLY TO EASE DISASSEMBLY.



III. OPERATING INSTRUCTIONS

A. Operation of the Continuous Feed Attachment

THE UNIT SHOULD BE IN THE OFF POSITION 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.

If necessary, cut products to fit the chosen opening. Use the small round opening for (carrots, cucumbers, etc.).

Always use the food pushers to force the product through the openings.

Constant pressure with the pusher will yield a consistent output. More pressure will increase the thickness of the product, while light pressure will result in a thin product. If no pressure is applied, the result is sometimes inconsistent. When the pusher comes to a stop, push the off button and reload the entry port.

Note: Application of too much pressure will increase the motor load without increasing the amount of product being cut.

DO NOT remove the continuous feed lead when the motor is running. Wait until the motor has come to a full stop.

DO NOT put anything other than food products inside the entry or exit port.

DO NOT attempt to run frozen products through the cutting plates.

(1) Slicing Operation:

The vegetables must be prepared so that they will fit into the chosen entry port. Produce such as carrots, cucumbers, etc., should be “squared” at both ends. This will provide a consistent slice throughout the whole product. Remove the core from cabbage and lettuce and cut into halves or thirds to fit in the large entry port.

(2) Grating Operation:

Vegetables must be prepared so that they will fit into the chosen entry port.

Use cold cheese and apply a fine coating of cornstarch before grating to keep the finished product from sticking together. The cornstarch will not be visible and is tasteless. Grating cheese can cause overheating of the motor if not grated in the recommended manner. It is recommended that a slight pulsating pressure be applied with the pusher, alternating slight pressure then no pressure. Prepare the cheese in volumes that will permit motor cool down time during long production runs.

(3) Dicing Operation: The dicing operation requires that product be sliced both horizontally and vertically. The smaller the dice required, the more difficult the cut is to achieve. Soft or juicy produce will tend to mush if the dice is too small or the produce is too soft.

Do not attempt to dice meats or cheeses.

Damage could occur to the blades and/or the motor that will not be covered under warranty.

During the dicing operation, attention should be given to the finished product. A visible change in the product will occur when the dicing grid requires cleaning eg., more liquid. The best way to clean the grid is to remove it from the machine and force any produce on the grid through with a stiff bristle brush.

(4) Julienne Operation: Insertion of the product to be cut must be horizontal if a long “stick” is to be achieved, e.g. julienne zucchini for sauté. Vertical insertion will result in finely chopped products, e.g. celery. A finely chopped onion product may also be obtained with this operation by quartering the food and letting it gravity feed.

Do not attempt to julienne meats or cheeses.

B. DISC UTILIZATION:

The standard machine comes with two (2) discs. Check your most current price list for which discs are included as standard. User applications may require additional discs. The Robot Coupe processor will perform a variety of functions: slicing grating dicing, and julienne. There are a total of 34 different discs available to perform these functions (see below). The number and type of discs required will vary, depending upon the planned utilization.

- 10 slicing discs
- 8 grating discs
- 7 dicing combinations
- 8 julienne discs
- 3 wave slicing discs
- 2 straight French fry kits

The ten (10) slicing discs range from 1mm (approx. 1/64") to 25mm (approx. 1"):

<u>Part Number</u>	<u>MM Slicing</u>	<u>Inches (Approx.)</u>
28062	1mm	1/32"
28063	2mm	5/64"
28064	3mm	1/8"
28004	4mm	5/32"
28128	5mm	3/16"
28129	8mm	5/16"
28130	10mm	3/8"
28131	14mm	9/16"
28132	20mm	25/32"
28133	25mm	1"

The 28062 (1/32") slicing disc offers a very fine cut. A possible use for such a fine cut is the preparation of Japanese style vegetables. Typically these products (such as carrots or celery) will be placed in the pusher horizontally to obtain a long thin product.

The 28063 (5/64") slicing disc finds a variety a application. Cabbage may be sliced with this disc for New York Style Cole Slaw. Carrot curls which adorn many dishes can be achieved with this slicer. The carrot slices should be dropped into cold water to permit curling. A nice carrot coin for salads can also be obtained.

The 28064 (1/8") slicing disc is ideal for salad bars i.e., cucumber slices, carrot "coins" (vertically sliced Carrots). Lettuce sliced by this disc is readily used with sandwiches, tacos, etc.

The 28004 (5/32") and 28128 (3/16") slicing discs are also ideal for salad bar use, for the stock pot where thicker "man" size cuts are desired. This blade is excellent also for orange or lemon slices as well as tomatoes, where a nice smooth surface is desired. NOTE: You can not slice meats or cheeses on any food processor.

The 28128, 28129, 28130, 28131, 28132, and 28133 slicing discs are used in conjunction with the dicing grids. In addition thicker slices can be obtained for use in soups and stews. The 28133 (1") slicer also provides an excellent cut of lettuce for use in a salad.

There are eight grating discs available for use with the R6:

<u>Part Number</u>	<u>Size MM</u>	<u>Inches (Approx.)</u>
28055	X-Fine	
28061	Hard cheese	
28056	1.5 mm	1/16"
28057	2 mm	5/64"
28058	3 mm	1/8"
28136	4 mm	5/32"
28163	5 mm	3/16"
28164	7 mm	5/16"
28165	9 mm	3/8"

The 28061 hard cheese grating disc is designed specifically to grate Parmesan or Romano cheese. **CAUTION:** Softer cheese will tend to gum up the plate. The grated product is very fine. This disc can be used for making cracker or cookie crumbs. Dried bread crumbs can be obtained **CAUTION:** the moisture in fresh bread will cause clogging and poor results.

Use of either the **28057, 28058, or 28163**, fine, medium, and coarse grating discs are much dependent upon personal choice and specific application. The medium and coarse grating discs offer a quality grated product with cheese, carrots, cabbage for cole slaw, etc.

A diced product requires two actions. First, a horizontal slice is made and then this slice is forced by the machine through the dicing grid to obtain a vertical cut. This results in a cubed product. The dimensions of this cube are varied via the selection of the slicing plate and dicing grid. The following slicing discs can be used with any of the dicing grids:

dicing grid	5x5 mm	8x8 mm	10x10 mm	14x14 mm	20x20 mm	25x25 mm
Plate						
5 mm	28110					
8 mm		28111				
10 mm			28112			
14 mm				28113		
20 mm					28114	
25 mm						28115

The shaded areas indicate additional combinations that can be used.

The 5mm dicing combination is generally used for potatoes and squash because of its small size.

The 8mm smaller dicing combinations can be used for finely diced carrots, celery, etc. and readily used in soups or stews. The larger (14 mm or greater) dicing combinations work well with fruits such as apples, pears, pineapple, etc.

When dicing tomatoes, green peppers, onions, or celery always insure that the product is introduced into the machine so that the slicing disc will be slicing across the grain of the vegetable.

CAUTION: The softer the produce, the less acceptable will be the finished product.

After a time of use, the dicing grid will require cleaning. A visible difference in the finished product will occur when cleaning is required. The best way to clean the grid is: remove the slicing plate, take a stiff bristle brush and force the product that is on the grid to go through.

There are seven Julienne discs available:

- 28051 2 x 2 mm (5/64")
- 27072 2 x 4 mm (5/64" x 5/32")
- 27066 2 x 6 mm (5/64" x 1/4")
- 27067 2 x 8 mm (5/64" x 5/16")
- 28101 3 x 3 mm (1/8")
- 28052 4 x 4 mm (5/32")
- 28053 6 x 6 mm (1/4")
- 28054 8 x 8 mm (5/16")

Products such as julienne carrots, chopped celery and finely chopped onions are obtainable as well as julienne celery roots.

DO NOT ATTEMPT TO JULIENNE MEATS OR CHEESES!

There are three wave slicing discs:

<u>Part Number</u>	<u>MM Slicing</u>	<u>Inches (Approx.)</u>
27068	2mm Waved	5/64"
27069	3mm Waved	1/8"
27070	5mm Waved	3/16"

The waved slicing discs work just like the straight slicing discs, except that the product has waved or ruffled sides. This can be an attractive alternative to the flat slices that are so prevalent on salad bars. By adding a waved plate you can dramatically alter the presentation of the food. As with the straight slicing discs remember that harder foods slice best when cut thinner and softer foods slice best when cut thicker.

C. Operation of the Cutter Bowl Attachment

The cutter bowl attachment is used for chopping, grinding, pureeing, blending, mixing, and kneading of ingredients required in most every recipe.

With the power switch off and the bowl and blade secured in place (per previous instructions) you are now ready to add product to the bowl. Place the product in the bowl not over 3/4 full and rotate the cover to secure it in place. The bowl is operated using a quick start - stop action by alternately pressing the on and off switches. Control and consistency can be better achieved in this manner. Remember, if you start with a consistent product your end product will also be consistent.

TO CHOP MEAT: Place meat (precut 1 to 2 inches square) in the bowl. Fill approximately 1/3 to 1/2 full (no more than 2-1/2lbs.) Rotate the lid locking it in place, quickly start and stop the motor using the on/off switches. Repeat this process until product is the desired consistency.

TO CHOP HARD CHEESE: Place 1 to 2 inch portions of well chilled cheese into the bowl (not over 2 1/2 pounds). With the lid locked in place quickly start and stop the motor. Continue this process until you have reached the desired consistency. For powdered cheese, simply proceed as above until the particles in the bowl are about pea size then start the unit and allow the blades to run continuously until you have a fine powder.

TO CHOP ONIONS, CELERY, CABBAGE, CARROTS. etc. Quarter onions, and cut other vegetables into 2 to 3 inch pieces. Proceed using a quick start - stop action until the desired consistency is achieved.

TO PUREE OR MIX: To puree tomatoes, make sauces, or to mix and blend, place the ingredients in the bowl, turn the unit on, and allow it to run until the desired consistency is reached.

TO MAKE MAYONNAISE: Place 6 eggs, 3 tsp. of salt, 3 tsp. of sugar, 2/3 tsp. of dry mustard, a pinch of white pepper and a pinch of red pepper, in the bowl. Turn the unit on, and begin adding 2 qt.. of oil pouring very slowly through the top allowing the stream of oil to fall on the top of the cutter blade. When you have added 1/2 of the oil, pour in 4 oz. of vinegar and the balance of the oil. After all of the oil has been added let the machine run for 20 seconds longer. The mayonnaise is now homogenized.

TO MAKE BREAD CRUMBS: Place torn fresh or dried bread in the bowl, and quickly start and stop the unit. Continue this process until you reach the desired consistency or allow the unit to run continuously for fine powered bread crumbs used in stuffing mix.

D. GENERAL HINTS:

1. Be sure your Robot Coupe is properly assembled before using.
2. Always insure blade and attachment are tightly in place.
3. Do not fill the cutter bowl over 3/4 full.
4. Learn to operate the cutter bowl using a start - stop motion so the consistency of the prepared product can be controlled. Remember it is important to start with uniform pieces for uniform results.
5. Wash the bowl, blade and cover after every use. Do not store food in the bowl.
6. If the motor does not start when the switch is on and lid is fully in position, disengage the lid (machine is now off) and check to see if the attachment is locked in place. If okay, unplug the unit and see if any food is jamming the blade.
7. If the machine malfunctions for any reason, discard any food being processed at that time.

IV. PREVENTIVE MAINTENANCE/TROUBLE SHOOTING AIDS:

The Robot Coupe has been designed to provide maximum trouble free performance. Adherence to the assembly and operating instructions will further assure good performance. Additionally, if simple common sense rules are applied, a long life utilization will be achieved.

(1) Care: While the Robot Coupe is a ruggedly constructed machine, overall handling should be accomplished with a sense of use rather than abuse. The continuous feed attachment and the motor housing are made of rugged cast aluminum and will yield a long life if not mistreated. While the machine is reasonably portable, care should be taken not to drop it. Remove the continuous feed and any plates or other attachments before relocating the machine. Your Robot Coupe should never be picked up by the continuous feed lead the bowl or the cord. Always lift from the bottom of the motor base assembly. Care should be exercised in relocating it. Equal caution should be exercised in handling all of the parts to assure they are not subject to undue force.

(2) 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 electrical parts contained within the housing. Although these elements are isolated from the outside through seals, vegetable juices will tend to seep. If vegetable juices are permitted to collect on the machine over periods of use, erosion of the seals can occur. It is recommended that the machine be cleaned after each operational use, and at least once per day.

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

DO NOT IMMERSE THE MOTOR BASE ASSEMBLY IN WATER.

While the continuous feed lead, pushers and discs are dishwasher safe, some additional cleaning may be required. Cleaning of the discs should be accomplished with care to help prevent cuts. A stiff bristle brush will be effective in knocking the food out of the crevices.

Cleaning of the motor/base assembly must be done with care. First, unplug the unit. A sponging with a soluble detergent is acceptable, making sure the water is not permitted to penetrate the seals. Clean around the seals with a small brush, taking care to remove all food. Clean the motor shaft with a small brush.

Read the label for the dish machine detergent you are using to determine if it is safe for soft metals. If you can not determine if it is safe for soft metals, then contact your supplier for this information. Many other cleaning detergents can also cause corrosion of soft metals.

Do not wash the aluminum parts of this machine using a non-metal safe detergent either in a dish machine or pot sink! Clean the aluminum feed attachment using only soft metal safe detergents.

While the continuous feed lead, pushers and discs are dishwasher safe if used with a metal safe detergent, some additional cleaning may be required. Cleaning of the plates should be accomplished with care to help prevent cuts. A stiff bristle brush will be effective in knocking the food out of the crevices.

The "S" blade assembly should be taken completely apart and **washed after each days use** for sanitary reasons, and also to prevent the parts from becoming jammed or "freezing up". Follow the previous assembly/disassembly instructions carefully and **wear cut-resistant gloves when handling the cutting blades.**

(3) Preventive Maintenance: In addition to cleaning the seals, an examination should be made periodically to insure that a seal against food is being maintained. With proper care, and depending on use, the seals should last for a year or more. However, they can and should be replaced when wear or erosion is noted. It is recommended that the seals be replaced by an authorized repair agency.

Good operational performance is obtained when the blades are sharp. Continued use can dull the blades. All of the slicing and grating discs are made so that the blade can be replaced when they become dull. Always store the disc in the disc holders. Additional disc holders can be obtained from your food service distributor.

Sharpening The Blade on The Cutting Disc

ALWAYS WEAR CUT-RESISTANT GLOVES WHEN HANDLING THE BLADES

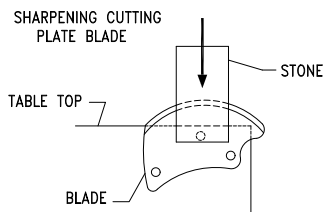
The blades can be sharpened professionally if you prefer.

1. Put on your cut-resistant gloves.
2. Using a screwdriver, remove the 2 or 3 screws holding the slicing blade to the aluminum disk.

IMPORTANT: SOME SCREWS ARE LONGER THAN OTHERS.

Note the hole from which each screw is removed. Reinstall all screws to their original positions.

3. Use the robot coupe stone or any good sharpening stone.
4. Hold the blade, bevel side up, flat on the edge or corner of a sturdy table.

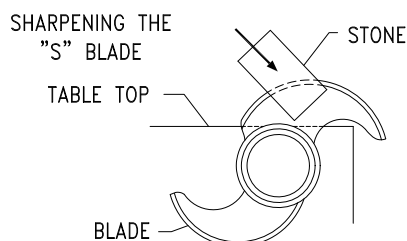


5. With the other hand hold the stone at a 30-45 degree angle against the top bevel of one blade.
6. Pull the stone into the blade edge moving from hub to tip, several strokes, until the blade is sharp.
7. Turn the blade over and rub the stone flat against the underside of the blade to remove the feather edge formed at step 5.
8. Wash the blade before reinstalling the blade in the aluminum disk.
9. Reinstall all screws to their original positions.

Sharpening The "S" Blade

ALWAYS WEAR CUT-RESISTANT GLOVES WHEN HANDLING THE BLADES.

1. Put on your cut-resistant gloves.
2. Use the robot coupe stone or any good sharpening stone.
3. Hold 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.

In general, the best preventive measure that can be applied is close adherence to the assembly and operator's instructions along with common sense. Make sure the continuous feed assembly is fitted on flush before operating the machine.

Your Robot Coupe is a piece of kitchen equipment and like all other kitchen equipment, extreme care and caution should be used when operating. Although training requirements are minimal, only responsible and reasonably prudent individuals should be allowed to operate your Robot Coupe.

DO NOT remove the attachments from the base when the motor is running.

DO NOT put your hands, utensils, or anything other than the object to be processed into the openings or exit chute.

DO NOT overload or overfill the bowl with product.

DO NOT immerse the motor base in water.

DO NOT allow the machine to run unattended.

DO NOT use excessive force with the pusher.
DO NOT remove the continuous feed lead attachment when the motor is running.
Wait until the motor has come to a full stop.

DO NOT lift the machine by anything other than the motor base.

DO NOT operate a machine unless it is completely assembled and all parts including the feet are properly attached.

V. TROUBLE SHOOTING AIDS

The following section indicates potential problems and the correct solution which should be implemented by users. Problems which extend beyond these will require an experienced repairman. A list of the authorized service agencies is supplied.

A. Unit does not start

1. Are all the attachments tightly in place? Be sure the **continuous feed lead** is flush with the continuous feed attachment. **Bowl:** Is the long bowl lid tab fully in place over the handle. Try again.
2. Press the off button and **unplug the unit.**
3. Remove continuous feed lead or bowl.
4. Remove any product from inside the attachment.
5. Is there any product jamming the disc or the blade?
Always wear cutting gloves when handling the discs or blades.
6. Try another outlet.

B. Continuous feed lead will not fit flush with motor base.

1. Processing disc is not in its proper position.
2. Rim of disc should be slightly above the upper edge of continuous feed attachment.

C. Unit stops running during (while) processing.

1. **Turn unit off and unplug it.**
2. Follow A. above and try again.

D. If unit does not operate after following above

1. Check outlet for current (breaker for fuse).
2. Try unit again.
3. Call local service agency.

E. Unit starts to spark or smoke.

1. **Turn unit off and unplug it,** call local authorized service agency.

F. Unit Makes grinding noise.

1. Turn off unit, disassemble, check continuous feed lead and processing plate to see if they have been rubbing together.
2. If this was the case the processing disc was not fully seated. Check for food particles inside stem of processing disc. Replace disc insuring that processing disc is fully seated. Make sure there are no food particles on the motor shaft.

G. Food is going into machine, but not coming out.

1. Discharge Plate is not in unit.

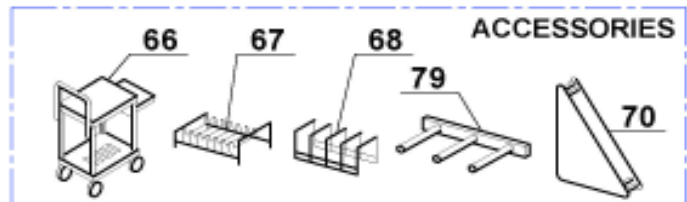
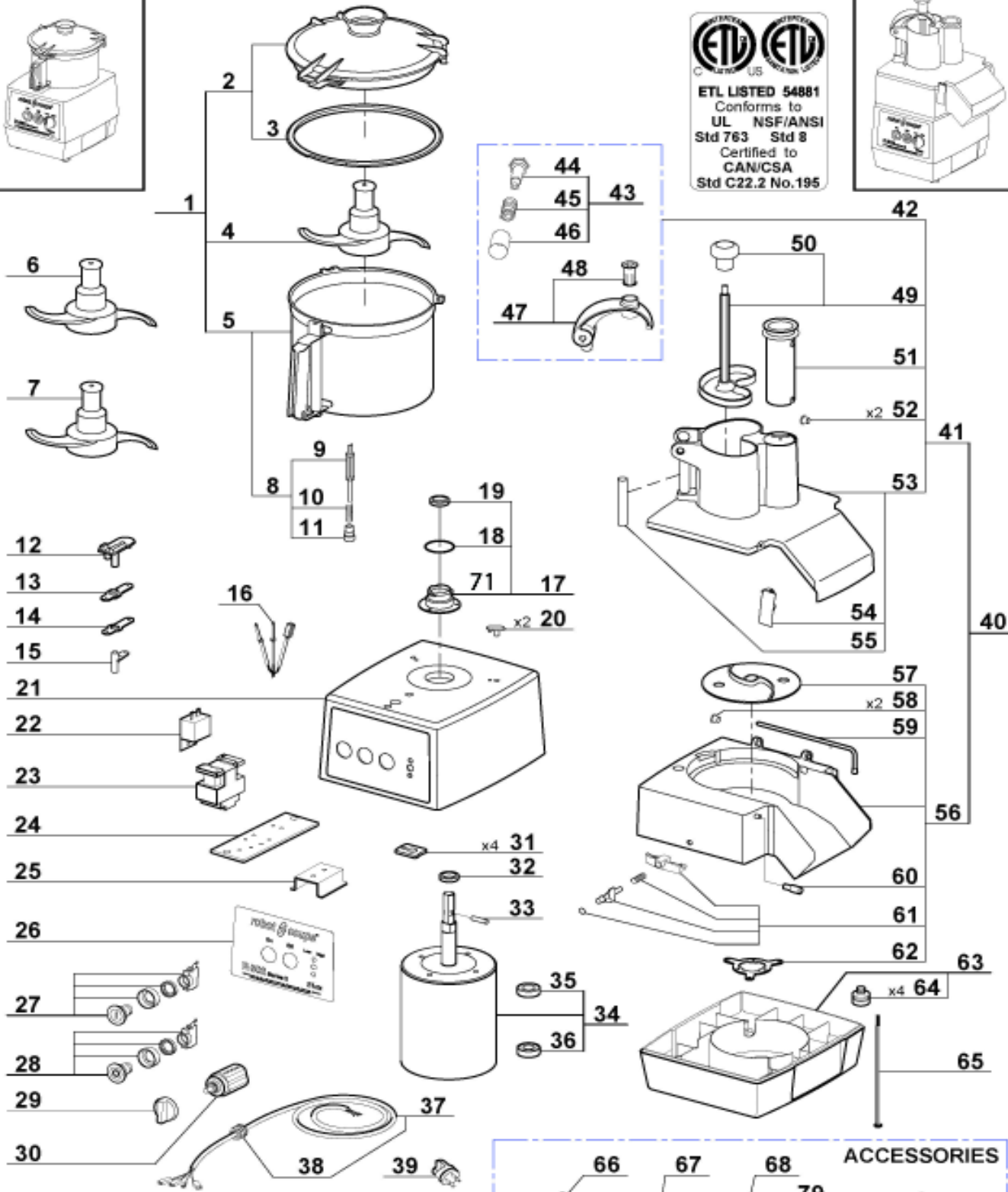
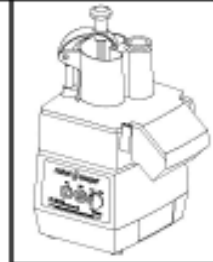
H. Cucumbers coming out with torn skins.

1. The Blade is dull and must be changed. **NOTE:** cucumber condition before processing should be considered.
2. Make sure the small "vane" side of the discharge plate is up.

VI. SERVICING OF YOUR ROBOT COUPE

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.

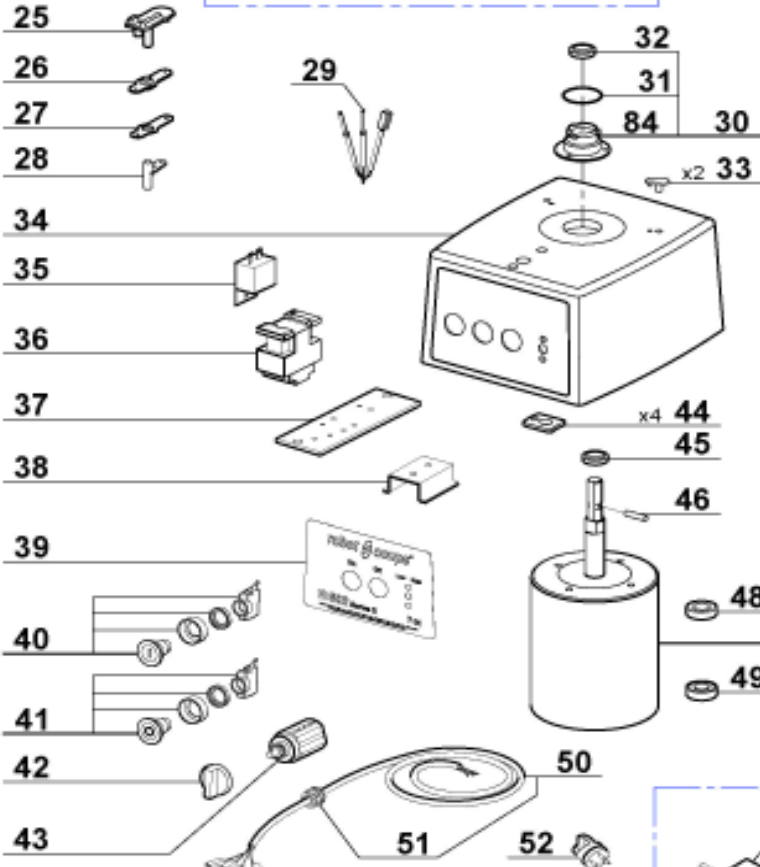
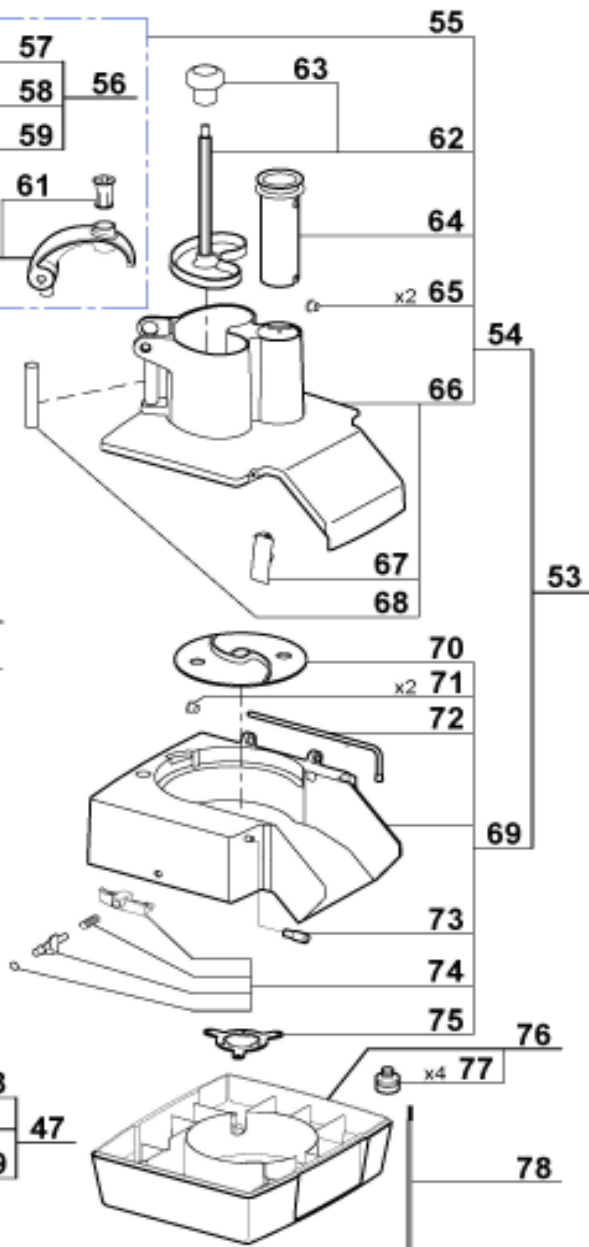
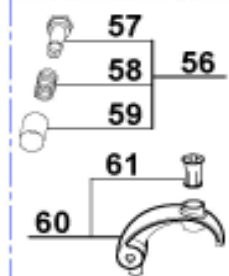
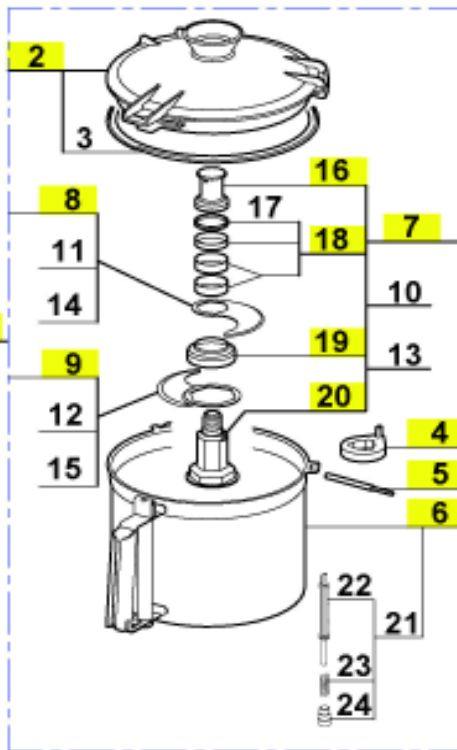
Robot Coupe USA, Inc. Service Dept.
Phone: 1-800-824-1646
601-898-8411



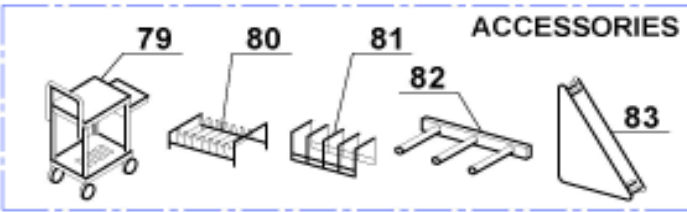
USE ONLY CUTTING PLATES LISTED ON THE "SERIES D" CHART

Index	Pièce / Part	Description
1	27 127	CUTTER ATTACHMENT
2	29 341	CUTTER LID ASSEMBLY
3	117 100	LID SEAL
4	27 120	STRAIGHT BLADE
5	117 106	CUTTER BOWL ASSEMBLY
6	27 121	SERRATED BLADE
7	27 351	FINE SERRATED BLADE
8	39 474	SAFETY ROD ASSEMBLY
9	102 081	PIN BOWL
10	502 104	SPRING BOWL PIN
11	117 024	NUT FOR BOWL PIN
12	102 084	CUTTER SAFETY SWITCH SUPPORT
13	117 637	GASKET
14	117 636	METAL PLATE
15	101 825	CONTINUOUS FEED SAFETY SWITCH SUPPORT
16	29 364	MAGNETIC SWITCH (2 PRL)
17	39 088	SEAL SUPPORT ASSEMBLY
18	502 670	O RING
19	501 624	SEAL RING
20	29 336	BOWL SUPPORT ASSEMBLY (x2)
21	117 046	MOTOR SUPPORT
22	R1090	CONTROL RELAY RUN (DPST)
23	503 888	VOLTAGE RELAY
24	117 589	CONTROL RELAY SUPPORT
25	117 770	VOLTAGE RELAY SUPPORT
26	402 989	FRONT PLATE
27	502 174	GREEN KNOB ASSEMBLY
28	502 173	RED KNOB ASSEMBLY
29	117 072	COMMUTATOR HANDLE
30	501 840	COMMUTATOR
31	117 267	PLATE MOTOR MOUNTING
32	R604S	SEAL MOTOR
33	R492A	SHAFT PIN (NEW STYLE)
34	S193379	MOTOR LOW-PROFILE
35	R662	BEARING, MOTOR TOP
36	R237	BEARING, MOTOR BOTTOM
37	R403	POWER CORD
38	515 515	STRAIN RELIEF
39	R4904	PLUG 3 PHASES
40	27 340	CONTINUOUS FEED ASSEMBLY
41	39 821	CONTINUOUS FEED LEAD ASSEMBLY
42	39 824	HINGED BRACKET ASSEMBLY 2 MAGNET
43	39 704	PUSHER HINGE PIN ASSEMBLY
44	118 374	PIVOT / PUSHER RETURN BRACKET
45	100 556	SPRING
46	100 581	SLEEVE PLASTIC
47	106 230	PUSHER GUIDE ASSEMBLY
48	100 638	INSERT PLASTIC
49	39 701	LARGE PUSHER ASSEMBLY
50	117 452	PUSHER KNOB
51	118 324	SMALL PUSHER
52	39 706	HINGE PIN BUSHING
53	39 823	CONTINUOUS FEED LEAD
54	29 501	LOCK FOR FEED COVER
55	105 548	EXTRA SAFETY ROD

Index	Pièce / Part	Description
57	102 690	DISCHARGE PLATE
58	29 058	HINGE PIN BUSHING
59	100 703	HINGE PIN
60	100 726	STUD BOLT LATCH
61	39 834	LOCKING PIN ASSEMBLY
62	118 433	LOCKING COLLAR
63	29 990	PLASTIC BASE ASSEMBLY LOW PROFIL
64	39 833	GREY FOOT (x4)
65	200 057	BASE BOLT W / WASHER
66	R199	ROBO - CART
67	R255	PLATE RACK
68	R476	PLATE RACK (3 PLATE CAP)
69	101 230	PLATE RACK (WALL MOUNT)
70	27 258	PLATE RACK (INDIVIDUAL)
71	102075	Seal Support



USE ONLY CUTTING PLATES LISTED ON THE "SERIES D" CHART



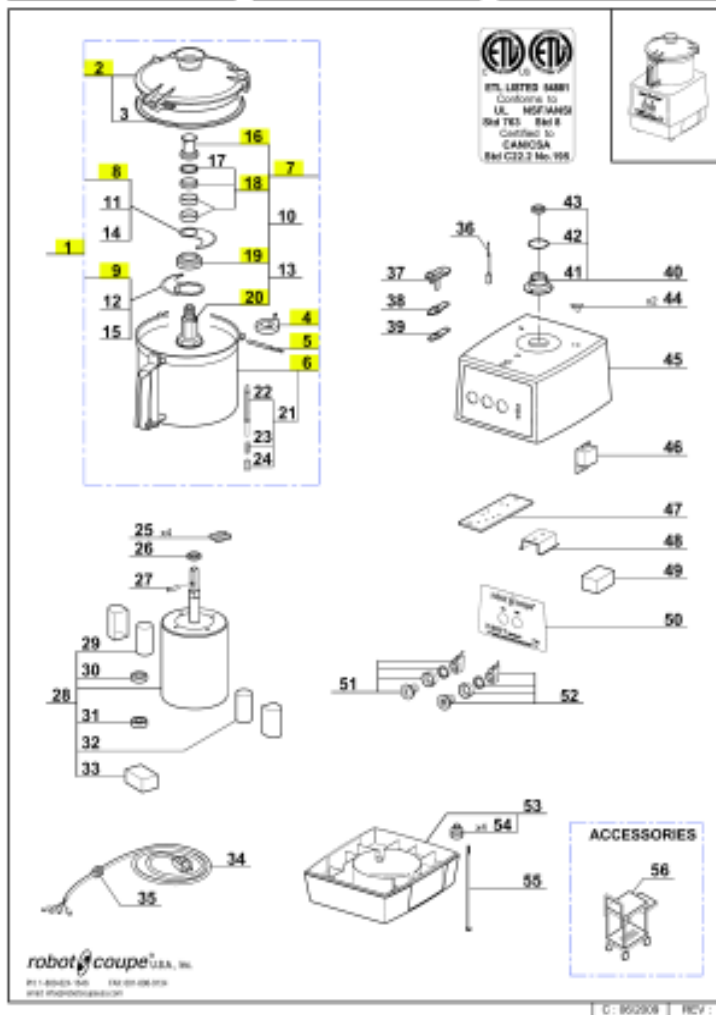
Index	Pièce / Part	Description
1	27 128	CUTTER ATTACHMENT
2	29 341	CUTTER LID
3	117 100	LID SEAL
4	117 320	DISSASSEMBLY BLADES TOOL
5	101 845	KNIFE KEY
6	117 107	CUTTER BOWL
7	27 124	SMOOTH BLADE ASSEMBLY
8	117 033	TOP STRAIGHT BLADE
9	117 032	BOTTOM STRAIGHT BLADE
10	27 125	SERRATED BLADE ASSEMBLY
11	117 035	TOP SERRATED BLADE
12	117 034	BOTTOM SERRATED BLADE
13	27 352	FINE SERRATED BLADE ASSEMBLY
14	106 519	TOP FINE SERRATED BLADE
15	106 520	BOTTOM FINE SERRATED BLADE
16	102 073	BLADE LOCKING NUT
17	117 031	PLASTIC RING 5mm
18	39 835	RING ASSEMBLY
19	117 029	LOWER SPACER BLADE
20	103 904	BLADE SUPPORT
21	39 475	SAFETY ROD ASSEMBLY
22	102 082	PIN BOWL
23	502 104	SPRING BOWL PIN
24	117 024	NUT FOR BOWL PIN
25	102 084	SAFETY SUPPORT
26	117 637	GASKET
27	117 636	METAL PLATE
28	101 825	CONTINUOUS FEED SAFETY SWITCH SUPPORT
29	29 364	MAGNETIC SWITCH (2 PRL)
30	39 088	SEAL SUPPORT ASSEMBLY
31	502 670	O RING
32	501 624	SEAL RING
33	29 336	BOWL SUPPORT ASSEMBLY (x2)
34	117 046	MOTOR SUPPORT
35	R1090	CONTROL RELAY RUN (DPST)
36	503 888	VOLTAGE RELAY
37	117 589	CONTROL RELAY SUPPORT
38	117 770	VOLTAGE RELAY SUPPORT
39	402 951	FRONT PLATE
40	502 174	GREEN KNOB ASSEMBLY
41	502 173	RED KNOB ASSEMBLY
42	117 072	COMMUTATOR HANDLE
43	501 840	COMMUTATOR
44	117 267	PLATE MOTOR MOUNTING
45	R604S	SEAL MOTOR
46	R492A	SHAFT PIN (NEW STYLE)
47	S193379	MOTOR LOW-PROFILE
48	R662	BEARING, MOTOR TOP
49	R237	BEARING, MOTOR BOTTOM
50	R403	POWER CORD (Does not include strain relief)
51	515 515	STRAIN RELIEF
52	R4904	PLUG 3 PHASES
53	27 340	CONTINUOUS FEED ASSEMBLY
54	39 821	CONTINUOUS FEED LEAD ASSEMBLY
55	39 824	HINGED BRACKET ASSEMBLY 2 MAGNET
56	39 704	PUSHER HINGE PIN ASSEMBLY

24 551

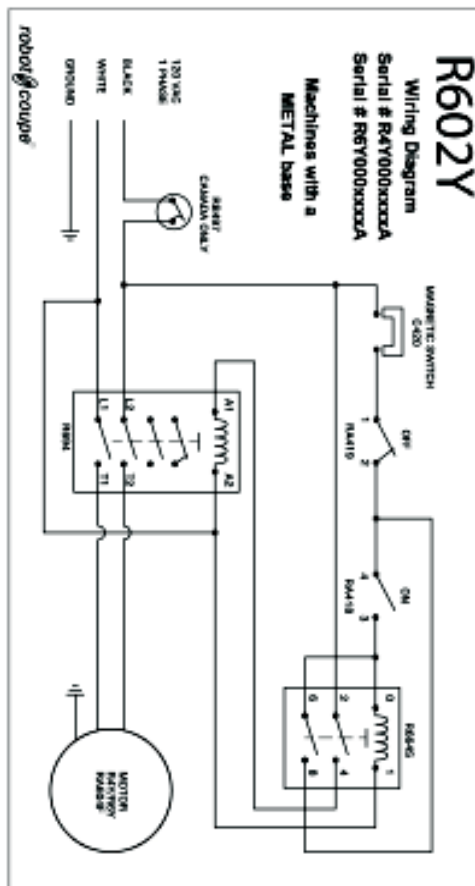
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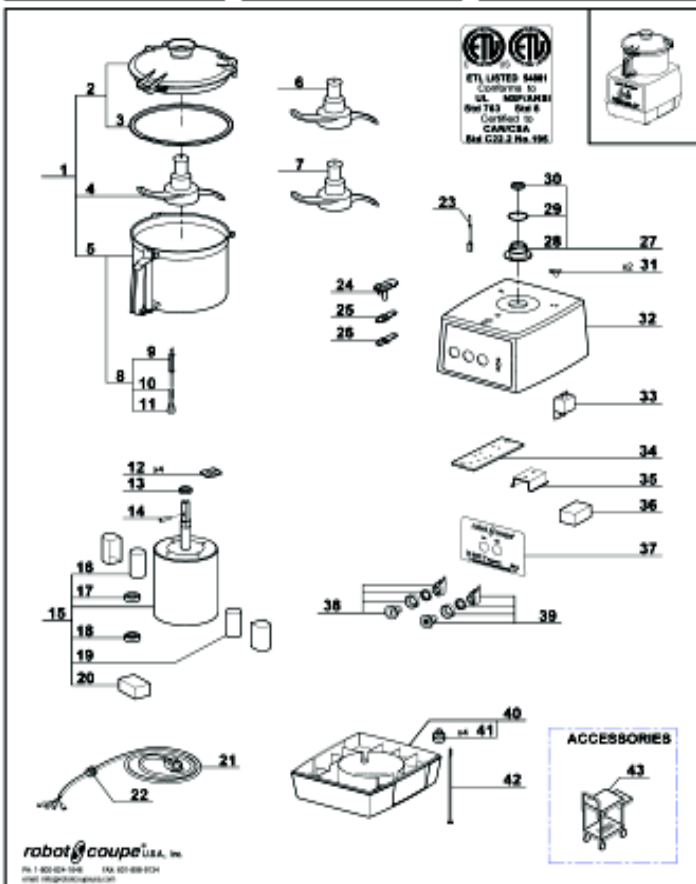
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Index	Pièce / Part	Description
57	118 374	PIVOT / PUSHER RETURN BRACKET
58	100 556	SPRING
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63	117 452	PUSHER KNOB
64	118 324	SMALL PUSHER
65	39 705	HINGE PIN BUSHING
66	39 823	CONTINUOUS FEED LEAD
67	29 501	LOCK FOR FEED COVER
68	106 548	EXTRA SAFETY ROD
69	39 820	CONTINUOUS FEED BOWL ASSEMBLY
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75	118 433	LOCKING COLLAR
76	29 990	PLASTIC BASE ASSEMBLY LOW PROFIL
77	39 833	GREY FOOT (x4)
78	200 057	BASE BOLT W/ WASHER
79	R199	ROBO - CART
80	R255	PLATE RACK
81	R476	PLATE RACK (3 PLATE CAP)
82	101 230	PLATE RACK (WALL MOUNT)
83	27 258	PLATE RACK (INDIVIDUAL)
84	102075	Seal Support



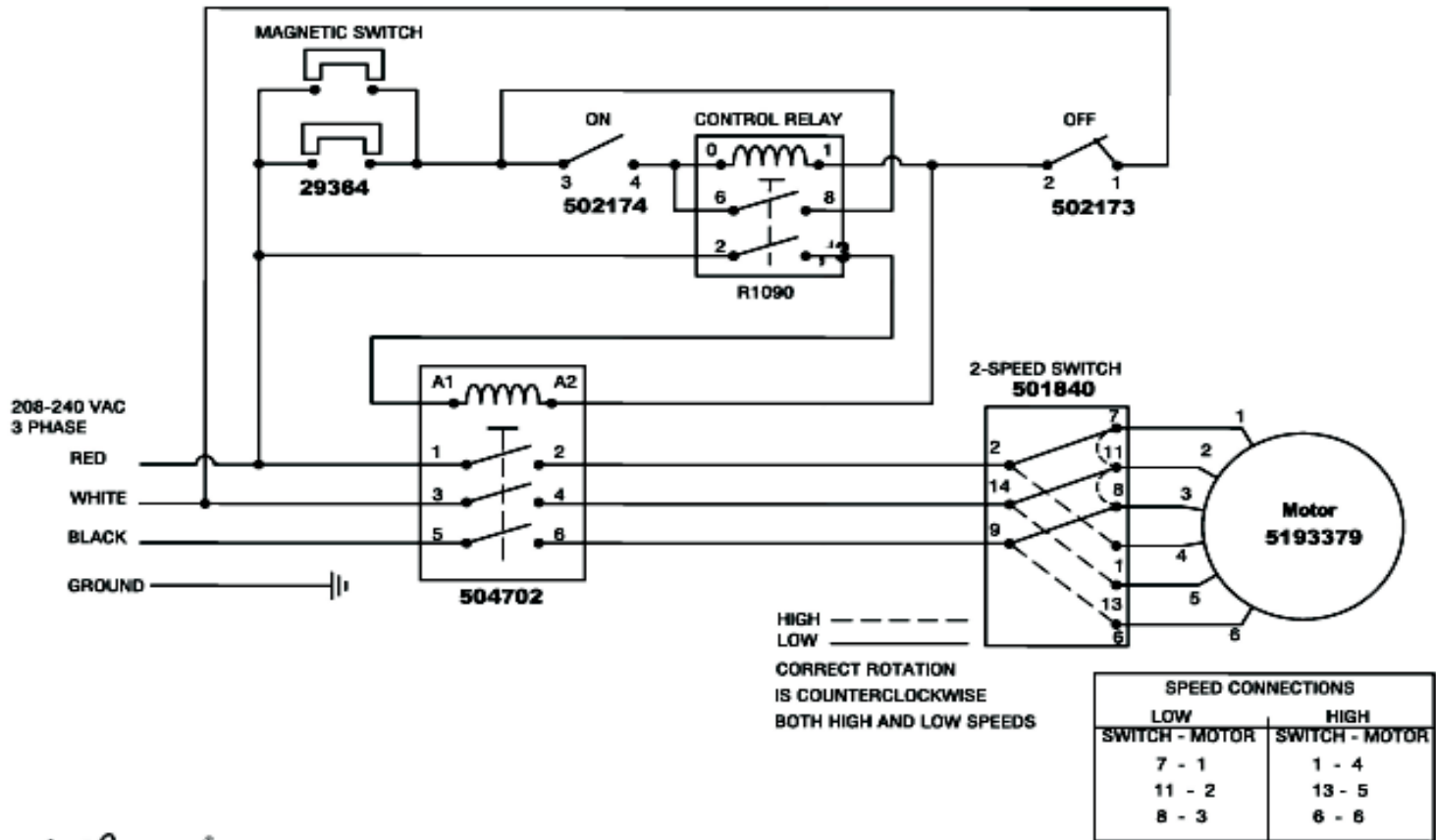
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24	117 024	NUT FOR BOWL PIN
25	117 267	PLATE MOTOR MOUNTING
26	R604S	SEAL MOTOR
27	R492A	SHAFT PIN (NEW STYLE)
28	S193552	MOTOR LOW-PROFILE
29	S35103833	START CAPACITOR
30	R662	BEARING, MOTOR TOP
31	R237	BEARING, MOTOR BOTTOM
32	S428318306	RUN CAPACITOR
33	CL5547	SWITCH / RELAY
34	R496	POWER CORD
35	515 515	STRAIN RELIEF
36	29 363	MAGNETIC SWITCH (SINGLE)
37	102 084	SAFETY SWITCH SUPPORT
38	117 637	GASKET
39	117 636	METAL PLATE
40	39 088	SEAL SUPPORT ASSEMBLY
41	102 075	SEAL SUPPORT
42	502 670	O RING
43	501 624	SEAL RING
44	29 336	BOWL SUPPORT ASSEMBLY (x2)
45	117 046	MOTOR SUPPORT
46	R664S	CONTROL RELAY RUN (DPST)
47	117 589	CONTROL RELAY SUPPORT
48	117 770	VOLTAGE RELAY SUPPORT
49	R694	CONTACTOR CA 7-16-10-120
50	402 990	FRONT PLATE
51	502 174	GREEN KNOB ASSEMBLY
52	502 173	RED KNOB ASSEMBLY
53	29 990	PLASTIC BASE ASSEMBLY LOW PROFIL
54	39 833	GREY FOOT (x4)
55	200 057	BASE BOLT W / WASHER
56	R199	ROBO - CART





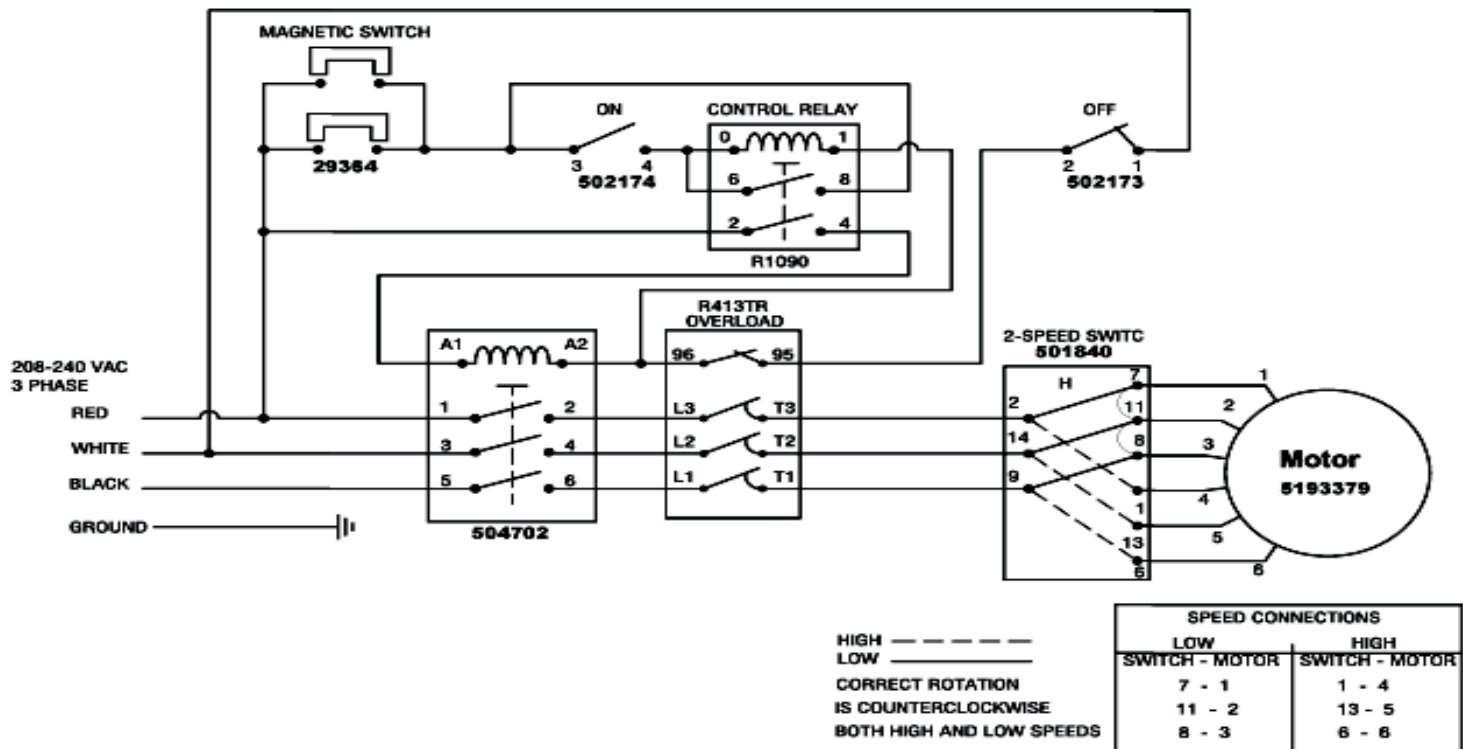
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10	502 104	SPRING BOWL PIN
11	117 024	NUT FOR BOWL PIN
12	117 257	PLATE MOTOR MOUNTING
13	R604S	SEAL MOTOR
14	R492A	SHAFT PIN (NEW STYLE)
15	S193552	MOTOR LOW-PROFILE
16	S16213632	START CAPACITOR
17	R662	BEARING, MOTOR TOP
18	R237	BEARING, MOTOR BOTTOM
19	S17586350	RUN CAPACITOR
20	S18388701	SWITCH / RELAY
21	515 570	POWER CORD
22	515 515	STRAIN RELIEF
23	29 363	MAGNETIC SWITCH (SINGLE)
24	102 084	CUTTER SAFETY SWITCH SUPPORT
25	117 637	GASKET
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43	R199	ROBO - CART

Models R502 & R602 Wiring Diagram
USA Machines with Plastic Base
 220V, 3 Ph, 850/1725 RPM, 3 HP, 3.2/3.0 Amps



robotcoupe®

Models R502 & R602 Wiring Diagram
Canadian with Plastic Base
 220V, 3 Ph, 850/1725 RPM, 3 HP, 3.2/3.0 Amps



robotcoupe®

Robot Coupe[®] U.S.A., Inc.

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280 South Perkins St., Ridgeland, MS 39157
email: info@robotcoupeusa.com
website: www.robotcoupeusa.com
1-800-824-1646*

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 list 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 result of failure to follow installation, assembly, operating, cleaning, user maintenance or storage instructions, including failure to verify and correct rotation of three phase motors.
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).
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). All Robot Coupe products must operate counterclockwise.
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 the inability to use the machine for any purpose.