

**OPERATION MANUAL
FOR**

Robot*  *Coupe®

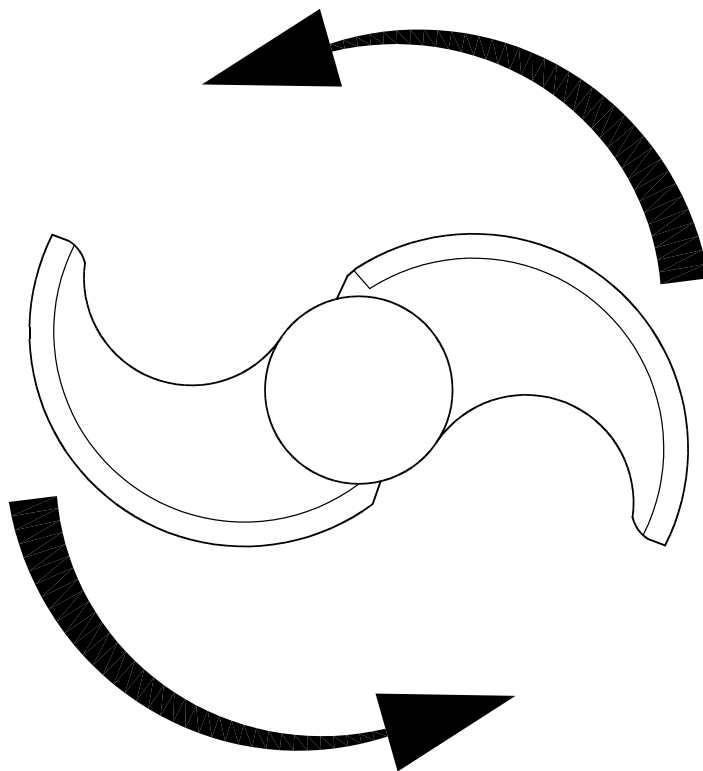
MODELS

R8 and R8U

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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.



Introduction

Robot Coupe offers the most complete line of food processors available in the food service industry. The Robot Coupe model R8, 8 quart Vertical Cutter Mixer, is specifically designed for quality, high-speed food preparation. The R8 can prepare a variety of foods ranging from a coarse chop to a fine puree. You can prepare fresh salads, sauces, pates, mousses, salad dressings, prepare fine and coarse sausage mixtures, meat salads, mashed potatoes, mix and knead all doughs, pie crusts, flake pastries, and emulsify meats, nuts, and other fruits and vegetables.

The R8 is constructed of sturdy stainless steel, fiberglass, and cast aluminum. The stainless steel bowl with the adjustable knife is designed to allow for small and large batches without any mixing baffle required. A large see-through lid with a funnel opening allows you to carefully control the consistency of the product as it is being processed. The Robot Coupe model R8 is designed to give years of safe quality food preparation.

Maintain a copy of this manual for reference by all users. Follow the instructions as indicated in this manual. Pay close attention to the special notes of caution.

I. Introduction

II. Operation Instructions

- A. Blade Assembly
- B. Controls
- C. Operation
- D. Emptying the bowl
- E. Cleaning

III. Preventative Maintenance

MODEL SPECIFICATIONS

R8 & R8U * 8 Quart Capacity

208-240 Volt, 3 phase,
2.0 / 3.0 Hp, 8.2/ 8.3 Amp
2 speed, 1725/3450 RPM

R8U *

Is the same as an R8 but with a 3-1/2 qt. mini bowl attachment. The mini bowl may be purchased with the machine as model R8U or separate as part number R8U090

The R8 is equipped with auto-reset thermal overload protection. If the unit overheats due to an overload condition, it will automatically shut off. After a cooling period of ten to fifteen minutes the thermal overload protection will automatically reset and the unit may then be restarted. It will not restart until the thermal overload has reset.

The suggested breaker size is 20 AMPS. Check the local codes they may supersede the suggested breaker size.

II. Operating Instructions

This manual is broken down into step by step instructions to assist the operator in easy and quality food preparation. This manual should be read completely before use by each operator. Additionally, this manual should be kept as a reference for future operators. Adherence to the guidelines set forth by this manual will ensure a safe, long life utilization of the vertical cutter mixer.

A. Blade Assembly

Wear cut-resistant gloves when handling the blades.

The R8 blade assembly comes assembled from the factory. The blade assembly is designed so that the blades can be adjusted for large or small batches. The blade assembly should be completely disassembled after each days use, washed completely, and allowed to air dry before reassembling. Additionally, the blades should be kept sharp to provide the best performance. The blades can be sharpened by means of a fine stone; a stone is provided with each machine.

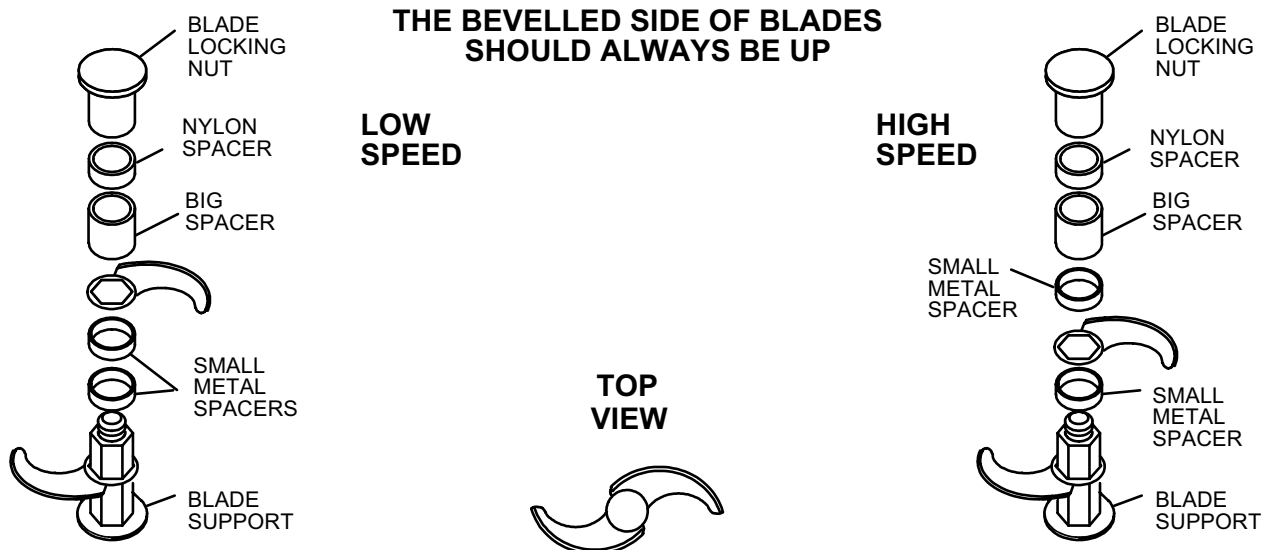
The blades are set at the factory to allow for most operations.

The bottom blade should always stay on the bottom, followed by two small spacers, then the second blade, followed by the large aluminum spacer. Note: the white Nylon spacer should always be used between the locking nut and large aluminum spacer. Most low speed operations can be run using this blade configuration. High speed operations and operations using heavy loads such as dough and cheese should use only one small spacer between the lower and second blade with the second small spacer above the second blade.

NOTE: The placement of the blades is very important to maintain the correct cutting performance and balance. The blades should always be located 180 degrees apart.

There are seven important points to remember about the blade assembly:

- (1) The blades are sharp, always wear cut-resistant gloves when handling the blades.
- (2) The bottom blade must always stay on the bottom of the blade support.
- (3) The blade assembly, when installed, should drop to the bottom of the bowl such that the bottom blade is almost touching the bottom of the bowl.
- (4) Disassemble the blade assembly at least after each days use, wash completely, and allow to air dry before reassembly. Lubricate the threads with a food-grade grease periodically.
- (5) Ensure that the blade assembly is correctly assembled, and all parts fit tightly together before beginning each operation.
- (6) Sharpen the blades as necessary.
- (7) A large spacing between the blades can cause excessive, vibration, especially on high speed.



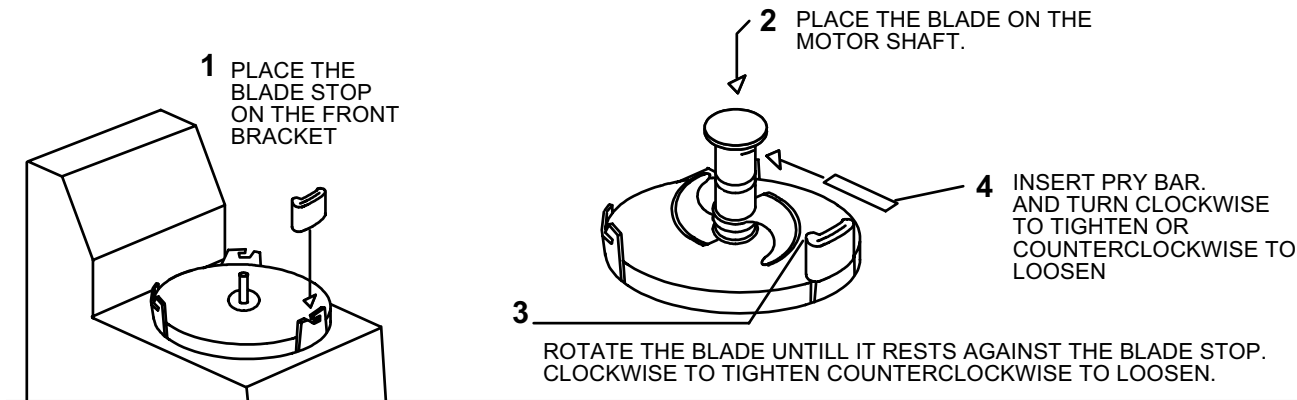
B: Blade Disassembly:

Wear cut-resistant gloves when handling the blade assembly

Included with the machine is a blade disassembly tool. This consists of two pieces; the blade stop, and the pry bar. The blade stop rests on the front bowl locking bracket, this prevents the blade from rotating during assembly and disassembly. Place the blade stop on the front bracket, and place the blade on the motor shaft.

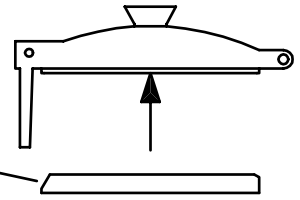
To disassemble, rotate the blade counterclockwise until a blade rests against the blade stop. Slide the pry bar into the slot under the lip of the blade locking nut, and twist counterclockwise to loosen the nut. Remove the blade locking nut and adjust or clean the blades and spacers as required. A light food-grade grease may be applied to the threaded area to assist in easy removal. Reverse this procedure for assembly.

If the blades are not disassembled on a regular basis, they will become hard to disassemble and adjust. If the blade locking nut cannot be removed, service may be required.



C: Lid Seal Installation

When installing the lid seal, it must be in the correct position. If not, **lid damage can occur.**



Turn the bevelled side of the seal up, and notice the 3 1/2 inch cutout. Install the seal so that this cutout is facing the lid, at the front-center of the lid, and just behind the latch.

Failure to install the seal correctly can cause damage to the lid.

D: Mini Bowl Instructions

The Robot Coupe Model R8 Vertical Cutter Mixer has available a 3 1/2 quart mini bowl attachment. The mini bowl kit may be purchased with the machine as model R8U or separate as part number R8U090. The mini bowl fits inside the larger 8 quart bowl and uses the same lid. Extra mini bowl kits may be purchased and are available through the regular distribution network.

Included in the mini bowl kit is a 3 1/2 quart bowl, S-blade assembly with disassembly tool, and gasket for lid.

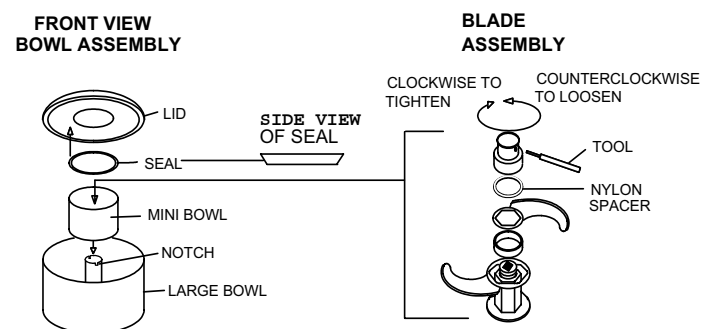
ASSEMBLY OF THE MINI BOWL

The mini bowl fits inside the larger 8 quart bowl and is held in place by the lid. To assemble the mini bowl, secure the larger 8 quart bowl and lid assembly to the motor base. The center stem of the large bowl has a notch cut into the top which fits to a pin located on the under side of the mini bowl. Place the mini down on to the center stem of the large bowl and rotate until the pin of the mini bowl drops into the notch of the large bowl stem. Note: The large S-blade is not used with the mini bowl assembly. The mini bowl must be fully seated on the stem to work correctly.

Place the mini bowl gasket on to the center ring of the lid assembly with the bevel of the seal down. This seal secures the mini bowl in place when the lid is closed. Place the mini bowl S-blade assembly down into the bowl and over the motor shaft. Rotate the blade so that it drops completely on the shaft; the bottom blade should be located just off the bowl bottom when assembled correctly.

CAUTION: The blades are very sharp, use protective cut-resistant gloves when handling.

The S-blade should be disassembled after each session or minimally once per day. Supplied with the mini bowl kit is a stainless steel rod. To disassemble the blade, place the small end of the tool into the hole of the top locking nut of the blade assembly. Lay the blade on it's side on top of a cutting board and carefully rotate the locking nut counter clockwise to loosen. Wash each part separately and allow to air dry before reassembly. Lubricate the threads periodically with a food-grade grease.



E. Controls

The Robot Coupe model R8 is designed with an easy to use control panel. This machine offers a two speed selector switch, push button run switch, push button pulse switch, oversized mushroom type off switch, and a power on and running indicator lamps. The following gives a brief description of each.

Two Speed Selector: This switch allows the user to select either Low (1725 RPM) or High (3450 RPM) speed for the operation. For best results, the speed selector should only be moved while the machine is off and not running. A speed must be selected before the power on lamp will light, also the lid must be closed - closing the safety switch.

Run Switch: This switch is used to start the machine. The machine will not run unless the lid/safety switch is closed and a speed has been selected.

Pulse Switch: This switch is used to jog or pulse the motor off and on. The machine will not pulse on unless the lid/safety switch is closed and a speed has been selected.

Stop Switch: The stop switch will stop the motor from running after the run switch has been pressed. Always use this switch to turn the machine off. Do not open the lid without pressing the off switch.

Red (power) Indicator Lamp: This lamp will light when the machine is plugged in, the lid/safety switch is closed and a speed has been selected. **NOTE:** The red lamp will not light if the overload protector has been tripped.

Green (running) Indicator Lamp: This will light when the machine is running.

The preceding description of the controls is considered as normal operating conditions. If for any reason they do not perform as indicated, the machine should be serviced. The machine should not be operated if it has malfunctioned in any way. Robot Coupe authorized service agencies are located across the United States. Refer to the list provided to locate the service company nearest you.

Automatic Overload Protection: The R8 is equipped with auto-reset thermal overload protection. If the unit overheats due to an overload condition, it will automatically shut off. After a cooling period of ten to fifteen minutes the thermal overload protection will automatically reset and the unit may then be restarted. It will not restart until the thermal overload has reset.

F. Operation

Because of the special bowl and blade design of the Robot Coupe Vertical Cutter Mixers, most operations are completed in a matter of seconds. The operator should pay close attention to the product as well as the amount of time required to process. Operations should be run on Low speed, using High speed only when an extremely fine puree consistency is desired.

There are two ways to run your VCM. First of all, you may run the unit continuously by filling the bowl with food and simply letting it run until the desired consistency has been reached. Use this method to grind, mix, blend, puree, or emulsify. Secondly, you may chop with your unit by pulsing the machine.

Cut round vegetables into halves or quarters and prep long vegetables into 3 to 4 inch pieces. Place these into the bowl, and using Low speed, pulse the unit on the off quickly. Usually 4 to 5 pulses yields an evenly mixed chopped substance.

SPECIAL NOTE: The model R8 three phase must be limited to no more than 80 pulses (quick starts and stops) within a one hour period. Exceeding this limitation can cause damage to the electrical components of the machine which is not covered under warranty.

TO CHOP

To achieve a chopped consistency for vegetables, cheese, meats, etc. fill the bowl with the product no more than 3/4 full, or as low as two to three onions. Small batches would require lowering the top cutting blade. With the lid secured, and the speed selector in Low speed, press the pulse button quickly then release. Repeat this pulsing action, allowing the blades to stop each time, until the desired cut is achieved.

TO PUREE OR MIX

Fill the bowl with the product no more than 3/4 full. Start the machine in Low speed and allow to run until the product is completely reduced. If necessary, turn the machine off and select High speed to finish the product. It may be necessary to add some liquids to a puree to achieve the desired consistency.

DOUGHS AND PASTRIES

Prepare doughs and pastries on Low speed only. In many cases it may be helpful to first mix all dry products then add the liquids. The unit should be run continuously until the product is completely processed. For thick doughs, such as for pizza, the machine will form a ball of dough when the mixing is complete. When a ball is formed the machine should be turned off immediately to prevent over processing. Preparation times and all ingredients should be noted for different recipes.

G. Emptying The Bowl

After the product has been run in the bowl, make certain that the speed selector is in the middle off position, and for extra safety unplug the machine. **NEVER attempt to open the lid until the blades have come to a complete stop.**

To remove the bowl, loosen the knob on the front of the bowl and twist the bowl clockwise, thus releasing the locking lugs. Then lift the entire bowl, with the blade assembly intact, up and off of the motor shaft. The bowl can then be emptied by holding the blade in place and tilting the bowl to one side into a catch pan or other container.

H. Cleaning

Cleaning is one of the most important measures to ensure safe quality food preparation. The machine should be cleaned after each session. Failure to keep the machine clean can result in high repair costs and shortened machine life. Follow the cleaning instructions detailed below, or according to local Health Department Regulations.

NOTE: The aluminum bowl lid and the blade assembly should be washed in a soft-metal-safe detergent. Detergents containing caustic soda will cause soft metals to oxidize leaving an undesirable black residue on the surface.

The bowl, blades, and lid can be removed and cleaned in a pot sink or dishwasher. Take care not to bend, drop, or break any of the components.

The lid is removed by removing the lid hinge pin located at the base of the lid. The blades can be lifted out, and the bowl removed by loosening the locking nut on front of the bowl and twisting the bowl clockwise.

The blade assembly should be disassembled and cleaned completely. Assemble the blade only after it has dried completely.

With the bowl removed, the motor shaft and seal should be cleaned. Use a soft brush or cloth to clean the seal area. The seal is designed to prevent penetration of liquids and food products into the motor housing. Clean the seal area completely, but do not damage the seal. Do not allow food or liquids to remain built up around the seal area. The seal should not be cleaned by use of spraying water. Inspect the seal during each cleaning for damage or wear. This seal is designed for easy removal by use of a large wrench. The seal should be replaced if any wear or damage is noted. Contact an authorized service agent for additional seals.

NOTICE: It is recommended that the seal be lubricated at least once a week or after cleaning as practical. A food grade grease, vegetable oil, or mineral oil will work well.

Clean the motor base housing using a cloth lightly dampened with a soapy water solution. Maintaining a clean machine will improve the overall life of the unit.

SPECIAL NOTE: Pressure cleaning with water can cause damage to the electrical components contained within the housing. Do not allow the motor base to be sprayed or immersed in any liquid.

III. PREVENTATIVE MAINTENANCE

Motor Seal Replacement

NOTE: ONLY QUALIFIED SERVICE OR REPAIR TECHNICIANS SHOULD PREFORM THIS SERVICE.

The machine comes equipped with a removable seal assembly that is screwed down around the motor shaft. To replace the seals, this assembly must be unscrewed. A tool is supplied for use in removing the insert.

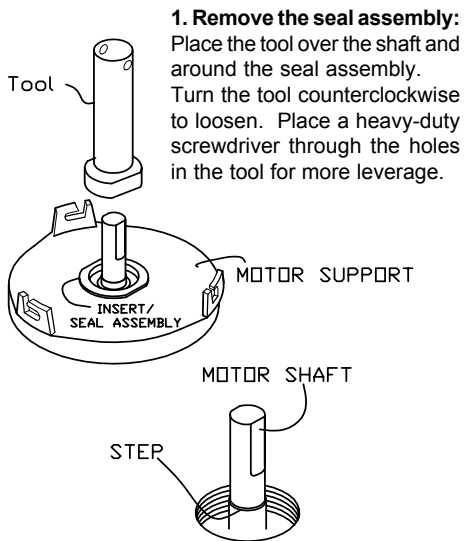
Follow steps 1-6 below to replace the motor seals.

The Robot Coupe Vertical Cutter Mixers are designed to give years of maximum trouble free performance. Adherence to the operating instructions as well as keeping the unit clean will further ensure good performance.

An examination should be made periodically to ensure that all parts are in good working condition. Special attention should be given to all seals to insure that they are well lubricated and clean. Replacement of the seals may be necessary if they are dry rotted or torn.

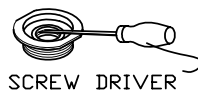
If service is required, contact the nearest authorized service agency, or your distributor, to see where service is available. If you wish your machine to be serviced at the factory, call for a Return Merchandise Authorization (RMA) number and upon receipt of the same, ship the unit, prepaid and insured, to our factory address.

Robot Coupe, USA Inc.
730 South Ridgewood Rd.
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1-800-824-1646

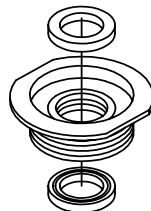


1. Remove the seal assembly: Place the tool over the shaft and around the seal assembly. Turn the tool counterclockwise to loosen. Place a heavy-duty screwdriver through the holes in the tool for more leverage.

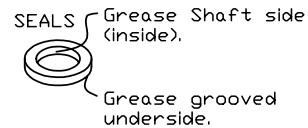
2. Pry out the seals and clean the seal cavity.



5. Install new seals with grooved greased sides facing each other. The seals must be fully seated. Gently tap them into place with a hammer and small block of wood if necessary, but do not damage them.



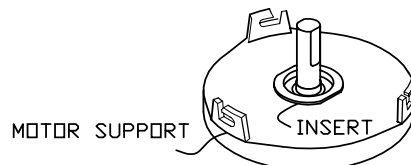
3. Grease the seals



6. Reinstall the seal assembly:

Before reassembly, lightly grease the threads on the seal assembly insert. Place the seal assembly over the motor-shaft and screw it down gently turning first by hand, then with the tool in a clockwise rotation until it is firmly in place.

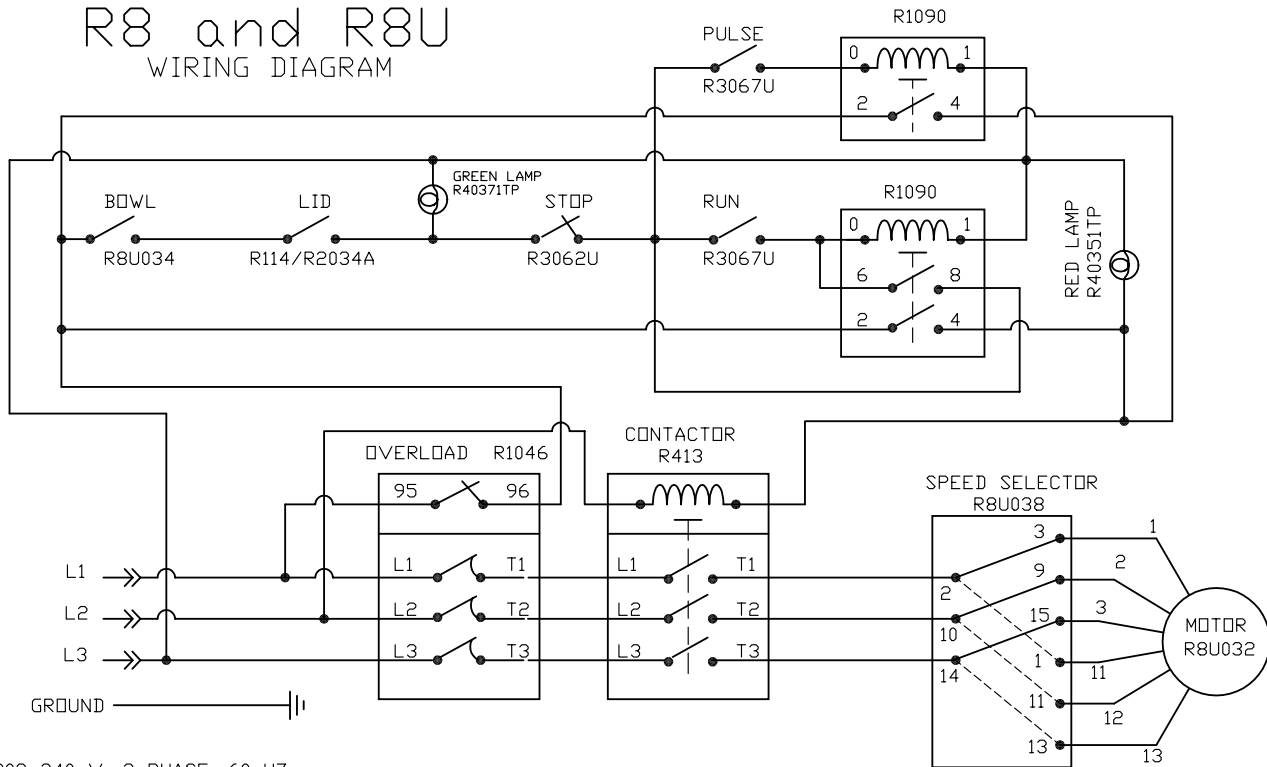
Remove the plastic tape and excess grease before using the machine.



4. Clean the shaft, then tape the step on the shaft with plastic electrical tape for protection during reassembly.

Using a food-grade grease, lightly lubricate the shaft.

R8 and R8U WIRING DIAGRAM



208-240 V, 3-PHASE, 60 HZ
 1725/3450 RPM
 2/3 HP, L- 8.2 / H- 8.3 AMP

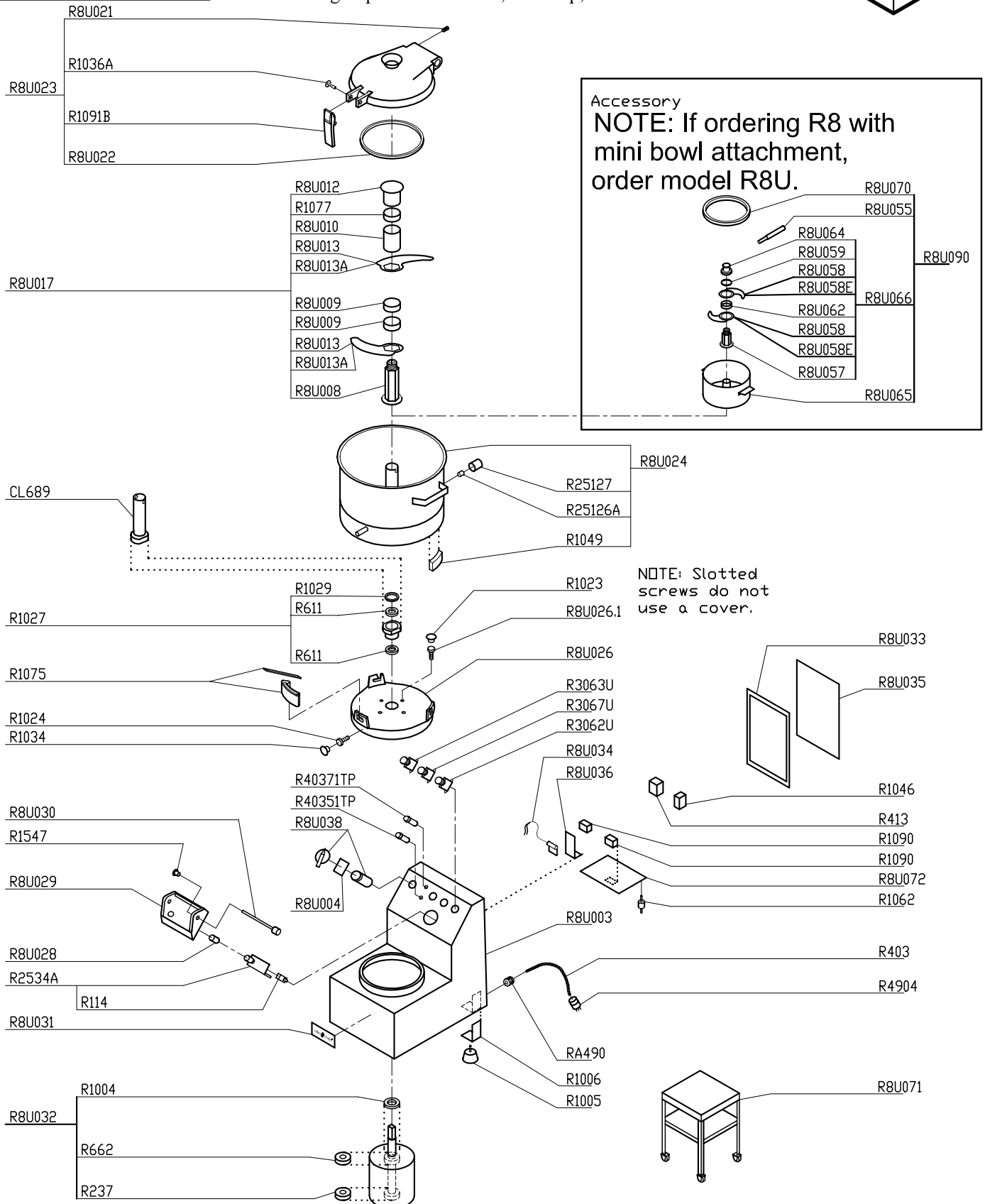
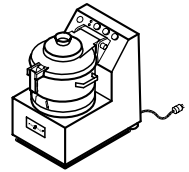
REMOVE ALL JUMPERS
 ON TWO SPEED SWITCH
 HIGH - - - - -
 LOW _____
 RETIGHTEN LOOSE SCREWS
 CORRECT ROTATION
 IS COUNTERCLOCKWISE
 HIGH AND LOW SPEED

SPEED CONNECTIONS	
LOW	HIGH
SWITCH - MOTOR	SWITCH - MOTOR
3 - 1	1 - 11
9 - 2	11 - 12
15 - 3	13 - 13

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R8

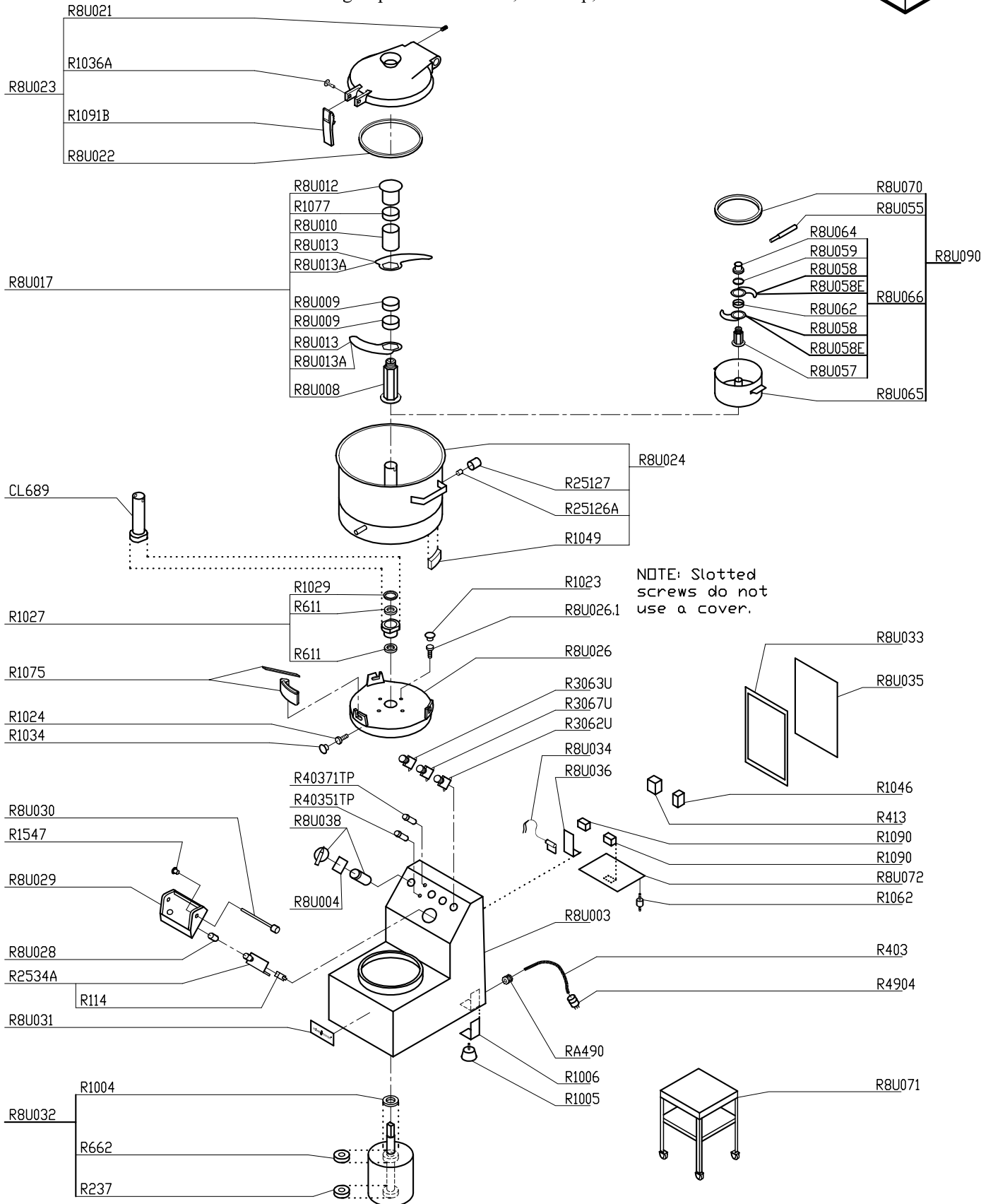
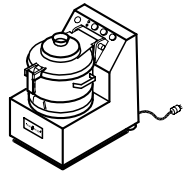
2- Speed, 208-240 Volt, 3 Phase, 60Hz.,
 Low Speed- 1725 RPM, 8.2 Amp, 2.0 HP.
 High Speed- 3450 RPM, 8.3 Amp, 3.0 HP.



R8U

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2- Speed, 208-240 Volt, 3 Phase, 60Hz.,
 Low Speed- 1725 RPM, 8.2 Amp, 2.0 HP.
 High Speed- 3450 RPM, 8.3 Amp, 3.0 HP.



**R8-R8U
Part List**

R8U	Robot Coupe Vertical Cutter Mixer with eight quart bowl and 3 quart mini bowl assembly	
CL689	SEAL REMOVAL TOOL	R8U009 15MM S.S. SPACER
R1004	TOP SEAL, MOTOR	R8U010 45MM S. S. SPACER
R1005	FOOT	R8U012 BLADE LOCKING NUT
R1006	BRACKET, FOOT	R8U013 BLADE ONLY (SMOOTH)
R1023	COVER, SCREW	* R8U013A BLADE ONLY, (SERRATED)
R1024	SCREW, MOTOR SUPPORT	R8U017 BLADE ASSEMBLY
R1027	SEAL ASSEMBLY, MOTOR SUPPORT	R8U021 SCREW & NUT/LID SWITCH
R1029	Seal, MOTOR SUPPORT	R8U022 LID SEAL
R1034	COVER, SCREW	R8U023 LID ASSEMBLY
R1036A	SCREW, LID LEVER	R8U024 BOWL
R1046	THERMAL OL (LR2 D1314) (7-10 AMP)	R8U026 MOTOR SUPPORT
R1049	BOWL MAGNET ASSEMBLY	R8U026.1 MOTOR SUPPORT SCREW
R1062	BOLTS, SHOCK ABSORBING	R8U028 BUSHING FOR MECHANICAL SWITCH
R1075	TOOL, BLADE LOCKING	R8U029 LID HINGE
R1077	PLASTIC SPACER (10CM)	R8U030 HINGE PIN
R1090	CONTROL RELAY	R8U031 FRONT DATA PLATE
R1091B	LEVER, LATCH ASSEMBLY LID	R8U032 MOTOR
R114	SWITCH ONLY	R8U033 BACK ACCESS COVER SEAL
R1547	BUSHING, HINGE PIN	R8U034 MAGNETIC SWITCH ASSEMBLY
R237	BEARING	R8U035 BACK ACCESS COVER
R25126A	BOWL MAGNET	R8U036 BRACKET FOR MAGNETIC SWITCH
R25127	BOWL MAGNET CP	R8U038 SPEED SELECTOR SWITCH
R2534A	MECHANICAL SWITCH	R8U055 TOOL BLADE DISASSEMBLY
R3062U	OFF PUSH BUTTON/RED	R8U057 MINI BOWL BLADE SUPPORT
R3063U	PULSE PUSH BUTTON/BLACK	R8U058 MINI BOWL BLADE ONLY, SMOOTH
R3067U	ON PUSH BUTTON/GREEN	* R8U058E MINI BOWL BLADE, SERRATED
R403	CORD WITHOUT PLUG	R8U059 4MM SPACER (MINI BOWL)
R40351TP	GREEN LAMP 220V	R8U062 1.5CM SPACER (MINI BOWL)
R40371TP	RED LAMP 220V	R8U064 MINI BOWL BLADE LOCKING NUT
R413	VOLTAGE RELAY	R8U065 MINI BOWL
R4904	PLUG, 3 PHASE	R8U066 MINI BOWL BLADE ASSEMBLY
R611	MOTOR SUPPOR SEAL	R8U070 MINI BOWL LID SEAL
R662	BEARING, TOP MOTOR	* R8U071 MACHINE STAND (25-1/4" x 33 -1/4" x 21 - 3/16")
R8U003	BASE	R8U072 RELAY BRACKET (9" x 4.5")
R8U004	SWITCH PLATE	R8U090 MINI BOWL ASSEMBLY
R8U008	BLADE SUPPORT	RA490 STRAIN RELIEF

Robot Coupe[®] U.S.A., Inc.

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ROBOT COUPE U.S.A., INC. LIMITED WARRANTY

YOUR NEW ROBOT COUPE PRODUCT IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.

This LIMITED WARRANTY is against defects in the material and/or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency (see attached list). The CUSTOMER must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN. Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip which lists that item. All parts or accessories replaced under warranty must be returned to the Service Agency.

THE FOLLOWING ARE "NOT" COVERED UNDER WARRANTY:

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

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

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

THIS WARRANTY IS GIVEN EXPRESSLY AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, FOR MERCHANTABILITY AND FOR FITNESS TOWARD A PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY MADE BY ROBOT COUPE, U.S.A., Inc.