OPERATION MANUAL
FOR

Robot Coupe®

MODEL

R18

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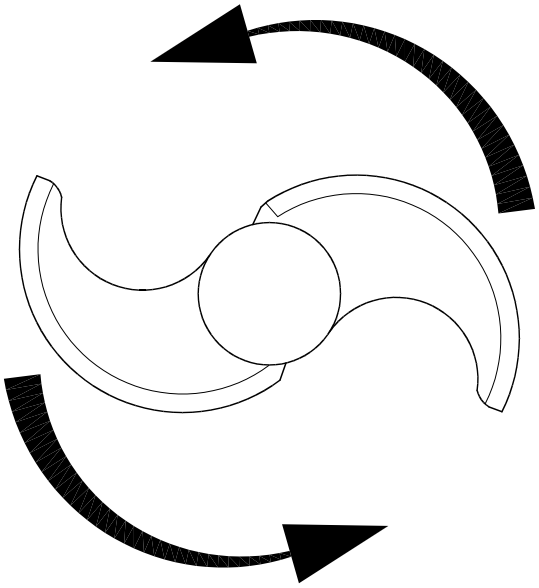
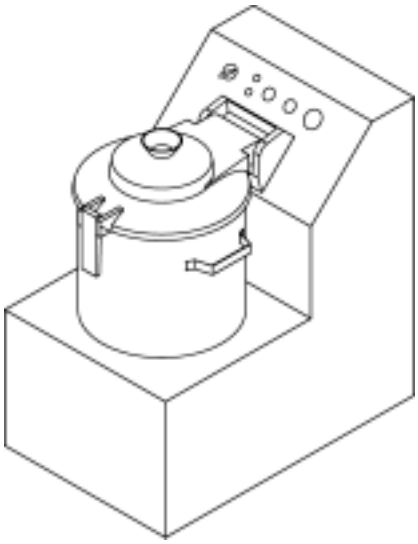
IMPORTANT NOTICE

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.



I. INTRODUCTION

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

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

This manual should be kept within easy access to all users for reference, and should be read completely by all first time users of the machine.

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

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

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

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

Machine Specifications:

R18 Quart Capacity
* 208-240 Volt, 3 phase, 4.5/6 Hp, 20 Amps
* 2 speed, 1725/3450 RPM

The R18 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 30 AMPS. Check the local codes they may supersede the suggested breaker size.

II. Operation

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

The R18 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 reassembly. 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, with the other blades evenly spaced. There are two 5 mm. spacers and one 10 mm. spacer available to adjust the blades. Most operations can and should be run with the two small spacers between the first and second blade and the medium spacer between the second and third blades. Lower the top blades only when small batches are to be run.

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

(1) The blades are sharp. Wear cut-resistant gloves when handling the blade assembly.

(2) The bottom blade must always stay on the bottom of the blade support.

(3) When placing the blade assembly on the motor shaft for operation, ensure that the blade assembly seats completely on the motor shaft. The blade assembly should drop all the way to the bottom of the bowl such that the bottom blade is almost touching the bottom of the bowl.

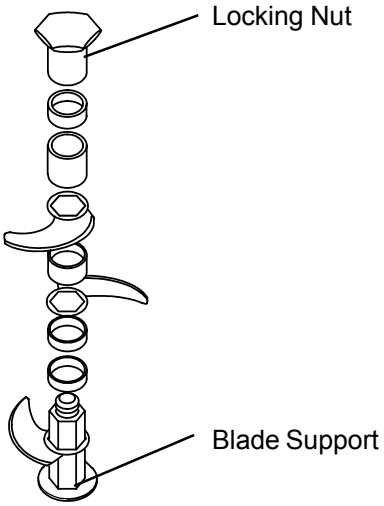
(4) Disassemble the blade assembly at least after each days use, wash completely, and allow to air dry before reassembly.

(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.

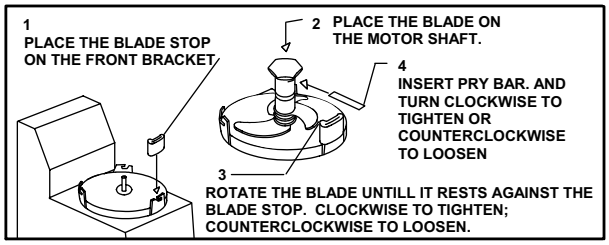
Blade Assembly:

NOTE: The placement of the blades is very important to maintain the correct cutting performance and balance. The blades should be located 120 degrees apart when using the three blade system and 180 degrees apart when using the two blade system.



Blade disassembly:

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 and prevents the blade assembly from rotating during assembly and disassembly.



Place the blade stop on the front bracket, and place the blade assembly on the motor shaft. To disassemble, rotate the blade counterclockwise until one of the blades rests against the blade stop. Slide the pry bar into the slot in the blade locking nut, and turn it counterclockwise to loosen the nut. Unscrew the blade locking nut for adjustments or cleaning, then reverse this procedure when tightening the locking nut.

When cleaning the blade assembly, it should be completely disassembled. Allow all parts to dry before reassembly. A light food-grade grease may be applied to the threaded area to assist in easy removal. If the blades are not disassembled on a regular basis, they will become hard to disassemble.

B. Controls:

The Robot Coupe model R18 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 "ready to run" 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. The middle position is a OFF position. For best results, the speed selector should only be moved while the machine is off and not running.

Run Switch:

This switch is used to start the machine. The machine will not run unless the lid/safety switch is closed.

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.

Stop Switch:

The stop switch will stop the motor from running after the run switch has been pressed.

Red (power) Indicator Lamp:

This lamp will light when the machine is plugged in. If the red lamp will not light then the machine should be serviced.

Green (ready) Indicator Lamp:

This will light when the machine is ready to run.

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.

C. 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. Most 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 and off quickly. Usually 4 to 5 pulses yields an evenly mixed chopped substance.

TO CHOP

To achieve a chopped consistency for vegetables, cheeses, 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 set to 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.

D. Emptying the Bowl

After the product has been run in the bowl, make certain that the speed selector is in the 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. In the case of liquids, try placing the bowl on top of a container and removing the blade assembly, thus allowing the liquid to drain through the bottom hole.

CAUTION: Wear cut-resistant gloves when handling the blade assembly

E. 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 clean according to local Health Department regulations.

Remove the lid:
The lid is removed by pulling out the lid hinge pin located at the base of the lid.

Remove the blades:
The blades can be lifted out

Remove the bowl:
Remove the bowl by loosening the locking nut on front of the bowl and twisting the bowl clockwise.

The bowl, blades, and lid can be cleaned in a pot sink or dishwasher. Be careful not to bend, drop, or break any of the components. **Note: DO NOT** clean the lid using a non-metal-safe detergent. High alkaline detergents can cause damage to the aluminum lid.

The blade assembly should be disassembled according to previous instructions. Thoroughly clean the parts and allow the parts to dry completely before reassembly.

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, yet do not damage the seal. Inspect the seal during each cleaning for damage or wear. A tool is provided with the machine for removing the seal. 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 dampened with a soapy water solution. Clean the entire motor base, pay special attention to the seal area and lid mounting plate. Maintaining a clean machine will improve the overall life of the unit.

DO NOT spray the motor base with running water. Although the unit is protected from casual water and spills, it is not designed to be cleaned using forced liquids. Do not immerse the motor base in any liquid.

III. PREVENTATIVE MAINTENANCE

A. Inspection:

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 assure good performance.

An examination should be made periodically to assure 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.

The seal around the motor shaft must be maintained in good condition. The seal should be kept clean and lubricated at all times. A clean and well maintained seal will last a long time, and under these normal working conditions the seal should be replaced every six to eight months as a preventative maintenance measure to ensure that a good seal is being maintained. However, if the seal area is not kept clean, you may need to replace the seal every three to four months. One spare seal assembly is included with each machine. This seal assembly should be kept on hand in a safe place for future use. The seal assembly are also available through our authorized service network, part number R1027.

Also included is a spare set of O-Rings for the lid. This includes a large and a small O-Ring to be used as a replacement for worn or damaged O-Rings.

B. R18 Motor Seal Assembly 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.

NOTE: Damage caused to the motor by failure to maintain the motor support seal in good working condition is not covered under warranty.

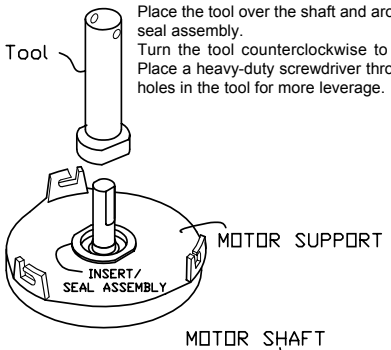
Inspect the machine on a regular basis. If the machine becomes damaged in any way, or fails to operate as indicated in this manual, remove the machine immediately from use and have it serviced by an authorized agent. Discard any food processed at the time of a malfunction.

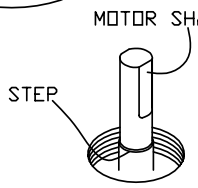
IV. SERVICE:

If service is required, contact the nearest authorized service agency, or your distributor, to see where service is available. If you have difficulty finding service information call the factory at the number listed below.

Robot Coupe, USA Inc.
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.



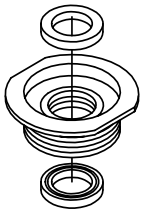


4. Clean the shaft, then tape the step on the shaft with plastic electrical tape for protection during reassembly.

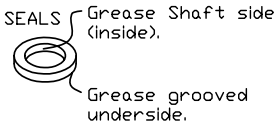
Using a food-grade grease, lightly lubricate the shaft.

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. Gentely tap them into place with a hammer and small block of wood if necessary, but do not damage them.

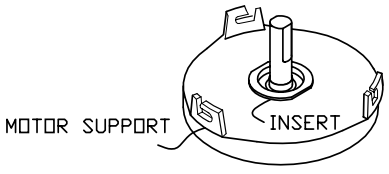


3. Grease the seals



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.

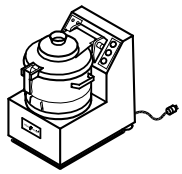


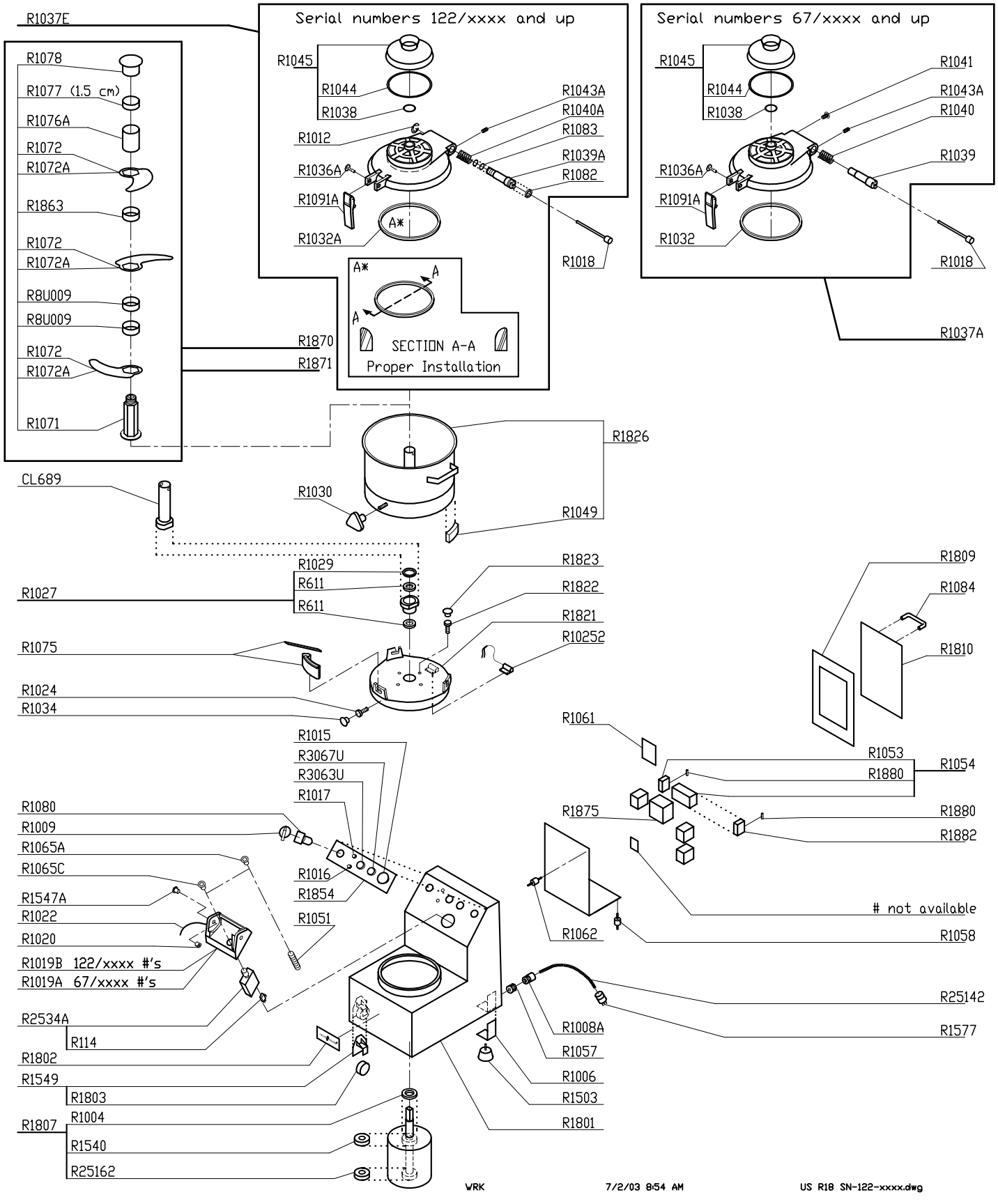
robot coupe® U.S.A., Inc.

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

R18

2- Speed, 208-240 Volt, 3 Phase, 60Hz.,
Low Speed- 1725 RPM, 20 Amps, 4.5 HP.
High Speed- 3450 RPM, 20 Amps, 6.0 HP.
Serial Numbers 122/xxxx





R18

Part #	Description
CL689	Tool,Seal Removal
Number not availa	Description Not available
Number not availa	Description Not available
Number not availa	Description Not available
Number not availa	Description Not available
R1004	Top Seal, Motor
R1006	Bracket, Foot
R1008A	Strain Relief (ETL&P)
R1009	Switch Knob,Speed Selec.
R1012	Eclip
R1015	Switch, Stop (Red)
R1016	Light, Green
R1017	Light, Red
R1018	Pin, Lid Hinge
R1019A	Bracket/Lid Mount(Round)
R1019B	Bracket, Lid Mount
R1020	Stop, Lid
R1022	String, Lid Hinge Pin Se
R1024	Screw, Motor Support
R10252	Magnetic Switch Assy
R1027	Seal Assy, Motor Support
R1029	Shield, Motor Support
R1030	Knob, Bowl Securing
R1032	Seal, Lid
R1032A	Seal, Lid
R1034	Cover,Screw (MS 21MM)
R1036A	Screw, Lid Lever
R1037A	* Lid Assembly
R1037E	*Lid Assembly (Pin w/Seal)
R1038	O Ring, Lid
R1039	Bolt, Lid Spring
R1039A	Bolt, Lid Spring
R1040	Spring, Lid
R1040A	Spring, Lid
R1041	Screw, Bolt Locking
R1043A	Screw W/ Nut, Lid Sen. (Mech Sw.)
R1044	O Ring, Trans Lid Cover
R1045	Transparent Cvr, AssyLid
R1049	Bowl Magnet Assy.
R1051	Proximity Switch (24V)

*** Denotes Accessories**

R1053	Fuse Holder
R1054	Fuse Block w/Fuse & Hold
R1057	Gromet, Elec Cord
R1058	Bolts, Shock Absorb.
R1061	P/C Board
R1062	Bolts, Shock Absorbing
R1065A	Bushing 25M (Prox Sw)
R1065C	Bushing
R1071	Blade Support
R1072	Blade Only, St.
R1072A	Blade Only, Ser.
R1075	Tool, Blade Locking
R1076A	50MM S. Spacer
R1077	Plastic Spacer (10 cm)
R1078	Lock Nut, Blade
R1080	2 Speed Drum Switch
R1082	Seal (27x36x6.5)
R1083	Seal (JF410A)
R1084	Handle
R1091A	Lever Latch Assy
R114	Switch Only
R1503	Foot
R1540	Bearing (6206)
R1547A	Bushing (New Style)
R1549	Wheel Assy.
R1577	30amp Plug (R15 R25T)
R1801	Base
R1802	Front Name Plate
R1803	Wheel
R1807	Motor (RCSA)
R1809	Gasket, Access Cover
R1810	Cover, Back Access
R1821	Motor Support
R1822	Screw, Motor Support
R1823	Screw Cover
R1826	* Bowl
R1854	Data Plate
R1863	Spacer 30MM
R1870	* Blade Assy Comp(Straight
R1871	* Blade Assy Comp(Serrated
R1875	Transformer
R1880	Fuse 20A 400V
R1882	Terminal Block (Canada Only)
R25142	Cord (R25T R40T)
R25162	Bottom Bearing (R25T,TP)
R2534A	Mechanical Switch Assy.
R3063U	Pulse Push Buttn,Black
R3067U	On Push Button/Green
R611	Motor Support Seal
R8U009	15 mm S.S. Spacer

*** Denotes Accessories**

Robot Coupe® U.S.A., Inc.

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280 South Perkins St., Ridgeland, MS 39157
email: robocoup@misnet.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 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.

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