

**OPERATION MANUAL
FOR
Robot  *Coupe*®**

**MODELS
R4Y Series A
Serial Numbers-R4YxxxxxxA
and
R6Y Series A
Serial Numbers-R6YxxxxxxA**

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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:

The Models R4Y and R6Y are equipped with a high speed motor generating 1 Hp which plugs into a standard 120 volt/ 60 Hz, 15 amp power outlet. The full load amperage rating is 12 amps. The machines are supplied with a stainless steel bowl. The R4Y has a 4 liter bowl and the R6Y has a 6 liter bowl. The machines are supplied with S-blade and clear plastic cover. The machines are equipped with push type on/off buttons.

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

II. ASSEMBLY/DISASSEMBLY INSTRUCTIONS

Your Robot Coupe should be placed on a sturdy work surface at a comfortable working height and have a standard 115 volt power outlet available. Always keep the machine unplugged during assembly and disassembly.

A. CUTTER BOWL ATTACHMENT ASSEMBLY INSTRUCTIONS

Illustration #1

Become familiar with the part names as you assemble the unit.

Always use caution and wear cut-resistant gloves when handling the blade.

Always unplug the machine during assembly and disassembly.

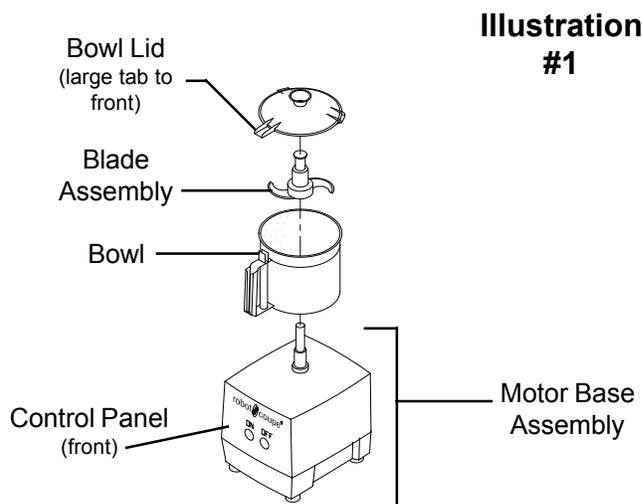


Illustration
#1

Illustration #2

1. **Unplug the machine.**
2. Place the bowl on the motor base assembly with the handle located just off center, and to the left, as you are facing the front of the unit.
3. Then, turn the bowl back counterclockwise, locking it in place.

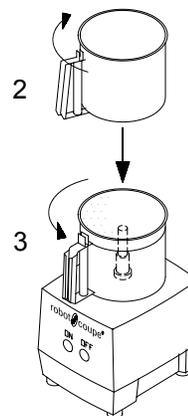


Illustration
#2

Illustration #3

4. Place the blade on the motor shaft. Rotate the blade until it falls into place on the motor shaft. The bottom blade should be just off of and parallel with the bottom of the bowl.

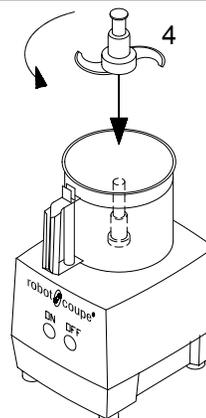


Illustration
#3

Illustration #4

5. Facing the front of the motor base assembly, place the lid on the bowl with the long tab turned off-center and to the left.

6. Turn the lid back to the right (counterclockwise) until it locks in place and the long tab is centered over the handle.

7. DO NOT OPERATE THE MACHINE UNLESS IT IS PROPERLY ASSEMBLED WITH THE LID CENTERED ON THE BOWL AND THE LONG TAB LOCKED IN PLACE OVER THE BOWL HANDLE!

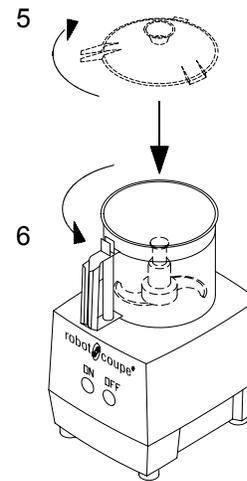
NEVER ATTEMPT TO DEFEAT THE SAFETY SWITCH MECHANISM.

ALWAYS USE THE OFF SWITCH TO TURN THE MACHINE OFF.

The Food Processor is now assembled and ready to perform its desired function.

BEFORE CONTINUING YOU SHOULD COMPLETELY READ THE INSTRUCTIONS CONTAINED IN THE REST OF THIS MANUAL.

Illustration #4



III. OPERATING INSTRUCTIONS

THE UNIT SHOULD BE OFF EXCEPT WHEN PROCESSING IS UNDERWAY.

It is recommended that the machine be operated on a 50% duty cycle. This is easily accomplished since the preparation time (cleaning, coring, peeling, and loading) takes longer than the processing time. This will yield the longest life for your machine.

NOTE: Some models may be equipped with a manual reset circuit breaker. If the machine is overloaded or run too long under heavy load conditions, the breaker will trip. If this occurs, first remove the bowl and reduce the amount of food being processed. The reset button is located on the bottom left side of the motor base. Press the button in to reset the overload protector. It may be necessary to allow the machine to cool a few minutes before restarting.

DO NOT allow the machine to run unattended.

INSTRUCTIONS FOR USE OF THE CUTTER BOWL

The cutter bowl attachment is used for grinding, pureeing, blending, mixing, of ingredients. 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. There are two ways to run your machine. Chopping using a quick start/stop action, or running continuously for a fine chop or puree.

1. TO CHOP

To achieve a chopped consistency for vegetables, meats, cheese, etc., fill the bowl 2/3 to 3/4 full with portions no larger than 1 to 2 inches square. Quickly press the on and then the off button alternately until the desired consistency is reached. If the motor stalls, reduce the amount of product in the bowl.

2. TO PUREE OR FINE CHOP: For a fine puree, emulsification, or fine chop, fill the bowl 2/3 to 3/4 full with portions no larger than 1 to 2 inches square. Begin as with the chopping instructions to reduce the size, then press the on button, and allow the machine to run until the product is finely chopped or pureed. Some purees may require the addition of a liquid to obtain the correct consistency.

3. TO CHOP HARD CHEESE: Place uniform 1" to 1 1/2" cubes of chilled cheese up to 1 1/2 pounds into the bowl and follow the instructions for chopping. For powdered cheese chop until the cheese is about pea size then allow the motor to run continuously until you have a fine powder.

4. TO CHOP ONIONS, CELERY, CABBAGE, ETC. Quarter onions, and cut other vegetables into 2 to 3 inch portions. Place the product into the bowl up to 3/4 full and follow the previous chopping instructions until you reach the desired consistency. **CAUTION:** If you overfill or allow the machine to run continually, the product on the top may not be cut while that on the bottom will be pureed.

5. TO PUREE OR MIX: To puree, make sauces, or to mix and blend, place the ingredients into the bowl (do not overfill), turn the unit on, and allow to run continuously.

6. TO MAKE MAYONNAISE: Place in the bowl 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. Turn the unit on. Begin adding 2 qts. 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.

7. 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 as used in stuffing mix.

DO NOT remove the bowl lid until the blades have come to a complete stop.

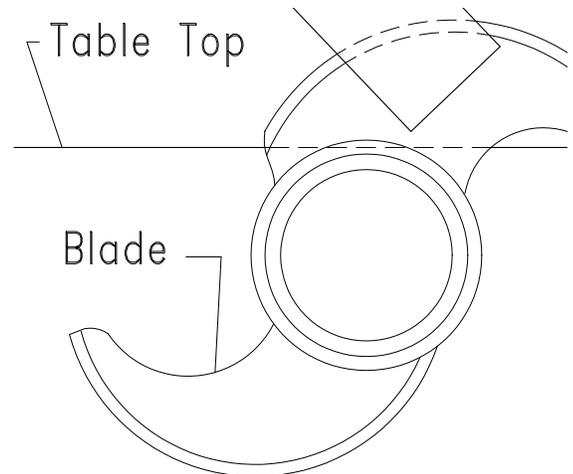
DO NOT remove the bowl while the motor is running.

DO NOT put nonfood objects into the bowl.

Sharpening the “S” blade

The “S” blade will require sharpening on a periodic basis depending on use. The use of a dull blade will sometimes give unsatisfactory results. Follow the directions shown to sharpen the blade, or have the blades sharpened professionally if you prefer.

1. **Put on your cut-resistant gloves**
2. Use a Robot Coupe stone or any good sharpening stone.
3. Hold or clamp 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 blades before use.



IV. CLEANING/PREVENTIVE MAINTENANCE

(1) 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 the electrical parts contained within the housing. Although a seal isolates these elements from the outside, food juices will tend to seep. If food juices are allowed to collect on the machine over periods of use, erosion of the seal can occur. It is recommended that the machine be cleaned after each operational use.

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

DO NOT IMMERSER THE MOTOR BASE ASSEMBLY IN WATER!

CLEANING INSTRUCTIONS

The machine should be cleaned per the following instructions or as required by local health department regulations.

ATTACHMENTS: Remove and all attachments before cleaning. The bowl, blade, and lid are dishwasher safe. These attachments can be washed in a dish machine or three tank system pot sink. Pre-rinse the attachments before washing to remove any bulk food. A stiff bristle brush or power sprayer faucet attachment is effective in knocking the food out of the crevices as a pre-rinse procedure. The washer should have an industry standard wash, rinse and sanitization cycle. Allow the parts to air-dry after sanitizing and before reassembly.

NOTE: The high temperatures of dish machines will tend to shorten the life of plastic and rubber parts. Hand washing using a three pot sink will provide for the longest life of these parts.

MOTOR BASE: Cleaning of the motor base assembly must be done with care. **First unplug the unit.** A sponging with a cloth lightly soaked (not dripping) in a mild detergent is acceptable, making sure the water is not permitted to penetrate the shaft seal or around the switches. Clean around the shaft seal with a small brush, taking care to remove all food. Do not forget to clean the motor shaft. Rinse the motor base first using a cloth lightly dampened (not dripping) with water, then with a sanitizing solution, and dry the machine with a soft cloth removing all liquids from seal areas.

BLADE ASSEMBLY:

Wear cut-resistant gloves when cleaning the blade.

The blade assembly on the 6 liter models must be disassembled before cleaning. See the Assembly/Disassembly section of this manual. After washing, allow the parts to air-dry before reassembly.

(2) PREVENTIVE MAINTENANCE CHECKS

While your Robot Coupe is a ruggedly constructed machine, overall handling should be accomplished with a sense of use rather than abuse. Reasonable care should be exercised. While the machine is reasonably portable, care should be taken not to drop it. Equally, caution should be exercised in handling all the parts to assure they are not damaged.

An examination should be made periodically to assure that a seal against liquids is being maintained around the motor shaft. With proper care, and depending on use, the seal should last for a year or more. However, it can and should be replaced whenever wear or erosion is noted, or once every three to six months. It is recommended that the seal be replaced by an authorized repair agency.

Blades should be kept sharp. It is not necessary to have a razor edge however, they will need sharpening periodically. See the directions for sharpening within this manual. Replacement of the dull blades is recommended.

(3) CARE: Your Robot Coupe is a piece of kitchen equipment and like all other kitchen equipment, care and caution should be used when operating. Although training requirements are minimal, only responsible individuals familiar with this operation manual should be allowed to operate your Robot Coupe.

In general, the best preventive measures that can be applied are close adherence to the assembly, operation, cleaning, and handling instructions, common sense and regular maintenance.

TROUBLE SHOOTING AIDS: The following sections indicate potential problems and the correct solution which should be implemented by the user. Problems which extend beyond these will require an experienced serviceman. A list of the authorized agencies is supplied.

V. TROUBLE SHOOTING AIDS

- A. Unit does not start when assembled correctly
 - 1. Pull plug and try another outlet
 - 2. Make sure bowl lid is in the proper position with the long tab centered at the front of the machine.

- C. Unit stops during processing
 - 1. Turn the machine off and unplug.
 - 2. Reduce the amount of product in the bowl.
 - 4. Reassemble the bowl attachment, plug in the machine, and try to restart by pressing the on button.

- D. If unit does not operate after following above:
 - 1. Some models have a circuit breaker. Look for the white button on the underside of the machine. If the breaker has tripped, press the button back in. If the machine doesn't start after pressing the on button. Allow the machine to cool, for several minutes and try again.
 - 2. Check outlet for current (Breaker or Fuse)
 - 2. Try unit again
 - 3. Call local authorized service agency.

- E. Unit starts to spark or smoke
 - 1. Turn unit off, unplug it, call local authorized service agency.

VI. SERVICE INFORMATION /SERVICE AGENCY LIST

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.

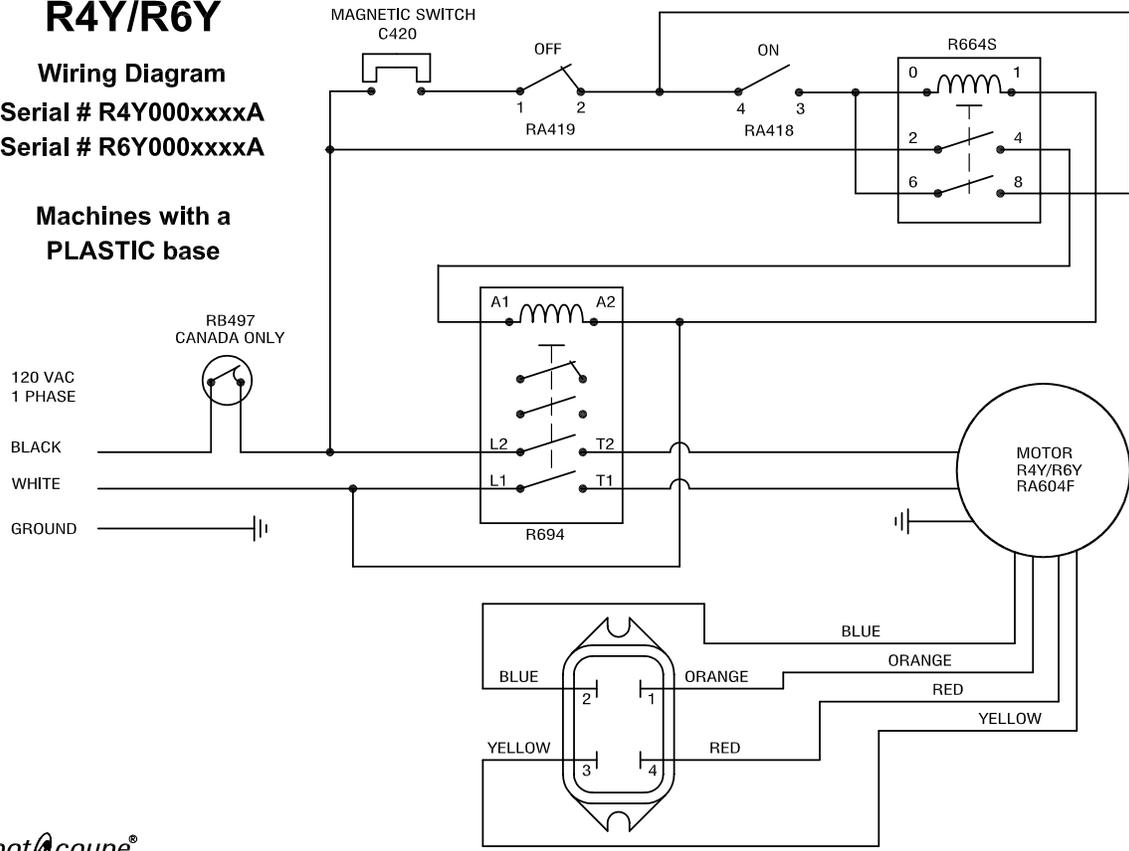
Robot Coupe USA, Inc. Service Dept.
Phone: 1-800-824-1646
601-898-8411

R4Y/R6Y

Wiring Diagram

Serial # R4Y000xxxxA
Serial # R6Y000xxxxA

Machines with a
PLASTIC base



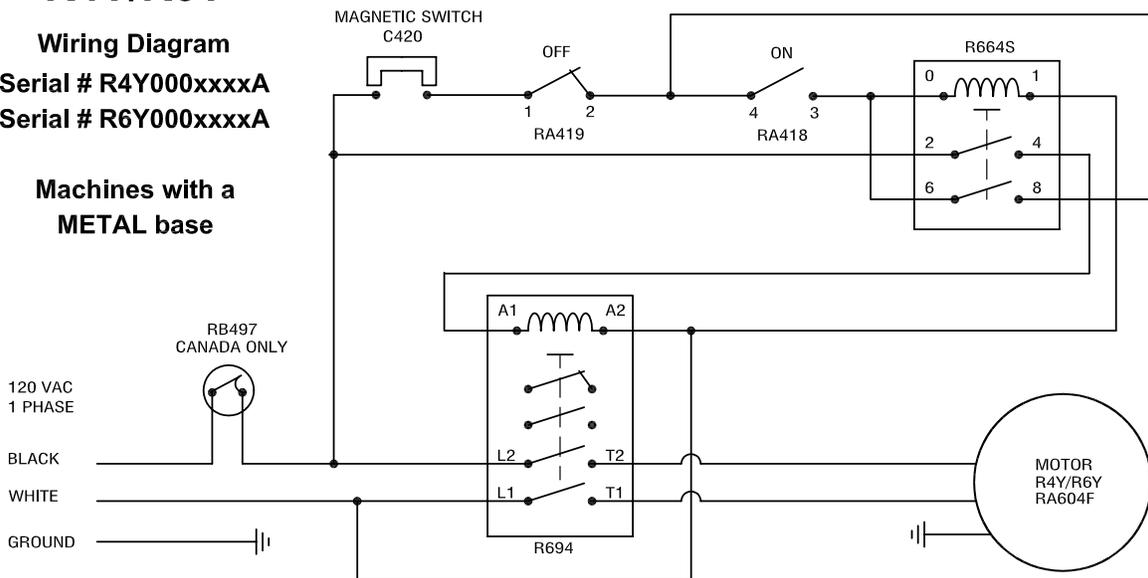
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R4Y/R6Y

Wiring Diagram

Serial # R4Y000xxxxA
Serial # R6Y000xxxxA

Machines with a
METAL base

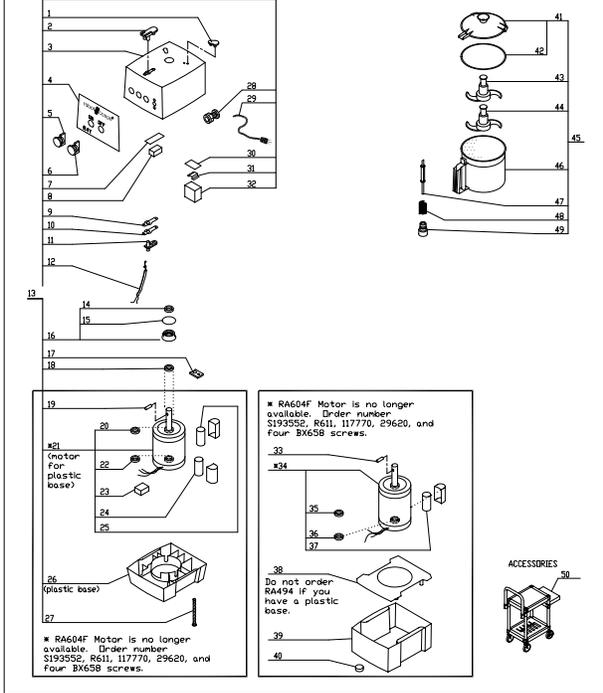


robotcoupe®

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R4Y Series A

Series A, Serial Numbers R4YxxxxxA
 1- Speed, 120 Volt, 1 Phase, 60Hz., 1 HP.
 1725 RPM, 12 Amps



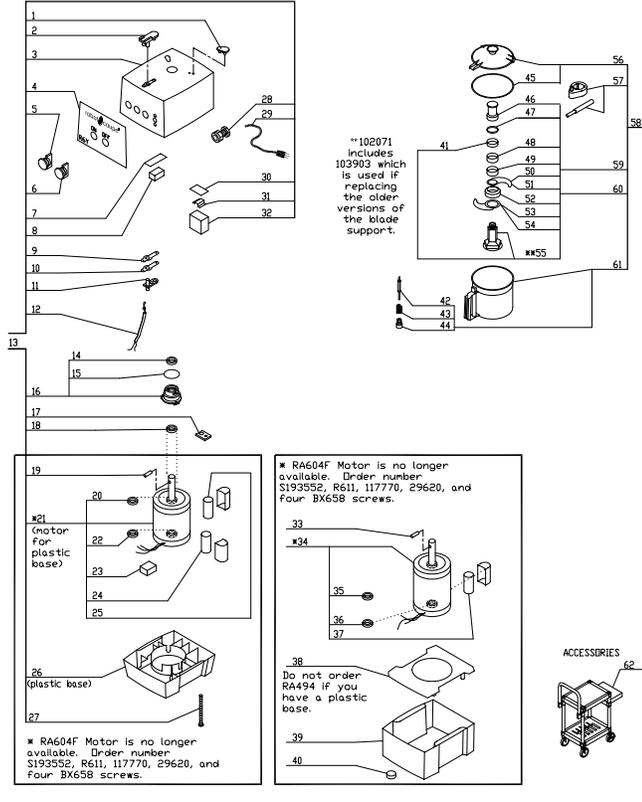
PRICES AND OTHER INFORMATION SUBJECT TO CHANGE WITHOUT NOTICE

MODEL		Series A Serial Numbers R4YxxxxxA
R4Y	Series A	
Indexes	Part #	Description
1	RA443	Pad,Rear
2	RA441	Support/Pad Front
3	RA406	Motor Support
4	RA4933	Front Data Plate (R4Y)
5	RA418	Green "On" Switch Assy
6	RA419	Red "Stop" Switch Assy
7	Number NA	Description NA
8	R664S	Relay DPST
9	RA441.1	Gasket
10	RA441.2	Metal Plate
11	RA442	Support,Magnetic Switch
12	C420	Mag Swtch w/Hse (single)
13	RA4940	R4Y Motor Base Assy
14	R611	Motor Support Seal
15	RA489	O Ring, Seal Support
16	RA467	Seal Assembly (Seal Support)
17	RA455	Plate, Motor Mounting
18	R604S	Seal, Motor
19	R492A	Shaft Pin (new style)
20	Number NA	Description NA
21	S193552	(D) Motor R4Y/R6Y Low Profile
22	Number NA	Description NA
23	Number NA	Description NA
24	Number NA	Description NA
25	Number NA	Description NA
26	29620	(E) Plastic Base, Low Profile
27	BX658	Base Bolt W/Washer
28	RA490	Strain Relief
29	R496	Cord W/Plug (R4X,S,P,Y)
30	Number NA	Description NA
31	117770	(D) Din Rail 2"L, R4/R6 "D"
32	R694	Contactors R6Y-1
33	R492A	Shaft Pin (new style)
34	RA604F	No longer available
35	R662	Bearing, Motor Top
36	R237	6203 Bearing R2 Top/Btm
37	R4950	Capacitor (R4S R4Y)
38	RA494	Baffle
39	RA493	Base
40	RA402	Foot
41	RA420	Lid
42	RA451	Seal,Lid
43	RA422	* Blade Assy
44	RA423	* Serrated Blade Assy
45	RA472	* Bowl Assy (4 Qt)
46	RA424	Bowl
47	RA424.2	Pin, Bowl
48	RA424.3	Spring, Bowl Pin
49	RA424.4	Nut For Bowl Pin
50	R199	* Robo-Cart

R6Y Series A

Series A, Serial Numbers (R6YxxxxxA)
 1- Speed, 120 Volt, 1 Phase, 60Hz., 1 HP.
 1725 RPM, 12 Amps

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



PRICES AND OTHER INFORMATION SUBJECT TO CHANGE WITHOUT NOTICE

MODEL		
R6Y Series A		Series A Serial Numbers R6YxxxxxA
Indexes	Part #	Description
1	RA443	Pad,Rear
2	RA441	Support/Pad,Front
3	RA406	Motor Support
4	RA612Y	Front Data Plate (R6Y)
5	RA418	Green "On" Switch Assy
6	RA419	Red "Stop" Switch Assy
7	Number NA	Description NA
8	R664S	Relay DPST
9	RA441.1	Gasket
10	RA441.2	Metal Plate
11	RA442	Support,Magnetic Switch
12	C420	Mag Swtch w/Hse (single)
13	RA696	R6Y Motor Base Assy
14	R611	Motor Support Seal
15	RA489	O Ring, Seal Support
16	RA467	Seal Assembly (Seal Support)
17	RA455	Plate, Motor Mounting
18	R604S	Seal, Motor
19	R492A	Shaft Pin (new style)
20	Number NA	Description NA
21	S193552	(D) Motor R4Y/R6Y Low Profile
22	Number NA	Description NA
23	CL5547	Switch/Relay
24	Number NA	Description NA
25	Number NA	Description NA
26	29620	(E) Plastic Base, Low Profile
27	BX658	Base Bolt W/Washer
28	RA490	Strain Relief
29	R496	Cord W/Plug (R4X,S,P,Y)
30	Number NA	Description NA
31	117770	(D) Din Rail 2"L, R4/R6 "D"
32	R694	Contacto R6Y-1
33	R492A	Shaft Pin (new style)
34	RA604F	No longer available
35	R662	Bearing, Motor Top
36	R237	6203 Bearing R2 Top/Btm
37	R4950	Capacitor (R4S R4Y)
38	RA494	Baffle
39	RA493	Base
40	RA402	Foot
41	103903	(D) 10mm S.S. Spacer (R6N)
42	RA645.2	Pin, Bowl
43	RA424.3	Spring, Bowl Pin
44	RA424.4	Nut For Bowl Pin
45	RA451	Seal,Lid
46	RA653	Blade Locking Nut
47	RA657	Plastic Spacer(5mm)
48	RA654	SS Spacer(15mm)
49	RA654	SS Spacer(15mm)
50	RA655	Top Blade (Straight)
51	RA656	Top Blade(Serrated)
52	RA617	Spacer,Blade
53	RA658	Bottom Blade (Straight)
54	RA659	Bottom Blade(Serrated)
55	102071	(D) Blade Support
56	RA420	Lid
57	RA616	Blade Tool Assy.
58	RA644	* Bowl Kit
59	RA651	*Smooth Blade Assembly
60	RA651A	*Serrated Blade Assy
61	RA645	Bowl
62	R199	* Robo-Cart

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.