

**OPERATION MANUAL
FOR**

Robot*  *Coupe[®]

MODEL

R10, R10P, and R10U

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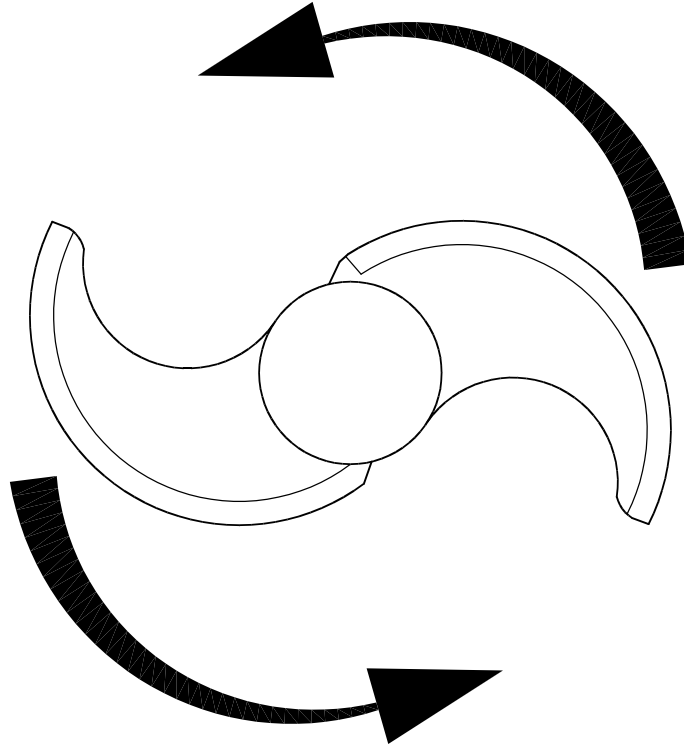
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IMPORTANT NOTICE

DRIVE SHAFT ROTATION



**Three phase motors may rotate either direction.
Required motor rotation is counterclockwise.
Changing the motor rotation requires a qualified electrician.
See note on end of power cord.**

Introduction

Robot Coupe offers the most complete line of food processors available in the food service industry. The Robot Coupe model R10, 10 quart Vertical Cutter Mixer, is specifically designed for quality, high speed food preparation. The R10 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, blends, 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 R10 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-thru lid with a funnel opening allows you to carefully control the consistency of the product as it is being processed. The Robot Coupe model R10 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.

MODEL SPECIFICATIONS

R10 * 10 Quart Capacity
 208-240 Volt, 3 phase,
 3/4.5 Hp, 9/12.5 A
 2 speed, 1725/3450 RPM

R10P * 10 Quart Capacity
 208-240 Volt, Single Phase,
 3 Hp, 14.5 Amp
 Single Speed, 1725 RPM

R10U * 10 Quart Capacity
 Same as R10 but with
 3-1/2 qt. mini bowl attachment.
 The mini bowl may be purchased with the machine
 as model R10Uor
 separate as part number R8U090.

* Capacities may vary with the products ability to circulate in the bowl.

The R10 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: R10-20 AMPS, R10U-20 AMPS, R10P-30 AMPS. Check the local codes they may supersede the suggested breaker size.

II. Operation Instructions

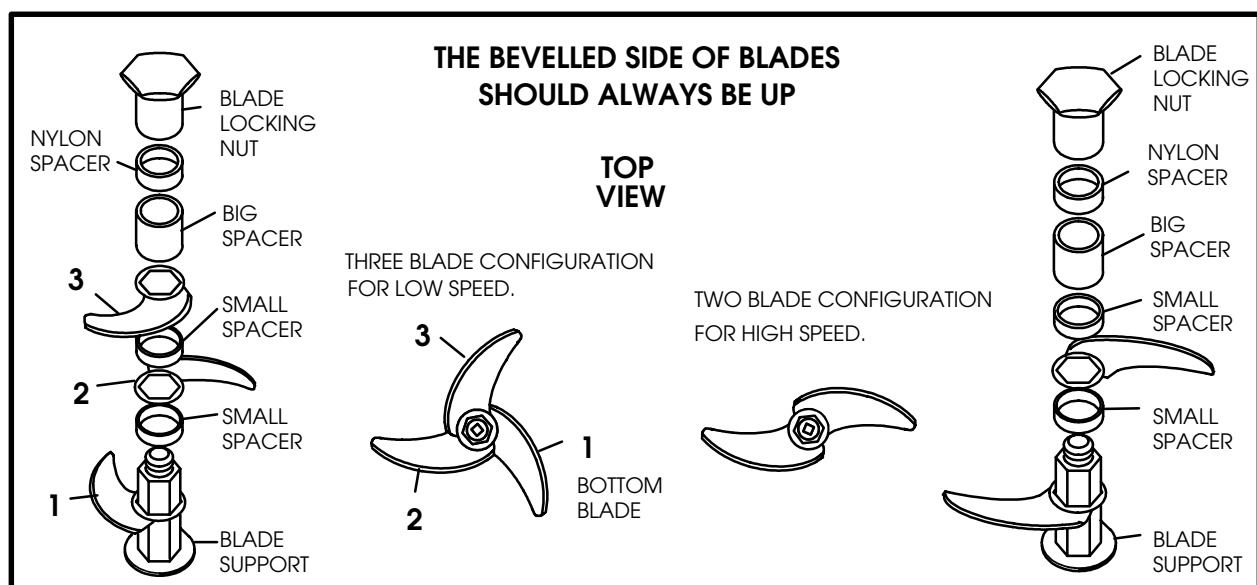
This manual is broken down into step by step instructions to assist the operator in easy and quality food preparation. This manual should be read completely before use by each operator. Additionally, this manual should be kept as a reference for future operators. Adherence to the guidelines set forth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

A. Blade Assembly

The R10 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 reassembled. 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 (See figure). The bottom blade should always stay on the bottom, followed by one small spacer, then the second blade, followed by the second smaller spacer then the third blade. 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 two blades. For high speed operations, use only one small spacer between the lower and second blade.

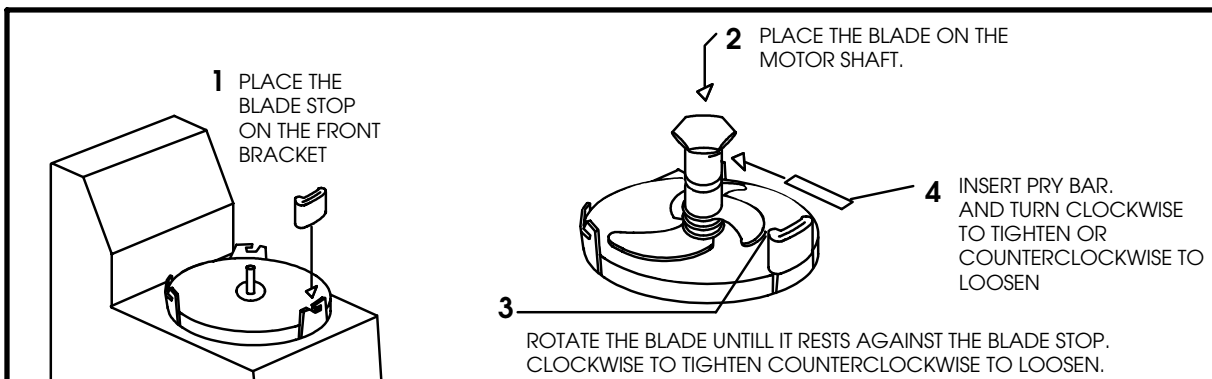
Use the following diagram as a guide. **NOTE:** The placement of the blades is very important to maintain the correct cutting performance and balance. The blades should always be located 120 degrees apart when using the three blade system. The second blade should always follow the bottom blade, not lead the bottom blade. Refer to the diagram below.



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

- (1) The blades are extremely sharp, take care when working around and handling the blades.
- (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 assembly.
- (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.

Blade disassembly: Included with the machine is a blade disassembly tool. This consists of two pieces; the blade stop, and the pry bar. Refer to the drawing below. 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 underneath the blade locking nut, and twist counterclockwise to loosen the nut. Remove the blade locking nut and adjust or clean the blade as required. Reverse this procedure for assembly.



Alternate method to disassemble the blade; place the blade assembly carefully on its side on a cutting block or board. It is recommended that a pair of protective cutting gloves be used when handling the blades. With the blade on its side, loosen the locking nut by turning it in a counterclockwise rotation. Remove all the spacers and blades for cleaning. 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 and adjust. If the blade locking nut will not remove, service may be required.

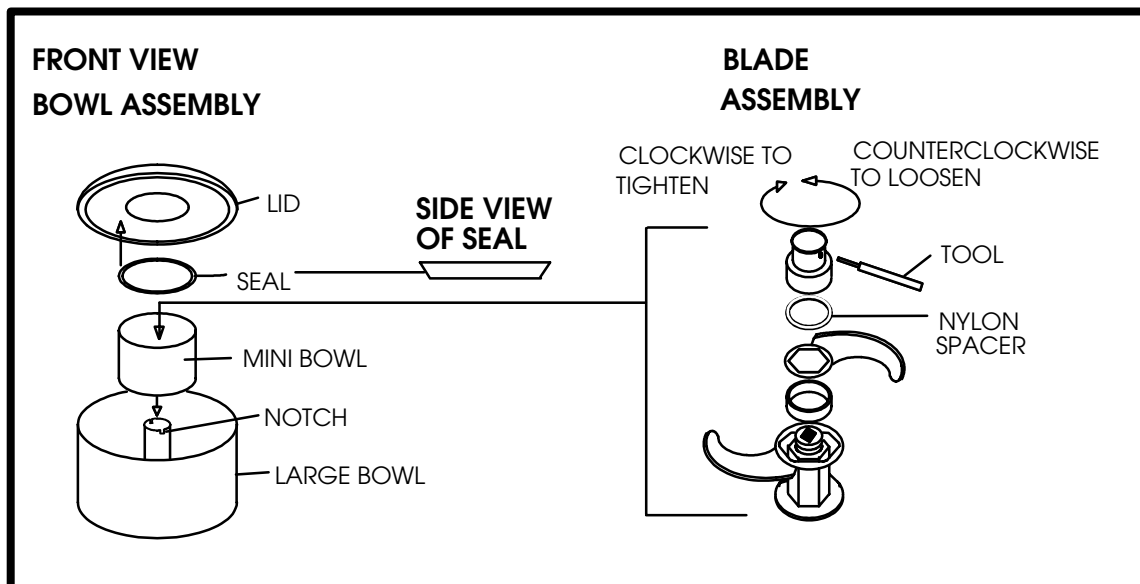
MINI BOWL INSTRUCTIONS FOR MODEL R10U

The Robot Coupe Model R10 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 R10U or separate as part number R8U090. The mini bowl fits inside the larger 10 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 10 quart bowl and is held in place by the lid. To assemble the mini bowl, secure the larger 10 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 bowl 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.

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 its 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 reassembling. **CAUTION:** The blades are very sharp, wear protective cutting gloves when handling.

B. Controls

Note: The Robot Coupe model R10 is available with either a two speed motor, or a single speed motor. The single speed version of the R10 is the model R10P. The following section is written to detail the two speed machine (R10) controls. If you have purchased the model R10P, simply omit the reference to the two speed selector switch. All other controls are the same.

The Robot Coupe model R10 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. 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. 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 the switch is in the low speed position.

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.

Automatic Overload Protection: The R10 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 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. Additionally, the machine should not be operated if it has malfunctioned in any way until it has been checked out and repaired by a qualified service person. Robot Coupe authorized service agencies are located in most all areas across the United States. Refer to the list provided to locate the service company nearest you.

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. 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 unit. 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 products 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.

SPECIAL NOTE: The model R10 three phase must be limited to no more than 80 pulses (quick starts and stops) within a one hour period. The model R10P single phase should be limited to 30 pulses per one hour period. Exceeding this limitation can cause damage to the electrical components of the machine which is not covered under warranty. The R10 does not pulse on high speed.

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. If a complete homogeneous mixture is required for analytical testing, it may be required to scrape the walls of the bowl one time during processing to complete the homogenous mixture.

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 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.

CAUTION: The blades are sharp, use extreme caution while working with the blades.

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 according to local Health Department Regulations.

NOTE: The aluminum bowl lid and the blade assembly should be washed in a 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, yet 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. Clean the entire motor base by use of a soft cloth, pay special attention to the seal area and lid mounting plate. Maintaining a clean machine will improve the overall life of the unit. **SPECIAL NOTE:** This motor base assembly is not designed to be cleaned by use of spraying water. 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

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 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.

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.

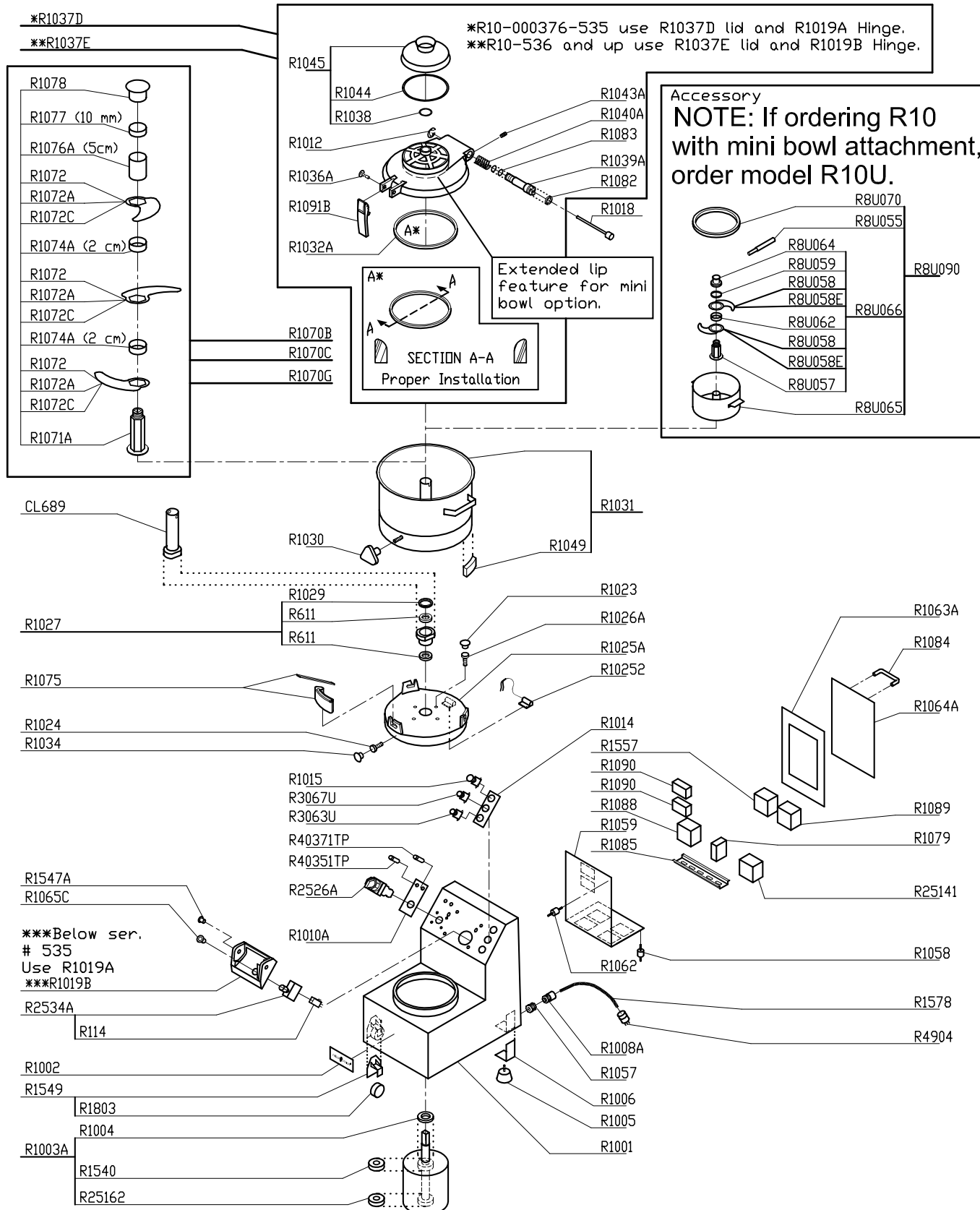
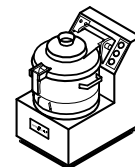
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R10 (ETL)

2- Speed, 208-240 Volt, 3 Phase, 60Hz.,
 Low Speed- 1725 RPM, 9 Amp, 3 HP.
 High Speed- 3450 RPM, 12.5 Amp, 4.5 HP.

Machines with serial numbers R10-000376 and above.



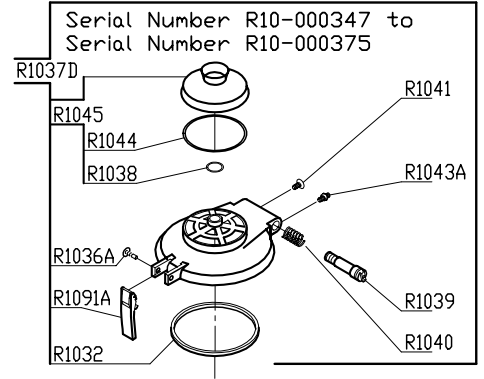
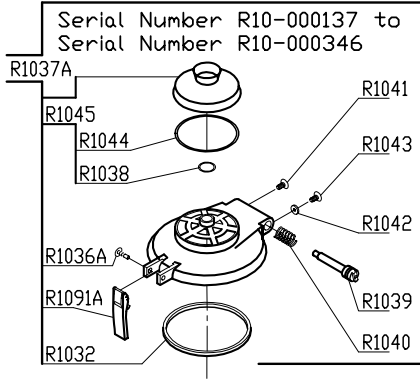
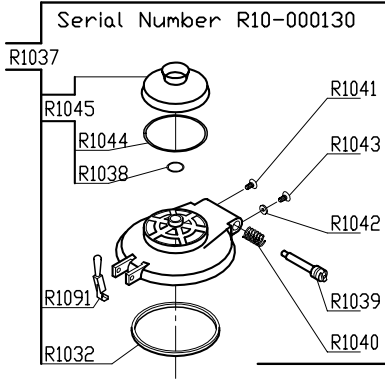
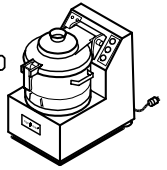
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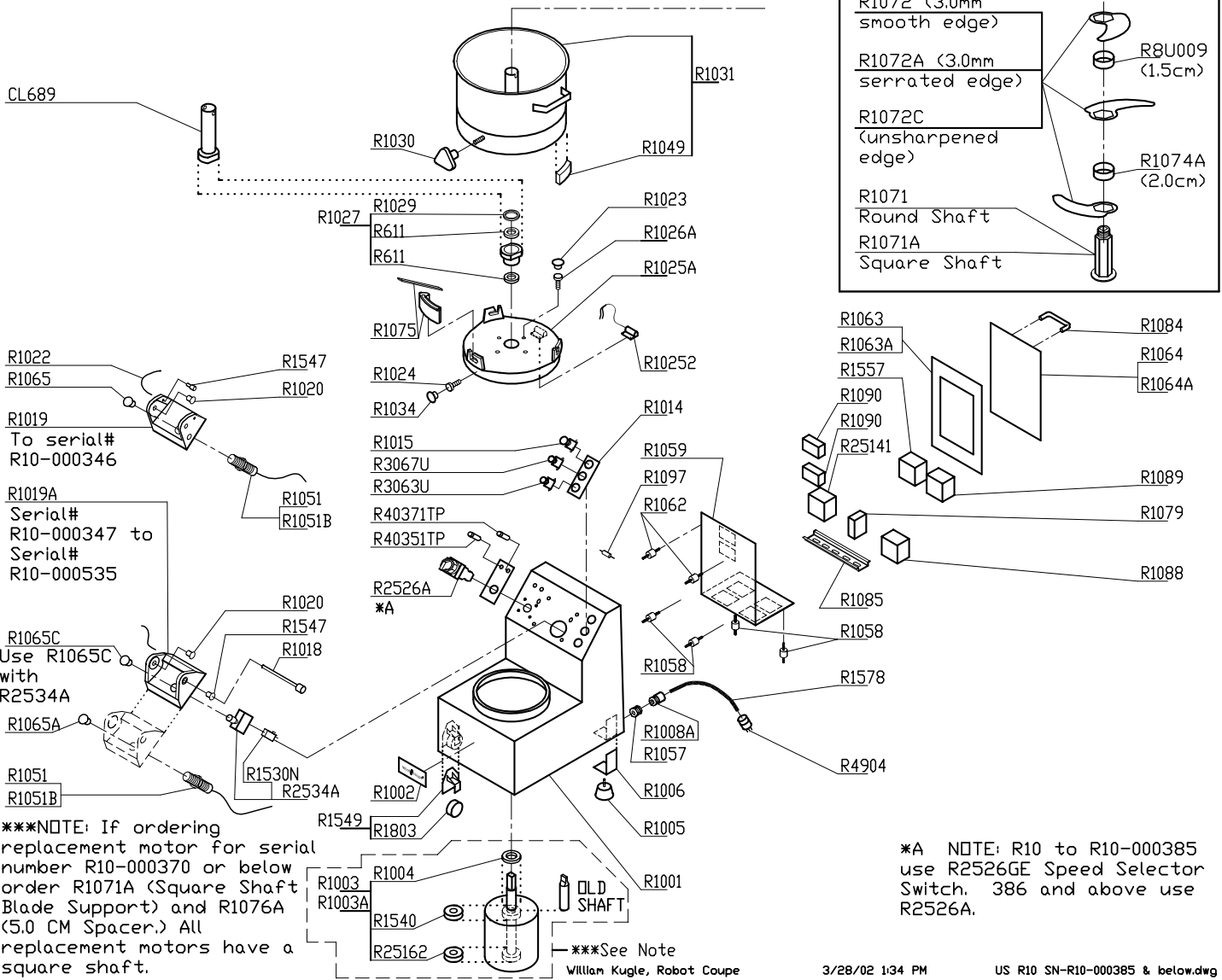
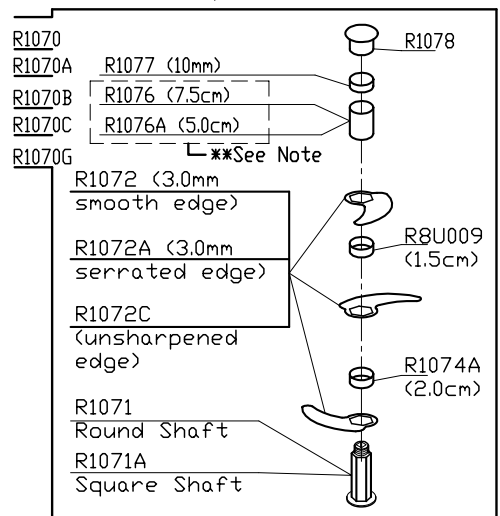
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 Low Speed- 1725 RPM, 9 Amp, 3 HP.
 High Speed- 3450 RPM, 12.5 Amp, 4.5 HP.

Machines with serial numbers R10-000385 and below.

NOTE: If ordering replacement motor for serial number R10-000370 or below, order R1071A (Square Shaft Blade Support) and R1076A (5.0 CM Spacer.)



***NOTE: When using part number R1071 (round shaft blade support), use part number R1076 (7.5cm spacer). When using part number R1071A (square shaft blade support), Use Part number R1076A (5.0cm spacer).



R1022
R1065

R1547
R1020

R1019
To serial#
R10-000346

R1019A
Serial#
R10-000347 to
Serial#
R10-000535

R1051
R1051B

R1065C
Use R1065C
with
R2534A

R1065A

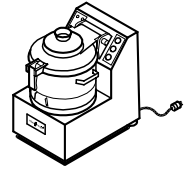
R1051
R1051B

R1020
R1547
R1018

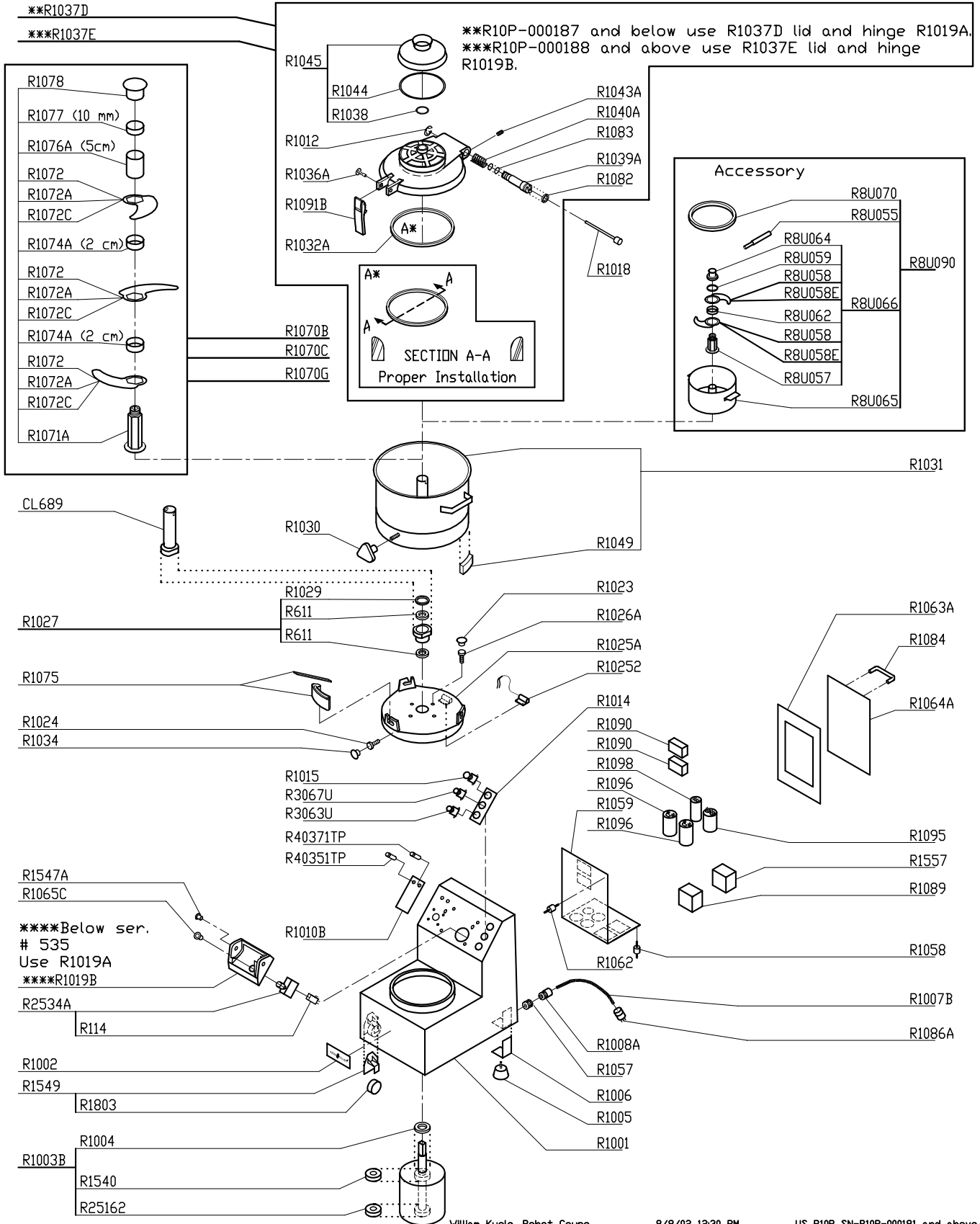
R1530N
R2534A

***NOTE: If ordering replacement motor for serial number R10-000370 or below order R1071A (Square Shaft Blade Support) and R1076A (5.0 CM Spacer.) All replacement motors have a square shaft.

*A NOTE: R10 to R10-000385 use R2526GE Speed Selector Switch. 386 and above use R2526A.



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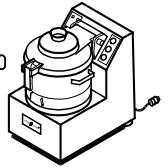


1- Speed, 208-240 Volt, 3 Phase, 60Hz.,

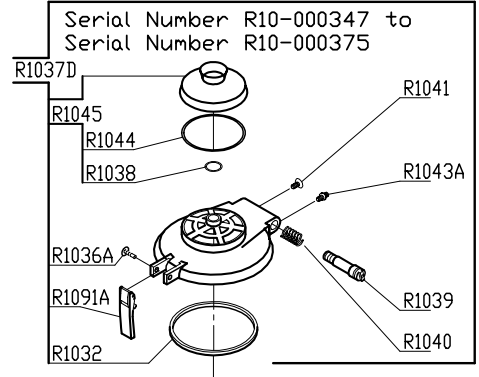
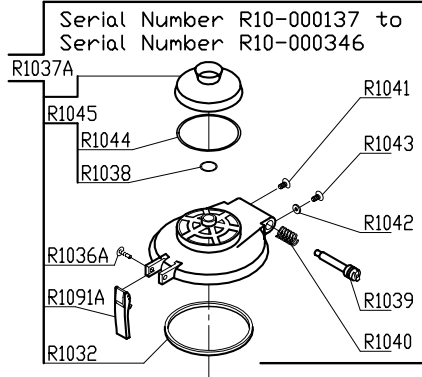
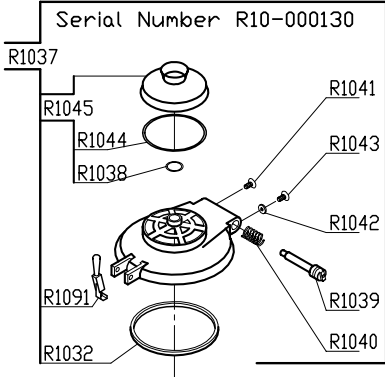
1725 RPM, 14.5 Amp, 3 HP.

Machines with serial numbers R10P-000180 and below.

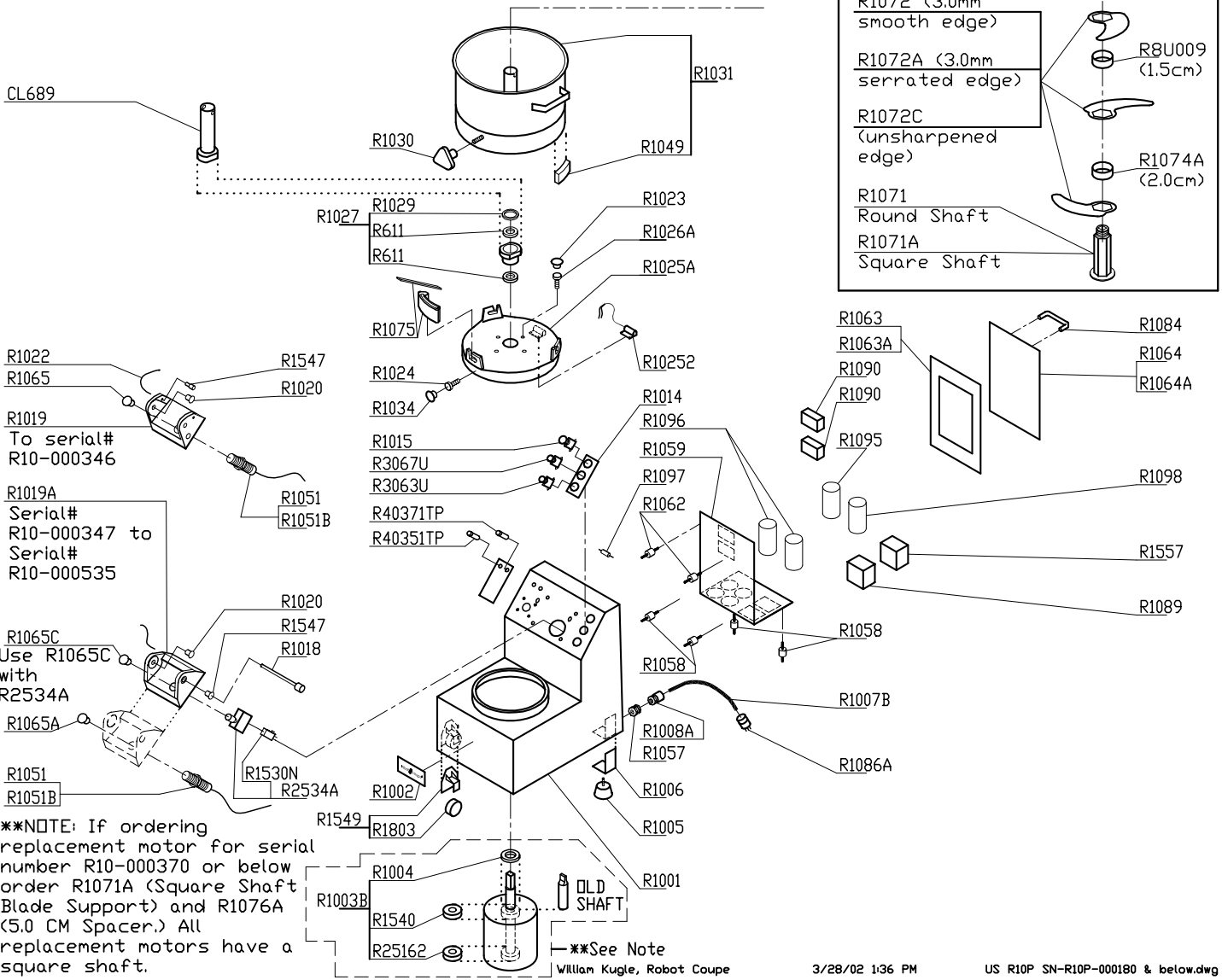
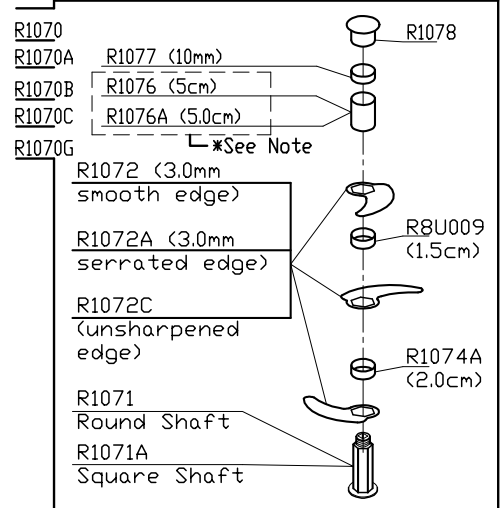
NOTE: If ordering replacement motor for serial number R10-000370 or below, order R1071A (Square Shaft Blade Support) and R1076A (5.0 CM Spacer.)



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*NOTE: When using part number R1071 (round shaft blade support), use part number R1076 (7.5cm spacer). When using part number R1071A (square shaft blade support), Use Part number R1076A (5.0cm spacer).



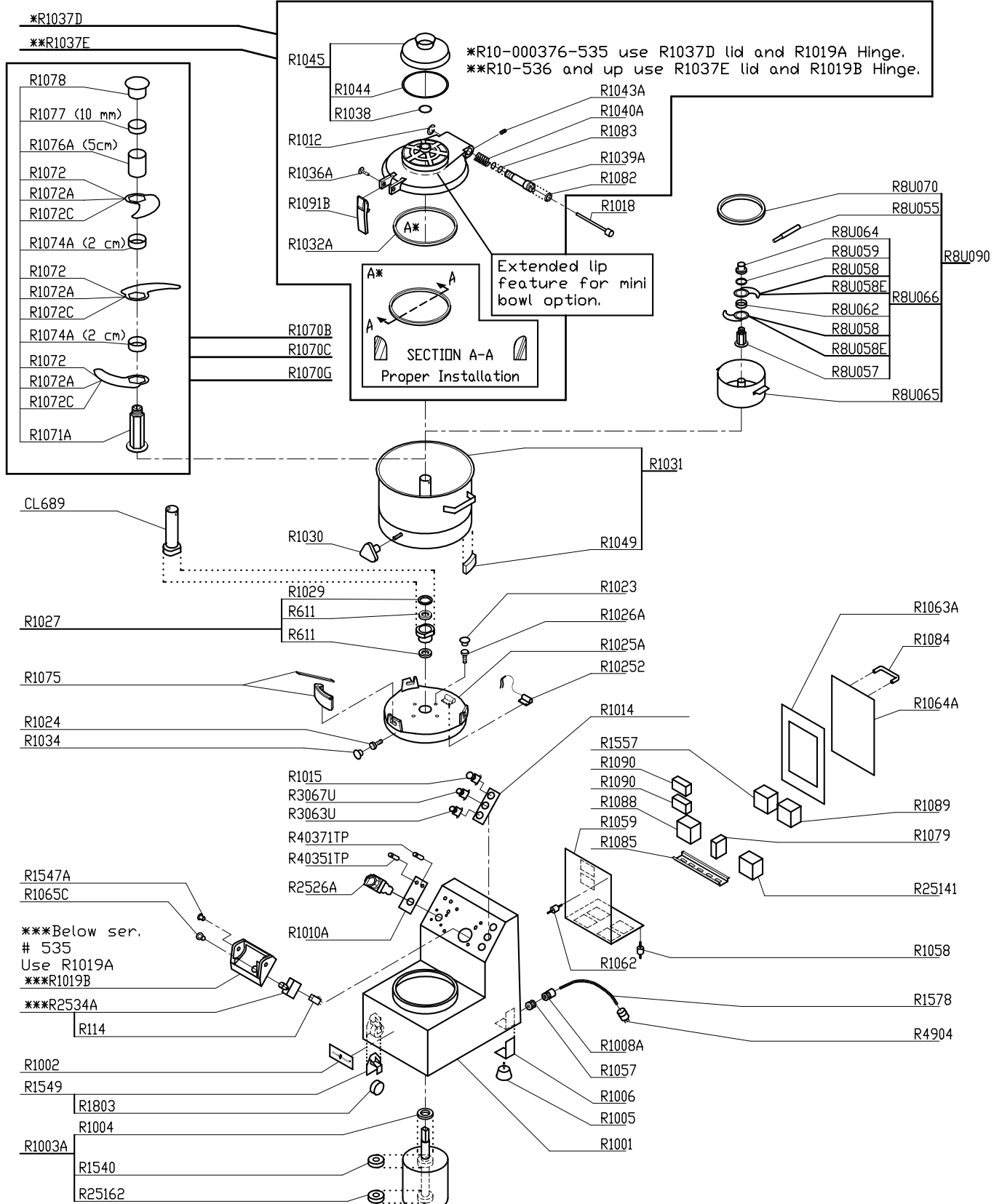
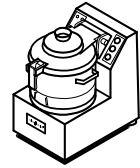
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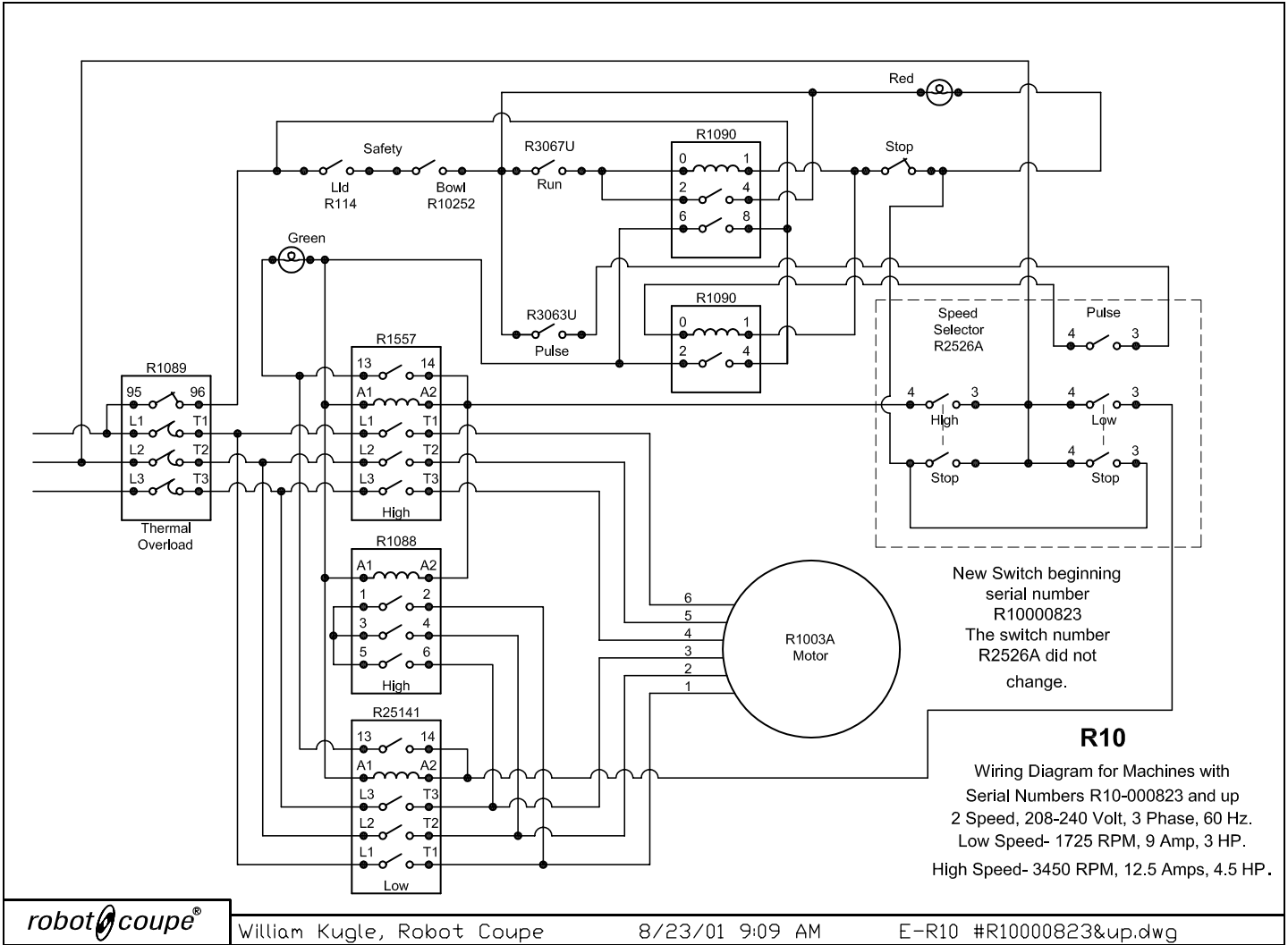
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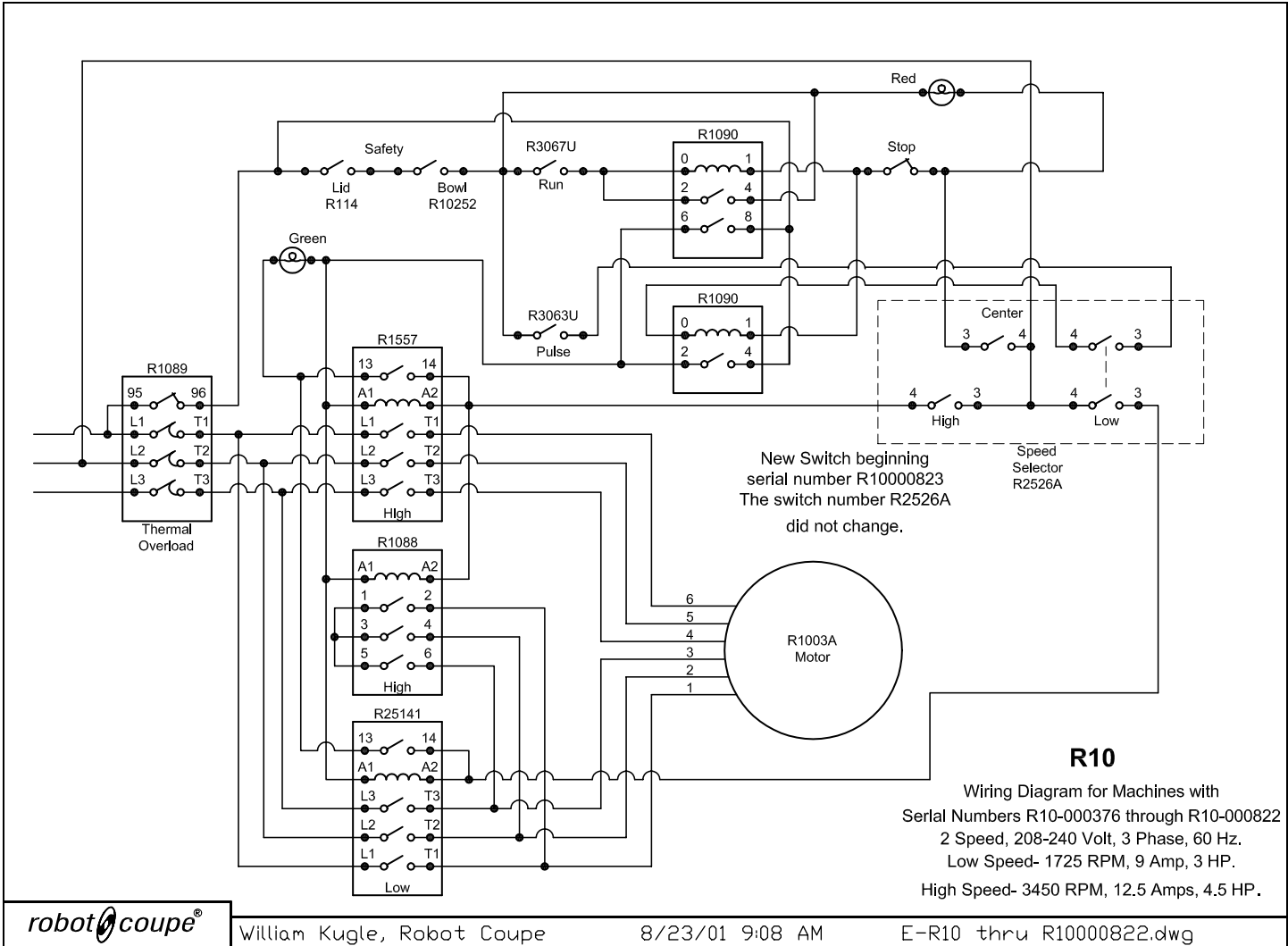
R10U

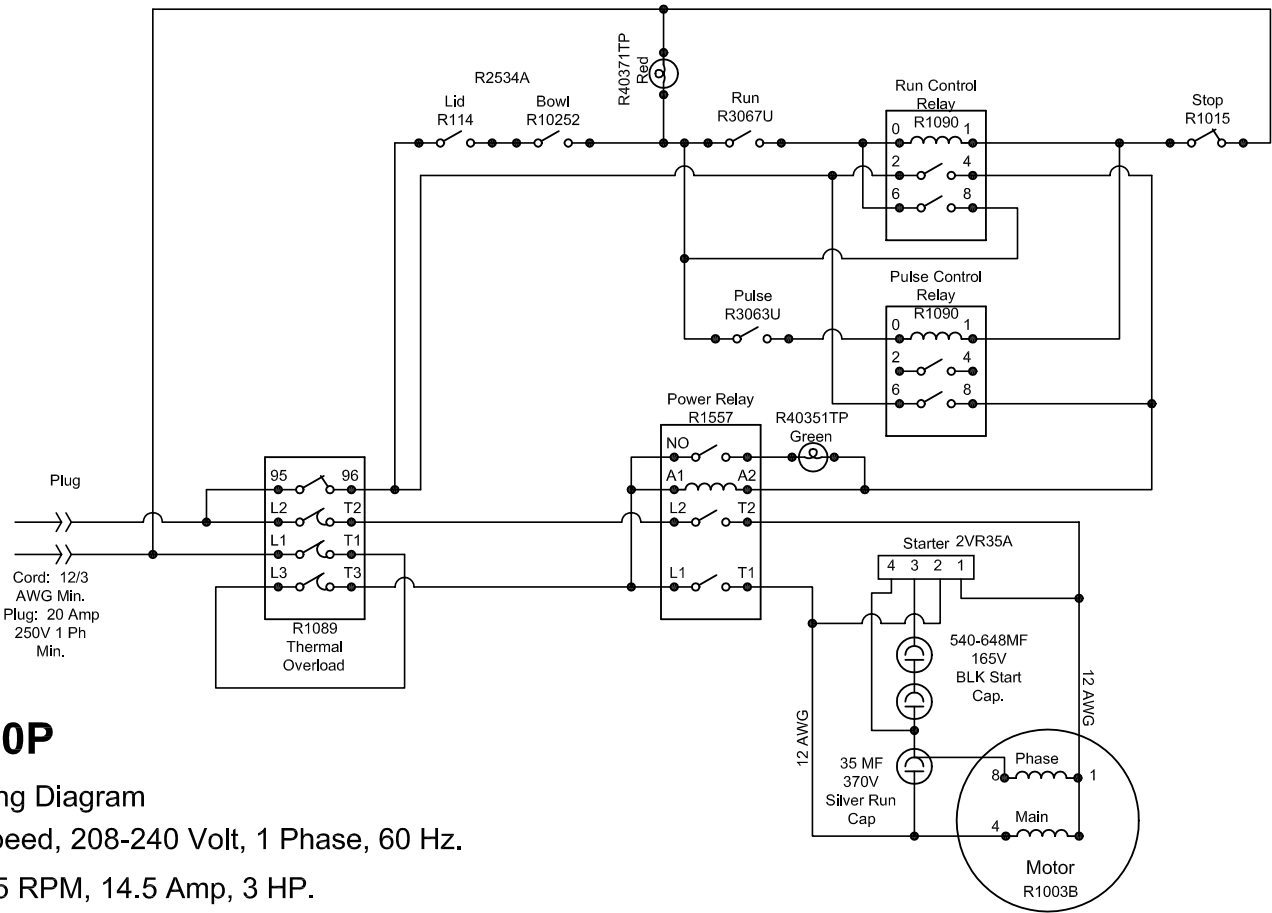
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 Low Speed- 1725 RPM, 9 Amps, 3 HP.
 High Speed- 3450 RPM, 12.5 Amps, 4.5 HP.

Machines with serial numbers R10-000376 and above.









R10P

Wiring Diagram

1 Speed, 208-240 Volt, 1 Phase, 60 Hz.

1725 RPM, 14.5 Amp, 3 HP.



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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.