robot coupe®

NEW
Register
your product
on line

- **R 602 V Series F**
- **R 602 V B Series F**

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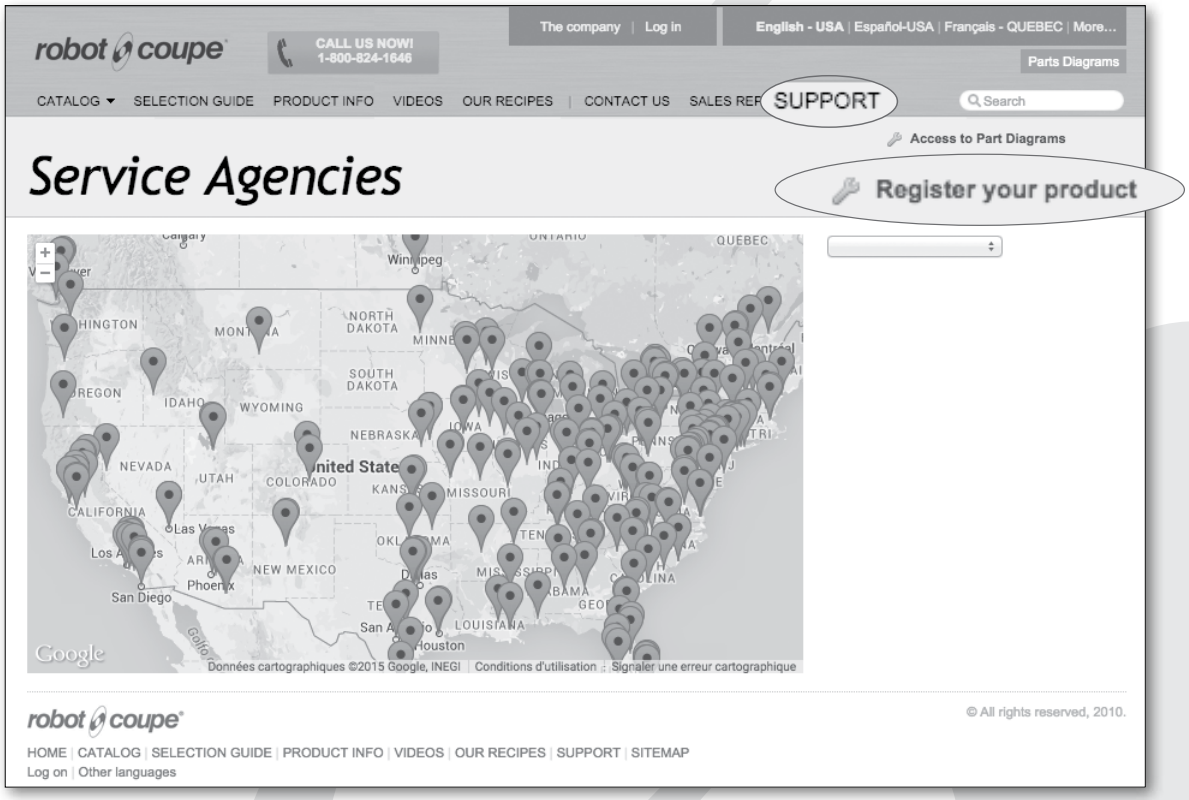

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CONTENTS

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 BY THE ROBOT COUPE U.S.A., Inc. LIMITED WARRANTY:

1 - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2 - Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.

3 - Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored surfaces, blades, knives, attachments or accessories.

4 - Any alteration, addition, or repair that has not been carried out by the company or an approved service agency.

5 - Transportation of the appliance to or from an approved service agency.

6 - Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

7 - The cost of changing direction-of-rotation of three-phase electric motors (Installer is responsible).

8 - SHIPPING DAMAGES. Visible and/or hidden damage is the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of hidden defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT COUPE U.S.A., Inc. nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

The ROBOT COUPE U.S.A., Inc. 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.

IMPORTANT WARNING

WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. The operation 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.

UNPACKING

• Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.

• CAUTION: Some of the parts are very sharp, e.g. cutting blade. Always handle with safety in mind.

INSTALLATION

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

CONNECTION

• The R 602 V B Series F / R 602 V Series F, must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.

HANDLING

• Always take care when handling the blades, as they are extremely sharp.

ASSEMBLY PROCEDURES

• Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

USE

• The machine must not be modified in any way from its original configuration.
• Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).
• Never tamper with, or defeat the purpose of the locking and safety systems.
• Do not put nonfood objects in the bowl.
• Do not leave the machine running unattended.
• The machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.
• Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe repair parts.
• Failure to follow these operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and/or injure users. Special attention should be given to the use of the operation controls and safety features.
• The unit is equipped with a thermal overload circuit-breaker. If the unit overheats due to an overload condition, it will automatically shut off. After cooling a few minutes the thermal overload circuit-breaker may be reset. Press the reset button located on the bottom left front of the unit.

CLEANING

• Always disconnect the machine from the power outlet when not in use and when cleaning or servicing the unit.
• Always clean the machine and attachments at the end of each use.
• Never place the motor unit in water.
• For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.
• For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia…).
• Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and maintenance.

MAINTENANCE

• Always disconnect the machine from the power outlet before servicing the unit.
• Check the seals regularly and ensure that the safety devices are in good working order.
• NOTICE: Never operate the appliance if the power cord or plug has been damaged.
• If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
• Contact your local Authorized Service Agency if something appears to be wrong.

INTRODUCTION TO YOUR NEW R 602 V B Series F • R 602 V Series F CUTTER BOWL / VEGETABLE PREPARATION ATTACHMENT

The food processor is perfectly geared to your professional needs. It can perform any number of tasks to meet all your professional needs.

The **R 602 V B** consists of a cutter bowl. The **R 602 V** consists of a cutter bowl and a vegetable preparation attachment. With the cutter bowl, you can be used to process meats, vegetables, fine stuffing, and mousse. Grinding, chopping, kneading, and pureeing are all possible, and most operations can be performed in 3 minutes or less. A wide range of cutting plates is available for use with the vegetable preparation attachment (R 602 V). Slicing, grating, and julienne operations can all be achieved with the vegetable preparation attachment.

This manual contains important information designed to help you get the most out of your **R 602 V** cutter bowl/vegetable preparation device.

We therefore recommend that you read it carefully before using your machine.

We have also included a few examples to help you get the feel of your new machine and appreciate its numerous advantages.

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTIONS

Before plugging in, check that your power supply corresponds to that indicated on the machine's serial number plate.

⚠ WARNING

This appliance must be plugged into a grounded socket (risk of electrocution).

The model R 602 V is equipped with a variable speed motorization comprising an AC Induction Motor, a Variable Speed Drive and according to the supply voltage a Voltage Doubler or not.

By default the machine comes with a power supply cord which plugs into a standard NEMA 5-20P 120 Volt, 60 Hz, 1 phase, 15 Amp grounded power outlet.

Upon request this machine can be delivered to operate in 220 Volts single phase. In that case it comes with a power supply cord which plugs into a standard NEMA 6-15 220 Volt, 60 Hz, 1 phase, 15 Amp grounded power outlet.

CAUTION: Never attempt to plug a 120 Volt machine into a 220 Volt power outlet. This would completely and instantly destroy the Voltage Doubler and the Variable Speed Drive.

• CONTROL PANEL

R 602 V B Series F / R 602 V Series F

Red knob	=	«Off» switch
Green knob	=	«On» switch
Black knob	=	«Pulse» control
Potentiometer	=	Variable Speed: **300-3,500 rpm** with Cutter bowl attachment, Variable Speed: **500-1,000 rpm** with Vegetable Preparation attachment (R 602 V).

Note: The speed range is automatically set when the corresponding attachment is fully assembled with the motor unit.

ASSEMBLY

• CUTTER BOWL ATTACHMENT

STEP 1: The power cord should always be unplugged during assembly and disassembly.

STEP 2: With the handle turned to the front, put the bowl down on the motor base. Turn the bowl handle to the left of center and the bowl should drop into place level with the top of the motor base.

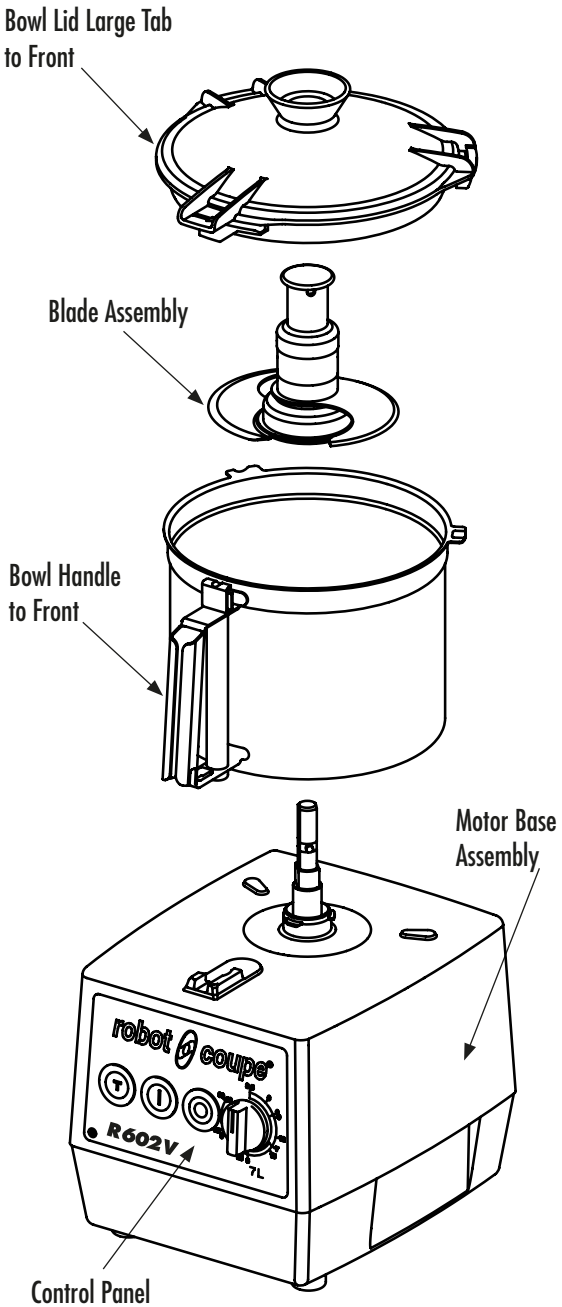
STEP 3: Turn the handle back to the right until it comes to a stop and is centered with the front of the motor base.

STEP 4: Put the blade assembly on the motor shaft and turn until it drops into place. The bottom blade should be parallel to and almost touching the bottom of the bowl.

STEP 5: With the long tab on the bowl lid turned to left of center, put the lid on the bowl and turn counterclockwise until it stops. The long tab should be centered over the bowl handle.

STEP 6: DO NOT OPERATE THE MACHINE UNLESS IT IS PROPERLY ASSEMBLED AND THE LID IS FULLY SEATED AND CENTERED OVER.

NOTE: The blade should be disassembled and cleaned after each day's use. See CLEANING section of this manual.

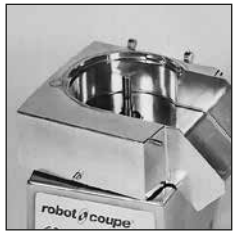


• VEGETABLE PREPARATION ATTACHMENT (R 602 V)

The Vegetable Preparation Attachment is a Continuous Feed Attachment and comprises two main removable parts: the Continuous Feed Attachment and the Continuous Feed Lead.

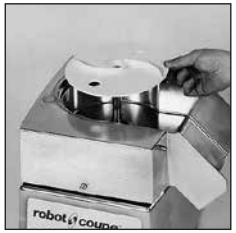
STEP 1: Unplug the machine. Place the motor base assembly at a comfortable height on a sturdy work surface.
Remove the plastic Discharge Plate from inside the Continuous Feed Attachment.

STEP 2: Place the Continuous Feed Attachment on the Motor Base with the Release Button at front center of the Motor Base Assembly. Rotate the Attachment counterclockwise until it locks into place with a snap action.



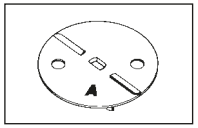
When the Continuous Feed Attachment is in the proper position, it should be level with the top surface of the Motor Base Assembly.

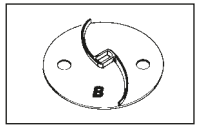
NOTE: The machine will not operate unless the Continuous Feed Attachment is fully seated and secured in place.



STEP 3: Place the Discharge Plate on the motor shaft with the appropriate side up. The small straight fins side (side A) is for all julienne cuts or other delicate cuts. The large finned side (side B) may be used for dicing or shredding.

The product will not exit the machine without the discharge plate.





STEP 4a: IF YOU ARE PREPARING TO GRATE, SHRED, SLICE OR JULIENNE:

Place the Cutting Plate of your choice on the motor shaft and turn clockwise until it drops into place and is fully seated. The top of the plate should be just above the surface of the continuous feed attachment.
Then continue with STEP 5.

STEP 4b: IF YOU ARE PREPARING TO DICE OR CUT FRENCH FRIES:

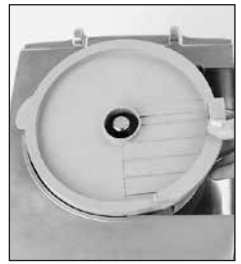
Cutting **FRENCH FRIES** requires the use of a specific GRID with a specific SLICER plate. Four sizes combinations are possible: 8x8 mm (5/16" x 5/16"), 8x16 mm (5/16" x 5/8"),10x10 mm (3/8"x 3/8") and 10x16 mm (3/8" x 5/8").

DICE also requires the use of a specific GRID with a specific SLICER plate. The shaded areas below show the possible combinations.

NEVER ATTEMPT TO USE ANY OF THE OTHER COMBINATIONS.

Slicer (in mm and inches)	Dicing Grid (Size in mm and in inches)		
	8 mm (5/16")	10 mm (3/8"x 3/8")	16 mm (5/8")
8 mm (5/16")	•		•
10 mm (3/8")		•	•

STEP 4b.1: Place the GRID onto the recessed rim of the Continuous Feed Attachment with the Tab on the GRID aligned with the Cutout in the Continuous Feed Attachment.



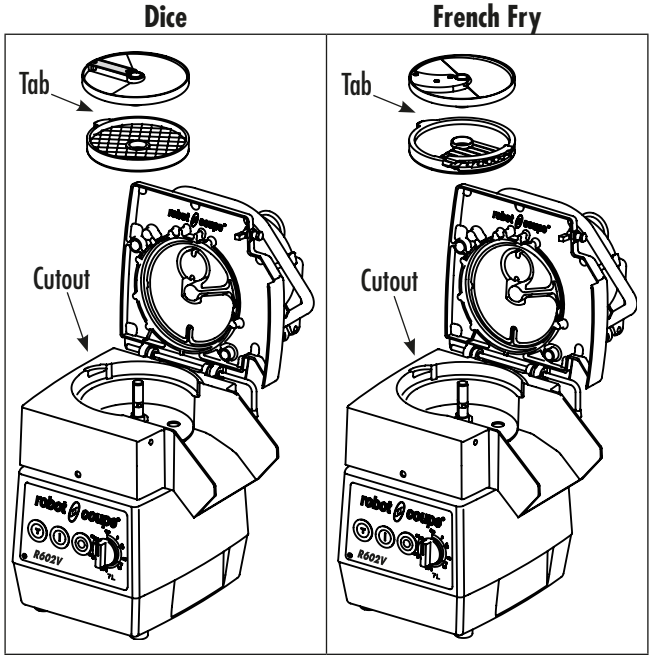
NOTE: The recessed rim on the Continuous Feed.

Attachment must be free from product and clean so the GRID can be firmly seated.

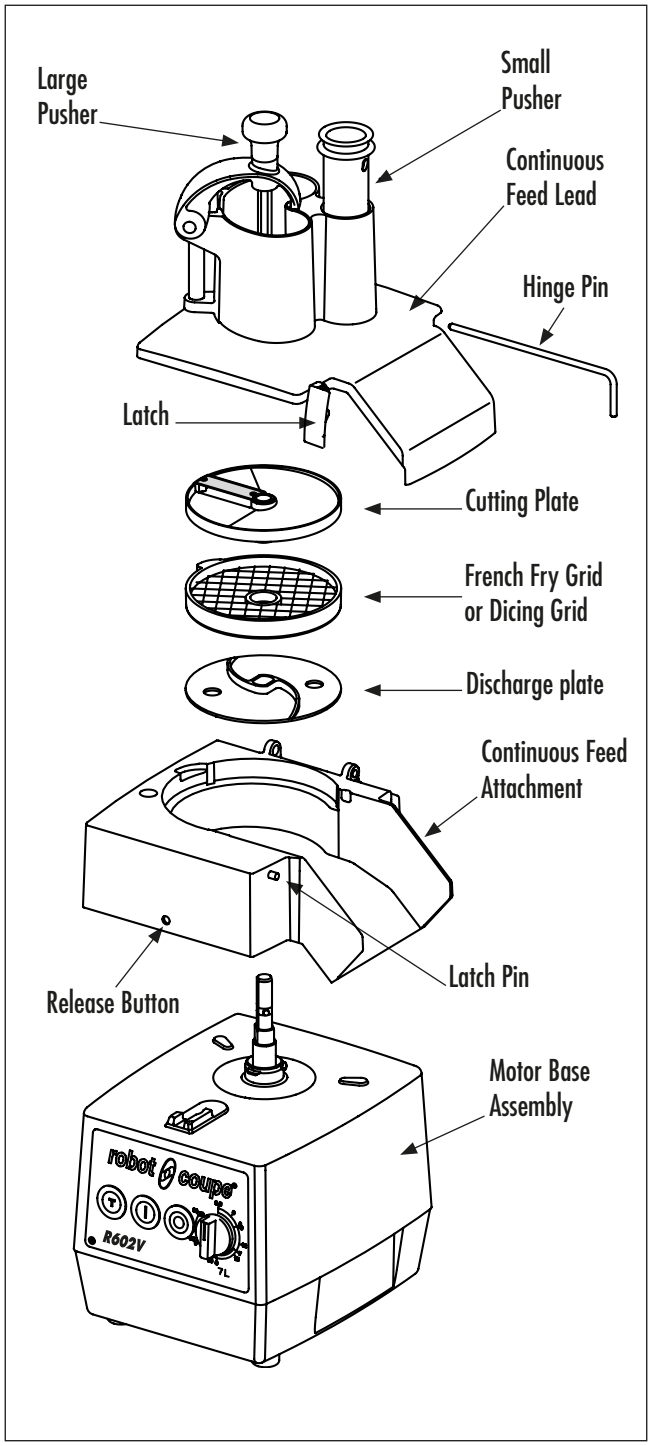
STEP 4b.2: Then put the appropriate SLICER plate on top of the cutting grid with the stem of the plate DOWN.
Rotate the plate until the cutout in the stem drops into place on the motor shaft pin. Continue rotating the plate a full turn.

If rubbing occurs DO NOT PROCEED, call your service agency.

NOTE: Only the **specific** French Fry or Dicing SLICER plates can be used in conjunction with a French Fry or a Dicing Grid as per the above combinations. Never attempt to use a "regular" slicing plate in conjunction with a French Fry or a Dicing Grid as it may damage your machine and its cutting tools.



STEP 5: Place the Continuous Feed Lead on the Continuous Feed Attachment and secure in place with the Hinge Pin and the Latch. The Continuous Feed Lead should fit flush on the Continuous Feed Attachment.



OPERATION

• GENERAL OPERATION INSTRUCTIONS:

The blades are sharp. KEEP FINGERS AND HANDS AWAY FROM BLADES. Always allow the blades and cutting plates to come to a complete stop before opening the bowl Lid or the Continuous Feed Lead.

THE UNIT SHOULD BE OFF EXCEPT WHEN PROCESSING IS UNDERWAY.

DO NOT allow the machine to run unattended.

Be sure your machine is properly assembled before using.

Wash the attachments and all their components: (Blade Assembly, Lid, Feed Lead, Plate, Grid, etc...) after every use. Do not store food in the attachment.

NOTE: Among other protections, the machine is equipped with a manual reset overload circuit-breaker. If the machine is overloaded or run too long under heavy load conditions then the circuit-breaker will trip. If this occurs, first remove the attachment and reduce the amount of food being processed. The reset button is located on the bottom left corner of the motor base. Press the button in to reset the overload protector.

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 increase the life of your machine.

The **R 602 V** is a state-of-the-art food processor. It utilizes state-of-the-art electronic drive to control and monitor the motor speed.

• BOWL ATTACHMENT:

General:

When used with the bowl attachment, the unit offers a infinitely variable speed ranging from 300 to 3,500 revolutions per minute (rpm).

This is indicated by the **grey** scale around the potentiometer on the front data plate.

This wide range of speed is used to match the product to be processed to the best cutting speed of the cutting blades. There are a few general rules which apply to speed control.

Your Robot-Coupe food processor will enable you to perform all your cutting tasks in a minimum time ; we recommend therefore that you keep a close eye on the mixture in order to obtain the desired results.

With the attachment and blade secured in place (per previous instructions), you are now ready to add product to the attachment. Learn to operate the machine using a start-stop motion so the consistency of the product can be controlled. Remember, it is important to start with uniform pieces for uniform results.

Do not fill the bowl with any solid food over ¾ full nor with any liquid food above the tube in center of the bowl.

Prepare your products by cutting them into equally sized portions (2 inches) and your end product will be more consistent. In all cases when processing frozen products the size of the product should not exceed 1 inch.

To get the best results it is very important not to put too much foodstuff in the bowl (see table below) and to set the speed to the value that suits the nature and the consistency of the food being processed.

As a general guideline, the speed can be divided into three ranges: **Low** (300 to 900 rpm), **Medium** (900 to 1,800 rpm) and **High** (1,800 to 3,500 rpm).

- The **Low** range is suitable to start emulsifying while limiting splash on the upper part of bowl and Lid.
- The **Medium** range is suitable for most of the solid foods.
- The **High** range is usually suitable to finish emulsifying sauces or liquefying soups.

There are two ways to run your machine: Chopping by using a quick Start/Stop action («Pulse») or running continuously for a fine chop or puree. Most operations start by using the **Medium** speed range. Use this speed for chopping and general mixing requirements. **Medium** speed range is also used to initially reduce meats and vegetables prior to turning the machine to high speed. Some applications, like pie crust work best around 1,100 rpm.

For most of the foods, it is advisable to start with a few number of «Pulses» with speed set in the **Medium** range (900 - 1,500 rpm). A «Pulse» consists of starting the motor by pressing the Pulse button (black) for 2 to 3 seconds, then releasing the button for 3 additional seconds. This mode of use allows an easy control of the achieved consistency and do not overload the machine uselessly.

CAUTION: bowl filled to proper level food will form a vortex to rotate food material around the bowl. If the vortex is not formed, food in bottom of the bowl will process but food above the blade will not process.

• BOWL ATTACHMENT GENERAL USES:

1. TO CHOP: To achieve a chopped consistency for vegetables, meats, cheese, etc... fill the bowl not more than ⅔ to ¾ full with portions no larger than 1 to 2 inch square (¼ full for meats, cheeses and very dense products). Set the speed in the Medium range. Operate the machine with Pulses until the desired consistency is reached. If the motor stalls, reduce the amount of product in the bowl. You may also reduce the speed.

2. TO PUREE OR FINE CHOP: For a fine puree, emulsification, or fine chop, fill the bowl not more than ⅔ to ¾ full with portions no larger than 1 to 2 inches square. With the speed set in the Medium range, turn the machine on and allow to run a short time until the product is finely chopped, then increase to high speed to finish. High speed is only used to finish a product after it has been reduced at a lower speed. Some purees may require the addition of a liquid to obtain the correct consistency.

3. TO CHOP HARD CHEESE: Place uniform portions no larger than 1 to 2 inches square of chilled cheese into the bowl and operate the machine with Pulses.

For powdered cheese do the same 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 inches portions. Place the product into the bowl, maximum up to ¾ full and pulse the unit until you reach the desired consistency.

CAUTION: If you turn the unit on and let it run too long the bottom blade will puree the ingredients and the top blade will be of little value leaving an uneven consistency.

5. TO PUREE OR MIX: To puree, make sauces, or to mix and blend, place the ingredients into the bowl, turn the unit on, and allow to run continuously.

6. TO MAKE MAYONNAISE: Add the following to the bowl: 6 eggs, 3 tsp. of salt, 3 tsp. of sugar, ⅔ tsp. of dry mustard, a pinch of white pepper, and a pinch of red pepper. Turn the unit on at Low speed. Begin adding 2 qt. of oil pouring very slowly through the Lid hole allowing the stream of oil to fall on the top of the cutter blade. When you have added ½ 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. Quantities may be adjusted proportionally to the bowl size.

7. TO MAKE BREAD CRUMBS: Place torn fresh or dried bread in the bowl. Set the speed in the Medium range and operate the machine with Pulses. Continue this process until you reach the desired consistency or allow the unit to run continuously for finely powered bread crumbs used in stuffing mix.

A FEW EXAMPLES OF MAXIMUM QUANTITIES:

Preparation	Maximum Quantity
Raw meats in general	4 lbs
Cooked meats in general	4 to 4.5 lbs
Fish	4.5 lbs
Soups	Not above the tube in center of the bowl.
Pasta spaghetti puree	4 lbs
Bread crumbs	1.5 lb.
Purees, sauces	5 lbs

• CONTINUOUS FEED ATTACHMENT:

General:

The Continuous Feed Attachment will perform the functions of slicing, shredding, dicing, and julienne. Because of the speed of operation, vegetable preparation, entry port loading and availability of a receptacle or "catch pan", should be determined before the machine is turned on.

Vegetable preparation will be required to assure that the produce will fit a port opening. Additionally, one may or may not choose to core or peel some products. Port selection should be made depending upon the product to be processed. As an example good consistency of small round produce (carrots, cucumbers, etc.) necessitates use of the small entry port to allow operator control. Use of the larger port for this type of produce may result in undesired finished product, e.g. slicing with the grain. In general, more control of the processing operation can be obtained by filling the selected entry port and placing the pusher in position before turning the machine on.

Adherence to certain operational techniques will also enhance the processing operation. For instance, a constant pressure with the pusher upon the produce will yield a consistent output. Application of more pressure will increase the thickness of the product e.g. thicker slice, while reduction in pressure will result in a "finer" product. If no pressure is applied at all and the produce is permitted to bounce around, an inconsistent product will result.

Speed range: When used with the Continuous Feed Attachment, the unit offers a variable speed ranging from 500 to 1,000 revolutions per minute (rpm). This is indicated by the **green** scale around the potentiometer on the front data plate.

This range of speed allows matching the product to be processed to the best cutting speed of the cutting plate being used.

The speed can be divided into two ranges: Low (500 to 750 rpm) and **High** (750 to 1,000 rpm).

- The **Low** range is suitable for soft products such as tomatoes, kiwi, strawberries, bananas, etc. The softer products cut better at the lower speeds. Additionally, most dicing and some julienne operations perform best at the lower speeds. The **Low** range is also suitable for shredding cheese.
- The **High** range is usually suitable for slicing or shredding all other products.

Trial runs with your particular product at different speeds should be noted for future use.

THE UNIT SHOULD BE IN THE OFF POSITION EXCEPT WHEN PROCESSING IS UNDERWAY.

NEVER attempt to run frozen products through the Continuous Feed Attachment.

DO NOT remove the Continuous Feed Lead when the motor is running. Wait until the motor has come to a full stop.

DO NOT put anything other than food products inside the entry ports.

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

DO NOT put your hands, utensils, or anything other than food product into the feed openings or the exit port.

DO NOT immerse the motor base in water.

DO NOT allow the machine to run unattended.

DO NOT operate the machine unless all parts including the feet are properly attached.

DO NOT use excessive force with the pushers.

DO NOT leave the machine ON when not processing food.

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

• CONTINUOUS FEED ATTACHMENT GENERAL USES:

Slicing Operation: The vegetables must be prepared so that they will fit into the proper entry port. Produce such as carrots, cucumbers, etc. should be "squared" at both ends. This will provide a consistent slice throughout the whole product. With cabbage, lettuce or any product that has an undesirable core, the core should be removed first. Medium size heads of lettuce or cabbage may be halved to fit in the large entry port.

It is also suggested that the rounded half be "squared" to permit a consistent cut. The "rounded" portion can be dropped into the port at the end with no pressure applied, it will normally come forth "finely" sliced as the rest. Larger heads of cabbage or lettuce may be more effectively processed if they are halved and then cut into thirds. When the preparation has been accomplished, fill the selected

entry port, place the pusher in position and turn the machine on and observe the results.

Grating Operation: Again, vegetable preparation should be done to allow insertion of the produce into the entry port. Consideration should be given to which port is desired. As an example, placement of carrots horizontally in the large port will result in a long grated product, while vertical insertion in the smaller port will result in a short grated product. It is recommended that "cold" cheese be used when grated cheese is desired, otherwise a gumminess may result. A fine coating of cornstarch applied to the cheese before grating will aid in keeping the finished product separate. The cornstarch will not be visible and is tasteless. Grating cheese is one of the most trying operations and because of the nature of the product may cause overheating of the motor if not grated in the recommended manner. It is recommended that a slight pulsating pressure be applied with the pusher while grating, alternating slight pressure then no pressure and continuing in this manner until the block of cheese is completely grated. Typically, twenty (20) pounds of cheese can be grated in approximately five minutes. It is recommended that the cheese be prepared to fit the opening in increments to permit a rest between grating operations. After thirty (30) continuous minutes of cheese grating allow your machine to cool.

Dicing Operation: The dicing operation requires that product be sliced both horizontally and vertically. The smaller the dice required, the more difficult the cut is to achieve. Soft or juicy produce will tend to mush if the dice is too small or the produce is too soft. Cheese and meat represent the opposite extreme. Because of the consistency of cheese and meat, it is recommended that this product not be diced. Damage could occur to the blades and/or the motor and will not be covered under warranty.

During the dicing operation, attention should be given to the finished product. A visible change in the product will occur when the dicing grid requires cleaning. The use of the specific Robot-Coupe Dice Cleaning Kit () is highly recommended. Failing that a stiff bristle brush is also quite effective in forcing product through the grid from underneath.

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

NEVER attempt to julienne meats or cheeses.

SANITIZING

WARNING: NEVER USE PURE BLEACH.

Always follow the detergent manufacturers instructions to make up the correct strength of solution; these are normally found on the detergent package, if in doubt contact your detergent supplier or manufacturer.

- If necessary rub well with a soft brush or cloth: NEVER use a harsh abrasive cleaning pad.
- Allow the detergent/sanitizer to work for the required length of time.
- Always rinse well.
- Dry well with a soft clean cloth. Only air dry if the detergent manufacturer recommends it.

CLEANING

⚠ WARNING

Always disconnect the machine from the power outlet before cleaning it (risk of electrocution).

Proper cleaning of the machine is one of the MOST IMPORTANT preventive maintenance measures the user can employ. The high acid content of food can cause harm to electrical parts contained within the housing. Although these elements are isolated from the outside through seals, vegetable juices will tend to seep. If vegetable juices are permitted to collect on the machine over periods of use, erosion of the seals can occur. It is recommended that the machine be cleaned after each operational use, and minimally once per day.

• MOTOR BASE

Never immerse the motor base in water. Clean using a damp cloth or sponge.

Cleaning of the motor base assembly must be done with care.

First unplug the unit. Remove any food particles and liquids from surface of the machine first with a dry cloth. Then with a cloth dampened with water or mild cleanser, wipe the machine surface to remove remaining food residue. Dry the machine with a clean cloth. Clean around the shaft seal with a small brush, taking care to remove all food. Do not forget to clean the motor shaft. Sanitize with a clean cloth sprayed or dampened with sanitizing solution.

• BOWL ATTACHMENT

After removing the lid, remove the bowl from the motor base by pushing the trigger fitted in the handle. turn the bowl left to unlock then lift the bowl, leaving the blade in the bowl in order to prevent any spillage when working with liquids.

If the food has a solid consistency, remove the blade and empty the bowl.

Replace the bowl, place the blade back on the shaft and switch on the machine in order to remove any mixture which may have stuck to the blade.

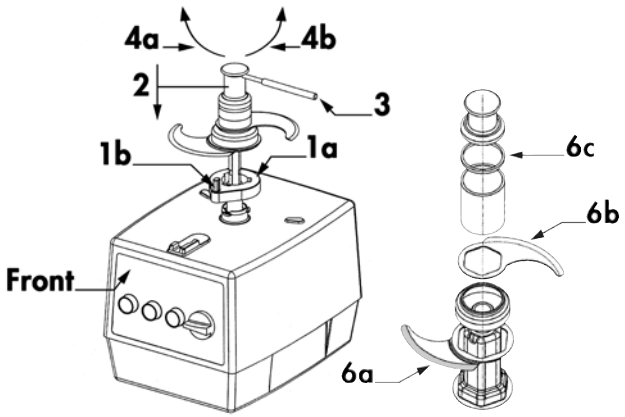
If you wish, you can rinse the bowl by filling it with hot water and switching on for a few minutes.

• BLADE

The Blade Assembly should be taken apart and cleaned at the end of each meal preparations period or end of the day.

The Blade Assembly should be fully disassembled, cleaned, reassembled and then allowed to dry on a plastic rack.

Proceed as follow



1. Put the Blade Tool **(1a)** down over the motor shaft with the Raised Stop **(1b)** facing the front of the machine.
2. Put the blade **(2)** assembly on the motor shaft and onto the blade tool.
3. Insert completely the Metal Bar **(3)** through the Locking Nut holes.
4. Turn the Locking Nut clockwise **(4a)** to tighten or counterclockwise **(4b)** to loosen. The bottom blade should hit the Raised Stop on the Blade Tool and prevent the blade assembly from turning.
5. **IMPORTANT:** To prevent oxidization, make sure all the components of the blade assembly have been completely dried before reassembling after cleaning.
6. Reassemble as shown. Give particular attention to the following:
   - The Bottom Blade **(6a)** with beveled side up and the Top Blade **(6b)** with beveled side down.
   - The Nylon Spacer **(6c)** directly under the Locking Nut.
   - Lubricate the threads with a food-grade grease before reassembly to ease next disassembly.
   - Do not over tighten.

When re-assembling do not over tighten.

• VEGETABLE PREPARATION ATTACHMENT

Cleaning of the plates should be accomplished with care to help prevent cuts. A stiff bristle brush will be effective in knocking the food out of the crevices.

The Vegetable Preparation Attachment is mainly made of aluminum parts that must be cleaned **using only soft metal safe detergents** Do not wash the aluminum parts of this machine using a nonmetal safe detergent either in a dish machine or pot sink!.

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

MAINTENANCE

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

• BLADES

The quality of the cut depends mainly on the sharpness of your blades and the degree of wear. The blades are actually wearing parts, which should be replaced occasionally to ensure consistent quality in the final product.

All of the slicing and grating plates are made so that the blades can be replaced when they become dull.

• MOTOR SHAFT SEAL

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 should be replaced whenever wear or erosion is noted.

It is recommended that the seal be replaced by an authorized repair agency.

TECHNICAL SPECIFICATIONS

• WEIGHT (Lbs)

	Net	Gross
R 602 V Series F	68	78
R 602 V B Series F (bowl cutter mixer)	52	59

• WORKING HEIGHT

We recommend that you operate your Robot-Coupe food processor on a sturdy counter or table, the height of witch is so that the upper edge of the cutter bowl is at a height of between 47 and 51 inches from the floor.

• NOISE LEVEL

The equivalent continuous sound level when the machine is operating on no load is less than 70 dB(A).

SAFETY

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

⚠ WARNING

The blades are extremely sharp.
Handle with care.

These models are fitted with magnetic safety devices and a motor braking system.

When you open the bowl Lid, the Continuous Feed Lead or the Large Pusher, the motor stops.

In order to avoid splashing when processing liquid preparation, we recommend you stop the machine before opening the bowl Lid or the Continuous Feed Lead.

All the models are fitted with a **thermal cut-out** which automatically stops the motor if the machine is left on for too long or overloaded.

If this happens, allow the machine to cool completely before restarting.

⚠ REMINDER

Never try to override the locking and safety systems.

Never insert an object into the container where the food is being processed.

Never push the ingredients down with your hand.

Do not overload the appliance.

Never switch the appliance on when it is empty.

SERVICE

See warranty first then;

Should your 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 return instructions and ship the unit prepaid to our factory address.

PH : 1-800-824-1646
Robot Coupe USA, Inc
Service Department Repair
264 South Perkins Street
Ridgeland, MS 39157

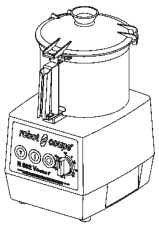
For service in Canada contact the Robot Coupe USA factory for repair instructions.

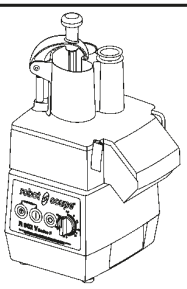
robot coupe® U.S.A., Inc.

R602 V Series F

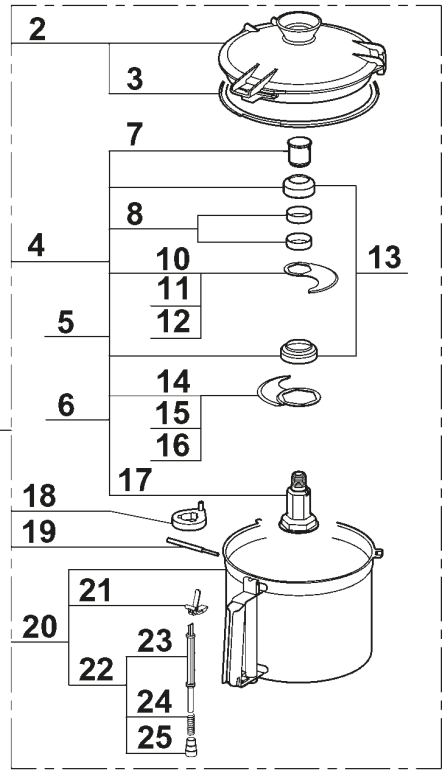
Serial number 701xxxxx xx

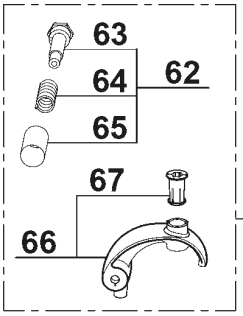
Variable Speed 300-3500 RPM
120VAC or 220VAC, 60Hz, 1 Phase
(Voltage according to configuration)

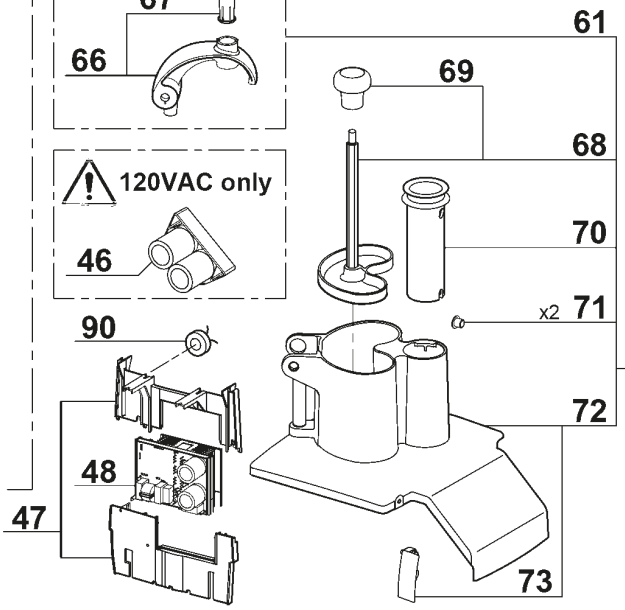


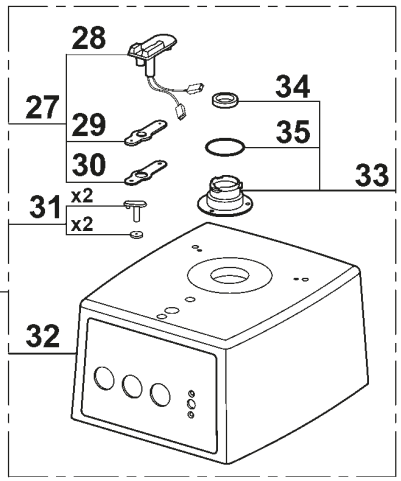


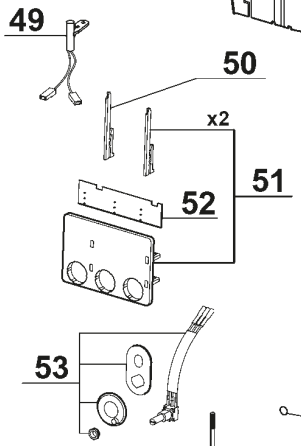
Intertek Intertek
ETL LISTED 54881
Conforms to
UL NSF/ANSI
Std 763 Std 8
Certified to
CAN/CSA
Std C22.2 No.195

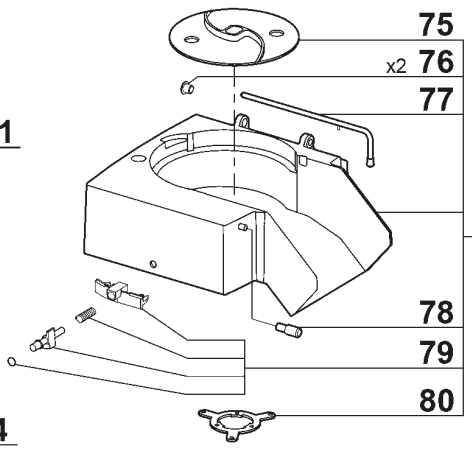


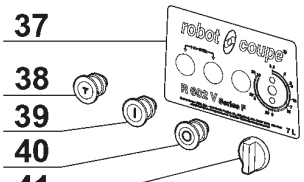


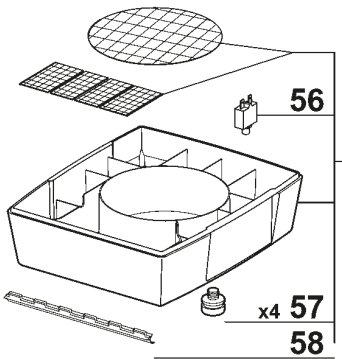


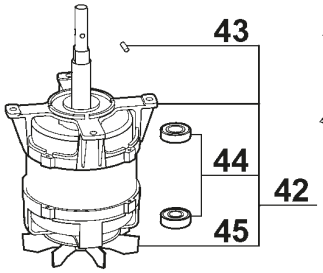


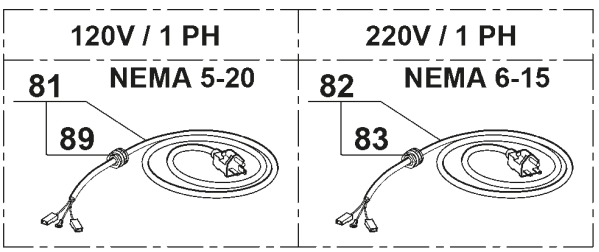


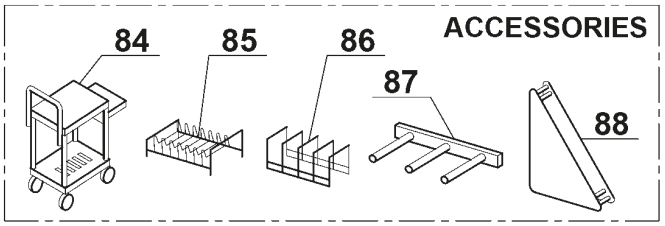












USE ONLY CUTTING PLATES LISTED ON THE "SERIES D" CHART

robot coupe® U.S.A., Inc.
PH: 1-800-824-1646 FAX: 601-898-9134
email: info@robotcoupeusa.com

robot coupe® U.S.A., Inc.

R602 V Series F

Serial number 701xxxxx xx

Variable Speed 300-3500 RPM
120VAC or 220VAC, 60Hz, 1 Phase
(Voltage according to configuration)

Index	Pièce / Part	Description	
1	**27 128**	CUTTER ATTACHMENT	CUTTER COMPLET
2	**29 341**	CUTTER LID ASSEMBLY	COUVERCLE CUTTER
3	**117 100**	LID SEAL	JOINT COUVERCLE
4	**27 124**	SMOOTH BLADE ASSEMBLY	COUTEAU LISSE
5	**27 125**	SERRATED BLADE ASSEMBLY	COUTEAU CRANTE
6	**27 352**	FINE SERRATED BLADE ASSEMBLY	COUTEAU DENTE
7	**49 115**	BLADE LOCKING NUT ASSEMBLY	ENS.ECROU DE COUTEAU
8	**49 117**	STAINLESS STEEL RING H15 mm ASSEMBLY	ENS. BAGUES INOX H15 mm
10	**117 033**	UPPER SMOOTH BLADE	LAME SUPERIEURE SUP LISSE
11	**117 035**	UPPER SERRATED BLADE	LAME SUPERIEURE CRANTE
12	**106 519**	UPPER FINE SERRATED BLADE	LAME SUPERIEURE DENTE
13	**49 119**	LOWER AND UPPER SPACER ASSEMBLY	ENS.ENTRETOISE HAUTE ET BASSE
14	**117 032**	LOWER STRAIGHT BLADE	LAME INFERIEURE LISSE
15	**117 034**	LOWER SERRATED BLADE	LAME INFERIEURE CRANTE
16	**106 520**	LOWER FINE SERRATED BLADE	LAME INFERIEURE DENTE
17	**103 904**	BLADE SUPPORT	SUPPORT COUTEAU
18	**117 320**	DISSASEMBLY BLADES TOOL	DEMONTE COUTEAU
19	**101 845**	KNIFE KEY	CLEF COUTEAU
20	**117 107**	CUTTER BOWL (7 QT)	CUVE CUTTER
21	**39 827**	BOWL LATCH ASSEMBLY	ENS. GACHETTE CUVE
22	**39 475**	SAFETY PIN ASSEMBLY	ENS. TIGE SECURITE
23	**102 082**	SAFETY PIN	TIGE DE SECURITE
24	**502 104**	SPRING BOWL PIN	RESSORT
25	**117 024**	NUT FOR BOWL PIN	ECROU
26	**39 263**	MOTOR SUPPORT ASSEMBLY	ENS. SUPPORT MOTEUR
27	**29 586**	CUTTER SAFETY SWITCH ASSEMBLY	ENS. INTERRUPTEUR DE SECURITE CUTTER
28	**103 650**	MOLDED SAFETY SWITCH	SUPPORT SECURITE
29	**117 637**	GASKET	JOINT
30	**117 636**	METAL PLATE	PLAQUE METAL
31	**29 336**	BOWL SUPPORT ASSEMBLY (x2)	ENS. APPUIS CUVE (x2)
32	**117 046**	MOTOR SUPPORT	SUPPORT MOTEUR
33	**39 088**	SEAL SUPPORT ASSEMBLY	ENS. PORTE JOINT
34	**501 624**	SHAFT SEAL	BAGUE D'ETANCHEITE
35	**502 670**	O RING	JOINT TORIQUE
37	**402 174**	FRONT PLATE	PLAQUE FRONTALE
38	**502 171**	BLACK KNOB	BOUTON NOIR
39	**502 170**	GREEN KNOB	BOUTON VERT
40	**502 169**	RED KNOB	BOUTON ROUGE
41	**117 073**	POTENTIOMETER HANDLE	POIGNEE POTENTIOMETRE
42	**303 009**	MOTOR	MOTEUR
43	**110 308**	MOTOR SHAFT PIN	GOUPILLE AXE MOTEUR
44	**39 819**	BEARINGS SET	ENS. ROULEMENTS
45	**105 885**	FAN	VENTILATEUR
46	**39 260**	VOLTAGE DOUBLER (⚠ DANGER : For 120VAC model only, do not use on 220V model)	DOUBLEUR DE TENSION (⚠ DANGER : Seulement pour model 120VAC , ne pas utiliser pour model 220V)
47	**39 973**	VARIATOR SUPPORT	SUPPORT VARIATEUR
48	**39972**	VARIABLE FREQUENCY DRIVE	VARIATEUR
49	**39 277**	VEGETABLE SLICER SAFETY SWITCH ASSEMBLY	ENS. INTERRUPTEUR DE SECURITE C-LEGUMES
50	**117 703**	KEY	CLAVETTE
51	**29 533**	PCB SUPPORT ASSEMBLY	ENS. SUPPORT PLATINE
52	**39 977**	SWITCHES BOARD	CARTE BOUTONS
53	**39 202**	POTENTIOMETER	POTENTIOMETRE
54	**200 057**	BASE BOLT	VIS SOCLE
55	**39 264**	BASE ASSEMBLY	ENS. SOCLE
56	**118 442S**	CIRCUIT-BREAKER 15A	COUPE CIRCUIT 15A
57	**39 833**	FOOT (x4)	PIED (x4)

Index	*Pièce / Part*	*Description*	
58	**117 705**	AIR FLOW SEPARATOR	SEPARATEUR DE FLUX
59	**27 340**	VEGETABLE SLICER ATTACHEMENT	COUPE-LEGUMES COMPLET
60	**39 821**	FEED LEAD ASSEMBLY	ENS. COUVERCLE COUPE-LEGUMES
61	**39 824**	HINGED BRACKET ASSEMBLY 2 MAGNET	ENS. GUIDE POUSSOIR COMPLET
62	**39 704**	PUSHER HINGE PIN ASSEMBLY	ENS. AXE GUIDE POUSSOIR
63	**118 374**	PIVOT / PUSHER RETURN BRACKET	PIVOT
64	**101 054**	SPRING	RESSORT
65	**100 581**	SLEEVE PLASTIC	BAGUE PLASTIC
66	**106 230**	PUSHER GUIDE ASSEMBLY	ENS. GUIDE POUSSOIR
67	**100 638**	PUSHER GUIDE RING	BAGUE DE GUIDAGE
68	**39 701**	VEGETABLE PUSHER ASSEMBLY	ENS. POUSSOIR LEGUMES
69	**117 452**	PUSHER HANDLE	POIGNEE POUSSOIR
70	**118 324**	SMALL PUSHER	PETIT POUSSOIR
71	**39 705**	HINGE PIN BUSHING (x2)	BAGUES EPAULEES (x2)
72	**39 823**	CONTINUOUS FEED LEAD	COUVERCLE COUPE LEGUMES
73	**29 501**	LOCK FOR FEED COVER	TAQUET D'ACCROCHAGE
74	**39 820**	CONTINUOUS FEED BOWL	ENS. CUVE COUPE-LEGUMES
75	**102 690**	DISCHARGE PLATE	DISQUE EVACUATEUR
76	**29 058**	HINGE PIN BUSHING (x2)	BAGUES EPAULEES (x2)
77	**100 703**	HINGE PIN	TIGE VERROUILLAGE
78	**100 726**	STUD BOLT LATCH	GOUJON
79	**39 834**	LOCKING PIN ASSEMBLY	ENS. PLAQUE DE VERROUILLAGE
80	**118 433**	LOCKING COLLAR	ETOILE ACCROCHAGE
81	**39 487**	POWER CORD 120V WITH NEMA 5-20P PLUG	CABLE D'ALIMENTATION 120V AVEC PRISE NEMA 5-20P
82	**39 261**	POWER CORD 220V WITH NEMA 6-15P PLUG	CABLE D'ALIMENTATION 220V AVEC PRISE NEMA 6-15P
83	**515 515 S**	STRAIN RELIEF	PRESSE ETOUPE
84	**R199**	ROBO – CART	CHARIOT
85	**R255**	PLATE RACK	RANGE DISQUES
86	**R476**	PLATE RACK (3 PLATE CAP)	RANGE DISUSE (3 DISUSE)
87	**101 230**	PLATE RACK (WALL MOUNT)	RANGE DISQUES MURAL
88	**27 258**	PLATE RACK (INDIVIDUAL)	RANGE DISQUES INDIVIDUEL
89	**39 511**	STRAIN RELIEF	PRESSE ETOUPE
90	**49 135**	GROUND SELF	SELF DE TERRE

ELECTRIC DIAGRAM — 120V/60Hz/1 PHASE and 220V/60Hz/1 PHASE

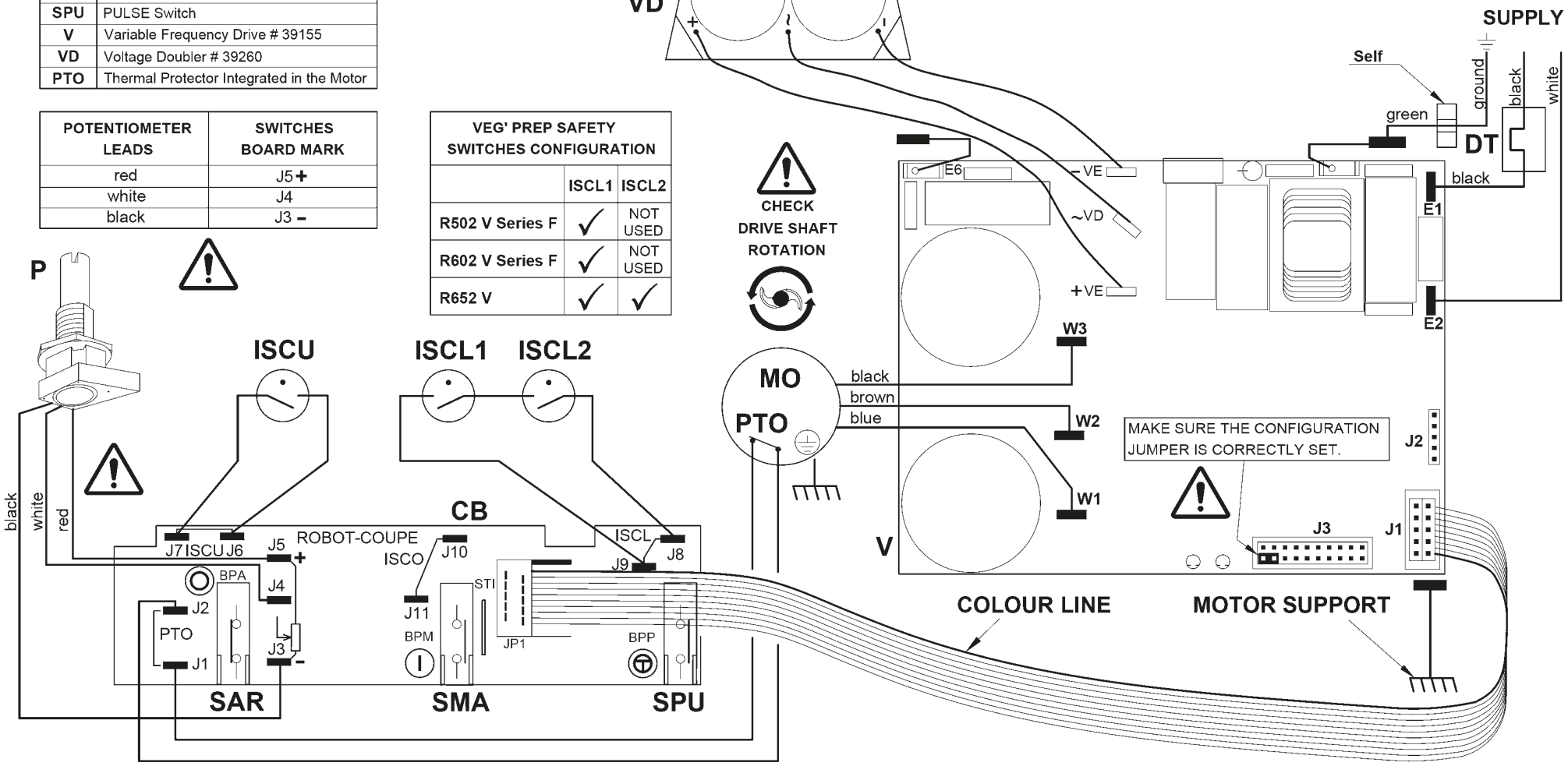
CB	Switches Board # 39977
DT	Circuit-Breaker
ISCL1	Veg' Prep Pusher Safety Switch
ISCL2	Veg' Prep Latch Safety Switch
ISCU	Cutter Lid Safety Switch
MO	Motor 220V 3 Phase
P	Potentiometer
SAR	OFF Switch
SMA	ON Switch
SPU	PULSE Switch
V	Variable Frequency Drive # 39155
VD	Voltage Doubler # 39260
PTO	Thermal Protector Integrated in the Motor

POTENTIOMETER LEADS	SWITCHES BOARD MARK
red	J5 +
white	J4
black	J3 -

THE VOLTAGE DOUBLER (VD)
MUST NOT BE USED FOR 220V/60Hz/1 PHASE SUPPLY
IT MUST BE USED ONLY FOR 120V/60Hz/1 PHASE SUPPLY

VEG' PREP SAFETY SWITCHES CONFIGURATION	ISCL1	ISCL2
R502 V Series F	✓	NOT USED
R602 V Series F	✓	NOT USED
R652 V	✓	✓

Serial # :
- Blixer 5® V Series A : from 698XXXXX TT H 07
- Blixer 6® V Series A : from 699XXXXX TT H 07
- R502 V Series F : from 700XXXXX TT H 07
- R602 V Series F : from 701XXXXX TT H 07
- R652 V : from 702XXXXX TT H 07
- Note : TT = 03 → 120V; TT = 04 → 220V



robot coupe®

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Ref.: 403 301 - 10/2015