

**OPERATION MANUAL  
FOR  
ROBOT COUPE  
MODEL C80 & C120**

## INTRODUCTION

The Robot Coupe models C80 and C120 are specifically designed for high speed, quality food preparation. The C80 and C120 provide high speed pulp extraction and use as a automatic sieve.

The unique design of these models allows for a great variety of uses ranging from pulp extraction for jellies and sorbet, to the separation of broth and liquids for soup base.

This manual should be read completely before operation, and kept on hand as a reference. Follow this manual for general use instructions, paying special attention to the precautionary statements.

Proper use of the machine according to the operators manual should always be followed. Failure to use the machine for other than its intended use could result in damage to the machine. If the machine mal-functions for any reason, remove the machine from use and contact the nearest authorized service company for repairs and parts. If any food is being processed at the time of the mal-function, discard all food processed at that time.

## SPECIFICATIONS

<u>Model</u>	<u>Electrical Characteristics</u>
C80	120 volt, 60 hz, single phase, 3/4 hp 12 amp
C120-1	120 volt, 60 hz, single phase, 1 hp 12 amp
C120-2	220 volt, 60 hz, three phase, 1 hp 7 amp

## ASSEMBLY

The C80 and C120 comes from the factory completely assemble. The machine should be completely disassembled and washed prior to use. The machine consists of five general parts: the motor base, wiping blade assembly, screen, hopper housing, and loading tray.

### Steps for assembly:

**Step 1:** Mount the wiper blade assembly to the motor base using the locking knob. The hub of the blade assembly has two slots that fit over a pin on the motor shaft. Make sure the blade fits fully on the shaft, and is locked down tight.

**Step 2:** Place the screen over the wiper blade assembly and press into motor housing.

**Step 3:** Place the hopper housing over the wiper/screen assembly and lock in place using the locking hasps. Make sure the housing fits securely to the motor housing.

**Step 4:** Place the loading tray on the hopper housing and lock in place.

**NOTE: THE MACHINE IS DESIGNED SO THAT IT WILL NOT OPERATE UNLESS FULLY ASSEMBLED. However, do not attempt to run the machine if the parts do not fit together as intended.**

The machine is now ready for use by placing the catch containers under the hopper housing. The solid product ejects out the rear chute, and the liquid product ejects out the hopper housing chute toward the front.

## OPERATION

The C80 and C120 are designed to separate solids from liquids. The machine can also break down some vegetable and fruits to separate their juice. However, you must keep in mind that there is no cutting action to chop up the product. The wiping blade will "**mash**" the liquid out of the product.

The machine can easily handle whole products such as raspberries, blueberries, blackberries, strawberries, etc.. These are products with soft skins. Tomatoes can also be run through the machine, but should be quartered prior to use. Products such as oranges, lemons, etc.. must be peeled and quartered prior to use. Although citrus can be run through this machine in limited amounts, it is recommended that a citrus juicer be used such as the Robot Coupe model RJ29C. Products with hard skins or peels must be pre-processed by peeling, quartering, or cutting as required. These are products with a hard skin or peel. Hard vegetables such as broccoli, celery, asparagus, beans, etc..must be processed or cooked prior to use. Examples of the different food types and their processing is described below:

**CAUTION:** Do not insert fingers, hand, or any other object into the hopper opening while the machine is running.

The C80 and C120 can be used very effectively and can give the highest yields when used in conjunction with a vertical cutter mixer or food processor. Robot Coupe has vertical cutter mixers available from 2 to 60 quart capacities. A vertical cutter mixer will reduce most any product to a puree consistency, completely breaking down and releasing all of the liquid from the solid. A food processor may also be used to shred or dice the product to aid in the release of liquids. After being processed in a cutter-mixer or food processor the product can then be ran through the C80 or C120 to separate the liquid and solids.

This two step type of processing allows for great versatility in the types of foods that can be ran through the separators, plus gives the highest yield of juice or liquid

possible. **Note:** The type of pre-processing required depends on the product to be processed.

With the machine clean and fully assembled, you are ready to begin processing. The machine should never be allowed to run dry without some product. The food allows for some lubrication between the wiper blades and the screen. Allowing the machine to run dry will greatly shorten the life of the blades. It is a good idea to pour a large cup of water through the machine prior to turning it on. This does a couple of things: It helps to lubricate the blades from the start, plus it will aid in the ability for the juice to flow through the machine and not stick to the walls.

**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 increase the life of your machine.

Avoid rapid starts and stops. Do not allow the machine to run unattended or without product. The C80 and C120 can process large amounts of food very quickly. Prepare enough product to allow the machine to run more than a few seconds.

**TO PROCESS BERRIES:** To process whole berries such as raspberries, blueberries, etc.; remove the berries from the stem, and with the machine running, drop the berries down the hopper opening a few at a time. Allow the berries to enter the machine with a constant but light flow. Dropping heavy loads in the machine will not give as high a yield of juice. Upon completion, or filling the solids container, run the solids and pulp back through the machine a second time to remove any remaining liquid. If the berries have been pre-processed in a vertical cutter mixer, pour the pureed mixture into the running machine at a slow but constant rate. A single run here is all that is required.

**TO PROCESS CITRUS:** Oranges, lemons, etc. should be quartered with the peel removed **BEFORE** insertion into the machine. With the machine running, drop the product into the machine at a slow but constant rate. Failure to quarter and remove the peels can damage the machine. Damage caused by running hard products through the machine is **NOT** covered under warranty. As with berries, citrus can be pre-processed in a VCM and the puree ran through the machine for separation. High volumes of citrus should not be ran through this machine. The high pulp content will clog the screen quickly. Juicers specifically designed to juice citrus should be used such as the Robot Coupe model RJ29C.

**TO PROCESS HARD FRUITS AND VEGETABLES:** Hard fruits and vegetables must be pre-processed prior to use in the machine. Apples, carrots, watercress, celery, asparagus, etc.. are examples of hard fruits and vegetables. These products **must** be cooked or pre-processed in a Vertical Cutter Mixer or food processor prior to use in the separators. Both the C80 and C120 work well to produce soup bases

from cooked vegetables. The fruits and vegetables should be soft before introducing them into the machine.

**TO PROCESS LIQUIDS CONTAINING SOLIDS:** Cooked meats and vegetables in a liquid can be separated for soup bases in the C80 and C120. The liquid must not contain large solid objects that can damage the blades. Small fish bones or the shells of shrimp will not hurt the machine. Pour the liquid containing the solids into the running machine at a slow but constant rate.

## CLEANING

Cleaning is one of the most important preventive maintenance measures a user can apply. Turn the machine off and unplug before disassembly and cleaning. The screen, loading tray, hopper housing, blade assembly, and receiving containers may be washed in a pot sink or dish machine. **DO NOT run the receiving containers through a high temperature dish machine.** Temperatures above 150° F can deform the plastic. Additionally the blade assembly should not be washed with a non-metal safe, corrosive detergent. Detergents containing sodium hydroxide (caustic soda) can corrode soft metals such as aluminum, copper, brass, etc.. Hand washing in a pot sink with a metal safe detergent may be necessary for the aluminum blade support. The screen should be pre-rinsed using a power sprayer to remove any product lodged in the screen hole openings.

Clean the base using a soft cloth dampened with a metal safe soap solution. **DO NOT immerse the motor base in any liquid.** Rinse the base using a cloth dampened with clean water. DO NOT spray the motor base down with running water or other liquid.

## PREVENTIVE MAINTENANCE

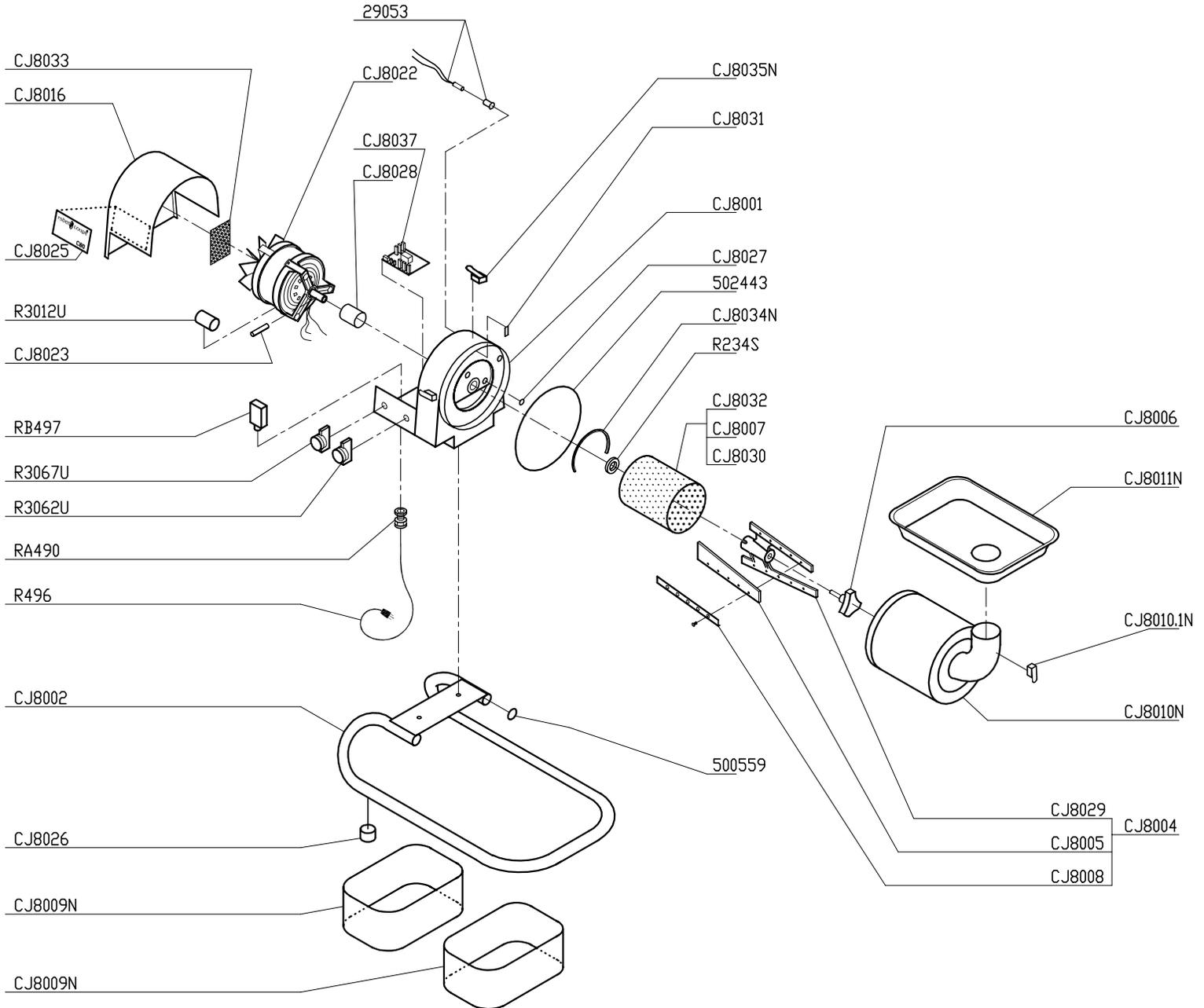
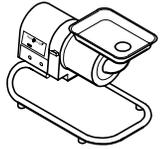
The C80 and C120 are designed to give years of quality food preparation. Cleaning and care of all the parts will help insure a long life. Additionally, do not use the machine for anything other than its intended use. Remember, this machine does not contain cutting blades that can reduce hard fruits and vegetables. Inspect all parts on a routine basis to ensure that they are in good working condition. If any part becomes damaged, or if the machine fails to work normally as intended, remove the machine from use and call the nearest authorized factory service center for assistance in parts and repairs. A list is provided with this manual. If you are unable to locate service, you may call our customer service department at 1/800-824-1646 to find where parts and service is available.

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

# CJ80

## Pulp Extractor and Automatic Sieve

1 Speed, 120 Volt, 1 Phase, 60Hz.,  
 1725 RPM, 12 Amps, 3/4 HP.  
 (Serial Numbers 39/1005 and up)

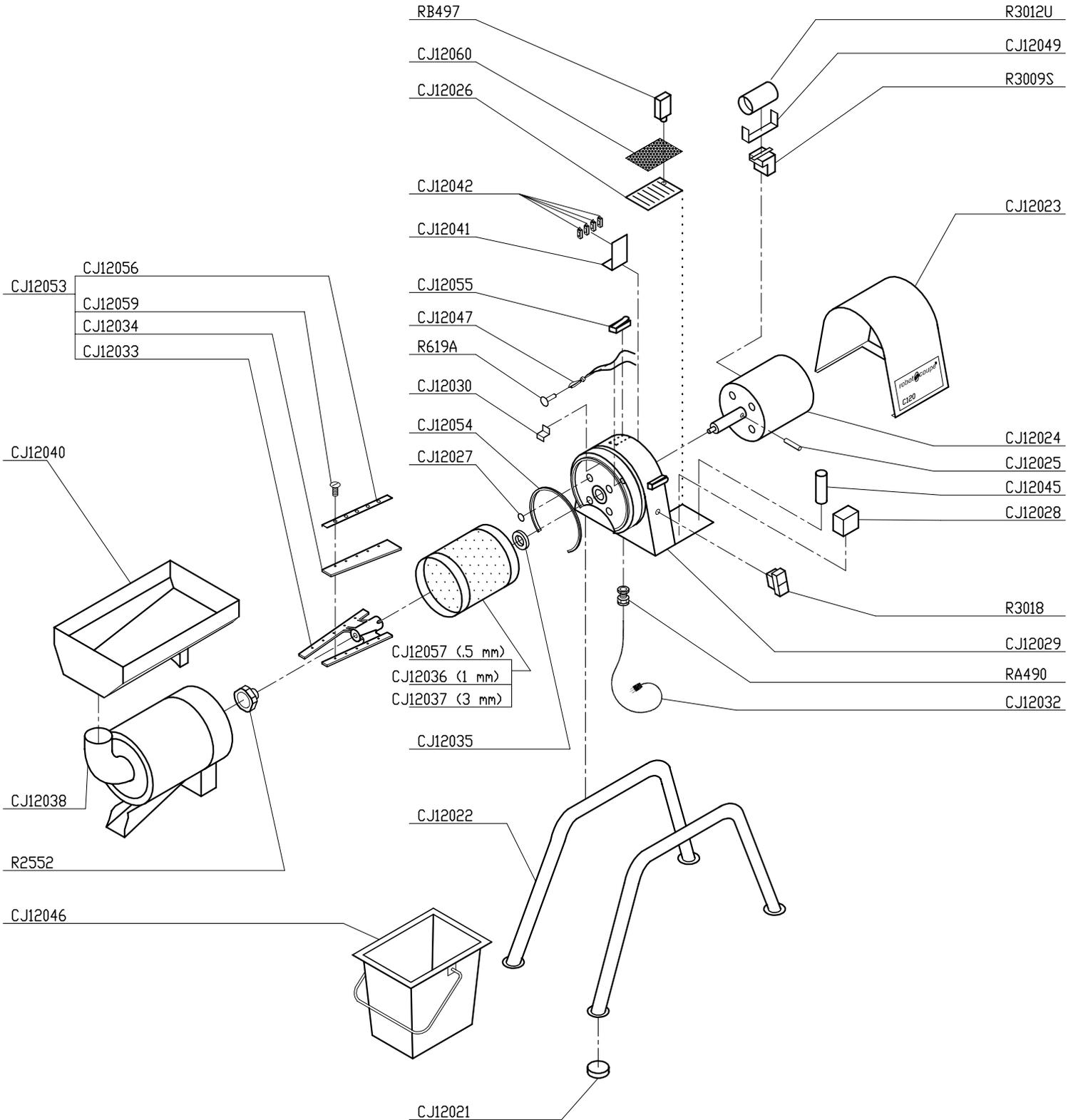
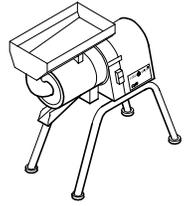


Phone: 1-800-824-1646  
 Fax: 601-898-9134  
 email: robocoup@misnet.com

# CJ120

## Pulp Extractor and Automatic Sieve

1 Speed, 120 Volt, 1 Phase, 60Hz.,  
 1725 RPM, 12 Amps, 1 HP.



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

# CJ120A

## Pulp Extractor and Automatic Sieve

1 Speed, 220 Volt, 3 Phase, 60Hz.,  
 1725 RPM, 12 Amps, 1 HP.

