robot coupe®

NEW
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J 80 • J 80 Buffet • J 100

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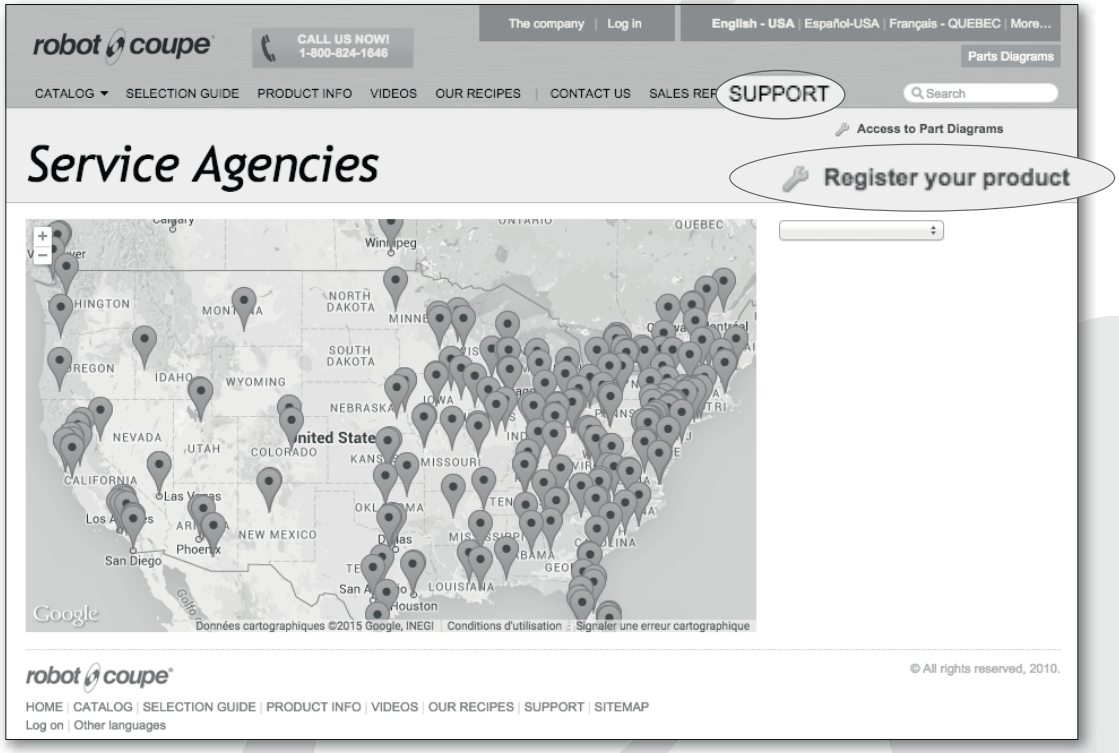

Register your product online

We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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IMPORTANT WARNING

⚠ WARNING
KEEP THESE INSTRUCTIONS IN A SAFE PLACE

WARNING: In order to limit accidents such as electric shocks or personal injury, 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. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

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

• WARNING - some of the tools are very sharp e.g. blades, discs... etc..

• Store manuals, tools and spare parts in a safe place available to the users of the machine

INSTALLATION

•This 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. All four feet must be in place.

CONNECTION

• Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.

• The unit must always be connected to a grounded outlet with Ground Fault Circut Interrupter (GFCI) protection device.

• Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

HANDLING

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

• Wear cut-proof gloves when handling the blades.

USE

• The machine must not be modified in any way from its original configuration.

• 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.

• Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).

• Maximum fill level is ⅔ full, less if the product is very dense or sticky.

CLEANING

• As a precaution, always unplug your appliance before cleaning it.

• Always clean the appliance and its attachments at the end of each cycle.

• Never immerse the motor base in water.

• For parts made from aluminum, use metal safe detergents intended for aluminum.

• Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.

• Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

• Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.

• Replace seals every 3 to 6 months. Lubricate with food safe grease.

• It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.

• Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly or has been damaged in any way.

• If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.

CONTENTS

- WARRANTY
- IMPORTANT WARNING
- YOU HAVE JUST ACQUIRED A J 80 - J 80 Buffet - J 100 JUICER
- SWITCHING ON THE MACHINE
- ASSEMBLY J 80
- ASSEMBLY J 80 Buffet
- ASSEMBLY J 100
- RECOMMENDATIONS FOR USE
- CLEANING
- TECHNICAL SPECIFICATIONS
- SAFETY
- TROUBLESHOOTING
- STANDARDS
- TECHNICAL DATA
  - Parts diagram
  - 39910 basket assembly sheet

ROBOT COUPE U.S.A., INC. ONE YEAR LIMITED COMMERCIAL WARRANTY

YOUR NEW ROBOT COUPE COMMERCIAL PRODUCT IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.

This LIMITED COMMERCIAL 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. All parts or accessories replaced under warranty must be returned to the Service Agency. The warranty for work done or parts replaced under warranty expires at the end of the original warranty period.

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 list that item.

All Robot Coupe Products are considered commercial use only.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

1 - Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as result of failure to follow installation, assembly, operating, cleaning, user maintenance or storage instructions, including failure to verify and correct rotation of three phase motors.

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).

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). All Robot Coupe products must operate counter-clock-wise.

7 - SHIPPING DAMAGE IS NOT COVERED BY WARRANTY. Visible and hidden damages are the responsibility or the freight carrier. The consignee must file a damage claim promptly against the carrier, or upon discovery in the case of hidden damage.

8 - Any ROBOT COUPE COMMERCIAL PRODUCT used in an Industrial application.

Commercial equipment use is defined as but not limited to the preparation of food substance within the confines of a restaurant/facility, that is sold and consumed within said restaurant/facility.

Industrial equipment use is defined as but not limited to the manufacturing of food substance in large batch quantities. The processed food is then packaged and sold off site and or to a distributer for resale off site.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION

All Robot Coupe equipment should be operated in an ambient room temperature of 60 degrees (F) or higher.

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 the 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.

IMPORTANT WARNING

WARNING
KEEP THESE INSTRUCTIONS IN A SAFE PLACE

WARNING: In order to limit accidents such as electric shocks or personal injury, 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. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

- Carefully remove the appliance from its packaging, together with all the boxes or packets containing the accessories or specific items of equipment.
- WARNING: the blades and discs are extremely sharp.

INSTALLATION

- We recommend that you install your appliance on a clean and completely stable countertop at a comfortable working height.

CONNECTION

- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

ASSEMBLY PROCEDURES

- Make sure you follow the assembly instructions in the right order (see following pages) and check that all the accessories are correctly positioned.

USE

- **Never remove the lid until the motor and basket have come to a complete standstill.**
- **Never insert anything other than fruit or vegetables into the feed tube.**
- **The lid of your appliance features a unique Auto Feed system. Simply feed the fruit or vegetables into the tube and let the machine do the rest.**
- **If a blockage occurs inside the feed tube, NEVER use any object other than the pusher to clear it.**
- **Never insert your hand into the ejection chute. If the ejector becomes blocked, switch your J 80 Ultra/J 100 Ultra juicer off and wash the lid under the tap.**
- **Never leave the machine running unattended.**

CLEANING

- **Always unplug your machine before cleaning.**
- **Always clean the machine and attachments at the end of each use.**
- **Never clean the machine with a pressure washer or foam lance.**
- **Never place the motor unit in water.**
- **Be sure to use the appropriate detergent for each part (stainless steel or plastic).**
- **For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia…).**
- **The bowl, lid and pulp container are all dishwasher-safe. However, to prolong their lifespan, we advise hand-washing them with a domestic washing-up liquid.**
- **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 unplug the appliance before servicing.**
- **The watertightness of the motor shaft needs to be monitored on a regular basis. At the same time, check that the safety system is working properly.**
- **WARNING: never switch your appliance on if the power cord or plug has been damaged.**
- **If the appliance is not working properly or has been damaged in any way, unplug it and have it overhauled.**
- **Do not hesitate to call your ROBOT-COUPE approved after-sales service if you notice a fault.**

YOU HAVE JUST ACQUIRED A J 80 - J 80 Buffet - J 100 JUICER

Stable and sturdy, **the J 80 - J 80 Buffet - J 100 juicer can produce any number of 100% natural juices on demand and in next to no time!**

The **J 80 - J 80 Buffet - J 100 juicer** is ideal for making fresh juices from vegetables and locally-grown or tropical fruit, as well as sophisticated cocktails, all totally pure and natural.

It therefore has applications in bars, restaurants, canteens, institutions and day nurseries, as well as in healthcare settings and in the production of dietetic foods, where fresh fruit and vegetable juices play a key role.

Fruit and vegetables, especially when they are raw, represent a valuable source of the vitamins, minerals and fibers our bodies need to stay healthy. Vegetable juices contain mainly mineral salts, while fruit juices are packed full of vitamins to boost our energy.

MINERAL SALTS

Not all foods contain the same mineral salts.

Some minerals, such as potassium, magnesium, sulphur and sodium chloride (salt) are so widespread that a varied diet will always ensure a sufficient intake. For some minerals, however, it is useful to know which are the best sources.

Calcium : fruit and green vegetables.
Phosphorus : pulses.
Potassium : fresh vegetables.
Iron : spinach, parsley.
Iode : all plants.

TABLE OF VITAMINS IN FRUIT

Vitamins	B1	C	A	D
Apricot	•	•	•	•
Pineapple	•	•	•	•
Blackcurrant	•	•		•
Cherry	•	•	•	•
Lemon	•	•	•	•
Strawberry	•	•		•
Raspberry	•	•		•
Redcurrant	•	•		•
Kiwi fruit	•	•	•	•
Melon	•	•		•
Blackberry	•	•	•	•
Orange	•	•	•	•
Grapefruit	•	•	•	•
Peach	•	•		•
Pear	•	•		•
Apple	•	•		•
Plum	•	•		•
Grape	•	•		•

TABLE OF VITAMINS IN VEGETABLES

Vitamines	B1/B6	A	E	K
Asparagus	•		•	
Carrot	•	•	•	
Celery		•	•	•
Celeriac	•			
Cabbage	•	•	•	•
Cucumber	•	•	•	
Courgette	•	•	•	
Watercress	•	•	•	
Chicory	•			
Spinach	•	•	•	•
Fennel	•		•	
Lettuce	•		•	•
Turnip	•			
Onion	•			
Parsley	•	•	•	
Pepper	•	•	•	
Tomato	•	•		

Your appliance's straightforward design means that the parts which most frequently need to be handled for cleaning or aftercare can be removed in no time at all.

To make life even easier for you, these instructions guide you through each of the assembly operations, broken down into simple steps.

These instructions contain important information to help users make the most of their juicer.

We therefore strongly advise you to read through them carefully before you start to use your appliance.

SWITCHING ON THE MACHINE

Before connecting your appliance to the mains, check that the voltage of your power supply matches that indicated on your appliance's identification plate.

The J 80 - J 80 Buffet - J 100 juicer is equipped with a power cord and a standard single-phase wall plug.

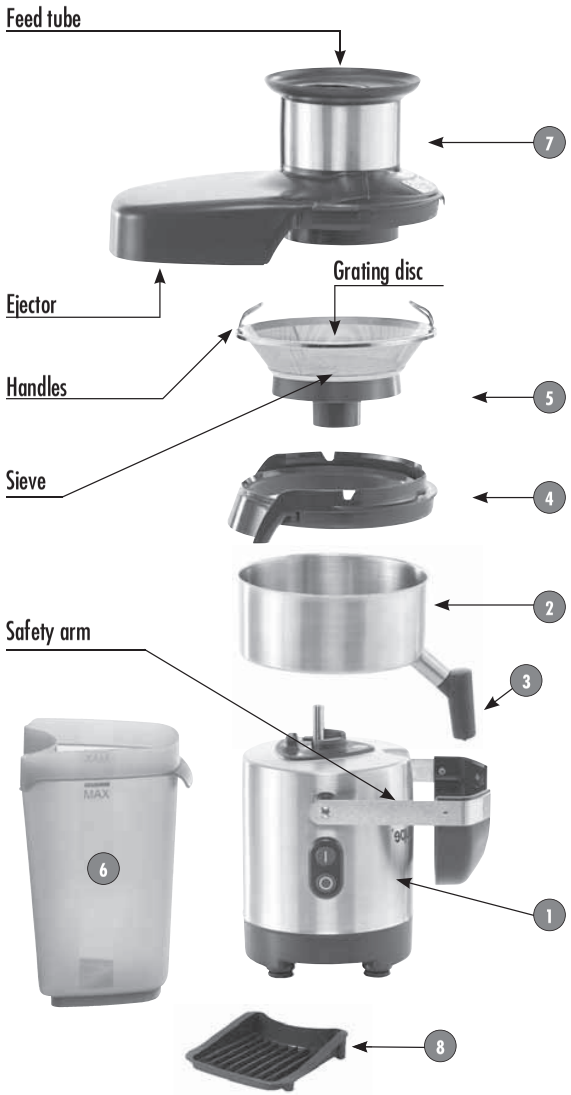
Check the machine carefully on arrival to ensure that it has not been damaged during transport or unpacking.

Pay particular attention to the power cord and plug.

⚠ WARNING

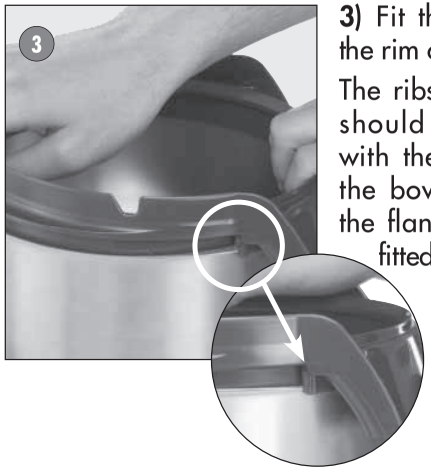
THIS APPLIANCE MUST BE PLUGGED INTO AN EARTHED SOCKET (RISK OF ELECTROCUTION).

ASSEMBLY J 80



1) Position the motor unit so that the On/Off buttons are facing you.

2) Place the bowl on top of the motor unit.

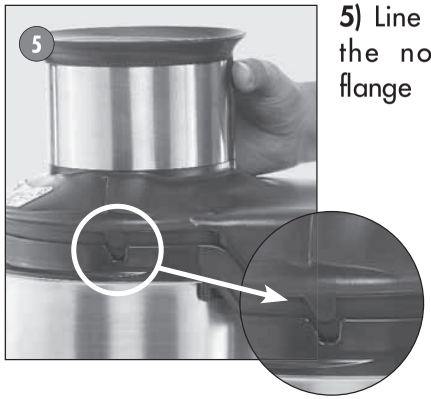


3) Fit the flange onto the rim of the bowl.

The ribs of the flange should be lined up with the flat panel of the bowl. Check that the flange is correctly fitted.

4) Lower the basket into place, holding it by its handles.

Rotate it until it slots into place.

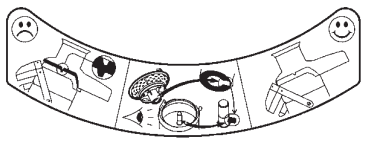


5) Line the lid up with the notches in the flange

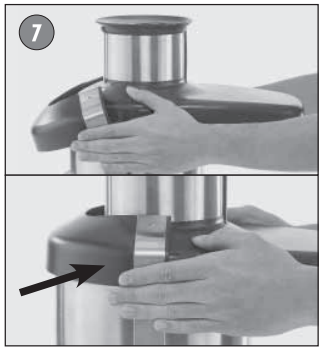
IMPORTANT

Make sure that the pin on the motor shaft is correctly lined up with the corresponding notch in the basket hub.

You can also refer to the label (below) stuck to the lid.



6) Position the **pulp container.**



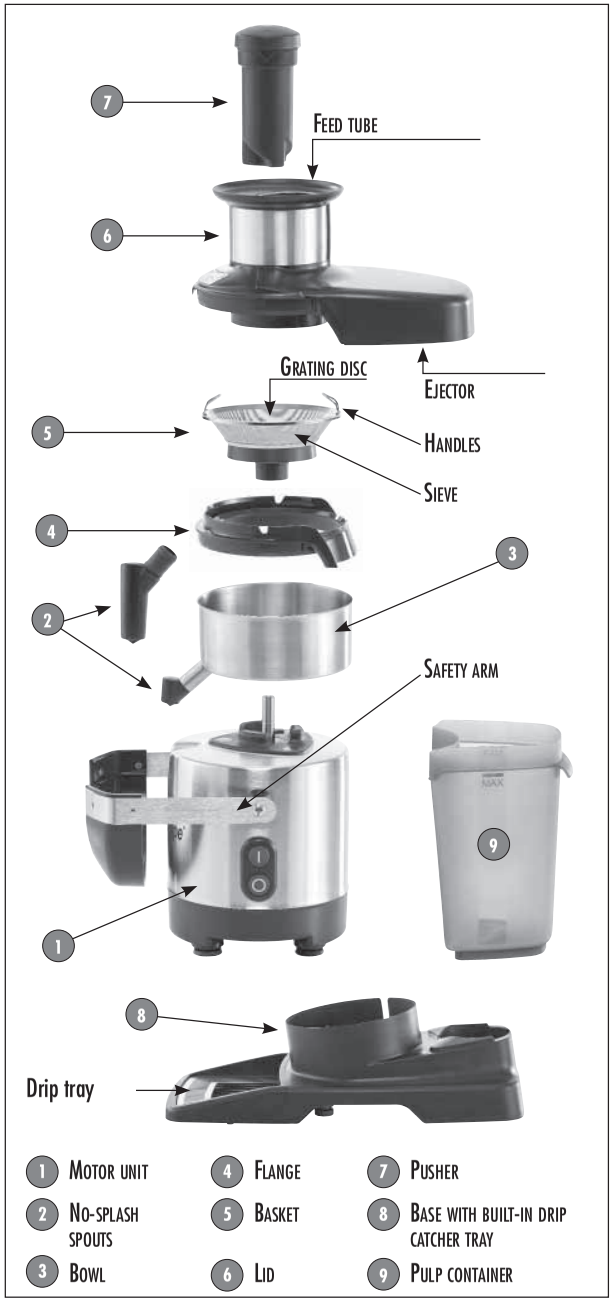
7) Close the safety arm.

To start the machine, press the On button 1. The juicer will not start unless the safety arm has been closed properly (safety switch).

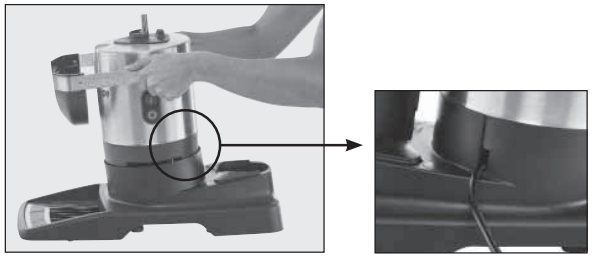
Place a jug underneath the spout.

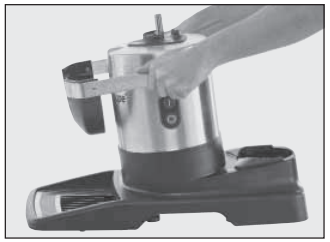
Your juicer is now ready to use!

ASSEMBLY J 80 Buffet



1) Place the motor unit on its base so that the On/Off buttons are facing you. Pass the power cord through the slot provided.

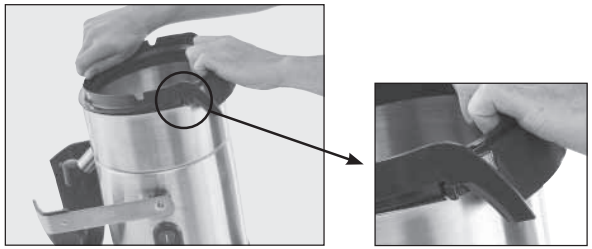




2) Place the bowl on top of the motor unit.

3) Fit the flange onto the rim of the bowl.

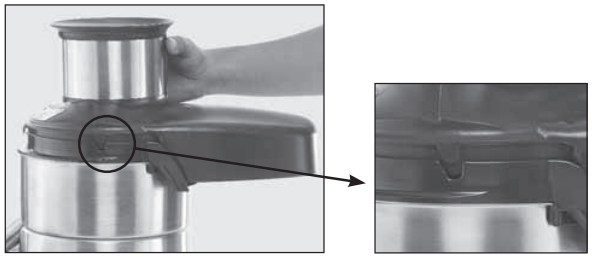
The ribs of the flange should be lined up with the flat panel of the bowl. Check that the flange is correctly fitted.



4) Lower the basket into place, holding it by its handles.

Rotate it until it slots into place.

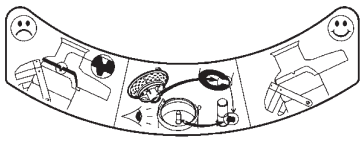
5) Line the lid up with the notches in the flange



IMPORTANT

Make sure that the pin on the motor shaft is correctly lined up with the corresponding notch in the basket hub.

You can also refer to the label (below) stuck to the lid.



6) Position the **pulp container.**

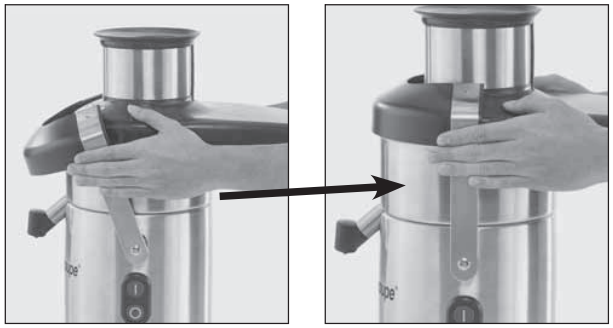
7) Close the safety arm.

To start the machine, press the On button 1.

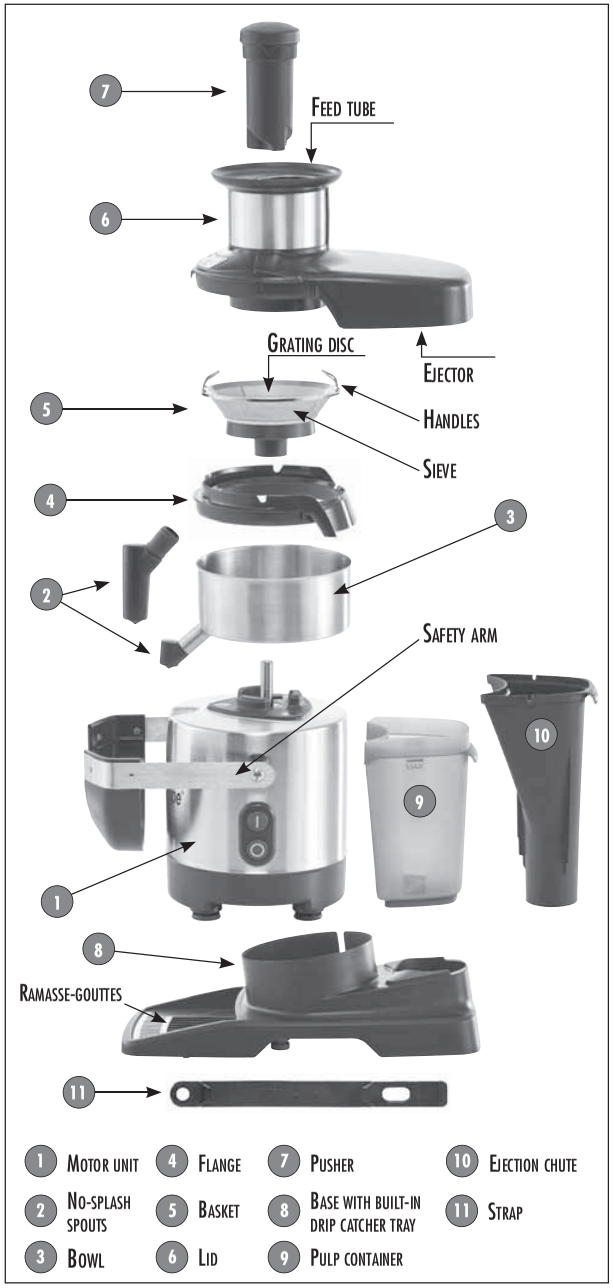
The juicer will not start unless the safety arm has been closed properly (safety switch).

Place a jug underneath the spout.

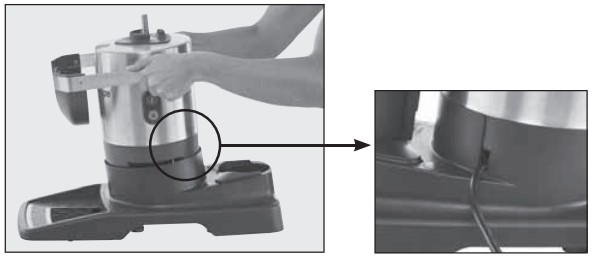
Your juicer is now ready to use!

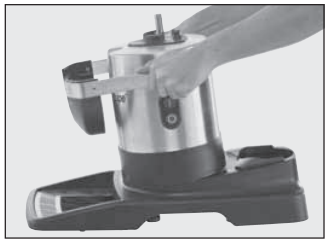


ASSEMBLY J 100



1) Place the motor unit on its base so that the On/Off buttons are facing you. Pass the power cord through the slot provided.

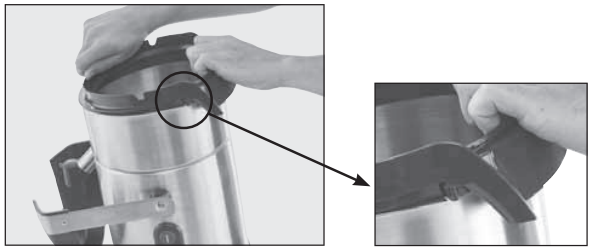




2) Place the bowl on top of the motor unit.

3) Fit the flange onto the rim of the bowl.

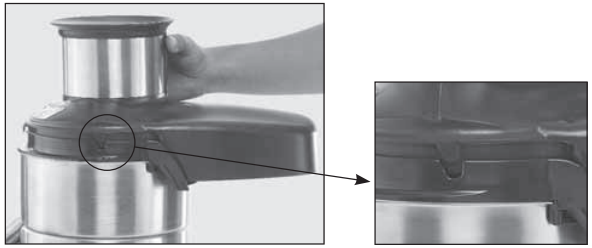
The ribs of the flange should be lined up with the flat panel of the bowl. Check that the flange is correctly fitted.



4) Lower the basket into place, holding it by its handles.

Rotate it until it slots into place.

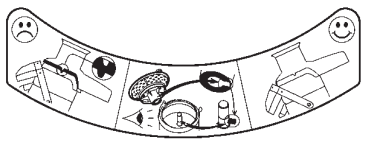
5) Line the lid up with the notches in the flange



IMPORTANT

Make sure that the pin on the motor shaft is correctly lined up with the corresponding notch in the basket hub.

You can also refer to the label (below) stuck to the lid.



6) Two possible uses:

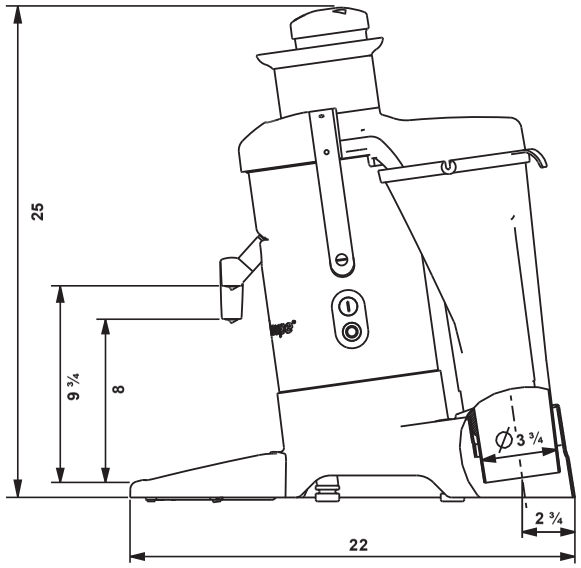
A) <u>Continuous pulp ejection.</u>

Position the continuous **pulp ejection chute** in the hole in the booster base.

Remember to place a bin (not supplied) directly beneath this chute.

For optimum use of the waste discharge hopper flow-through, you can make a hole in your worktop.

Dimensions (in inches)



Size of hole to be made in the worktop: Ø 4 ¼

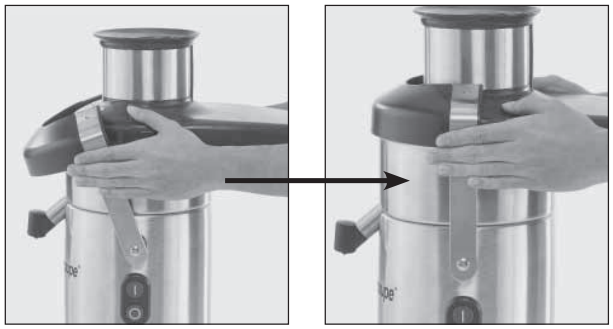
B) <u>Ejection of pulp into the closed pulp container.</u>

Position the **pulp container**

7) Close the safety arm.

To start the machine, press the On button 1. The juicer will not start unless the safety arm has been closed properly (safety switch).

Place a jug underneath the spout. Your juicer is now ready to use!



8) Using **the strap** (see page 10) - (Option)

If you have positioned your juicer on the edge of a countertop, attach the ejection chute to **the lid** using **the strap** supplied with the appliance.

RECOMMENDATIONS FOR USE

• J 80 - J 80 Buffet - J 100

- Before you use your juicer for the first time, it is a good idea to wash all the parts that will come into contact with food.
- Always check that the **safety arm** has been closed before using your appliance.
- Always place a container under the spout and either the **pulp container** or the **ejection chute** under the ejector after switching your machine on but before you start feeding the fruit or vegetables in.
- Remember to peel citrus fruit before juicing.

⚠ **- Thick-skinned fruit and vegetables (e.g. pineapples, mangoes) need to be peeled beforehand and any large pips (e.g. melon) removed. Always remove the stones of stone fruit (e.g. peaches, apricots, cherries). Remove all the stems from the grapes before putting them into the juicer.**

- Some foods are not suitable for processing in a juicer, due to their hard consistency (e.g. coconuts).
- **The J 80 - J 80 Buffet - J 100 juicer** features a unique patented Auto Feed system which does away with the need of a pusher.
- To make the best use of your **J 80 - J 80 Buffet - J 100 juicer** therefore, introduce the ingredients into the feed tube by hand (without **the pusher**), according to throughput.
- Introduce the pieces of fruit or vegetables slowly and in small quantities.
- When all the ingredients have gone through, leave the machine on for a few more seconds to extract every last drop of juice.
- Never put ice cubes or frozen fruit in the feed tube.
- The pulp may become unevenly distributed inside the basket, creating an imbalance. If the juicer starts vibrating during operation, turn it off and clean the **basket**. You can then resume juicing.
- Check that the **flange** and **lid** are correctly positioned.

• J 80 - J 80 Buffet

- With **J 80 - J 80 Buffet**, you can make several quarts of juice without having to empty **the pulp container**.
  Nonetheless, remember to check the level of the pulp in the **container** on a regular basis.
- Check that the **flange** and **lid** are correctly fitted.
- Always make sure that the **pulp container** has been properly positioned.

• J 100

- J 100 with pulp container:
You can make several quarts of juice without having to empty the **pulp container**.
Nonetheless, you should check the level of pulp in the **container** on a regular basis.

- J 100 with ejection chute:
The **ejection chute** (supplied with your appliance) has been designed specifically to cope with high-volume juicing. With the chute, there is no need to keep on emptying the **pulp container** while juicing.

⚠ **- If you are using your juicer on the edge of a worktop, make sure that all its feet are firmly on the work surface. You must also organize your work station so that there is no risk of the juicer tipping over or falling off.**

NB: If you intend to carry out high-volume juicing every day, it is best to use the **continuous pulp ejection** chute, with or without the **booster base**.

Fruit and vegetable preparation

	Preparation
CARROTS	Peeled and left whole, topped and tailed. Feed in 2 or 3 at a time.
APPLES	Washed and left whole (remove stalk and any labels).
STRAWBERRIES	Remove stalks for the taste.
CITRUS FRUIT	Peel all citrus fruit. Oranges and lemons can be left whole.
PINEAPPLES	Peel and cut into eight chunks (3 cuts)
MELONS	Peel and cut into eight chunks.
TOMATOES	Washed and left whole (remove hard green core). Feed in 2 or 3 at a time.
PEPPERS	Washed and cut into quarters lengthwise, according to shape.
CELERIAC	Cut into 2.5-inch chunks
CUCUMBERS	Peeled. Cut into sections measuring approx. 6 inches long.
FENNEL	Cut into 2.5-inch chunks
GINGER	Cut into pieces to make it easier to feed into the juicer. Do not put too many in at a time, to prevent a blockage.
GRAPES	Remove stalks to avoid bitterness.

⚠ **WARNING**

Always wash fruit and vegetables thoroughly to remove all traces of dirt and pesticides.

CLEANING

- Always unplug the machine before cleaning of any kind
- To rinse the machine out between two different batches of fruit, switch the machine on and pour a glass of drinking water into the feed tube.

- Clean the basket by scrubbing the outside of the filter cone with a brush or scouring sponge before putting it in the dishwasher.
- For more thorough cleaning, remove the bowl flange beforehand.
- Remove the spout to clean it.
- Always clean the entire machine after use, washing the flange, bowl, lid and pusher in hot water. Scrub with a brush using an appropriate detergent.
- To avoid damaging the parts, do not tap them against any hard surfaces.

***Tip:** If the pulp has dried hard onto the basket, immerse the basket into hot water for 5-10 minutes to soften it.*

⚠ IMPORTANT

Check that your detergent is suitable for use with parts made from plastic or stainless steel. Certain highly alkaline products (e.g. with a high concentration of ammonia or caustic soda) are totally incompatible with some plastics and cause them to deteriorate very quickly.

⚠ IMPORTANT

Never immerse the motor unit in water or any other liquid and do not spray!

Do not clean it with a foam lance or pressure washer.

If necessary, wipe the motor unit with a damp cloth.

Always unplug your machine first.

TECHNICAL SPECIFICATIONS

- **Motor unit** → stainless steel
- **Bowl** → stainless steel
- **Juicer basket** → stainless steel
- **Grating disc** → stainless steel
- **Ventilated electric motor** → constant speed (3400 rpm)
- **Throughput** → **220-260 lbs/hour** of fruit or vegetables* for the **J 80 - J 80 Buffet**.

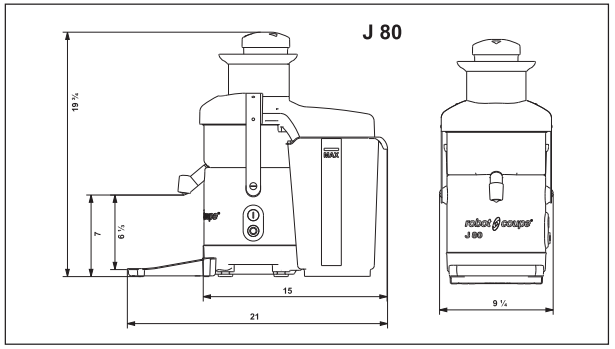
  260-350 lbs/hour for the **J 100.**

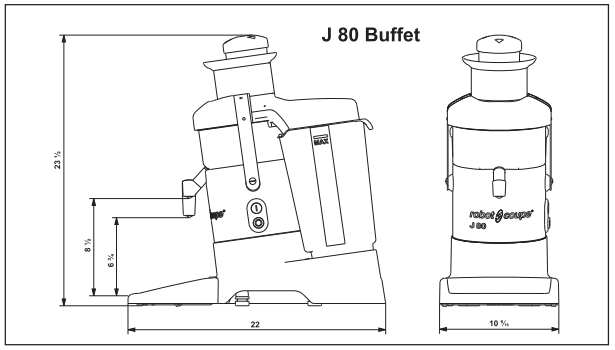
* In optimum working conditions, i.e. a suitable worktop, ready prepared fruit and accessories (jug, bin, etc.) all within easy reach.

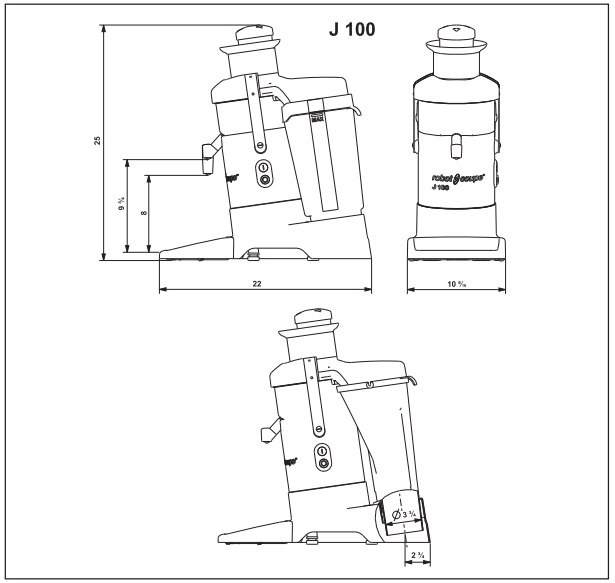
- **WEIGHT (Lbs)**

	Net	Gross
J 80	26 lbs	28 lbs
J 80 Buffet	28 lbs	35 lbs
J 100	33 lbs	39 lbs

- **DIMENSIONS (in inches)**







• WORKING HEIGHT

We advise you to install your juicer on a flat and stable worktop at a suitable height.

• NOISE LEVEL

The equivalent continuous sound level when the juicer is running empty is below 70 dB (A).

• ELECTRICAL DATA

J 80 - J 80 Buffet

Motor	Speed (rpm)	Intensity (Amp.)
120 V / 60 Hz	3450	9

J 100

Motor	Speed (rpm)	Intensity (Amp.)
120 V / 60 Hz	3400	9

The power is specified on our data plate.

SAFETY

- The juicer will not start unless the **lid** has been correctly positioned and the **safety arm** properly locked in place. The motor will switch itself off as soon as you open the safety arm or press the Off button (red button).
- The juicer is equipped with a powerful electric brake which will shut the machine down in less than 2 seconds if you open the safety arm while the juicer is running.
- To switch your juicer back on, simply fold the safety arm back over **the lid** and press the On button (green button).
- **The J 100** is fitted with a thermal protection system which automatically switches the motor off if it remains overloaded for any length of time.
  If this happens, wait for the appliance to cool down before resetting **the thermal protection** (button on underside of the appliance).
- **WARNING**: never use the appliance without either the pulp container or the continuous ejection chute (for the **J 100**).
- Always switch the machine off before removing the pulp container or the continuous pulp ejection chute (for the **J 100**).
- Never insert your hand or any object other than the pusher into the ejector if the machine is plugged in or the basket is rotating.
- Never unplug the appliance by tugging on the power cord or with damp hands.

⚠ REMEMBER

- **Never try to override the locking or safety systems.**
- **Never introduce anything other than fruit or vegetables into the feed tube.**

- **The lid of your appliance features a unique patented Auto Feed system. Simply introduce the food into the feed tube and let the machine do the rest.**
- **Should a blockage occur inside the feed tube, NEVER USE any object other than the pusher to clear it. Another solution is to switch the machine off and remove the food causing the problem inside the tube.**
- **Never use your hand to push the food down into the feed tube.**
- **Never insert your hand or any object other than the pusher into the ejector if the machine is running or the basket rotating.**

TROUBLESHOOTING

SYMPTOMS	CAUSES AND/OR REMEDIES
The machine will not start.	- Check the fuses in your mains supply. - Close the safety arm properly. **J 100:** - Check that the thermal protection (button on underside) has been reset.
Abnormal noise.	- The appliance has been incorrectly assembled. See “Assembly” chapter. - One of the parts is faulty and needs replacing.
Inefficient grating.	- The grating disc is worn. Replace the grating disc inside the basket. - There is a blockage in the feed tube which needs to be cleared.
The appliance vibrates.	- The pulp container is full or the basket is out of balance due to an accumulation of pulp on the filter. - If the vibration is permanent, check that the basket has not been damaged in some way.
The basket does not stop immediately when the safety arm is opened. It takes more than 2 seconds to stop.	- Have the appliance checked by a qualified person.

IMPORTANT: For all repairs and maintenance, it is vital to use parts supplied by Robot-Coupe.

SERVICE

See warranty first then;

Should your unit requires service, check with your dealer/distributor to know 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.

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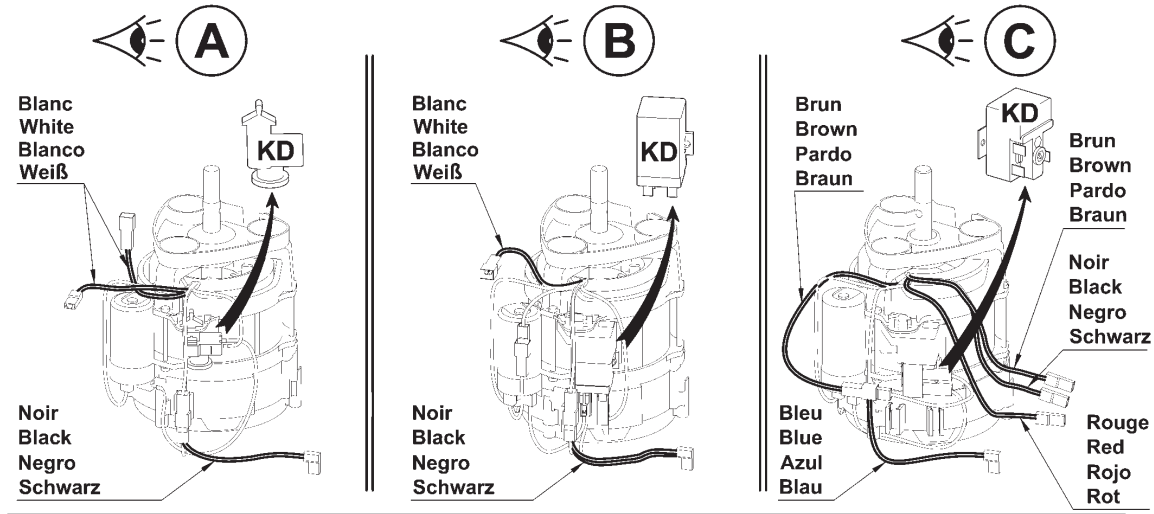
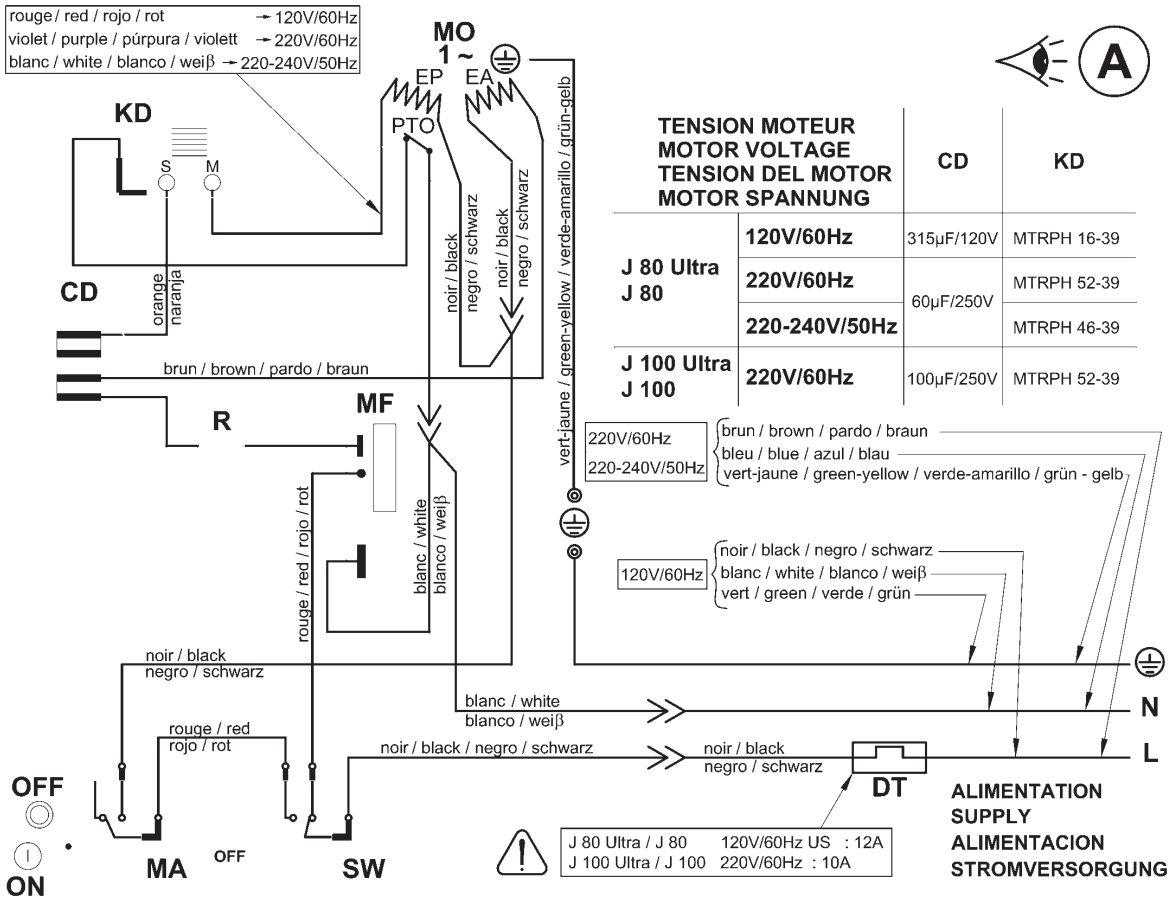
TECHNICAL DATA

	Français	English	Espanol	Deutch
CD	Condensateur de démarrage	Starting capacitor	Condensador d'arranque	Anlasskondensator
DT	Coupe-circuit *	Circuit breaker *	Disyuntor *	Ausschalter *
EA	Phase auxiliaire	Starting phase	Fase auxiliar	Hilfsphase
EP	Phase principale	Main phase	Fase principale	Hauptphase
KD	Relais de démarrage	Starting relay	Rele d'arranque	Anlassrelais
MA	Interrupteur MARCHE / ARRET	ON / OFF switch	Interruptor MARCHA / PARADA	Stop / Betriebsschalter
MF	Module de freinage	Braking module	Módulo de frenado	Bremsmodul
MO	Moteur monophasé	Single phase Motor	Motor monofasico	Motor einphasig
PTO	Protecteur thermique du moteur	Motor thermal protector	Protector termico del motor	Motorthermoschutz
R	Résistance 1 Ohm 6 W	Resistor 1 Ohm 6 W	Resistencia 1 ohmio 6 W	Widerstand 1 Ohm 6 W
SW	Interrupteur sécurité étrier	Clamp safety switch	Interruptor de securidad cojinet	Steigbügel zur Deckelsicherheit

* N 'est pas utilisé sur tous les modèles - Is not used on all models
No utilizado con todos modelos - Ist nicht bei allen Modellen verwendet





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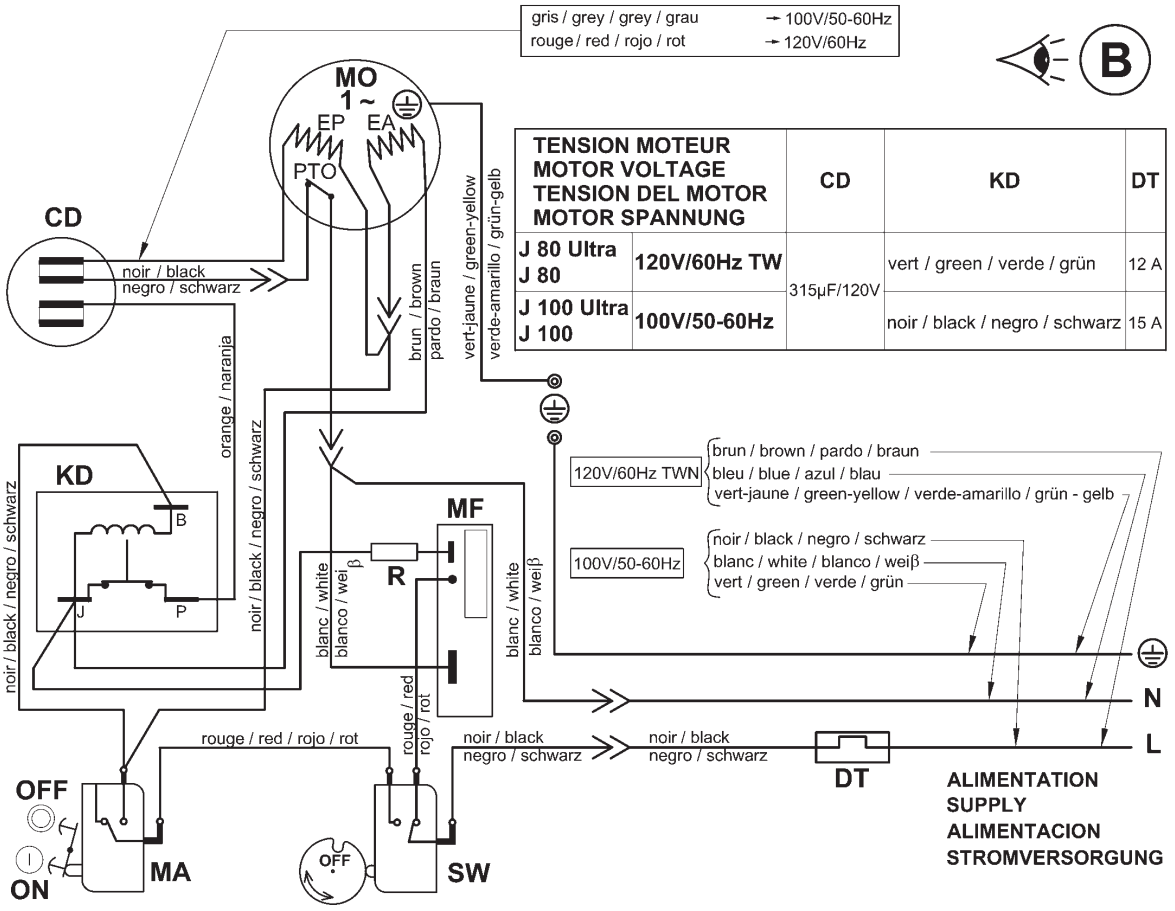
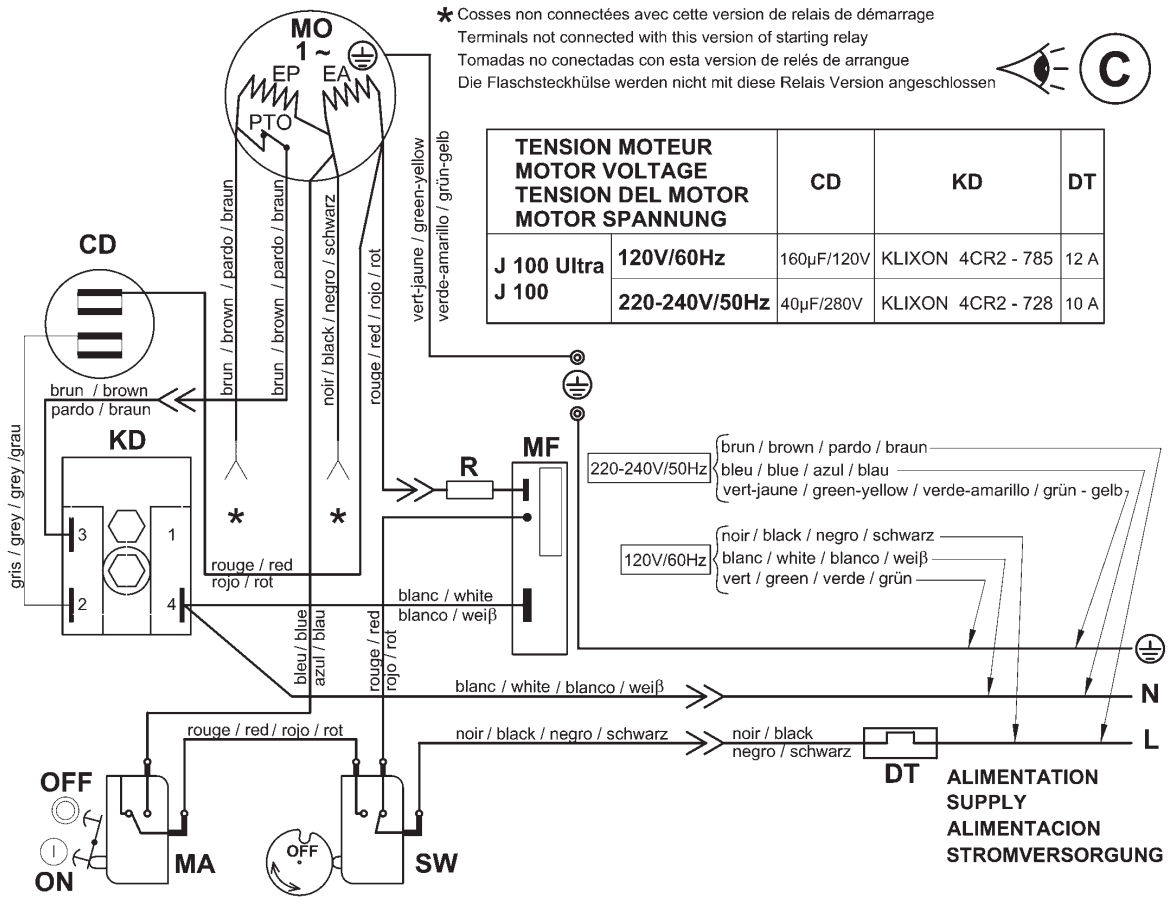
J 80 Ultra / J 80 - J 100 Ultra / J 100



TENSION MOTEUR / MOTOR VOLTAGE / TENSION DEL MOTOR / MOTOR SPANNUNG		CD	KD	DT
J 80 Ultra / J 80	120V/60Hz TW	315µF/120V	vert / green / verde / grün	12 A
J 100 Ultra / J 100	100V/50-60Hz		noir / black / negro / schwarz	15 A



TENSION MOTEUR / MOTOR VOLTAGE / TENSION DEL MOTOR / MOTOR SPANNUNG		CD	KD	DT
J 100 Ultra / J 100	120V/60Hz	160µF/120V	KLIXON 4CR2 - 785	12 A
	220-240V/50Hz	40µF/280V	KLIXON 4CR2 - 728	10 A

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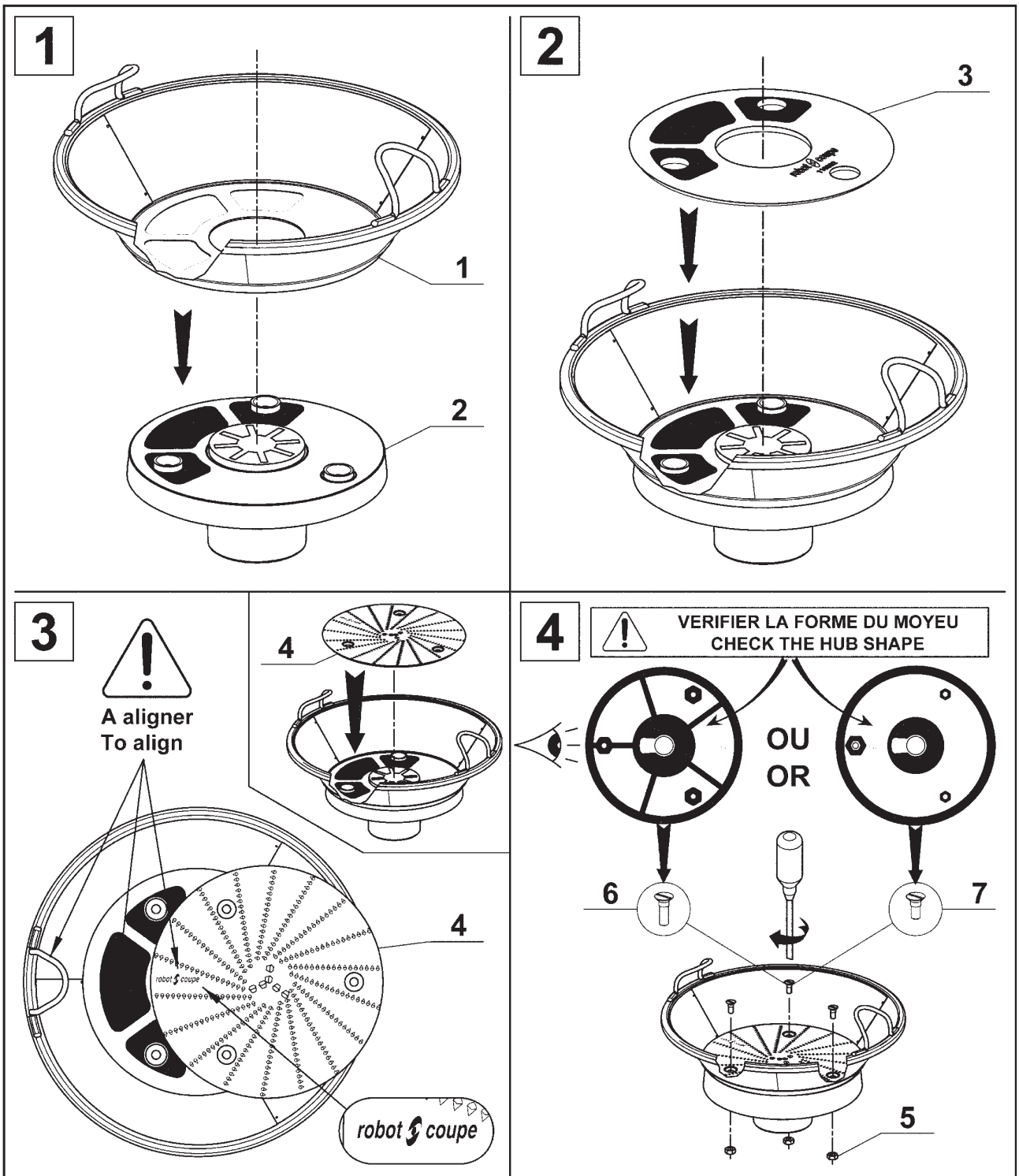
FICHE DE MONTAGE
ASSEMBLY SHEET

MONTAGE DU PANIER 39 910
ASSEMBLY OF THE BASKET 39 910



Index	*Pièce / Part*	*Désignation*	*Description*	*Quantité / Quantity*
1	**39 912**	FILTRE	SIEVE	*1*
2	**39 913**	MOYEU	HUB	*1*
3	**39 929**	RONDELLE INCLINEE	ANGLED SPACER	*1*
4	**39 911**	DISQUE RAPEUR	GRATER	*1*
5	**206 162**	ECROU HM4 INOX	NUT HM4 (Stainless Steel)	*3*
6	**200 123**	VIS F M4x12 INOX	SCREW M4x12 (Stainless Steel)	*3*
7	**206 972**	VIS F M4x10 INOX	SCREW M4x10 (Stainless Steel)	*3*

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Réf. : **404 171** - 16/01/2020 - **USA**