

ROBOT COUPE R2		
Department / Area: <b>Nutrition &amp; Food Services</b>	Date Created: January 16, 2014	Review / Revised date: March 1, 2018
Safe Work Procedure Manual: <b>FS-EOI-513</b>		

**Personal protective equipment / devices required / other safety considerations:**

- Cut resistant glove when handling the processing blade or attachments, or when washing blades (Kevlar)

**Operating Instructions:**

1. Place food product in robot coupe.
2. Fill bowl no more than about ¾ full with 2 to 2 ½ inch pieces of food product.
3. Place bowl on motor base with handle off center to the left.
4. Twist counterclockwise to lock bowl into place.
5. Place the processing blade down on motor shaft and rotate until it falls into place
  - **SAFETY NOTE** - Wear cut resistant glove when handling the blade or attachments
6. Push wiper shaft through the center of lid from the underside and attach wiper handle.
7. Attach lid, press down and fasten the hasp type clamps on each side of the bowl over the lid ensuring the tab in the lid is over the bar on the front side of the bowl.
8. Turn machine on and allow to run until desired consistency is reached.
9. Turn off and allow blades to come to a complete stop before removing the bowl lid.
10. See and follow Safe Work Procedures for “Robo Coupe with Attachments – Operation”.

**Cleaning Instructions:**

11. Ensure machine is switched OFF and unplugged before cleaning.
12. Clean machine after each use to prevent food juices from seeping through seals and causing erosion.
13. Hand-wash attachments in pot sink to prolong the life of the parts.
  - **SAFETY NOTE** - Wear cut resistant glove when washing the blade or attachments
14. Wash motor base with a cloth lightly soaked in soluble detergent. Do not immerse motor base assembly in water.
15. When necessary to lift machine, lift by the base. Do not pick up machine by the lid, bowl, cord or bowl handle.