

# *robot* *coupe*®



**PICCOLO**



**STELLA**



**CLUB**



**CONSUL**

***robot***  ***coupe***®

## **OPERATING INSTRUCTIONS**

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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# SUMMARY

■ **WARRANTY**

■ **IMPORTANT WARNING**

■ **INTRODUCTION TO YOUR NEW  
ICE CREAM MACHINES  
PICCOLO - STELLA - CLUB - CONSUL**

■ **SWITCHING ON THE MACHINE**

- Advice on electrical connections

■ **ASSEMBLY**

■ **RECOMMENDATIONS FOR USE**

- Freezing times

■ **CLEANING**

■ **MAINTENANCE**

■ **FOOD SAFETY**

■ **TECHNICAL SPECIFICATIONS**

- Weight
- Dimensions
- Noise level
- Electrical data

■ **SAFETY**

■ **STANDARDS**

■ **TECHNICAL DATA (Page 9)**

- Exploded views

# ROBOT-COUCPE S.N.C., LIMITED WARRANTY

Your new ROBOT-COUCPE appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUCPE S.N.C.

If you bought your ROBOT-COUCPE product from a distributor your product is covered by your distributor's warranty (Please check with your distributor terms and conditions of the warranty).

The ROBOT-COUCPE S.N.C. limited warranty is against defects in material and/or workmanship.

## THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUCPE S.N.C. 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** - Labour to sharpen and/ or replacements for blades which have become blunt, chipped or worn after a normal or excessive period of use.

**3** - Materials or labour to replace or repair scratched, stained, chipped, pitted, dented or discoloured 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** - Labour charges to install or test new attachments or accessories (i.e., bowls, discs, blades, attachments) which have been arbitrarily replaced.

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

**8** - SHIPPING DAMAGES. Visible and latent defects are the responsibility of the freight carrier. The consignee must inform the carrier and consignee immediately, or upon discovery in the case of latent defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT-COUCPE S.N.C. 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-COUCPE S.N.C. 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-COUCPE S.N.C. France.

# 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. Please read these instructions in their entirety and make sure that anyone else who may use the mixer also reads them beforehand.

## 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. blade, discs... etc.

## INSTALLATION

- We recommend you install your machine on a perfectly stable solid base.

## CONNECTION

- Always check that your mains supply corresponds to that indicated on the rating plate on the motor unit and that it can take the amperage.
- The machine must be earthed.
- With the three-phased version, always check that the blade rotates in an anti-clockwise direction.

## HANDLING

- Always take care when handling the blades or discs - they are very sharp.

## USE

- Never try to override the locking and safety systems.
- Never introduce any 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 while it is empty.

## 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 place the motor unit in water.
- For parts made of aluminum alloys, use cleaning fluids 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 hygiene.

## MAINTENANCE

- Before opening the motor housing, it is absolutely vital to unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- 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 in any way or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Department if something appears to be wrong.

## INTRODUCTION TO YOUR NEW ICE CREAM MACHINES PICCOLO - STELLA - CLUB - CONSUL

The **Piccolo, Stella, Club and Consul** ice cream machines have been specifically designed to meet the needs of caterers and professional chefs. Once you start using your machine, you will soon wonder how you ever managed without it.

With a Robot-Coupe machine, you can easily make ice creams and sorbets as and when you need them.

These machines are fitted with a timer to set the freezing time.

Their simple, straightforward design means that any parts requiring regular cleaning or aftercare can be removed and reassembled in no time at all.

These instructions contain important information, including recommendations for use.

**If the latter are properly followed, they will ensure troublefree operation and a longer lifespan for your machine.**

## SWITCHING ON THE MACHINE

### • ADVICE ON ELECTRICAL CONNECTIONS

Before plugging in your machine, check that the voltage of your mains supply corresponds to that of your appliance (i.e. single-phase 230 V/50).



## IMPORTANT ADVICE

- **Position the machine on a sturdy, flat and stable surface. Take care to keep upright.**
- **Avoid placing your machine next to a heat source and do not put it against a wall, to avoid blocking the air inlets.**
- **After you have installed your machine, do not operate the machine for 24 hours. This will allow the oil in the compressor and the gas in the freezer unit to settle. Failure to leave the machine standing before operating may result in TOTAL BREAKDOWN.**

## RECOMMENDATIONS FOR USE

### • YOUR APPLIANCE IS PLUGGED IN AND READY TO GO.

- Turn the timer to 5 minutes.
- Switch the empty machine on, pressing the Refrigeration system switch and Paddle locking nut buttons.
- The machine will automatically switch itself off after the 5 minutes have elapsed.

### • PRECAUTIONS FOR USE

- Allow all ingredients to cool down to a maximum temperature of 20° C before placing them in the bowl.
- Avoid pouring hot mixtures into the bowl.
- Never exceed the maximum amount specified for your particular ice cream machine model.
- To avoid the cold escaping, never run the machine without the lid on.

- 1- Correctly locate the paddle and tighten unit firmly,
- 2- Pour your preparation into the machine bowl.
- 3- Put on the lid
- 4- Set the timer for the number of minutes needed to churn your ice cream or sorbet.
- 5- Press the Refrigeration system switch and Paddle locking buttons.
- 6- The switch will now light and the machine will churn as it freezes.
- 7- Once the programmed time has elapsed, the machine will automatically switch itself off.

- We recommend that you transfer the ice cream to another container as soon as it is finished - if you leave the refrigeration system running, your ice cream will harden in the bowl, making it more difficult to remove.

- Avoid switching the refrigeration system constantly on and off.

- To make it easier to remove the ice cream once it is ready, switch the refrigeration system off 4 minutes before the end of the cycle but leave the paddle turning.

- The ice cream will then have a more uniform consistency and the bowl will be easier to empty.

- To optimize the quality of the basic preparation (fruit pulp), we recommend using a C 80/ C 120 / C 200 automatic sieve.

### • OPERATING TIME

	AVERAGE FREEZING TIMES
Fruit-flavoured ice cream, double cream ice cream, chocolate ice cream	25 to 30 mn
Sorbets containing wine or spirits	30 to 35 mn
Classic sorbet	25 to 30 mn

Bearing in mind that the temperature of the initial preparation will affect the required churning time.

## CLEANING

- Unscrew the nut holding the paddle and lift the latter out of the bowl.
- Clean the bowl with a damp sponge.
- Clean the stainless-steel paddle under a running tap of hot or lukewarm water.
- Put the paddle back in the bowl and carefully reposition the locking nut.

## MAINTENANCE

Your ice cream machine does not require any particular maintenance or lubrication.

## FOOD SAFETY



## WARNING

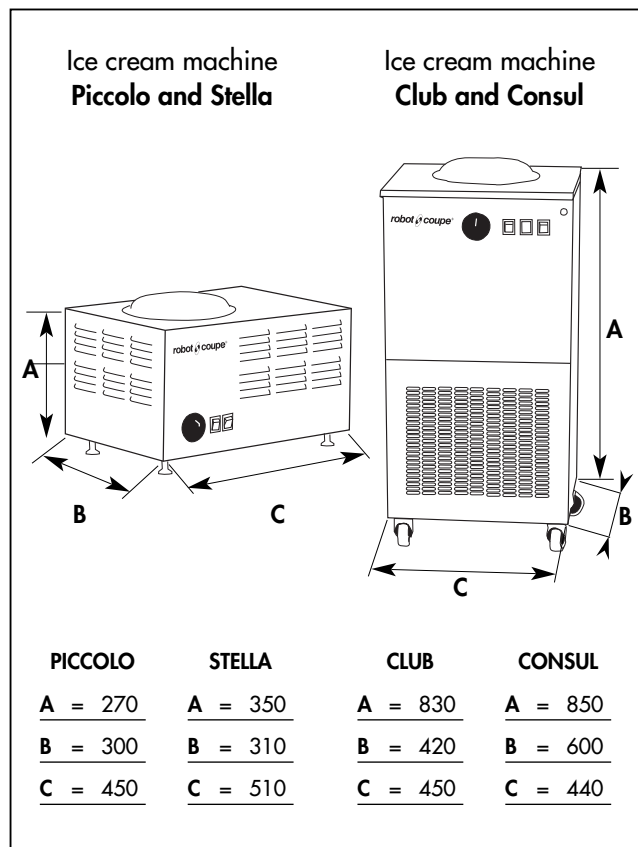
**AS ICE CREAM IS A FAVOURITE BREEDING GROUND FOR BACTERIA, IT IS VITAL TO ENSURE THAT ALL THE PARTS THAT COME INTO CONTACT WITH THE PREPARATION ARE KEPT PERFECTLY CLEAN.**

## TECHNICAL SPECIFICATIONS

### • WEIGHT

	Net	Gross
<b>Piccolo</b>	18 kg	20 kg
<b>Stella</b>	30 kg	32 kg
<b>Club</b>	65 kg	70 kg
<b>Consul</b>	105 kg	110 kg

### • DIMENSIONS (in mm)



### • NOISE LEVEL

The appliance's equivalent continuous sound level when running empty is below 70 db (A).

### • ELECTRICAL DATA

	Motor	Power (Watts)
<b>Piccolo</b>	- 230 V / 50 Hz	200
<b>Stella</b>	- 230 V / 50 Hz	300
<b>Club</b>	- 230 V / 50 Hz	550
<b>Consul</b>	- 230 V / 50 Hz	1000

## SAFETY



## REMINDER

**Always wait until the machine has switched itself off before opening the lid.  
Never try to override the locking and failsafe systems.  
Never overload the appliance.  
Never run the machine when the bowl is empty.**

## STANDARDS

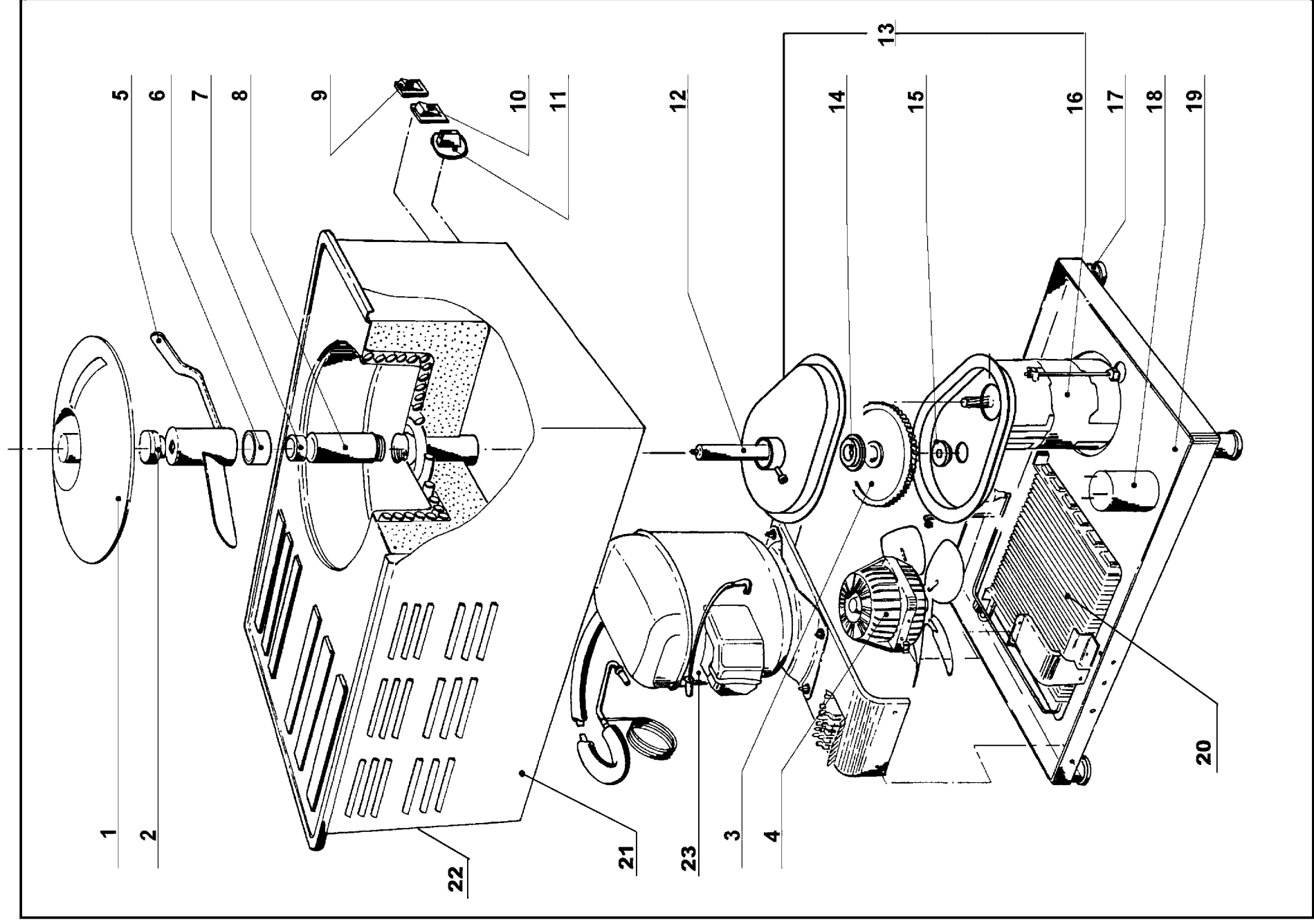
MACHINES IN COMPLIANCE WITH:

- The following European directives and related national legislation:
    - Modified "machinery" directive 2006/42/EC,
    - "Low voltage" directive 2006/95/EEC,
    - "EMC" directive 2004/108/EC,
    - "Materials and parts in food contact" directive 89/109/EEC,
    - Commission Directive 2002/72/EC of 6 August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs.
    - "ROHS" directive 2002/95/CE,
    - "DEEE" directive 2002/96/CE.
  - The following European harmonized standards and standards setting out health and safety rules:
    - European machinery directive 89/392 - Annex 1 1 and 2
    - EN ISO 12100 1 - 2 - 2003
    - EN 60204 -1 (2006),
    - Council Regulation (EC) 3093/94 - December, 15th 1994
- INDEXES OF PROTECTION:
- IP 55 for the switches.
  - IP 34 for the machines.

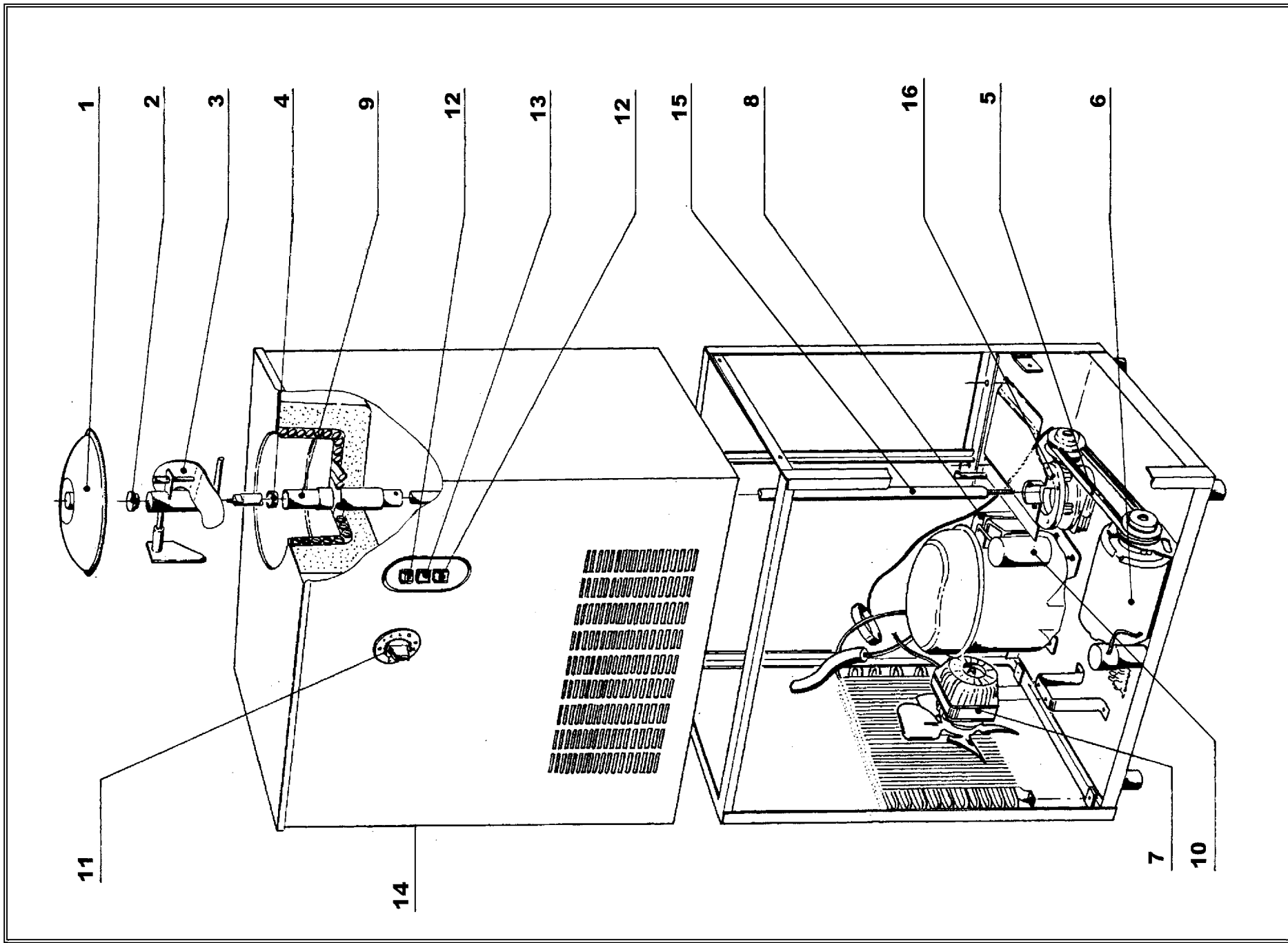
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**TECHNICAL DATA**





INDEX	PART NUMBER	DESCRIPTION
1	7330201	LID
2	7330203	PADDLE NUT
3	7330210	GEAR WHEEL
4	7330213	FAN MOTOR
5	7330205	PADDLE
6	CONTACT US	PADDLE BUSH
7	7330204	SHAFT BUSH
8	7330217	SHAFT SLEEVE
9	7330103	SWITCH
10	7330103	SWITCH
11	7330102	TIMER SWITCH
12	7330229	DRIVE SHAFT
13	7330220	MOTOR & GEARBOX
14	7330226	UPPER GEARBOX BUSH
15	7330225	LOWER GEARBOX BUSH
16	7330218	DRIVE MOTOR
17	7330108	FOOT
18	7330212	CAPICITOR
19	CONTACT US	BASE
20	7330222	CONDENSOR
21	7330216	BACK PANEL
22	7330207	3 SIDED CASE
23	7330232	COMPRESSOR



INDEX	PART NUMBER	DESCRIPTION
1	7330201	LID
2	7330307	PADDLE NUT
3	7330305	PADDLE
4	7330319	PADDLE BUSH
5	7330317	DRIVE BELT
6	7330309	DRIVE MOTOR
7	7330310	FAN MOTOR
8	7330316	COMPRESSOR
9	7330321	SHAFT SLEEVE
10	7330405	CAPACITOR
11	7330102	TIMER SWITCH
12	7330103	SWITCH
12	7330103	SWITCH
13	7330318	INDICATOR
14	7330402	BACK PANEL
15	7330320	DRIVE SHAFT
16	7330306	GEARBOX



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