








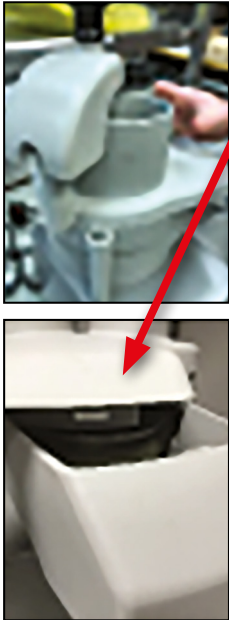




Cloth	Yellow
PPE	N/A
Chemicals	• Sanitiser
Reference	<ul style="list-style-type: none"> • Safety policies • COSHH manual • Risk assessment manual • DMLB • eLearning - Robot Coupe video (myLearning Centre - MLC) • Robot Coupe - Critical spares (WISDOM) - click to access • Robot Coupe - Trouble shooting guide - click to access • Defrost, prep and hot hold calculator • SOP K0013 - Labelling of food • SOP K0051 - Use and cleaning of chopping boards • SOP K0052 - Handling and storage of knives • SOP K0066 - Food waste recycling • SOP K0087 - Handling and storage of unwashed vegetables and salad • SOP K0098 - Use of the defrost, prep and hot hold calculator
Equipment	<ul style="list-style-type: none"> • Blue roll • Colander • Containers - various sizes • Cucumber pusher • Blade storage rack • Green handled knife • Green chopping board • Food waste bin
Model Reference	 <p>Model - CL20</p>
VideoSOP	<p>To be used together with this written SOP. (Cleaning of the Robot Coupe) Tap here to play </p> <p>To be used together with this written SOP. (Use of the Robot Coupe) Tap here to play </p>

Step 1	 	<ul style="list-style-type: none"> • A risk assessment must be completed and full training provided to all employees prior to using this appliance. • Only use this appliance for slicing tomatoes, cucumbers, red onions, lemons, limes and fully defrosted chicken breast. • Position the Robot Coupe on a stable, dry work surface away from the edge. • Ensure the 4 rubber feet are securely in place on the bottom to allow air circulation around the fan underneath. • Check all parts are reassembled correctly after cleaning. • If the machine is to be reused straight away, reassemble fully, including the blade. If reassembling for storage, the blade is to be returned to the designated storage rack. Refer to the eLearning video on MLC.
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Step 2		<ul style="list-style-type: none"> • The slicing blade is very sharp. • Ensure hands are dry when handling the blade. • Handle blade attachments by the edge only. • Take care not to damage the blade. • When moving the Robot Coupe, always lift from under the base and never lift using the shaft or by the bowl. • Check the lead and plug are in good condition prior to plugging in to the wall socket.
Step 3		<p>To assemble:</p> <ul style="list-style-type: none"> • Attach the chute part over the shaft and turn anticlockwise to click into place.
Step 4	 	<ul style="list-style-type: none"> • Place the 'sling back' onto the centre motor shaft. • Holding the grey plastic centre piece, place the 4mm slicing blade onto this. • Ensure the 'D shape' of the centre hole is aligned to fit securely onto the middle section. • If this does not slot in first time, slowly spin this to adjust into position. • Do not touch the sharp edge of the blade with hands.





Step 5		<ul style="list-style-type: none"> • Replace the lid, taking care to ensure the catch is positioned correctly to allow this to twist anticlockwise and lock into position. • Check the cucumber pusher (the black tube), is placed in the tube feed and twisted to click into position. • Check the black handle on the larger pusher is securely in place. • Once assembled, plug in and switch on at the wall socket. • Test the Robot Coupe is working by pressing the 'On' and 'Off' buttons on the front of the machine to switch on and off. • The Robot Coupe will not work if all component parts are not fitted in correctly. • If any issues are experienced, check all parts are in position correctly and start again. • If the Robot Coupe still will not work, refer to the Robot Coupe - Trouble shooting guide.
Step 6		<p>For preparation of food items:</p> <ul style="list-style-type: none"> • Refer to the prep calculator for the number of salad items to prepare. • Ensure the slicing task is completed in the following order: <ul style="list-style-type: none"> - cucumbers. - tomatoes. - lemons and limes. - red onions. - chicken breast. • Wash tomatoes and cucumbers before slicing. Refer to SOP K0087 - Handling and storage of unwashed vegetables and salad.
Step 7		<p>To slice cucumbers:</p> <ul style="list-style-type: none"> • Using a clean, green chopping board and green handled knife, cut off both ends of all cucumbers to be sliced. • Place a clean container under the base of the outlet chute. • Place one cucumber into the top round tube section and be ready to feed cucumbers through consecutively. This process is very quick. • Press the 'On' button and gently press down on the cucumber with the next cucumber or the cucumber pusher until fully sliced. • Repeat this process for all cucumbers that require slicing. • Once completed, switch off and remove the lid. Using blue roll, remove the internal blades, then wipe out the internal surface areas to remove all food debris prior to moving onto slicing tomatoes. Do not wipe the blades. • Replace all parts and press the 'On' switch to check the unit is working. Switch off.

**Step
8****To slice tomatoes:**

- Place a large container with a colander inside the container under the outlet chute to drain off the juices which occur from the slicing of tomatoes.
- Place a maximum of 3 tomatoes, stalk side facing downwards, into the crescent shaped section, starting from the front and loading towards the rear.
- Close the top section. Press the 'On' button and using the black handle, gently press down on the tomatoes until sliced.
- Switch 'Off' the unit between loading and ensure blade has stopped spinning before adding the next batch of tomatoes.
- Repeat this process for all tomatoes that require slicing.
- Ensure all ends from the tomatoes are removed prior to service.
- Once completed, switch off. Dismantle the unit and rinse all parts under running water to remove tomato seeds.
- Shake off the water or wipe with blue roll (not the blade).
- Replace all parts and press the 'On' switch to check the unit is working. Switch off.

**Step
9****To slice lemons and limes:**

- Using a clean, green chopping board and green handled knife, cut off one end of the lemon or lime.
- Place a clean container under the base of the outlet chute.
- Place the lemons or limes with the flat side downwards into the crescent shaped section, starting from the front and loading towards the rear.
- Place a maximum of 3 lemons or limes in at a time. Do not mix the fruit in the slicer.
- Close the top section. Press the 'On' button, and using the push handle, firmly press down until fully sliced.
- Switch 'Off' the unit between loading and ensure blade has stopped spinning before adding the next batch of fruit.
- Repeat this process for all lemons and limes that require slicing.
- Ensure all ends from the lemons and limes are removed prior to service.
- Once completed, switch off. Dismantle the unit and rinse all parts under running water to remove all food debris and juice.
- Shake off the water or wipe with blue roll (not the blade).
- Replace all parts and press the 'On' switch to check the unit is working. Switch off.

Step 10		<p>To slice onions:</p> <ul style="list-style-type: none"> • Using a clean, green chopping board and green handled knife, cut off both ends of the onion, remove the skin and cut in half down the centre. • Place the 2 halves back together and place into the crescent shaped section, starting from the front and loading towards the rear. • Place 3 on the bottom and 3 on top and ensure the onions do not topple over. • Close the top section. Press the 'On' button, and using the push handle, gently press down on the onions until sliced. • Repeat this process for all onions that require slicing. • Switch the unit off and complete a full clean. Refer to step 12.
Step 11		<p>To slice chicken breast:</p> <ul style="list-style-type: none"> • The chicken breast must be fully defrosted prior to slicing. If not fully defrosted, do not slice in the Robot Coupe as this will damage the blade. • Place a clean container under the base of the outlet chute. • Place the fully defrosted chicken breast vertically into the crescent shaped section, a maximum of 3 chicken breast in at a time. • Close the top section. Press the 'On' button and using the push handle, press down on the chicken until sliced. • Switch off the unit between loading. • Repeat this process for all chicken that requires slicing. • Switch the unit off and complete a full clean. Refer to step 12.
Step 12		<p>To clean:</p> <ul style="list-style-type: none"> • Once all the preparation has been completed, complete a full clean of the unit. • Switch off the unit at the wall socket and unplug. • Remove the top cover and carefully remove the slicing blade by holding the sides and lifting straight upwards. • Remove the sling back. • Never put the blades to soak in water. • Wash the blades through the dishwasher. • Allow to air dry in the designated rack. • Twist the bottom section clockwise to remove from the base. • Remove all food debris and dispose of in the food recycling bin. • Wash all parts through the dishwasher and allow to air dry. • Once dry, reassemble, with the exception of the blades which are to be returned to the designated storage rack.
Step 13		<ul style="list-style-type: none"> • Using a clean, yellow cloth and sanitiser, wipe all external surfaces and hand contact points. • Clean underneath the unit and ensure this is fully dry.

**Step
14**

- If the slices of any item are too thin, apply more pressure when pressing down on the products during slicing.
- Do not use the ends of the tomatoes, lemons and limes. Remove after prep and dispose of in the food waste bin.
- Do not clean the blades with a cloth.
- Always replace all parts after cleaning.
- Never put hands into the food chute area when in use.
- Ensure all food prep has the correct shelf life label applied to the container prior to storage. Refer to SOP K0013 - Labelling of food.
- For operational and maintenance issues, refer to the Trouble Shooting Guide in the first instance.
- If the Robot Coupe is broken, place a call out via the property maintenance system.