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## Robot Coupe CL50 Ultra

# Robot Coupe CL50 Ultra Commercial Food Processor

MODEL: CL50 ULTRA

Brand: Robot Coupe

### Introduction

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The Robot Coupe CL50 Ultra Commercial Food Processor is designed for versatile and efficient food preparation in professional kitchen environments. This robust machine includes a vegetable prep attachment with both kidney-shaped and cylindrical hoppers, along with specialized 3mm grating and slicing discs. Its durable stainless steel motor base ensures long-lasting performance, and the single-speed 425 RPM motor provides consistent results. Certified by ETL-Sanitation, this food processor meets rigorous hygiene standards, making it a reliable tool for various culinary tasks.

### Important Safety Instructions

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Always read all instructions before operating the appliance. To reduce the risk of injury, close supervision is necessary when any appliance is used near children. Do not touch moving parts. Keep hands and utensils away from the cutting blade while processing food to prevent severe personal injury and/or damage to the food processor. Never feed food by hand. Always use the provided food pusher. Ensure the appliance is unplugged from the outlet when not in use, before putting on or taking off parts, and before cleaning. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. This appliance is ETL-Sanitation Certified, ensuring it meets high safety and hygiene standards.

### What's Included

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- Stainless Steel Motor Base
- Vegetable Prep Attachment (with kidney-shaped and cylindrical hoppers)
- 3mm Grating Disc (28058)
- 3mm Slicing Disc (28064)
- 2-Disc Rack



Figure 1: Robot Coupe CL50 Ultra Commercial Food Processor with all included attachments.

## Setup

1. **Place the Motor Base:** Position the stainless steel motor base on a stable, flat, and dry surface.
2. **Attach the Vegetable Prep Attachment:** Securely place the vegetable prep attachment onto the motor base. Ensure it locks into place for safe operation.
3. **Insert the Disc:** Choose the desired disc (e.g., 3mm grating disc or 3mm slicing disc) and carefully place it onto the motor shaft within the attachment. Ensure it sits flat and is properly aligned.
4. **Close the Lid:** Close the lid of the vegetable prep attachment. The machine will not operate unless the lid is correctly closed and locked.
5. **Prepare the Pusher:** Insert the appropriate food pusher (for kidney-shaped or cylindrical hopper) into the feed chute.



Figure 2: Close-up view of the vegetable prep attachment hopper.



Figure 3: Close-up view of the food pusher mechanism.

#### Setup and Disc Installation Video

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Video 1: This video demonstrates the assembly of a commercial food processor, including how to install different cutting discs and the vegetable prep attachment.

#### Operating Instructions

1. **Power On:** Plug the food processor into a 120V/60/1-ph power outlet. Press the green 'ON' button to start the machine. The motor operates at a single speed of 425 RPM.
2. **Feed Food:** Place the vegetables into the appropriate hopper (kidney-shaped for larger items, cylindrical for longer, narrower items). Use the food pusher to guide the vegetables down towards the spinning disc. **Never use your hands to push food into the hoppers.**
3. **Process Food:** The machine will automatically process the food according to the installed disc (slicing or grating). The processed food will exit through the discharge chute into a container placed below.
4. **Power Off:** Once processing is complete, press the red 'OFF' button to stop the machine. Unplug the appliance from the power outlet.

## Food Processing Demonstration Video

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Video 2: This video illustrates the operation of a commercial food processor, demonstrating how various vegetables are sliced and grated using different attachments.

## Maintenance and Cleaning

Proper cleaning and maintenance are essential for the longevity and hygienic operation of your food processor.

1. **Unplug:** Always ensure the food processor is unplugged from the power outlet before disassembling or cleaning.
2. **Disassemble:** Carefully remove the food pusher, lid, vegetable prep attachment, and cutting disc from the motor base.
3. **Clean Parts:** All removable parts, including the vegetable prep attachment, discs, and food pusher, should be hand washed with mild soap and water. Rinse thoroughly.
4. **Clean Motor Base:** Wipe the stainless steel motor base with a damp cloth. Do not immerse the motor base in water.
5. **Dry:** Allow all parts to air dry completely before reassembling or storing.

## Troubleshooting

If you encounter any issues with your Robot Coupe CL50 Ultra Commercial Food Processor, please refer to the following general guidelines:

- **Machine does not start:** Ensure the appliance is properly plugged into a working outlet. Verify that the vegetable prep attachment and lid are correctly assembled and locked into place.
- **Poor processing results:** Check that the correct cutting disc is installed and that it is clean and sharp. Ensure food items are appropriately sized for the hopper.
- **Unusual noise or vibration:** Immediately turn off and unplug the machine. Check for any obstructions or improperly assembled parts.

For persistent issues or technical support, please contact Robot Coupe customer service.

## Specifications

<b>Brand</b>	Robot Coupe
<b>Model Name</b>	CL50 Ultra
<b>Product Dimensions</b>	14.75"D x 13.5"W x 23.44"H
<b>Color</b>	Silver
<b>Power Source</b>	AC adapter (120v/60/1-ph, 12.0 amps, NEMA 5-15P)
<b>Horsepower</b>	1-1/2 HP
<b>Number of Speeds</b>	1 (425 RPM)
<b>Wattage</b>	430 watts

<b>Special Feature</b>	Specialized Attachments for Versatile Food Preparation
<b>Recommended Uses</b>	Commercial
<b>Certifications</b>	cETLus, ETL-Sanitation

### **Warranty and Support**

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For specific warranty information regarding your Robot Coupe CL50 Ultra Commercial Food Processor, please refer to the documentation provided with your purchase or visit the official Robot Coupe website. For technical assistance, parts, or service inquiries, please contact Robot Coupe customer support directly.