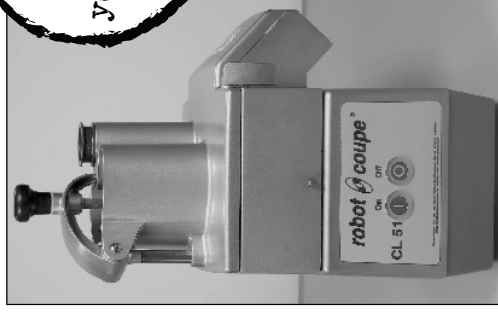
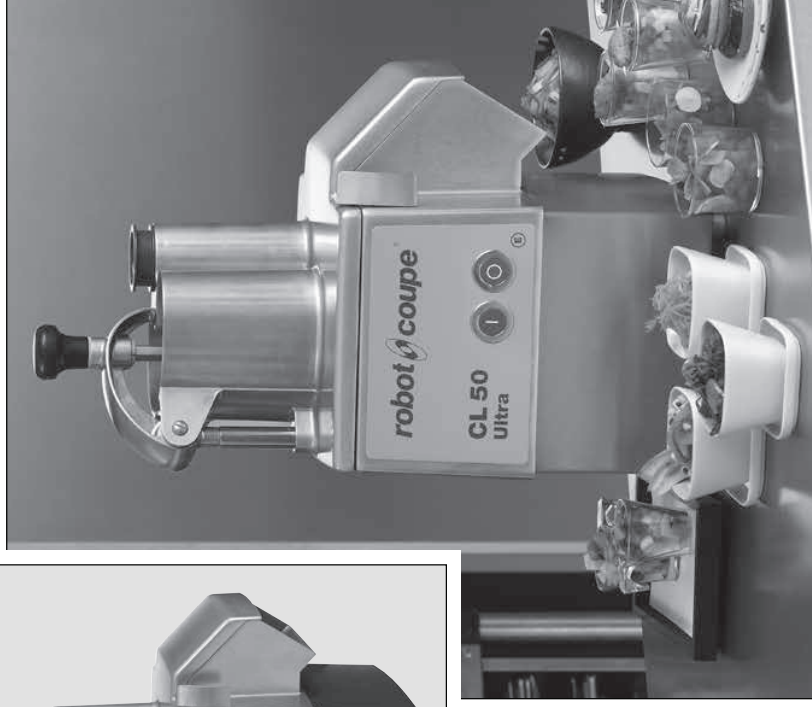


robot coupe®



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CL 50 E
CL 50 Ultra E
CL 51

Robot Coupe U.S.A., Inc.,

264 South Perkins, Ridgeland, MS 39157

Phone : 800/824-1646 • 601/898-8411

email: info@robotcoupeusa.com - website: www.robot-coupe.com



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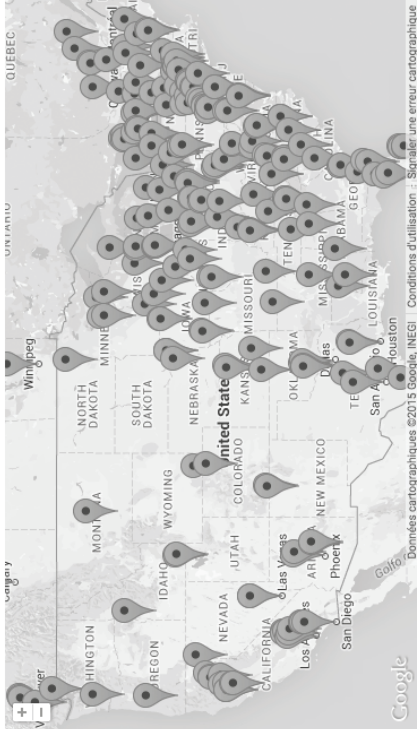
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We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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IMPORTANT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



WARNING: 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 Circuit 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, as they 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 $\frac{2}{3}$ 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.

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ASSEMBLY

- Electric and wiring diagrams

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 distributor 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: 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 Circuit 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, as they 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 $\frac{2}{3}$ 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.

INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 50 • CL 50 Ultra "E" Version • CL 51

The CL 50 / CL 50 Ultra / CL 51 is perfectly geared to professional needs. It can perform a big number of tasks, which you will gradually discover as you use it.

This model is equipped with a metal bowl, a stainless steel motor base for CL 50 Ultra and polycarbonate base for CL 50 and CL 51.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be fitted and removed in a easily.

This manual contains important information designed to help the user get the most out of this vegetable preparation machine.

We therefore recommend that you read it carefully before using your machine.

We have also included a few examples to help you get the feel of your new machine and appreciate its numerous advantages.

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTIONS

All users should read the manual before operating the machine.

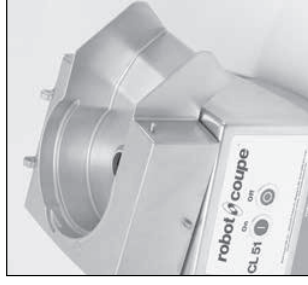
Before connecting, check that your power supply corresponds to that indicated on the machine's identification plate.

ASSEMBLY

• CL 51

The CL 51 comprises of two removable parts: the bowl and lid.

With the motor base unit facing your, fit the bowl onto the motor base unit so that it juts out slightly on the left, with the ejection chute on your right.



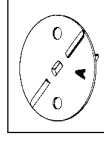
Turn the bowl to the right, until it locks. In order to dismount this vegetable preparation bowl, we only need to push on the stainless steel button then turn the bowl to the left.

• CL 50 / CL 50 Ultra / CL 51

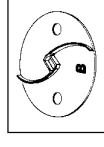
1) With the motor base facing you, place the discharge plate on the bottom of the bowl.



"Optional" emptying arm for fine grating and slicing only (cabbage, celery, carrots, cheese, etc.).



SIDE A facing upwards (ejection rib downwards) for any vegetables or citrus fruit which require careful handling (tomatoes, mushrooms...).



SIDE B facing upwards (ejection rib upwards) for all other types of fruit or vegetables.

2) Position your chosen disc:

a) If you have opted for a slicing, grating or julienne disc:

Position the disc on the motor shaft. To ensure that it is correctly positioned, turn it in a clockwise direction.



b) You have chosen a dicing equipment:

i.e. a grid and a special slicing disc for diced vegetables.

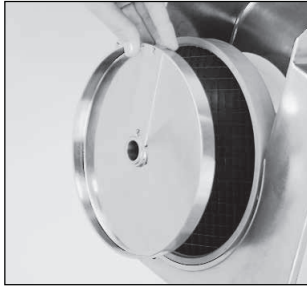
Slicing discs and dicing grids can be mounted in the following combinations:

Dicing grid / Slicer	5x5 mm	8x8 mm	10x10 mm	14x14 mm	20x20 mm	25x25 mm
5 mm	•					
8 mm		•				
10 mm			•			
14 mm				•		
20 mm					•	
25 mm						•

The combinations in the shaded areas can be supplied on request.

Place the dicing grid in the bowl of the vegetable processor.

Make sure that the tab on the grid is fully engaged in the locking slot of the motor base.



Next, fit the corresponding slicing disc (straight-edged blade) and rotate in a clockwise direction to ensure that it is correctly positioned.



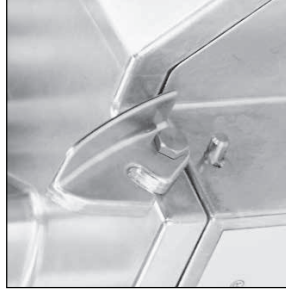
Next fit the appropriate slicing disc and rotate in a clockwise direction to check that it is correctly positioned.



3) Position the feed head of the vegetable preparation machine on the motor base.



4) The locking handle should now be facing you, on your right.



c) If you want to use the French fries equipment:

This equipment comprises a French fries grid and a special French fries slicing disc.

Position the French fries grid in the vegetable preparation bowl.

Check that it is correctly positioned with the French fries plate positioned at the outlet.

USES & CHOICE OF DISCS

The feed head of the vegetable processor features two feed openings:

- a **large hopper** opening for processing vegetables such as cabbage and potatoes or onions.
- a **cylindrical hopper** opening for long vegetables, guaranteeing a remarkable degree of cutting precision.

USING THE LARGE HOPPER

- Raise the pusher to gain access to the feed opening.
- Fill the feeder right up to the top with vegetables.
- Lower the pusher so that it is flush with the top of the feed opening.
- Exert a downwards pressure on the pusher. This pressure should just accompany the cutting process and will vary according to the type of cut. Remember that a too high pressure will cause unnecessary strain on the appliance.
- Cut cabbages in half and remove the core before processing, in order to avoid unnecessary strain and ensure an end-product of a higher quality.

3) When fitting dicing equipment, we recommend that you clean the inside of the bowl with a damp cloth or sponge, particularly the part onto which the grid is to be fitted.

Always use a properly cleaned grid.

Never process soft foodstuffs after hard ones without properly cleaning the grid beforehand.

4) Fit the discharge plate, disc or dicing equipment as indicated in "assembly procedures" in points 1) and 2).

5) Close the feed head of the vegetable preparation machine and lock onto the motor base using the locking handle.

USING THE LARGE HOPPER

Always press the vegetables down with a pusher to improve cutting efficiency.

SLICERS		
S 0.8 0.031"	cabbage	
S 1 1/32"	carrot / cabbage / cucumber / onion / potato / leek	
S 2 5/64"/S 3 1/8"	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper	
S 4 5/32"/S 5 3/16"	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato	
S 8 5/16"/S 10 3/8"	eggplant / potato / zucchini / carrot	
S 14 9/16	potato / zucchini / carrot	
RIPPLE CUT SUCER		
R 2 5/64"	beet root / potato / carrot / zucchini	
R 3 1/8"	beet root / potato / carrot / zucchini	
R 5 3/16"	beet root / potato / carrot / zucchini	
GRATER		
G 1.5 1/16"	celeriac / cheese	
G 2 5/64"	carrot / celeriac / cheese	
G 3 1/8"	carrot	
G 6 1/4"	cabbage / cheese	
JULIENNE		
J 2x2 5/64"x 5/64"	carrot / celeriac / potato	
J 2x4 5/64"x 5/32"	carrot / beet root / zucchini / potato	
J 2x6 5/64"x 1/4"	carrot / beet root / zucchini / potato	
J 4x4 5/32"x 5/32"	eggplant / beet root / zucchini / potato	
J 6x6 1/4"x 1/4"	eggplant / beet root / celeriac / zucchini / potato	
J 8x8 5/16"x 5/16"	celeriac / potato	
DICE		
D 5x5 3/16"x 3/16"	carrot / zucchini / cucumber / celeriac	
D 8x8 5/16"x 5/16"	potato / carrot / zucchini / beet root	
D 10x10 3/8"x 3/8"	potato / carrot / zucchini / beet root / turnip / onion / apple	
D 14x14 9/16"x 9/16"	potato / carrot / zucchini / beet root / celeriac	
D 20x20 25/32"x 25/32"	potato / carrot / zucchini / pineapple / turnip	
D 25x25 1"x 1"	potato / zucchini / turnip / apple / melon / watermelon	

FRENCH FRIES

F 8x8 5/16" x 5/16"
F 10x10 3/8" x 3/8"

potato
potato

CLEANING



WARNING

Always unplug your food processor before cleaning (risk of electric shock).

Dishwashers are best avoided in order to prevent the aluminum from becoming tarnished. Instead we recommend that you clean the machine by hand, using a "soft metal safe" detergent.

The feed head, discharge plates, and cutting plates can be cleaned in a dishwasher. However, we suggest that you use a mild (non-corrosive) detergent designed for soft metals such as aluminum.

NEVER IMMERSE THE MOTOR BASE IN WATER. CLEAN IT WITH A DAMP (NOT DRIPPING), CLOTH OR SPONGE.



IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

• BLADES, PLATES AND GRATERS

The blades on the slicing discs, the plates on the julienne discs and the graters are all wearing parts, which have to be changed regularly to ensure high quality cutting.

SAFETY



WARNING

The cutting plates are very sharp. Wear cut resistant gloves when handling the plates.

1) The machine is fitted with a safety system that turns the machine off when the feed lead is opened. **If this system should ever fail, the machine should be removed from use and serviced immediately.**
To restart your machine, simply close the feed lead back, close the locking handle and press the green button.

2) **The machine is fitted with a thermal protector and a circuit breaker. One or the other automatically stops the motor if the machine is overloaded.** If this happens, allow the machine to cool completely before restarting.

If the circuit breaker has tripped, press the reset button located below the base before attempting to restart.

If the machine has become jammed press the off button immediately.

Clear the food from the disk before restarting the machine.



WARNING

Do not open the feed head until the motor has come to a complete stop.

Never tamper with or defeat the purpose of the locking and safety systems.

Never place anything other than food products into the entry port.

Never put anything into the exit port.

Always use the food pushers to force the food through the entry ports.

Do not overload the machine or apply excess pressure with the food pushers.

SERVICE

See warranty first then;

Should your unit require service, check with your distributor to see 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

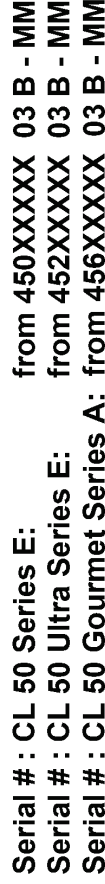
For service in Canada contact the Robot-Coupe
USA factory for repair instructions.

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TECHNICAL DATA

120V-60Hz Single phase
SCHEMA ELECTRIQUE

KD



 Must be connected on the 120V tab.
Se debe conectar sobre el terminal 120V.
Doit être connecté sur la languette 120V.



Mai : 10/17

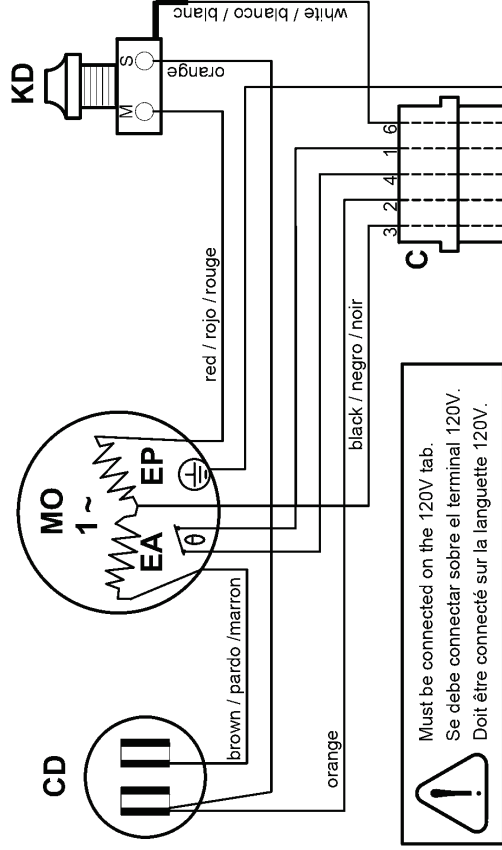
CL 51

120V-60Hz Single phase
ESQUEMA CONEXIONES

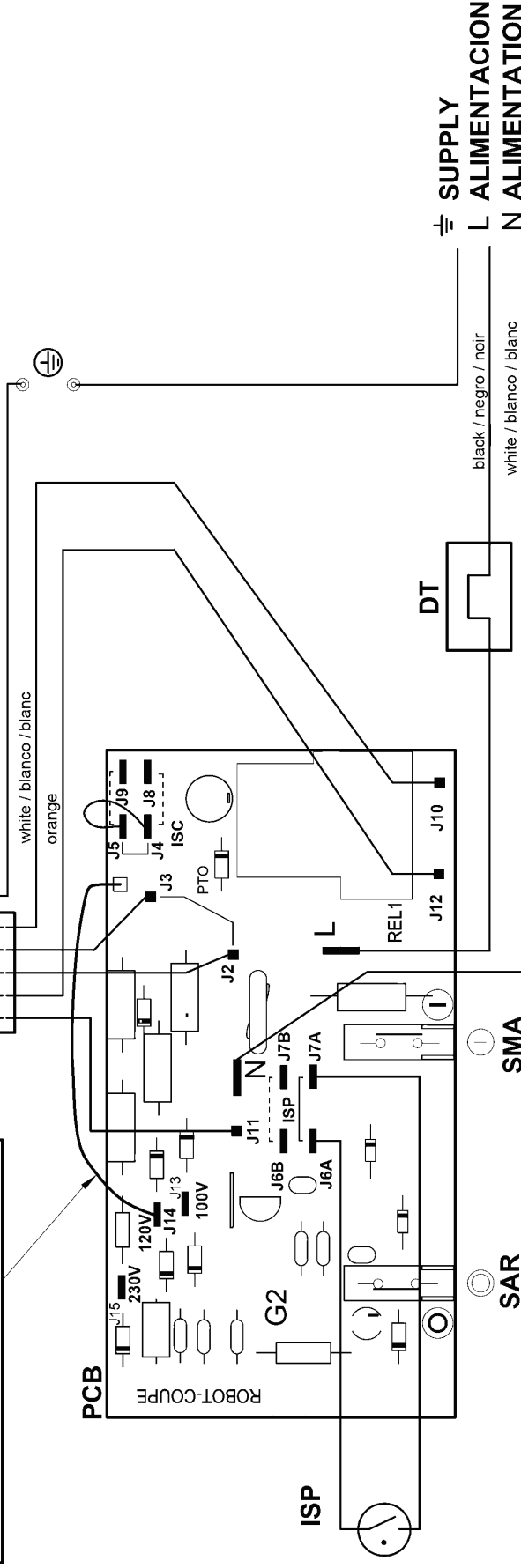
ELECTRIC DIAGRAM

SCHEMA ELECTRIQUE

Serial # : CL 51 : from 686XXXXX 03 G - MM



C	English	Espanol	Français
CD	Connector	Connecteur	Connecteur
DT	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
EA	Circuit-breaker 15 A	Disyuntor 15 A	Coupe-circuit 15 A
EP	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	Phase principale
ISP	Pusher safety switch	Interruptor de seguridad boton	Interrupteur sécurité Poussoir
KD	Starting relay	Rele d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
PCB	Control Board # 102481	Platina Réf 102481	Carte de commande Réf 102481
SAR	Off switch	Boton pulsador de parada	Bouton poussoir arrêt
SMA	On switch	Boton pulsador d'arranque	Bouton poussoir marche
θ	Motor thermal protector	Protector termico del motor	Protecteur thermique moteur



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N° 410189

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