

robot coupe®



CL 52

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VEGETABLE PREPARATION MACHINE
CL 52**

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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 consignor 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 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.

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.

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 identification plate on the motor unit and that it can withstand the amperage.
- The machine must be earthed.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 14) and make sure that all the attachments are correctly positioned.

USE

- Never try to override the locking and safety systems.
- Never insert an 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 when 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 immerse the motor unit in water.
- For parts made from aluminum, use cleaning fluids intended for aluminum.

- For plastic parts , do not use detergents that are too alkaline (e.g., 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 or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Service if something appears to be wrong.

INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 52

The CL 52 is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

The CL 52 is equipped with a removable lid, metal bowl and stainless steel motor base. The full moon hopper is ideal for cutting large products.

The CL 52 is supplied with a wide range of discs and grids to satisfy even the most demanding chefs when it comes to cutting up fruit and vegetables, i.e. slicing, grating, julienne, dicing and french fried potatoes discs.

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

To make things easier for you, this manual gives a breakdown of all the various fitting operations.

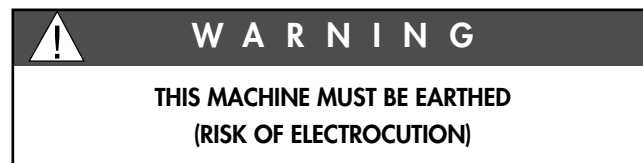
This manual contains important information designed to help the user get the most out of this vegetable preparation machine.

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

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



• CL 52 SINGLE-PHASE

ROBOT-COUCPE CL 52 are fitted with various types of motors:

- 230 V / 50 Hz / 1
- 115 V / 60 Hz / 1
- 220 V / 60 Hz / 1

The machine comes with a single-phase plug connected to a power cord.

• CL 52 THREE-PHASE

ROBOT-COUCPE CL 52 are fitted with various types of motors:

- 400 V / 50 Hz / 3
- 220 V / 60 Hz / 3
- 380 V / 60 Hz / 3

The machine is supplied with a cable to which you simply attach the appropriate electrical plug for your system. The cable has four wires, one earth wire, plus three phase wires.

If you have a 4-pin plug:

- 1) Connect the green and yellow earth wire to the earth pin.
- 2) Connect the three other wires to the remaining pins.

If you have more than 4 pins in the plug please note the ROBOT-COUCPE does not require a **neutral** wire.

Switch on the empty machine, making sure that the blade is rotating properly in an anti-clockwise direction.

On the motor base, a red arrow marks the blade rotation direction. If the blade turns in a clockwise direction, swap over two wires:

Since GREEN/YELLOW is the earth, DO NOT DISCONNECT.

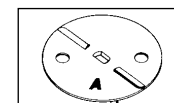
Swap either: the ❶ and the ❷
the ❶ and the ❸
the ❷ and the ❸

ASSEMBLY

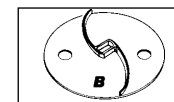
1) With the motor base facing you, place the discharge plate on the bottom of the bowl.



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.



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

b) **You have chosen a dicing unit:**

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

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

slicer \ dicing grid	dicing grid					
	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.

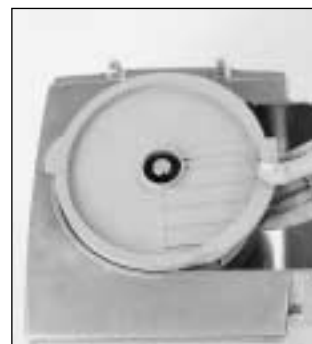
Make sure that the spur on the grid is fully engaged in the locking slot of the motor unit.



c) **If you want to use the French fries potatoes cutting 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.



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

! WARNING



In order to obtain perfect results when making french fries, make sure you fit the **removable partition** and **only use the feed opening that is opposite the outlet** (see photo opposite).



3) If you want to use the lid without the removable partition, screw the cabbage spiral onto the spindle.

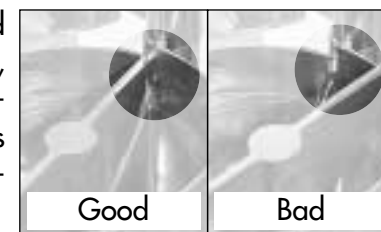


N.B. : use the specially provided spanner to remove it.

4) Slip the hinge pin into the locations provided at the back of the motor base. Next fit the lid securely onto the motor base using the fastening hook.



If you have not fitted the cabbage spiral, check that the removable partition has been properly positioned.





5) Slide the hinge pin into the slots provided at the back of the motor base. Then, lock the lid onto the motor base using the fastening hook.

TO CHANGE THE DISC:

1) With the motor base facing you, use your right hand to undo the aluminium fastening hook which holds the vegetable preparation head on the motor base.



Lift the vegetable preparation head, tilting it back to release the bowl.

2) Remove the disc by lifting it from underneath using the hub and if necessary, turn in an anti-clockwise direction to release...

If you have been using a dicing unit, we recommend you remove the grid and the disc at the same time. This will be easier if you first rotate the emptying disc and pull it out by the two holes.

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 lid of the vegetable preparation machine and lock onto the motor base using the fastening hook.


USES AND CHOICE OF DISCS

The lid of the vegetable processor features two feed openings:

- a **wide feed** opening for processing vegetables such as cabbage and celery. This feeder can be fitted with a partition in order to cope with round and oval products.
- a **narrow feed** opening for long vegetables, guaranteeing a remarkable degree of cutting precision. Cutting quality can be optimized if the compartment is used as a cutting guide.

USING THE WIDE FEED OPENING

W A R N I N G



In order to obtain perfect results when making french fries, make sure you fit the **removable partition** and **only use the feed opening that is opposite the outlet** (see photo opposite).

- Raise the pusher to gain access to the feed opening.
- In the case of certain applications, it is a good idea to fit the removable partition. This improves the stacking of products which might otherwise be damaged by the stirrer (potatoes, carrots, tomatoes, etc.).




- 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 too great a pressure will place 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.

USING THE WIDE FEED OPENING

Fill the feeder right up to the top with vegetables. Apply a downwards pressure on the pusher and maintain it until all the vegetables have been processed.

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

SLICERS	
S 0,8	cabbage
S 1	carrot / cabbage / cucumber / onion / potato / leek
S 2 / S 3	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper
S 4 / S 5	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
S 8 / S 10	eggplant / potato / zucchini / carrot
S / 14	potato / zucchini / carrot
RIPPLE CUT SLICERS	
R 2	beet root / potato / carrot / zucchini
R 3	beet root / potato / carrot / zucchini
R 5	beet root / potato / carrot / zucchini
GRATERS	
G 1,5	céleriac / cheese
G 2	carrot / céleriac / cheese
G 3	carrot
G 5	cabbage / cheese
G 7	cabbage / cheese
G 9	cabbage / cheese
	Parmesan/chocolate
	Radish

JULIENNE		
J 2x2	carrot / céleri / potato	
J 2x4	carrot / beet root / zucchini / potato	
J 2x6	carrot / beet root / zucchini / potato	
J 4x4	eggplant / beet root / zucchini / potato	
J 6x6	eggplant / beet root / céleri / zucchini / potato	
J 8x8	céleri / potato	
DICE		
D 5x5	carrot / zucchini / cucumber / céleri	
D 8x8	potato / carrot / zucchini / beet root	
D 10x10	potato / carrot / zucchini / beet root / turnip / oignon / apple (fruit)	
D 14x14	potato / carrot / zucchini / beet root / céleri	
M 20x20	potato / carrot / zucchini / pineapple / turnip	
M 25x25	potato / courgette / turnip / apple (fruit) / melon / watermelon	
FRENCH FRIES		
F 8x8	potato	
F 10x10	potato	

CLEANING

! WARNING

As a precaution, always unplug your appliance before cleaning it (risk of electrocution).

After removing the head of the vegetable preparation machine, take off the disc, followed by the grid and discharge plate where necessary.

Dishwashers are best avoided in order to prevent the aluminium from becoming tarnished. Instead we recommend that you clean the machine by hand using washing-up liquid.

If you do put your machine in a dishwasher, we suggest that you use a detergent designed specially for aluminium.

Never immerse the motor base in water. Clean it with a damp 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

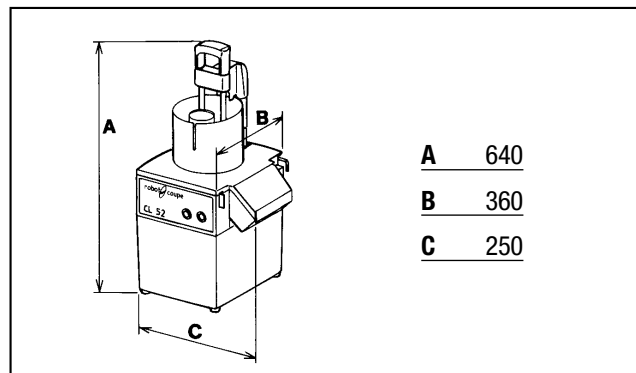
The blades on the slicing discs, the plates on the julienne discs and the graters are all wearing parts, which have to be changed every so often to ensure high quality cutting.

TECHNICAL SPECIFICATIONS

• WEIGHT

	net weight	gross weight
CL 52 complete	20 kg	23,5 kg
average weight of one disc	0,5 kg	0,6 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

We recommend that you position the CL 52 on a stable worktop so that the upper edge of the large feed hopper is at a height of between 1.20 and 1.30 m.

• NOISE LEVEL

The equivalent continuous sound level when the CL 52 is operating on no-load is less than 70 dB(A).

• ELECTRICAL DATA

Single-phase machine

Motor	Speed (rpm)	Power (Watts)	Intensity (Amp)
230 V/50Hz	375	750	4.2
240 V/50Hz	375	750	4.3
115 V/60Hz	450	750	8.2
220 V/60Hz	450	750	4.3

Three-phase machine

Motor	Speed (rpm)	Power (Watts)	Intensity (Amp)
400 V/50Hz	375	750	2.0
220 V/60Hz	450	750	4.0
380 V/60Hz	450	750	2.6

SAFETY



WARNING

The discs are very sharp, handle with care.

The CL 52 is equipped with a **magnetic safety system** which stops the motor as soon as either the wide feeder or the lid is opened. This makes it impossible to gain access to the slicing tool while it is still in motion.

As soon as the lid opens, the motor stops.

To restart your machine, simply relock the lid.

In addition, the cover locking catch is equipped with a safety mechanism which prevents the processor from being used if the cover is not correctly positioned.

The CL 52 is equipped with a **thermal protection system** which automatically stops the motor if it has been running for too long or is overloaded.

If this happens, allow the machine to cool completely before restarting.



RE M I N D E R

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

Never tamper with the locking and safety systems.

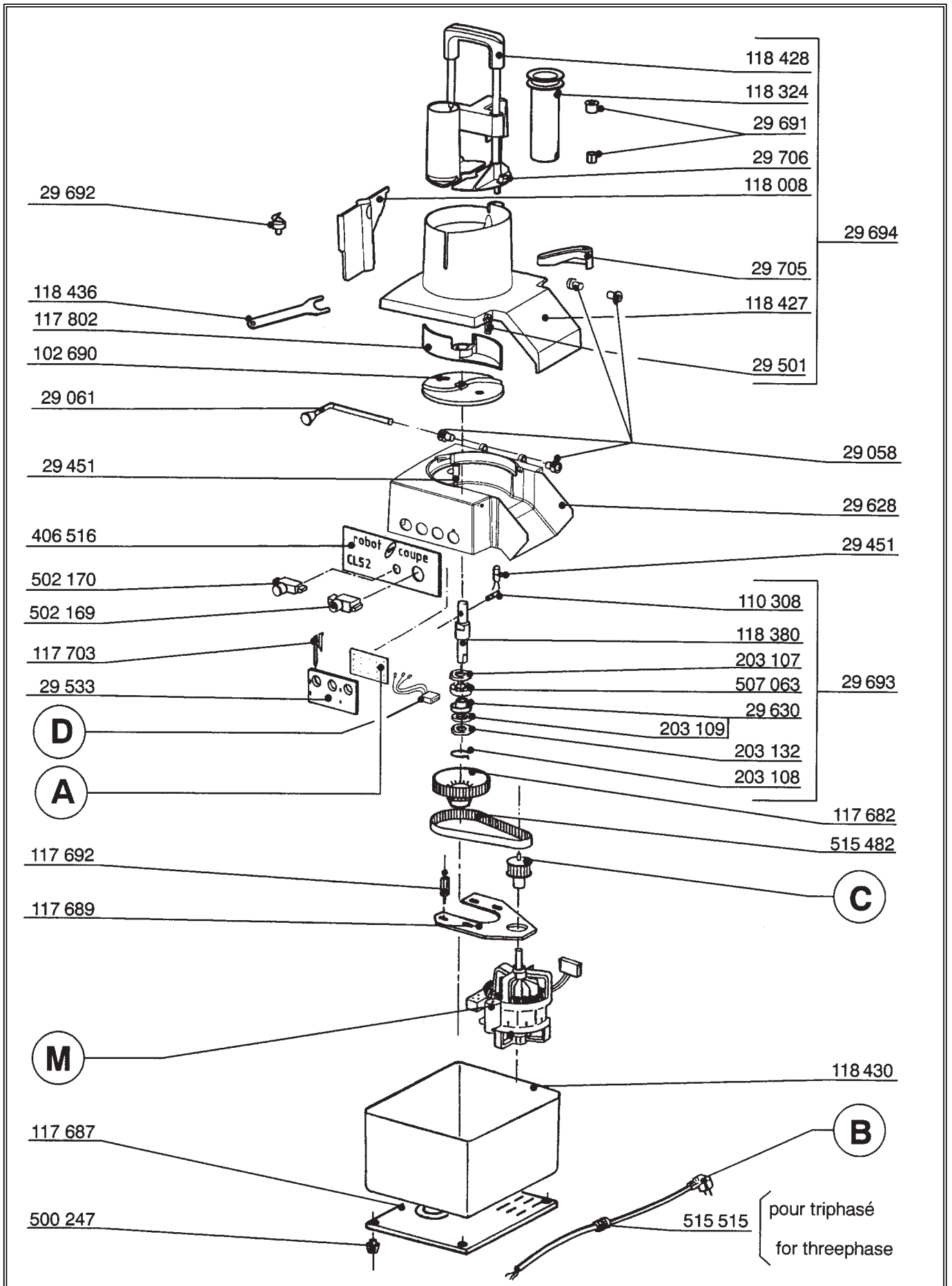
Never put a hand object in the bowl while the machine is operating.

Never force the ingredients down with your hands.

STANDARDS

MACHINES IN COMPLIANCE WITH:

- The following European directives and related national legislation:
 - Modified "machinery" directive 98/37/EEC,
 - "Low voltage" directive 73/23/EEC,
 - "EMC" directive 89/336/EEC,
 - "Materials and parts in food contact" directive 89/109/EEC,
 - "Plastic materials and parts in food contact" directive 90/128/EEC.
- The following European harmonized standards and standards setting out health and safety rules:
 - EN 292 - 1 and - 2,
 - EN 60204 -1 (1992),
 - For Vegetable cutting machine: EN 1678.



REFERENCE	DESIGNATION
29 058	ENS BAGUES EPAULEES (4) / SHOULDERED RING ASS (4)
29 061	ENS TIGE VERROU / LOCKING ROD ASS
29 451	ENS ILS / ILS ASS
29 501	ENS TAQUET ACCROCHAGE / CLINGH CLIP ASS
29 533	ENS SUPPORT PLATINE / CIRCUIT BOARD SUPPORT ASS
29 628	ENS CUVE / BOWL ASS
29 630	ENS ROUL. COMBINE / COMBIMATE BEARING ASS
29 691	ENS BAGUE MOYEU / HUB RING ASS
29 692	ENS EVIDEUR / GROOVER ASS
29 693	ENS ARBRE DE TRANSMISSION / TRANSMISSION SHAFT ASS
29 694	ENS COUVERCLE / LID ASS
29 705	SUPPORT AIMANT / MAGNET SUPPORT
29 706	ENS BUTEE POUSSOIR / PUSHER STOP ASS
102 021	POIGNEE POUSSOIR / PUSHER HANDLE
102 690	DISQUE EVACUATEUR / SLING PLATE
110 308	GOUPILLE D'AXE MOTEUR / MOTOR SHAFT PIN
117 682	POULIE DENTEE 75 DENTS / PULLEY (75 teeth)
117 687	PLAQUE DE FOND / BOTTOM PLATE
117 689	PLAQUE SUPPORT MOTEUR / MOTOR SUPPORT PLATE
117 692	ENTRETOISE SUPPORT / SUPPORT BRACE
117 703	CLAVETTE PLATINE / CIRCUIT BOARD PIN
117 802	EVACUATEUR CHOUX / DISCHARGE CABBAGE
118 008	PAROI AMOVIBLE / REMOVABLE WALL
118 324	POUSSOIR CAROTTES / CARROT PUSHER
118 376	COUVERCLE COUPE LEGUMES / VEGETABLE SLICER LID
118 380	ARBRE DE TRANSMISSION / SHAFT
118 428	ENS POUSSOIR / PUSHER ASS
118 430	CAPOT / COVER BASE
118 436	CLEF AGITATEUR / AGITATOR TOOL
203 107	JOINT / RING
203 108	CIRCLIPS / BUSHING
203 109	RONDELLE DE FROTTEMENT / RUBBING WASHER
203 132	RONDELLE / WASHER
406 516	PLAQUE FRONTALE / FRONT PLATE
500 247	PIEDS GRIS / GREY FOOT
502 169	BOUTON ROUGE / RED KNOB
502 170	BOUTON VERT / GREEN KNOB
507 063	ROULEMENT / BEARING
515 482	COURROIE / BELT
515 515	PRESSE ETOUPE / CORD PROTECTOR

A

PLATINE

/

CIRCUIT BOARD

B

CABLE D'ALIMENTATION

/

POWER CORD

C

ENS POULIE MOTRICE 20 DENTS

/

PULLEY (20 teeth) ASS

D

FAISCEAU DE CONNEXION

/

CONNECTION BEAM

M

MOTEUR

/

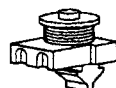
MOTOR



CONDENSATEUR MOTEUR

/

MOTOR CAPACITOR


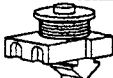


RELAIS MOTEUR



/

MOTOR RELAY

MONOPHASE/SINGLE PHASE

N°	M	V	Hz			A	B	C	D
24 360	303 082	230	50	508 211	514 030	102 480	507 026	29 530	29 599
24 361 UK	303 082	240	50	508 211	514 030	102 480	507 029	29 530	29 599
24 362 Aust	303 082	240	50	508 211	514 030	102 480	507 028	29 530	29 599
24 363	303 086	220	60	508 211	506 176	102 480	507 026	29 530	29 599
24 364	303 081	115	60	501 599	506 176	102 480	507 027	29 530	29 599

TRIPHASE/THREE PHASE

N°	M	V	Hz			A	B	C	D
24 365	303 080	400	50	-	-	102 479	515 570	29 532	29 600
24 366	303 077	220	60	-	-	102 479	515 570	29 532	29 600
24 367	303 078	380	60	-	-	102 479	515 570	29 532	29 600

CL50D - CL50D ULTRA - CL52D - CL55D

220V/60Hz - 230V/50Hz - 380V/60Hz - 400V/50Hz 3~

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

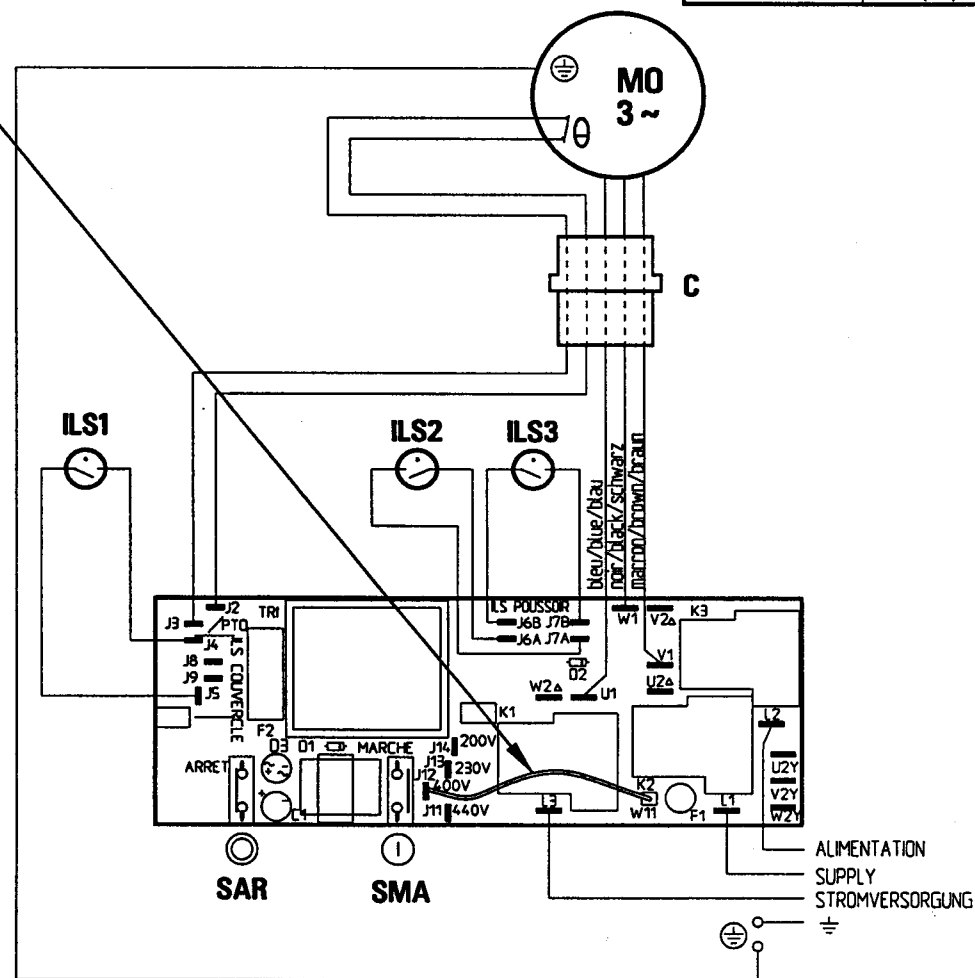
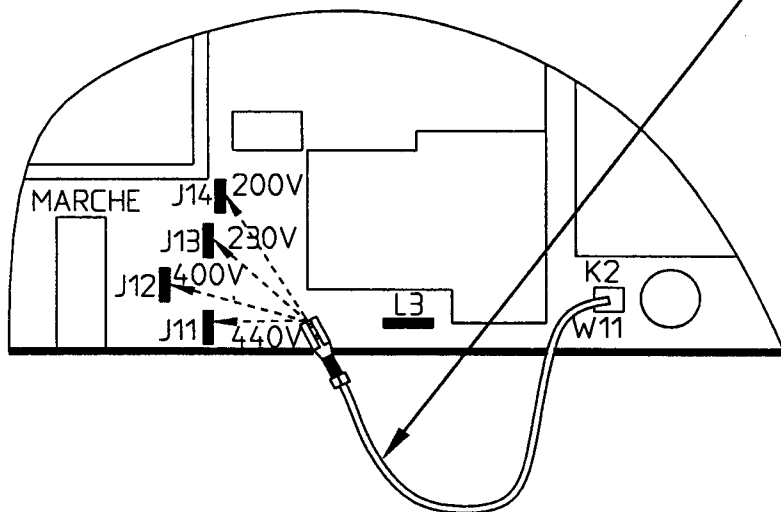
ELEKTRISCHES SCHALTBILD



Important
Précautions
Wichtiger Hinweis

Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné (voir tableau ci-contre).
Check that the wire which allows the adaptation to the supply voltage is on the right terminal (table in the margin).
Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes korrekt positioniert ist (Tafelgegenüber).

Tension d'alimentation Supply voltage Stromspannung	Connexion Terminal Anschluss
200 V	200 (J14)
220 -> 240 V	230 (J13)
380 -> 415 V	400 (J12)
440 V	440 (J11)



	Français	English	Deutsch
C	Connecteur	Connector	Steckverbindung
ILS1	Interrupteur de sécurité couvercle	Lid safety switch	Kontakt Deckelverschluss
ILS2	Interrupteur de sécurité poussoir	Pusher safety switch	Sicherheitsschalter Stössel
ILS3	Interrupteur de sécurité poussoir Uniquement CL55D	Pusher safety switch Only CL55D	Sicherheitsschalter Stössel Nur BloB CL55D
MO	Moteur triphasé	Three-phase motor	Drehstrommotor
SAR	Bouton poussoir ARRET	OFF switch	Stopschalter
SMA	Bouton poussoir MARCHE	ON switch	Betriebschalter
θ	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz

N° 406722

C : 05/99

CL52D - CL55D

120V/60Hz - 220V/60Hz - 230V/50Hz 1~

SCHEMA ELECTRIQUE

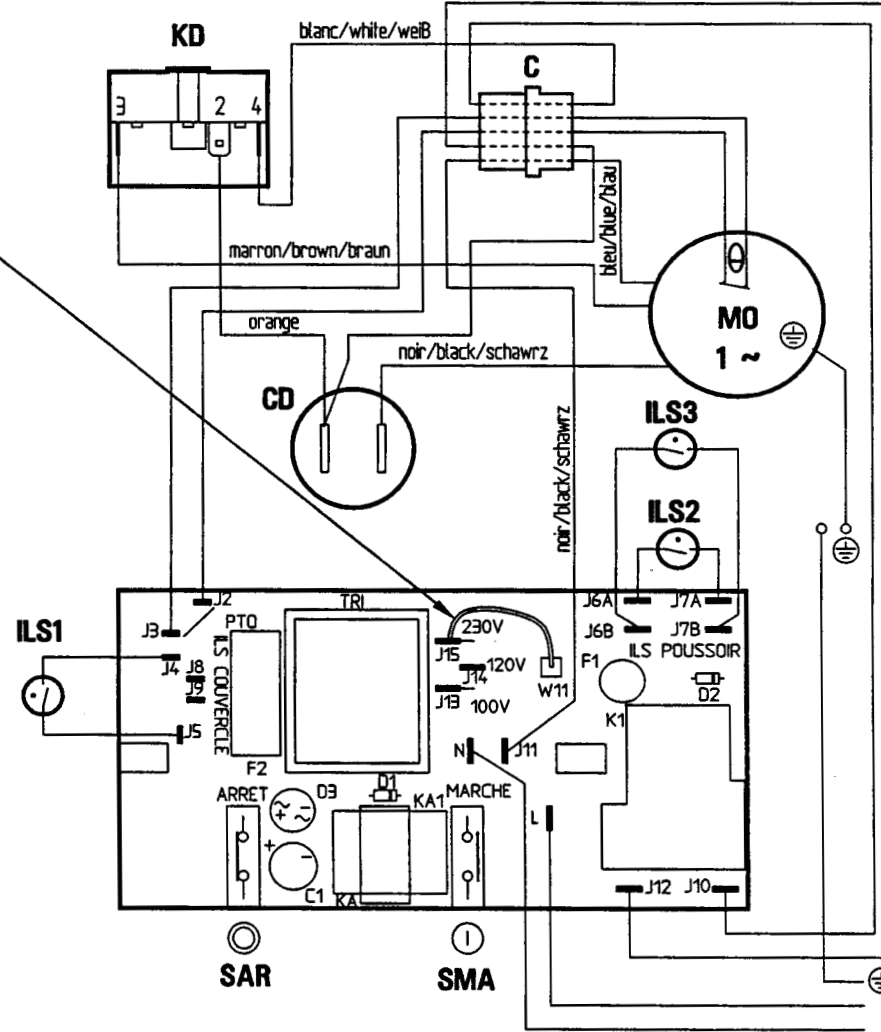
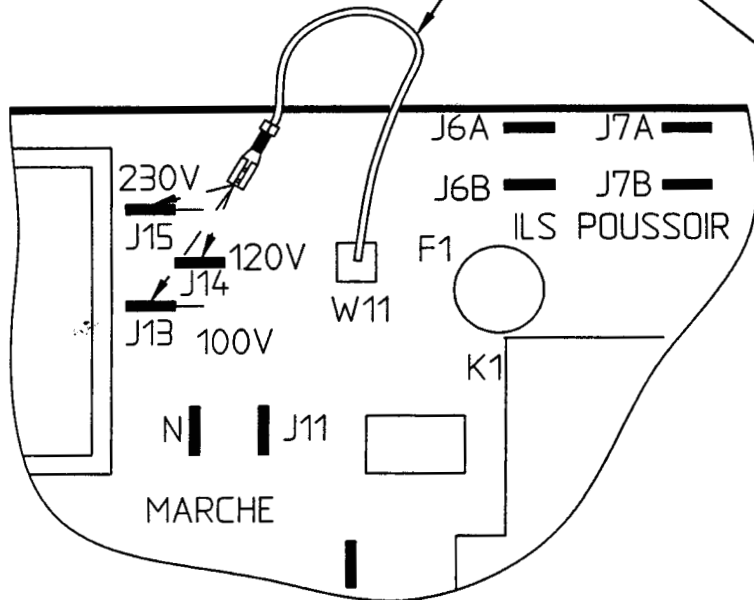
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



Important
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Check that the wire which allows the adaptation to the supply voltage is on the right terminal.
Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes korrekt positioniert ist.



	Français	English	Deutsch
C	Connecteur	Connector	Steckverbindung
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
ILS1	Interrupteur de sécurité couvercle	Lid safety switch	Kontakt Deckelverschluss
ILS2	Interrupteur de sécurité poussoir	Pusher safety switch	Sicherheitschalter Stüssel
ILS3	Interrupteur de sécurité poussoir Uniquement CL55D	Pusher safety switch Only CL55D	Sicherheitschalter Stüssel Nur Bei CL55D
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase motor	Motor einphasig
SAR	Bouton poussoir ARRET	OFF switch	Stopechalter
SMA	Bouton poussoir MARCHE	ON switch	Betriebschalter
⊖	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz

ALIMENTATION
SUPPLY
STROMVERSORGUNG



robot coupe®

FABRIQUÉ EN FRANCE PAR ROBOT-COUCPE S.N.C.

**Administration Commerciale France
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