robot coupe®

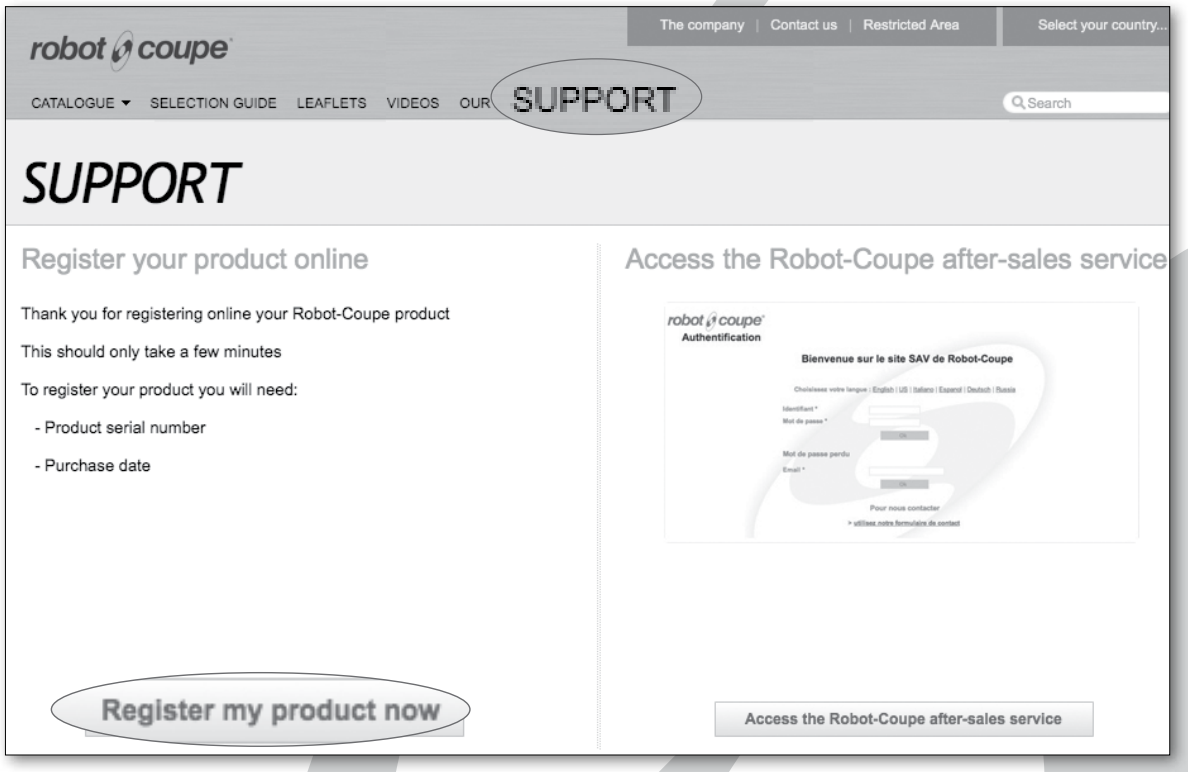


New
Register your product on line

CL 50 Gourmet

www.robot-coupe.com

@ Register your product on line



robot coupe®

robot coupe®

CE

DECLARATION OF CONFORMITY

Declares that the machines identified by their type above, comply with:

- The essential requirements of the following European directives and with the corresponding national regulations:
  - Directive «Machinery» 2006/42/EC,
  - Directive «Low voltage» 2014/35/EU,
  - Directive «Electromagnetic compatibility» 2014/30/EU,
  - Regulation (EC) n°1935/2004 «Materials and articles intended to come into contact with food»,
  - Regulation (EU) n°10/2011 «Plastic materials and articles intended to come into contact with food»,
  - Directive «Reduction of Hazardous Substances (RoHS) 2002/95/EC,
  - Directive «WEEE» 2012/19/EU,
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:
  - EN ISO 12100: 2010: Safety of machinery – General principles for design,
  - EN 60204-1 -2006: Safety of machinery – Electrical equipment of machines,
  - EN 12852: Food Processors and Blenders,
  - EN 1678-1998: Vegetable Cutting Machines,
  - EN 454 + A1 2010-02: Blender-Mixers,
  - EN 12853: Hand-held Blenders and Whisks (stick blenders),
  - EN 14655: Bread Slicers,
  - EN 13208: Vegetable Preparation Machines,
  - EN 13621: Salad Spinners,
  - EN 60529-2000: Degrees of protection,
    - IP 55 for the electrical controls,
    - IP 34 for the machines.

Montceau en Bourgogne on 4 March 2016

Alain NODET
Industrial Director

Robot-Coupe SNC - 12 avenue du Maréchal Leclerc – BP 134 – 71305 Montceau-les-Mines Cedex - France

SUMMARY

WARRANTY

IMPORTANT WARNING

INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 50 Gourmet

SWITCHING ON THE MACHINE

- Advice on electrical

ASSEMBLY

USES AND CHOICE OF DISCS

CLEANING

MAINTENANCE

- Blades, plates and graters

TECHNICAL SPECIFICATIONS

- Weight
- Dimensions
- Working height
- Noise level
- Electrical data

SAFETY

STANDARDS

TECHNICAL DATA

- Exploded views
- Electric and wiring diagrams

ROBOT-COUPE S.N.C., LIMITED WARRANTY

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

If you bought your ROBOT-COUPE 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-COUPE S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPE 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 arbitrarity 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-COUPE 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-COUPE 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-COUPE S.N.C. France.

IMPORTANT WARNING

WARNING
KEEP THESE INSTRUCTIONS IN A SAFE PLACE

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 entirely and make sure that anyone else who may use the machine 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 to 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.

HANDLING

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

ASSEMBLY PROCEDURES

• Follow the various assembly procedures carefully (see page 18) and make sure that all the attachments are correctly positioned.

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 CL 50 Gourmet VEGETABLE PREPARATION MACHINE

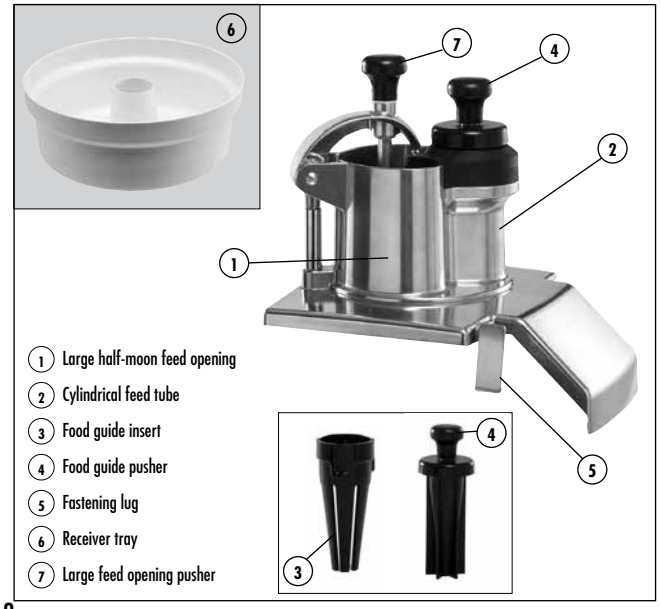
The CL 50 Gourmet is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

This model is equipped with a metal bowl and a stainless steel motor base.

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

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

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

⚠ WARNING

THIS MACHINE MUST BE EARTHED (RISK OF ELECTROCUTION).

CL 50 Gourmet Single-Phase

The CL 50 Gourmet is fitted with various types of motors : 230 V / 50 Hz / 1
120 V / 60 Hz / 1
220 V / 60 Hz / 1

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

CL 50 Gourmet Three-Phase

The CL 50 Gourmet is 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-COUPE 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 unit, a red arrow marks the blade rotation direction. If the blade turns in a clockwise direction, swap over two wires :

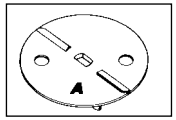
Since GREEN/YELLOW is the earth, DO NOT DISCONNECT.

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

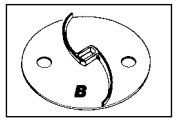
ASSEMBLY

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





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.

⚠ WARNING

Never use a disc with a slicing thickness of more than 10 mm.

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	5 x 5 mm	8 x 8 mm	10 x 10 mm	14 x 14 mm
5 mm	•			
8 mm		•		
10 mm			•	•

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 base.





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

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 i correctly positioned.

⚠ WARNING

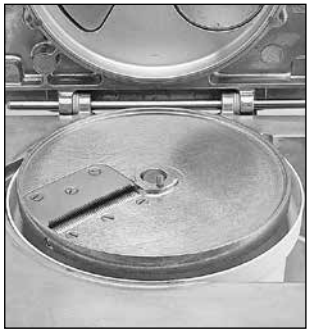
To create brunoise or waffle cuts, place the vegetables and fruit in the feed-head then in the cylindrical hopper. Use the feed-head pusher (to obtain an optimum cut).

To obtain an optimum cut of your flat leaf parsley and aromatic herbs, use the special herb feed-head, provided in your parsley kit and/or tabbouleh kit. Place this feed-head in the cylindrical hopper.

**** see diagram page 18.***

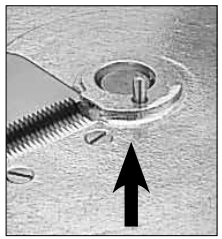
d) **If you have selected a dicing or ripple-cut disc :**

Position the disc on the motor shaft.



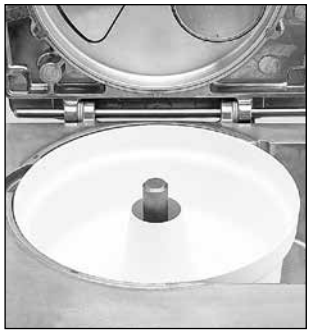
⚠ WARNING

The ripple-cut and fine-dicing discs are both fitted with a driving pinion. If the motor shaft and driving pinion come into contact, you will be unable to close the lid. In which case, simply turn the disc manually 90°.



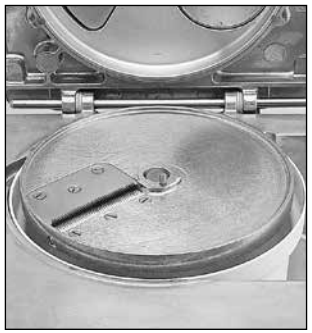
e) **You only need to process small amounts :**

When processing small amounts, we recommend you use the receiver tray.



With the motor unit facing you, place the tray at the bottom of the bowl.

Position the disc of your choice on the motor shaft. Maximum capacity: 600 g diced potatoes (3x3x3 mm).

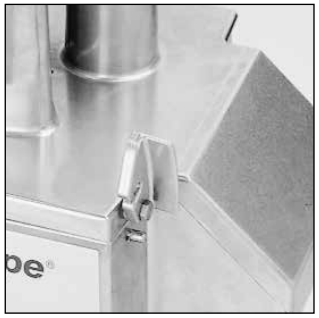


If you have trouble removing the disc, simply push the tray up with your hand to free the disc from the motor shaft.

⚠ WARNING

The receiver tray cannot be used with the dicing or French Fries equipments.

3) Position the head of the vegetable preparation machine on the motor shaft. The fastening hook should now be facing you, on your right.



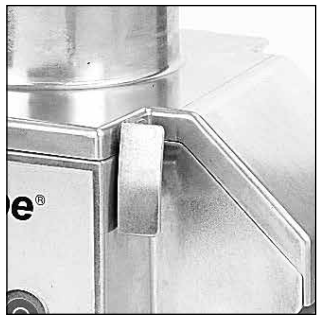




4) Position the head of the vegetable preparation machine on the motor shaft. The fastening hook should now be facing you, on your right.

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.

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.
- **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

- 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 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 / zuccchini / onion / leek / bell pepper
S 4 / S 5	egglant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
S 8 / S 10	egglant / 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 7**	cabbage / cheese
G 2	carrot / celeriac / cheese	**G 9**	cabbage / cheese
G 3	carrot	**Parmesan**/chocolate	
G 5	cabbage / cheese	**Radish**	

JULIENNE

J 2x2	carrot / céleriac / potato
J 2x4	carrot / beet root / zucchini / potato
J 2x6	carrot / beet root / zucchini / potato
J 4x4	egglant / beet root / zucchini / potato
J 6x6	egglant / beet root / celeriac / zucchini / potato
J 8x8	céleriac / patato

DICE

D 5x5x5	carrot / zucchini / cucumber / céleriac
D 8x8x8	potato / carrot / zucchini / beet root
D 10x10x10	potato / carrot / zucchini / beet root / turnip / onion / apple (fruit)
D 14x14X10	potato / carrot / zucchini / beet root / céleriac

FINE-DICING

FD 2x2x2	carrot / cucumber / radish / zucchini / céleriac / beet root / potato / turnip
FD 3x3x3	carrot / cucumber / radish / zucchini / bell pepper / céleriac / beet root / potato / turnip
FD 4x4x4	zucchini / bell pepper / céleriac / beet root / potato / turnip

RIPPLE-CUT

RC 4 mm	zucchini / carrot / potato / emmenthal cheese / beet root / cucumber / turnip
RC 6 mm	zucchini / carrot / potato / emmenthal cheese / beet root / cucumber / turnip

FRENCH FRIES

F 8x8	potato
F 10x10	potato
F 10x16	potato

CLEANING

⚠ BE CAREFUL

As a safety measure, we advise you always to unplug your machine before cleaning (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.

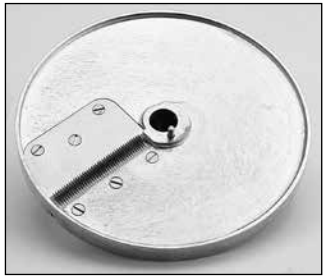
Never immerse the motor base in water. Clean it with a damp cloth or sponge.

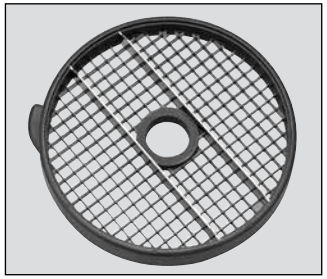
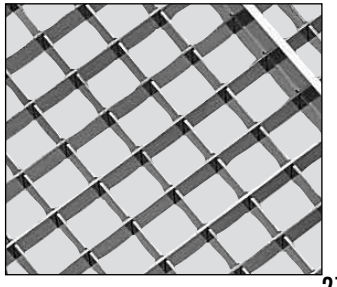
• SMALL DICING DISCS / DICING GRID :

The cutting edges of the small dicing discs and dicing grids have been precision-sharpened.

To maintain a consistently high cutting quality, make sure the edges are not damaged during cleaning.

To clean the dicing plates, we advise you to use a brush.



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. Never put them in the dishwasher.

MAINTENANCE

• BLADES, PLATES AND GRATERS

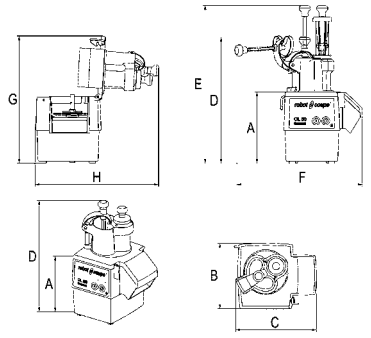
The blades on the slicing discs, the plates on the julienne discs and the graters are all wearing parts, which have to be changed every so often to ensure high quality cutting.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
CL 50 Gourmet	21,5 kg	24,5 kg
average weight of one disc	0,5 kg	0,6 kg

• DIMENSIONS (in mm)



A	350
B	310
C	390
D	610
E	760
F	615
G	615
H	590

• WORKING HEIGHT

We recommend that you position the CL 50 Gourmet on a stable worktop so that the upper edge of the large feed hopper is at a height of between1.20 and 1.30 m.

• NOISE LEVEL

The equivalent continuous sound level when the CL 50 Gourmet is operating on no-load is less than 70 dB(A).

• ELECTRICAL DATA

CL 50 Gourmet Single-phase

Motor	Speed (rpm)	Intensity (Amp)
230 V/50Hz	375	5.7
240 V/50Hz	375	5.4
120 V/60Hz	450	12.0
220 V/60Hz	450	5.7

CL 50 Gourmet Three-phase

Motor	Speed (rpm)	Intensity (Amp)
400 V/50Hz	375	1.9
220 V/60Hz	450	4.0
380 V/60Hz	450	2.4

- Power shown on data plate.

SAFETY

WARNING

The discs are very sharp, handle with care.

The CL 50 Gourmet is fitted with magnetic safety system which stops the motor as soon as the large hopper or lid is opened, thus preventing any access to the cutting tool while the latterit is 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 50 Gourmet is fitted with a **temperature fuse** which automatically stops the motor if the machine is left on for too long or overloaded.

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

REMEMBER

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.

STANDARDS

Consult the declaration of compliance on page 2.