

robot *coupe*®



CL 40

Robot-coupe USA. Inc.

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Phone : 1-800-824-1646

IMPORTANT WARNING



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. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine.

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 parts are very sharp e. g. blades, discs... etc.

INSTALLATION

- Install your machine on a stable solid base of convenient operating height.

CONNECTION

- The CL 40 must be attached to standard 120 Volt 60 Hz grounded outlet NEMA 5-15. Robot Coupe recommends ground fault type outlet be used.

HANDLING

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

SPECIFICATIONS

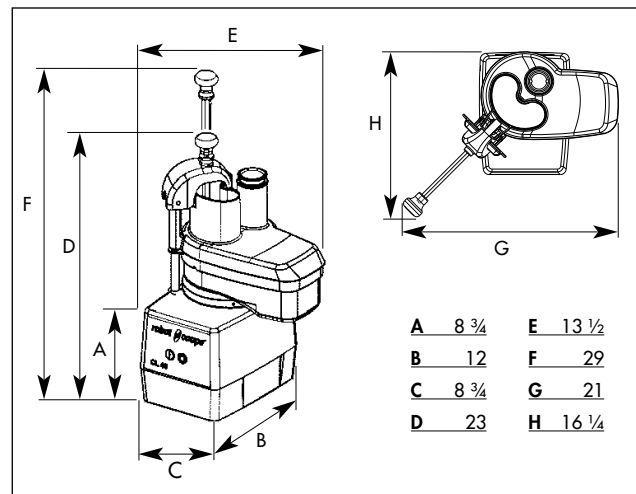
Motor	Speed (rpm)	Intensity (Amp)
120 V/60Hz	600	12.0

- Power shown on data plate.

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

DIMENSIONS (in inches)



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 detergents 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 most vegetables 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.

SUMMARY

■ WARRANTY

■ IMPORTANT WARNING

■ INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 40

■ SWITCHING ON THE MACHINE

- Advice on electrical

■ ASSEMBLY

■ USES AND CHOICE OF DISCS

■ CLEANING

■ MAINTENANCE

- Motor seal
- Locking washer
- Blades
- Grating, julienne and ripple-cut discs

■ TECHNICAL SPECIFICATIONS

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

■ SAFETY

■ SERVICE

■ TECHNICAL DATA (page 27)

- Exploded views
- Electric and wiring diagrams

ROBOT COUPE U.S.A., INC. LIMITED WARRANTY

YOUR NEW ROBOT COUPE PRODUCT IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.

This LIMITED 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.

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 lists that item.

All parts or accessories replaced under warranty must be returned to the Service Agency.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT COUPE U.S.A. Inc. LIMITED 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** - Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.
- 3** - Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored 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** - Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

7 - The cost of changing direction-of-rotation of three-phase electric motors (Installer is responsible).

8 - SHIPPING DAMAGES. Visible and/or hidden damage is the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of hidden defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT COUPE U.S.A. Inc. 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 U.S.A. Inc. 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
KEEP THESE INSTRUCTIONS
IN A SAFE PLACE

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CONNECTION

- The CL 40 must be attached to standard 120 Volt 60 Hz grounded outlet NEMA 5-15. Robot Coupe recommends ground fault type outlet be used.

HANDLING

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

SPECIFICATIONS

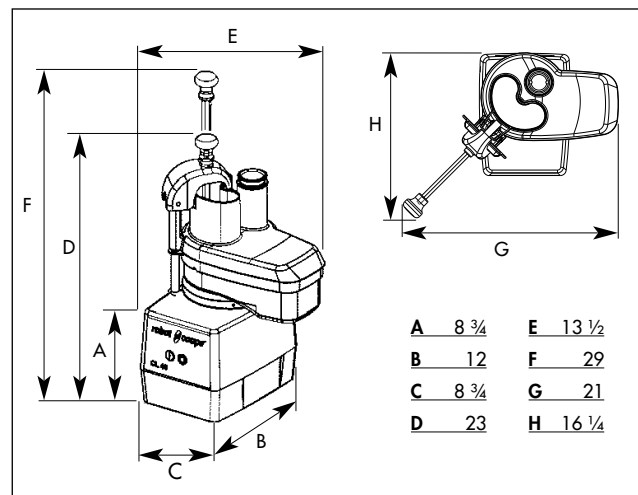
Motor	Speed (rpm)	Intensity (Amp)
120 V/60Hz	600	12.0

- Power shown on data plate.

ASSEMBLY PROCEDURES

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DIMENSIONS (in inches)



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 detergents 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 most vegetables 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.

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.

INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 40

The CL 40 is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

The CL 40 is equipped with a **stainless steel vegetable bowl** and a lid made in ABS (automatic restart of the machine with the pusher).

The CL 40 can be equipped with a **range of 26 disk** for making slices, grating, julienne, dicing and French fries.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be fitted and removed in a few moments without special tools

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 his or her CL 40 vegetable preparation device.

We place special emphasis on those actions which cause the machine to stop.

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

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

WARNING

This appliance must be plugged into an grounded socket (risk of electrocution).

The machine comes with a power supply cord having an integrally molded plug.

The CL 40 should be connected to a
120 V/60 Hz

1 Phase power outlet.

Robot Coupe recommends a ground fault type outlet be used.

ASSEMBLY

The vegetable preparation machine consists of two detachable parts: the stainless steel vegetable preparation bowl and the lid.



1) With the motor base facing you, fit the bowl onto the motor base; the ejection chute should be on your right.



2) Turn the bowl to the right until the motor base connectors are securely positioned in their sockets.

3) Slot the black or white plastic ejection tool onto the drive shaft, checking that it is correctly positioned at the bottom of the bowl.



Two ejection tools:

The CL 40 is supplied with two ejection tools. The **white** ejector has been specially designed to cope with cabbage. For all other vegetables, use the **black** plastic ejector disc.



Cabbage ejector



Ejector disc

4) Choice of disc:

a) **If you have opted for a slicing, grating or julienne disc:** position the disc on the sling plate.



b) **If you have chosen the dicing equipment:** i.e. a grid and slicing disc.

You must only use the 8 mm 5/16 inch , 10 mm 3/8 inch, or 12 mm 15/32 inch aluminium slicing disk which include the thumb screw with dicing grids..

Make sure the dicing grid is correctly positioned in the veg prep bowl (see box opposite).

Check that the notch on the edge of the dicing grid is correctly positioned over the tab on the bowl (see marking on grid).



Next fit the appropriate slicing disc and screw the slicer on the motor-shaft with the butterfly nut.

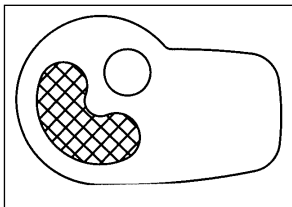
! WARNING

• INSTALLING THE DICING GRID:

These grids can be positioned in two different ways depending on the type of hopper used in order to avoid any false starts.

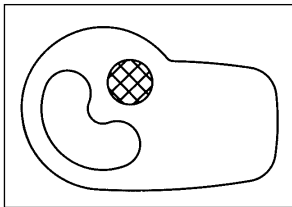
• Position 1: Using the large hopper "kidney-shaped".

In this case, the dicing grid should be positioned so that its blades are vertically aligned with the hopper. (You must be able to see the grid blades when looking into the hopper.)



• Position 2: Using the cylindrical "or round" hopper.

In this case, the grid must be positioned so that the blades are vertically aligned with the tube. (You must be able to see the grid blades when looking into the tube.)



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 screw the slicer on the motor-shaft with the butterfly nut.

5) Place the lid on the bowl and rotate to the right until the lid clicks, to form an extension of the bowl.



USES AND CHOICE OF DISCS

The vegetable preparation machine consists of two hoppers:

- **One large hopper** for cutting vegetables such as cabbage, potatoes, onions, etc.
- **One cylindrical hopper** for long vegetables and high-precision cutting.







For optimum cutting, use this section as a guide.

HOW TO USE THE LARGE HOPPER

- Raise the lever and release the hopper opening.
- Fill hopper with vegetables.
- Replace the lever at the base of the hopper while applying slight to moderate pressure to the pusher.
- Start to press the lever, switch on machine and maintain pressure until there are no vegetables left in the hopper.

HOW TO USE THE CYLINDRICAL HOPPER

- Fill hopper with vegetables.
- Start to press the button and switch on machine.
- Maintain pressure until all the vegetables have been chopped up using the food pusher to press food into the disk.

SLICERS		
S1 1/32"	carrot/cabbage/cucumber/onion/potato/leek	
S2 5/64"/S3 1/8"	lemon/carrot/mushroom/cabbage/potato/cucumber/zucchini/onion/leek/bell pepper	
S4 5/32"/S5 3/16"	eggplant/beet root/carrot/mushroom/cucumber/bell pepper/radish/lettuce/potato/leek/tomato	
S6 1/4"	eggplant/beet root/carrot/mushroom/cucumber/bell pepper/radish/lettuce/potato/leek/tomato	
RIPPLE CUT SLICER		
R2 5/64"	beet root/potato/carrot	
GRATERS		
G1.5 1/16"	celeriac/cheese	G9 11/32" cabbage/cheese
G2 5/64"	carrot/celeriac/cheese	Parmesan/chocolate
G3 1/8"	carrot	Radish 0.7 0.028"
G6 1/4"	cabbage/cheese	Radish 1 1/32"
JULIENNE		
J2x2 5/64" x 5/64"	carrot/celeriac/potato	
J2x4 5/64" x 5/32"	carrot/beet root/zucchini/potato	
J2x6 5/64" x 1/4"	carrot/beet root/zucchini/potato	
J4x4 5/32" x 5/32"	eggplant/beet root/zucchini/potato	
J6x6 1/4" x 1/4"	eggplant/beet root/celeriac/zucchini/potato	
J8x8 5/16" x 5/16"	celeriac/potato	
DICE		
D8x8 5/16" x 5/16"	potato/carrot/zucchini/beet root/turnip	
D10x10 3/8" x 3/8"	potato/carrot/zucchini/beet root/turnip	
D12x12 15/32" x 15/32"	potato/carrot/zucchini/beet root/turnip	
FRENCH FRIES		
F8x8 5/16" x 5/16"	potato	
F10x10 3/8" x 3/8"	potato	

CLEANING

! WARNING

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

Remove each of the part, i.e.: the lid, disc, sling plate and bowl and clean.

All the parts are dishwasher safe, providing you use the right amount of detergent and choose one that is suitable for plastics and stainless steel. It should, however, **be noted that cleaning parts in a dishwasher shortens their lifespan.**

We recommend that you periodically remove any food residue that may have accumulated under the blades of the slicing discs of the french fry and dicing kits.

To do this, unscrew the blades using a flat-head screwdriver.

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

! WARNING

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

• MOTOR SEAL

The motor seal on the shaft should be lubricated regularly using a food safe lubricant.

In order to keep the motor completely watertight, it is advisable to check the motor seal regularly for wear and tear and replace if necessary.

The motor seal can be easily replaced without having to remove the motor, so we strongly advise you to ensure that is in good condition.

• LOCKING WASHER

To ensure that your appliance continues to run smoothly, we recommend that you regularly check the locking washer for wear and tear.

If the washer becomes worn, we therefore advise you to replace it.

• BLADES

The blades of the slicing discs of the dicing and french fry kits are wearing parts that must be replaced from time to time, in order to maintain optimum cutting quality.

• GRATING, JULIENNE AND RIPPLE-CUT DISCS

The grating, julienne and ripple-cut discs gradually become blunt and should be replaced from time to time to maintain optimum cutting quality.

TECHNICAL SPECIFICATIONS

• WEIGHT (Lbs)

	Net	Gross
CL 40 (without disc)	35	40
Disc	1.1	1.3

• WORKING HEIGHT

We recommend that you position the CL 40 on a stable worktop so that the upper edge of the large feed hopper is at a height of between 46 inches and 52 inches.

• NOISE LEVEL

The equivalent continuous sound level when the CL 40 is operating on no-load is less than 70 dB (A).

SAFETY

The CL 40 is fitted with a magnetic safety device and motor braking system.

As soon as you open the lid, the motor stops.

To restart the machine, simply close the lid and press the green switch.

The CL 40 is fitted with a **thermal cut-out** 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.



WARNING

The blades are extremely sharp.
Handle with care.



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.

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

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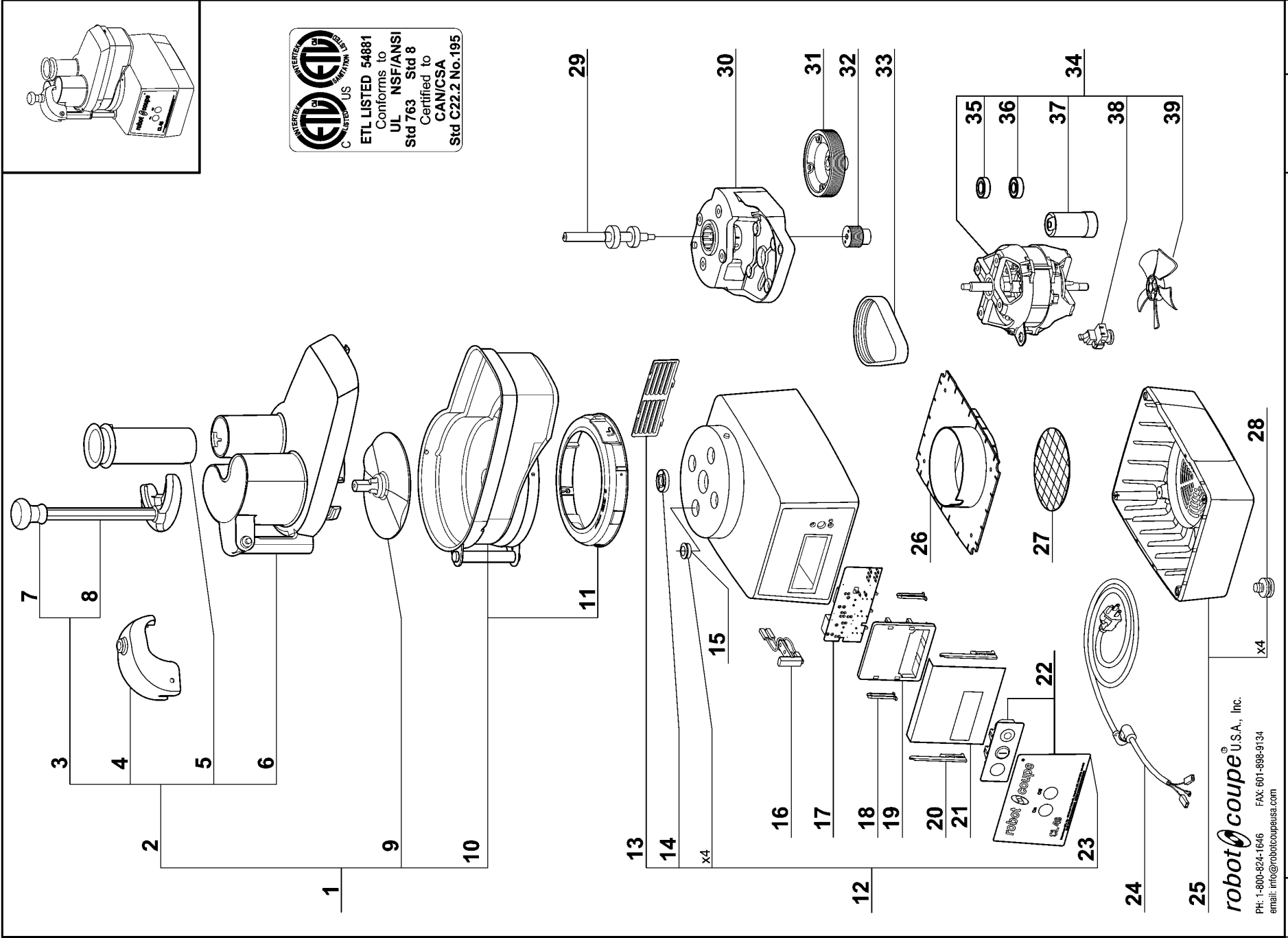
For service in Canada contact the Robot-Coupe USA factory for repair instructions.

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TECHNICAL DATA

DATOS TECNICOS

DONNÉES TECHNIQUES






 ETL LISTED 54881
 Conforms to
 UL NSF/ANSI
 Std 763 Std 8
 Certified to
 CAN/CSA
 Std C22.2 No.195

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Index	Pièce / Part	Description
1	27 400	VEGETABLE SLICER ATTACHMENT
2	49 033	VEGETABLE SLICER HEAD
3	29 880	PUSHER ASSEMBLY
4	49 036	PUSHER GUIDE
5	118 324	ROUND PUSHER
6	49 037	VEGETABLE SLICER LID
7	117 452	HANDLE KNOB
8	103 703	VEGETABLE PUSHER
9	104 921	SLING PLATE
10	49 034	VEGETABLE SLICER BOWL
11	49 035	LOCKING WASHER ASSEMBLY
12	49 044	MOTOR SUPPORT ASSEMBLY
13	104 122	VENT COVER
14	501 010	MOTOR SEAL
15	104 070	BOLT COVER
16	29 356	VEGETABLE REED SWITCH
17	103 690	CONTROL BOARD
18	102 913	PANEL KEY
19	102 911	PCB SUPPORT
20	117 703	PCB KEY
21	104 131	PCB PROTECT
22	49 045	SWITCH ASSEMBLY
23	49 046	FRONT PLATE
24	504 277	POWER CORD
25	39 112	BASE ASSEMBLY
26	104 109	DEFLECTOR
27	103 761	VENTILATION SCREEN
28	39 928	FEET (x4)
29	29 604	TRANSMISSION SHAFT ASSEMBLY
30	104 125	TRANSMISSION SUPPORT
31	102 923	LARGE PULLEY
32	102 924	SMALL PULLEY
33	503 940	BELT
34	3 125	MOTOR
35	504 229	UPPER BALL-BEARING 6002 2RS
36	600 457	LOWER BALL-BEARING 6201 2RS
37	603 669	STARTING CAPACITOR
38	500 296	MOTOR STARTING RELAY
39	117 610	MOTOR FAN
		ACCESSOIRE COUPE-LEGUMES
		TETE COUPE-LEGUMES COMPLETE
		ENSEMBLE POUSSOIR
		GUIDE POUSSOIR
		POUSSOIR CAROTTES
		COUVERCLE COUPE-LEGUMES
		POIGNEE
		POUSSOIR LEGUMES
		DISQUE EVACUATEUR
		CUVE COUPE-LEGUMES
		ENSEMBLE RONDELLE D'ACCROCHAGE
		ENSEMBLE SUPPORT MOTEUR
		GRILLE VENTILATION
		BAGUE ETANCHEITE
		CAPSULE CACHE VIS
		ILS COMPLET COUPE-LEGUMES
		CARTE DE COMMANDE
		CLAVETTE PLASTRON
		SUPPORT PLATINE
		CLAVETTE FIXE PLATINE
		PROTEGE PLATINE
		ENSEMBLE TABLEAU COMMANDE
		PLAQUE FRONTALE
		CABLE D'ALIMENTATION
		ENSEMBLE SOCLE
		DEFLECTEUR
		GRILLE DE PROTECTION
		PIEDS (x4)
		ENSEMBLE AXE TRANSMISSION
		SUPPORT TRANSMISSION
		POULIE RECEPTRICE
		POULIE MOTRICE
		COURROIE
		MOTEUR
		ROULEMENT MOTEUR SUPERIEUR 6002 2RS
		ROULEMENT MOTEUR INFERIEUR 6201 2RS
		CONDENSATEUR DE DEMARRAGE
		RELAIS DEMARRAGE MOTEUR
		VENTILATEUR MOTEUR



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