

robot coupe®



CL 50 E • CL 50 Ultra E

www.robot-coupe.com

@ Register your product on line

The screenshot displays the 'robot coupe' website's 'SUPPORT' page. The navigation bar includes links for 'The company', 'Contact us', 'Restricted Area', and 'Select your country...'. The main menu features 'CATALOGUE', 'SELECTION GUIDE', 'LEAFLETS', 'VIDEOS', 'OUR', and 'SUPPORT' (which is circled). A search bar is located on the right. The 'SUPPORT' section is titled 'SUPPORT' and contains two main columns. The left column, 'Register your product online', provides instructions and a list of required information: 'Product serial number' and 'Purchase date'. A button 'Register my product now' is at the bottom of this column. The right column, 'Access the Robot-Coupe after-sales service', features a login form titled 'robot coupe Authentification' with fields for 'Identifiant *' and 'Mot de passe *', and a link for 'Mot de passe perdu'. A button 'Access the Robot-Coupe after-sales service' is at the bottom of this column.

robot coupe

The company | Contact us | Restricted Area | Select your country...

CATALOGUE ▾ SELECTION GUIDE LEAFLETS VIDEOS OUR **SUPPORT** Search

SUPPORT

Register your product online

Thank you for registering online your Robot-Coupe product
This should only take a few minutes
To register your product you will need:

- Product serial number
- Purchase date

Register my product now

Access the Robot-Coupe after-sales service

robot coupe Authentification

Bienvenue sur le site SAV de Robot-Coupe

Choisissez votre langue : English | US | Italiano | Español | Deutsch | Russe

Identifiant *

Mot de passe *

Mot de passe perdu

Email *

Pour nous contacter
→ utilisez notre formulaire de contact

Access the Robot-Coupe after-sales service

robot coupe®



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

A handwritten signature in black ink, consisting of a stylized, flowing script that appears to be the name "Alain Nodet".

SUMMARY

WARRANTY

IMPORTANT WARNING

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

SWITCHING ON THE MACHINE

- Advice on electrical

ASSEMBLY

USES AND CHOICE OF DISCS

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MAINTENANCE

- Blades, plates and graters

TECHNICAL SPECIFICATIONS

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- Dimensions
- Working height
- Noise level
- Electrical data

SAFETY

STANDARDS

TECHNICAL DATA

- Exploded views
- Electric and wiring diagrams

ROBOT-COUPÉ S.N.C., LIMITED WARRANTY

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

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

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPÉ 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-COUPÉ 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-COUPÉ 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-COUPÉ 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 16) 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 CL 50 • CL 50 Ultra E Version VEGETABLE PREPARATION MACHINE

The CL 50/CL 50 Ultra 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, a stainless steel motor base for CL 50 Ultra and polycarbonate bowl for CL 50.

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

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 E /CL 50 Ultra E Single-Phase

ROBOT-COUPÉ CL 50/CL 50 Ultra 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 50 E /CL 50 Ultra E Three-Phase

ROBOT-COUPÉ CL 50/CL 50 Ultra 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-COUPÉ does not require a **neutral** wire.

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

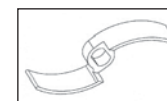
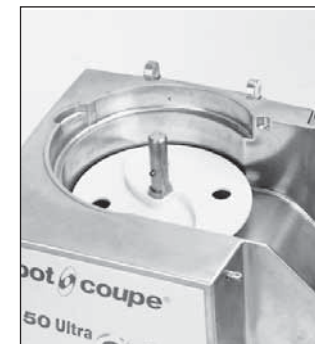
On the motor unit, a red arrow marks the blade rotation direction. If the blade turns in a clockwise direction, swap over two wires :

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

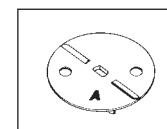
Swap either :
the ❶ and the ❷
the ❶ and the ❸
the ❷ and the ❸

ASSEMBLY

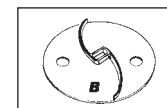
- 1) With the motor base facing you, place the discharge plate on the bottom of the bowl.



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 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:

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 spur on the grid is fully engaged in the locking slot of the motor base.

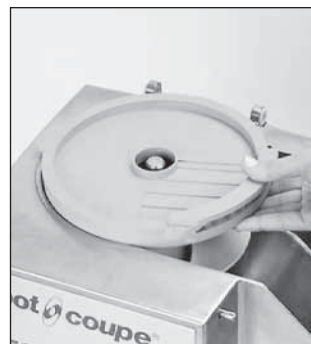


Next, fit the corresponding slicing disc (straight-edged blade) and rotate in a clockwise direction to ensure that it is correctly positioned.

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

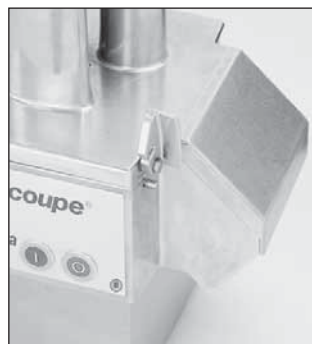
This equipment comprises a French fries grid and a special French fries slicing disc.

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 is correctly positioned.

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



3) 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 / 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	céleriak / cheese	G 7 cabbage / cheese
G 2	carrot / céleriak / cheese	G 9 cabbage / cheese
G 3	carrot	Parmesan/chocolate
G 5	cabbage / cheese	Radish
JULIENNE		
J 2x2	carrot / céleriak / 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 / céleriak / zucchini / potato	
J 8x8	céleriak / potato	
DICE		
D 5x5	carrot / zucchini / cucumber / céleriak	
D 8x8	potato / carrot / zucchini / beet root	
D 10x10	potato / carrot / zucchini / beet root / turnip / onion / apple (fruit)	
D 14x14	potato / carrot / zucchini / beet root / céleriak	
D 20x20	potato / carrot / zucchini / pineapple / turnip	
D 25x25	potato / zucchini / turnip / apple (fruit) / melon / watermelon	

FRENCH FRIES

F 8x8	potato
F 10x10	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.


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.

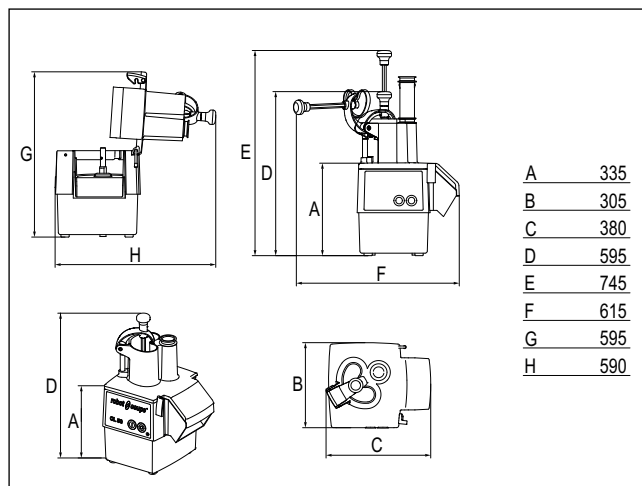
TECHNICAL SPECIFICATIONS

• WEIGHT

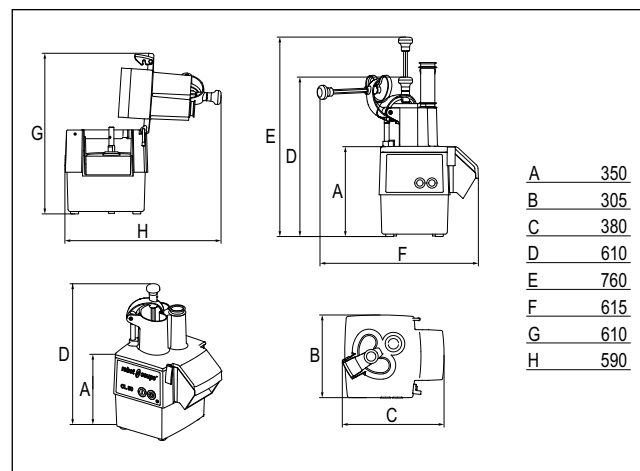
	Net	Gross
CL 50/CL 50 Ultra complete	15 kg	18 kg
Average weight of one disc	0.5 kg	0.6 kg

• DIMENSIONS (in mm)

CL 50



CL 50 Ultra



• WORKING HEIGHT

We recommend that you position the CL 50/CL 50 Ultra 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 50/CL 50 Ultra is operating on no-load is less than 70 dB(A).

• ELECTRICAL DATA

Single-phase machine.

Motor	Speed (rpm)	Intensity (Amp)
230 V/50Hz	375	5,7
240 V/50Hz	375	5,4
115 V/60Hz	450	12
220 V/60Hz	450	5,7

Three-phase machine

Motor	Speed (rpm)	Intensity (Amp)
400 V/50Hz	375	1.7
220 V/60Hz	450	3.7
380 V/60Hz	450	2.1

Three-phase bi-speed machine

Motor	Speed (rpm)	Intensity (Amp)
400 V/50Hz	375 / 750	1.8 / 2.1

- Power shown on data plate.

SAFETY

The CL 50/CL 50 Ultra 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 latter 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.

⚠ WARNING

**The discs are extremely sharp.
Handle with care.**

The CL 50/CL 50 Ultra 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.

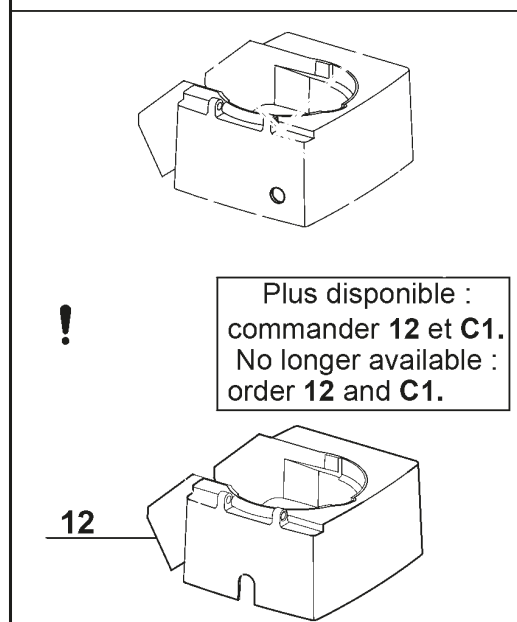
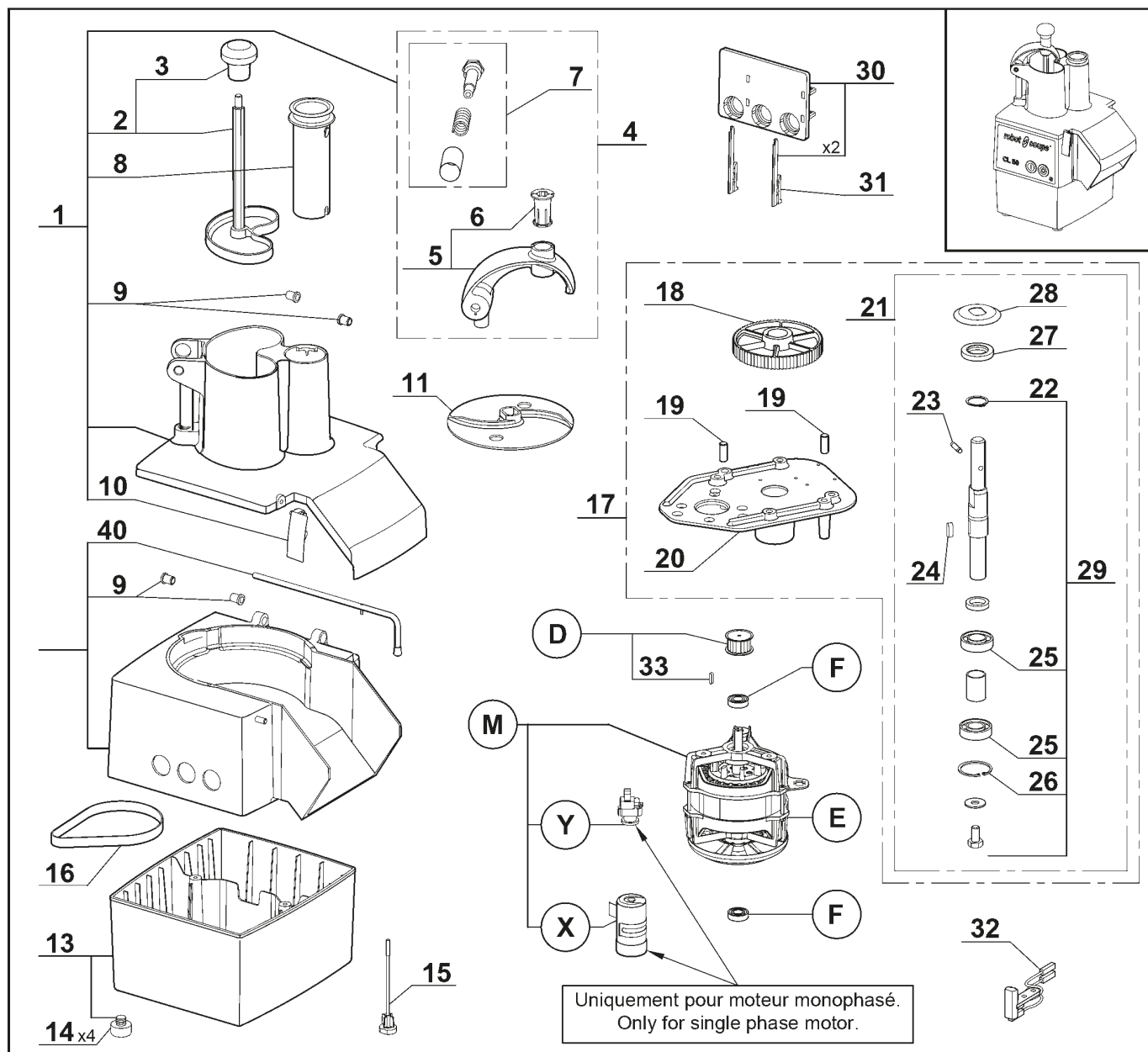
Never insert an object into the container where the food is being processed.

Never push the ingredients down with your hand.

Do not overload the appliance.

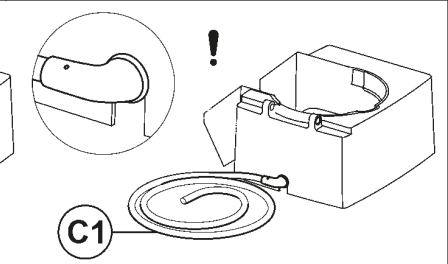
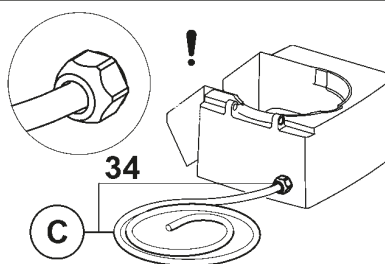
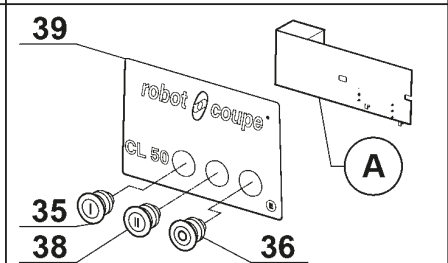
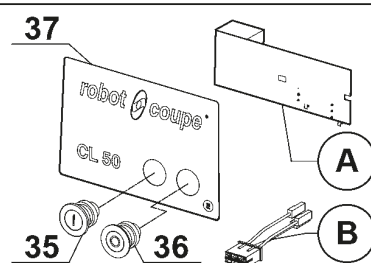
STANDARDS

Consult the declaration of compliance on page 3.

robot coupe®**CL 50 E**N° de série / Serial number
- 450 - - - - -

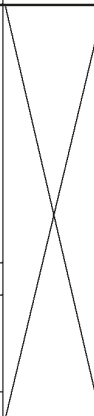
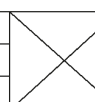
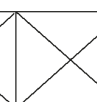
Pour modèle 1 vitesse (2 boutons).
For 1 speed model (2 knobs).

Pour modèle 2 vitesses "2V" (3 boutons).
For 2 speeds model "2V" (3 knobs).



Index	Pièce / Part	Désignation	Description
1	39 700	COUVERCLE COMPLET	COMPLETE FEED LEAD
2	39 701	ENSEMBLE POUSSOIR	VEGETABLE PUSHER ASSEMBLY
3	117 452	POMMEAU	HANDLE PUSHER
4	39 702	ENSEMBLE GUIDE POUSSOIR + AXE	PUSHER GUIDE + AXLE ASSEMBLY
5	39 703	ENSEMBLE GUIDE POUSSOIR	PUSHER GUIDE ASSEMBLY
6	100 638	BAGUE DE GUIDAGE	PUSHER GUIDING BUSCHING
7	39 704	ENSEMBLE AXE DE CHAPE	GUIDE AXLE ASSEMBLY
8	118 324	POUSSOIR CAROTTES	CARROTS PUSHER
9	39 705	BAGUE EPAULEE (QTE=2)	SHOULDERED RINGS (QTY=2)
10	29 501	ENSEMBLE TAQUET D'ACCROCHAGE	LATCH ASSEMBLY
11	102 690	DISQUE EVACUATEUR	SLING PLATE
12	39 706	ENSEMBLE CUVE	BOWL ASSEMBLY
13	39 717	CAPOT PLASTIQUE	PLASTIC MOTOR ENCLOSURE
14	117 579	PIED (QTE=1)	FOOT (QTY=1)
15	118 387	VIS FIXATION SURMOULE (QTE=1)	MOTOR ENCLOSURE SCREW (QTY=1)
16	507 341	COURROIE HTD 450-5MX15	BELT HTD 450-5MX15
17	39 707	ENSEMBLE SUPPORT TRANSMISSION	MOTOR SUPPORT ASSEMBLY
18	105 529	POULIE RECEPTRICE	DRIVEN PULLEY
19	510 218	DOUILLE ELASTIQUE	LOCKING PIN
20	105 531	SUPPORT TRANSMISSION	MOTOR SUPPORT
21	39 708	ENSEMBLE AXE RECEPTEUR	TRANSMISSION SHAFT ASSEMBLY
22	203 068	CIRCLIPS EXT 25	C-RING (25)
23	110 308	GOUPILLE ENTRAINEMENT	MOTOR SHAFT PIN
24	203 015	CLAVETTE 6X6X20	KEY 6X6X20
25	510 217	ROULEMENT 6004 2RS	BALL BEARING 6004 2RS
26	203 206	CIRCLIPS INT 42	C-RING (42)
27	501 678	BAGUE ETANCH 25X42X7	SHAFT SEAL 25X42X7
28	101 547	DEFLECTEUR	DEFLECTOR
29	39 709	ENSEMBLE ROULEMENTS	BALL BEARINGS ASSEMBLY
30	29 533	ENSEMBLE SUPPORT PLATINE	CONTROL BOARD SUPPORT ASSEMBLY
31	117 703	CLAVETTE FIXATION PLATINE	CONTROL BOARD FIXING KEY
32	29 451	ENSEMBLE INTERRUPTEUR DE SECURITE	SAFETY SWITCH ASSEMBLY
33	502 768	CLAVETTE MOTEUR 4X4X16	MOTOR SHAFT KEY 4X4X16
34	507 343	PRESSE ETOUPE	STRAIN RELIEF
35	502 170	BOUTON VERT I	GREEN KNOB I
36	502 169	BOUTON ROUGE	RED KNOB
37	403 993	PLAQUE FRONTALE 2 BOUTONS	FRONT PLATE (2 KNOBS)
38	503 268	BOUTON VERT II	GREEN KNOB II
39	403 989	PLAQUE FRONTALE 3 BOUTONS	FRONT PLATE (3 KNOBS)
40	100 703	TIGE DE CHARNIERE	HINGE PIN

Index	Désignation	Description
A	CARTE DE COMMANDE	CONTROL BOARD
B	FAISCEAU DE CONNEXION MOTEUR	MOTOR WIRING HARNESS
C	CABLE D'ALIMENTATION	POWER CORD
C1	CABLE D'ALIMENTATION	POWER CORD
D	ENSEMBLE POULIE MOTRICE	DRIVING PULLEY ASSEMBLY
E	VENTILATEUR	FAN
F	ROULEMENT	BALL BEARING
M	MOTEUR	MOTOR
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Type	Voltage	A	B	C	C1	D	E	F	M	X	Y
T01	230/50/1 DK	102 481		39 955	39 303	29 530	118 512	600 457	3 114	600 018	500 289
T02	230/50/1			39 957	39 699						
T03	230/50/1 ZAF			39 600	39 601						
T04	230/50/1 CH			39 102	39 294						
T05	230/50/1 UK			39 138	39 312						
T06	230/50/1 CHI				39 248						
T07	240/50/1 Aust	102 485		39 139	39 444				3 172	603 669	500 296
T08	220/60/1			39 957	39 699						
T09	220/60/1 BRA			39 602	39 604						
T10	220/60/1 SAU			39 138	39 312						
T11	120/60/1			39 140	39 313						
T12	120/60/1 TWN				39 253						
T13	100/50-60/1 JAP			39 140	39 313						
T14	400/50/3	102 479	29 600	39 141	39 314	29 532	106 025	501 270	303 080		
T15	220/60/3								303 077		
T16	380/60/3								303 078		
T17	400/50/3 2V	106 250		39 141	39 314	29 532	106 025	501 270	303 232		

Exemple de recherche : Vous avez acheté un CL50 E dont la référence est : 1 972.

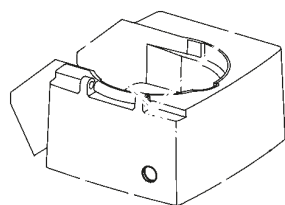
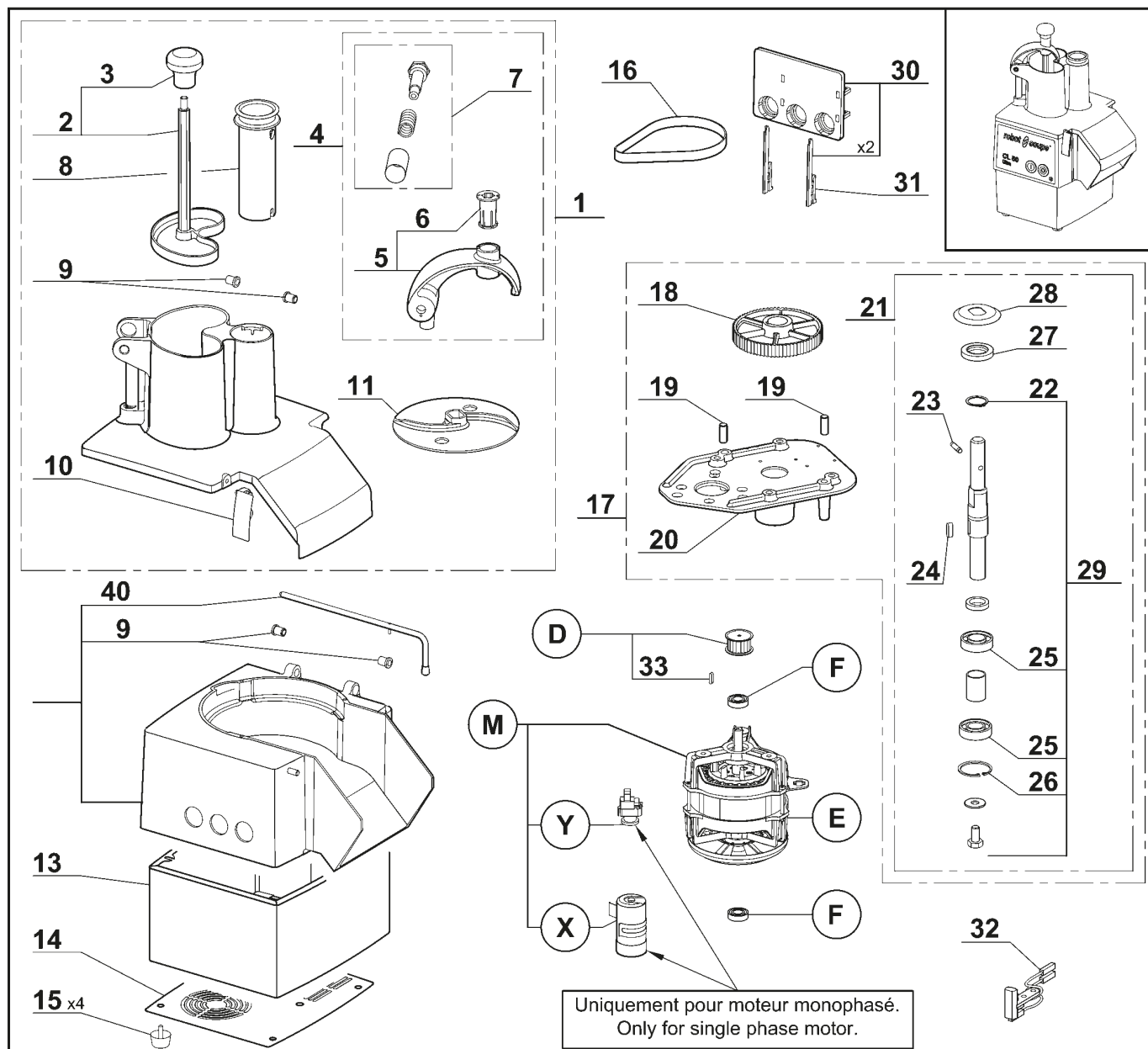
Pour trouver les références des pièces identifiées sur le dessin par une lettre, chercher la référence de votre appareil dans le tableau ci-dessous et identifier son "Type" (ici T02), puis dans le tableau précédent, lire les références des pièces sur la ligne correspondante à ce "Type".

Research example : You have bought a CL50 E whose reference is : 1 972.

To find the part numbers of the parts identified in the drawing by a letter, look for your machine reference in the table below and identify its "Type" (here T02), then in the above table, read the part numbers in the line corresponding to this "Type".

Type	Voltage	Machines									
T01	230/50/1 DK	24 439									
T02	230/50/1	24 440	1 970	1 971	1 972	1 973	1 974	1 983	2 303	3 559	
T03	230/50/1 ZAF	24 651									
T04	230/50/1 CH	24 441									
T05	230/50/1 UK	24 442	1 975								
T06	230/50/1 CHI	24 451									
T07	240/50/1 Aust	24 443									
T08	220/60/1	24 445	1 982								
T09	220/60/1 BRA	24 561	3 556	3 557							
T10	220/60/1 SAU	24 482									
T11	120/60/1	24 444									
T12	120/60/1 TWN	24 484									
T13	100/50-60/1 JAP	24 450	2 010								
T14	400/50/3	24 446	1 976	1 977	1 978	1 979	1 980				
T15	220/60/3	24 447									
T16	380/60/3	24 448									
T17	400/50/3 2V	24 449									

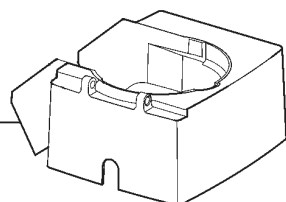
robot coupe®
CL 50 E Ultra

 N° de série / Serial number
 - 452 - - - - -


!

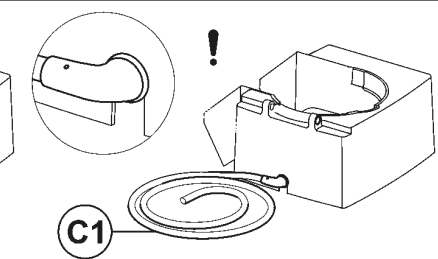
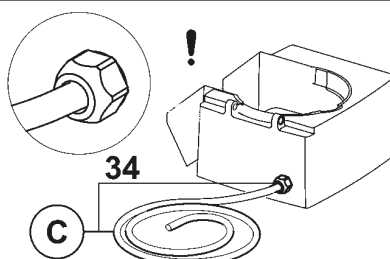
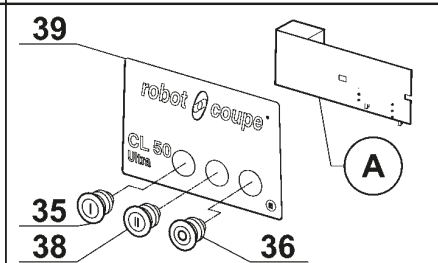
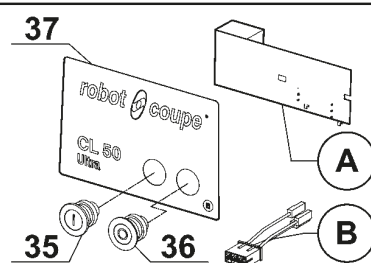
Plus disponible :
commander 12 et C1.
No longer available :
order 12 and C1.

12



Pour modèle 1 vitesse (2 boutons).
For 1 speed model (2 knobs).

Pour modèle 2 vitesses "2V" (3 boutons).
For 2 speeds model "2V" (3 knobs).



Index	Pièce / Part	Désignation	Description
1	39 700	COUVERCLE COMPLET	COMPLETE FEED LEAD
2	39 701	ENSEMBLE POUSSOIR	VEGETABLE PUSHER ASSEMBLY
3	117 452	POMMEAU	HANDLE PUSHER
4	39 702	ENSEMBLE GUIDE POUSSOIR + AXE	PUSHER GUIDE + AXLE ASSEMBLY
5	39 703	ENSEMBLE GUIDE POUSSOIR	PUSHER GUIDE ASSEMBLY
6	100 638	BAGUE DE GUIDAGE	PUSHER GUIDING BUSCHING
7	39 704	ENSEMBLE AXE DE CHAPE	GUIDE AXLE ASSEMBLY
8	118 324	POUSSOIR CAROTTES	CARROTS PUSHER
9	39 705	BAGUE EPAULEE (QTE=2)	SHOULDERED RINGS (QTY=2)
10	29 501	ENSEMBLE TAQUET D'ACCROCHAGE	LATCH ASSEMBLY
11	102 690	DISQUE EVACUATEUR	SLING PLATE
12	39 706	ENSEMBLE CUVE	BOWL ASSEMBLY
13	117 686	CAPOT INOX	STAINLESS STEEL MOTOR ENCLOSURE
14	117 687	PLAQUE DE FOND	BOTTOM PLATE
15	500 247	PIED (QTE=1)	FOOT (QTY=1)
16	507 341	COURROIE HTD 450-5MX15	BELT HTD 450-5MX15
17	39 707	ENSEMBLE SUPPORT TRANSMISSION	MOTOR SUPPORT ASSEMBLY
18	105 529	POULIE RECEPTRICE	DRIVEN PULLEY
19	510 218	DOUILLE ELASTIQUE	LOCKING PIN
20	105 531	SUPPORT TRANSMISSION	MOTOR SUPPORT
21	39 708	ENSEMBLE AXE RECEPTEUR	TRANSMISSION SHAFT ASSEMBLY
22	203 068	CIRCLIPS EXT 25	C-RING (25)
23	110 308	GOUPILLE ENTRAINEMENT	DRIVING PIN
24	203 015	CLAVETTE 6X6X20	KEY 6X6X20
25	510 217	ROULEMENT 6004 2RS	BALL BEARING 6004 2RS
26	203 206	CIRCLIPS INT 42	C-RING (42)
27	501 678	BAGUE ETANCH 25x42x7	SHAFT SEAL 25X42X7
28	101 547	DEFLECTEUR	DEFLECTOR
29	39 709	ENSEMBLE ROULEMENTS	BALL BEARINGS ASSEMBLY
30	29 533	ENSEMBLE SUPPORT PLATINE	CONTROL BOARD SUPPORT ASSEMBLY
31	117 703	CLAVETTE FIXATION PLATINE	CONTROL BOARD FIXING KEY
32	29 451	ENSEMBLE INTERRUPTEUR DE SECURITE	SAFETY SWITCH ASSEMBLY
33	502 768	CLAVETTE MOTEUR 4X4X16	MOTOR SHAFT KEY 4X4X16
34	507 343	PRESSE ETOUPE	STRAIN RELIEF
35	502 170	BOUTON VERT I	GREEN KNOB I
36	502 169	BOUTON ROUGE	RED KNOB
37	403 994	PLAQUE FRONTALE 2 BOUTONS	FRONT PLATE (2 KNOBS)
38	503 268	BOUTON VERT II	GREEN KNOB II
39	403 991	PLAQUE FRONTALE 3 BOUTONS	FRONT PLATE (3 KNOBS)
40	100 703	TIGE DE CHARNIERE	HINGE PIN

Index	Désignation	Description
A	CARTE DE COMMANDE	CONTROL BOARD
B	FAISCEAU DE CONNEXION MOTEUR	MOTOR WIRING HARNESS
C	CABLE D'ALIMENTATION	POWER CORD
C1	CABLE D'ALIMENTATION	POWER CORD
D	ENSEMBLE POULIE MOTRICE	DRIVING PULLEY ASSEMBLY
E	VENTILATEUR	FAN
F	ROULEMENT	BALL BEARING
M	MOTEUR	MOTOR
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Type	Voltage		A	B	C	C1	D	E	F	M	X	Y	
T01	230/50/1	DK	102 481		39 955	39 303	29 530	118 512	600 457	3 114	600 018	500 289	
T02	230/50/1					39 957							39 699
T03	230/50/1	Turq											
T04	230/50/1	CH								39 102		39 294	
T05	230/50/1	UK								39 138		39 312	
T06	240/50/1	Aust								39 139		39 444	
T07	220/60/1				39 957	39 699				3 172		504 674	
T08	220/60/1	BRA	102 485		39 602	39 604							
T09	220/60/1	SAU			39 138	39 312							
T10	120/60/1		102 481		39 140	39 313				3 115	603 669	500 296	
T11	400/50/3		102 479	29 600	39 141	39 314	29 532	106 025	501 270	303 080			
T12	220/60/3									303 077			
T13	380/60/3									303 078			
T14	440/60/3												
T15	400/50/3	2V	106 250		39 141	39 314	29 532	106 025	501 270	303 232			

Exemple de recherche : Vous avez acheté un **CL50 E Ultra** dont la référence est : **1 986**.

Pour trouver les références des pièces identifiées sur le dessin par une lettre, chercher la référence de votre appareil dans le tableau ci-dessous et identifier son **"Type"** (ici T02), puis dans le tableau précédent, lire les références des pièces sur la ligne correspondante à ce **"Type"**.

Research example : You have bought a **CL50 E Ultra** whose reference is : **1 986**.

To find the part numbers of the parts identified in the drawing by a letter, look for your machine reference in the table below and identify its **"Type"** (here T02), then in the above table, read the part numbers in the line corresponding to this **"Type"**.

Type	Voltage	Machines									
T01	230/50/1 DK	24 466	2 029								
T02	230/50/1	24 465	1 986	1 987	1 988	3 558	2 027				
T03	230/50/1 Turq	24 467									
T04	230/50/1 CH	24 468									
T05	230/50/1 UK	24 470	1 989	2 028							
T06	240/50/1 Aust	24 469									
T07	220/60/1	24 471	2 031	1 997							
T08	220/60/1 BRA	24 562	1 996	2 026							
T09	220/60/1 SAU	24 478	2 032								
T10	120/60/1	24 472	2 030								
T11	400/50/3	24 473	1 990	1 991	1 992	1 993	1 994	2 033			
T12	220/60/3	24 474									
T13	380/60/3	24 475									
T14	440/60/3	24 477									
T15	400/50/3 2V	24 476	1 995								

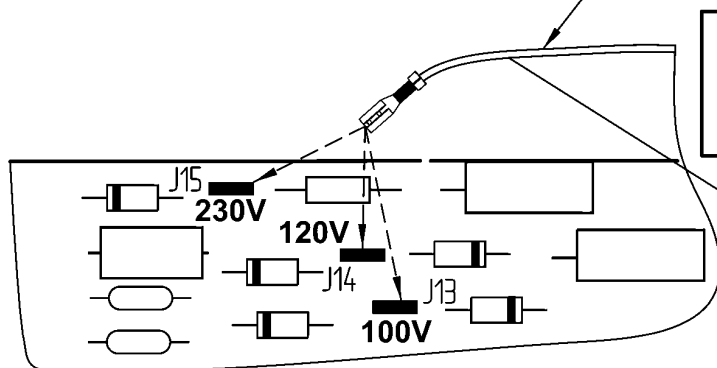
CL50E - CL50E Ultra - CL50 Gourmet A 100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230V/50Hz 1~

SCHEMA ELECTRIQUE ELECTRIC DIAGRAM ELEKTRISCHES SCHALTBILD

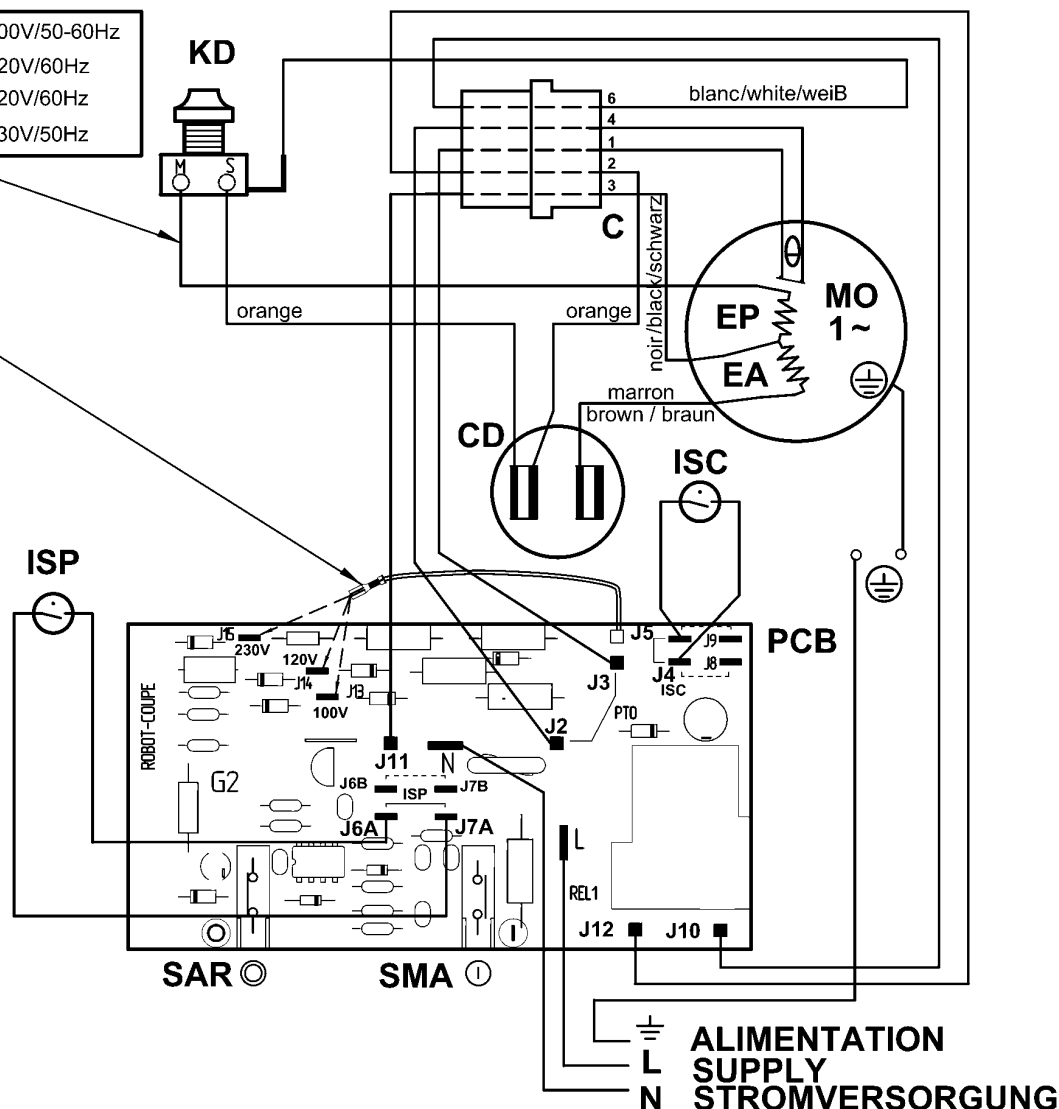


Important
Précautions
Wichtiger Hinweis

Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné .
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 .



rouge/red/rot → 100V/50-60Hz
violet/purple/violett → 120V/60Hz
blanc/white/weiß → 230V/50Hz



	Français	English	Deutsch
C	Connecteur	Connector	Steckverbindung
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
ISC	Interrupteur sécurité couvercle	Lid safety switch	Kontakt Deckelverschluss
ISP	Interrupteur sécurité poussoir	Pusher safety switch	Sicherheitschalter Stosser
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Carte de commande réf 102481	Control Board # 102481	Kommand Kart nummer 102481
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

CL50E - CL50E Ultra - CL50 Gourmet A

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

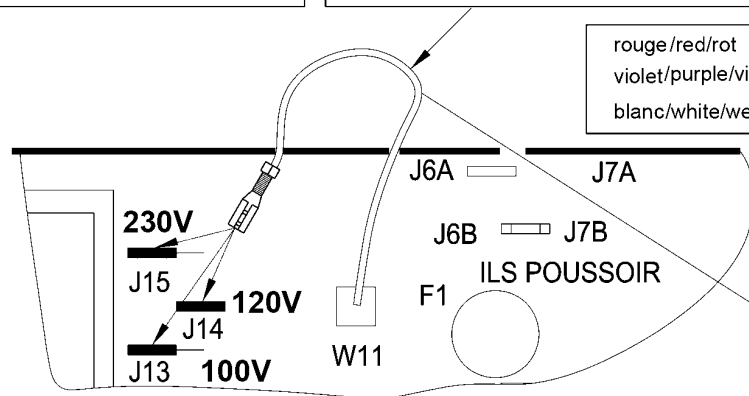
120V/60Hz - 220V/60Hz - 230V/50Hz 1~

ELEKTRISCHES SCHALTBILD

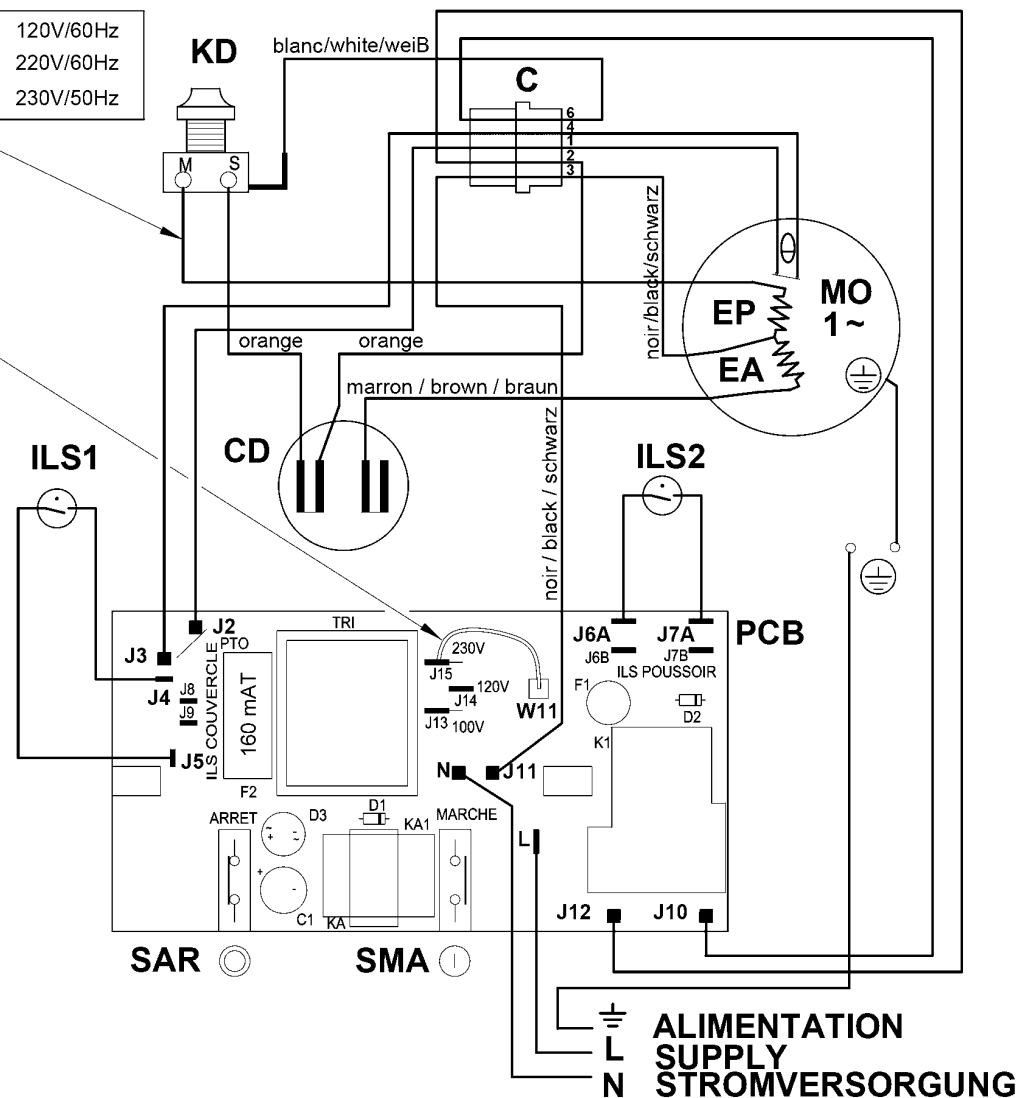


Important
Précautions
Wichtiger Hinweis

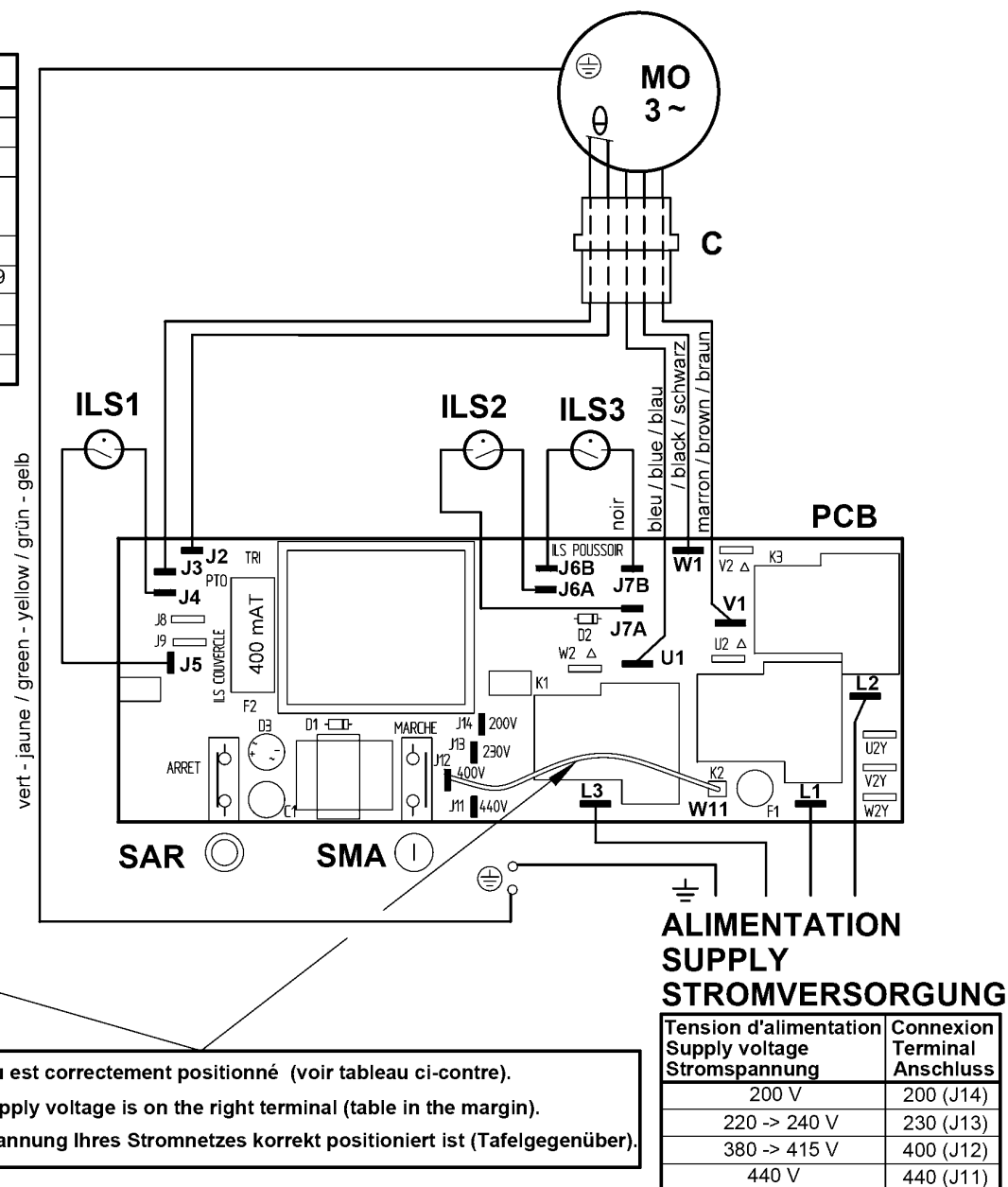
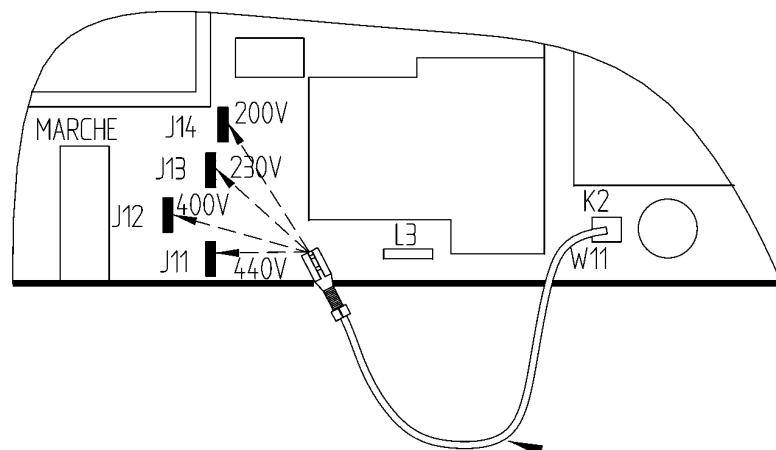
Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné .
Check that the wire which allows the adaptation to the supply voltage is on the right terminal .
Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes korrekt positioniert ist .



	Français	English	Deutsch
C	Connecteur	Connector	Steckverbindung
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
ILS1	Interrupteur sécurité couvercle	Lid safety switch	Kontakt Deckelverschluss
ILS2	Interrupteur sécurité poussoir	Pusher safety switch	Sicherheitschalter Stossel
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Carte de commande n° 102485	Control Board # 102485	komand Kart numer 102485
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz



	Français	English	Deutsch
C	Connecteur	Connector	Steckverbindung
ILS1	Interrupteur sécurité couvercle	Lid safety switch	Kontakt Deckelverschluss
ILS2	Interrupteur sécurité poussoir	Pusher safety switch	Sicherheitschalter Stosel
ILS3	Interrupteur de sécurité poussoir Uniquement CL55D	Pusher safety switch Only CL55D	Sicherheitschalter Stosel Nur BloB CL55D
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Carte de commande n° 102479	Control Board # 102479	komand Kart numer 102479
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz



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).

CL50E - CL50E Ultra - CL50 Gourmet A - CL52E - CL55E

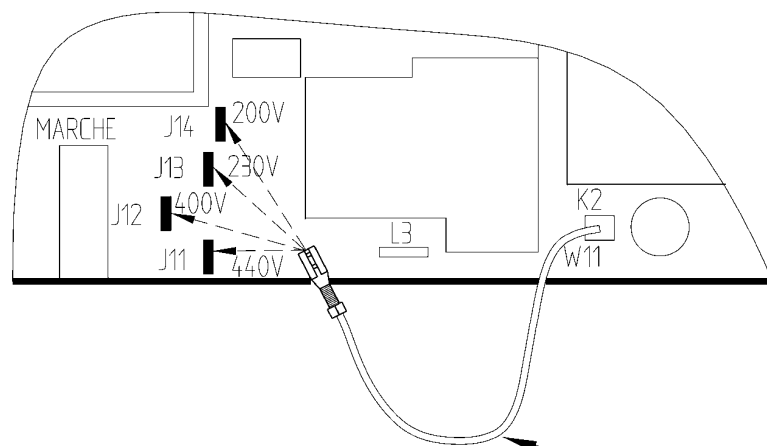
SCHEMA ELECTRIQUE

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

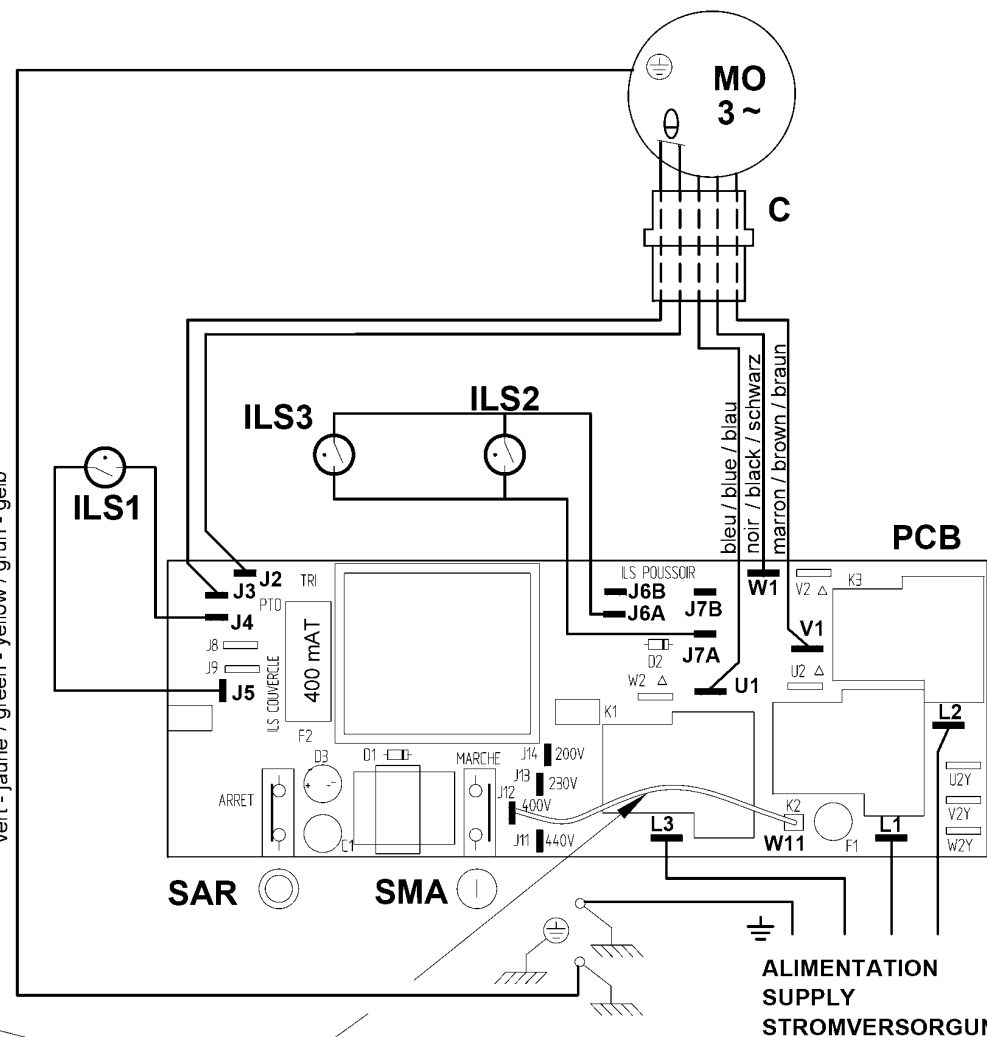
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
C	Connecteur	Connector	Steckverbindung
ILS1	Interrupteur Sécurité Couvercle	Lid safety switch	Kontakt Deckelverschluss
ILS2	Interrupteur Sécurité Poussoir	Pusher safety switch	Sicherheitschalter Stosel
ILS3	Interrupteur de Sécurité Poussoir uniquement CL55E	Pusher safety switch Only CL55E	Sicherheitschalter Stosel Nur BloB CL55E
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Carte de Commande Réf 102479	Control Board # 102479	komand Kart numer 102479
SAR	Bouton Poussoir Arrêt	Off switch	Stopschalter
SMA	Bouton Poussoir Marche	On switch	Betriebsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz



vert - jaune / green - yellow / grün - gelb



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 that 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)

CL50E 2V - CL50E Ultra 2V - CL52E 2V - CL55E 2V

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

400V/50Hz 3~

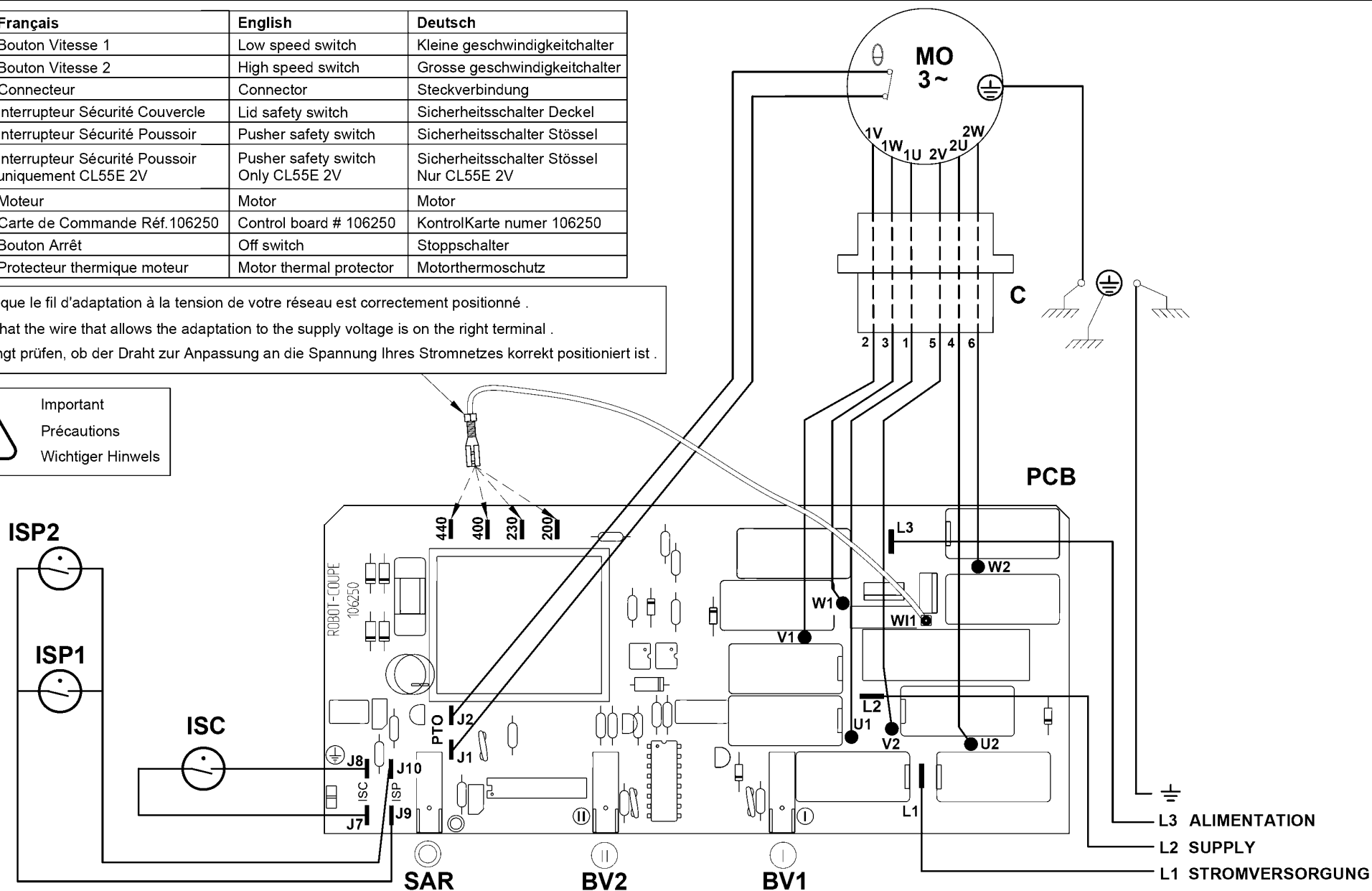
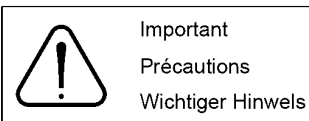
ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
BV1	Bouton Vitesse 1	Low speed switch	Kleine geschwindigkeitshalter
BV2	Bouton Vitesse 2	High speed switch	Grosse geschwindigkeitshalter
C	Connecteur	Connector	Steckverbindung
ISC	Interrupteur Sécurité Couvercle	Lid safety switch	Sicherheitsschalter Deckel
ISP1	Interrupteur Sécurité Poussoir	Pusher safety switch	Sicherheitsschalter Stössel
ISP2	Interrupteur Sécurité Poussoir uniquement CL55E 2V	Pusher safety switch Only CL55E 2V	Sicherheitsschalter Stössel Nur CL55E 2V
MO	Moteur	Motor	Motor
PCB	Carte de Commande Réf. 106250	Control board # 106250	KontrolKarte numer 106250
SAR	Bouton Arrêt	Off switch	Stoppschalter
⊖	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné .

Check that the wire that 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 .





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