

robot coupe®

Version "C"



CL 20

SUMMARY

■ **WARRANTY**

■ **IMPORTANT WARNING**

■ **INTRODUCTION TO YOUR NEW
VEGETABLE PREPARATION MACHINE
CL 20 "C" VERSION**

■ **SWITCHING ON THE MACHINE**

- Advice on electrical

■ **ASSEMBLY**

■ **USES AND CHOICE OF DISCS**

■ **CLEANING**

■ **TECHNICAL SPECIFICATIONS**

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

■ **SAFETY**

■ **STANDARDS**

■ **TECHNICAL DATA**

- Exploded views
- Electric and wiring diagrams

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 consignee 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 12) 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 20 "C" Version

The CL 20 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 removable vegetable preparation attachment made in ABS. New feed hopper designed for optimum cutting :

- large hopper (area 104 cm²).
- round feed hopper (Ø 58 mm)

This model is equipped with a patented **magnetic security device** and **motor braking system** which stops the machine as soon as the bowl or hoppers are opened.

The CL 20 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, and julienne.

Its numerous functions will open the door to a whole new culinary world.

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

This manual contains important information designed to help the user get the most out of the CL 20 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 CONNECTION

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

The CL 20 comes with different 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.



WARNING

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

ASSEMBLY

The vegetable cutter attachment consists of two detachable parts: the vegetable cutter bowl and the lid.



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



3) Engage the white plastic ejecting plate on the motorshaft and check that it is correctly positioned at the bottom of the bowl.



4) Then choose the disc to be set into the ejecting plate.

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



USES AND CHOICE OF DISCS

The vegetable preparation machine CL 20 consists of two hoppers:

- one large hopper for cutting vegetables such as cabbage, celeriac...
- one cylindrical hopper for long vegetables and high precision cutting.

For optimum results, use this section as a cutting 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.
- Start to press the lever, switch on the machine and maintain the 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 the machine. Maintain the pressure until all vegetables have been chopped up.

SLICERS		
S1	carrot / cabbage / cucumber / onion / potato / leek	
S2 / S3	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper	
S4 / S5	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato	
S6	egg plant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek	
RIPPLE CUT SLICER		
S2	beet / root / potato / carrot	
GRATERS		
G1,5	celeriac / cheese	Parmesan, chocolate
G2	carrot / celeriac / cheese	Radish 0.7 mm
G3	carrot	Radish 1 mm
G6	cabbage / cheese	Radish 1,3 mm
G9	cabbage / cheese	
JULIENNE		
J2x2	carrot / celeriac / potato	
J2x4	carrot / beet root / zucchini / potato	
J2x6	carrot / beet root / zucchini / potato	
J4x4	egg plant / beet root / zucchini / potato	
J6x6	egg plant / beet root / celeriac / zucchini / potato	
J8x8	celeriac / potato	

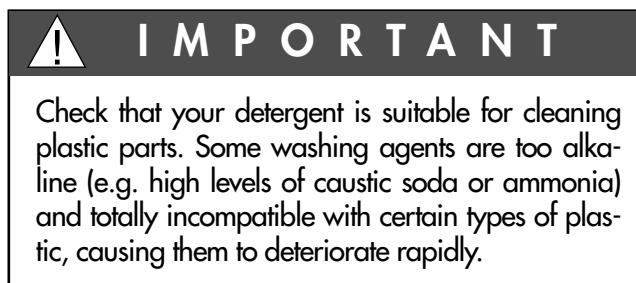
CLEANING



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. Instead we recommend that you clean the machine by hand using washing-up liquid.

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

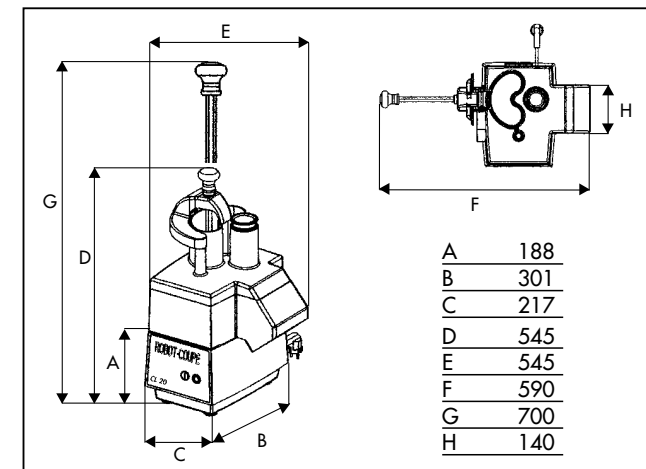


TECHNICAL SPECIFICATIONS

• WEIGHT

	Net weight	Gross weight
CL 20		
Motor base	7.1 kg	8.5 kg
Vegetable preparation attachment	2.8 kg	4.2 kg
Disc	0.5 kg	0.6 kg

DIMENSIONS (in mm)



• WORKING HEIGHT

We recommend that you position the CL 20 on a stable worktop so that the upper edge of the large feed hopper is at a height of between 1.20 m and 1.30 m.

• NOISE LEVEL

The equivalent continuous sound level when the CL 20 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	1500	400	5,7
115 V / 60 Hz	1800	400	12,0
220 V / 60 Hz	1800	400	5,7

SAFETY

The CL 20 has 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.



WARNING

The discs 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.

Never switch the appliance on when it is empty.

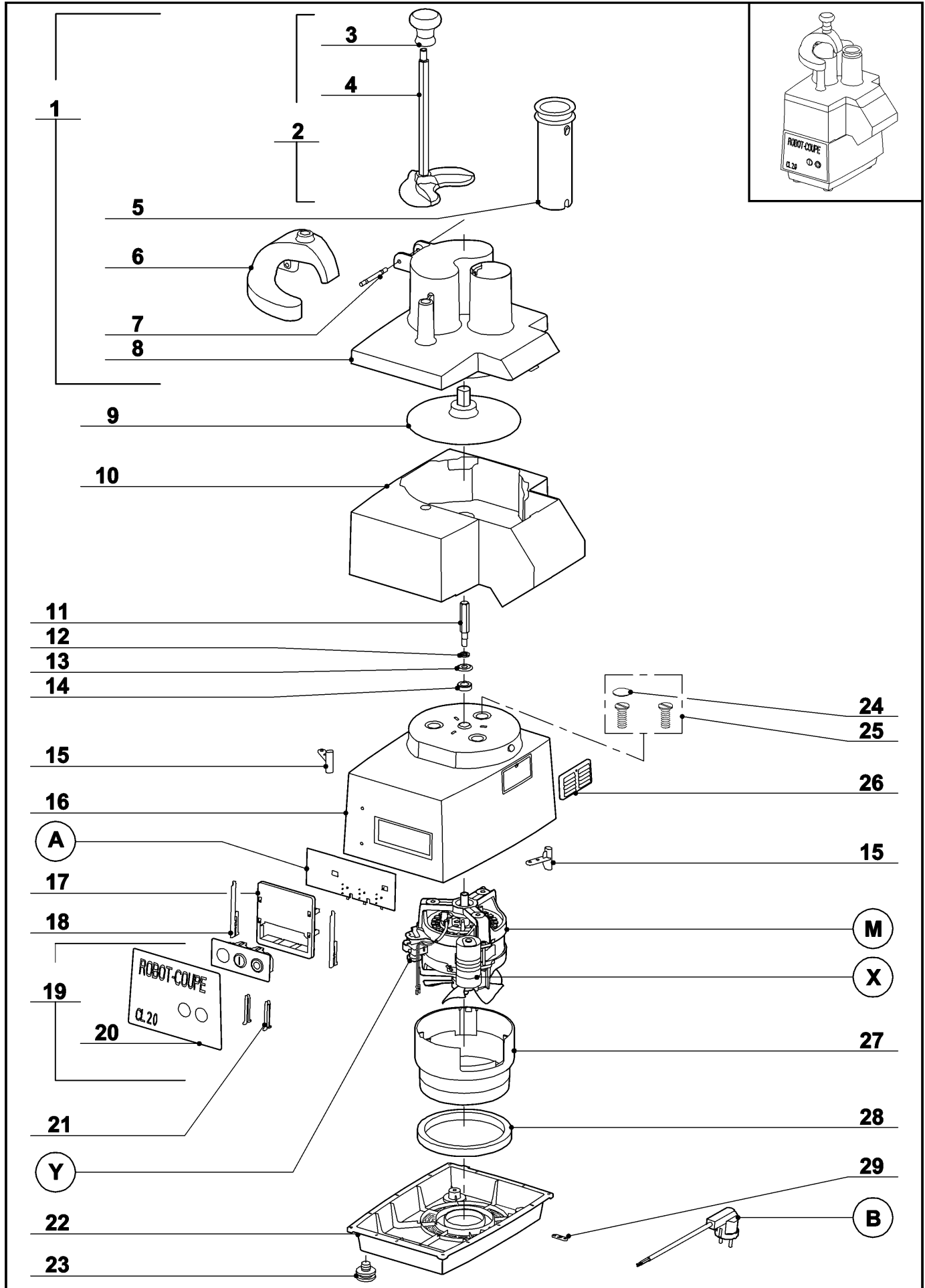
STANDARDS

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.

robot coupe®

CL 20 C



<i>Index</i>	<i>Pièce / Part</i>	<i>Désignation</i>	<i>Description</i>
1	29 922	ENS. COUVERCLE COUPE LEGUMES	/ VEGETABLE LID ASSEMBLY
2	29 880	ENS. POUSSOIR	/ PUSHER ASSEMBLY
3	102 021	POIGNEE FIXE	/ HANDLE KNOB
4	103 703	POUSSOIR LEGUMES	/ VEGETABLE PUSHER
5	118 324	POUSSOIR CAROTTES	/ ROUND PUSHER
6	29 921	GUIDE POUSSOIR	/ PUSHER GUIDE
7	103 540	AXE GUIDE POUSSOIR	/ PUSHER GUIDE SPINDLE
8	103 534	COUVERCLE COUPE LEGUME	/ VEGETABLE SLICER LID E
9	100 954	DISQUE EVACUATEUR	/ SLING PLATE
10	103 728	CUVE COUPE LEGUMES	/ VEGETABLE SLICER BOWL
11	100 082	AXE HEXAG INOX	/ ST.ST.DRIVE SHAFT
12	100 096	RONDELLE CENTRAGE COUTEAUX	/ BLADE CENTRING SPACER
13	100 084	DEFLECTEUR AXE	/ SHAFT DEFLECTOR
14	500 467	BAGUE D'ETANCHEITE	/ MOTOR SEAL
15	29 441	ENS. I.L.S.	/ REED SWITCH
16	29 472	ENS. SUPPORT MOTEUR	/ MOTOR SUPPORT ASSEMBLY
17	102 911	SUPPORT PLATINE	/ PCB SUPPORT
18	117 703	CLAVETTE FIXE PLATINE	/ PCB KEY
19	29 937	ENS. TABLEAU COMMANDE	/ SWITCH PANNEL ASSEMBLY
20	405 928	PLAQUE FRONTALE	/ FRONT PLATE
21	102 913	CLAVETTE PLASTRON	/ PANEL KEY
22	29 378	ENS. SOCLE	/ BASE ASSEMBLY
23	101 082	PIED	/ FOOT
24	101 754	CAPSULE CACHE VIS	/ BOLT COVER
25	29 298	ENS. VISSERIE SUP MOTEUR	/ SCREW ASSEMBLY
26	125 290	GRILLE VENTILATION INOX	/ VENT COVER
27	117 266	CONDUIT VENTILATION	/ BAFFLE
28	101 099	TAMPON AMORTISSEUR	/ ABSORBER
29	108 515	CAVALIER SERRE CABLE	/ POWER CORD CLIP

A	PLATINE	/	CIRCUIT BOARD
B	CABLE D'ALIMENTATION	/	POWER CORD
M	MOTEUR	/	MOTOR
X	CONDENSATEUR	/	CAPACITOR
Y	RELAIS MOTEUR	/	MOTOR RELAY

Machine	Voltage	A	B	M	X	Y
22 298	220/50/1	103 681	503 473	3 092	600 018	500 289
22 299	240/50/1	103 681	503 473	3 092	600 018	500 289
22 300	115/60/1	103 680	503 477	3 093	603 669	500 296
22 301	220/60/1	103 681	503 473	3 091	603 669	500 289

CL20 "C" - R301 "C"

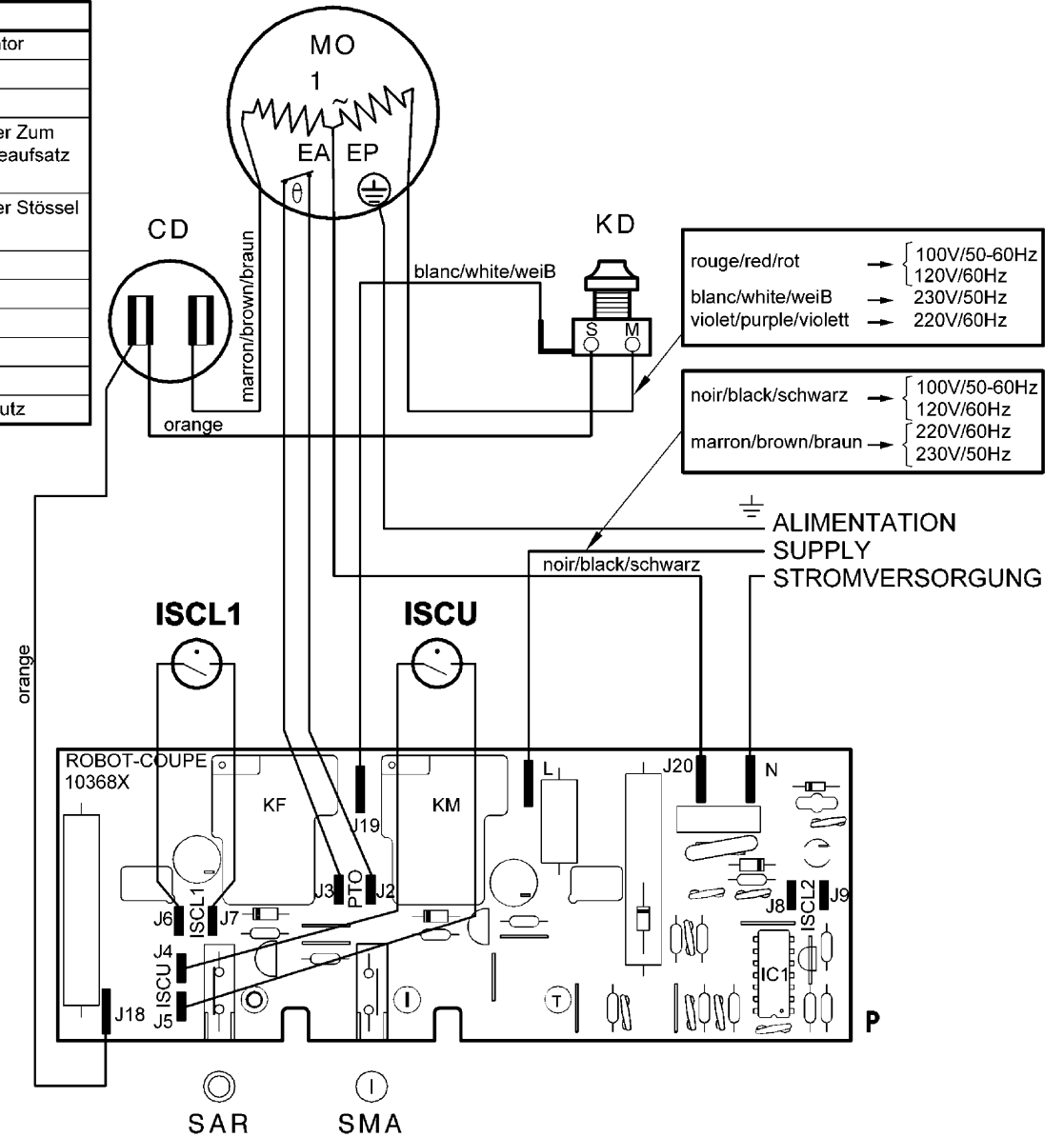
SCHEMA ELECTRIQUE

100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230V/50Hz 1~
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD

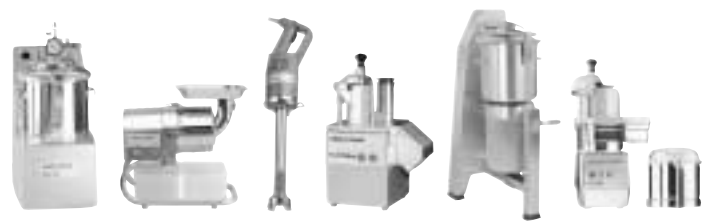
	Français	English	Deutsch
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
ISCL1	Interrupteur sécurité présence COUPE-LEGUMES plastique	Safety switch for plastic vegetables slicer presence	Sicherheitschalter Zum Gemüseschneidaufsatz aus Kunst stoff
ISCU	Interrupteur sécurité COUVERCLE et POUSSOIR	Lid and pusher safety switch	Sicherheitschalter Stössel und Deckel
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
P	Platine	P.C. Board	Platine
SAR	Bouton poussoir ARRET	OFF switch	Stopschalter
SMA	Bouton poussoir MARCHE	ON switch	Betriebsschalter
⊕	Protecteur thermique du moteur	Motor thermal protector	Motorthermoschutz

Références platines / P.C. Board reference / Verweis Platine	
100V/50-60Hz - 120V/60Hz	220V/60Hz - 230V/50Hz
103680	103681



N° 407372

C: 05/01



robot  coupe®

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

**Administration Commerciale France
& Service Après-Vente**

Tél. : 03 85 69 50 00 - Fax : 03 85 69 50 07
12, avenue du Maréchal Leclerc - BP 134
71305 Montceau-en-Bourgogne Cedex
email : france@robot-coupe.fr

**Agence de Service Après-Vente
pour la Région Parisienne**

Tél. : 01 43 98 88 15 - Fax : 01 43 74 36 26
13, rue Clément Viénot
94305 Vincennes Cedex

Export Department

Tel. : + 33 1 43 98 88 33 - Fax : + 33 1 43 74 36 26
18, rue Clément Viénot - BP 157
94305 Vincennes Cedex - France
<http://www.robot-coupe.com> - email : international@robot-coupe.com

We reserve the right to alter at any time without notice the technical specifications of this appliance.
© All rights reserved for all countries by: ROBOT-COUBE S.N.C.