

robot  coupe®



CL 30

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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 consignee 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 14) and make sure that all the attachments are correctly positioned.

USE

- Never try to override the locking and safety systems.
- Never insert an object into the container where the food is being processed.
- Never push the ingredients down with your hand.
- Do not overload the appliance.
- Never switch the appliance on when it is empty.

CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor unit in water.
- For parts made from aluminum, use cleaning fluids intended for aluminum.

- For plastic parts , do not use detergents that are too alkaline (e.g., containing too much caustic soda or ammonia).
- Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Before opening the motor housing, it is absolutely vital to unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain ingredients contain corrosive agents, e.g. citric acid.
- Never operate the appliance if the power cord or plug has been damaged or if the appliance fails to work properly or has been damaged in any way.
- Do not hesitate to contact your local Maintenance Service if something appears to be wrong.

INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 30

The CL 30 is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

The CL 30 is equipped with **a stainless steel vegetable bowl** and a lid made in ABS (automatic restart of the machine with the pusher).

The CL 30 is equipped with **a range of 29 discs** 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 trice

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

This manual contains important information designed to help the user get the most out of his or her CL 30 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 earthed socket (risk of electrocution).

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

The CL 30 are fitted with various types of motors :

230 V / 50 Hz / 1

115 V / 60 Hz / 1

220 V / 60 Hz / 1

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.

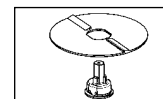


2) Turn the bowl to the right until the motor base connectors are securely positioned in their sockets.

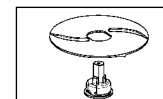


3) Engage the white plastic sling plate on the motor shaft and check that it is properly positioned at the bottom of the bowl.

Depending on type of use (Side A or B), disengage the plate from the ejecting disc hub, return it and engage it back.



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.



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.

Only the 8 mm and 10 mm discs can be fitted with a dicing grid.

Position the dicing grid in the vegetable preparation bowl.



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.

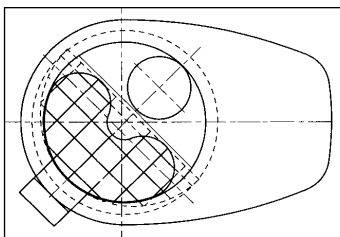


• INSTALLING THE DICING GRID:

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

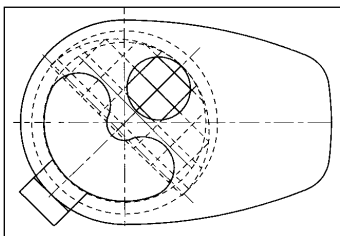
• **Position 1:** Using the **large hopper**.

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 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.

USES AND CHOICE OF DISCS

The vegetable preparation machine consists of two hoppers:

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

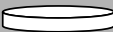
For optimum cutting, use this section as a guide.

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.
- 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.

SLICERS		
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 6	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek	
RIPPLE CUT SLICER		
S 2	beet root / potato / carrot	
GRATERS		
G 1,5	celeriac / cheese	
G 2	carrot / celeriac / cheese	
G 3	carrot	
G 6	cabbage / cheese	
G 9	cabbage / cheese	
	Parmesan / chocolate	
	Radish 0.7 mm	
	Radish 1 mm	
JULIENNE		
J 2x2	carrot / celeriac / 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 / celeriac / zucchini / potato	
J 8x8	celeriac / potato	
DICE		
D 8x8	potato / carrot / zucchini / beet root / turnip	
D 10x10	potato / carrot / zucchini / beet root / turnip	
FRENCH FRIED		
F 8x8	potato	
F 10x10	potato	

CLEANING



WARNING

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

As a precaution, we recommend that you always unplug the machine before cleaning.

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

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

Never immerse the motor base in water. Clean using 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

• 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.

• BOWL LOCATING PLATES

If these plates wear out, the bowl will no longer be securely attached to the motor base.

This makes it awkward to use since the bowl can come loose during processing.

There is no risk to the user however, because the safety system will automatically stop the machine.

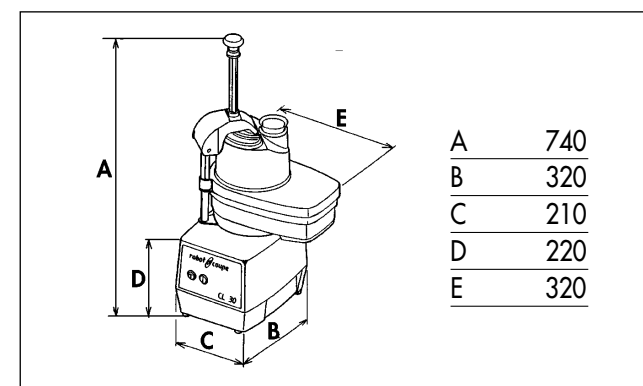
It is advisable therefore to change these plates in order to ensure maximum ease of use.

TECHNICAL SPECIFICATIONS

• WEIGHT

	net weight	gross weight
CL 30 (without disc)	16 kg	18 kg
Disc	0.5 kg	0.6 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

We recommend that you position the CL 30 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 30 is operating on no-load is less than 70 dB (A).

• ELECTRICAL DATA

Single phase machine

Motor	Speed (rpm)	Power (watts)	Intensity (Amp.)
230 V / 50Hz	375	1000	5,4
115 V / 60 Hz	450	1000	12,0
220 V / 60 Hz	450	1000	5,4

SAFETY

The CL 30 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.



WARNING

The discs are extremely sharp. Handle with care.

The CL 30 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.



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.

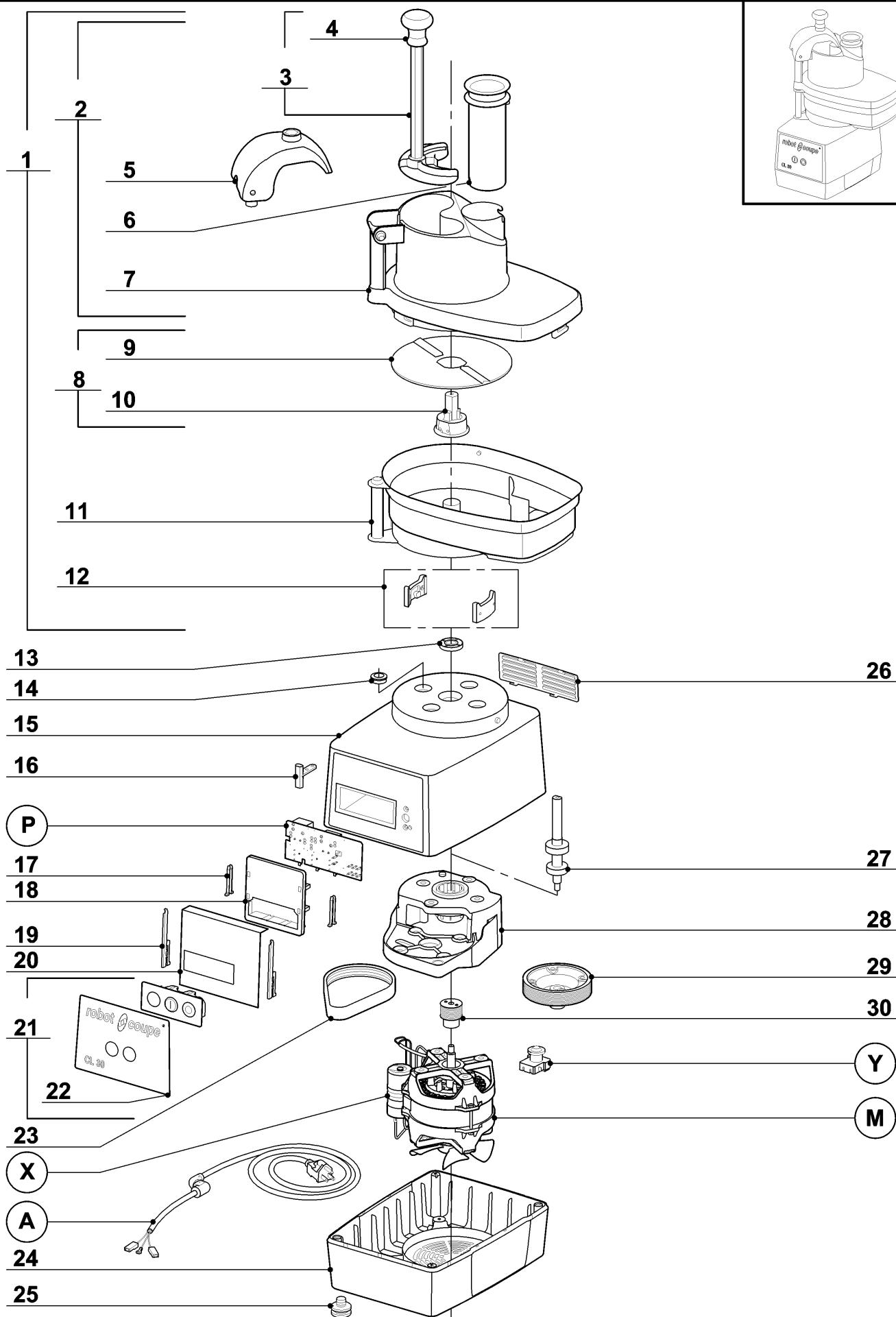
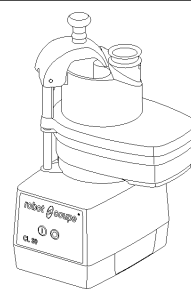
STANDARDS

MACHINES IN COMPLIANCE WITH:

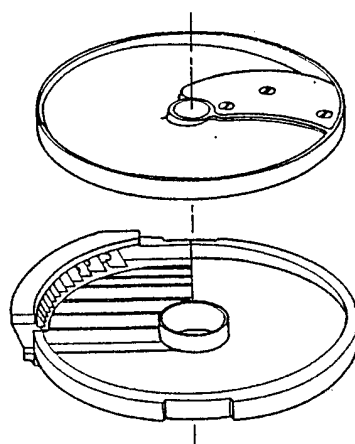
- The following European directives and related national legislation:
 - Modified "machinery" directive 98/37/EEC,
 - "Low voltage" directive 73/23/EEC,
 - "EMC" directive 89/336/EEC,
 - "Materials and parts in food contact" directive 89/109/EEC,
 - "Plastic materials and parts in food contact" directive 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.

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CL 30 A

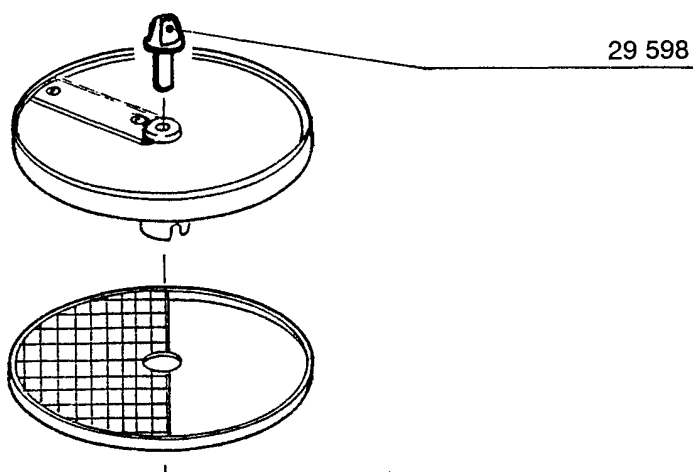


Index	Pièce / Part	Désignation	/	Description			
1	27 252	ENS COUPE LEGUMES	/	VEGETABLE SLICER ASSEMBLY			
2	117 079	TETE COUPE LEGUMES COMPLETE	/	VEGETABLE SLICER HEAD			
3	29 324	ENS POUSSOIR	/	PUSHER ASSEMBLY			
4	102 021	POIGNEE	/	HANDLE KNOB			
5	102 020	GUIDE POUSSOIR	/	PUSHER GUIDE			
6	102 022	POUSSOIR CAROTTES	/	ROUND PUSHER			
7	102 016	COUVERCLE COUPE LEGUMES	/	VEGETABLE SLICER LID			
8	102 019	DISQUE EVACUATEUR	/	SLING PLATE			
9	117 092	DISQUE EVACUATEUR REVERSIBLE	/	REVERSIBLE SLING PLATE			
10	117 091	MOYEU DISQUE EVACUATEUR	/	SLING PLATE HUB			
11	104 076	CUVE COUPE LEGUMES	/	VEGETABLE SLICER BOWL			
12	29 081	ENS PLAQUETTE	/	LOCKING PLATE ASSEMBLY			
13	501 010	BAGUE ETANCHEITE	/	MOTOR SEAL			
14	104 070	CAPSULE CACHE VIS	/	BOLT COVER			
15	39 117	ENS SUPPORT MOTEUR	/	MOTOR SUPPORT ASSEMBLY			
16	29 356	ILS COMPLET COUPE LEGUMES	/	VEGETABLE REED SWITCH			
17	102 913	CLAVETTE PLASTRON	/	PANEL KEY			
18	102 911	SUPPORT PLATINE	/	PCB SUPPORT			
19	117 703	CLAVETTE FIXE PLATINE	/	PCB KEY			
20	104 131	PROTEGE PLATINE	/	PCB PROTECT			
21	39 115	ENS TABLEAU COMMANDE	/	SWITCH ASSEMBLY			
22	407 705	PLAQUE FRONTALE	/	FRONT PLATE			
23	503 940	COURROIE	/	BELT			
24	39 112	ENS SOCLE	/	BASE ASSEMBLY			
25	101 082	PIED	/	FOOT			
26	104 122	GRILLE VENTILATION INOX	/	VENT COVER			
27	29 604	ENS AXE TRANSMISSION	/	TRANSMISSION SHAFT ASSEMBLY			
28	104 125	SUPPORT TRANSMISSION	/	TRANSMISSION SUPPORT			
29	102 923	POULIE RECEPTRICE	/	LARGE PULLEY			
30	102 924	POULIE MOTRICE	/	SMALL PULLEY			
A		CABLE D'ALIMENTATION	/	POWER CORD			
M		MOTEUR	/	MOTOR			
P		PLATINE	/	CIRCUIT BOARD			
X		CONDENSATEUR	/	CAPACITOR			
Y		RELAIS MOTEUR	/	MOTOR RELAY			
Machine		Voltage	A	M	P	X	Y
24 383		230/50/1	504 274	3 122	103 691	600 018	500 289
24 384 UK		240/50/1	504 275	3 122	103 691	600 018	500 289
24 385 Aust		240/50/1	504 278	3 122	103 691	600 018	500 289
24 386		120/60/1	504 277	3 125	103 690	603 669	500 296
24 387		220/60/1	504 274	3 123	103 691	603 669	500 289
24 389 DK		230/50/1	504 276	3 122	103 691	600 018	500 289
2 685 Pack 6D SWE		230/50/1	504 274	3 122	103 691	600 018	500 289

EQUIPEMENT FRITES / FRENCH FRIES EQUIPMENT


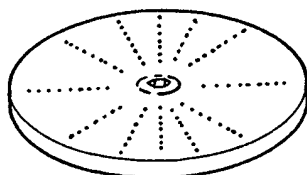
27 116* : 8 x 8
 - EMINCEUR 8 : 29 343
 - LAME : 102 036
 - GRILLE 8 : 102 066

27 117* : 10 x 10
 - EMINCEUR 10 : 29 344
 - LAME : 102 036
 - GRILLE 10 : 102 067

EQUIPEMENT MACEDOINE / DICING EQUIPMENT


27 113* : 8 x 8
 - EMINCEUR 8 : 29 333
 - LAME : 102 120
 - GRILLE 8 : 102 064

27 114* : 10 x 10
 - EMINCEUR 10 : 29 334
 - LAME : 102 120
 - GRILLE 10 : 102 065

RAPEUR / GRATER


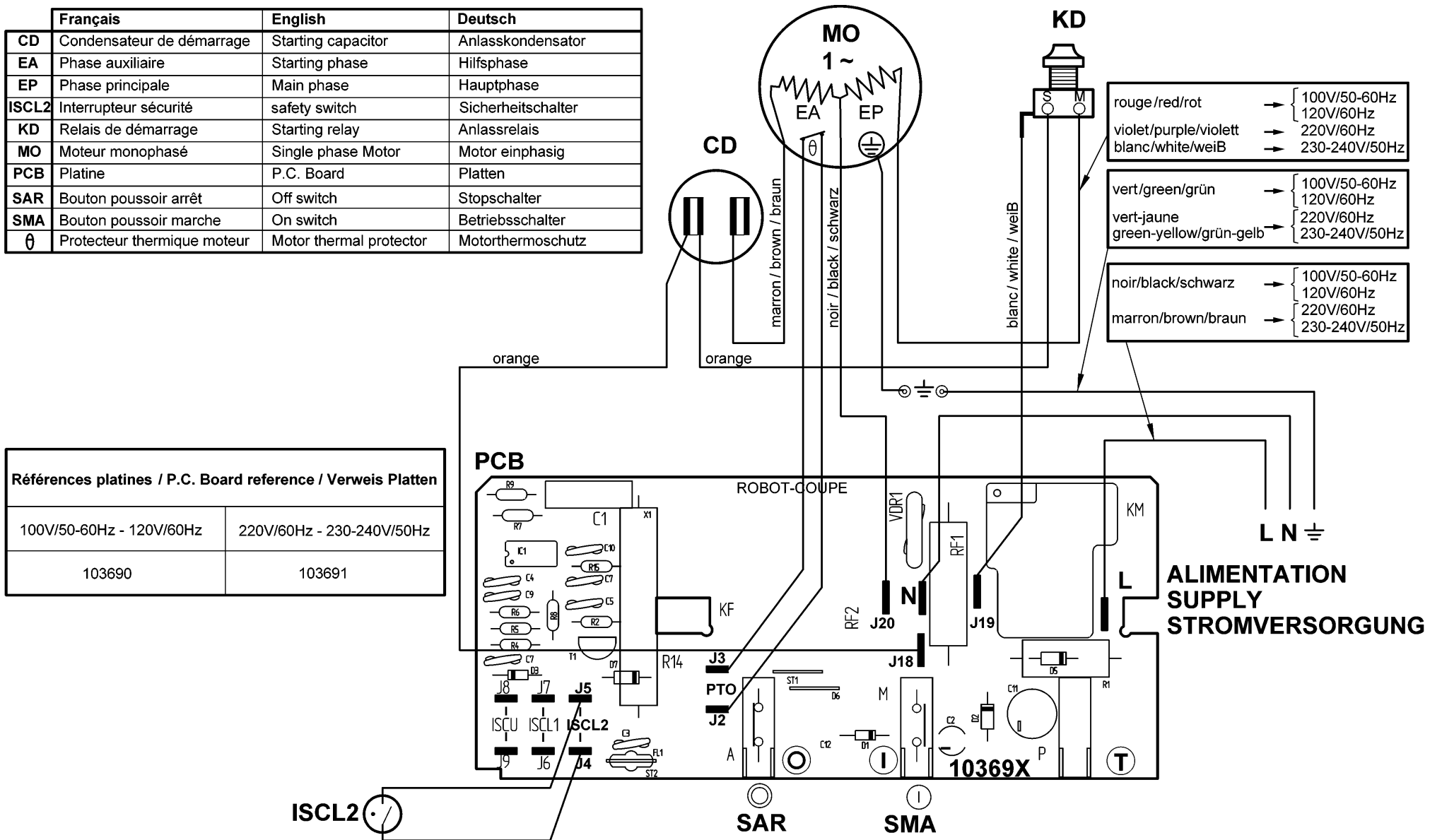
27 148*: RAPEUR 1,5mm / GRATER 1,5mm
 27 149*: RAPEUR 2 mm / GRATER 2 mm
 27 159*: RAPEUR 3 mm / GRATER 3 mm

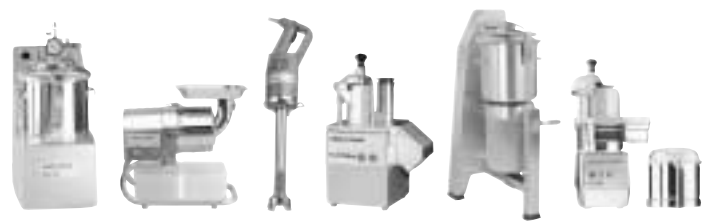
CL 30 A

SCHEMA ELECTRIQUE

100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230-240V/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
ISCL2	Interrupteur sécurité	safety switch	Sicherheitschalter
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Platine	P.C. Board	Platten
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz





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FABRIQUÉ EN FRANCE PAR ROBOT-COUPÉ 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.
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