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CL 20 D

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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

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Authentication

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
> utiliser notre formulaire de contact

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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



SUMMARY

■ **WARRANTY**

■ **IMPORTANT WARNING**

■ **INTRODUCTION TO YOUR NEW
VEGETABLE PREPARATION MACHINE
CL 20 "D" 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-COUPE S.N.C., LIMITED WARRANTY

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

If you bought your ROBOT-COUPE product from a distributor your product is covered by your distributor's warranty (Please check with your distributor terms and conditions of the warranty).

The ROBOT-COUPE S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUPE S.N.C. WARRANTY:

1 - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.

2 - Labour to sharpen and/ or replacements for blades which have become blunt, chipped or worn after a normal or excessive period of use.

3 - Materials or labour to replace or repair scratched, stained, chipped, pitted, dented or discoloured surfaces, blades, knives, attachments or accessories.

4 - Any alteration, addition or repair that has not been carried out by the company or an approved service agency.

5 - Transportation of the appliance to or from an approved service agency.

6 - Labour charges to install or test new attachments or accessories (i.e., bowls, discs, blades, attachments) which have been 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-COUPE S.N.C. nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

The ROBOT-COUPE S.N.C. warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by ROBOT-COUPE S.N.C. France.

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the mixer also reads them beforehand. Our equipment is designed for professional use and must not be used by children under any circumstances.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. blade, discs... etc.

INSTALLATION

- We recommend you to install your machine on a perfectly stable solid base.

CONNECTION

- Always check that your mains supply corresponds to that indicated on the rating plate on the motor unit and that it can take the amperage.
- The machine must be earthed.

HANDLING

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

ASSEMBLY PROCEDURES

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

USE

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

CLEANING

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

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

MAINTENANCE

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

INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 20 "D" 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).

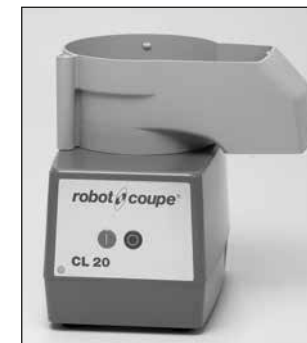
ASSEMBLY

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

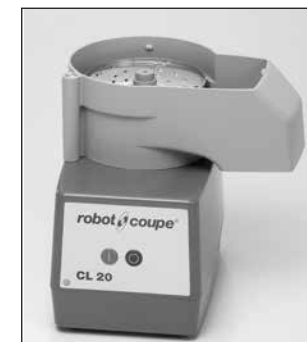


1) With the motor base facing you, fit the bowl onto the motor base; the ejection chute should be on your right.

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



3) Engage the white plastic 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

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

egg plant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato

RIPPLE CUT SLICERS

R 2

beet root / potato / carrot

GRATERS

G 1,5

celeriac / cheese

Parmesan / Chocolate

G 2

carrot / celeriac / cheese

Radish 0,7 mm

G 3

carrot

Radish 1 mm

G 6

cabbage / cheese

Radish 1,3 mm

G 9

cabbage / cheese

JULIENNE

J 2x2

carrot / beet root / zucchini / potato

J 2x4

carrot / beet root / zucchini / potato

J 2x6

carrot / celeriac / potato

J 4x4

egg plant / beet root / zucchini / potato

J 6x6

egg plant / beet root / celeriac / zucchini / potato

J 8x8


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.




IMPORTANT

Check that the detergent you use is suitable for cleaning aluminium parts. Some washing agents are highly alkaline (e.g. high caustic soda or ammonia content) and therefore totally incompatible with aluminium, causing the parts to blacken.

TECHNICAL SPECIFICATIONS

• WEIGHT

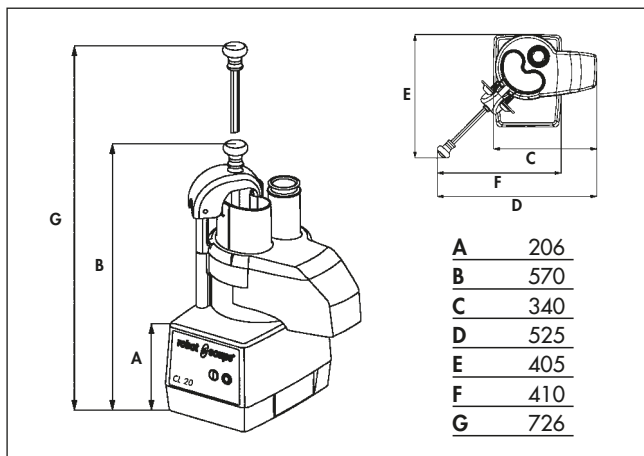
	Net	Gross
Motor base	7.1 kg	8.5 kg
Vegetable preparation attachment	2.8 kg	4.2 kg
Disc	0.5 kg	0.6 kg



WARNING

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

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)	Intensity (Amp)
230 V/50 Hz	1500	5.7
115 V/60 Hz	1800	12.0
220 V/60Hz	1800	5.7

- Power shown on data plate.

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.

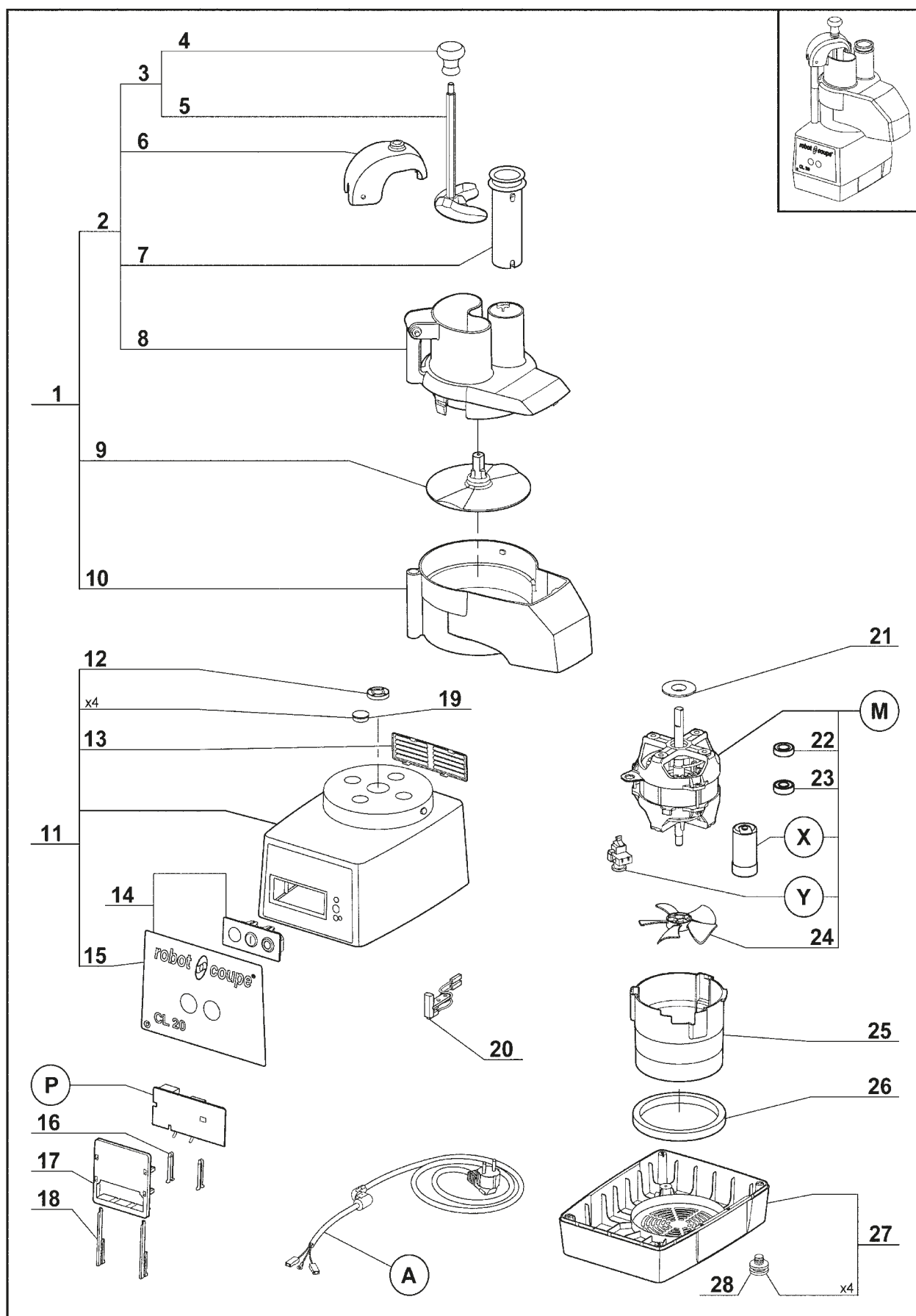
Do not overload the appliance.

Never switch the appliance on when it is empty.

STANDARDS

Consult the declaration of compliance on page \$.

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CL20 D

 N° de série / Serial number
 - 442 - - - - -


Index	Pièce / Part	Désignation	Description
1	27 295	ENS. COUPE LEGUMES	VEGETABLE SLICER ASSEMBLY
2	39 287	ENS. COUVERCLE COUPE-LEGUMES	VEGETABLE SLICER LID ASSEMBLY
3	29 880	ENS. POUSSOIR LEGUMES	VEGETABLE PUSHER ASSEMBLY
4	102 021	POIGNEE	HANDLE
5	103 703	POUSSOIR LEGUMES	VEGETABLE PUSHER
6	104 922	GUIDE POUSSOIR	PUSHER GUIDE
7	118 324	POUSSOIR CAROTTES	ROUND PUSHER
8	104 919	COUVERCLE COUPE-LEGUMES	VEGETABLE SLICER LID
9	104 921	DISQUE EVACUATEUR	SLING PLATE
10	104 918	CUVE COUPE-LEGUMES	VEGETABLE SLICER BOWL
11	39 301	ENS. SUPPORT MOTEUR	MOTOR SUPPORT ASSEMBLY
12	501 010	BAGUE ETANCHEITE	SHAFT SEAL
13	104 122	GRILLE VENTILATION	VENT COVER
14	39 302	ENS. TABLEAU COMMANDE	CONTROL PANEL ASSEMBLY
15	39 785	PLAQUE FRONTALE	FRONT PLATE
16	102 913	CLAVETTE PLASTRON	PANEL KEY
17	102 911	SUPPORT PLATINE	CONTROL BOARD SUPPORT
18	117 703	CLAVETTE FIXE PLATINE	CONTROL BOARD KEY
19	104 070	CAPSULE CACHE VIS	BOLT COVER
20	29 379	INTERRUPTEUR SECURITE COUPE-LEGUMES	VEGETABLE SLICER SAFETY SWITCH
21	104 078	CENTREUR MOTEUR	MOTOR CENTRING
22	504 229	ROULEMENT MOTEUR SUPERIEUR 6002 2RS	UPPER BALL-BEARING 6002 2RS
23	600 457	ROULEMENT MOTEUR INFERIEUR 6201 2RS	LOWER BALL-BEARING 6201 2RS
24	117 610	VENTILATEUR MOTEUR	MOTOR FAN
25	104 110	CONDUIT VENTILATION	VENTILATION BAFFLE
26	101 099	TAMPON AMORTISSEUR	ABSORBER
27	39 201	ENS. SOCLE	BASE ASSEMBLY
28	101 082	PIED	FOOT

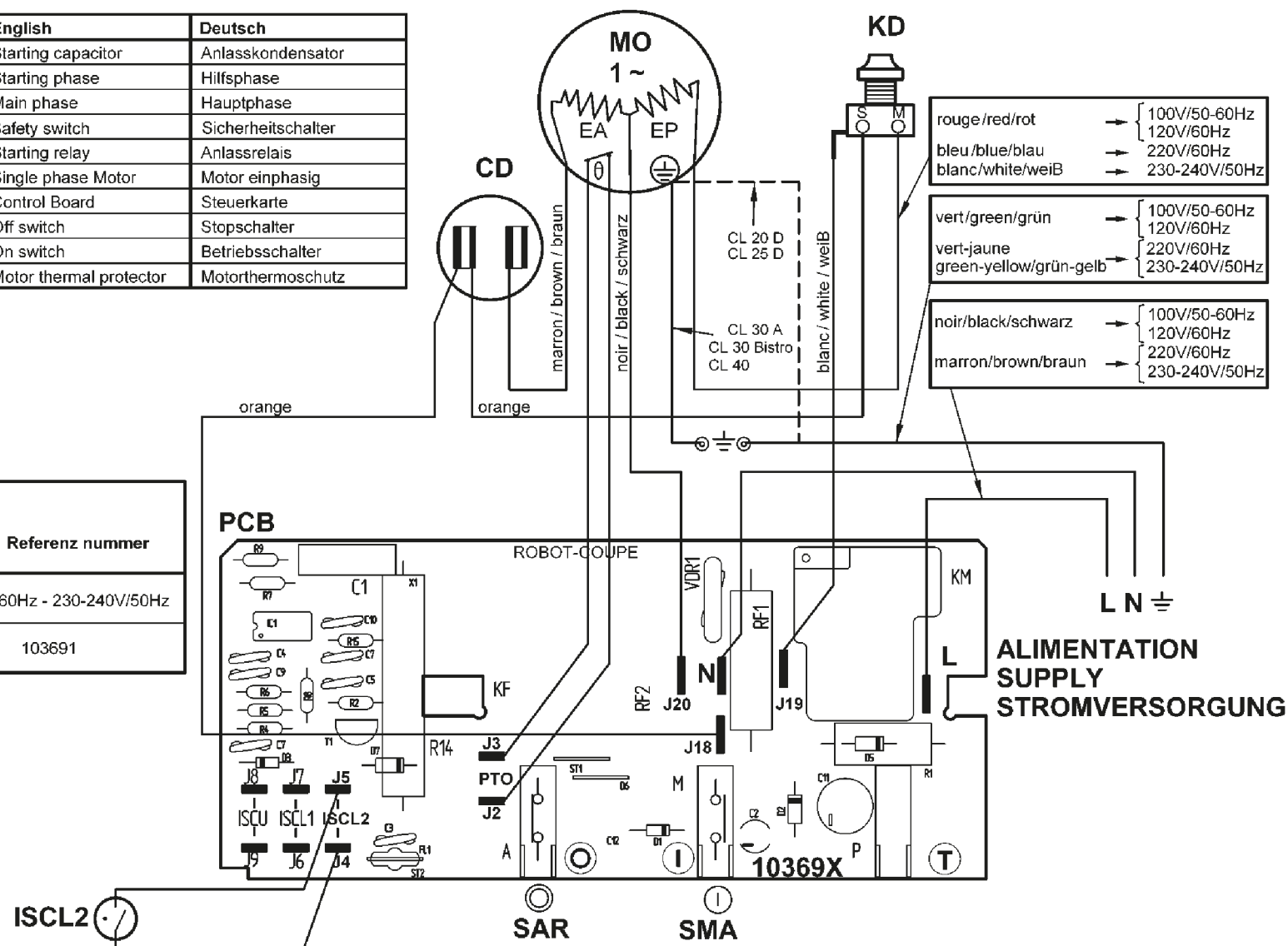
A	CABLE D'ALIMENTATION	POWER CORD
M	MOTEUR	MOTOR
P	CARTE DE COMMANDE	CONTROL BOARD
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Machine	Voltage	A	M	P	X	Y
22 395 UK	240/50/1	504 275	3 074	103 691	600 018	500 289
22 396 Aust		504 278				
22 425 CH	504 292					
22 397 DK	504 276					
22 394	504 274					
2 420 Pack 4D SWE						
22 398	220/60/1	504 2775	3 153			504 674
22 464 SAU						
22 399	120/60/1	504 277	3 076	103 690	603 669	500 296

CL 20 D - CL 25 D - CL 30 A - CL 30 Bistro - CL 40 100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230-240V/50Hz 1~
SCHEMA ELECTRIQUE **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	Carte de commande	Control Board	Steuerkarte
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

PCB		
N° de référence / Part number / Referenz nummer		
100V/50-60Hz - 120V/60Hz	220V/60Hz - 230-240V/50Hz	
103690	103691	





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