

robot *coupe*®



Series "A"

• **CL 30**

P.O. Box 16625, Jackson, MS 39236-6625

280 South Perkins St., Ridgeland, MS 39157

e-mail: robocoup@misnet.com - website: www.robotcoupeusa.com - Phone : 1-800-824-1646

IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine.

UNPACKING

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

INSTALLATION

- We recommend you install your machine on a stable solid base at a comfortable working height.

CONNECTION

- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

HANDLING

- Always wear cut-resistant gloves when handling the cutting plates.

ASSEMBLY PROCEDURES

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

USE

- Do not open the feed lead / attachment until the motor has come to a complete stop.
- Never tamper with or defeat the purpose of the locking and safety systems.
- Never put a hand or nonfood object in the entry or exit chutes.
- Do not overload the machine.

CLEANING

- Always unplug your appliance before cleaning.
- Always clean the appliance and attachments at the end of each use.
- Never place the motor unit in water.

- For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.
- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).

MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- **NOTICE:** Never operate the appliance if the power cord or plug has been damaged. If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
- Contact your local Authorized Service Agency if something appears to be wrong.



We reserve the right to alter at any time without notice the technical specifications of this appliance.
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OPERATING INSTRUCTIONS

MANUAL DE INSTRUCCIÓN

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■ ASSEMBLY

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

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

This LIMITED WARRANTY is against defects in the material and/or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency (see attached list).

The Customer must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN.

Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip which lists that item.

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

THE FOLLOWING ARE NOT COVERED BY THE ROBOT COUPE U.S.A. INC LIMITED WARRANTY:

- 1** - Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
- 2** - Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.
- 3** - Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored surfaces, blades, knives, attachments or accessories.
- 4** - Any alteration, addition, or repair that has not been carried out by the company or an approved service agency.
- 5** - Transportation of the appliance to or from an approved service agency.
- 6** - Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

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

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

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT COUPE U.S.A., INC. nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

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

IMPORTANT WARNING



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- **WARNING:** some of the parts are very sharp e. g. blade, plates ... etc.

INSTALLATION

- We recommend you install your machine on a stable solid base at a comfortable working height.

CONNECTION

- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

HANDLING

- Always wear cut-resistant gloves when handling the cutting plates.

ASSEMBLY PROCEDURES

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

USE

- Do not open the feed lead / attachment until the motor has come to a complete stop.
- Never tamper with or defeat the purpose of the locking and safety systems.
- Never put a hand or nonfood object in the entry or exit chutes.
- Do not overload the machine.

CLEANING

- Always unplug your appliance before cleaning.
- Always clean the appliance and attachments at the end of each use.
- Never place the motor unit in water.

- For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.
- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).

MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- **NOTICE:** Never operate the appliance if the power cord or plug has been damaged. If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
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INTRODUCTION TO YOUR NEW CL 30 VEGETABLE PREPARATION MACHINE

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 has a wide range of cutting plates for thin slicing, grating and julienne vegetables. It will also dice and cut French fries.

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

Thanks to its simple design, all attachments can be easily removed for cleaning and maintenance.

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

This manual contains important information designed to help the user get the most out of his or her CL 30 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 CONNECTIONS

Before connecting, make sure your power supply corresponds to that indicated on the machine's serial number plate.

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

The CL30 should be connected to a 120 V/ 60 Hz/ 1 Phase power outlet.



WARNING

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

ASSEMBLY

The vegetable preparation attachment consists of two detachable parts: the continuous feed attachment and the continuous feed lead.



1) With the motor base facing you, fit the continuous feed attachment onto the motor base; the exit chute should be on your right.



2) Turn the attachment back to the right (counterclockwise) until it comes to a stop locked in place on the motor base tabs.

3) Place the white discharge plate onto the motor shaft. It should fall into place just off the bottom of the continuous feed attachment.



The discharge plate may be removed from the center hub and flipped over depending on the product.



SIDE A: Straight ejection ribs facing upwards, for any vegetables or citrus fruit which require careful handling (tomatoes, mushrooms...).



SIDE B: Curved ejection ribs facing upwards in all other cases.



4) Place the cutting plate of your choice onto the discharge plate. It may be necessary to rotate the cutting plate until it engages and drops fully onto the discharge plate.

5) Dicing Instructions :

Diced products are achieved by the use of a specially designed slicing plate along with its matching grid. Two sizes are available: 8x8 and 10x10.



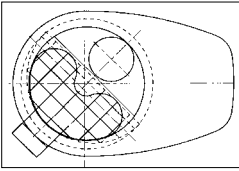
TECHNICAL SPECIFICATIONS

• INSTALLING THE DICING GRID:

With the discharge plate in place, position the dicing grid in the continuous feed attachment so that the grid lines up with the feed opening being used.

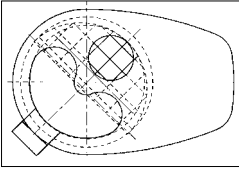
• Position 1: Using the large hopper.

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 opening.

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.)



6) Using the French fries combination

A specially designed slicing plate and matching grid have been designed for making French fries. Two sizes are available: 8x8 and 10x10.



With the discharge plate in place on the motor shaft, place the French fry grid into the continuous feed attachment with the vertical blades aligned toward the discharge chute.



Place the matching slicing plate onto the discharge plate. You may need to rotate the plate a bit until it drops into place on the discharge plate. Tighten the plate-securing knob by turning it clockwise.

7) Place the continuous feed lead onto the continuous feed attachment, and rotate it back counterclockwise until it is aligned with the continuous feed attachment.



Place the matching slicing plate on the discharge plate. You may need to rotate the plate a bit until it falls into place on the discharge plate. Screw the center plate-securing knob down by turning it clockwise and continue with step 5.

• FEATURES

- **Stainless steel continuous feed attachment** with feed lead made from ABS, designed according to a brand new concept for easier use.
- Feed hoppers designed for optimum cutting.
- Designed for easy handling and maintenance.
- **Complete selection of stainless steel cutting plates** available for a wide variety of cuts.
- New blade design for a long-lasting "Ice-cut".
- **Rotation speed 475 rpm** to permit dicing and French fry cutting.
- Reversible discharge plate allows for greater user control and a quality finished product.
- Magnetic safety interlocking system and motor braking stop the machine if the continuous feed attachment is out of position, or the large hinged pusher is opened.
- **Automatic restart of the machine** with the hinged vegetable pusher for user comfort and faster reloading.
- All parts which come into contact with food can be easily removed and cleaned.
- Attachment designed according to the strictest sanitation standards.

• PACKAGING

The packaging for the CL 30 has been specially designed to prevent damage occurring in transit.

Details of the contents are clearly marked on the packaging:

- type of device;
- voltage;
- attachments (if any);
- serial number;

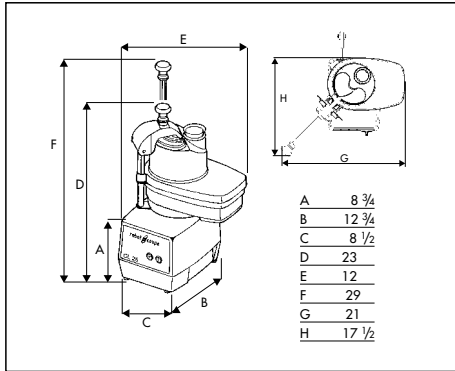
Dimensions (in mm)

Height 600 length 400 width 400.

• WEIGHT

	net weight	gross weight
CL 30 (without disc)	34 Lbs	38 Lbs
Disc	1.1 Lbs	1.3 Lbs

• DIMENSIONS (in inches)



• WORKING HEIGHT

Place the CL 30 on a sturdy work surface at a comfortable working height (47 to 51 inches from floor to top of machine) and with a standard 115 volt power outlet available.

Do Not run frozen products.

Do not attempt to julienne or dice meats or cheeses.

• NOISE LEVEL

The equivalent continuous sound level when the CL 30 is operating on no-load is less than 70 dB (A).

USES AND CHOICE OF CUTTING PLATES

The vegetable preparation machine consists of two hoppers:

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

For optimum cutting, use this section as a guide.

HOW TO USE THE LARGE HOPPER

- Pull up on the handle to open the large hopper.
- Place the product into the hopper.
- Put the hinged pusher back over the opening.
- Apply light pressure to the pusher.
- Press the on button.
- Maintain pressure until there is no more product in the hopper.
- Press the off button.

HOW TO USE THE CYLINDRICAL HOPPER

- Remove the pusher.
- Fill the hopper with product.
- Apply light pressure to the pusher.
- Press the on button.
- Maintain pressure until there is no more product in the hopper.
- Press the off button.

THE UNIT SHOULD BE OFF EXCEPT WHEN PROCESSING IS UNDERWAY. It is recommended that the machine be operated on a 50% duty cycle.

This is easily accomplished since the preparation time (cleaning, coring, peeling, and loading) takes longer than the processing time. This will increase the life of your machine.

SLICING PLATES

1/32 R291	carrot / cabbage / cucumber / onion / potato / leek
5/64 R210 - 1/8 R292	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper
5/32 R211 - 3/16 R293	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
1/4 R270	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato

WAVED SLICING PLATES

5/64 R212	beet root / potato
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GRATING PLATES

1/16 R208	celeriac / cheese	Hard Cheese R271
5/64 R209	carrot / celeriac / cheese	1/32 R295 : Extra fine
1/8 R281	carrot	Ex Fine .02 R294
1/4 R280	cabbage / cheese	
3/8 R215	cabbage / cheese	

JULIENNE PLATES

5/64 x 5/64 R214	carrot / celeriac / potato
5/64 x 5/64 R296	carrot / beet root / zucchini / potato
5/64 x 1/4 R297	carrot / beet root / zucchini / potato
5/32 x 5/32 R288	eggplant / beet root / zucchini / potato
1/4 x 1/4 R213	eggplant / beet root / celeriac / zucchini / potato
5/16 x 5/16 R298	celeriac / potato

DICING COMBINATIONS

5/16 x 5/16 R269	potato / carrot / zucchini / beets root / turnip
3/8 x 3/8 R290	potato / carrot / zucchini / beets root / turnip

FRENCH FRY COMBINATIONS

5/16 x 5/16 R272	potato
3/8 x 3/8 R273	potato

CLEANING

WARNING

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

WARNING: NEVER USE PURE BLEACH.

Always dilute the detergent following the instructions given by the manufacturer.

Clean per the following instructions or as required by local health department regulations.

NOTE: The high temperatures of dish machines will tend to shorten the life of the plastic and rubber parts. Hand washing using a three-pot sink will provide for the longest life of these parts.

The continuous feed assembly, pushers, and cutting plates are dishwasher safe. They can be washed in a dish machine or three-tank system pot sink. Pre-rinse the attachments before washing to remove any bulk food on the parts. A stiff bristle brush or power sprayer faucet attachment is effective in knocking the food out of the crevices as a pre-rinse procedure. The washer should have an industry-standard wash, rinse and sanitization cycle. Allow the parts to air-dry after sanitizing and before reassembly.

WEAR CUT-RESISTANT GLOVES WHEN CLEANING THE CUTTING PLATES.

MOTOR BASE: Cleaning of the motor base assembly must be done with care.

First unplug the unit. A sponging with a cloth lightly soaked (not dripping) in a mild detergent is acceptable, making sure the water is not permitted to penetrate the shaft seal or around the switches. Clean around the shaft seal with a small brush, taking care to remove all food. Do not forget to clean the motor shaft. Rinse the motor base first

using a cloth lightly dampened (not dripping) with water, then with a sanitizing solution, and dry the machine with a soft cloth removing all liquids from seal areas.

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-SHAFT SEAL

An examination should be made periodically to assure that a seal against liquids is being maintained around the motor shaft. The seal should be lubricated regularly with a food-grade grease or oil. With proper care and depending on use, the seal should last for a year or more. However, it can and should be replaced whenever wear or erosion is noted or minimally once every three to six months. It is recommended that the seal be replaced by an authorized repair agency.

• BOWL LOCKING BUSHINGS

These bushings are located on the underside of the continuous feed assembly and hold it in place. If they become worn, the continuous feed assembly will not fit tightly, and the machine may not operate. Check your machine periodically to be sure the continuous feed assembly fits snugly on the motor base. If not, replacement bushings can be ordered.

SAFETY

The CL 30 is fitted with a magnetic safety device and motor braking system.

When you open the feed lead, the motor stops. To restart the machine, simply close the feed lead, and press the green switch.

WARNING

The cutting plates are extremely sharp. Handle with care.

When you open the hinged pusher, the motor will stop. The motor will restart when the pusher is back in place.

The CL 30 is equipped with a thermal overload. If the machine is overloaded, the breaker will trip. If this occurs, first allow the machine to cool for a period of up to 30 minutes then, press the overload reset located on the motor base. Try to restart. If the machine will not start, remove the bowl, reduce the amount of food being processed, and try again.

REMEMBER

Never try to override or defeat the purpose of, the locking and safety systems.

Never put nonfood objects into the openings.

Do Not overload the machine.

Never leave the machine running unattended.

Do Not process frozen products.

Do Not remove the continuous feed lead while the motor is running.

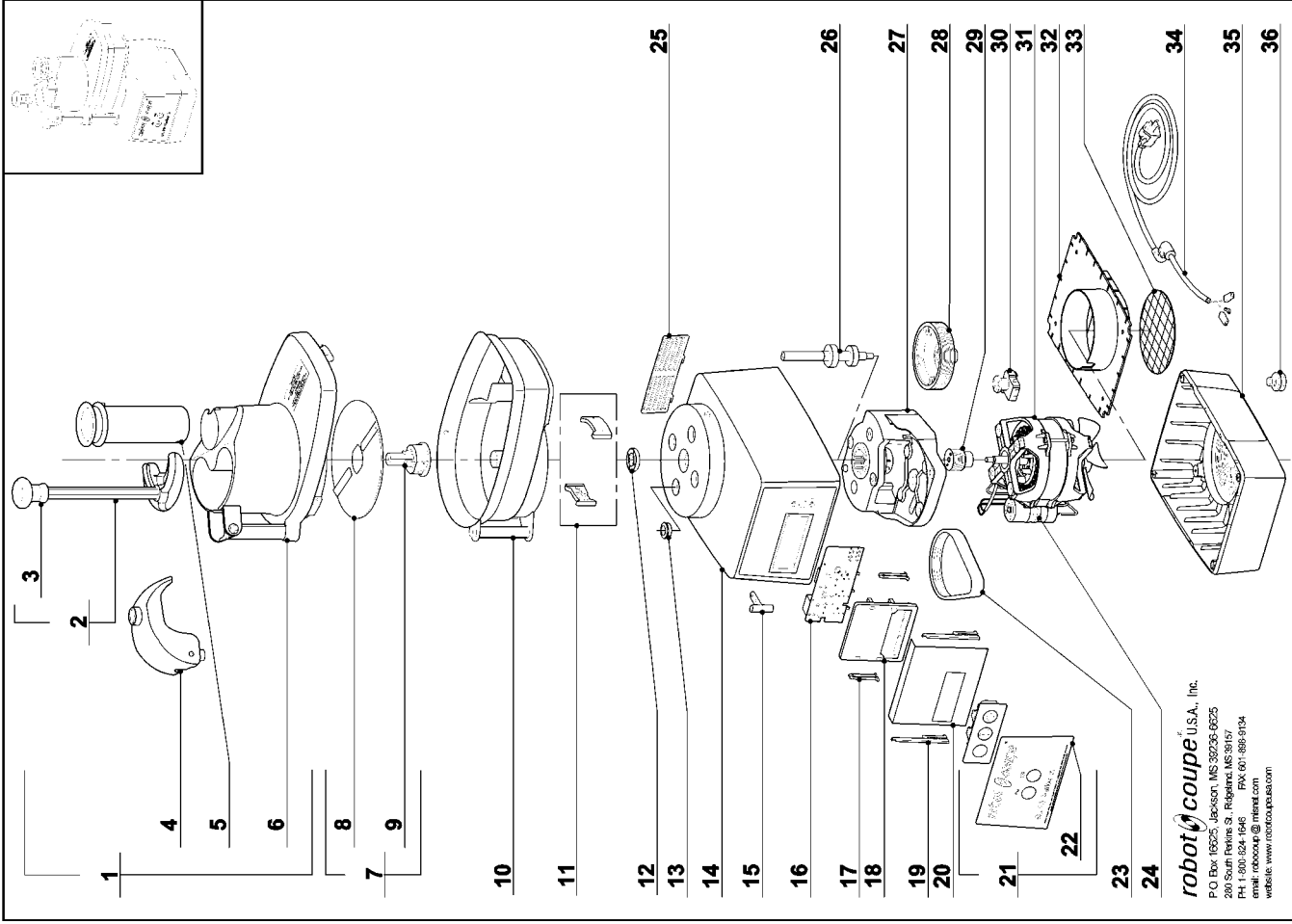
Do Not attempt to julienne or dice meats or cheeses.

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TECHNICAL DATA

DATOS TÉCNICOS

DONNÉES TECHNIQUES



robot coupe® U.S.A., Inc.
 P.O. Box 18923, Jackson, MS 39235-6923
 280 South Perkins St., Ridgeland, MS 39157
 PH: 1-800-824-1646 FAX: 601-588-9134
 email: rcbouche@intrend.com
 website: www.robotcoupeusa.com

<i>Index</i>	<i>Part / Pièce</i>	<i>Description</i>	<i>Description</i>
1	102 294	VEGETABLE SLICER HEAD	/ TETE COUPE LEGUMES COMPLETE
2	29 324	PUSHER ASSEMBLY	/ ENS POURSOIR
3	102 021	HANDLE KNOB	/ POIGNEE
4	117 125	PUSHER GUIDE	/ GUIDE POURSOIR
5	102 022	ROUND PUSHER	/ POUSSOIR CAROTTES
6	117 768	VEGETABLE SLICER LID	/ COUVERCLE COUPE LEGUMES
7	102 019	SLING PLATE	/ DISQUE EVACUATEUR
8	117 092	REVERSIBLE SLING PLATE	/ DISQUE EVACUATEUR REVERSIBLE
9	117 091	SLING PLATE HUB	/ MOYEU DISQUE EVACUATEUR
10	104 454	VEGETABLE SLICER BOWL	/ CUVE COUPE LEGUMES
11	29 081	LOCKING PLATE ASSEMBLY	/ ENS PLAQUETTE
12	501 010	MOTOR SEAL	/ BAGUE ETANCHTEITE
13	104 070	BOLT COVER	/ CAPSULE CACHE VIS
14	39 114	MOTOR SUPPORT ASSEMBLY	/ ENS SUPPORT MOTEUR
15	29 356	VEGETABLE REED SWITCH	/ ILS COMPLET COUPE LEGUMES
16	103 690	CONTROL PCB	/ PLATINE
17	102 913	PANEL KEY	/ CLAVETTE PLASTRON
18	102 911	PCB SUPPORT	/ SUPPORT PLATINE
19	117 703	PCB KEY	/ CLAVETTE FIXE PLATINE
20	104 131	PCB PROTECT	/ PROTEGE PLATINE
21	39 113	SWITCH ASSEMBLY	/ ENS TABLEAU COMMANDE
22	407 704	FRONT PLATE	/ PLAQUE FRONTALE
23	503 940	BELT	/ COURROIE
24	603 669	CAPACITOR	/ CONDENSATEUR
25	104 122	VENT COVER	/ GRILLE VENTILATION INOX
26	29 604	TRANSMISSION SHAFT ASSEMBLY	/ ENS AXE TRANSMISSION
27	104 125	TRANSMISSION SUPPORT	/ SUPPORT TRANSMISSION
28	102 923	LARGE PULLEY	/ POULIE RECEPTRICE
29	102 924	SMALL PULLEY	/ POULIE MOTRICE
30	500 296	MOTOR RELAY	/ RELAIS MOTEUR
31	3 125	MOTOR	/ MOTEUR
32	104 109	DEFLECTOR	/ DEFLECTEUR
33	103 761	VENTILATION SCREEN	/ GRILLE PROTECTION
34	504 277	POWER CORD	/ CABLE D'ALIMENTATION
35	39 112	BASE ASSEMBLY	/ ENS SOCLE
36	101 082	FOOT	/ PIED

CL 30 Series A 120V/60Hz 8A Single phase

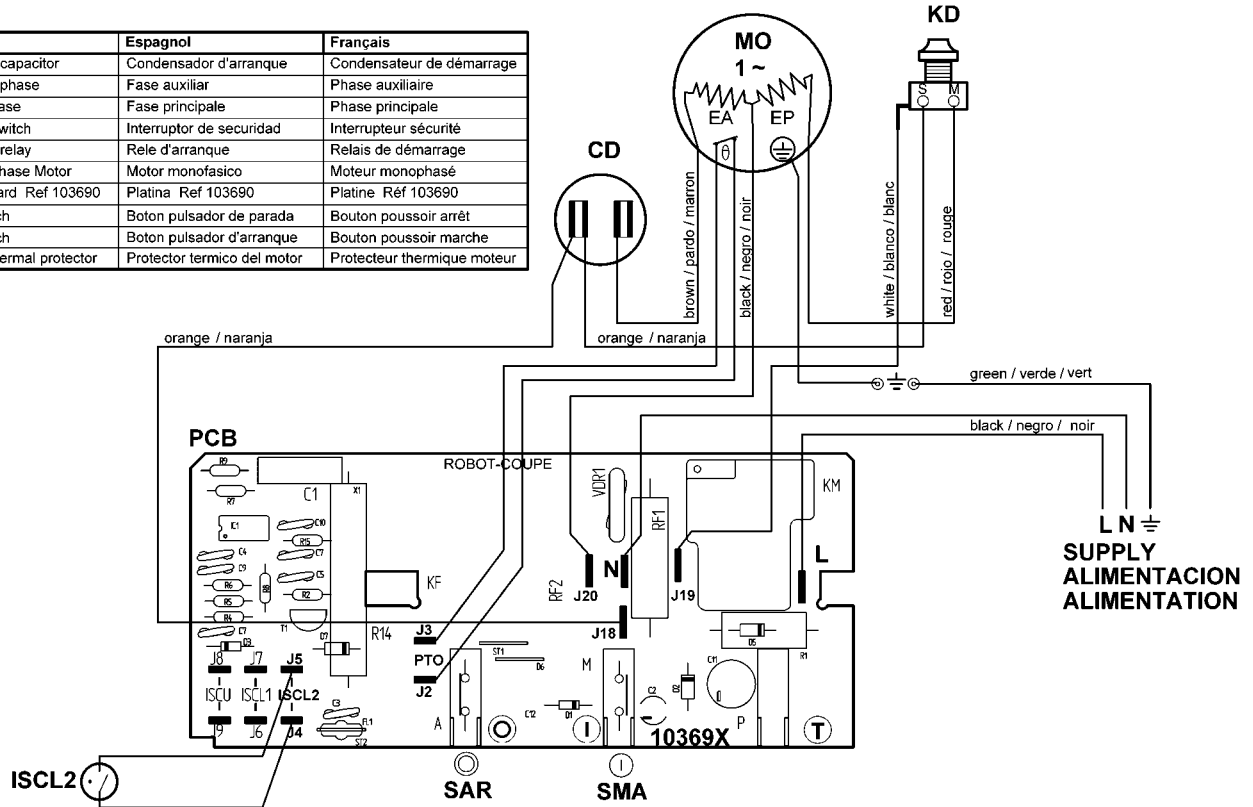
ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

Serial # : from 244XXXXX 03 Y - MM

	English	Espagnol	Français
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	Phase principale
ISCL2	Safety switch	Interruptor de seguridad	Interrupteur sécurité
KD	Starting relay	Rele d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
PCB	P.C. Board Ref 103690	Platina Ref 103690	Platine Réf 103690
SAR	Off switch	Boton pulsador de parada	Bouton poussoir arrêt
SMA	On switch	Boton pulsador d'arranque	Bouton poussoir marche
θ	Motor thermal protector	Protector termico del motor	Protecteur thermique moteur





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