

# *robot coupe*®



**CL 20 D**

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CL 20 "D" Version**

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# 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 "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 cm<sup>2</sup>).
- 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.

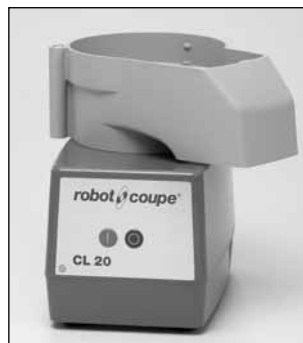


## WARNING

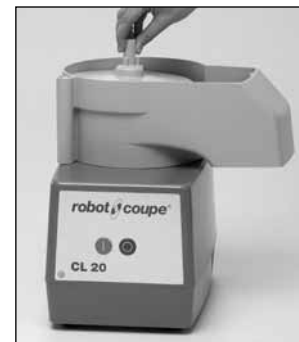
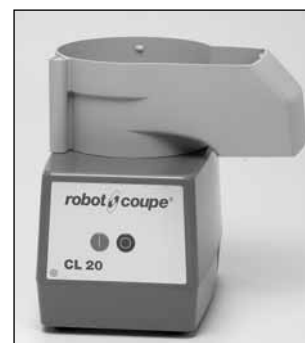
**This appliance must be plugged into an earthed socket (risk of electrocution).**

## ASSEMBLY

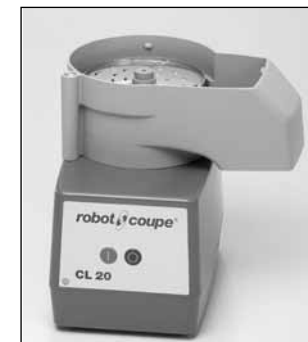
The vegetable cutter attachment consists of two detachable parts: the vegetable cutter bowl and the lid.



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

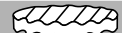
- Fill hopper with vegetables.
- Start to press the button and switch on the machine. Maintain the pressure until all vegetables have been chopped up.

### 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



- |       |                            |                     |
|-------|----------------------------|---------------------|
| 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 / celeriac / potato  
 J 2x4 carrot / beet root / zucchini / potato  
 J 2x6 carrot / beet root / zucchini / potato  
 J 4x4 egg plant / beet root / zucchini / potato  
 J 6x6 egg plant / beet root / celeriac / zucchini / potato  
 J 8x8 celeriac / potato

## CLEANING



### WARNING

**As a precaution, always unplug your appliance before cleaning it (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. 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

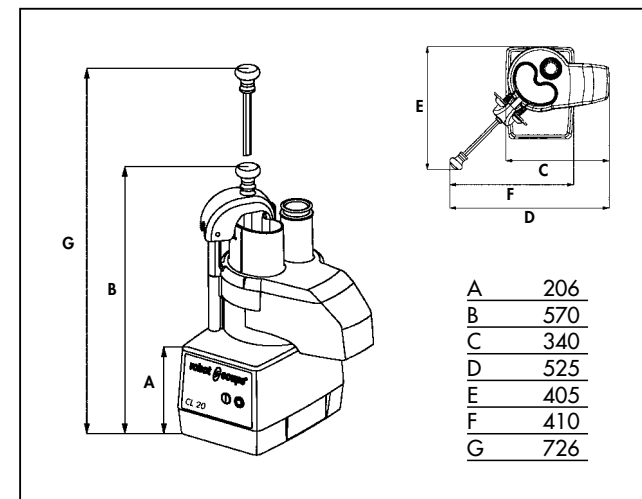
**Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.**

## TECHNICAL SPECIFICATIONS

### • WEIGHT

|                                  | Net weight | Gross weight |
|----------------------------------|------------|--------------|
| 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 2006/42/EEC,
  - "Low voltage" directive 2006/95/EEC,
  - "EMC" directive 2004/108/EEC,
  - "Materials and parts in food contact" directive 89/109/EEC,
  - Commission Directive 2002/72/EC of 6 August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs.
- The following European harmonized standards and standards setting out health and safety rules:
  - EN 292 - 1 and - 2,
  - EN 60204 -1 (2006),
  - For Vegetable cutting machine : EN 1678.

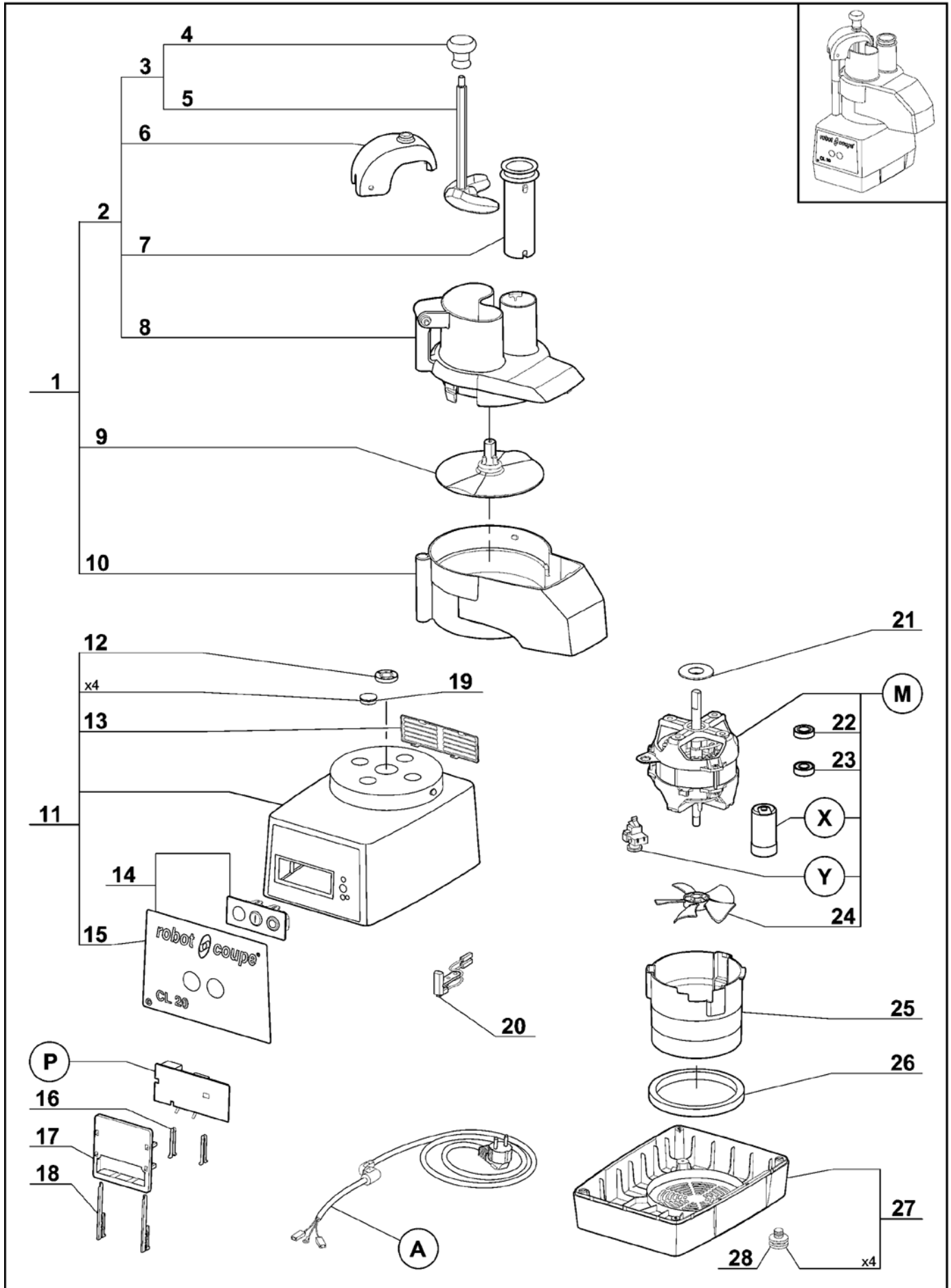
### INDEXES OF PROTECTION:

- IP 55 for the switches.
- IP 34 for the machines.

robot coupe®

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                           |

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

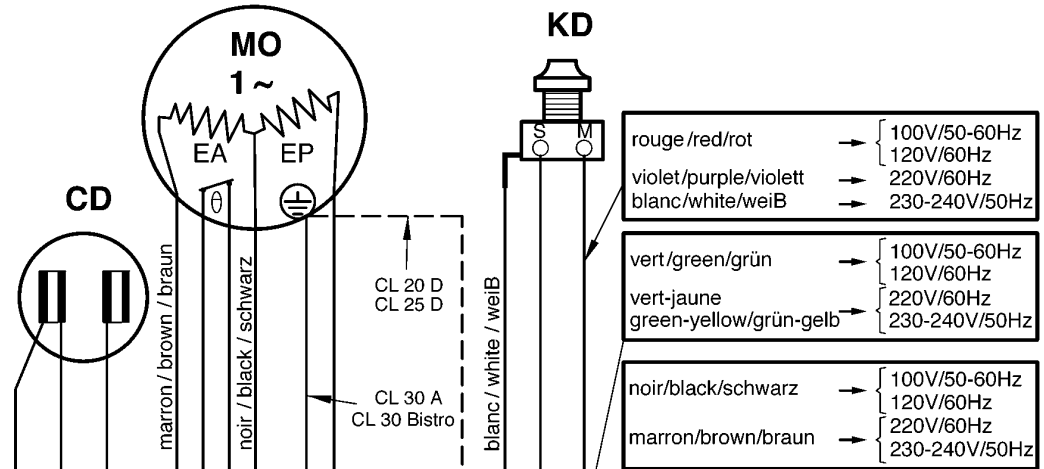
| Machine           | Voltage  | A       | M     | P       | X       | Y       |
|-------------------|----------|---------|-------|---------|---------|---------|
| 22 395 UK         | 240/50/1 | 504 275 | 3 074 | 103 691 | 600 018 | 500 289 |
| 22 396 Aust       |          | 504 278 |       |         |         |         |
| 22 425 CH         | 230/50/1 | 504 292 |       |         |         |         |
| 22 397 DK         |          | 504 276 |       |         |         |         |
| 22 394            |          | 504 274 |       |         |         |         |
| 2 420 Pack 4D SWE |          |         |       |         |         |         |
| 22 398            | 220/60/1 |         | 3 153 |         |         | 504 674 |
| 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**  
**SCHEMA ELECTRIQUE**

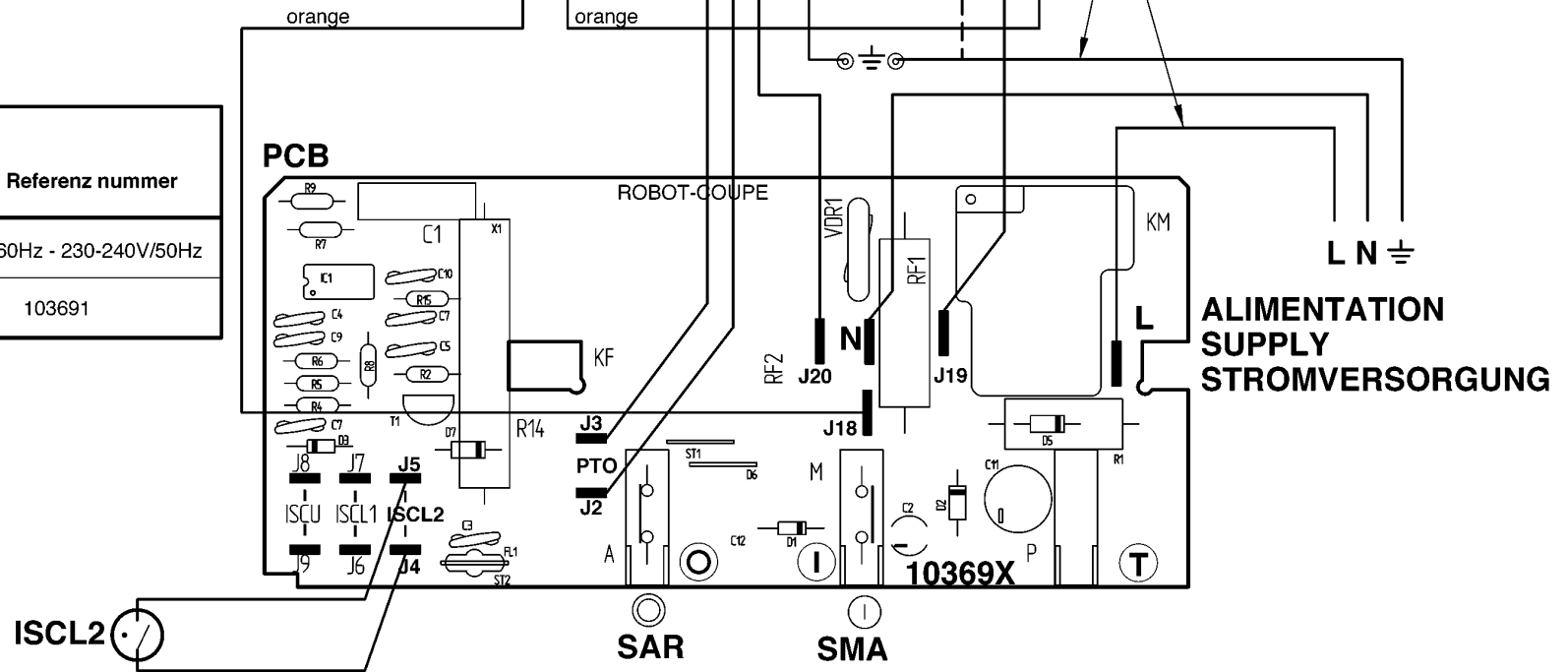
100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230-240V/50Hz 1~  
**ELECTRIC DIAGRAM**

**ELEKTRISCHES SCHALTBILD**

|              | Français                    | English                 | Deutsch            |
|--------------|-----------------------------|-------------------------|--------------------|
| <b>CD</b>    | Condensateur de démarrage   | Starting capacitor      | Anlasskondensator  |
| <b>EA</b>    | Phase auxiliaire            | Starting phase          | Hilfsphase         |
| <b>EP</b>    | Phase principale            | Main phase              | Hauptphase         |
| <b>ISCL2</b> | Interrupteur sécurité       | Safety switch           | Sicherheitschalter |
| <b>KD</b>    | Relais de démarrage         | Starting relay          | Anlassrelais       |
| <b>MO</b>    | Moteur monophasé            | Single phase Motor      | Motor einphasig    |
| <b>PCB</b>   | Carte de commande           | Control Board           | Steuerkarte        |
| <b>SAR</b>   | Bouton poussoir arrêt       | Off switch              | Stopschalter       |
| <b>SMA</b>   | Bouton poussoir marche      | On switch               | Betriebsschalter   |
| $\theta$     | 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                    |





**robot coupe**®

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