

robot coupe®



CL 55



DECLARATION OF CONFORMITY

Robot-Coupe SNC:

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» 2006/95/EC,
 - Directive «Electromagnetic compatibility» 2004/108/EC,
 - 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» 2002/96/EC,
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:
 - EN 12100 -1 & 2 - 2004: 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: 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.

Signed in Montceau en Bourgogne on 19 February 2013

Alain NODET
Industrial Director

A handwritten signature in black ink, appearing to be "Alain Nodet", written over a horizontal line.

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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 or 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 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.
- With the three-phase version, always check that the blade rotates in an anti-clockwise direction.

HANDLING

- Always take care when handling the blades or discs, as they are extremely sharp.

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 base in water.
- For parts made from aluminum, use cleaning fluids intended 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 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 55

The CL 55 is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

The CL 55 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, julienne, dicing and french fried potatoes discs.

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.

This manual contains important information designed to help the user get the most out of the CL 55 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



WARNING

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

• ADVICE ON ELECTRICAL CONNECTIONS

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

• CL 55 Three-phase

ROBOT-COUPÉ CL 55 are fitted with various types of motors :

- 400 V / 50 Hz /3
- 220 V / 60 Hz /3
- 380 V / 60 Hz /3

The machine is supplied with a cable to which you simply attach the appropriate electrical plug for your system. The cable has four wires, one earth wire, plus three phase wires.

If you have a 4-pin plug :

- 1) Connect the green and yellow earth wire to the earth pin.
- 2) Connect the three other wires to the remaining pins.

If you have more than 4 pins in the plug please note the ROBOT-COUPÉ does not require a **neutral** wire.

Switch on the empty machine, making sure that the blade is rotating properly in an anti-clockwise direction.

On the motor unit, a red arrow marks the blade rotation direction. If the blade turns in a clockwise direction, swap over two wires :

Since GREEN/YELLOW is the earth, DO NOT DISCONNECT.

Swap either :

- the ❶ and the ❷
- the ❶ and the ❸
- the ❷ and the ❸

• CL 55 Single-phase

ROBOT-COUPÉ CL 55 are fitted with various types of motors :

- 230 V / 50 Hz /1 for power supplies of : 220 to 240 V.
- 115 V / 60 Hz /1
- 220 V / 60 Hz /1

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

FUNCTIONS OF HOPPERS AND THEIR TOOLS

• PUSHER FEED-HEAD

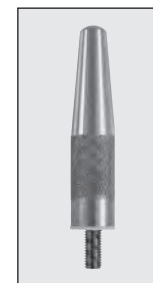
This hopper allows you to prepare all types of vegetables:

- the large feed hopper is used to prepare bulky vegetables such as cabbage, celery, lettuce, etc.,
- the tube is used to prepare long or fragile fruit or vegetables.



Two types of tool are designed for the lever-type hopper:

1) **The loading cone**, which guides the vegetables (except for cabbage) towards the blades. This tool must be screwed firmly onto the motor shaft.



2) **The hollowing cutter** used only to prepare cabbage



A special tool for **unlocking** the cabbage corer.

• HOLE FEED HEADS

4 TUBES FEED-HEAD

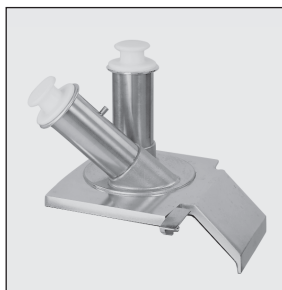
This feed-head is equipped with 4 straight holes: 2 straight tubes of 50 mm diameter and 2 straight tubes of 70 mm diameter.

This hopper is designed for the preparation of long vegetables like carrots, cucumbers, leeks, etc., or of fragile fruit and vegetables such as tomatoes, bananas, etc.



STRAIGHT AND SLOPING TUBE HOPPER

This hopper consists of two straight tubes with a diameter of 75 mm diameter, a 50 mm insert and 2 pushers of 50 mm and 70 mm. The insert allows you to modify the diameter of the tubes.



This hopper performs the same functions as the one described above with its straight tube. But it is different in that it is equipped with a sloping tube especially designed for slanted cutting. No special tool is required to attach these hoppers onto the disc.

• AUTOMATIC FEED-HEAD

This hopper is intended for continuous cutting tasks. It is ideal for slicing delicate vegetables such as mushrooms and tomatoes, grating carrots, slicing potatoes and cutting french fries, to mention but a few of its uses.



This hopper is not suitable for certain specific tasks, such as :

- slicing long vegetables (use the hole feed-heads).
- preparing bulky vegetables which are too big to be fed into this hopper (use the pusher feed-head).

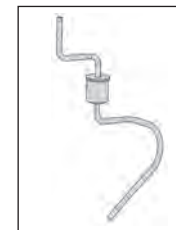
Make sure that the agitator is in place, in order to avoid blockages and variations in cutting quality. It is vital that this tool be fitted each time the automatic hopper is used.

Two types of tool are designed for the lever-type hopper :

1) **The agitator**, which guides the vegetables (except for cabbage) towards the blades.



2) Introducing the vegetables too quickly can result in a logjam. If this occurs, clear the blockage using **the crank** supplied for that purpose (all other means are strictly prohibited).

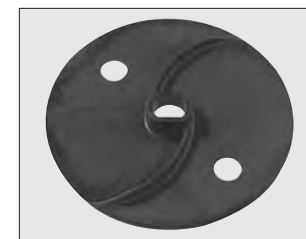
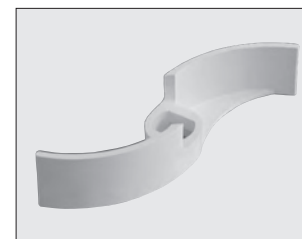


The crank serves to clear the machine if it becomes clogged up with bulky vegetables.

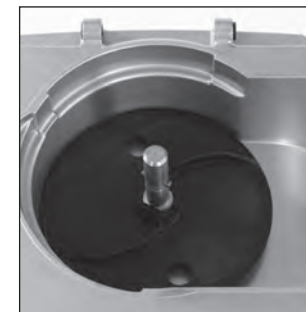
INSTALLING THE DISCS AND TOOLS

Two ejection tools:

The CL 55 is supplied with two ejection tools. The white ejector has been specially designed to cope with cabbage. For all other vegetables, use the black plastic ejector disc.



① With the motor unit facing you, slot the black or white ejection tool onto the motor shaft and check that it is properly positioned at the bottom of the bowl.





② **Position your chosen disc:**

a) If you have opted for a slicing, grating or julienne disc: position the disc on the motor shaft. To ensure that it is correctly positioned, turn it in a clockwise direction.



Next, fit the corresponding slicing disc (straight-edged blade) and rotate in a clockwise direction to ensure that it is correctly positioned.



Next fit the appropriate slicing disc and rotate in a clockwise direction to check that it is correctly positioned.

b) You have chosen a dicing unit:

i.e. a grid and a special slicing disc for diced vegetables.

Slicing discs and dicing grids can be mounted in the following combinations:

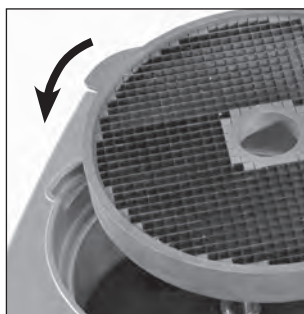
Dicing grid \ Slicer	5x5 mm	8x8 mm	10x10 mm	14x14 mm	20x20 mm	25x25 mm
5 mm	•					
8 mm		•				
10 mm			•			
14 mm				•		
20 mm					•	
25 mm						•

You will find all the combinations marked • on our machines and accessories price list.

The dimensions of the dicing grid should always be equal to or greater than those of the slicing disc.

Place the dicing grid in the bowl of the vegetable processor.

Make sure that the spur on the grid is fully engaged in the locking slot of the motor unit.



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.

WARNING

PUSHER FEED HEAD

To get the very best results when cutting french fries, remember to insert **the removable divider** in the hopper and load the potatoes into the left-hand compartment (see photo opposite).

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.



No tools (loading cone or cabbage corer) are required when using the divider.

③ **The choice of disc-fixing tool will vary according to the hopper and the type of vegetable:**

Hopper	Vegetable	Tool	
Pusher	All types except for cabbage and french fries	Loading cone	
Pusher	Cabbage	Cabbage corer + key	
Pusher	French fries	Removable partition	
Automatic	All	Agitator	
4-hole	All	No tool	

Screw the tool (unless you are using the removable partition) firmly onto the motor shaft.

INSTALLING THE HOPPERS

• PUSHER FEED-HEAD

USING THE FEED TUBE

Fill the feeder right up to the top with vegetables. Apply a downwards pressure on the pusher and maintain it until all the vegetables have been processed.

Always press the vegetables down with a pusher to improve cutting efficiency.

HOW TO USE THE CYLINDRICAL HOPPER



WARNING



To get the very best results when cutting french fries, remember to insert **the removable divider** in the hopper and load the potatoes into the left-hand compartment (see photo opposite).

① Position the veg prep hopper on the motor unit. The locking handle should be facing you, on the right.



② Slide the hinge pin into the slots provided at the back of the motor base.

Use the handle to lock the lid onto the motor unit.

- Fill the feeder right up to the top with vegetables.
- Lower the pusher so that it is flush with the top of the feed opening.
- Press the pusher down to guide the food through the machine. The exact amount of pressure required will depend on the nature of the cut, bearing in mind that too much force reduces cutting quality without increasing throughput.
- Cut cabbages in half and remove the core before processing, in order to avoid unnecessary strain and ensure an end-product of a higher quality.

• HOLE FEED HEADS

① Position the 4-hole hopper, or the straight and inclined hole hopper, on the motor unit. The locking handle should now be facing you, on the right.



② Slip the hinge pin into the locations provided at the back of the motor base. The locking handle should now be facing you, on the right.



• AUTOMATIC FEED-HEAD

① et ② Proceed as specified for the pusher-feed head.

③ Screw the agitator onto the motor shaft. Screw the agitator onto the motor shaft.



④ Position the automatic hopper on the motor base. The fastening hook is now facing you on your right.

⑤ Slide the hinge pin into the slots provided at the back of the motor base. Then, lock the lid onto the motor base using the fastening hook.





⑥ If you wish to use the fruit and vegetable guide, hollow out your fruit or vegetables first, so they can be threaded onto the metal rod. Then turn the guide over, remembering to hold onto the last piece

of fruit or vegetable, and fit it onto the straight tube or the insert.

CHANGING THE DISCS

The machine should be switched off (by pressing the red push-button) before starting to change the disc.

① With the motor unit facing you, use your right hand to release the aluminium fastening hook used to lock the hopper onto the motor base.

② a) Feed opening fitted with a lever:

Lift the pusher and release the bowl by tilting it to the left so that the hopper can be tilted backwards. Then inscrew the loading cone or the hollowing cutter. For the hollowing cutter, use the dismantling tool provided for that purpose.

b) With hole feed-head:

First remove the inserts and the pushers and then lift the fastening hood in order to tilt the hopper backwards to release the bowl.

c) Automatic feeder:

Lift the fastening hook in order to tilt the hopper backwards to release the bowl.

③ Free the disc by lifting it by its edges.

For dicing equipment, you are advised to pull out the grid and disc assembly together. Then remove the discharge disc using the two holes.

If the disc is stuck, turn it slightly in the anticlockwise direction.

④ When fitting dicing equipment, it is advisable to clean the inside of the bowl thoroughly with a damp cloth or sponge, especially the part onto which the grid is to be fitted.

We recommend that you remove the grid and disc together. To make the job easier, turn the ejector disc.

Always use a properly cleaned grid. Never process soft foodstuffs after hard ones without properly cleaning the grid beforehand.

Use our **D-Clean Kit** (ref. 39881) to clean your 5x5, 8x8 and 10x10 dicing grids quickly and easily.

⑤ Then fit the discharge disc, the slicing, grating or julienne disc, or the dicing equipment as described in steps 1) and 2) in the previous section on the relevant hopper.

⑥ Close the lid using the fastening hook.

CHOOSING THE RIGHT DISC

SLICERS



S 0,6	amands
S 0,8	cabbage
S 1	carrot / cabbage / cucumber / onion / potato / leek
S 2 / S 3	lemon / carrot / mushroom / cabbage / potato / cucumber / courgette / onion / leek / bell pepper
S 4 / S 5	courgette / beetroot / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
S 8 / S 10	courgette / potato / courgette / carrot
S 14	potato / courgette / carrot

RIPPLE CUT SUCER



R 2	beetroot / potato / carrot / courgette
R 3	beetroot / potato / carrot / courgette
R 5	beetroot / potato / carrot / courgette

GRATER



G 1,5	celeriac / cheese	G 7	cabbage / cheese
G 2	carrot / celeriac / cheese	G 9	cabbage / cheese
G 3	carrot		Parmesan/chocolate
G 5	cabbage / cheese		Radish

JULIENNE



J 1x8	carrot / celeriac / potato / courgette
J 2x2	carrot / celeriac / potato
J 2,5x2,5	carrot
J 2x4	carrot / beetroot / courgette / potato
J 2x6	carrot / beetroot / courgette / potato
J 2x10	carrot / beetroot / courgette / potato / celeriac
J 4x4	eggplant / beetroot / courgette / potato
J 6x6	eggplant / beetroot / celeriac / courgette / potato
J 8x8	celeriac / potato

DICE



D 5x5	carrot / courgette / cucumber / celeriac
D 8x8	potato / carrot / courgette / beetroot
D 10x10	potato / carrot / courgette / beetroot / turnip / onion / apple (fruit)
D 14x14	potato / carrot / courgette / turnip / celeriac
D 20x20	potato / carrot / courgette / pineapple / turnip
D 25x25	potato / courgette / turnip / apple (fruit) / melon / watermelon
D 50x75	salad

FRENCH FRIES



F 8x8	potato
F 10x10	potato
F 10x16	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 in order to prevent the aluminium from becoming tarnished. Instead we recommend that you clean the machine by hand using washing-up liquid.

If you do put your machine in a dishwasher, we suggest that you use a detergent designed specially for aluminium.

Never immerse the motor base 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.

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.

• BLADES AND PLATES

The blades on all our discs are wearing parts that need to be replaced from time to time, in order to maintain consistently high cutting quality.

• GRATING DISCS

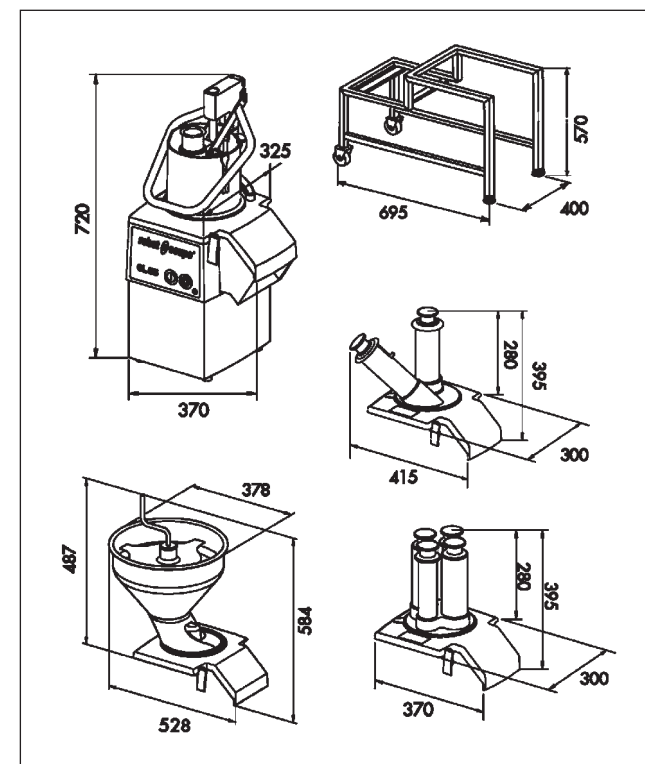
Grating discs deteriorate over time. We recommend you replace them from time to time, in order to maintain consistently high cutting quality.

TECHNICAL SPECIFICATIONS

• WEIGHT

	Net	Gross
CL 55 without a trolley	27 kg	33 kg
Motor base	18 kg	19 kg
Pusher feed-head	9 kg	14 kg
Hole feed-heads	8,5 kg	10,5 kg
Automatic feed-head	6 kg	7 kg
Stainless steel stand	8 kg	10 kg
Disc	0,5 kg	0,6 kg

• DIMENSIONS (in mm)



• WORKING HEIGHT

The CL 55 is mounted on a stainless-steel base, which we advise you to place on a stable surface. However, there is no recommended working height, given that this appliance is designed to stand on the floor.

• NOISE LEVEL

The equivalent continuous sound level when the CL 55 is operating on no-load is less than 70 dB (A).

• ELECTRICAL DATA

CL 55 three-phase bi-speed

Motor	Speed (rpm)	Intensity (amp.)
400 V/50Hz	375/750	2,0/2,7
220 V/60Hz	450/900	3,8/5,3
380 V/60Hz	450/900	2,0/2,7

CL 55 single-phase

Motor	Speed (rpm)	Intensity (amp.)
230 V/50Hz	375	4,8
240 V/50Hz	375	4,9
120 V/60Hz	450	9,5
220 V/60Hz	450	4,9

- Power shown on data plate.

SAFETY



WARNING

The discs are extremely sharp.
Handle with care.

The CL 55 is fitted with magnetic safety system which stops the motor as soon as the large hopper or lid is opened, thus preventing any access to the cutting tool while it is in motion.

As soon as the lid opens, the motor stops.

To restart your machine, simply relock the lid and press the green switch.

When using the hopper equipped with a lever, the motor is stopped as soon as the lever is removed from the bowl. To start the machine again, you should simply position the lever at the aligned with the base of the bowl.

The **single-phase CL 55** is fitted with a **temperature fuse** 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.

The hinge pin must be fitted in its position at the back of the motor unit before the machine is switched on.



RE M I N D E R

Do not open the lid until the motor has come to a complete stop.

Never tamper with the locking and safety systems.

Never put a hand object in the bowl while the machine is operating.

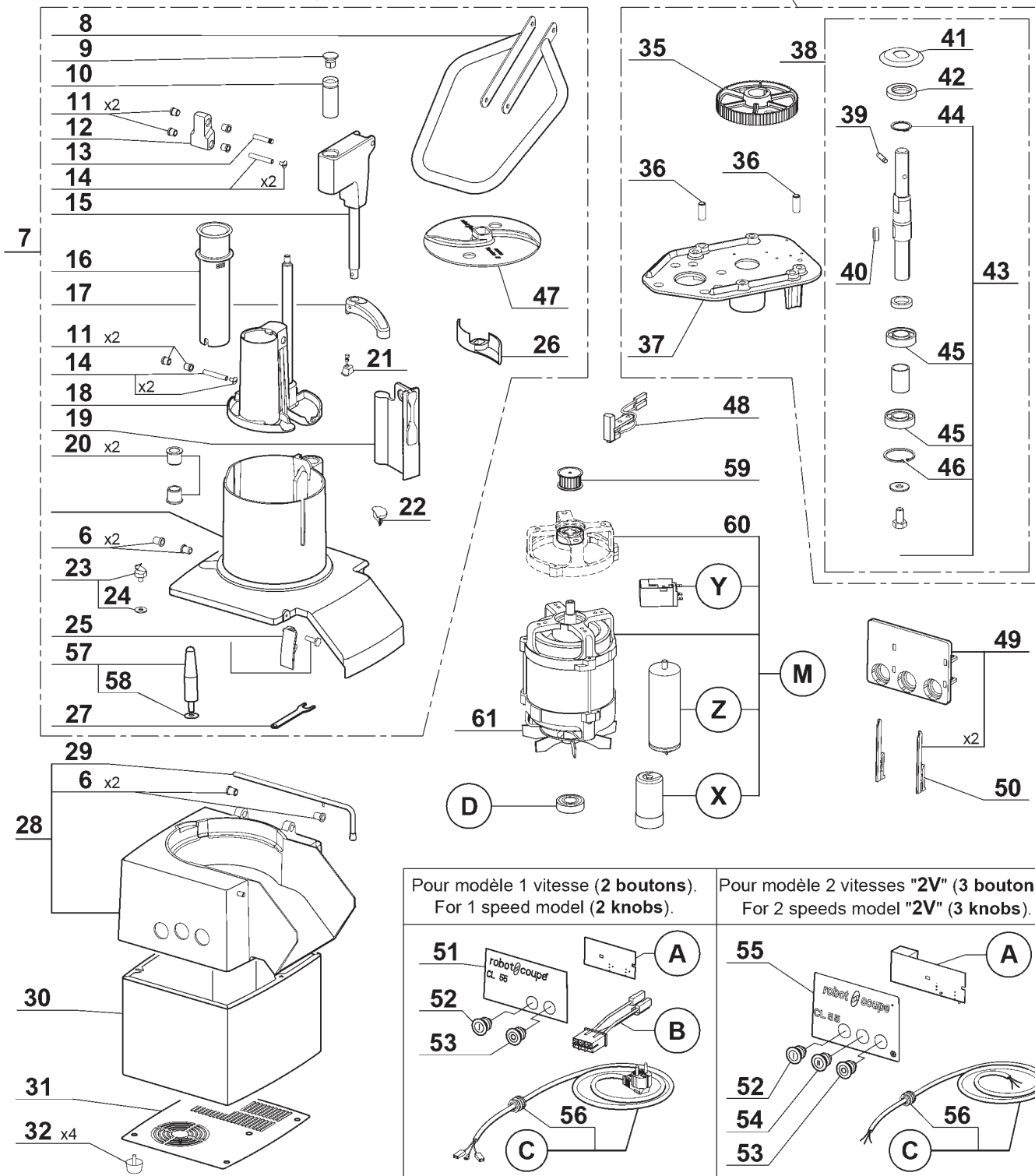
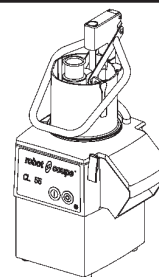
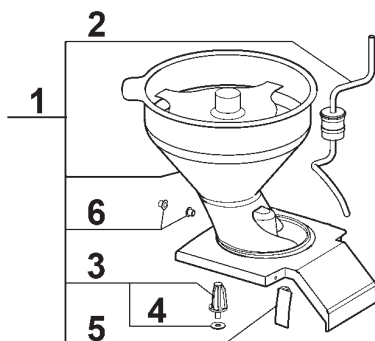
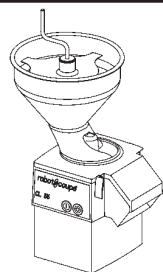
Never force the ingredients down with your hands.

Do not overload the machine.

STANDARDS

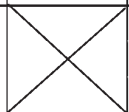
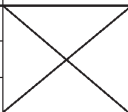
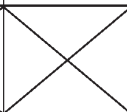
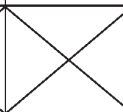
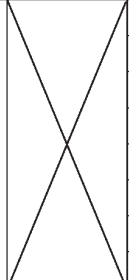
Consult the declaration of compliance on page 2.

robot@coupe®
CL 55 E

 N° de série / Serial number
 - 457 - - - - -


Index	Pièce / Part	Désignation	Description
1	28 170	GOULOTTE AUTOMATIQUE	AUTOMATIC FEED HEAD
2	101 589	MANIVELLE	CRANK
3	117 777	AGITATEUR	AGITATOR ASSEMBLY
4	117 200	RONDELLE ANTI FRICTION	NO FRICTION WASHER
5	29 501	ENSEMBLE TAQUET D'ACCROCHAGE	LID LATCH ASSEMBLY
6	39 705	BAGUES EPAULEES (QTÉ = 2)	SHOULDERED RINGS (QTY = 2)
7	39 673	COUVERCLE COMPLET	COMPLETE FEED LEAD
8	39 661	POIGNEE CL52E	HANDLE CL52E
9	39 663	BUTEE DE POUSSOIR CL52E	PUSHER ABUTMENT CL52E
10	39 672	BAGUE DE GLISSEMENT CL52E	RING OF SLIDING CL52E
11	39 664	BAGUE EPAULEE (Qté=2)	SHOULDERED RINGS (Qty=2)
12	39 665	BIELLETTE ARRIERE	BACK TIEROD
13	39 666	AXE PIVOT 8x40 MOL CL52E	AXLE 8x40 CL52E
14	39 667	AXE PIVOT 8x50 CL50E	AXLE 8x50 CL52E
15	39 668	GUIDE POUSSOIR MONTE CL52E	PUSHER GUIDE ASSEMBLY CL52E
16	39 662	POUSSOIR CAROTTE CL52E	CARROTS PUSHER CL52E
17	39 671	PORTE AIMANT MONTE CL52E	MAGNET HOLDER ASSEMBLY CL52E
18	39 669	POUSSOIR LEGUME MONTEE CL52E	VEGETABLE PUSHER ASSEMBLY CL52E
19	39 660	CLOISON AMOVIBLE CL52E	REMOVABLE WALL
20	39 670	PALIER EPAUL 15x25 CL52E (Qté=2)	SHOULDERED RINGS 18x25 (Qty=2)
21	29 706	ENSEMBLE BUTEE POUSSOIR	PUSHER STOP ASSEMBLY
22	117 321	BUTEE ANTI FRICTION	ANTI-FRICTION STOP
23	29 692	ENSEMBLE EVIDOIR	GOUGE ASSEMBLY
24	117 200	RONDELLE ANTI FRICTION	ANTI-FRICTION WASHER
25	29 501	ENSEMBLE TAQUET D'ACCROCHAGE	LATCH ASSEMBLY
26	118 420	EVACUATEUR CHOUX	CABBAGE DISCHARGE DEVICE
27	118 436	CLEF EVIDOIRE	GOUGE WRENCH
28	39 706	ENSEMBLE CUVE	BOWL ASSEMBLY
29	100 703	TIGE DE CHARNIERE	HINGE PIN
30	118 430	CAPOT INOX	STAINLESS STEEL MOTOR ENCLOSURE
31	117 687	PLAQUE DE FOND	BOTTOM PLATE
32	500 247	PIED (Qté=4)	FOOT (Qty=4)
33	507 341	COURROIE HTD 450-5Mx15	BELT HTD 450-5Mx15
34	39 707	ENSEMBLE SUPPORT TRANSMISSION	TRANSMISSION SUPPORT ASSEMBLY
35	105 529	POULIE RECEPTRICE	DRIVEN PULLEY
36	510 218	DOUILLE ELASTIQUE	LOCKING PIN
37	105 531	SUPPORT TRANSMISSION	TRANSMISSION SUPPORT
38	39 708	ENSEMBLE AXE RECEPTEUR	TRANSMISSION SHAFT ASSEMBLY
39	110 308	GOUPILLE ENTRAINEMENT	DRIVING PIN
40	203 015	CLAVETTE 6X6X20	KEY 6X6X20
41	101 547	DEFLECTEUR	DEFLECTOR
42	501 678	BAGUE ETANCH 25x42x7	SHAFT SEAL 25X42X7
43	39 709	ENSEMBLE ROULEMENTS	BALL BEARINGS ASSEMBLY
44	203 068	CIRCLIPS EXT 25	C-RING (25)
45	510 217	ROULEMENT 6004 2RS	BALL BEARING 6004 2RS
46	203 206	CIRCLIPS INT 42	C-RING (42)
47	102 690	DISQUE EVACUATEUR	SLING PLATE
48	29 451	ENSEMBLE INTERRUPTEUR DE SECURITE	SAFETY SWITCH ASSEMBLY
49	29 533	ENSEMBLE SUPPORT PLATINE	CONTROL BOARD SUPPORT ASSEMBLY
50	117 703	CLAVETTE FIXATION PLATINE	CONTROL BOARD FIXING KEY
51	403 996	PLAQUE FRONTALE CL55D (1 VITESSE)	FRONT PLATE CL55D (1 SPEED)
52	502 170	BOUTON VERT I	GREEN KNOB I
53	502 169	BOUTON ROUGE	RED KNOB
54	503 268	BOUTON VERT II	GREEN KNOB II
55	403 992	PLAQUE FRONTALE CL55D 2V	FRONT PLATE CL55D 2V
56	515 515	PRESSE ETOUPE	POWER CORD STRAIN RELIEF
57	29 156	ENS. CONE CHARGEMENT	FEEDING CONE ASSEMBLY
58	117 200	RONDELLE	WASHER
59	29 530	ENS. POULIE MOTRICE	DRIVING PULLEY ASSEMBLY
60	106 268	ROULEMENT SUPERIEUR (avec flasque)	UPPER BALL BEARING (with braket)
61	104 925	VENTILATEUR	FAN

Index	Désignation	Description
A	CARTE DE COMMANDE	CONTROL BOARD
B	FAISCEAU DE CONNEXION MOTEUR	MOTOR WIRING HARNESS
C	CABLE D'ALIMENTATION	POWER CORD
D	ROULEMENT	BALL BEARING
M	MOTEUR	MOTOR
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS	RELAY
Z	CONDENSATEUR PERMANENT	PERMANENT CAPACITOR

Type	Voltage		A	B	C	D	M	X	Y	Z
T01	400/50/3	2V	106 250S		39 141	501 270	303 250			
T02	380/60/3	2V					303 251			
T03	220/60/3	2V					303 252			
T04	230/50/1		102 481S		39 957	501 270	303 234	502 474	504 127	502 473
T05	230/50/1	ZAF			39 600					
T06	240/50/1	UK			39 138					
T07	240/50/1	Aust			39 139					
T08	220/60/1				39 957	303 235	510 212			
T09	220/60/1	BRA			39 602					
T10	220/60/1	SAU			39 138					
T11	120/60/1					39 140		303 236	501 599	501 683

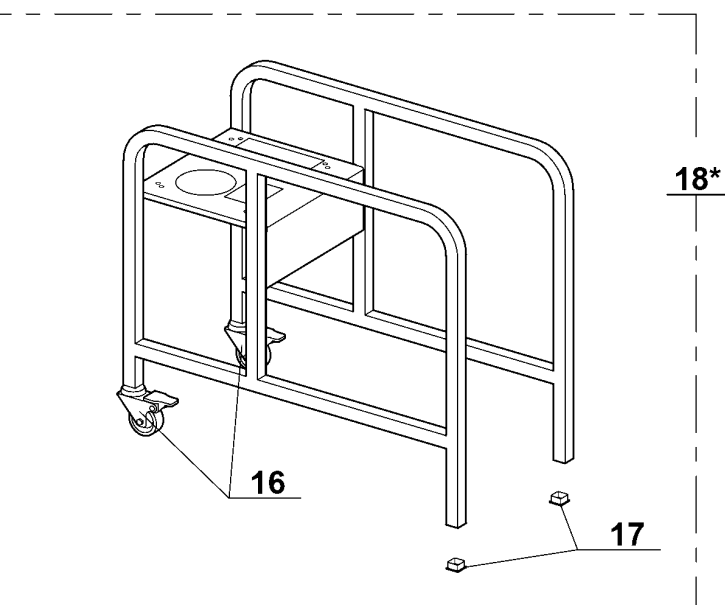
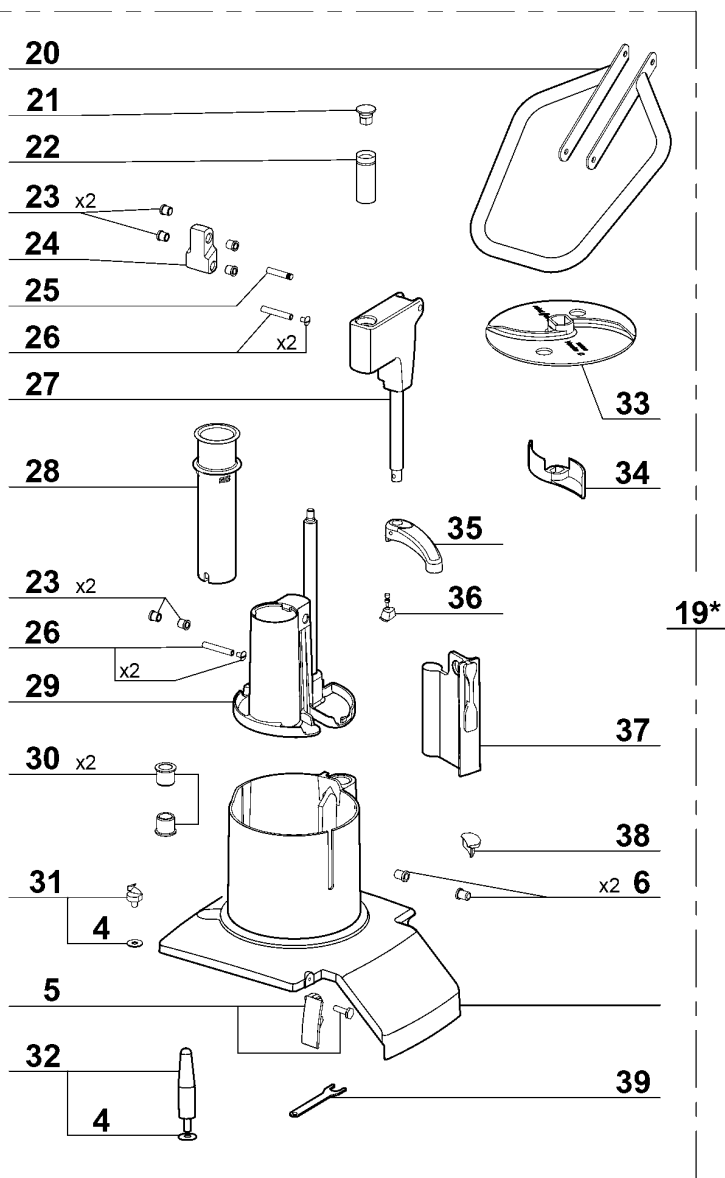
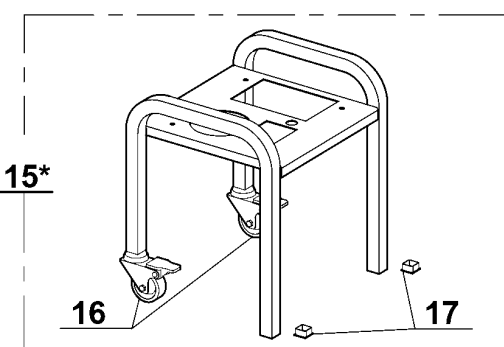
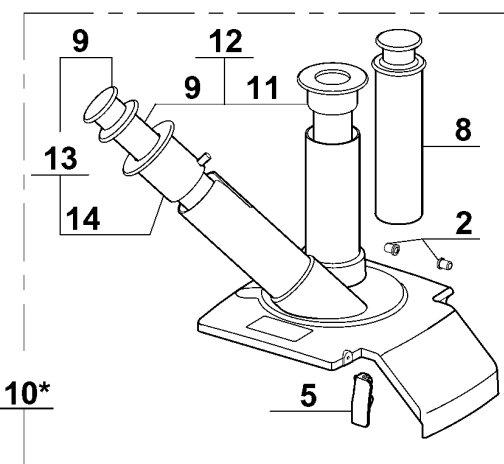
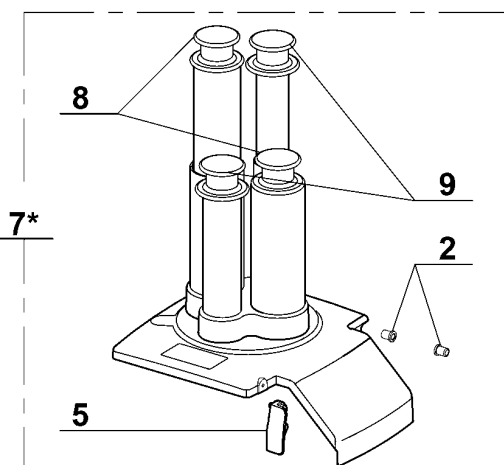
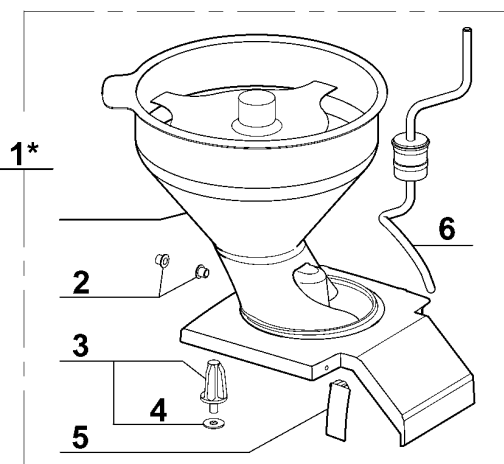
Exemple de recherche : Vous avez acheté un **CL55 E** dont la référence est : **2 211**.

Pour trouver les références des pièces identifiées sur le dessin par une lettre, chercher la référence de votre appareil dans le tableau ci-dessous et identifier son "**Type**" (ici T01), puis dans le tableau précédent, lire les références des pièces sur la ligne correspondante à ce "**Type**".

Research example : You have bought a **CL55 E** whose reference is : **2 211**.

To find the part numbers of the parts identified in the drawing by a letter, look for your machine reference in the table below and identify its "**Type**" (here T01), then in the above table, read the part numbers in the line corresponding to this "**Type**".

Type	Voltage	Machines							
T01	400/50/3 2V	2 210	2 211	2 212	2 213	2 214	2 215	2 216	2 217
		2 218	2 219	2 220	2 221	2 222	2 223	2 224	2 225
T02	380/60/3 2V	2 226	2 227	2 228	2 229	2 230	2 231		
T03	220/60/3 2V	2 232	2 233	2 234	2 280	2 235	2 236		
T04	230/50/1	2 243	2 244	2 245	2 246	2 247	2 248		
T05	230/50/1 ZAF	2 249							
T06	240/50/1 UK	2 250	2 251	2 252	2 253	2 254	2 255		
T07	240/50/1 Aust	2 256	2 257	2 258	2 259	2 260	2 261		
T08	220/60/1	2 262	2 263	2 264	2 265	2 266	2 267		
T09	220/60/1 BRA	2 268	2 269	2 270	2 271				
T10	220/60/1 SAU	2 272	2 273						
T11	120/60/1	2 274	2 275	2 276	2 277	2 278	2 279		



Index	Pièce / Part	Désignation	Description
1*	28 170	GOULOTTE AUTOMATIQUE	AUTOMATIC FEED HEAD
2	39 705	ENS. BAGUES EPAULEES (Qty=2)	SHOULDERED RING ASSEMBLY
3	117 777	AGITATEUR	AGITATOR
4	117 200	RONDELLE ANTI FRICTION	ANTI-FRICTION WASHER
5	29 501	ENS. TAQUET D'ACCROCHAGE	LID LATCH ASSEMBLY
6	101 589	MANIVELLE	CRANK
7*	28 161	GOULOTTE 4 TUBES DROITS	FEED HEAD 4 HOLE TUBES
8	101 538	POUSOIR D70	PUSHER D70
9	101 539	POUSOIR D50	PUSHER D50
10*	28 155	GOULOTTE TUBE INCLINE	BIAIS FEED HEAD
11	101 535	INSERT DROIT D50	STRAIGHT INSERT D50
12	39 090	ENS. INSERT DROIT D50	STRAIGHT INSERT D50 ASSEMBLY
13	39 091	ENS. INSERT INCLINE D50	BIAIS INSERT D50 ASSEMBLY
14	101 537	INSERT INCLINE D50	BIAIS INSERT D50
15*	27 246	SOCLE MACHINE INOX	ST. STEEL MACHINE STAND
16	504 266	ROULETTE FREIN D60	BRAKE ROLLER D60
17	504 268	TAMPON PLASTIQUE 25x25	PLASTIC BUFFER 25X25
18*	27 023	SOCLE INOX	ST. STEEL MOVABLE STAND
19*	39 673	COUVERCLE COMPLET	COMPLETE FEED LEAD
20	39 661	POIGNEE CL52E	HANDLE CL52E
21	39 663	BUTEE DE POUSSOIR	PUSHER ABUTMENT
22	39 672	BAGUE DE GLISSEMENT	RING OF SLIDING
23	39 664	BAGUE EPAULEE (Qty=2)	SHOULDERED RINGS (Qty=2)
24	39 665	BIELLE ARRIERE	BACK TIEROD
25	39 666	AXE PIVOT 8x40 MOL	AXLE 8x40
26	39 667	AXE PIVOT 8x50 (Qty=2)	AXLE 8x50 (Qty=2)
27	39 668	GUIDE POUSSOIR MONTE	PUSHER GUIDE ASSEMBLY
28	39 662	POUSOIR CAROTTE	CARROTS PUSHER
29	39 669	POUSOIR LEGUME MONTE	VEGETABLE PUSHER ASSEMBLY
30	39 670	PALIER EPAULE 15x25 (Qty=2)	SHOULDERED RINGS 18x25 (Qty=2)
31	29 692	ENSEMBLE EVIDOIR	GOUGE ASSEMBLY
32	29 156	ENS. CONE CHARGEMENT	FEEDING CONE ASSEMBLY
33	102 690	DISQUE EVACUATEUR	DISCHARGE PLATE
34	118 420	EVACUATEUR CHOUX	CABBAGE DISCHARGE PADDLE
35	39 671	PORTE AIMANT MONTE	MAGNET HOLDER ASSEMBLY
36	29 706	ENSEMBLE BUTEE POUSSOIR	PUSHER STOP ASSEMBLY
37	39 660	CLOISON AMOVIBLE	REMOVABLE WALL
38	117 321	BUTEE ANTI FRICTION	ANTI-FRICTION STOP
39	118 436	CLEF EVIDOIRE	GOUGE WRENCH

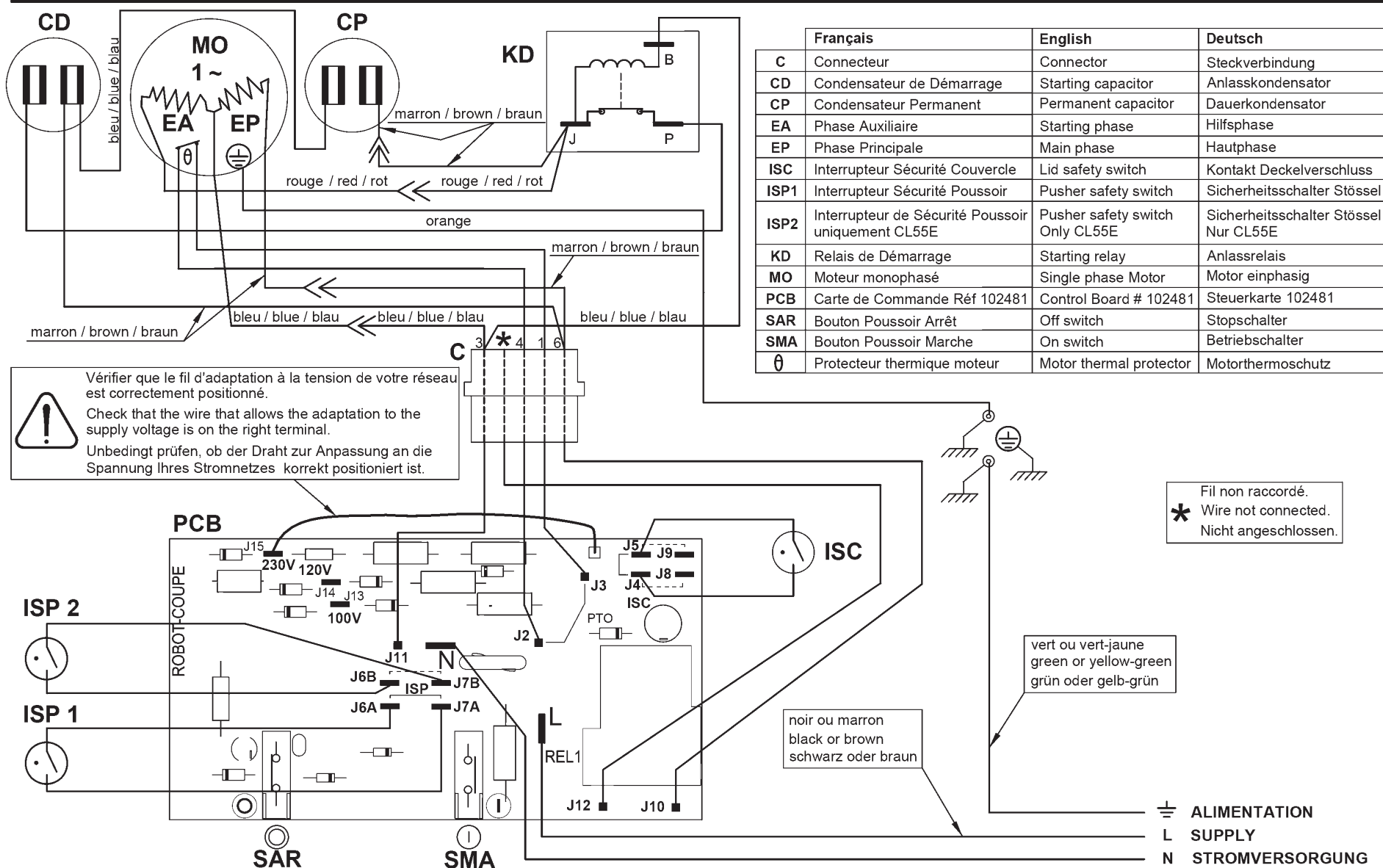
CL52E - CL55E

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

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



robotcoupe®

N° 410342 a

Maj : 01/13

CL50E 2V - CL50E Ultra 2V - CL52E 2V - CL55E 2V

SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM

400V/50Hz 3~

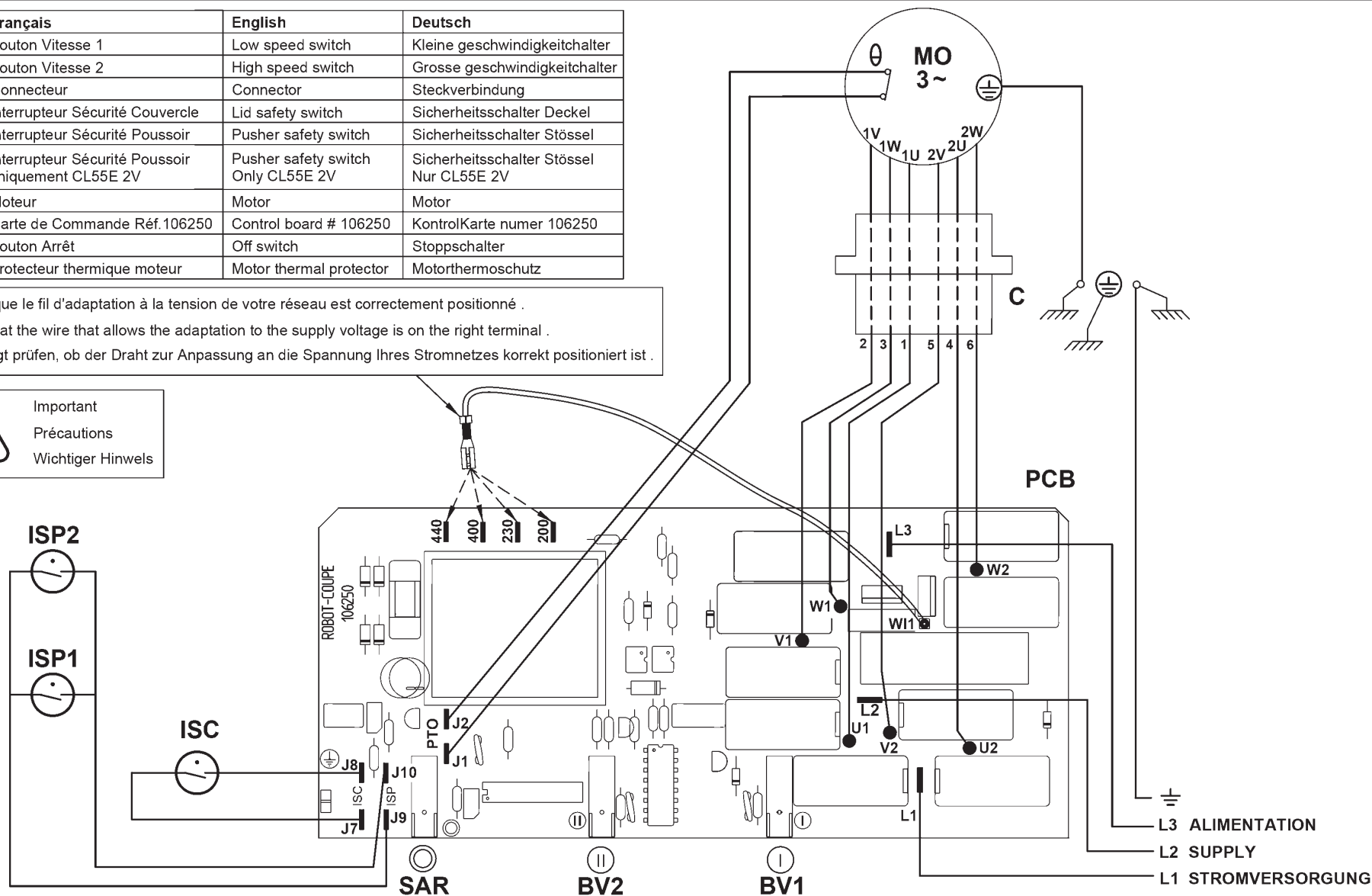
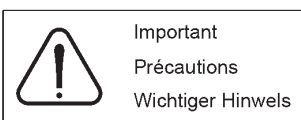
ELEKTRISCHES SCHALTBILD

	Français	English	Deutsch
BV1	Bouton Vitesse 1	Low speed switch	Kleine geschwindigkeitshalter
BV2	Bouton Vitesse 2	High speed switch	Grosse geschwindigkeitshalter
C	Connecteur	Connector	Steckverbindung
ISC	Interrupteur Sécurité Couvercle	Lid safety switch	Sicherheitsschalter Deckel
ISP1	Interrupteur Sécurité Pousoir	Pusher safety switch	Sicherheitsschalter Stössel
ISP2	Interrupteur Sécurité Pousoir uniquement CL55E 2V	Pusher safety switch Only CL55E 2V	Sicherheitsschalter Stössel Nur CL55E 2V
MO	Moteur	Motor	Motor
PCB	Carte de Commande Réf.106250	Control board # 106250	KontrolKarte numer 106250
SAR	Bouton Arrêt	Off switch	Stoppschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné .

Check that the wire that allows the adaptation to the supply voltage is on the right terminal .

Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes korrekt positioniert ist .



robotcoupe®

N° 408467 c

Maj : 03/13



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