

robot coupe®

NEW
Register
your product
on line



CL 50 Gourmet

Robot Coupe U.S.A., Inc.,

264 South Perkins, Ridgeland, MS 39157

Phone: 800/824-1646 • 601/898-8411

email: info@robotcoupeusa.com - website: www.robot-coupe.com



www.robotcoupeusa.com

robot coupe **CALL US NOW!**
1-800-824-1646

The company | Log in | English - USA | Español-USA | Français - QUEBEC | More... | Parts Diagrams

CATALOG ▾ SELECTION GUIDE PRODUCT INFO VIDEOS OUR RECIPES CONTACT US SALES REF **SUPPORT**

Service Agencies [Access to Part Diagrams](#) [Register your product](#)

Google
Données cartographiques ©2015 Google, INEGI | Conditions d'utilisation : Signaler une erreur cartographique

robot coupe

HOME | CATALOG | SELECTION GUIDE | PRODUCT INFO | VIDEOS | OUR RECIPES | SUPPORT | SITEMAP
Log on | Other languages

© All rights reserved, 2010.

Register your product online

We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
© All rights reserved for all countries by: ROBOT-COUPÉ S.N.C.

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. 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. blades, discs... etc..
- Store manuals, tools and spare parts in a safe place available to the users of the machine

INSTALLATION

- This machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise the motor can overheat. All four feet must be in place.

CONNECTION

- Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The unit must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.
- Wear cut-proof gloves when handling the blades.

USE

- **The machine must not be modified in any way from its original configuration.**
- **Never tamper with, or defeat the purpose of the locking and safety systems.**
- **Do not put nonfood objects in the bowl.**
- **Do not leave the machine running unattended.**
- **The machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.**
- **Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe repair parts.**
- **Failure to follow these operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and/or injure users. Special attention should be given to the use of the operation controls and safety features.**
- **The unit is equipped with a thermal overload circuit-breaker. If the unit overheats due to an overload condition, it will automatically shut off. After cooling a few minutes the thermal overload circuit-breaker may be reset. Press the reset button located on the bottom left front of the unit.**
- **Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).**
- **Maximum fill level is ¾ full, less if the product is very dense or sticky.**

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 metal safe detergents intended for aluminum.
- Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.
- Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.
- Replace seals every 3 to 6 months. Lubricate with food safe grease.
- 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.
- If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.

SUMMARY



WARRANTY



IMPORTANT WARNING



INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 50 Gourmet



SWITCHING ON THE MACHINE

- Advice on electrical connections



ASSEMBLY



USES AND CHOICE OF DISCS



CLEANING

- Small dicing discs / Dicing grid



MAINTENANCE

- Blades, plates and graters



SAFETY



SERVICE



TECHNICAL DATA

- Electric and wiring diagrams

ROBOT COUPE U.S.A., INC. ONE YEAR LIMITED COMMERCIAL WARRANTY

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

This LIMITED COMMERCIAL 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. All parts or accessories replaced under warranty must be returned to the Service Agency. The warranty for work done or parts replaced under warranty expires at the end of the original warranty period.

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 list that item.

All Robot Coupe Products are considered commercial use only.

THE FOLLOWING ARE NOT COVERED UNDER WARRANTY:

- 1 -** Damage caused by abuse, misuse, dropping, or other similar incidental damage caused by or as result of failure to follow installation, assembly, operating, cleaning, user maintenance or storage instructions, including failure to verify and correct rotation of three phase motors.
- 2 -** Labor to sharpen and/or parts to replace knife assemblies or blades which have become dull, chipped, or worn due to normal use.
- 3 -** Material or labor to renew or repair scratched, stained, chipped, dented, or discolored surfaces, blades, knives, attachments, or accessories.
- 4 -** Transportation charges to or from an authorized service agency for repairs of a machine designated as "CARRY IN SERVICE" (Table Top Models).
- 5 -** Labor charges to install or test attachments or accessories (i.e. bowls, cutting plates, blades, attachments) which are replaced for any reason.
- 6 -** Charges to change Direction-of-Rotation of Three Phase electric motors (INSTALLER IS RESPONSIBLE). All Robot Coupe products must operate counter-clock-wise.
- 7 -** SHIPPING DAMAGE IS NOT COVERED BY WARRANTY. Visible and hidden damages are the responsibility or the freight carrier. The consignee must file a damage claim promptly against the carrier, or upon discovery in the case of hidden damage.
- 8 -** Any ROBOT COUPE COMMERCIAL PRODUCT used in an Industrial application.

Commercial equipment use is defined as but not limited to the preparation of food substance within the confines of a restaurant/facility, that is sold and consumed within said restaurant/facility.

Industrial equipment use is defined as but not limited to the manufacturing of food substance in large batch quantities. The processed food is then packaged and sold off site and or to a distributor for resale off site.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION

All Robot Coupe equipment should be operated in an ambient room temperature of 60 degrees (F) or higher.

Robot Coupe U.S.A., Inc., Robot Coupe S.A., or any of their affiliates, distributors, officers, directors, agents, employees or insurers will not be obligated for consequential or other damages, losses, or expenses in connection with or by reason of the use of or the inability to use the machine for any purpose.

THIS 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



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. 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. blades, discs... etc..
- Store manuals, tools and spare parts in a safe place available to the users of the machine

INSTALLATION

- This machine must be operated on a clean sturdy counter or table. Keep the area around and under the machine clear to allow air circulation. Otherwise the motor can overheat. All four feet must be in place.

CONNECTION

- Always check that your power supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The unit must always be connected to a grounded outlet with Ground Fault Circuit Interrupter (GFCI) protection device.
- Always check that the motor shaft rotates in counter clockwise direction before the blades are installed.

HANDLING

- Always take care when handling the blades, as they are extremely sharp.
- Wear cut-proof gloves when handling the blades.

USE

- **The machine must not be modified in any way from its original configuration.**
- **Never tamper with, or defeat the purpose of the locking and safety systems.**
- **Do not put nonfood objects in the bowl.**
- **Do not leave the machine running unattended.**
- **The machine must be operated and stored in a location not subject to water drips or spray or explosive vapors.**
- **Should the machine malfunction or should any part be damaged, it must not be operated until it is repaired by a qualified technician using only genuine Robot Coupe repair parts.**
- **Failure to follow these operating instructions or attempts to operate the machine outside its design limits may create a hazardous condition that could damage the machine and/or injure users. Special attention should be given to the use of the operation controls and safety features.**
- **The unit is equipped with a thermal overload circuit-breaker. If the unit overheats due to an overload condition, it will automatically shut off. After cooling a few minutes the thermal overload circuit-breaker may be reset. Press the reset button located on the bottom left front of the unit.**
- **Operating times of 5 minutes or longer can cause processed food to increase to temperatures above 125° F (52° C).**
- **Maximum fill level is ¾ full, less if the product is very dense or sticky.**

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 metal safe detergents intended for aluminum.
- Caustic detergents used in automatic dishwashers quickly degrade plastic parts. Hand wash plastic parts if possible.
- Robot Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Do not open the motor housing. There are no user serviceable components inside the electrical housing. Refer control component repairs to qualified technicians.
- Replace seals every 3 to 6 months. Lubricate with food safe grease.
- 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.
- If the machine malfunctions in any way discard any food being processed and refer service to qualified maintenance technicians.

INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 50 Gourmet

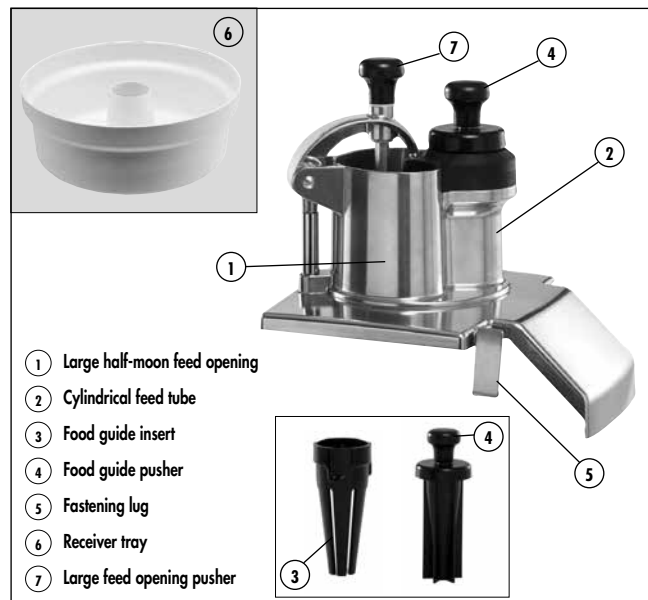
The CL 50 Gourmet is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it. This model is equipped with a metal bowl and a stainless steel motor base.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be fitted and removed in a trice.

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

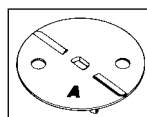
• ADVICE ON ELECTRICAL CONNECTIONS

All users should read the manual before operating the machine.

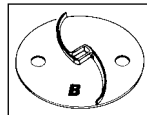
Before connecting, check that your power supply corresponds to that indicated on the machine's identification plate.

ASSEMBLY

1) With the motor base facing you, place the discharge plate on the bottom of the bowl.



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



SIDE B facing upwards (ejection rib upwards) for all other types of fruit or vegetables.

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.



WARNING

Never use a disc with a slicing thickness of more than 10 mm.

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:

Slicer \ Dicing grid	5x5 mm	8x8 mm	10x10 mm	14x14 mm
5 mm	●			
8 mm		●		
10 mm			●	●

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 base.

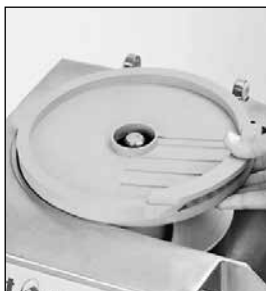


Next, fit the corresponding slicing disc (straight-edged blade) and rotate in a clockwise direction to ensure that it is correctly positioned.

c) If you want to use the French fries potatoes cutting equipment:

This equipment comprises a French fries grid and a special French fries slicing disc.

Position the French fries grid in the vegetable preparation bowl. Check that it is correctly positioned with the French fries plate positioned at the outlet.



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



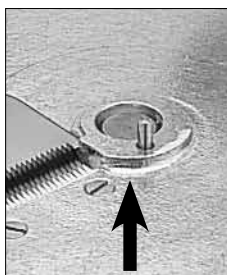
d) If you have selected a dicing or ripple-cut disc :

Position the disc on the motor shaft.



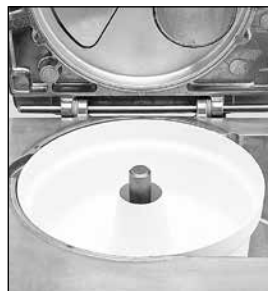
WARNING

The ripple-cut and fine-dicing discs are both fitted with a driving pinion. If the motor shaft and driving pinion come into contact, you will be unable to close the lid. In which case, simply turn the disc manually 90°.



e) You only need to process small amounts :

When processing small amounts, we recommend you use the receiver tray.



With the motor unit facing you, place the tray at the bottom of the bowl.

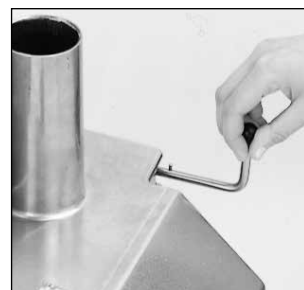
Position the disc of your choice on the motor shaft. Maximum capacity: 600 g diced potatoes (3x3x3 mm). If you have trouble removing the disc, simply push the tray up with your hand to free the disc from the motor shaft.



WARNING

The receiver tray cannot be used with the dicing or French Fries equipments.

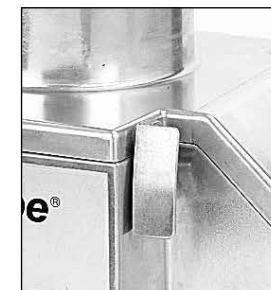
3) Position the head of the vegetable preparation machine on the motor shaft. The fastening hook should now be facing you, on your right.



4) Position the head of the vegetable preparation machine on the motor shaft. The fastening hook should now be facing you, on your right.

TO CHANGE THE DISC:

1) With the motor base facing you, use your right hand to undo the aluminium fastening hook which holds the vegetable preparation head on the motor base.



Lift the vegetable preparation head, tilting it back to release the bowl.

2) Remove the disc by lifting it from underneath using the hub and if necessary, turn in an anti-clockwise direction to release...

If you have been using a dicing unit, we recommend you remove the grid and the disc at the same time. This will be easier if you first rotate the emptying disc.

3) When fitting dicing equipment, we recommend that you clean the inside of the bowl with a damp cloth or sponge, particularly the part onto which the grid is to be fitted.

Always use a properly cleaned grid.

Never process soft foodstuffs after hard ones without properly cleaning the grid beforehand.

4) Fit the discharge plate, disc or dicing equipment as indicated in "assembly procedures" in points 1) and 2).

5) Close the lid of the vegetable preparation machine and lock onto the motor base using the fastening hook.

USES AND CHOICE OF DISCS

The lid of the vegetable processor features two feed openings:

- a **wide feed** opening for processing vegetables such as cabbage and celery.
- a **narrow feed** opening for long vegetables, guaranteeing a remarkable degree of cutting precision. Cutting quality can be optimized if the compartment is used as a cutting guide.

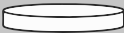
USING THE WIDE FEED OPENING



- Raise the pusher to gain access to the feed opening.
- 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.
- Exert a downwards pressure on the pusher. This pressure should just accompany the cutting process and will vary according to the type of cut. Remember that too great a pressure will place unnecessary strain on the appliance.
- 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.

USING THE WIDE FEED OPENING

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.

SLICERS		
S 0.8	cabbage	
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 8 / S 10	eggplant / potato / zucchini / carrot	
RIPPLE CUT SLICERS		
R 2	beet root / potato / carrot / zucchini	
R 3	beet root / potato / carrot / zucchini	
R 5	beet root / potato / carrot / zucchini	
GRATERS		
G 1.5	celeriac / cheese	
G 2	carrot / celeriac / cheese	
G 3	carrot	
G 5	cabbage / cheese	
G 7	cabbage / cheese	
G 9	cabbage / cheese	
	Parmesan/chocolate	
	Radish	
JULIENNE		
J 2x2	carrot / celeriac / potato	
J 2x4	carrot / beet root / zucchini / potato	
J 2x6	carrot / beet root / zucchini / potato	
J 4x4	eggplant / beet root / zucchini / potato	
J 6x6	eggplant / beet root / celeriac / zucchini / potato	
J 8x8	celeriac / potato	
DICE		
D 5x5x5	carrot / zucchini / cucumber / céleri	
D 8x8x8	potato / carrot / zucchini / beet root	
D 10x10x10	potato / carrot / zucchini / beet root / turnip / onion / apple	
D 14x14x10	potato / carrot / zucchini / beet root / céleri	
FINE-DICING		
FD 2x2x2	carrot / cucumber / radish / zucchini / céleri / beet root / potato / turnip	
FD 3x3x3	carrot / cucumber / radish / zucchini / bell pepper / céleri / beet root / potato / turnip	
FD 4x4x4	zucchini / bell pepper / céleri / beet root / potato / turnip	

RIPPLE-CUT		
RC 4 mm	zucchini / carrot / potato / emmenthal cheese / beet root / cucumber / turnip	
RC 6 mm	zucchini / carrot / potato / emmenthal cheese / beet root / cucumber / turnip	
FRENCH FRIES		
F 8x8	potato	
F 10x10	potato	
F 10x16	potato	

CLEANING



WARNING

Always unplug your food processor before cleaning (risk of electric shock).

Dishwashers are best avoided in order to prevent the aluminum from becoming tarnished. Instead we recommend that you clean the machine by hand, using a "soft metal safe" detergent.

The continuous feed lead, discharge plates, and cutting plates can be cleaned in a dishwasher. However, we suggest that you use a mild (non-corrosive) detergent designed for soft metals such as aluminum.

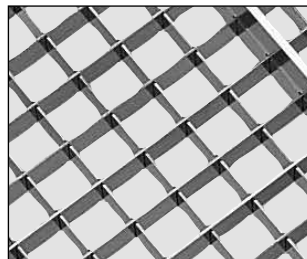
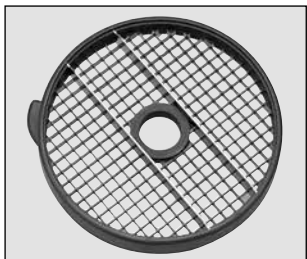
Never immerse the motor base in water. Clean it with a damp (not dripping), cloth or sponge.

• SMALL DICING DISCS / DICING GRID :

The cutting edges of the small dicing discs and dicing grids have been precision-sharpened.

To maintain a consistently high cutting quality, make sure the edges are not damaged during cleaning.

To clean the dicing plates, we advise you to use a brush.



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. Never put them in the dishwasher.

MAINTENANCE

• BLADES, PLATES AND GRIDS

The blades on the slicing and julienne plates and the grids on the grating plates are all subject to wear and should be changed as required to ensure high quality cutting.



WARNING

The cutting plates are very sharp. Wear cut resistant gloves when handling the plates.

SAFETY

1) The CL 50 Gourmet is fitted with a safety system that turns the machine off when the lead is opened or if the lid latch is opened. **If this system should ever fail, the machine should be removed from use and serviced immediately.**

To restart your machine, simply close the feed lead, close the lid latch and press the green switch.

2) The CL 50 Gourmet is fitted with a temperature fuse that 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. If the machine has become jammed press the off button and UNPLUG the machine from the wall outlet, and restart by first pressing the reset button located on the bottom of the motor base. Then close the lead / attachment, close the latch, and press the on button.



WARNING

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

Never tamper with or defeat the purpose of the locking and safety systems.

Never place anything other than food products into the entry port.

Never put anything into the exit port.

Always use the food pushers to force the food through the entry ports.

Do not overload the machine or apply excess pressure with the food pushers.

SERVICE

See warranty first then;

Should your unit require service, check with your distributor to see where local service is available. If not or if you wish your unit to be serviced at the factory, call for return instructions and ship the unit prepaid to our factory address.

PH : 1-800-824-1646

Robot-Coupe USA, Inc

Service Department Repair

264 South Perkins Street

Ridgeland, MS 39157

For service in Canada contact the Robot-Coupe USA factory for repair instructions.

robot @ coupe®

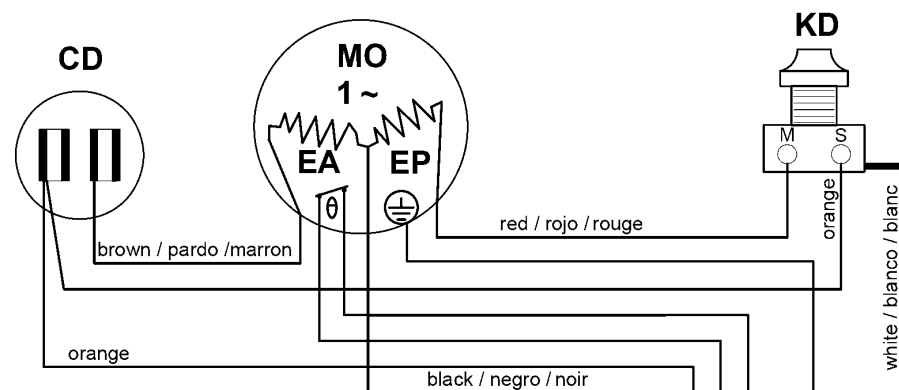
TECHNICAL DATA

CL 50 Series E - CL 50 Ultra Series E - CL 50 Gourmet Series A

ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

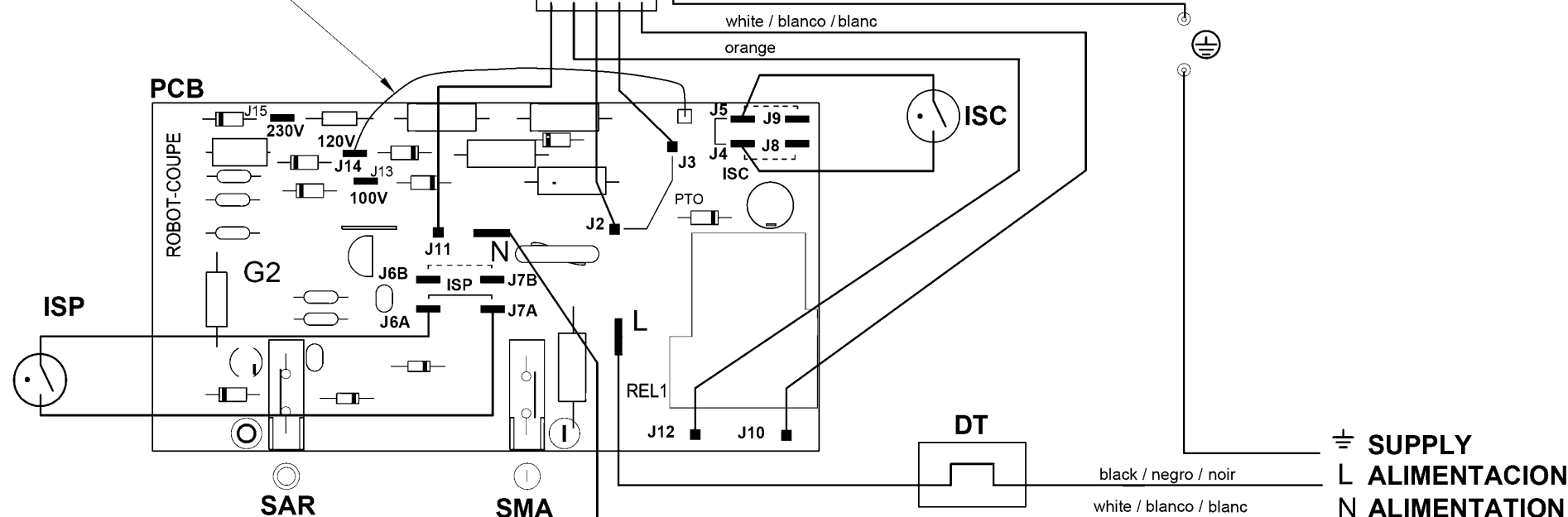
120V-60Hz Single phase
SCHEMA ELECTRIQUE



! Must be connected on the 120V tab.
Se debe conectar sobre el terminal 120V.
Doit être connecté sur la languette 120V.

Serial # : CL 50 Series E: from 450XXXXX 03 B - MM
Serial # : CL 50 Ultra Series E: from 452XXXXX 03 B - MM
Serial # : CL 50 Gourmet Series A: from 456XXXXX 03 B - MM

English	Espanol	Français
C	Connector	Connecteur
CD	Starting capacitor	Condensador d'arranque
DT	Circuit-breaker 12 A	Disyuntor 12 A
EA	Starting phase	Fase auxiliar
EP	Main phase	Fase principal
ISC	Lid safety switch	Interruptor de seguridad tapa
ISP	Pusher safety switch	Interruptor de seguridad boton
KD	Starting relay	Rele d'arranque
MO	Single phase Motor	Motor monofasico
PCB	Control Board # 102481	Platina Réf 102481
SAR	Off switch	Boton pulsador de parada
SMA	On switch	Boton pulsador d'arranque
θ	Motor thermal protector	Protector termico del motor



robotcoupe®

N° 410199 b

Maj : 10/17



robot coupe[®]

Robot Coupe U.S.A., Inc.,

Phone: 800/824-1646 • 601/898-8411

264 South Perkins St., Ridgeland, MS 39157

e-mail: info@robotcoupeusa.com

website: www.robot-coupe.com



37002314405556

Ref. : 405 556 - 19/03/2021 - USA