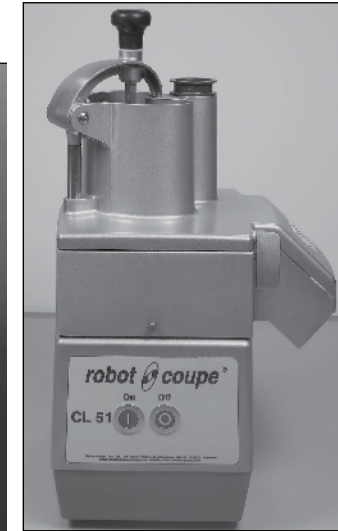


# *robot coupe*®



**CL 50 E**  
**CL 50 Ultra E**  
**CL 51**

**Robot-Coupe® USA Inc.**

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

264 South Perkins St., Ridgeland, MS 39157

e-mail: [info@robotcoupeusa.com](mailto:info@robotcoupeusa.com) - website: [www.robotcoupeusa.com](http://www.robotcoupeusa.com)

Phone : 1-800-824-1646

# 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 parts are very sharp e. g. blades, discs... etc.

## INSTALLATION

- Install your machine on a stable solid base of convenient operating height.

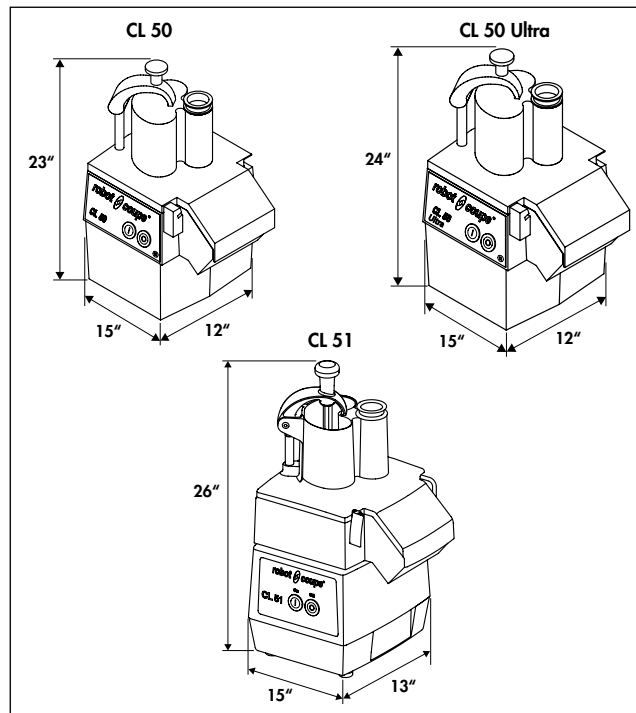
## CONNECTION

- The CL 50/CL 50 Ultra «E»/CL 51 must be attached to standard 120 Volt 60 Hz grounded outlet NEMA 5-15. Robot Coupe recommends ground fault type outlet be used.

## HANDLING

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

## DIMENSIONS (in inches)



## 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 detergents intended for aluminum. Do not wash metal parts in dishwasher.
- 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 most vegetables 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.

## USE

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

# SUMMARY

■ **WARRANTY**

■ **IMPORTANT WARNING**

■ **INTRODUCTION TO YOUR NEW  
VEGETABLE PREPARATION MACHINE  
CL 50 • CL 50 Ultra "E" Version • CL 51**

■ **SWITCHING ON THE MACHINE**

■ **ASSEMBLY**

■ **USES AND CHOICE OF DISCS**

■ **CLEANING**

■ **MAINTENANCE**

- Blades, plates and graters

■ **SAFETY**

■ **TECHNICAL DATA** (page 27)

- Exploded views

- Electric and wiring diagrams

# 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

**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.

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- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
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- Install your machine on a stable solid base of convenient operating height.

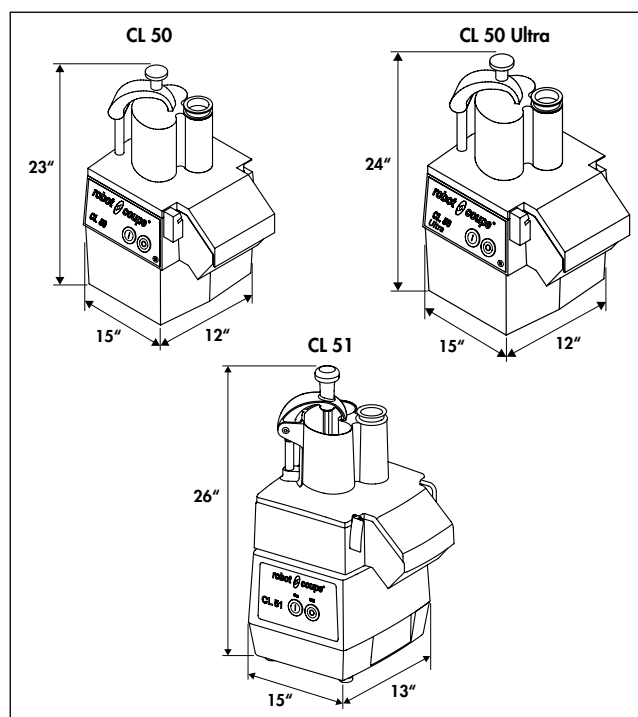
## CONNECTION

- The CL 50/CL 50 Ultra «E»/CL 51 must be attached to standard 120 Volt 60 Hz grounded outlet NEMA 5-15. Robot Coupe recommends ground fault type outlet be used.

## HANDLING

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

## DIMENSIONS (in inches)



## 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 detergents intended for aluminum. Do not wash metal parts in dishwasher.
- 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 most vegetables 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.

## USE

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

# INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 50 • CL 50 Ultra "E" Version • CL 51

The CL 50 / CL 50 Ultra / CL 51 is perfectly geared to professional needs. It can perform a big number of tasks, which you will gradually discover as you use it.

This model is equipped with a metal bowl, a stainless steel motor base for CL 50 Ultra and polycarbonate base for CL 50 and CL 51.

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

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

**All users should read this manual before operating the machine.**

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

## ASSEMBLY

### • CL 51

The CL 51 comprises of two removable parts: the bowl and lid.

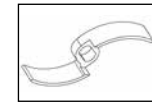
With the motor base unit facing your, fit the bowl onto the motor base unit so that it juts out slightly on the left, with the ejection chute on your right.



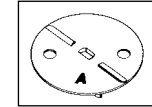
Turn the bowl to the right, until it locks. In order to dismount this vegetable preparation bowl, we only need to push on the stainless steel button then turn the bowl to the left.

### • CL 50 / CL 50 Ultra / CL 51

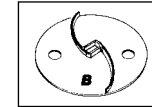
1) With the motor base facing you, place the discharge plate on the bottom of the bowl.



"Optional" emptying arm for fine grating and slicing only (cabbage, celery, carrots, cheese, etc.).



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.

**b) You have chosen a dicing equipment:**

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						•

The combinations in the shaded areas can be supplied on request.



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

Make sure that the tab on the grid is fully engaged in the locking slot of the motor base.



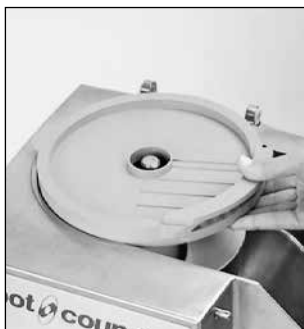
Next, fit the corresponding slicing disc (straight-edged blade) and rotate in a clockwise direction to ensure that it is correctly positioned.

### c) If you want to use the French fries 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.

3) Position the feed head of the vegetable preparation machine on the motor base.



4) The locking handle should now be facing you, on your right.

### TO CHANGE THE DISC:

1) With the motor base facing you, use your right hand to unlock the aluminium locking handle 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 equipment, we recommend you remove the grid and the disc at the same time. This will be easier if you first rotate the discharge plate.



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 feed head of the vegetable preparation machine and lock onto the motor base using the locking handle.

## USES & CHOICE OF DISCS

The feed head of the vegetable processor features two feed openings:

- a **large hopper** opening for processing vegetables such as cabbage and potatoes or onions.
- a **cylindrical hopper** opening for long vegetables, guaranteeing a remarkable degree of cutting precision.

### USING THE LARGE HOPPER

- 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 a too high pressure will cause 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 LARGE HOPPER

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 6	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato		
S 8 / S 10	eggplant / potato / zucchini / carrot		
S 14	potato / zucchini / carrot		
S 20 mm	melon / potato / zucchini		
S 25 mm	melon / potato / zucchini		
RIPPLE CUT SUCER			
R 2	beet root / potato / carrot / zucchini		
R 3	beet root / potato / carrot / zucchini		
R 5	beet root / potato / carrot / zucchini		
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 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 5X5	carrot / zucchini / cucumber / céleri		
D 8X8	potato / carrot / zucchini / beet root		
D 10X10	potato / carrot / zucchini / beet root / turnip / onion / apple		
D 12X12	potato / carrot / zucchini / beet root / turnip / onion / apple		
D 14X14	potato / carrot / zucchini / beet root / céleri		
D 20X20	potato / carrot / zucchini / pineapple / turnip		
D 25X25	potato / zucchini / turnip / apple / melon / watermelon		

FRENCH FRIES	
F 8x8	potato
F 10x10	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 feed head, 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.**

**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

### • BLADES, PLATES AND GRATERS

The blades on the slicing discs, the plates on the julienne discs and the graters are all wearing parts, which have to be changed regularly to ensure high quality cutting.

## SAFETY

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

1) The machine is fitted with a safety system that turns the machine off when the feed lead 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 back, close the locking handle and press the green button.

2) **The machine is fitted with a thermal protector and a circuit breaker. One or the other automatically stops the motor if the machine is overloaded.** If this happens, allow the machine to cool completely before restarting.

If the circuit breaker has tripped, press the reset button located below the base before attempting to restart.

If the machine has become jammed press the off button immediately.

Clear the food from the disk before restarting the machine.

**WARNING**  
Do not open the feed head 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

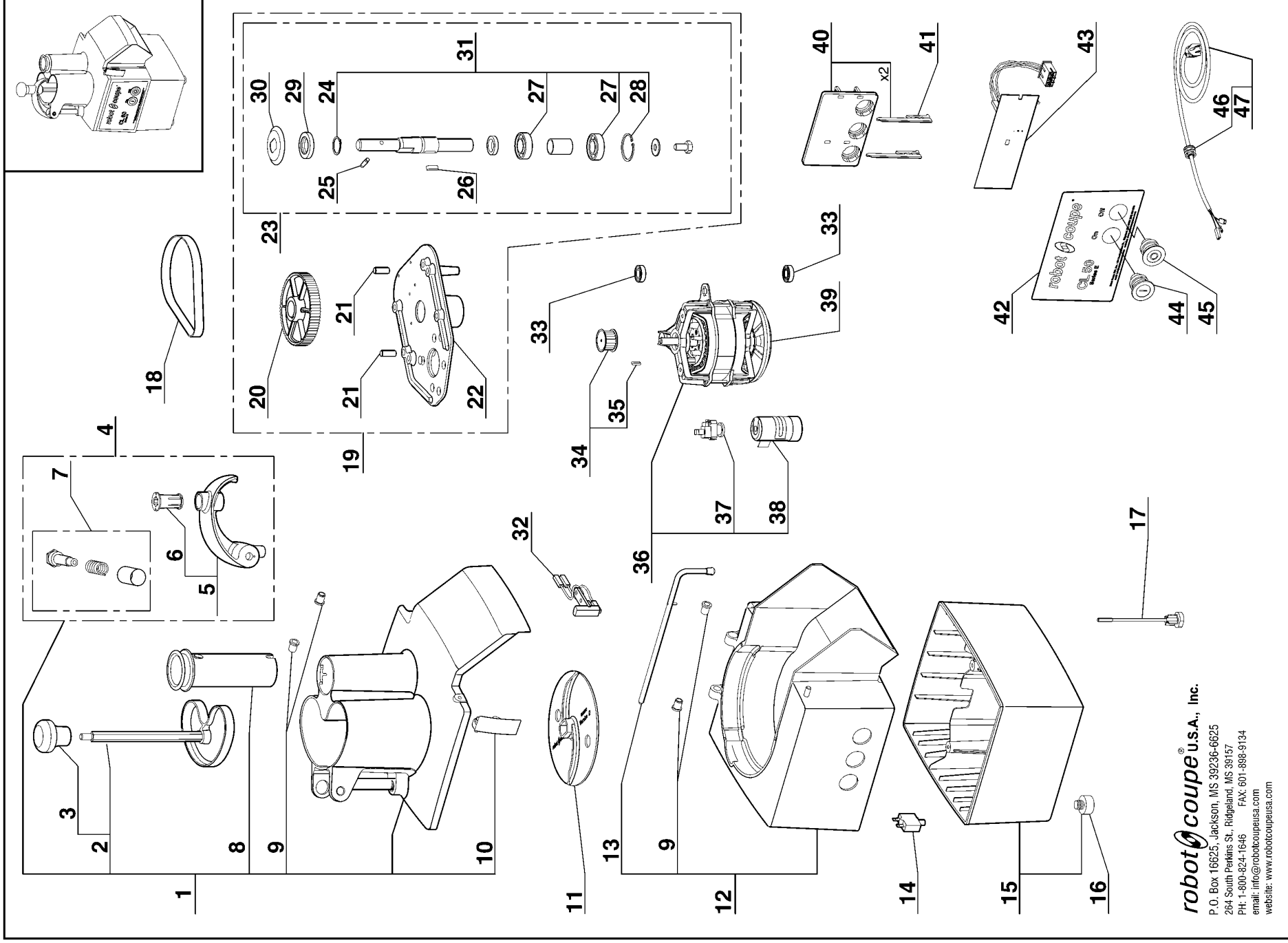
For service in Canada contact the Robot-Coupe  
USA factory for repair instructions.

***robot***  ***coupe***<sup>®</sup>

**TECHNICAL DATA**

**DATOS TÉCNICOS**

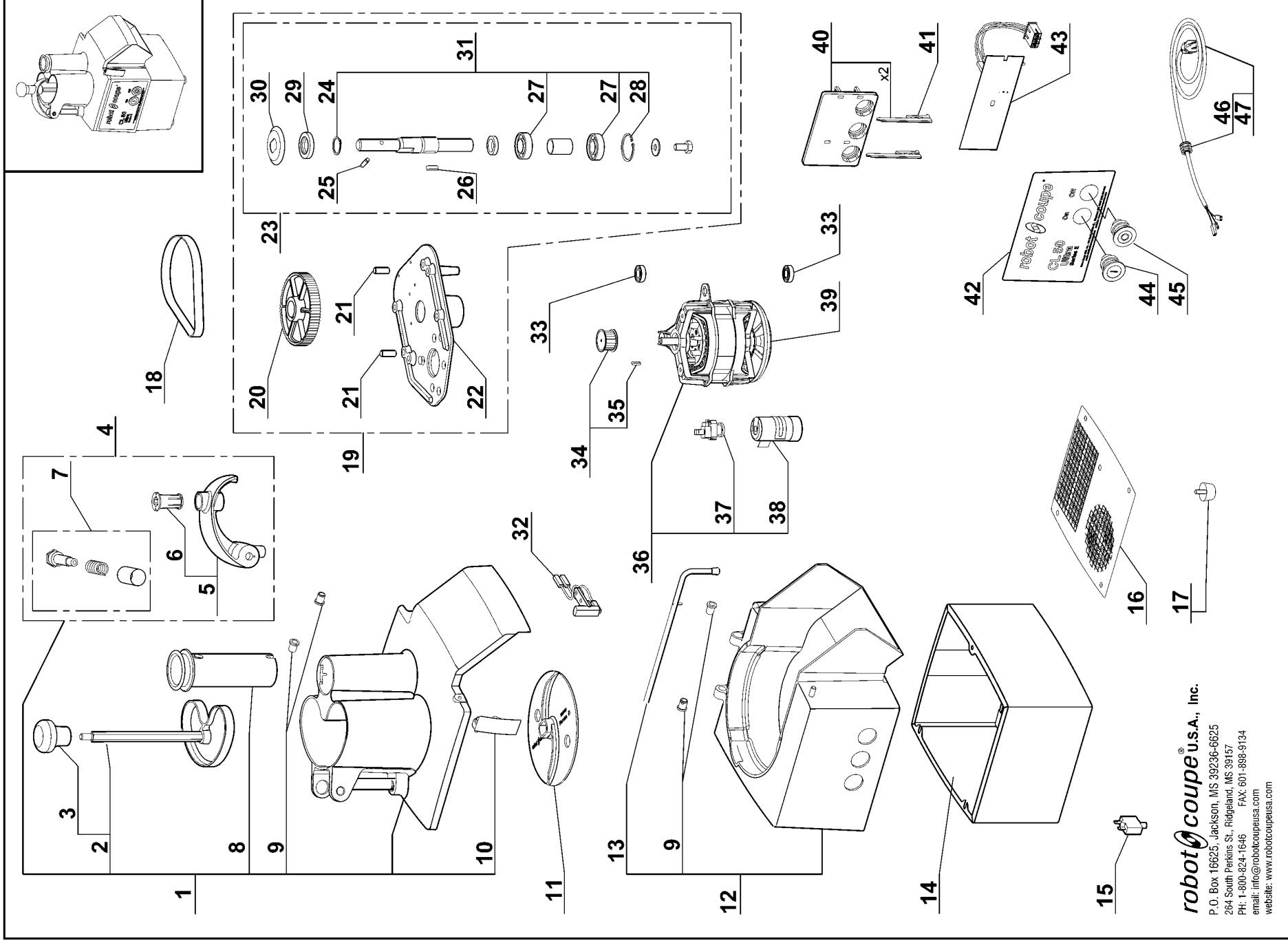
**DONNÉES TECHNIQUES**



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Index	Part / Pièce	Description	Designation
1	39 700	COMPLETE FEED LEAD	COUVERCLE COMPLET
2	39 701	VEGETABLE PUSHER ASSEMBLY	ENSEMBLE POUSSOIR
3	117 452	HANDLE PUSHER	POMMEAU
4	39 702	PUSHER GUIDE + AXLE ASSEMBLY	ENSEMBLE GUIDE POUSSOIR + AXE
5	39 703	PUSHER GUIDE ASSEMBLY	ENSEMBLE GUIDE POUSSOIR
6	100 638	PUSHER GUIDING BUSCHING	BAGUE DE GUIDAGE
7	39 704	GUIDE AXLE ASSEMBLY	ENSEMBLE AXE DE CHAPE
8	118 324	CARROTS PUSHER	POUSSOIR CAROTTES
9	39 705	SHOULDERED RINGS (QTY=2)	BAGUE EPAULEE (QTE=2)
10	29 501	LATCH ASSEMBLY	ENSEMBLE TAQUET D'ACCROCHAGE
11	102 690	SLING PLATE	DISQUE EVACUATEUR
12	39 706	BOWL ASSEMBLY	ENSEMBLE CUVE
13	100 730	HING PIN	TIGE DE CHARNIERE
14	118 442	CIRCUIT BREAKER	COUPE CIRCUIT
15	39 718	PLASTIC MOTOR ENCLOSURE	CAPOT PLASTIQUE MONTE
16	117 579	FOOT (QTY=1)	PIED (QTE=1)
17	118 387	MOTOR ENCLOSURE SCREW	VIS FIXATION SURMOULE
18	507 341	BELT HTD 450-5MX15	COURROIE HTD 450-5MX15
19	39 707	MOTOR SUPPORT ASSEMBLY	ENSEMBLE SUPPORT TRANSMISSION
20	105 529	DRIVEN PULLEY	POULIE RECEPTRICE
21	510 218	LOCKING PIN	DOUILLE ELASTIQUE
22	105 531	MOTOR SUPPORT	SUPPORT TRANSMISSION
23	39 708	TRANSMISSION SHAFT ASSEMBLY	ENSEMBLE AXE RECEPTEUR
24	203 068	C-RING EXT 25	CIRCLIPS EXT 25
25	110 308	DRIVING PIN	GOUPILLE ENTRAINEMENT
26	203 015	KEY 6X6X20	CLAVETTE 6X6X20
27	510 217	BALL BEARING 6004 2RS	ROULEMENT 6004 2RS
28	203 206	C-RING INT 42	CIRCLIPS INT 42
29	501 678	SHAFT SEAL 25X42X7	BAGUE ETANCH 25X42X7
30	101 547	DEFLECTOR	DEFLECTEUR
31	39 709	BALL BEARINGS ASSEMBLY	ENSEMBLE ROULEMENTS
32	29 451	SAFETY SWITCH ASSEMBLY	ENSEMBLE INTERRUPTEUR DE SECURITE
33	600 457	BALL BEARING	ROULEMENT
34	29 530	DRIVING PULLEY ASSEMBLY	ENSEMBLE POULIE MOTRICE
35	502 768	MOTOR SHAFT KEY 4X4X16	CLAVETTE MOTEUR 4X4X16
36	3 115	MOTOR	MOTEUR
37	500 296	MOTOR STARTING RELAY	RELAIS DEMARRAGE MOTEUR
38	603 669	STARTING CAPACITOR	CONDENSATEUR DE DEMARRAGE
39	118 512	FAN	VENTILATEUR
40	29 533	CONTROL BOARD SUPPORT ASSEMBLY	ENSEMBLE SUPPORT PLATINE
41	117 703	CONTROL BOARD FIXING KEY	CLAVETTE FIXATION PLATINE
42	403 985	FRONT PLATE	PLAQUE FRONTALE
43	102 481	CONTROL BOARD	CARTE DE COMMANDE
44	502 170	GREEN KNOB I	BOUTON VERT I
45	502 169	RED KNOB	BOUTON ROUGE
46	507 343	STRAIN RELIEF	PRESSE ETOUPE
47	507 027	POWER CORD	CABLE D'ALIMENTATION



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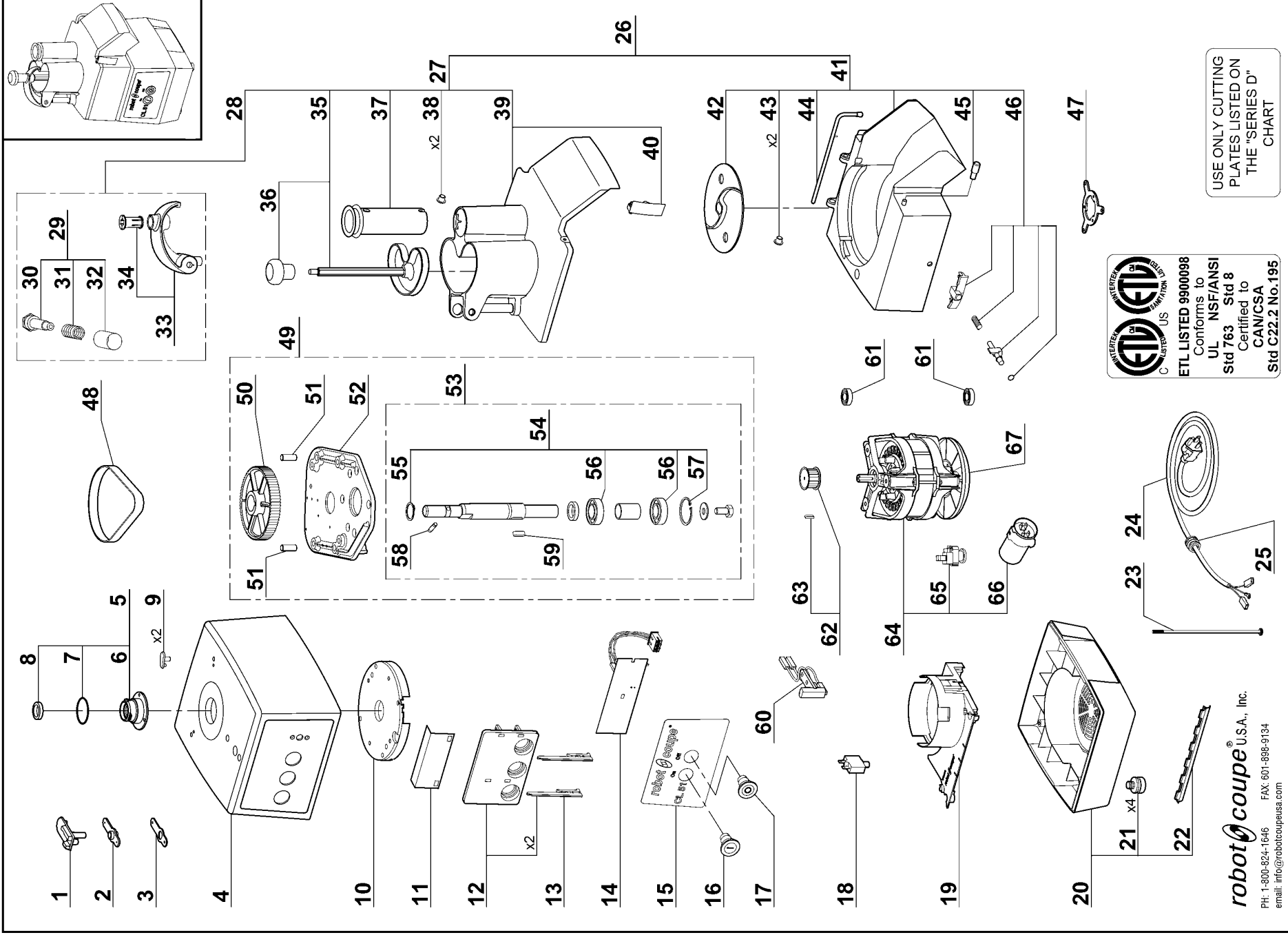


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14	117 686	STAINLESS STEEL MOTOR ENCLOSURE	CAPOT INOX
15	118 442	CIRCUIT BREAKER	COUPE CIRCUIT
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**robotcoupe®** U.S.A., Inc.

**CL 51**  
Serial number 686xxxx03

1 Speed, 120 Volt, 1 Phase, 60Hz,  
425 RPM, 12 Amps



ETL LISTED 9900098  
Conforms to  
UL NSF/ANSI  
Std 763 Std 8  
Certified to  
CAN/CSA  
Std C22.2 No. 195

USE ONLY CUTTING  
PLATES LISTED ON  
THE "SERIES D"  
CHART

**robotcoupe®** U.S.A., Inc.  
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C : 12/2013 REV :

Index	Pièce / Part	Description	Désignation
1	102 084S	CUTTER SAFETY SWITCH SUPPORT	SUPPORT INTERRUPTEUR SECURITE
2	117 637S	GASKET	JOINT
3	117 636S	METAL PLATE	PLAQUE
4	117 046S	MOTOR SUPPORT	SUPPORT MOTEUR
5	39 088	SEAL SUPPORT ASSEMBLY	ENS PORTE JOINT
6	102 075S	SEAL SUPPORT	PORTE JOINT
7	502 670S	O RING 50X2	JOINT TORIQUE 50X2
8	501 624S	SHAFT SEAL	BAGUE D'ETANCHEITE
9	29 336	BOWL SUPPORT ASSEMBLY (x2)	ENS APPUI CUVE (x2)
10	39 052	MOTOR MOUNTING SPACER	ENTRETOISE MOTORISATION
11	39 145	CONTROL BORAD INSULATION	ISOLANT PLATINE
12	29 533	CONTROL BOARD SUPPORT ASSEMBLY	ENSEMBLE SUPPORT PLATINE
13	117 703S	CONTROL BOARD FIXING KEY	CLAVETTE FIXATION PLATINE
14	102 481S	CONTROL BOARD	CARTE DE COMMANDE
15	39 083	FRONT PLATE	PLAQUE FRONTALE
16	502 170S	GREEN KNOB I	BOUTON VERT I
17	502 169S	RED KNOB	BOUTON ROUGE
18	118 442S	CIRCUIT BREAKER	COUPE CIRCUIT
19	39 143	VENTILATION BAFFLE	CONDUIT DE VENTILATION
20	39 144	BASE ASSEMBLY	ENS. SOCLE
21	39 833	GREY FOOT (x4)	PIED GRIS (x4)
22	117 705S	AIR FLOW SEPARATOR	SEPARATEUR DE FLUX
23	200 057S	BASE BOLT	TIRANT
24	507 027S	POWER CORD	CABLE D'ALIMENTATION
25	507 343S	STRAIN RELIEF	PRESSE ETOUPE
26	27 340	CONTINUOUS FEED ASSEMBLY	ENS COUPE LEGUME
27	39 821	CONTINUOUS FEED LEAD ASSEMBLY	ENS COUVERCLE COUPE LEGUME
28	39 824	HINGED BRACKET ASSEMBLY 2 MAGNETS	ENSEMBLE GUIDE POUSSOIR + AXE (2 AIMANTS)
29	39 704	PUSHER HINGE PIN ASSEMBLY	ENSEMBLE AXE DE POUSSOIR
30	118 374S	HINGE PIN	AXE DE POUSSOIR
31	100 556S	SPRING	RESSORT
32	100 581S	SLEEVE PLASTIC	MANCHON
33	106 230S	PUSHER GUIDE ASSEMBLY	ENS GUIDE POUSSOIR
34	100 638S	INSERT PLASTIC	INSERT
35	39 701	LARGE PUSHER ASSEMBLY	ENSEMBLE POUSSOIR
36	117 452S	PUSHER KNOB	POMMEAU
37	118 324S	SMALL PUSHER	PETIT POUSSOIR
38	39 705	HINGE PIN BUSHING (x2)	BAGUE EPAULEE (x2)
39	39 823	CONTINUOUS FEED LEAD	COUVERCLE
40	29 501	LOCK FOR FEED COVER	ENSEMBLE TAQUET D'ACCROCHAGE
41	39 820	CONTINUOUS FEED BOWL ASSEMBLY	ENSEMBLE CUVE
42	102 690S	DISCHARGE PLATE	DISQUE EVACUATEUR
43	29 058	HINGE PIN BUSHING (x2)	BAGUE EPAULEE (x2)
44	100 703S	HINGE PIN	TIGE DE CHARNIERE
45	100 726S	LEAD LOCK PIN	PION VERROU COUVERCLE
46	39 834	LOCKING PIN ASSEMBLY	ENS AXE DE VERROUILLAGE
47	118 433S	LOCKING COLLAR	ETOILE D ACCORCHAGE
48	507 341S	BELT HTD 450-5MX15	COURROIE HTD 450-5MX15
49	39 713	TRANSMISSION SUPPORT ASSEMBLY	ENSEMBLE SUPPORT TRANSMISSION
50	105 529S	DRIVEN PULLEY	POULIE RECEPTRICE
51	510 218S	LOCKING PIN	DOUILLE ELASTIQUE
52	105 531S	TRANSMISSION SUPPORT	SUPPORT TRANSMISSION
53	39 710	TRANSMISSION SHAFT ASSEMBLY	ENSEMBLE AXE RECEPTEUR
54	39 709	BALL BEARINGS ASSEMBLY	ENSEMBLE ROULEMENTS
55	203 068S	C-RING EXT 25	CIRCLIPS EXT 25
56	510 217S	BALL BEARING 6004 2RS	ROULEMENT 6004 2RS

Index	Pièce / Part	Description	Désignation
57	203 206S	C-RING INT 42	CIRCLIPS INT 42
58	110 308S	DRIVING PIN	GOUPILLE ENTRAINEMENT
59	203 015S	KEY 6X6X20	CLAVETTE 6X6X20
60	29 451	SAFETY SWITCH ASSEMBLY	ENSEMBLE INTERRUPTEUR DE SECURITE
61	600 457S	BALL BEARING	ROULEMENT
62	29 530	DRIVING PULLEY ASSEMBLY	ENSEMBLE POULIE MOTRICE
63	502 768S	MOTOR SHAFT KEY 4X4X16	CLAVETTE MOTEUR 4X4X16
64	3 115	MOTOR	MOTEUR
65	500 296S	MOTOR STARTING RELAY	RELAIS DEMARRAGE MOTEUR
66	603 669S	STARTING CAPACITOR	CONDENSATEUR DE DEMARRAGE
67	118 512S	FAN	VENTILATEUR

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

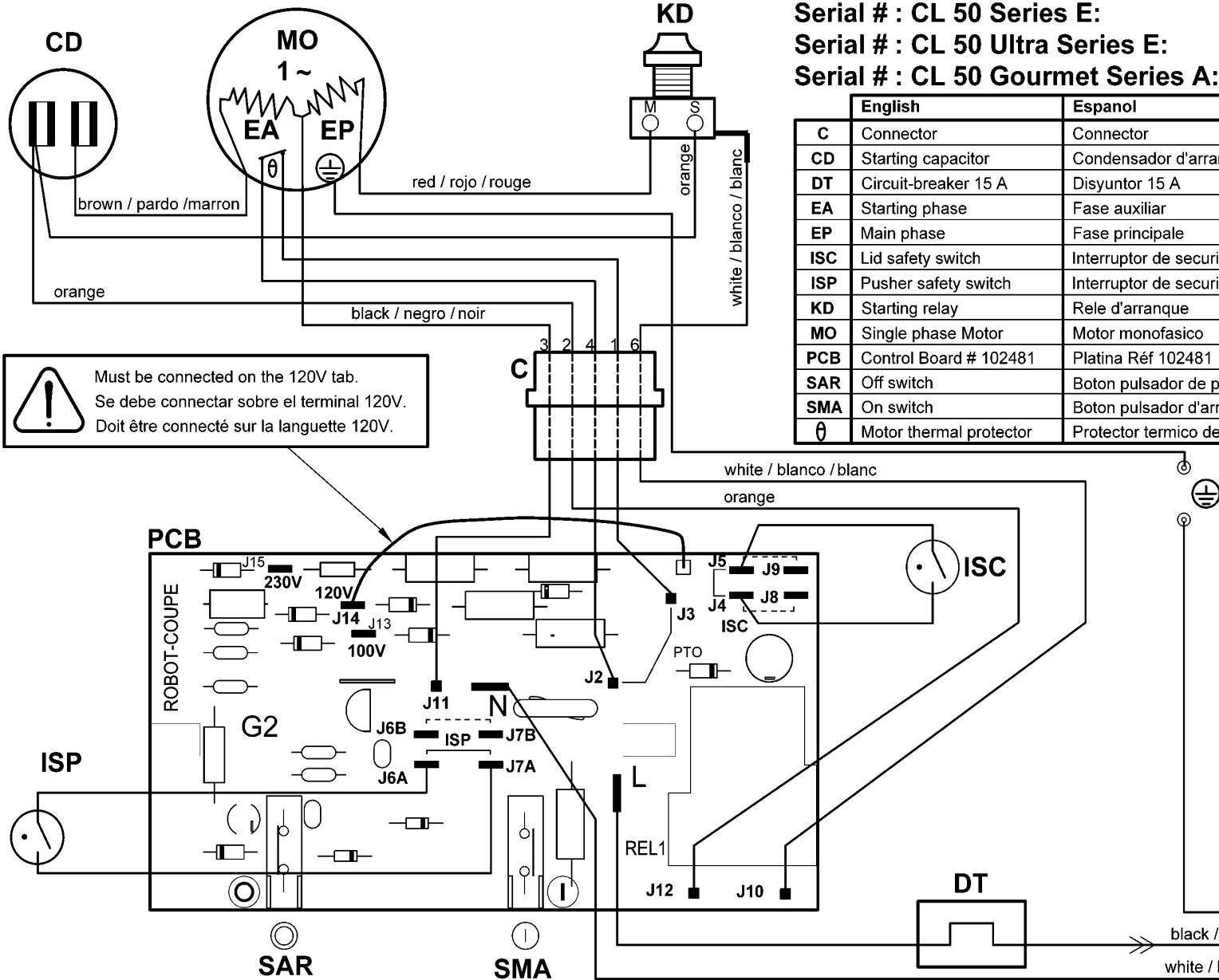
ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

120V-60Hz Single phase  
SCHEMA ELECTRIQUE

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	Connecteur
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
DT	Circuit-breaker 15 A	Disyuntor 15 A	Coupe-circuit 15 A
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	Phase principale
ISC	Lid safety switch	Interruptor de seguridad tapa	Interrupteur sécurité Couvercle
ISP	Pusher safety switch	Interruptor de seguridad boton	Interrupteur sécurité Poussoir
KD	Starting relay	Relé d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
PCB	Control Board # 102481	Platina Réf 102481	Carte de commande Réf 102481
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





ELECTRIC DIAGRAM

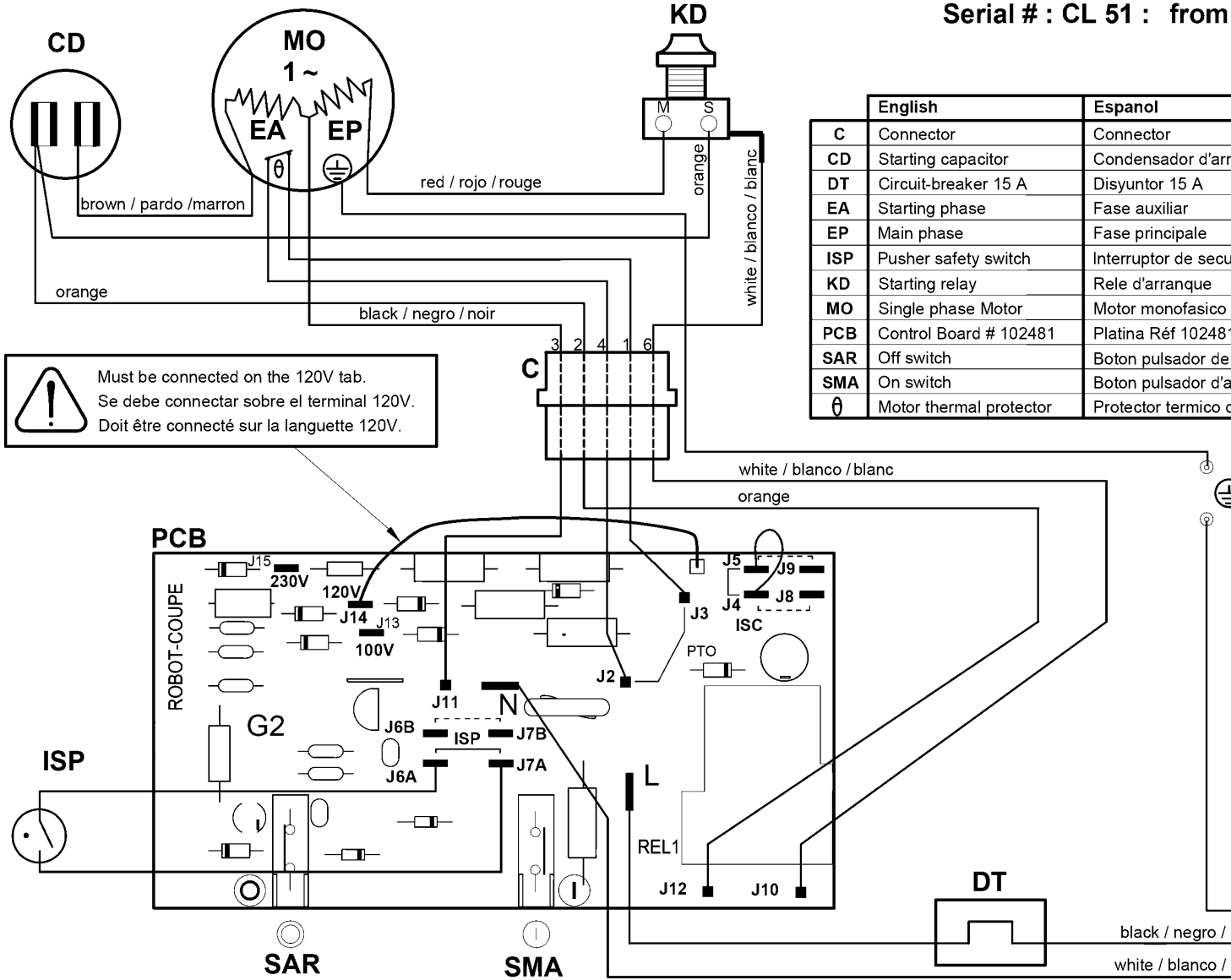
CL 51

120V-60Hz Single phase

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE

Serial # : CL 51 : from 686XXXXX 03 G - MM



	English	Espanol	Français
C	Connector	Connecteur	Connecteur
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage
DT	Circuit-breaker 15 A	Disyuntor 15 A	Coupe-circuit 15 A
EA	Starting phase	Fase auxiliar	Phase auxiliaire
EP	Main phase	Fase principal	Phase principale
ISP	Pusher safety switch	Interruptor de seguridad boton	Interrupteur sécurité Pousoir
KD	Starting relay	Rele d'arranque	Relais de démarrage
MO	Single phase Motor	Motor monofasico	Moteur monophasé
PCB	Control Board # 102481	Platina Réf 102481	Carte de commande Réf 102481
SAR	Off switch	Boton pulsador de parada	Bouton poussoir arrêt
SMA	On switch	Boton pulsador d'arranque	Bouton poussoir marche
⊖	Motor thermal protector	Protector termico del motor	Protecteur thermique moteur

⊖ SUPPLY  
 L ALIMENTACION  
 N ALIMENTATION



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