

# robot coupe®

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## CL 40

TRANSLATION OF ORIGINAL INSTRUCTIONS

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

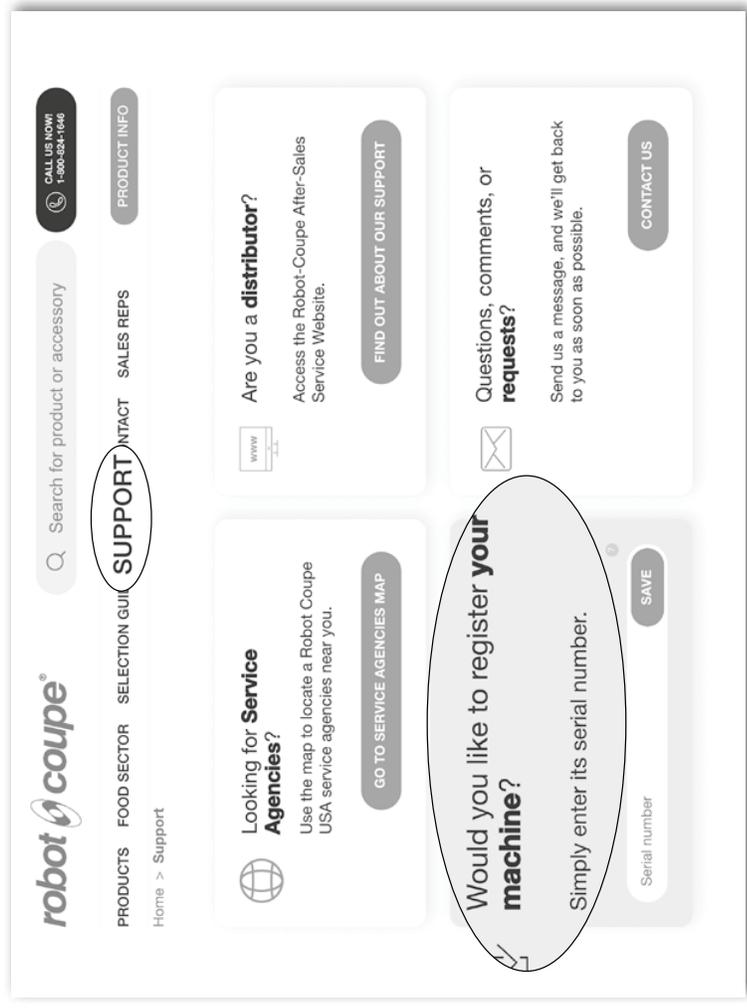
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04/01/2024

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# IMPORTANT WARNING



## WARNING

KEEP THESE INSTRUCTIONS IN A SAFE PLACE

**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  $\frac{2}{3}$  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.

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# 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 of 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

KEEP THESE INSTRUCTIONS IN A SAFE PLACE

**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 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 40 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.

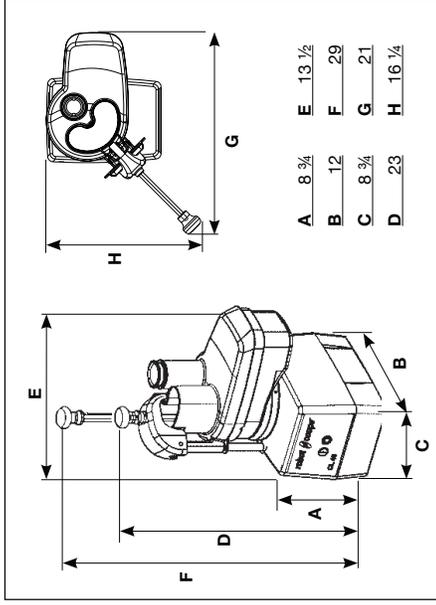
## SPECIFICATIONS

Motor	Speed (rpm)	Intensity (Amp)
120 V/60Hz	600	12.0

## ASSEMBLY PROCEDURES

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

## DIMENSIONS (in inches)



## USE

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

## CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments at the end of each cycle.
- Never immerse the motor unit in water.
- For parts made from aluminum, use cleaning detergents intended for aluminum.
- For plastic parts, do not use detergents that are too alkaline (e.g., containing too much caustic soda or ammonia).
- Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

## MAINTENANCE

- Before opening the motor housing, it is absolutely vital to unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since 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.

## INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 40

The **CL 40** is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

The **CL 40** is equipped with a **stainless steel vegetable bowl** and a lid made in ABS (automatic restart of the machine with the pusher).

The **CL 40** can be equipped with a **range of 26 disk** for making slices, grating, julienne, dicing and French fries.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be fitted and removed in a few moments without special tools

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 his or her **CL 40** vegetable preparation device.

We place special emphasis on those actions which cause the machine to stop.

**We therefore recommend that you read it carefully before using your machine.**

We have also included a few examples to help you get the feel of your new machine and appreciate its numerous advantages.

## SWITCHING ON THE MACHINE

### • ADVICE ON ELECTRICAL CONNECTIONS

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



## WARNING

**THIS APPLIANCE MUST BE PLUGGED INTO AN EARTHED SOCKET (RISK OF ELECTROCUTION).**

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

The **CL 40** should be connected to a 120 V/60 Hz 1 Phase power outlet.

Robot Coupe recommends a ground fault type outlet be used.

## ASSEMBLY

The vegetable preparation machine consists of two detachable parts: the stainless steel vegetable preparation bowl and the lid.

**1.** With the motor base facing you, fit the bowl onto the motor base; the ejection chute should be on your right.



**2.** Turn the bowl to the right until the motor base connectors are securely positioned in their sockets.



**3.** Place the 4-wave green plastic ejection disc on the motor shaft and check that it is correctly positioned in the bowl-base.

### Ejection tools:

The CL 40 comes with 2 ejection tools, i.e. a 4-wave green plastic ejection disc and a special white plastic ejector for cabbage.

The ejector has been specially designed to cope with cabbage

For all other vegetables, use the green ejection disc.



Cabbage ejector



4-wave green ejection disc

#### 4. Choice of disc:

**a) If you have opted for a slicing, grating or julienne disc:**

Position the disc on the sling plate.



**b) If you have chosen the dicing equipment: i.e. a grid and slicing disc.**

**You must only use the 8 mm (5/16"), 10 mm (3/8") and 12 mm (15/32") aluminium slicing disc which include the thumb screw with dicing grids.**

Make sure the dicing grid is correctly positioned in the veg prep bowl.

Check that the notch on the edge of the dicing grid is correctly positioned over the tab on the bowl.



Next fit the appropriate slicing disc and screw the slicer on the motor shaft with the butterfly nut.



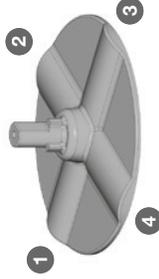
## WARNING: NEW DICING GRID



SLICING DISC



DICING GRID



4-WAVE EJECTION DISC  
REF.: 104964S

The new full dicing grid is only compatible with ejection disc 104964S.  
If your machine is not equipped with this ejection disc, **don't forget to order one.**

**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 screw the slicer on the motor shaft with the butterfly nut.



5. Place the lid on the bowl and rotate to the right until the lid clicks, to form an extension of the bowl.



## USES AND CHOICE OF DISCS

The vegetable preparation machine consists of two hoppers:

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

For optimum cutting, use this section as a guide.

### HOW TO USE THE LARGE HOPPER

- **Raise the lever and release the hopper opening.**
- **Fill hopper with vegetables.**
- **Replace the lever at the base of the hopper.**
- **Start to press the lever, switch on machine and maintain pressure until there are no vegetables left in the hopper.**

## HOW TO USE THE CYLINDRICAL HOPPER

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

	
<b>SLICERS</b>	
S 1 1/32"	carrot / cabbage / cucumber / onion / potato / leek lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper eggplant / beetroot / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato eggplant / potato / zucchini / carrot potato / zucchini / carrot
S 2 5/64"	S 3 1/8"
S 4 5/32"	S 5 3/16"
S 8 5/16"	S 10 3/8"
S 14 9/16"	
	
<b>RIPPLE CUT SLICER</b>	
R 2 5/64"	beetroot / potato / carrot / zucchini
	
<b>GRATERS</b>	
G 1.5 1/16"	celeriac / cheese carrot / celeriac / cheese carrot
G 2 5/64"	G 9 11/32" cabbage/cheese Parmesan / chocolate
G 3 1/8"	Radish 0.7 0.028"
G 6 1/4"	Radish 1 1/32"
	
<b>JULIENNE</b>	
J 2x2 5/64"x 5/64"	carrot / celeriac / potato
J 2x4 5/64"x 5/32"	carrot / beet root / zucchini / potato
J 2x6 5/64"x 1/4"	carrot / beet root / zucchini / potato
J 4x4 5/32"x 5/32"	eggplant / beet root / zucchini / potato
J 6x6 1/4"x 1/4"	eggplant / beet root / celeriac / zucchini / potato
J 8x8 5/16"x 5/16"	celeriac / potato
	
<b>DICE</b>	
D 8x8 5/16"x 5/16"	potato / carrot / zucchini / beet root / turnip
D 10x10 3/8"x 3/8"	potato / carrot / zucchini / beet root / turnip
D 12x12 15/32"x 15/32"	potato / carrot / zucchini / beet root / turnip
	
<b>FRENCH FRIES</b>	
F 8x8 5/16" x 5/16"	potato
F 10x10 3/8" x 3/8"	potato

## CLEANING



### WARNING

As a precaution, always unplug your appliance before cleaning it (hazard of electrocution) and handle the blades with care (hazard of injury).

Remove each of the part, i.e.: the lid, disc, sling plate and bowl and clean.

All the parts are dishwasher safe, providing you use the right amount of detergent and choose one that is suitable for plastics and stainless steel. It should, however, be noted that cleaning parts in a dishwasher shortens their lifespan.

We recommend that you periodically remove any food residue that may have accumulated under the blades of the slicing discs of the french fry and dicing kits.

To do this, unscrew the blades using a flat-head screwdriver.

Never immerse the motor base in water. Clean using a damp cloth or sponge.



### IMPORTANT

Check that the detergent you use is suitable for cleaning aluminium parts. Popular less expensive washing agents are highly alkaline (e.g. high caustic soda or ammonia content) and therefore totally incompatible with aluminium, causing the parts to blacken.

## MAINTENANCE

### • MOTOR SEAL

An examination should be made periodically to assure that a seal against liquids is being maintained around the motor shaft. It should be replaced once every three to six months.

It is recommended that the seal be replaced by an authorized repair agency.

### • LOCKING WASHER

To ensure that your appliance continues to run smoothly, we recommend that you regularly check the locking washer for wear and tear.  
If the washer becomes worn, we therefore advise you to replace it.

### • BLADES

The blades of the slicing discs of the dicing and french fry kits are wearing parts that must be replaced from time to time, in order to maintain optimum cutting quality.

### • GRATING, JULIENNE AND RIPPLE-CUT DISCS

The grating, julienne and ripple-cut discs gradually become blunt and should be replaced from time to time to maintain optimum cutting quality coupe.

## TECHNICAL SPECIFICATIONS

### • WEIGHT (lbs)

	Net	Gross
<b>CL 40</b> (without disc)	35	40
Disc	1.1	1.3

### • WORKING HEIGHT

We recommend that you position the CL 40 on a stable worktop so that the upper edge of the large feed hopper is at a height of between 46 inches and 52 inches.

### • NOISE LEVEL

The equivalent continuous sound level when the CL 40 is operating on no-load is less than 70 dB (A).

### • ELECTRICAL DATA

The electrical installation must be configured at minimum in accordance with the nominal currents below. The protection devices must be compatible with motor starting, in order to supply the peak current required to start induction motors.

## SAFETY



## WARNING

**The discs are extremely sharp.  
Handle with care.**

**The CL 40 is fitted with a magnetic safety device and motor braking system.**

As soon as you open the lid, the motor stops.

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

The CL 40 is fitted with a **thermal cut-out** 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.



## REMEMBER

**Never try to override the locking and safety systems.**

**Never insert an object into the container where the food is being processed.**

**Never push the ingredients down with your hand.**

**Do not overload the appliance.**

**Never switch the appliance on when it is empty.**

## 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

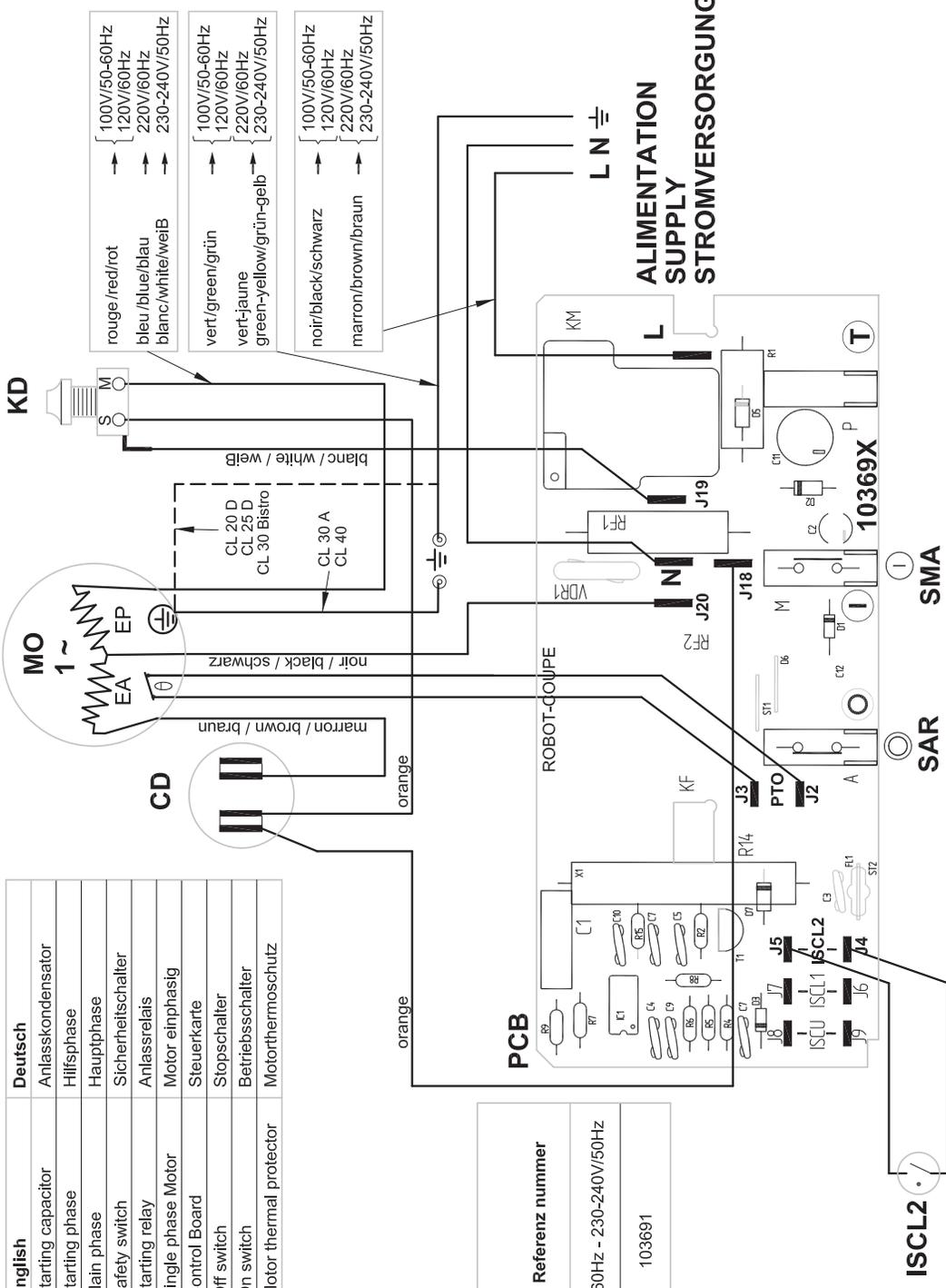
Robot-Coupe USA factory for repair instructions.

**robot**  **coupe**<sup>®</sup>

**ELECTRICAL AND  
WIRING DIAGRAMS**

**CL 20 D - CL 25 D - CL 30 A - CL 30 Bistro - CL 40** 100V/50-60Hz - 120V/60Hz - 220V/60Hz - 230-240V/50Hz 1~  
**ELEKTRISCHES SCHALTBIKD**  
**SCHEMA ELECTRIQUE**  
**ELECTRIC DIAGRAM**

Français	English	Deutsch
CD	Condensateur de démarrage	Anlasskondensator
EA	Phase auxiliaire	Hilfsphase
EP	Phase principale	Hauptphase
ISCL2	Interrupteur sécurité	Sicherheitsschalter
KD	Relais de démarrage	Anlassrelais
MO	Moteur monophasé	Motor einphasig
PCB	Carte de commande	Steuerkarte
SAR	Bouton poussoir arrêt	Stopschalter
SMA	Bouton poussoir marche	Betriebschalter
⚡	Protecteur thermique moteur	Motorthermoschutz



PCB	
N° de référence / Part number / Referenz nummer	
100V/50-60Hz - 120V/60Hz	220V/60Hz - 230-240V/50Hz
103690	103691



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