

robot coupe®

NEW
Register
your product
on line



CL 52 E

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

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 $\frac{2}{3}$ 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.



www.robotcoupeusa.com



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1-800-824-1646

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Parts Diagrams

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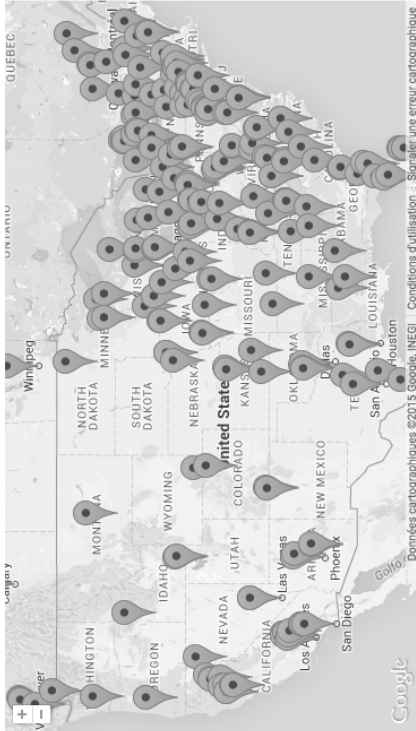
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robot coupe
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Register your product online

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

INSTALLATION

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

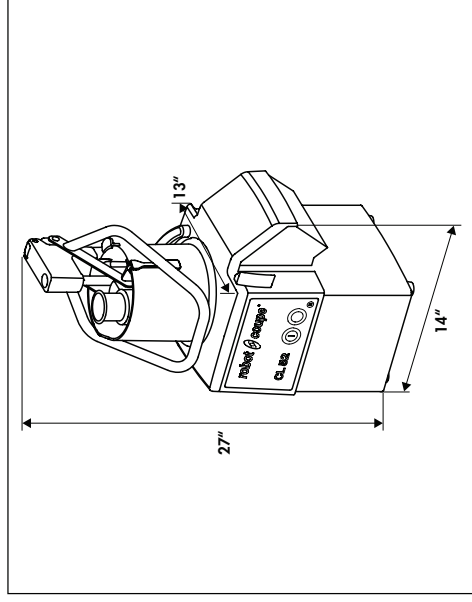
CONNECTION

- The CL 52 "E" 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)



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.

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 52 "E" Version

The CL 52 is perfectly geared for professional needs. It can perform a number of tasks, which you will gradually discover as you use it.

The CL 52 is equipped with a removable lid, metal bowl and stainless steel motor base. The full moon hopper is ideal for cutting large products.

For CL 52 a wide range of disk and grids are available to satisfy even the most demanding chefs when it comes to cutting up fruit and vegetables, i.e. slicing, grating, julienne, dicing and French fries discs. The head has been specially designed to handle bulky vegetables.

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 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

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 grounded socket (risk of electrocution).

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

The CL 52 should be connected to a grounded:

120 V/ 60 Hz /1 Phase power outlet.

Robot-Coupe recommends a ground fault type outlet be used.

THE LEVER-OPERATED HOPPER AND ITS TOOLS

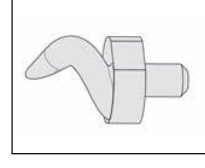
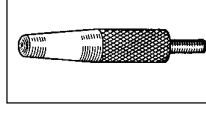
This hopper allows you to prepare all types of vegetables:

- 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-operated hopper:

1) the loading cone

Always use the cone except for large sized vegetables when the removable divider is not in place.



2) **Cabbage cutter** used to prepare cabbage and lettuce and to prepare large sized vegetables such as potatoes and onions or other oversized vegetables.



Wrench:

Use this tool to safely **remove** the cabbage cutter.

1 Assembly

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



Two ejection tools:

The CL 52 is supplied with two ejection tools. The white ejector has been specially designed to cope with cabbage. For all other vegetables, use the black discharge plate.

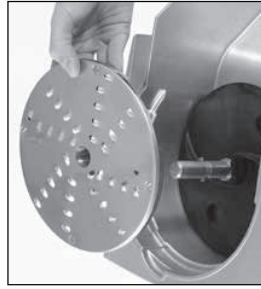


Cabbage ejector



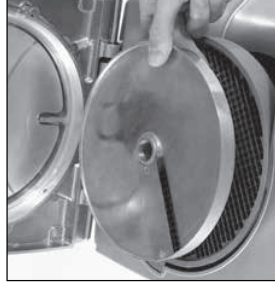
Discharge plate

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.

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:

Gray shaded areas are acceptable combinations of slicing plate plus dicing grid.

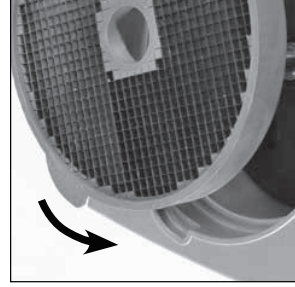
Dicing grid \ Slicer	5x5 mm (3/16" x 3/16")	8x8 mm (5/16" x 5/16")	10x10 mm (3/8" x 3/8")	14x14 mm (9/16" x 9/16")	20x20 mm (25/32" x 25/32")	25x25 mm (1" x 1")
5 mm (3/16")	●					
8 mm (5/16")		●				
10 mm (3/8")			●			
14 mm (9/16")				●		
20 mm (25/32")					●	
25 mm (1")						●

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 tab on the grid is fully engaged in the locking slot of the motor unit.



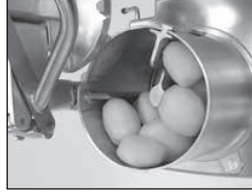
c) If you want to use the French fries equipment:

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



WARNING

To avoid build-up of product between disc and grid cutting French fries, remember to insert **the removable divider** in the hopper and load the potatoes into the left-hand compartment (see photo opposite).

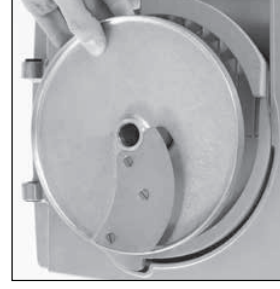


Position the French fries grid in the vegetable preparation bowl.

Make sure that the French fries plate is correctly positioned in the locking slot of the motor unit.



When the removable divider is in place, there is no need to use additional tools, such as loading cone and cabbage cutter.



Next fit the French Fry slicing disk and rotate in a clockwise direction to check that it is correctly positioned. Fit the removable divider into the feel lid when the French Fry kit is used. Do not use loading cone or cabbage cutter with French Fry cutter.

③ Then, screw the loading cone or the cabbage cutter onto the motor shaft according to the type of vegetable to be prepared (unless using the removable divider).

It should be remembered that the loading cone is suitable for all types of vegetables except for cabbage and vegetables larger than 3 inches diameter. The cabbage cutter is designed for that purpose.



Loading cone



Cabbage cutter



CAUTION: use the wrench supplied with the appliance to remove the cabbage corer.



④ **Insert 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.

TO CHANGE THE DISC:

- 1) With the motor unit facing you, release the aluminium locking handle used to lock the veg prep head onto the motor unit.



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 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 discharge plate.

- 3) When fitting dicing equipment, we recommend that you clean the inside of the bowl with a 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.

Use our D-Clean Kit (ref. 39881) to clean your:

- 5 x 5 mm - 3/16" x 3/16" inch,
 - 8 x 8 mm - 5/16" x 5/16" inch,
 - 10 x 10 mm - 3/8" x 3/8" inch
- dicing grids quickly and easily.

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

- 5) Close the veg prep lid and lock it onto the motor unit with the locking handle.

HOPPER USE AND DISC CHOICE



The lid of the vegetable processor features two feed openings:

- **One large hopper** for cutting vegetables such as cabbage, celeriac, etc...

This hopper can be partitioned with the divider.

This makes it easier to deal with round or oval vegetables.

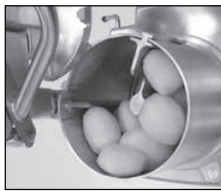
- **One cylindrical hopper** for long vegetables and high-precision cutting. Cutting quality can be optimized if the compartment is used as a cutting guide.

- Raise the pusher to gain access to the feed opening.

HOW TO USE THE LARGE HOPPER



WARNING



To avoid buildup between disk and grid cutting French fries, remember to insert **the removable divider** in the hopper and load the potatoes into the left-hand compartment (see photo opposite).

Push with firm pressure to get full slice and consistent size French fries.

Depending on the application, use the removable divider to prevent the more fragile ones (e.g. tomatoes) from being damaged by the loading cone.

- Fill the hopper 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.

HOW TO USE THE CYLINDRICAL HOPPER

Fill the cylindrical hopper 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 0.031"	cabbage
S 1 1/32"	carrot/cabbage/cucumber/onion/potato/leek
S 2 5/64" / S 3 1/8"	lemon/carrot/mushroom/cabbage/potato/cucumber/zucchini/onion/leek/bell pepper
S 4 3/32" / S 5 3/16"	eggplant/beetroot/carrot/mushroom/cucumber/bell pepper/radish/lettuce/potato/leek/tomato
S 8 5/16" / S 10 3/8"	eggplant/potato/zucchini/carrot
S 14 9/16	potato/zucchini/carrot
RIPPLE CUT SLICER	
	
R 2 5/64"	beetroot/potato/carrot/zucchini
R 3 1/8"	beetroot/potato/carrot/zucchini
R 5 3/16"	beetroot/potato/carrot/zucchini
GRATERS	
	
G 1.5 1/16"	celeriac/cheese G 7 9/32" cabbage/cheese
G 2 5/64"	carrot/celeriac/cheese G 9 11/32" cabbage/cheese
G 3 1/8"	carrot Parmesan /chocolate
G 6 1/4"	cabbage/cheese Radish
JULIENNE	
	
J 2x2 5/64" x 5/64"	carrot/celeriac/potato
J 2x4 5/64" x 5/32"	carrot/beetroot/zucchini/potato
J 2x6 5/64" x 1/4"	carrot/beetroot/zucchini/potato
J 4x4 5/32" x 5/32"	eggplant/beetroot/zucchini/potato
J 6x6 1/4" x 1/4"	eggplant/beetroot/celeriac/zucchini/potato
J 8x8 5/16" x 5/16"	celeriac/potato
DICE	
	
D 5x5 3/16" x 3/16"	carrot/zucchini/cucumber/celeriac
D 8x8 5/16" x 5/16"	potato/carrot/zucchini/beetroot
D 10x10 3/8" x 3/8"	potato/carrot/zucchini/beetroot/turnip/oignon/apple
D 14x14 9/16" x 9/16"	potato/carrot/zucchini/beetroot/celeri
D 20x20 25/32" x 25/32"	potato/carrot/zucchini/pineapple/turnip
D 25x25 1" x 1"	potato/courgette/turnip/apple/melon/watermelon
FRENCH FRIES	
	
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 (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 parts from becoming tarnished.

Instead we recommend that you clean the machine and disk 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.

Metal-Safe detergents are available from detergent suppliers.

Never immerse the motor base in water.

Clean it with a 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

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 it is in good condition.

• BLADES AND PLATES

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

• GRATING DISCS

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

TECHNICAL SPECIFICATIONS

• WEIGHT (lbs)

	Net	Gross
CL 52 "E" complete	56.2	61.7
Average weight of one disc	1.1	1.3

• WORKING HEIGHT

We recommend that you position the CL 52 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 52 is operating on no-load is less than 70 dB (A).

SAFETY

The CL 52 is equipped with a magnetic safety system which stops the motor when either the large pusher or the feed head is opened.

To restart your machine, relock simply the feed head.

In addition, the cover locking latch is equipped with a safety mechanism which prevents the processor from being used if the cover is not correctly positioned.

The CL 52 is equipped with a **thermal protection system** which automatically stops the motor if it has been overloaded.

If this happens, allow the machine to cool completely before restarting.



WARNING

The discs are very sharp, handle with care.



REMINDER

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

Never tamper with the locking and safety systems.

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

Never force the ingredients down with your hands always use the food pusher.

SERVICE

See warranty first then;

Should your unit requires 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

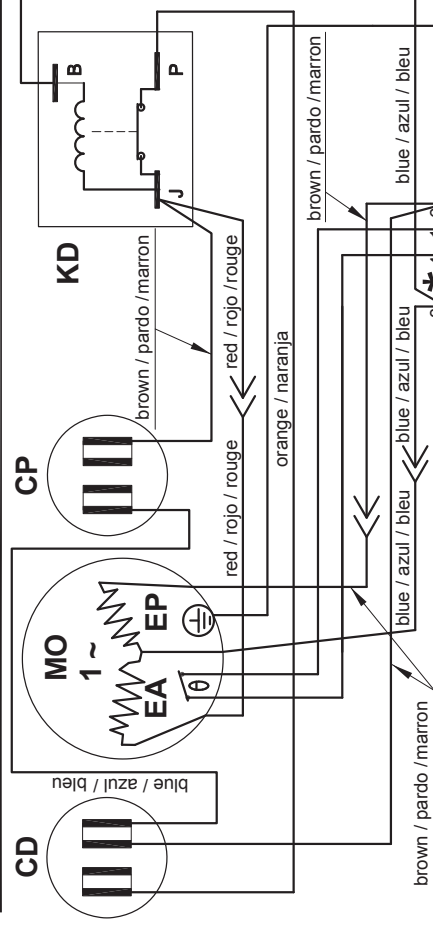
For service in Canada contact the Robot-Coupe USA factory for repair instructions.

robot *coupe*[®]

TECHNICAL DATA

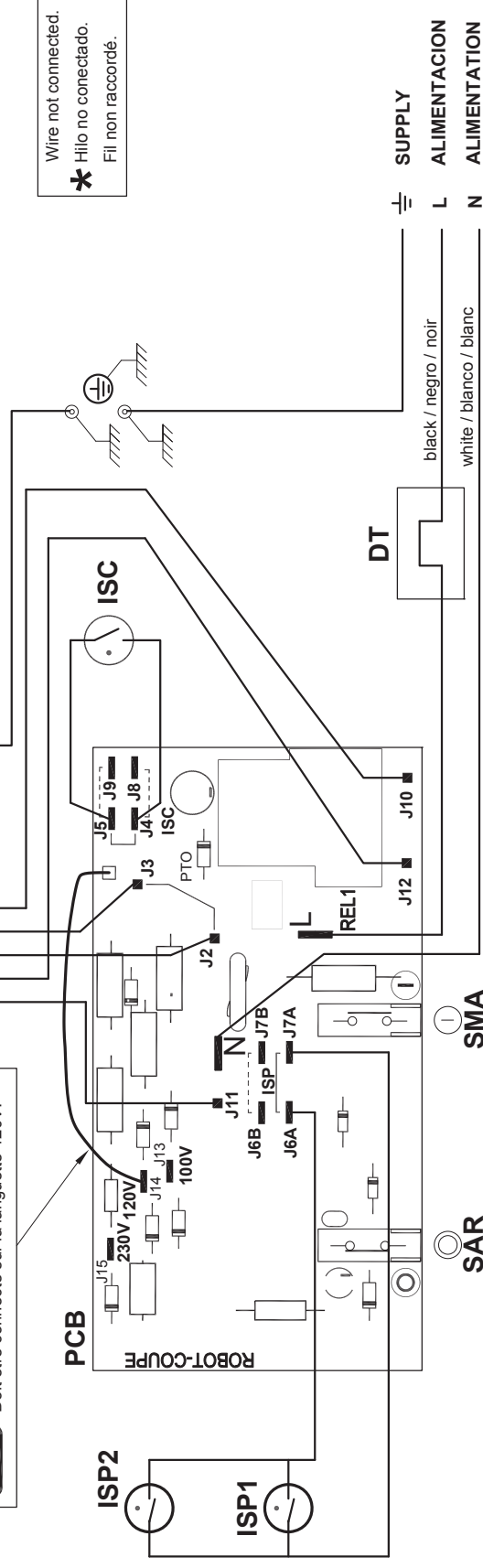
120V-60Hz Single phase
SCHEMA ELECTRIQUE

ELECTRIC DIAGRAM



	English	Espanol	Français
C	Connector	Conector	Connecteur
CD	Starting capacitor	Condensador d'arranque	Condensateur de Démarrage
CP	Permanent capacitor	Condensador permanente	Condensateur Permanent
DT	Circuit-breaker 15 A	Disyuntor 15 A	Coupe-circuit 15 A
EA	Starting phase	Fase auxiliar	Phase Auxiliaire
EP	Main phase	Fase principale	Phase Principale
ISC	Lid safety switch	Interruptor de seguridad tapa	Interrupteur Sécurité Couverture
ISP	Pusher safety switch	Interruptor de seguridad boton	Interrupteur Sécurité Poussoir
ISP2	Pusher safety switch Only CL55 Series E	Interruptor de seguridad boton Únicamente CL55 Series E	Interrupteur Sécurité Poussoir uniquement CL55 Series E
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

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



Wire not connected.
* Hilo no conectado.
Fil non raccordé.

robot coupe®

N° 410343 d

Maj : 02/14



robot coupe®

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