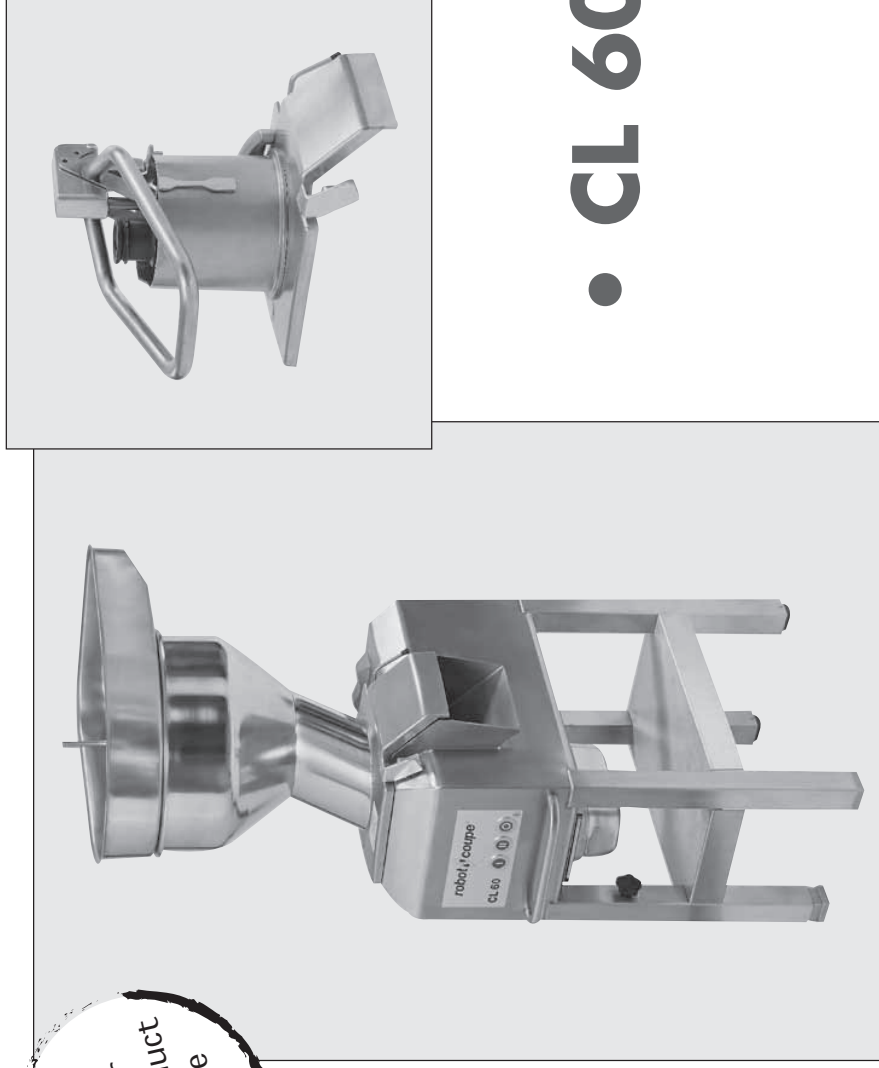


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• CL 60 E

Robot Coupe U.S.A., Inc.

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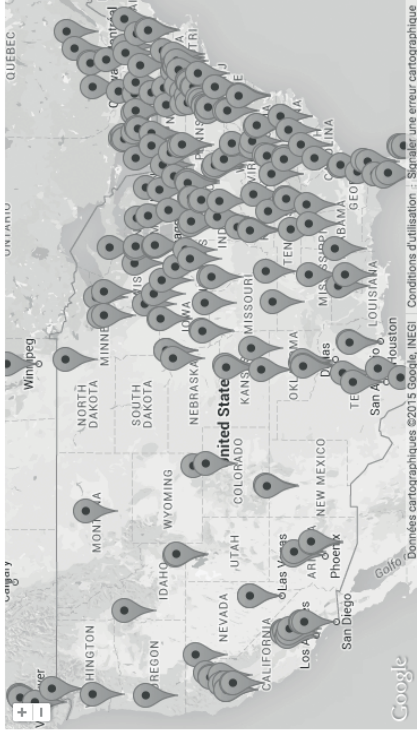
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We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine. 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

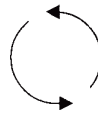
- Install your machine on a clean and level floor with adequate room to safely operate the machine.

CONNECTION

- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

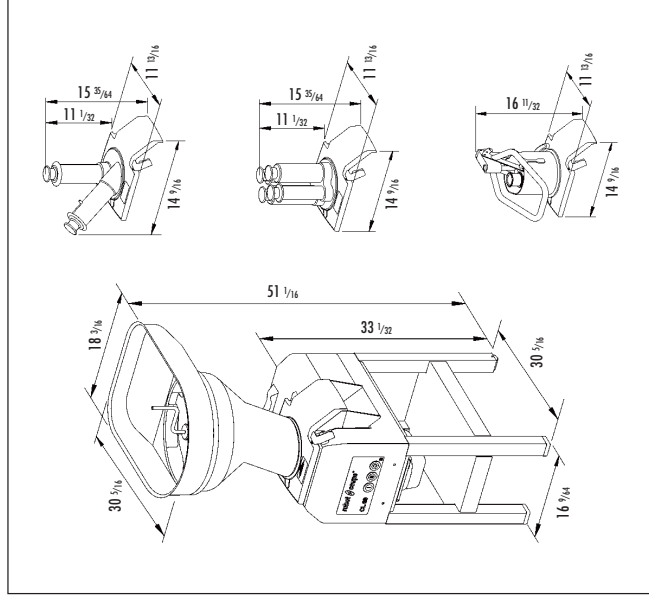
NOTICE : DRIVE SHAFT ROTATION

- Three phase motors may rotate either direction.



- The required motor rotation is counter-clockwise.
- Changing the motor rotation requires a qualified electrician.
- See note on end of power cord.

DIMENSIONS (in inches)



CLEANING

- As a precaution, always unplug your appliance before cleaning it.
- Always clean the appliance and its attachments regularly each 50 to 100 pounds of processing and 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.

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.

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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, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine. Our equipment is designed for professional use and must not be used by children under any circumstances.

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INSTALLATION

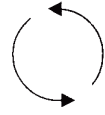
- Install your machine on a clean and level floor with adequate room to safely operate the machine.

CONNECTION

- Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

NOTICE : DRIVE SHAFT ROTATION

- **Three phase motors may rotate either direction.**

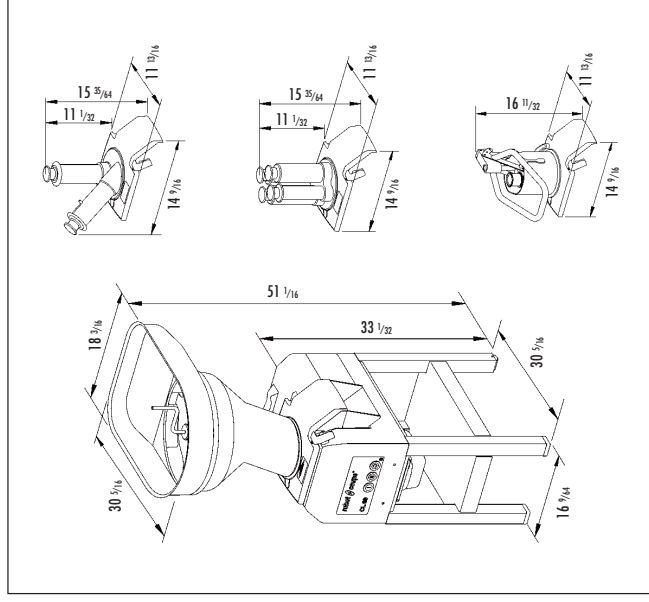


- The required motor rotation is counter-clockwise.

- Changing the motor rotation requires a qualified electrician.

- See note on end of power cord.

DIMENSIONS (in inches)



CLEANING

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- 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.
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USE

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- 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 60 Series "E"

The CL 60 is a versatile machine designed to meet your professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

The CL 60 is built from stainless steel (100% stainless steel motor base and automatic feed-head). It has been designed to operate at **two speeds, 425 and 850 rpm**, giving the user more control over the speed and quality of the operation.

It can be fitted with any one of **4 different feed-heads**, in order to increase the machine's output, make the user's job easier and offer the most appropriate tool for each type of preparation. **The heads are designed to be tilted in line with the motor base**, in order to reduce space and facilitate use.

The CL 60 is supplied with a wide range of plates and grids to satisfy even the most demanding chefs when it comes to processing fruit and vegetables, as they can be used for slicing, julienne, grating, shredding, dicing, pulping, ripple-cutting and French fry.

Its numerous functions will open the door to a whole new culinary world.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can be easily assembled and disassembled.

These instructions contain important information designed to help the user get the most out of the CL 60 vegetable preparation machine.

All users should read the manual before operating the machine.

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

SWITCHING ON THE MACHINE

• ADVICE ON ELECTRICAL CONNECTIONS

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

Three phase motors may rotate either direction. The required motor rotation is counterclockwise. Changing the motor rotation required a qualified electrician.

A red arrow on the lid marks the blade rotation direction.

• CONTROL PANEL



"OFF" button

2 green buttons:



"LOW" button for the low speed (425 rpm).

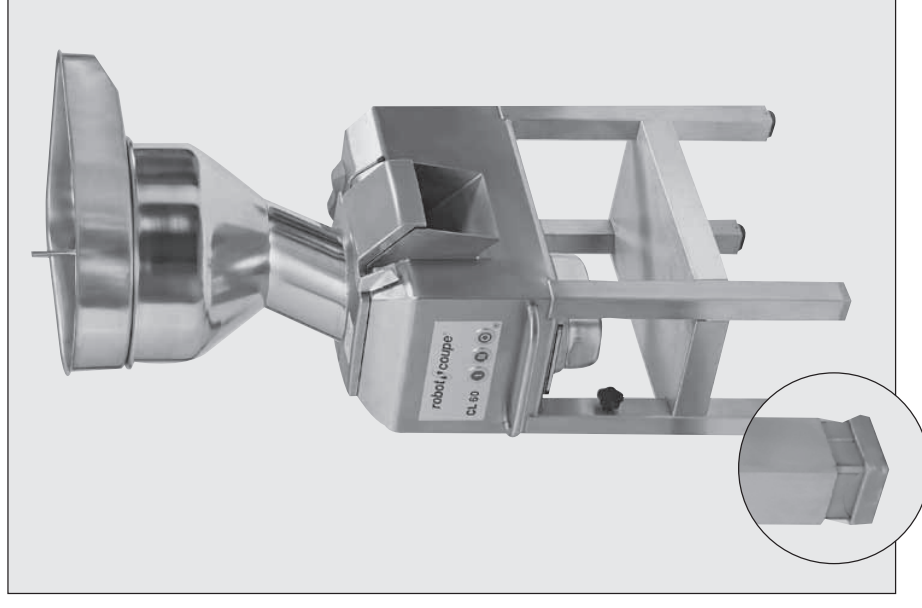


"HIGH" button for the high speed (850 rpm).

INSTALLING

• INSTALL YOUR MACHINE

The CL 60 "E" version is equipped with an Adjustable foot, thanks to this the machine remains stable on all floors.



1. Place the machine at the desired location and unscrew the handle. The foot will automatically adjust its height.
2. Then simply screw the handle to fix the foot.

FUNCTIONS OF HOPPERS AND THEIR TOOLS

• PUSHER FEED-HEAD

This hopper allows you to prepare all types of vegetables:

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



The lever-fitted feed tube can be adjusted to 3 positions depending on the height of the operator. To change the position, loosen the attachment and adjust to the desired position.

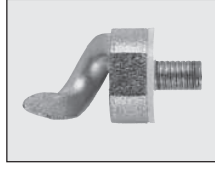


Two types of tool are designed for the lever-type hopper:

- 1) **The loading cone or long plate locking nut**, which guides the vegetables (except for cabbage and large firm vegetables) towards the blades. This tool must be screwed firmly onto the motor shaft.



- 2) **The hollowing cutter** used only to prepare cabbage and to assist processing large firm vegetables such as large potatoes and onions.



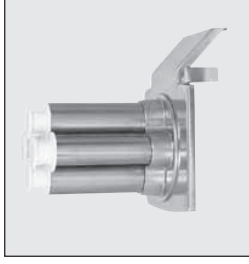
A special tool for unlocking the cabbage corer.

• TUBES FEED-HEAD

4 TUBES FEED-HEAD

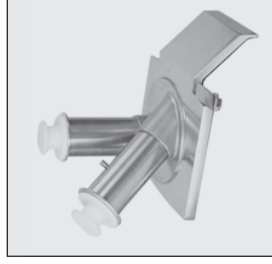
This feed-head is equipped with 4 straight holes: 2 straight tubes of 50 mm diameter and 2 straight tubes of 70 mm diameter.

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



STRAIGHT AND SLOPING TUBE HOPPER

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



This hopper performs the same functions as the one described above with its straight tube. But it is different in that it is equipped with a sloping tube especially designed for slanted cutting.

No special tool is required to attach these hoppers onto the disc.

• AUTOMATIC FEED-HEAD

This hopper is intended for continuous cutting tasks.

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



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

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

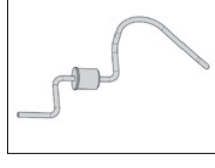
Make sure that the agitator is in place, in order to avoid blockages and variations in cutting quality. It is vital that this tool be fitted each time the automatic hopper is used.

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

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



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



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

INSTALLING THE DISCS AND TOOLS

Two ejection tools:

The CL 60 is supplied with two ejection tools. The white ejector has been specially designed to cope with cabbage. For all other vegetables, use the black plastic ejector disc.



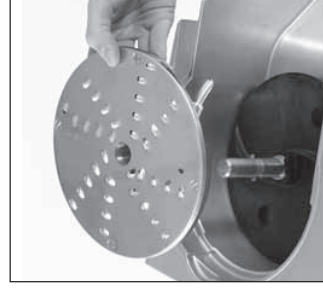
① With the motor unit facing you, slot the black or white ejection tool onto the motor shaft and check that it is properly positioned at the bottom of the bowl.



② Position your chosen disc:

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

Position the disc on the motor shaft. To ensure that it is correctly positioned, turn it in a clockwise direction.



b) You have chosen a dicing unit:

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

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

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

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

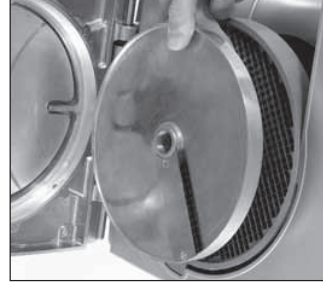
The dimensions of the dicing grid should always be equal to or greater than those of the slicing disc.

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

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



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

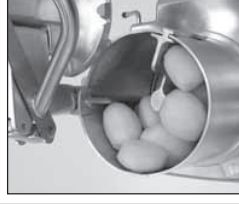


c) If you want to use the French fries potatoes cutting equipment:

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



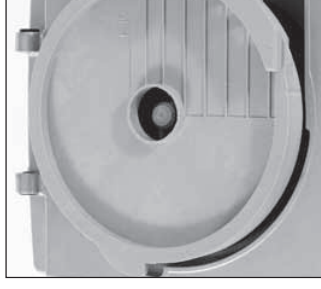
WARNING PUSHER FEED-HEAD



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

Position the French fries grid in the vegetable preparation bowl.

Check that it is correctly positioned with the French fries plate positioned at the outlet.



No tools (long plate locking nut or cabbage corer) are required when using the divider.

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



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

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

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

INSTALLING THE HOPPERS

• PUSHER FEED-HEAD

USING THE FEED TUBE

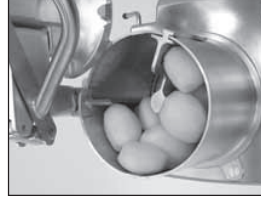
Fill the feeder right up to the top with vegetables. Apply a downwards pressure on the pusher and maintain it until all the vegetables have been processed.

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

HOW TO USE THE CYLINDRICAL HOPPER



WARNING



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

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



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



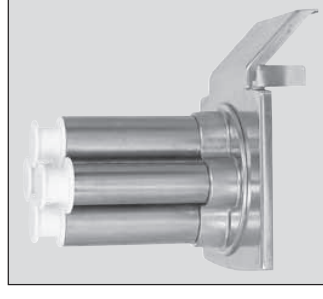
Next, lock the lid onto the motor unit using the locking handle.

- Fill the feeder right up to the top with vegetables.
- Lower the pusher so that it is flush with the top of the feed opening.

- Press the pusher down to guide the food through the machine. The exact amount of pressure required will depend on the nature of the cut, bearing in mind that too much force reduces cutting quality without increasing throughput.
- Cut cabbages in half and remove the core before processing, in order to improve product discharge and ensure an end-product of a higher quality.
- Lift the pusher and allow access to the feed tube.

• STRAIGHT AND BIAS TUBES FEED-HEADS

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



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



• AUTOMATIC FEED-HEAD

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

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



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

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



6 Insert the crank into the central hub of the head. Turn it until the part is inside the hub.

CHANGING THE DISCS



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

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

2 a) **Feed opening fitted with a lever:**

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

b) **With tube feed-head:**

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

c) **Automatic feeder:**

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

3 Free the disc by lifting it by its edges.

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

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

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

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

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

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

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

6 Close the lid using the fastening hook.

CHOOSING THE RIGHT DISC

SLICERS				
S 0,6	amands			
S 0,8	cabbage			
S 1	carrot / cabbage / cucumber / onion / potato / leek			
S 2 / S 3	lemon / carrot / mushroom / cabbage / potato / cucumber / courgette / onion / leek / bell pepper			
S 4 / S 6	courgette / beetroot / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato			
S 8 / S 10	courgette / potato / courgette / carrot			
S 14	potato / courgette / carrot			
RIPPLE CUT SUCER				
R 2	beetroot / potato / carrot / courgette			
R 3	beetroot / potato / carrot / courgette			
R 5	beetroot / potato / carrot / courgette			
GRATER				
G 1,5	celeriac / cheese	G 7	cabbage / cheese	
G 2	carrot / celeriac / cheese	G 9	cabbage / cheese	
G 3	carrot	Parmesan/chocolate		
G 5	cabbage / cheese	Radish		
JULIENNE				
J 1x8	carrot / celeriac / potato / courgette			
J 2x2	carrot / celeriac / potato			
J 2,5x2,5	carrot			
J 2x4	carrot / beetroot / courgette / potato			
J 2x6	carrot / beetroot / courgette / potato			
J 2x10	carrot / beetroot / courgette / potato / celeriac			
J 4x4	eggplant / beetroot / courgette / potato			
J 6x6	eggplant / beetroot / celeriac / courgette / potato			
J 8x8	céleriac / patataio			

DICE		
D 5x5	carrot / courgette / cucumber / celeriac	
D 8x8	potato / carrot / courgette / beetroot	
D 10x10	potato / carrot / courgette / beetroot / turnip / onion / apple (fruit)	
D 14x14	potato / carrot / courgette / turnip / celeriac	
D 20x20	potato / carrot / courgette / pineapple / turnip	
D 25x25	potato / courgette / turnip / apple (fruit) / melon / watermelon	
D 50x75	salad	
FRENCH FRIES		
F 8x8	potato	
F 10x10	potato	
F 10x16	potato	

CLEANING


WARNING

As a precaution, always unplug your appliance before cleaning it (risk of electrocution).

After removing the head of the vegetable preparation machine, take off the disc, followed by the grid and discharge plate where necessary.

Dishwashers are best avoided in order to prevent the aluminium from becoming tarnished. Instead we recommend that you clean in the machine by hand using washing-up liquid.

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

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


IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

• MOTOR SEAL

The motor seal on the shaft should be lubricated regularly using a food safe lubricant.

In order to keep the motor completely watertight, it is advisable to check the motor seal regularly at 6 month intervals for wear and tear and replace if necessary.

The motor seal can be easily replaced without having to remove the motor, so we strongly advise you to ensure that is in good condition.

• BLADES, PLATES AND DICING GRIDS

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

• GRATING DISCS

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

TECHNICAL

SPECIFICATIONS

• WEIGHT (Lbs)

	Net	Gross
Motor base	95	126
Automatic feed-head	29	35
Pusher feed-head	15	26
Hole feed-heads	18	24
Trolley	18	22
Disc	1.1	1.3

• WORKING HEIGHT

We advise you to place your CL 60 on a stable surface. There is no recommended working height as this is a floor-standing model.

• NOISE LEVEL

The equivalent continuous sound level when the CL 60 is operating on no-load is less than 70 dB (A).

SAFETY



WARNING

**THE DISCS ARE EXTREMELY SHARP.
HANDLE WITH CARE.**

The CL 60 is fitted with magnetic safety system which stops the motor as soon as the large hopper or lid is opened, thus preventing any access to the cutting tool while it is in motion.

As soon as the lid opens, the motor stops.

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

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

These models are fitted with a **thermal safety device** which automatically stops the motor if the machine is left on for too long or is overloaded.

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



REMINDER

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.

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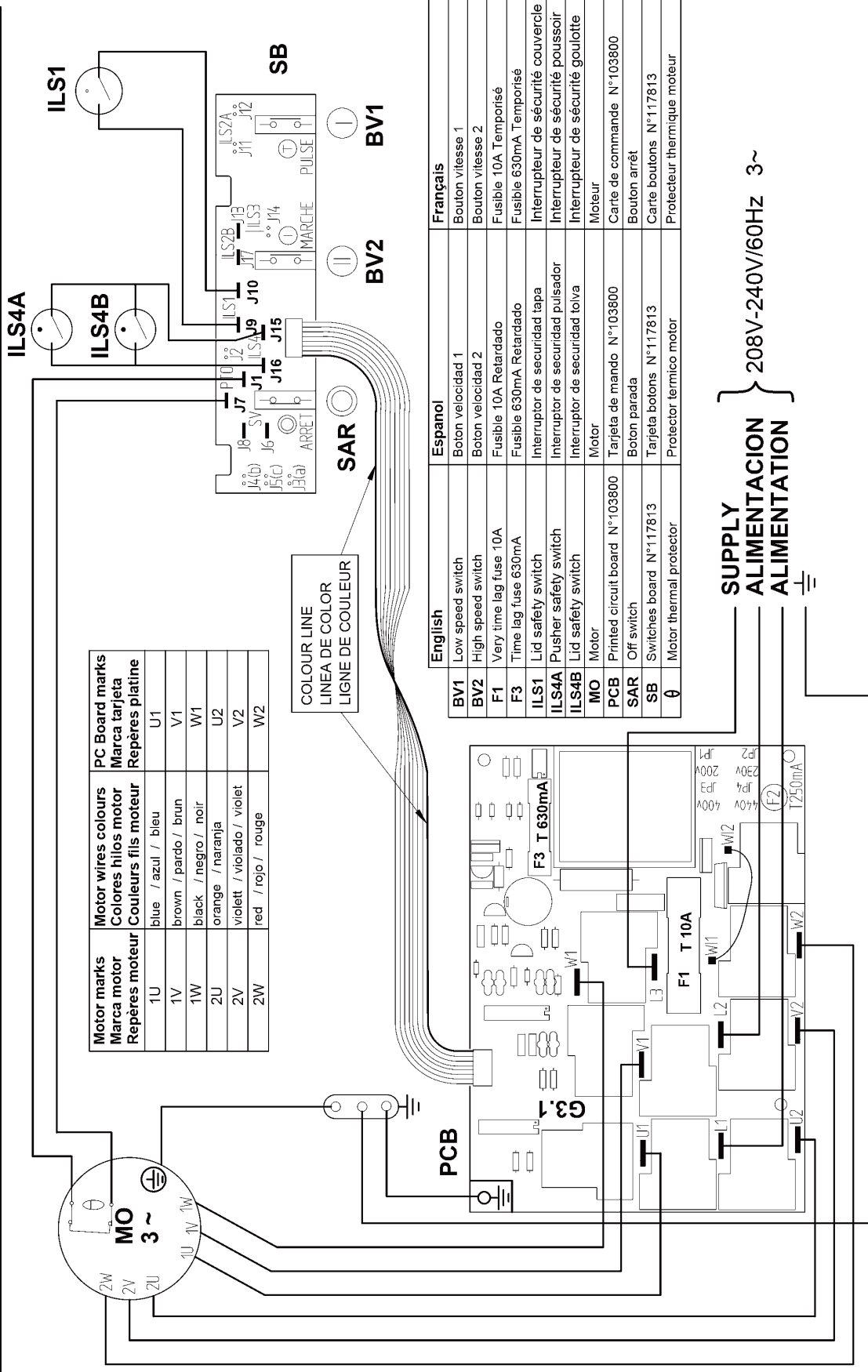
WIRING DIAGRAM

CL 60 Series E 208V-240V/60Hz 3~

ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

SCHEMA ELECTRIQUE



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