

robot *coupe*®



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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.

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. blade, plates ... etc.

INSTALLATION

- We recommend you install your machine on a stable solid base at a comfortable working height.

CONNECTION

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

HANDLING

- Always wear cut-resistant gloves when handling the cutting plates.

ASSEMBLY PROCEDURES

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

USE

- Do not open the feed lead until the motor has come to a complete stop.
- Never tamper with or defeat the purpose of the locking and safety systems.
- Never put a hand or nonfood object in the entry or exit chutes.
- Do not overload the machine.

CLEANING

- Always unplug your appliance before cleaning.
- Always clean the appliance and attachments at the end of each use.
- Never place the motor unit in water.
- For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.

- For plastic parts, do not use detergents that are too alkaline (i.e., 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

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- **NOTICE:** Never operate the appliance if the power cord or plug has been damaged. If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
- Contact your local Authorized Service Agency if something appears to be wrong.



OPERATING INSTRUCTIONS

MANUAL DE INSTRUCCIÓN

We reserve the right to alter at any time without notice the technical specifications of this appliance.

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NOTICE D'INSTRUCTION

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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



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CONNECTION

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ASSEMBLY PROCEDURES

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

USE

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MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- **NOTICE:** Never operate the appliance if the power cord or plug has been damaged. If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
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INTRODUCTION TO YOUR NEW CL 50 Serie "D" VEGETABLE PREPARATION MACHINE

The CL50 is a versatile machine designed to meet your professional needs. It can perform a number of tasks, as well as save much in time and labor.

The CL50 is supplied with a wide range of cutting plates and grids to satisfy even the most demanding chefs when it comes to cutting up fruits and vegetables, i.e. slicing, grating, julienne, dicing and French fries.

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.

SWITCHING ON THE MACHINE

All users should read the manual before operating the machine.

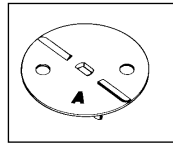
Before connecting, check that your power supply corresponds to that indicated on the machine's identification plate.

ASSEMBLY

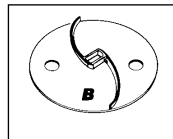
1) With the motor base facing you, place the discharge plate onto the shaft.



Use the discharge arm for fine grating and slicing only (cabbage, celery, carrots, cheese etc.).



SIDE A facing upwards (ejection rib downwards) for fragile vegetables or citrus fruit (such as tomatoes or mushrooms).



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

2) Position the plate on the motor shaft:



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

Put the plate on the motor shaft. Rotate the plate until it drops into place. The slot in the center stem of the plate should be resting on the motor shaft pin.

b) **If you have a dicing combination:**

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

Place the dicing grid over the motor shaft. As shown in the picture, the grid rests on a ledge in the motor base.

This ledge must be clean and free of product in order for the machine to operate correctly.



Make sure the plastic tab on the outer rim of the grid is fully seated in the corresponding slot in the motor unit.

Next, fit the corresponding slicing plate (straight edged blade) onto the motor shaft. Rotate the plate until the slot in the blade hub drops onto the pin in the



motor shaft. Continue to rotate the blade a full 360 degrees to make sure the plate doesn't scrub against the plastic grid. **If rubbing occurs-do not proceed. Call your authorized service agency.**

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

dicing grid \ Plate	5x5 mm	8x8 mm	10x10 mm	14x14 mm	20x20 mm	25x25 mm
5 mm	28110					
8 mm		28111				
10 mm			28112			
14 mm				28113		
20 mm					28114	
25 mm						28115

c) **If you are using a French fry plate combination.**

A French fry grid and a special French fry slicing plate make up a combination.

Position the French fry grid over the motor shaft with the raised, bladed grid facing the discharge (exit) chute.



Next put the appropriate slicing plate on the motor shaft.



Rotate the plate until the slot in the plate hub falls over the motor shaft pin. Continue to rotate one full turn. If the cutting plate scrubs the grid-do **not proceed**. Call your **authorized service agency**.

3) Position the lead assembly on the motor base. The latch is now facing you on your right.



4) Slide the hinge pin into the locations provided at the back of the motor base. Then, lock the lead onto the motor base with the latch.

CHANGING THE PLATES

Wear cut resistant gloves when handling the plates. The machine should be switched off (by pressing the red push-button) before changing plates.

1) With the motor unit facing you, use your right hand to release the latch used to lock the attachment onto the motor base.



2) Tilt the attachment back and remove the plate by lifting it from underneath. It may be necessary to turn the plate slightly counterclockwise to loosen it.

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

If the discharge plate is stuck, turn it slightly in the counterclockwise direction.

3) Before assembling the dicing equipment, it is advisable to clean the inside of the motor support / chute thoroughly using a damp cloth or sponge, especially the part onto which the grid is to rest.

Always use a properly cleaned grid.

Never process soft food after hard without cleaning the grid.

4) Then fit the discharge plate, the chosen plate or combination and continue as previously described.

5) Close the lead and fasten the latch before operating.

USES AND CHOICE OF PLATES

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

- **A wide feed** opening for processing vegetables such as cabbage and lettuce.
- **A small tube feed** opening for crosscutting long vegetables such as carrots and cucumbers.

USING THE FEED OPENINGS

Raise the pusher and place the vegetables in the feed opening. Lower the pusher and exert a steady downward pressure on the pusher. Remember that too great a pressure will place unnecessary strain on the motor and can cause the motor to overheat.

SLICING PLATES



C444SA-1/32	carrot / cabbage / cucumber / onion / potato / leek
C445SA-5/64 - C446SA-1/8	lemon / carrot / mushroom / cabbage / potato / cucumber / onion / leek / bell pepper
C477SA-5/32 - C437SA-3/16	beets / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato
C436SA-5/16 - C435SA-3/8	potato / carrot / rhubarb / okra / bell peppers
C434SA-9/16	potato / carrot / spinach / pineapple

RIPPLE CUT SLICING PLATES



C445W-5/64	potato / carrot / radishes / cucumbers
C446W-1/8	potato / carrot / kiwi / cucumbers
C464W-3/16	potato / carrot / radishes / oranges / peppers

GRATING PLATES



C494GPA-1/32	cheese / graham crackers / chocolate / almond powder
C451GPA-5/64	carrot / cheese / romano / chocolate / almond powder
C450GPA-1/8	carrot / potatoes / coconut / nut meats / chocolate
C453GPA-3/16	cabbage / cheese / eggs / mozzarella / nut meats
C475GPA-5/32	chocolate / coconut / potatoes / nut meats
C478GPA-9/32	cabbage / cheese / eggs / carrots
C433GPA-3/8	cabbage / onions / provolone / chocolate / radish
C452GPA	powder - hard cheese / almond powder / graham / crackers
C495GPA-1/32	pulping / ginger root / white radish / lotus root / burdock

JULIENNE PLATES



C460JA-5/64x5/64	carrot / potato / zucchini / beets
C483JA-5/64x5/32	carrot / potato / beets / cabbage / zucchini
C484JA-5/64x1/4	carrot / potato / cucumbers / radishes
C486JA-5/64x5/64	zucchini / potatoes / carrots / radishes
C462JA-5/32x5/32	eggplant / potato / tomatoes / zucchini / carrots
C438JA-1/4x1/4	eggplant / potato / carrots
C466JA-5/16x5/16	potatoes / carrots / onions / eggplant

DICING COMBINATIONS



28110-3/16x3/16	carrot / cucumber / potatoes / zucchini
28111-5/16x5/16	potato / carrot / celery / beets
28112-3/8x3/8	potato / carrot / celery / apples
28113-9/16x9/16	potato / carrot / peaches / apples / pineapple
28114-3/4x3/4	potato / cantaloupe / pineapple / melon
28115-1"x1"	potato / turnip / apple (fruit) / melon / watermelon

FRENCH FRY COMBINATIONS (Automatic Feed Head only)



28134-5/16x5/16	potato / carrots / onions / eggplant
28135-3/8x3/8	potato / zucchini / yellow squash / sweet potatoes

CLEANING



WARNING

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

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

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

NEVER IMMERSE THE MOTOR BASE IN WATER. CLEAN IT WITH A DAMP (NOT DRIPPING), CLOTH OR SPONGE.



IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some cleaning 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 GRIDS

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

SAFETY



WARNING

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

1) The CL50 is fitted with a safety system that turns the machine off when the lead is opened or if the lid latch is opened. **If this system should ever fail, the machine should be removed from use and serviced immediately.**

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

2) **The CL50 is fitted with a temperature fuse that automatically stops the motor if the machine is left on for too long or overloaded.** If this happens, allow the machine to cool completely before restarting. If the machine has become jammed press the off button and UNPLUG the machine from the wall outlet, and restart by first pressing the reset button located on the bottom of the motor base. Then close the lead / attachment, close the latch, and press the on button.



WARNING

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

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

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

Never put anything into the exit port.

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

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

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TECHNICAL DATA

DATOS TÉCNICOS

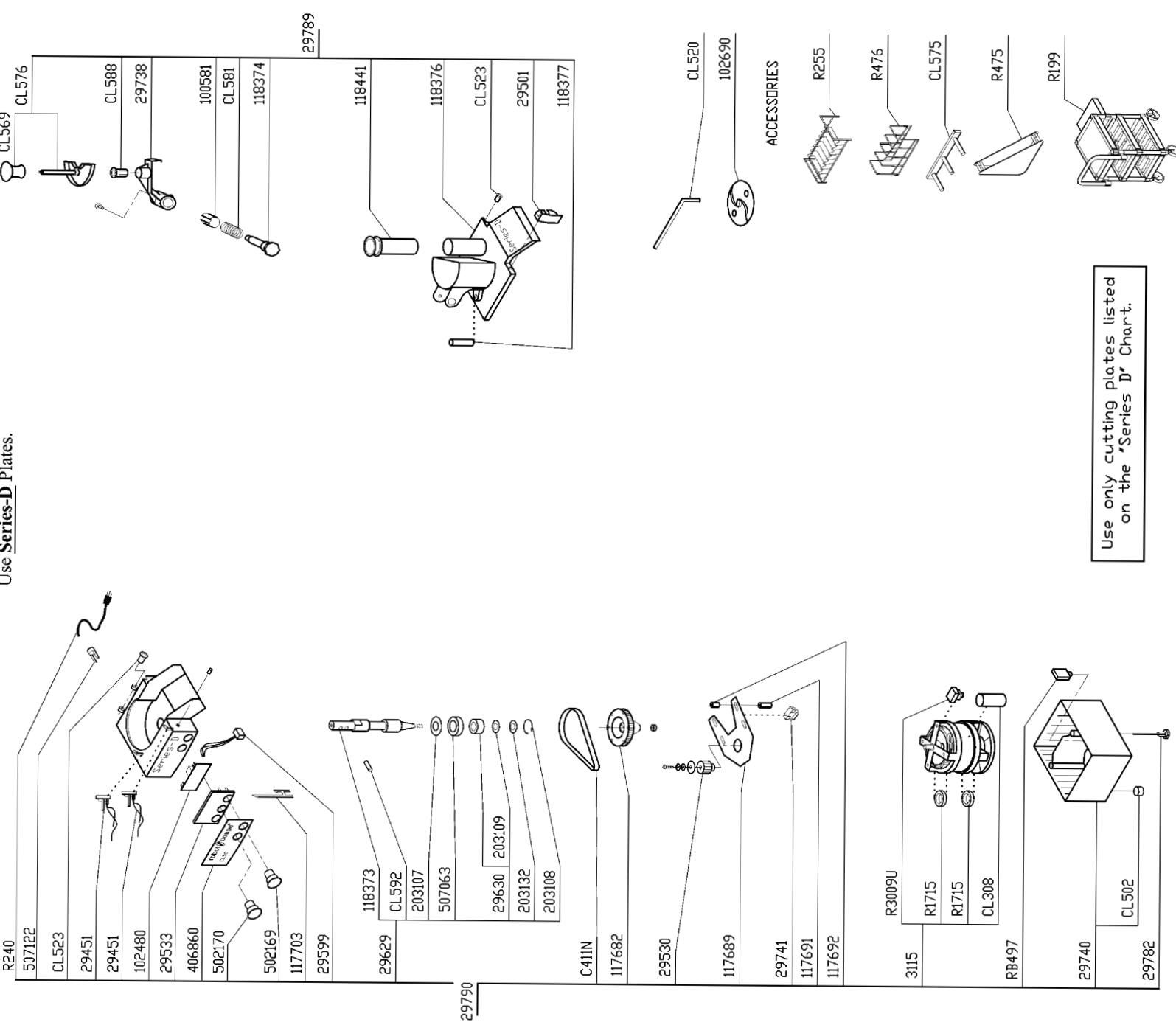
DONNÉES TECHNIQUES

robot coupe® U.S.A., Inc.

Phone: 1-800-824-1646
 Fax: 601-898-9134
 email: robocoup@mismet.com

CL50 Series D

Series D Machines # 1900111103T-01 and up
 1 Speed, 120 Volt, 1 Phase, 60Hz., 1/2 HP.
 425 RPM, 12 Amps
 Use **Series-D** Plates.



Use only cutting plates listed on the 'Series D' Chart.

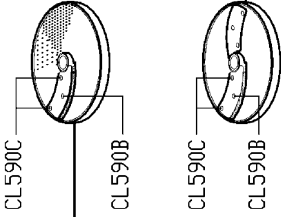
Item	Description	Item	Description
CL50 Series "D"	Robot Coupe Commercial Food Processor with Permanent Continuous Feed Attachment Only and Two Plates. (Std. Pack contains C446SA & C450GPA) 120/60/1	C418GN C429JBA C431JBA * C433GPA * C438JA C439JBA C440JBA * C444SA * C445SA * C445W C445WD C446SA C446W C449SBA * C450GPA * C451GPA * C452GPA * C453GPA C454GN C455GN C456GN * C457GN C458GN C459BA * C460JA C461JBA * C462JA C463JBA * C464W * C466JA C467JBA * C475GPA * C477SA * C478GPA C4831JBA C4832JBA * C483JA C4841JBA * C484JA C4861JBA * C486JA * C494GPA * C495GPA CL308 CL502 CL520 CL523 CL569 * CL575 CL576 CL581 CL588 CL590A CL590B CL590C CL590D CL590E CL592 R240 R3009U * R475 * R476 * R119 * RB497 * R255	7mm Grating Grid Only For C478GPA Horizontal Blade (4x4) Horizontal Blade (6x6) Extra Coarse (9mm) Grating Plate 6mm Julienne Plate 6mm Julienne Vertical Blade Only 2mm Julienne Horizontal Blade Only 1mm Slicing Plate 2mm Slicing Plate 2mm Waved Slicing Plate Waved Blade Only 3mm Slicing Plate 3mm Waved Slicing Plate 1.5mm Blade Only Medium (3mm) Grating Plate Fine (2mm) Grating Plate Hard Cheese Grating Plate Coarse 5mm Grating Plate Medium Grating Grid Only for C450GPA Fine Grating Grid Only for C451GPA Hard Cheese Grating Grid Only For C452GPA Coarse Grating Grid Only For C453GPA Extra Coarse Grating Grid Only For C433GPA Grating Plate Base 2mm Julienne Plate Vertical Blade Only 4x4 Julienne Plate 4mm Julienne Vertical Blade Only 5mm Waved Slicing Plate 8x8 Julienne Plate 8mm Julienne Vertical Blade Only 4mm Medium Grating Plate 4mm Slicing Plate 7mm Grating Plate 2x4 Julienne Vertical Blade Only 2mm Julienne Horizontal Blade Only 2x4 Julienne Plate 2x6 Julienne Vertical Blade Only 2x6 Julienne Plate 2x8 Julienne Vertical Blade Only 2x8 Julienne Plate 1.5mm Grating Plate 1mm Pulping Plate Capacitor Foot Hinge Pin Hinge Pin Bushing Pusher Knob Stainless Steel Wall Mount Plate Rack Large Pusher Assembly Spring Plastic Insert 5mm Screw 6mm Screw 8mm Screw 10mm Screw 12mm Screw Shaft Pin Cord with Plug Relay Plate Rack (Single) Plate Rack (4 Plate Capacity) Machine Stand Breaker Plate Rack
* 3115	Motor Assembly, Capacitor & Relay		
* 28110	5x5mm Dicing Kit (Series "D")		
* 28111	8x8mm Dicing Kit (Series "D")		
* 28112	10x10mm Dicing Kit (Series "D")		
* 28113	14x14mm Dicing Kit (Series "D")		
* 28114	20x20mm Dicing Kit (Series "D")		
* 28115	25x25mm Dicing Kit (Series "D")		
* 28117	5mm Dicing Grid Only (Series "D")		
* 28118	8mm Dicing Grid Only (Series "D")		
* 28119	10mm Dicing Grid Only (Series "D")		
* 28120	14mm Dicing Grid Only (Series "D")		
* 28121	20mm Dicing Grid Only (Series "D")		
* 28122	25mm Dicing Grid Only (Series "D")		
* 28128	5mm Slicing Plate (Series "D")		
* 28129	8mm Slicing Plate (Series "D")		
* 28130	10mm Slicing Plate (Series "D")		
* 28131	14mm Slicing Plate (Series "D")		
* 28132	20mm Slicing Plate (Series "D")		
* 28133	25mm Slicing Plate (Series "D")		
* 28134	8x8mm French Fry Set (Series "D")		
* 28135	10x10mm French Fry Set (Series "D")		
29451	Magnetic Switch Assembly		
29501	Lock For Feed Cover		
29530	Motor Pulley		
29533	Mount Spacer for Control Board		
29564	Blade Only for FF Set (Series "D")		
29599	Control Wire Connector		
29628	Motor Support/Chute		
29629	Shaft Assembly		
29630	Bearing Assembly, Lower		
29738	Bracket-Pusher Return		
29740	Base		
29741	Support Plate Brace		
29781	Knife with Screws for Slicing Plate (Series "D")		
29782	Base Screw		
29789	Continuous Feed Lead Assembly with Extra Safety		
29790	Motor Base Assembly		
100581	Bushing for Spring		
102480	Control Board		
102690	Discharge Plate		
117682	Shaft Pulley, 75 teeth		
117689	Motor Support Plate		
117691	Base Brace		
117692	Support Plate Brace		
117703	Control Board Retainer Pin		
118373	Shaft Only		
118374	Pivot, Pusher Return Bracket		
118376	Continuous Feed Lead w/extra Safety		
118377	Rod for Magnet		
118441	Small Pusher		
118547	Continuous Feed Lead		
203107	Seal Protector		
203108	Bushing, Circlip-Shaft		
203109	Thrust Bushing		
203132	Washer		
406860	Front Data Plate		
502169	Off Switch (Red)		
502170	On Switch (Green)		
507063	Bearing/Upper		
507122	Strain Relief		
C404GN	1.5mm Grating Grid Only For C494GPA		
C411N	Belt		

* Denotes Accessories

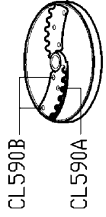
Series-D Plates

IMPORTANT NOTICE: Use this chart only if a **"Series-D"** mark is displayed on your machine.

Size	Slicing Plates	Replacement Blades (1 Per Plate)
4mm.....	C477SA.....	C449SBA
5mm.....	C437SA.....	C449SBA
8mm.....	C436SA.....	C449SBA
10mm.....	C435SA.....	C449SBA
14mm.....	C434SA.....	C449SBA
19mm.....	C422SA.....	C449SBA

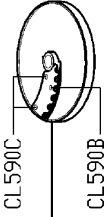


Size	Slicing Plates	Replacement Blades (2 Per Plate)
1mm.....	C444SA.....	C449SBA
2mm.....	C445SA.....	C449SBA
3mm.....	C446SA.....	C449SBA

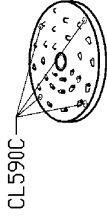


Size	Waved Slicing Plates	Replacement Blades (2 Per Plate)
2mm.....	C445W.....	29786
3mm.....	C446W.....	29786

Size	Waved Slicing Plate	Replacement Blades (1 per Plate)
5mm.....	C464W.....	29786

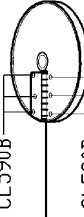


Size	Grating Plates	Replacement Grids (2 Per Plate)
EX Fine.....	C495GPA.....	C402GN
Hard Cheese.....	C452GPA.....	C456GN
1.5mm.....	C494GPA.....	C404GN
2mm.....	C451GPA.....	C455GN
3mm.....	C450GPA.....	C454GN
4mm.....	28136.....	C475.1GN
5mm.....	C453GPA.....	C457GN
7mm.....	C478GPA.....	C418GN
9mm.....	C433GPA.....	C458GN

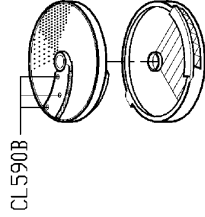


Grating Plate Base	
	C459BA

Size	Julienne Plates	Replacement Blades Vertical	Replacement Blades Horizontal
2x2mm.....	C460JA.....	C461JBA.....	C440JBA
4x4mm.....	C462JA.....	C463JBA.....	C440JBA
6x6mm.....	C438JA.....	C439JBA.....	C440JBA
8x8mm.....	C466JA.....	C467JBA.....	C440JBA
2x4mm.....	C483JA.....	C4831JBA.....	C440JBA
2x6mm.....	C484JA.....	C4841JBA.....	C440JBA
2x8mm.....	C486JA.....	C4861JBA.....	C440JBA

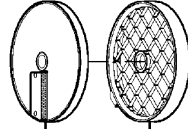


CL590D



Size	French Fry Kit	Plate Only	Blade Only	Grid Only
8x8mm.....	28134.....	29267	29564	118395
10x10mm.....	28135.....	29276	29564	108396

Size	Dicing Kit	Plate Only	Blade Only	Grid Only
5x5mm.....	28110.....	28128	29781	28117
8x8mm.....	28111.....	28129	29781	28118
10x10mm.....	28112.....	28130	29781	28119
14x14mm.....	28113.....	28131	29781	28120
20x20mm.....	28114.....	28132	29781	28121
25x25mm.....	28115.....	28133	29781	28122



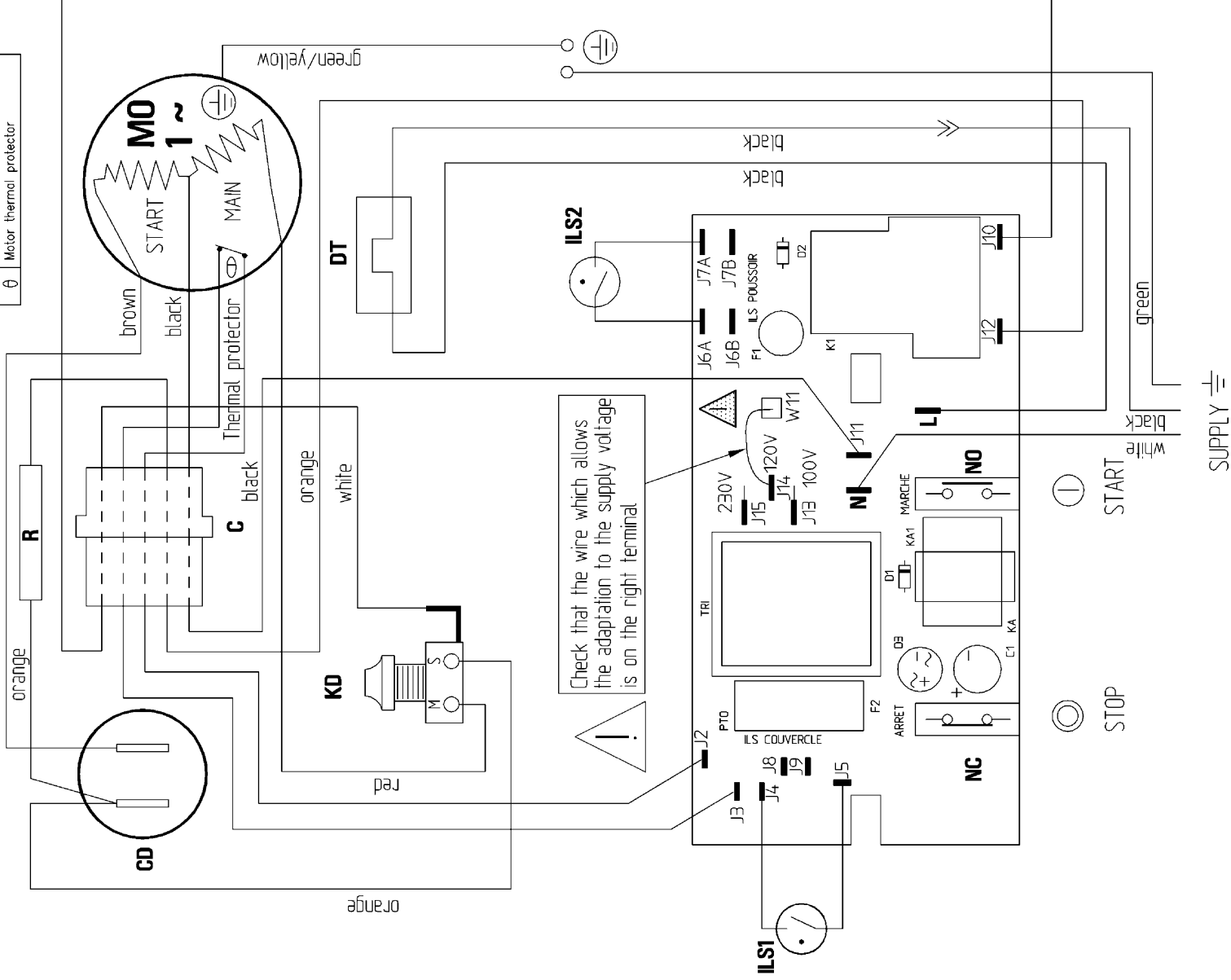
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MODEL CL50D

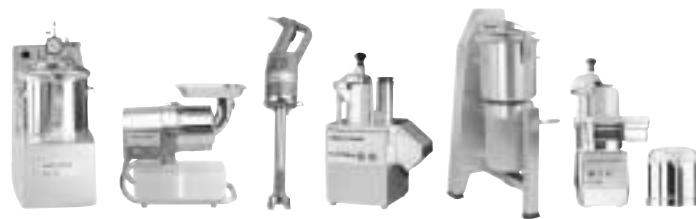
120V-60HZ 1~

C	Connector
CD	Starting capacitor 180µF/120V
DT	Protector 15 A
ILS 1	Lid safety switch
ILS 2	Pusher safety switch
KD	Starting relay
R	Résistor 4,7 Ω 8w
θ	Motor thermal protector



N° 406183 C

MAJ : 10/00



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