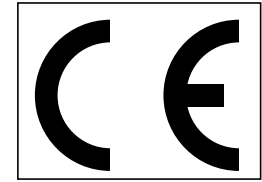


robot coupe®



CL 50 Gourmet



DECLARATION OF CONFORMITY

Robot-Coupe SNC:

Declares that the machines identified by their type above, comply with:

- The essential requirements of the following European directives and with the corresponding national regulations:
 - Directive «Machinery» 2006/42/EC,
 - Directive «Low voltage» 2006/95/EC,
 - Directive «Electromagnetic compatibility» 2004/108/EC,
 - Regulation (EC) n°1935/2004 «Materials and articles intended to come into contact with food»,
 - Regulation (EU) n°10/2011 «Plastic materials and articles intended to come into contact with food»,
 - Directive «Reduction of Hazardous Substances (RoHS) 2002/95/EC,
 - Directive «WEEE» 2002/96/EC,
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements:
 - EN 12100 -1 & 2 - 2004: Safety of machinery – General principles for design,
 - EN 60204-1 -2006: Safety of machinery – Electrical equipment of machines,
 - EN 12852: Food Processors and Blenders,
 - EN 1678-1998: Vegetable Cutting Machines,
 - EN 454: Blender-Mixers,
 - EN 12853: Hand-held Blenders and Whisks (stick blenders),
 - EN 14655: Bread Slicers,
 - EN 13208: Vegetable Preparation Machines,
 - EN 13621: Salad Spinners,
 - EN 60529-2000: Degrees of protection,
 - IP 55 for the electrical controls,
 - IP 34 for the machines.

Signed in Montceau en Bourgogne on 19 February 2013

Alain NODET
Industrial Director

SUMMARY

■ WARRANTY

■ IMPORTANT WARNING

■ INTRODUCTION TO YOUR NEW VEGETABLE PREPARATION MACHINE CL 50 Gourmet

■ SWITCHING ON THE MACHINE

- Advice on electrical

■ ASSEMBLY

■ USES AND CHOICE OF DISCS

■ CLEANING

■ MAINTENANCE

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- Noise level
- Electrical data

■ SAFETY

■ STANDARDS

■ TECHNICAL DATA

- Exploded views
- Electric and wiring diagrams

ROBOT-COUCPE S.N.C., LIMITED WARRANTY

Your new ROBOT-COUCPE appliance is warranted to the original buyer for a period of one year from the date of sale if you bought it from ROBOT-COUCPE S.N.C.

If you bought your ROBOT-COUCPE product from a distributor your product is covered by your distributor's warranty (Please check with your distributor terms and conditions of the warranty).

The ROBOT-COUCPE S.N.C. limited warranty is against defects in material and/or workmanship.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT-COUCPE S.N.C. 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 - Labour to sharpen and/ or replacements for blades which have become blunt, chipped or worn after a normal or excessive period of use.

3 - Materials or labour to replace or repair scratched, stained, chipped, pitted, dented or discoloured 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 - Labour charges to install or test new attachments or accessories (i.e., bowls, discs, blades, attachments) which have been arbitrarily replaced.

7 - The cost of changing direction-of-rotation of three-phase electric motors (Installer is responsible).

8 - SHIPPING DAMAGES. Visible and latent defects are the responsibility of the freight carrier. The consignee must inform the carrier and consignee immediately, or upon discovery in the case of latent defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT-COUCPE S.N.C. 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-COUCPE S.N.C. 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-COUCPE S.N.C. France.

IMPORTANT WARNING



WARNING : In order to limit accidents such as electric shocks or personal injury, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you get to know your appliance and enable you to use the equipment correctly. Please read these instructions in their entirety and make sure that anyone else who may use the appliance also reads them beforehand.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- **WARNING** - some of the tools are very sharp e.g. blades, discs... etc.

INSTALLATION

- We recommend you install your machine on a perfectly stable solid base.

CONNECTION

- Always check that your mains supply corresponds to that indicated on the identification plate on the motor unit and that it can withstand the amperage.
- The machine must be earthed.

HANDLING

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

ASSEMBLY PROCEDURES

- Follow the various assembly procedures carefully (see page 16) and make sure that all the attachments are correctly positioned.

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 fluids intended for aluminum.

- Do not put the lid in dishwasher.
- For plastic parts, do not use detergents that are too alkaline (e.g., containing too much caustic soda or ammonia).
- Robot-Coupe can in no way be held responsible for the user's failure to follow the basic rules of cleaning and hygiene.

MAINTENANCE

- Before opening the motor housing, it is absolutely vital to unplug the appliance.
- Check the seals and washers regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since 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.
- Do not hesitate to contact your local Maintenance Service if something appears to be wrong.

INTRODUCTION TO YOUR NEW CL 50 Gourmet VEGETABLE PREPARATION MACHINE

The CL 50 Gourmet is perfectly geared to professional needs. It can perform any number of tasks, which you will gradually discover as you use it.

This model is equipped with a metal bowl and a stainless steel motor base.

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

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

• ADVICE ON ELECTRICAL

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



CL 50 Gourmet SINGLE-PHASE

The CL 50 Gourmet is fitted with various types of motors :

- 230 V / 50 Hz / 1
- 120 V / 60 Hz / 1
- 220 V / 60 Hz / 1

The machine comes with a single-phase plug connected to a power cord.

CL 50 Gourmet THREE-PHASE

The CL 50 Gourmet is fitted with various types of motors :

- 400 V / 50 Hz / 3
- 220 V / 60 Hz / 3
- 380 V / 60 Hz / 3

The machine is supplied with a cable to which you simply attach the appropriate electrical plug for your system. The cable has four wires, one earth wire, plus three phase wires.

If you have a 4-pin plug :

- 1) Connect the green and yellow earth wire to the earth pin.
- 2) Connect the three other wires to the remaining pins.

If you have more than 4 pins in the plug please note the ROBOT-COUCPE does not require a neutral wire.

Switch on the empty machine, making sure that the blade is rotating properly in an anti-clockwise direction.

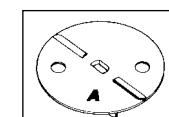
On the motor unit, a red arrow marks the blade rotation direction. If the blade turns in a clockwise direction, swap over two wires :

Since **GREEN/YELLOW** is the earth, **DO NOT DISCONNECT.**

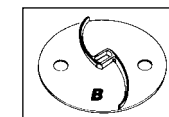
- Swap either :
- the ❶ and the ❷
 - the ❶ and the ❸
 - the ❷ and the ❸

ASSEMBLY

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



SIDE A facing upwards (ejection rib downwards) for any vegetables or citrus fruit which require careful handling (tomatoes, mushrooms...).



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

2) Position your chosen disc:



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

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



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.

Position the French fries grid in the vegetable preparation bowl. Check that it is correctly positioned with the French fries plate positioned at the outlet.



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

! WARNING
Never use a disc with a slicing thickness of more than 10 mm.

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:

Slicer \ Dicing grid	5 x 5 mm	8 x 8 mm	10 x 10 mm	14 x 14 mm
5 mm	•			
8 mm		•		
10 mm			•	•

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 base.

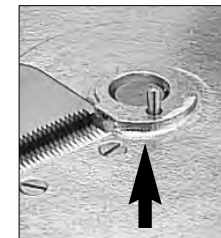


d) **If you have selected a dicing or ripple-cut disc :**

Position the disc on the motor shaft.



! WARNING
The ripple-cut and fine-dicing discs are both fitted with a driving pinion. If the motor shaft and driving pinion come into contact, you will be unable to close the lid. In which case, simply turn the disc manually 90°.



e) **You only need to process small amounts :**

When processing small amounts, we recommend you use the receiver tray.



With the motor unit facing you, place the tray at the bottom of the bowl.

Position the disc of your choice on the motor shaft. Maximum capacity: 600 g diced potatoes (3x3x3 mm).

If you have trouble removing the disc, simply push the tray up with your hand to free the disc from the motor shaft.



! WARNING
The receiver tray cannot be used with the dicing or French Fries equipments.

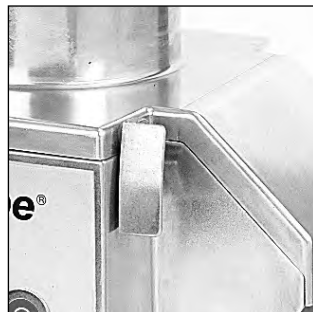
3) Position the head of the vegetable preparation machine on the motor shaft. The fastening hook should now be facing you, on your right.



4) Position the head of the vegetable preparation machine on the motor shaft. The fastening hook should now be facing you, on your right.

TO CHANGE THE DISC:

1) With the motor base facing you, use your right hand to undo the aluminium fastening hook which holds the vegetable preparation head on the motor base.



Lift the vegetable preparation head, tilting it back to release the bowl.

2) Remove the disc by lifting it from underneath using the hub and if necessary, turn in an anti-clockwise direction to release...

If you have been using a dicing unit, we recommend you remove the grid and the disc at the same time. This will be easier if you first rotate the emptying disc.

3) When fitting dicing equipment, we recommend that you clean the inside of the bowl with a damp cloth or sponge, particularly the part onto which the grid is to be fitted.

Always use a properly cleaned grid.

Never process soft foodstuffs after hard ones without properly cleaning the grid beforehand.

4) Fit the discharge plate, disc or dicing equipment as indicated in "assembly procedures" in points 1) and 2).

5) Close the lid of the vegetable preparation machine and lock onto the motor base using the fastening hook.



USES AND CHOICE OF DISCS

The lid of the vegetable processor features two feed openings:

- a **wide feed** opening for processing vegetables such as cabbage and celery.
- a **narrow feed** opening for long vegetables, guaranteeing a remarkable degree of cutting precision. Cutting quality can be optimized if the compartment is used as a cutting guide.


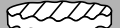

USING THE WIDE FEED OPENING

- Raise the pusher to gain access to the feed opening.
- Fill the feeder right up to the top with vegetables.
- Lower the pusher so that it is flush with the top of the feed opening.
- Exert a downwards pressure on the pusher. This pressure should just accompany the cutting process and will vary according to the type of cut. Remember that too great a pressure will place unnecessary strain on the appliance.
- Cut cabbages in half and remove the core before processing, in order to avoid unnecessary strain and ensure an end-product of a higher quality.

USING THE WIDE FEED OPENING

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.

SLICERS		
S 0,8	cabbage	
S 1	carrot / cabbage / cucumber / onion / potato / leek	
S 2 / S 3	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper	
S 4 / S 5	eggplant / beet root / carrot / mushroom / cucumber / bell pepper / radish / lettuce / potato / leek / tomato	
S 8 / S 10	eggplant / potato / zucchini / carrot	
RIPPLE CUT SLICERS		
R 2	beet root / potato / carrot / zucchini	
R 3	beet root / potato / carrot / zucchini	
R 5	beet root / potato / carrot / zucchini	
GRATERS		
G 1,5	céleriak / cheese	G 7 cabbage / cheese
G 2	carrot / céleriak / cheese	G 9 cabbage / cheese
G 3	carrot	Parmesan/chocolate
G 5	cabbage / cheese	Radish

JULIENNE	
J 2x2	carrot / céleri / potato
J 2x4	carrot / beet root / zucchini / potato
J 2x6	carrot / beet root / zucchini / potato
J 4x4	eggplant / beet root / zucchini / potato
J 6x6	eggplant / beet root / céleri / zucchini / potato
J 8x8	céleri / potato

DICE	
D 5x5x5	carrot / zucchini / cucumber / céleri
D 8x8x8	potato / carrot / zucchini / beet root
D 10x10x10	potato / carrot / zucchini / beet root / turnip / onion / apple (fruit)
D 14x14x10	potato / carrot / zucchini / beet root / céleri

FINE-DICING	
B 2x2x2	carrot / cucumber / radish / zucchini / céleri / beet root / potato / turnip
B 3x3x3	carrot / cucumber / radish / zucchini / bell pepper / céleri / beet root / potato / turnip
B 4x4x4	zucchini / bell pepper / céleri / beet root / potato / turnip

RIPPLE-CUT	
G 4 mm	zucchini / carrot / potato / emmenthal cheese / beet root / cucumber / turnip
G 6 mm	zucchini / carrot / potato / emmenthal cheese / beet root / cucumber / turnip

FRENCH FRIES	
F 8x8	potato
F 10x10	potato
F 10x16	potato

CLEANING

• CL 50 Gourmet



BE CAREFUL

As a safety measure, we advise you always to unplug your machine before cleaning (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 the machine 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.

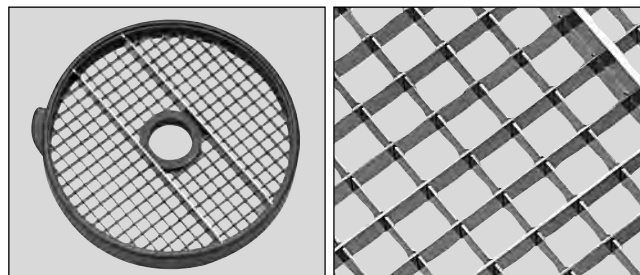
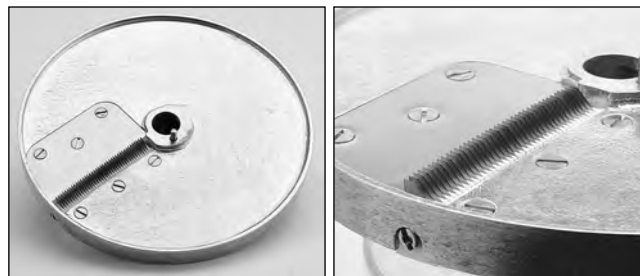
Never immerse the motor base in water. Clean it with a damp cloth or sponge.

• SMALL DICING DISCS / DICING GRID :

The cutting edges of the small dicing discs and dicing grids have been precision-sharpened.

To maintain a consistently high cutting quality, make sure the edges are not damaged during cleaning.

To clean the dicing plates, we advise you to use a brush.



! 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. Never put them in the dishwasher.

MAINTENANCE

• BLADES, PLATES AND GRATERS

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

TECHNICAL SPECIFICATIONS

• WEIGHT

	net weight	gross weight
CL 50 Gourmet	21.5 kg	24.5 kg
average weight of one disc	0.5 kg	0.6 kg

• DIMENSIONS (in mm)

	A	350
	B	310
	C	390
	D	610
	E	760
	F	615
	G	615
	H	590

• WORKING HEIGHT

We recommend that you position the CL 50 Gourmet on a stable worktop so that the upper edge of the large feed hopper is at a height of between 1.20 and 1.30 m.

• NOISE LEVEL

The equivalent continuous sound level when the CL 50 Gourmet is operating on no-load is less than 70 dB(A).

• ELECTRICAL DATA

CL 50 Gourmet Single-phase

Motor	Speed (rpm)	Power (Watts)	Intensity (Amp)
230 V/50Hz	375	550	5.7
240 V/50Hz	375	550	5.4
120 V/60Hz	450	550	12
220 V/60Hz	450	550	5.7

CL 50 Gourmet Three-phase

Motor	Speed (rpm)	Power (Watts)	Intensity (Amp)
400 V/50Hz	375	650	1.9
220 V/60Hz	450	650	4
380 V/60Hz	450	650	2.4

SAFETY

The CL 50 Gourmet 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 the latter is in motion.

 **WARNING**

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


As soon as the lid opens, the motor stops.

To restart your machine, simply relock the lid.

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

The CL 50 Gourmet is fitted with a **temperature fuse** 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.

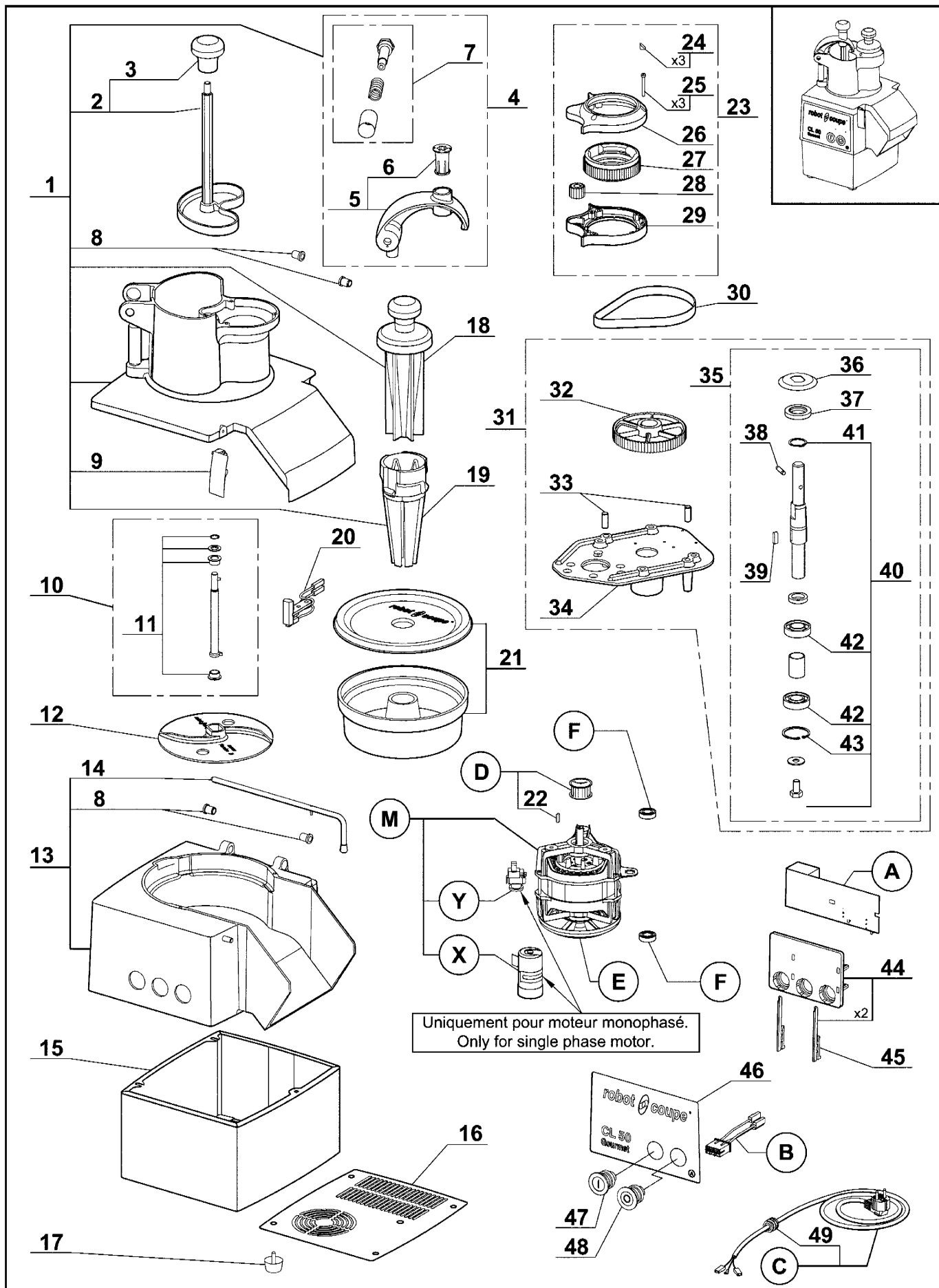
Never insert an object into the container where the food is being processed.

Never push the ingredients down with your hand.

Do not overload the appliance.

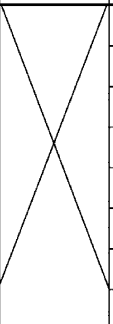
STANDARDS

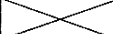
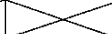
Consult the declaration of compliance on page 2.



Index	Pièce / Part	Désignation	Description
1	39 711	COUVERCLE COMPLET	COMPLETE FEED LEAD
2	39 701	ENSEMBLE POUSSOIR	VEGETABLE PUSHER ASSEMBLY
3	117 452	POMMEAU	HANDLE PUSHER
4	39 702	ENSEMBLE GUIDE POUSSOIR + AXE	PUSHER GUIDE + AXLE ASSEMBLY
5	39 703	ENSEMBLE GUIDE POUSSOIR	PUSHER GUIDE ASSEMBLY
6	100 638	BAGUE DE GUIDAGE	PUSHER GUIDING BUSCHING
7	39 704	ENSEMBLE AXE DE CHAPE	GUIDE AXLE ASSEMBLY
8	39 705	BAGUE EPAULEE (QTE=2)	SHOULDERED RINGS (QTY=2)
9	29 501	ENSEMBLE TAQUET D'ACCROCHAGE	LATCH ASSEMBLY
10	39 715	ENSEMBLE ARBRE INTERMEDIAIRE	INTERMEDIATE SHAFT ASSEMBLY
11	39 714	ENSEMBLE PALIER	BUSHINGS SET
12	102 690	DISQUE EVACUATEUR	SLING PLATE
13	39 706	ENSEMBLE CUVE	BOWL ASSEMBLY
14	100 703	TIGE DE CHARNIERE	HINGE PIN
15	117 686	CAPOT INOX	STAINLESS STEEL MOTOR ENCLOSURE
16	117 687	PLAQUE DE FOND	BOTTOM PLATE
17	500 247	PIED (QTE=1)	FOOT (QTY=1)
18	117 450	POUSSOIR	PUSHER
19	117 467	INSERT DE MAINTIEN	HOLDING INSERT
20	29 451	ENSEMBLE INTERRUPTEUR DE SECURITE	SAFETY SWITCH ASSEMBLY
21	39 716	ENSEMBLE MINI CUVE	MINI BOWL ASSEMBLY
22	502 768	CLAVETTE MOTEUR 4X4X16	MOTOR SHAFT KEY 4X4X16
23	39 712	ENSEMBLE REDUCTION GOURMET	GEARS BOX ASSEMBLY
24	117 469	ENSEMBLE CACHE VIS	SCREW CAPS ASSEMBLY
25	39 720	VIS CHC 4X35	SCREW CHC 4X35
26	117 465	CAPOT SUPERIEUR	UPPER COVER
27	117 468	PIGNON 72DT	PINION 72 TEETH
28	117 476	PIGNON 18DT	PINION 18 TEETH
29	117 466	CAPOT INFERIEUR	LOWER ENCLOSURE
30	507 341	COURROIE HTD 450-5MX15	BELT HTD 450-5MX15
31	39 707	ENSEMBLE SUPPORT TRANSMISSION	MOTOR SUPPORT ASSEMBLY
32	105 529	POULIE RECEPTRICE	DRIVEN PULLEY
33	510 218	DOUILLE ELASTIQUE	LOCKING PIN
34	105 531	SUPPORT TRANSMISSION	MOTOR SUPPORT
35	39 708	ENSEMBLE AXE RECEPTEUR	TRANSMISSION SHAFT ASSEMBLY
36	101 547	DEFLECTEUR	DEFLECTOR
37	501 678	BAGUE ETANCH 25x42x7	SHAFT SEAL 25X42X7
38	110 308	GOUPILLE ENTRAINEMENT	MOTOR SHAFT PIN
39	203 015	CLAVETTE 6X6X20	KEY 6X6X20
40	39 709	ENSEMBLE ROULEMENTS	BALL BEARING ASSEMBLY
41	203 068	CIRCLIPS EXT 25	C-RING (25)
42	510 217	ROULEMENT 6004 2RS	BALL BEARING 6004 2RS
43	203 206	CIRCLIPS INT 42	C-RING (42)
44	29 533	ENSEMBLE SUPPORT PLATINE	CONTROL BOARD SUPPORT ASSEMBLY
45	117 703	CLAVETTE FIXATION PLATINE	CONTROL BOARD FIXING KEY
46	403 991	PLAQUE FRONTALE 2 BOUTONS	FRONT PLATE (2 KNOBS)
47	502 170	BOUTON VERT I	GREEN KNOB I
48	502 169	BOUTON ROUGE	RED KNOB
49	507 343	PRESSE ETOUPE	STRAIN RELIEF

Index	Désignation	Description
A	CARTE DE COMMANDE	CONTROL BOARD
B	FAISCEAU DE CONNEXION MOTEUR	MOTOR WIRING HARNESS
C	CABLE D'ALIMENTATION	POWER CORD
D	ENSEMBLE POULIE MOTRICE	DRIVING PULLEY ASSEMBLY
E	VENTILATEUR	FAN
F	ROULEMENT	BALL BEARING
M	MOTEUR	MOTOR
X	CONDENSATEUR DE DEMARRAGE	STARTING CAPACITOR
Y	RELAIS DEMARRAGE MOTEUR	MOTOR STARTING RELAY

Type	Voltage	A	B	C	D	E	F	M	X	Y
T01	230/50/1 DK	102 481		503 683	29 530	118 512	600 457	3 114	600 018	500 289
T02	230/50/1			507 026						
T03	230/50/1 ZAF			39 600						
T04	230/50/1 CH			504 671						
T05	230/50/1 UK			507 029						
T06	240/50/1 Aust			507 028						
T07	220/60/1			507 026						
T08	120/60/1			507 027				3 115	603 669	500 296

T09	400/50/3	102 479	29 600	515 570	29 532	106 025	501 270	303 080		
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Exemple de recherche : Vous avez acheté un **CL50 Gourmet A** dont la référence est : **24 453**.

Pour trouver les références des pièces identifiées sur le dessin par une lettre, chercher la référence de votre appareil dans le tableau ci-dessous et identifier son "**Type**" (ici T02), puis dans le tableau précédent, lire les références des pièces sur la ligne correspondante à ce "**Type**".

Research example : You have bought a **CL50 Gourmet A** whose reference is : **24 453**.

To find the part numbers of the parts identified in the drawing by a letter, look for your machine reference in the table below and identify its "**Type**" (here T02), then in the above table, read the part numbers in the line corresponding to this "**Type**".

Type	Voltage	Machines								
T01	230/50/1 DK	24 452								
T02	230/50/1	24 453	2 001	2 002						
T03	230/50/1 ZAF	24 650								
T04	230/50/1 CH	24 454								
T05	230/50/1 UK	24 555								
T06	240/50/1 Aust	24 456								
T07	220/60/1	24 457								
T08	120/60/1	24 458								
T09	400/50/3	24 459								

CL50E - CL50E Ultra - CL50 Gourmet A

120V/60Hz - 220V/60Hz - 230V/50Hz 1~

SCHEMA ELECTRIQUE

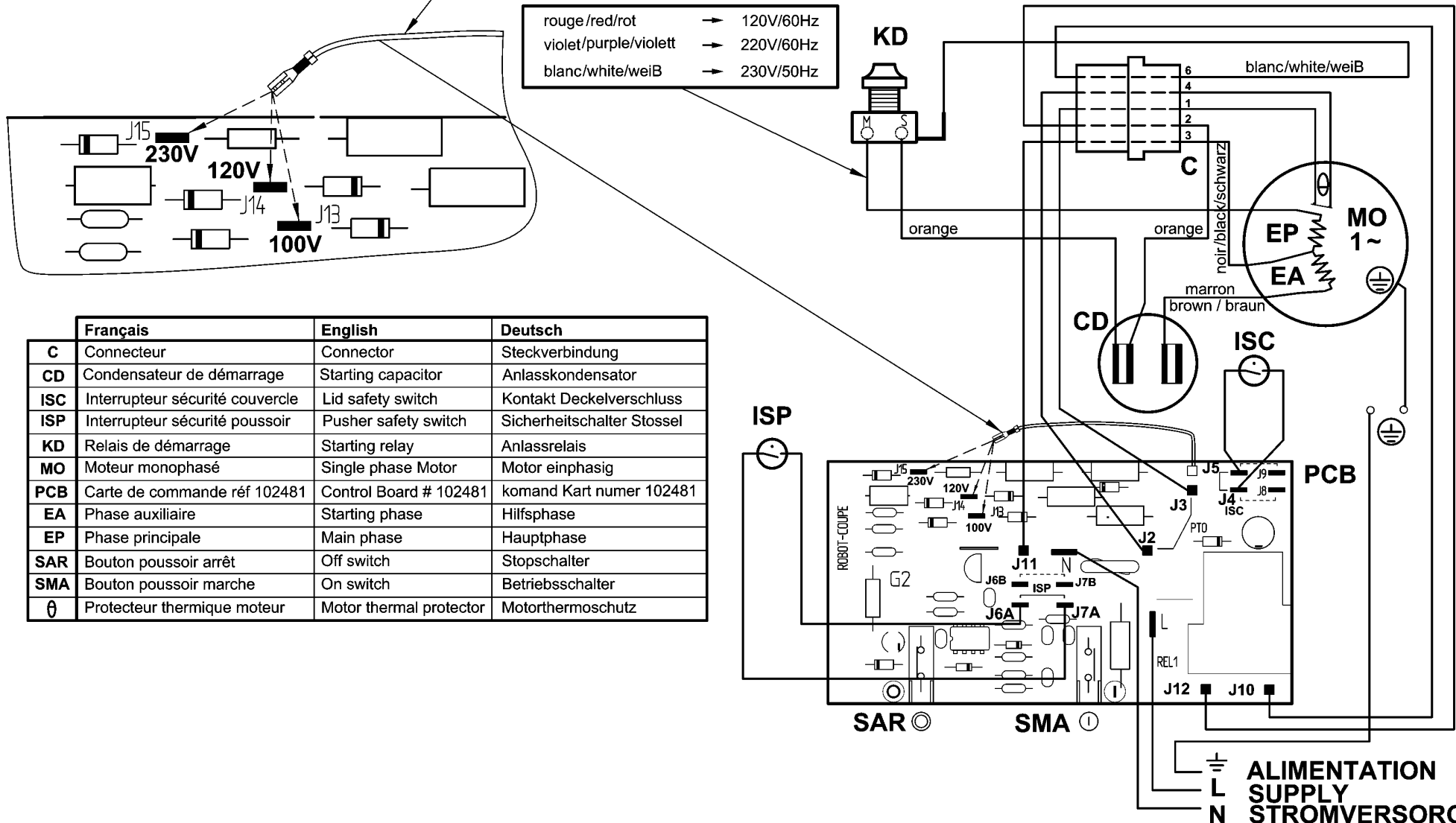
ELECTRIC DIAGRAM

ELEKTRISCHES SCHALTBILD



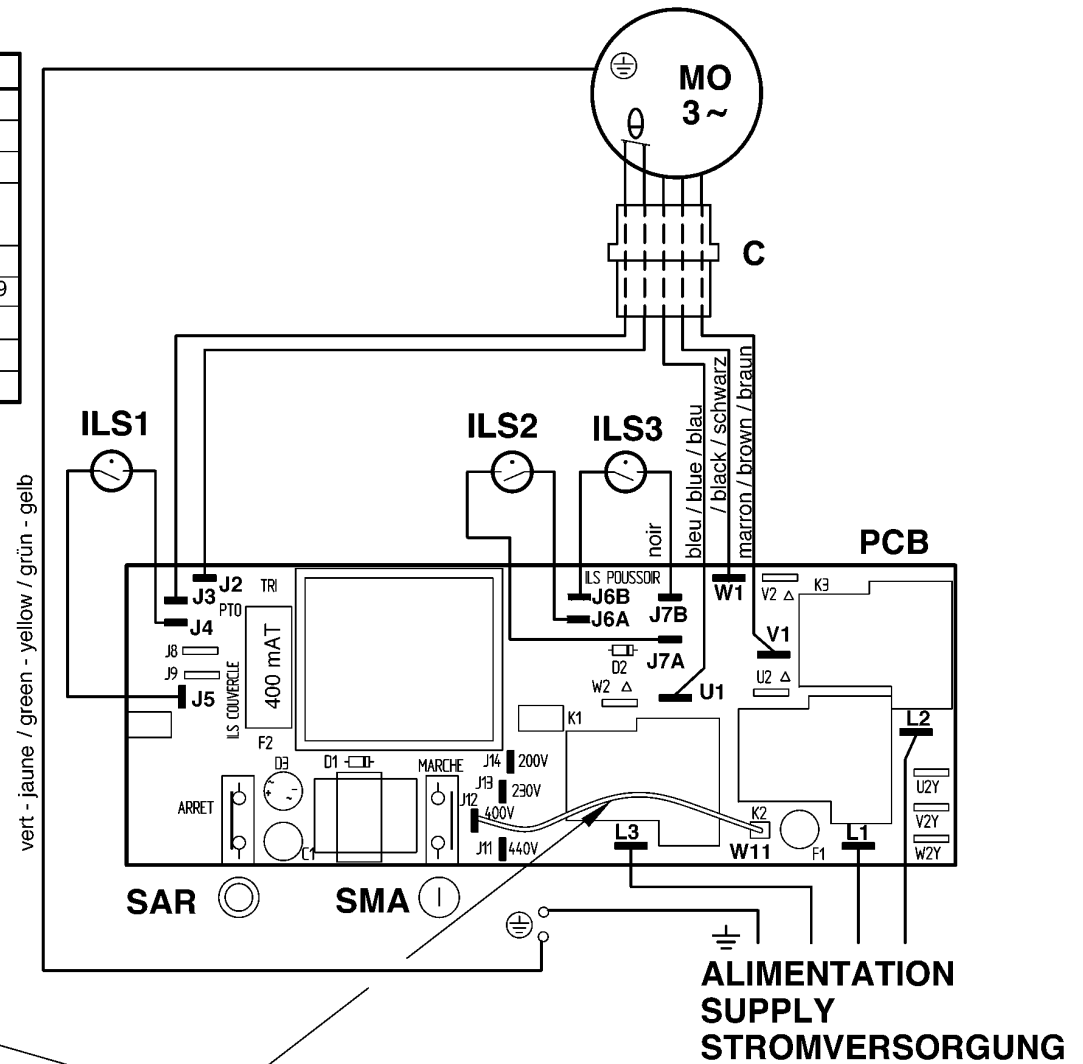
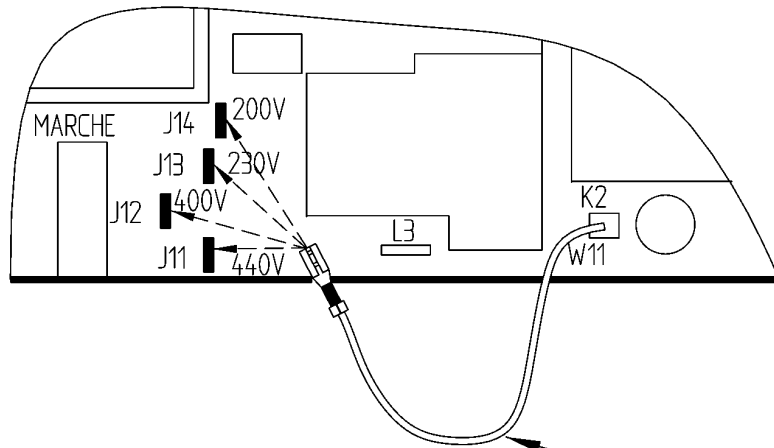
Important
Précautions
Wichtiger Hinweis

Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné .
Check that the wire which allows the adaptation to the supply voltage is on the right terminal .
Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes korrekt positioniert ist .



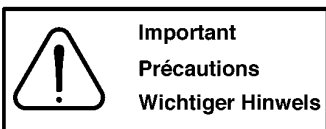
	Français	English	Deutsch
C	Connecteur	Connector	Steckverbindung
CD	Condensateur de démarrage	Starting capacitor	Anlasskondensator
ISC	Interrupteur sécurité couvercle	Lid safety switch	Kontakt Deckelverschluss
ISP	Interrupteur sécurité poussoir	Pusher safety switch	Sicherheitschalter Stosset
KD	Relais de démarrage	Starting relay	Anlassrelais
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Carte de commande réf 102481	Control Board # 102481	komand Kart numer 102481
EA	Phase auxiliaire	Starting phase	Hilfsphase
EP	Phase principale	Main phase	Hauptphase
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz

	Français	English	Deutsch
C	Connecteur	Connector	Steckverbindung
ILS1	Interrupteur sécurité couvercle	Lid safety switch	Kontakt Deckelverschluss
ILS2	Interrupteur sécurité poussoir	Pusher safety switch	Sicherheitsschalter Stosel
ILS3	Interrupteur de sécurité poussoir Uniquement CL55D	Pusher safety switch Only CL55D	Sicherheitsschalter Stosel Nur BloB CL55D
MO	Moteur monophasé	Single phase Motor	Motor einphasig
PCB	Carte de commande n° 102479	Control Board # 102479	komand Kart numer 102479
SAR	Bouton poussoir arrêt	Off switch	Stopschalter
SMA	Bouton poussoir marche	On switch	Betriebsschalter
θ	Protecteur thermique moteur	Motor thermal protector	Motorthermoschutz



**ALIMENTATION
SUPPLY
STROMVERSORGUNG**

Tension d'alimentation Supply voltage Stromspannung	Connexion Terminal Anschluss
200 V	200 (J14)
220 -> 240 V	230 (J13)
380 -> 415 V	400 (J12)
440 V	440 (J11)



**Important
Précautions
Wichtiger Hinweis**

Vérifier que le fil d'adaptation à la tension de votre réseau est correctement positionné (voir tableau ci-contre).
Check that the wire which allows the adaptation to the supply voltage is on the right terminal (table in the margin).
Unbedingt prüfen, ob der Draht zur Anpassung an die Spannung Ihres Stromnetzes korrekt positioniert ist (Tafelgegenüber).



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