

robot coupe®



P.O. Box 16625, Jackson, MS 39236-6625

280 South Perkins St., Ridgeland, MS 39157

e-mail: robocoup@misnet.com - website: www.robotcoupeusa.com

Phone : 1-800-824-1646

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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.

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 7) and make sure that all the attachments are correctly positioned.

USE

- Do not open the feed lead / attachment 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...).

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.

INTRODUCTION TO YOUR NEW CL 55 Serie "D" VEGETABLE PREPARATION MACHINE

The CL 55 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 CL 55 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

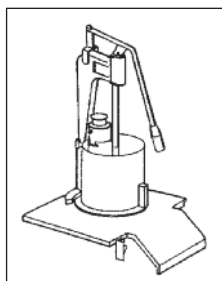
Before connecting, check that your power supply corresponds to that indicated on the machine's identification plate.

FUNCTIONS OF FEED LEADS / ATTACHMENTS

• LARGE LEAD ASSEMBLY

This lead allows you to prepare all types of vegetables:

The large feed lead is used to prepare bulky vegetables such as cabbage, celery, lettuce, etc. A small tube and pusher is provided in this lead for the preparation of long or fragile fruits or vegetables.

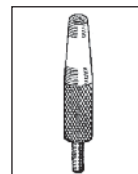


WARNING

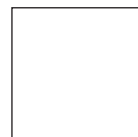
French fries can only be made using the bulk feed attachment.

Two types of **plate locking nuts** are designed for the large lead assembly:

1) **The (long) plate-locking nut** holds the cutting plate in place for the preparation of all vegetables except for cabbage.



2) **The (short) hollowing nut** is used only to prepare cabbage. This tool can be used to shred or grate a whole cabbage without having to cut it.



A special tool has also been included to remove the (short) hollowing nut.

Feeding tray

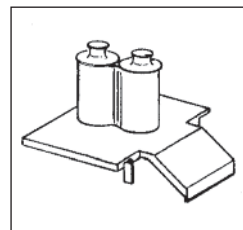
3) An optional stainless steel feeding tray is available to facilitate the loading of vegetables into the large lead assembly.



• TUBE FEED HEADS

STRAIGHT TUBE FEED HEAD

This **lead** consists of two straight hollow tubes with a diameter of 75 mm, a 2 inch insert and two pushers (2 inch and 2-3/4). The insert allows you to modify the diameter of the tubes.

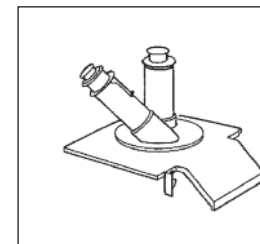


This **lead** is designed for the preparation of long vegetables like carrots, cucumbers, leeks, or of fragile fruit and vegetables such as tomatoes, bananas, etc.

The **entry ports in this lead** can also be used as cutting guides for special preparations requiring high cutting precision.

ANGLE FEED HEAD

This lead assembly performs the same functions as the one described above with its straight tube, but is different in that it is equipped with a sloping tube especially designed for slanted cutting as well as a straight tube.

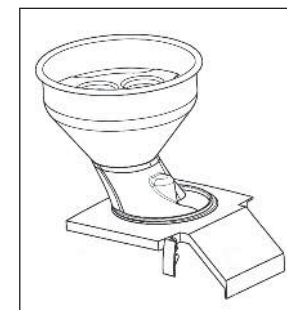


• BULK FEED ATTACHMENT

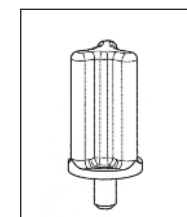
This attachment is intended for continuous cutting tasks.

It is ideal for slicing delicate vegetables such as mushrooms and tomatoes, grating carrots, slicing potatoes and cutting French fries. The bulk feed is **not** suitable for tasks, such as :

slicing long vegetables (use the small lead or the angle feed lead). Use the large lead assembly for vegetables that are too big to be fed into this attachment.



See the instructions to follow and use the **rubber plate locking nut / agitator** in order to avoid blockages and variations in the quality of cut.

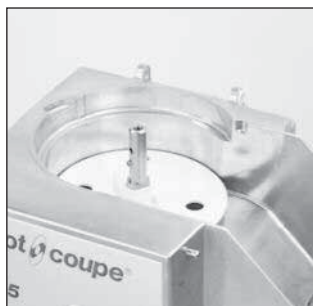


ASSEMBLY

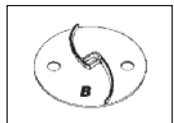
A) CL 55 PUSHER FEED-HEAD

• PUSHER FEED-HEAD

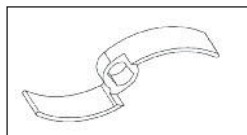
1) With the motor base facing you, place the discharge plate onto the shaft.



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.



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

2) Assembling the cutting plate and / or dicing or French fry grid:

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

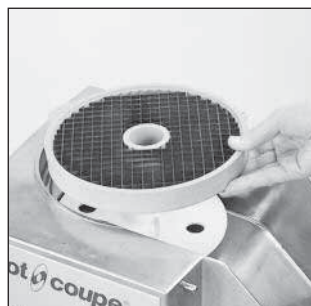
Position the plate on the motor shaft.

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.**

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.

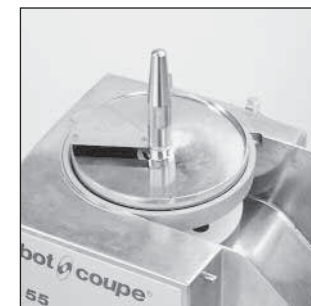
Continue to rotate the blade a full 360 degrees to make sure the plate doesn't scrub against the plastic grid. **If rubbing occurs-do not proceed. Call your authorized service agency.**

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

3) Then, screw the appropriate locking or hollowing nut onto the motor shaft according to the type of vegetable to be prepared.

It should be remembered that the long locking nut is suitable for all types of vegetables except for cabbage. Use the hollowing nut for cabbage.



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

5) 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.



6) If you are using the feeding tray, do not follow the instructions as described in step 5).

Instead, position the tray support against the hinge of the lead and slide the hinge pin into the locations situated at the back of the motor base.



The plates can be changed without dismantling the feeding tray.



7) Fit the lead securely onto the motor unit using the locking latch.

8) Then position the tray on the support if needed.

• SMALL LEAD ASSEMBLY

1) And 2) Proceed as described for the large lead assembly (You can only make French fries with the bulk feed).

3) Position the lead on the motor base, with the latch facing you on your right.



4) Slide the hinge pin into the holes provided at the back of the motor base and fasten the latch.



B) CL55 AUTOMATIC

1), 2a), and 2b) Proceed as described for the large lead assembly.

2 c) **If you are using a French fry plate combination.** (French fry grid and a special French fry slicing plate make up a combination.)

! W A R N I N G

French fries can only be made using the automatic feed opening.

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

Next put the appropriate slicing plate on the motor shaft.



your authorized service agency.



Rotate the plate until the slot in the plate hub is aligned with the motor shaft pin and causes the blade to drop into place. Continue to rotate one full turn. **If the cutting plate scrubs the grid-do not proceed. Contact**

3) Screw the **rubber plate-locking nut / agitator** into the motor shaft.



4) Position the bulk feed attachment on the motor base. The latch 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 attachment onto the motor base using the latch. The machine should not operate unless the latch is in place.



CHANGING THE PLATES

ALWAYS WEAR CUTTING GLOVES WHEN HANDLING THE CUTTING 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) a) **Feed opening fitted with a lever:**

Lift the latch and tilt the attachment back. Then, unscrew the locking nut or hollowing nut. Use the wrench supplied to remove the hollowing nut.

b) **With a large lead assembly equipped with a feeding tray:**

- Remove the tray from the support.
- It is not necessary to remove the support to change the plate.
- Then proceed as specified in step 2 a).

c) **With small lead assembly:**

First remove the inserts and the pushers, lift the latch, and tilt the lead back.

d) **Bulk Feed Attachment:**

Lift the latch and tilt the attachment back.




3) Put on your cut resistant gloves then free the plate by lifting it by its edges. It may be necessary to rotate the plate slightly counterclockwise and then lift. 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.

4) Before assembling the dicing equipment, it is advisable to clean the inside of the motor support / chute thoroughly with 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.

5) Then fit the discharge plate, the slicing, grating or julienne plate, or the dicing equipment as described in step 1) and 2) in the previous section on the chosen lead / attachment.

6) Close the lead / attachment and fasten the latch.

USES AND CHOICE OF PLATES

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 / carrot / 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 MACHINE BEFORE CLEANING (RISK OF ELECTRIC SHOCK).

Proper cleaning of the machine is one of the most important preventive maintenance measures the user can employ. The high acid content of food can cause harm to electrical parts contained within the housing. Although these elements are isolated from the outside through seals vegetable juices will tend to seep. If vegetable juices are permitted to collect on the machine over periods of use, erosion of the seals can occur.

It is recommended that the machine be cleaned after each operational use, and at least once per day.

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. Dishwashers are best avoided in order to prevent the aluminum from becoming tarnished. We recommend that you clean the attachments in a 3-pot sink system or according to local health department regulations.

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.



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

• 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 discs are extremely sharp. Handle with care.

1) The CL 55 is equipped with a safety system that turns the machine off when the pusher (on the pusher feed lead) is turned out away from the opening. The machine will start again, once the pusher is swung back into place over the feed opening.

2) **The CL 55 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. Remove the feed lead and Clear the jam (**wear cut-resistant gloves**). And restart by first pressing the reset button located on the bottom of the motor base, then closing the lead/attachment and pressing the on button.

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



WARNING

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

Never tamper with the locking or safety systems or defeat their purpose.

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.

robot coupe® U.S.A., Inc.

Phone: 1-800-824-1646
 Fax: 601-898-9134
 email: info@robotcoupeusa.com

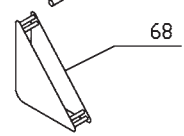
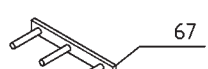
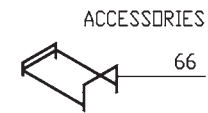
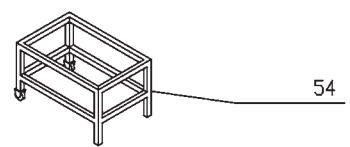
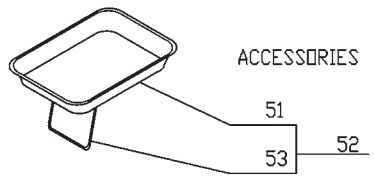
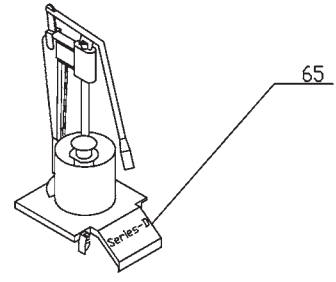
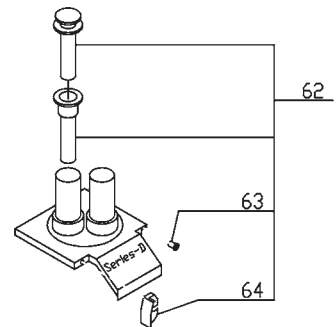
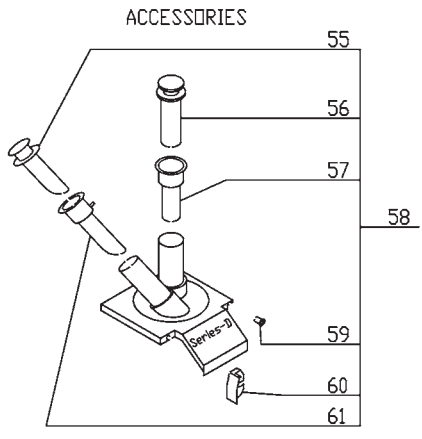
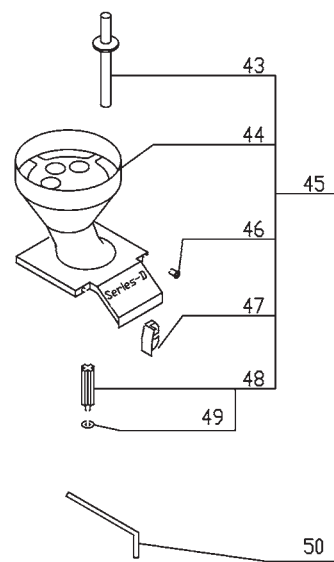
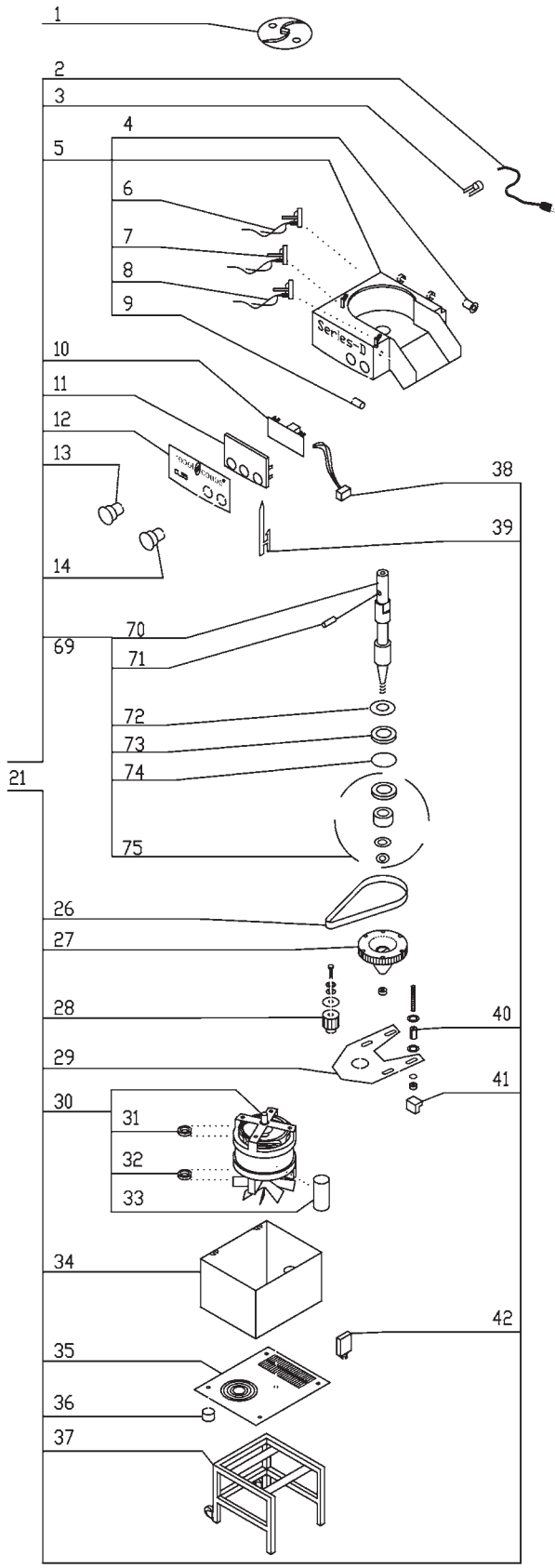
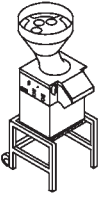
CL55 Bulk Series D

CL55 with Bulk Feed Attachment (CL5535) as standard.

Series D Machines # 319xxxxxxxY-01 and up

1- Speed, 120 Volt, 1 Phase, 60Hz., 3 HP., 425 RPM, 12 Amps

Use Series-D Plates.



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

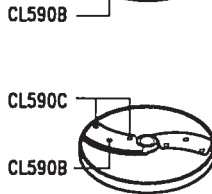
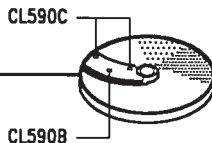
PRICES AND OTHER INFORMATION SUBJECT TO CHANGE WITHOUT NOTICE

MODEL		Price list for USA only
CL55 BULK SERIES D		MACHINES WITH SERIAL NUMBERS 319XXXXXXXXY-01 Use "Series D" Cutting Discs
INDEX	PART #	DESCRIPTION
1	102690	(K) DISCHARGE PLATE
2	R240	CORD WITH PLUG
3	507122	(M) CORD STRAIN RELIEF
4	CL523	HINGE PIN BUSHING
5	29628	(M) UPPER HOUSING W/CHUTE
6	29451	(K) MAGNETIC SWITCH ASSEMBLY
7	29451	(K) MAGNETIC SWITCH ASSEMBLY
8	29451	(K) MAGNETIC SWITCH ASSEMBLY
9	CL573	STUD BOLT LATCH
10	102480	(K) CONTROL BOARD
11	29533	(K) MOUNT SPACER FOR CONTROL BOARD
12	406517	(M) FRONT DATA PLATE
13	502170	(K) ON SWITCH (GREEN)
14	502169	(K) OFF SWITCH (RED)
26	C411N	BELT
27	117682	(K) SHAFT PULLEY, 75 TEETH
28	29532	(M) MOTOR PULLEY - 20 TEETH
29	117689	(K) MOTOR SUPPORT PLATE
30	303081	(M) MOTOR ASSEMBLY
31	R237	6203 BEARING R2 TOP/BTM
32	R237	6203 BEARING R2 TOP/BTM
33	501599	(L) CAPACITOR
34	117791	(M) SS BASE COVER
35	117687	(L) BOTTOM COVER
36	R402F	FOOT
37	CL5580	STAND
38	29599	(K) CONTROL WIRE CONNECTOR
39	117703	(K) CONTROL BOARD RETAINING PIN
40	117692	(K) SUPPORT PLATE BRACE
41	506176	(M) CAPACITOR RELAY
42	RB497	15 AMP BREAKER (CSA)
43	CL5535.2	PUSHER
44	29593	(M) BULK FEED LEAD
45	CL5535	BULK FEED ATTACHMENT
46	CL523	HINGE PIN BUSHING
47	29066	(K) FEED LEAD LATCH W/MAGNET
48	CL641A	PLATE LOCKING NUT
49	R609A	WASHER, PLASTIC
50	CL520	HINGE PIN
51	117631	(M) CATCH PAN TRAY ONLY
52	27154	(M) CATCH PAN ASSEMBLY

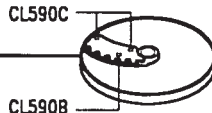
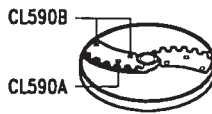
53	117629	(M) CATCH PAN SUPPORT LEG
54	CL680A	CART, FOOD BOX (2 WHEEL)
55	CL5546.1	DESCRIPTION NA
56	CL5546.3	DESCRIPTION NA
57	CL5546.4	DESCRIPTION NA
58	28045	DESCRIPTION NA
59	CL523	HINGE PIN BUSHING
60	CL586A	LATCH, UPPER & LOWER
61	CL5546.2	DESCRIPTION NA
62	28046	DESCRIPTION NA
63	CL523	HINGE PIN BUSHING
64	CL586A	LATCH, UPPER & LOWER
65	28103	(M) WHOLE HEAD FEED PUSHER ASSEMBLY
66	R255	PLATE RACK
67	CL575	PLATE RACK (WALL MOUNT)
68	R475	PLATE RACK (INDIVIDUAL)
69	39199	TRANSMISSION SHAFT
70	104295	SHAFT
71	110308	SHAFT PIN
72	101547	DEFLECTOR
73	501678	MOTOR SEAL
74	29451	SAFETY SWITCH
75	29630	COMBINATE BEARING ASSEMBLY

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

SIZE	SLICING PLATES	REPLACEMENT BLADES (1 PER PLATE)
4 MM.....	C477SA.....	C449SBA
5 MM.....	C437SA.....	C449SBA
8 MM.....	C436SA.....	C449SBA
10 MM.....	C435SA.....	C449SBA
14 MM.....	C434SA.....	C449SBA
19 MM.....	C422SA.....	C449SBA



SIZE	SLICING PLATES	REPLACEMENT BLADES (2 PER PLATE)
1 MM.....	C444SA.....	C449SBA
2 MM.....	C445SA.....	C449SBA
3 MM.....	C446SA.....	C449SBA



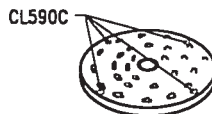
SIZE	WAVED SLICING PLATE	REPLACEMENT BLADES (1 PER PLATE)
5 MM.....	C464W.....	C445WD

SIZE	WAVED SLICING PLATES	REPLACEMENT BLADES (2 PER PLATE)
2 MM.....	C445W.....	C445WD
3 MM.....	C446W.....	C445WD

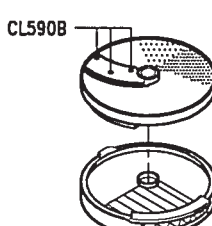
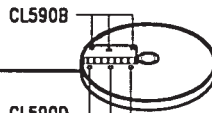
SIZE	GRATING PLATES	REPLACEMENT GRIDS
EX FINE.....	C495GPA.....	C402GN
HARD CHEESE.....	C452GPA.....	C456GN
1.5 MM.....	C494GPA.....	C404GN
2 MM.....	C451GPA.....	C455GN
3 MM.....	C450GPA.....	C454GN
4 MM.....	C475GPA.....	C475.1GN
5 MM.....	C453GPA.....	C457GN
7 MM.....	C478GPA.....	C418GN
9 MM.....	C433GPA.....	C458GN

SIZE	JULIENNE PLATES	REPLACEMENT BLADES VERTICAL	HORIZONTAL
2x2 MM.....	C460JA.....	C461JBA.....	C440JBA*
4x4 MM.....	C462JA.....	C463JBA.....	C440JBA*
6x6 MM.....	C438JA.....	C439JBA.....	C440JBA*
8x8 MM.....	C466JA.....	C467JBA.....	C440JBA*
2x4 MM.....	C483JA.....	C4831JBA.....	C440JBA*
2x6 MM.....	C484JA.....	C4841JBA.....	C440JBA*
2x8 MM.....	C486JA.....	C4861JBA.....	C440JBA*

USE OLD STYLE (NOTCHED) HORIZONTAL BLADE UNTIL PRESENT SUPPLY RUNS OUT, THEN USE C440JBA.

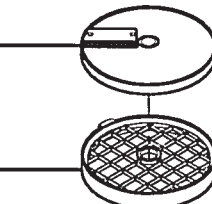


GRATING PLATE BASE
C459BA

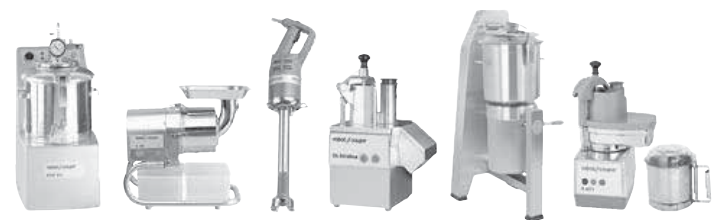


SIZE	FRENCH FRY KIT	PLATE ONLY	BLADE ONLY	GRID ONLY
8x8MM.....	28134.....	29267.....	29564.....	118395
10x10MM.....	28135.....	29276.....	29564.....	118396

SIZE	DICING KIT	PLATE ONLY	BLADE ONLY	DICING GRID ONLY
5x5 MM.....	28110.....	28128.....	29780.....	28117
8x8 MM.....	28111.....	28129.....	29780.....	28118
10x10 MM.....	28112.....	28130.....	29780.....	28119
14x14 MM.....	28113.....	28131.....	29780.....	28120
20x20 MM.....	28114.....	28132.....	29780.....	28121
25x25 MM.....	28115.....	28133.....	29780.....	28122



REPLACEMENT SCREWS (TYP)	SCREW#	SIZE
CL590A.....		5mm
CL590B.....		6mm
CL590C.....		8mm
CL590D.....		10mm
CL590E.....		12mm



robot coupe[®]

P.O. Box 16625, Jackson, MS 39236-6625

280 South Perkins St., Ridgeland, MS 39157

e-mail: robocoup@misnet.com

website: www.robotcoupeusa.com

Phone : 1-800-824-1646