



# Robot Coupe CL50 Vegetable Preparation Machine



## For Further Help & Support

Contact us on **01279 876 500** and choose **option 3**.  
Or email your query to [service@buzzsupplies.co.uk](mailto:service@buzzsupplies.co.uk).

### ! HEALTH & SAFETY

- Only to be used by trained operatives over age of 18.
- Always use **cut resistant gloves** when handling blades.
- Always sanitize machine between uses to prevent cross-contamination.
- Watch the full training video by scanning or tapping QR Code.



### MACHINE COMPONENTS

#### Exactitube Pusher [SKU: 49212]

For pushing long items such as cucumber through the hopper.

#### Vertical Pusher

Presses on product placed in the hopper to ensure a uniform cut.

#### Machine Head

Accommodates products in a variety of shape/size.

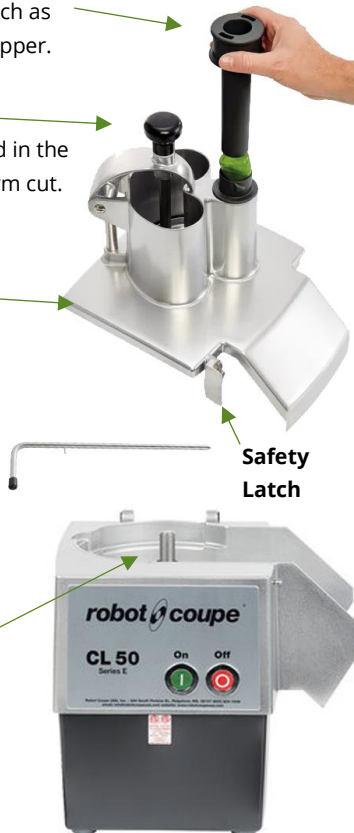
#### Hinge Pin [SKU: 29061]

Safety mechanism that locks the machine head into place.

Safety Latch

#### Motor Base

Attach different disks & attachments by placing them into the motor base.



### DISKS & ATTACHMENTS



#### Sling Plate

SKU: 102690S

For spinning vegetables out of hopper when a bowl attachment is not in use.



#### 5mm Slicing Disk

SKU: 28065W

General use blade for all sliced produce. Identified by the curved blade.



#### 8mm Dicing Disk Set

SKU: 28111W

Use for diced tomato, onion, cucumber, peppers etc. Supplied as two-part kit which includes the grid and flat blade disk (identifiable by straight blade).



### ACCESSORIES



#### Mini Bowl Attachment

SKU: 39716

Streamlines operations by catching frequently sliced fruit and vegetables, so you don't need to clean the machine between every use.

### TROUBLESHOOTING FAQs

- **No power to the machine or not operating when switched on:** Check that the machine is connected to power and the plug is in good condition (not damaged/wet etc.). Also check that the safety latch and hinge pin are fully locked in place, as these both use a magnetic sensor to prevent use if they are not secured.
- **Produce is being sliced but it does not come out of the ejector chute:** If you are not using the mini-bowl attachment, check that the sling plate is fitted below the blade and that it is installed with the grooves in an upright position.
- **Poor quality cut, non-uniform cut or output is slow:** Ensure you are using the pusher to help product move towards the blade as you slice. Inspect the condition of the blades to ensure they are not damaged and/ do not require sharpening/replacement.

### SERVICE/MAINTENANCE

- If you are unable to resolve your issue by following the FAQs above, please contact us on **01279 876 500** and selection **option 3**.
- If you have components or disks, attachment, accessories that become damaged or lost and you require replacements, please send your request to [service@buzzsupplies.co.uk](mailto:service@buzzsupplies.co.uk) stating the SKU numbers listed.



#### Easy Clean Xpress Dicing Disk Cleaning Kit 88mm

SKU: 49305

Tool for quick cleaning of the 8mm dicing disk. Helps to reduce cleaning time and catch debris to minimize food waste.



### SCAN OR TAP THE QR CODE TO WATCH TRAINING VIDEO CHAPTER

#### SLICING DISK



1. **Insert the ejector disk** into the bottom of the machine with the ridges facing up.
2. Place the **curved slicing disk** into the machine with the blade facing up.
3. **Spin the disk clockwise** to ensure that it drops down and locks into place.
4. Position the machine head on the top of the machine and **insert the hinge pin** through all four holes to secure.
5. **Close the safety latch** and ensure it's locked into position.
6. Press the **on button** to start slicing and the **off button** once completed.

**For large items such as lettuce & onions:** insert into the larger left hopper and use the fixed pusher handle to feed towards the slicing disk.

**For narrow items such as carrots or cucumber:** use the feeding tube to load and then the Exactitube Pusher to push towards the blade.

#### MINI BOWL ATTACHMENT



1. **Remove the ejector disk** from the machine (if present) and place the mini bowl attachment into the motor base, pushing it down gently to secure.
2. Place the **curved slicing disk** above the mini bowl with the blade facing up.
3. **Spin the disk clockwise** to ensure that it drops down into place.
4. Close the lid and **re-attach the safety latch** then fill the large opening chute with your chosen fruit or vegetable.
5. Press the **on button** to start slicing and the **off button** once completed.
6. To retrieve your sliced vegetables, switch off the machine, unlock the safety latch and lift the top of the machine.
7. Cover the curved slicing blade with the palm of your hand and lift it out.
8. You can also use the feeding tube and plunger to slice narrow produce into the mini bowl.

#### DICING DISK



1. **Insert ejector disk** into the bottom of the machine with the ridges facing up.
2. **Insert the dicing disk** by aligning the lip with the machine so that it slots into place.
3. Place the **straight slicing disk** into the machine with the blade facing up.
4. **Spin the disk clockwise** to ensure that it drops down and locks into place.
5. Close the lid and **re-attach the safety latch** then fill the large opening chute with chosen fruit or vegetables.
6. Press the **on button** to start dicing and the **off button** once completed.

#### CLEANING & END OF DAY



1. **Disconnect power** and unplug machine, ensuring not to get plug wet.
2. **Remove machine head** by removing the locking pin and releasing the safety catch.
3. Wipe out any food residue using blue roll from the motor base and then **clean internal parts** using warm soapy water.
4. Use clean blue roll to dry out and fully sanitise all surfaces, including buttons.

The machine head **is handwash only** however attachments including mini bowl, blades, disks, hinge pin and plunger are **dishwasher safe**.

#### EASYSKIN XPRESS



1. **Use the suction cups to stick to the work surface** and clip together the top two components if separated.
2. **Align the lipped edge** of the dicing disk with the base of the EasyClean and place the disk into the compartment to begin cleaning.
3. **Push down the cleaning grooves** and **rotate through 4 times** to push debris through the blade. Waste captured in the base of the easy clean can now be re-used.