

robot coupe®



VEGETABLE PREPARATION MACHINES

CL 50 • CL 50 Ultra



RESTAURANTS - INSTITUTIONS - CATERERS

▶ CL 50 / CL 50 Ultra

Rugged, efficient, easy to clean and offering the widest variety of cuts, these models are in a league of their own and will meet your precise daily needs both easily and effectively.

ERGONOMICS

These models boast a lever-activated auto restart, making them more user-friendly and optimising throughput.

EASY CLEANING

New lid shape eliminating nooks and crannies where food residue could accumulate.

STURDINESS

All-metal bowl and lid, and polycarbonate motor unit (stainless steel for the CL 50 Ultra).



Potato Ricer Attachment

The CL 50 E and CL 50 Ultra E can all be equipped with a ricer attachment as an option.

An easy solution for making large amounts of top-quality, flavoursome mashed potato.



Hopper feed head



A paddle and a special grid available in 2 sizes according to the desired texture: 3 mm or 6 mm.



A special ejecting disc

TWO FEED HOPPERS

- The large hopper (surface area: 139 cm²) can hold up to 10 tomatoes.
- The cylindrical feed tube (Ø 58 mm) ensures uniform cutting of long, thin fruit and vegetables.



THROUGHPUT

- **Operating time:** up to 250 kg/h.
- **Processing time:** up to 5 kg/mn.
- 2 versions available:
 - 1 speed (single-phase or three-phase) 375 rpm
 - 2 speed (three-phase): 375 rpm and 750 rpm

**50
DISCS**

Exceptional cutting quality:

The CL 50 offers you a wide choice of cuts, even for delicate vegetables, delivering impeccably sliced mushrooms and perfectly formed tomato cubes.

**10 Dicing cuts
& 3 French Fries
cuts available**



THE WIDEST VARIETY OF CUTS

Slicers and Ripple-cut



16 discs



	ref.
0.6 mm	28166
0.8 mm	28069
1 mm	28062
2 mm	28063
3 mm	28064
4 mm	28004
5 mm	28065
6 mm	28196

	ref.
8 mm	28066
10 mm	28067
14 mm	28068
Ripple-cut 2 mm	27068
Ripple-cut 3 mm	27069
Ripple-cut 5 mm	27070
Cooked potatoes 4 mm	27244
Cooked potatoes 6 mm	27245



0.6 mm 14 mm



Grater



10 discs



	ref.
1.5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28073
5 mm	28059

	ref.
7 mm	28016
9 mm	28060
Parmesan	28061
Radish	28055
Rösti	27164



1.5 mm 9 mm

Julienne, Tagliatelles



12 discs



	ref.
1 x 8 mm	28172
1 x 26 mm onion/cabbage	28153
2 x 2 mm (celeriac)	28051
2.5 x 2.5 mm	28195
2 x 4 mm (strips)	27072
2 x 6 mm (strips)	27066

	ref.
2 x 8 mm (strips)	27067
2 x 10 mm	28173
3 x 3 mm	28101
4 x 4 mm	28052
6 x 6 mm	28053
8 x 8 mm	28054



1x8 mm 8x8 mm



Dicing



9 sets



	ref.
5 x 5 x 5 mm	28110
8 x 8 x 8 mm	28111
10 x 10 x 10 mm	28112
14 x 14 x 5 mm	28181
14 x 14 x 10 mm	28179

	ref.
14 x 14 x 14 mm	28113
20 x 20 x 20 mm	28114
25 x 25 x 25 mm	28115
50 x 70 x 25 mm	28180



5x5x5 mm 50x70x25 mm

French fries



3 sets



	ref.
8 x 8 mm	28134
10 x 10 mm	28135
10 x 16 mm	28158



8x8 mm 10x16 mm



Vegetable Preparation Machines

Table-top models



The Products Plus:

Processing capacity :

- **Large hopper** allowing bulky vegetables, such as lettuces and cabbages, to be processed.

Wide variety of cuts:

- Comprehensive range of **50 discs** for slicing, ripple-cutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 25x25x25 mm) with optimum quality and precision every time.
- 375 rpm single-speed appliance ideal for processing delicate foodstuffs, dicing or making french fries, as well as guaranteeing a wide variety of slicing, grating and julienne cuts.
- 375/750 rpm two-speed appliances successfully reconciling speed and cutting precision.

Simple, sturdy design:

- All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.
- Induction motor for intensive use.



Number of covers:

up to 300 covers



Users:

Restaurants, Institutions, Caterers



In brief:

Immensely strong, durable, and easy to clean, you will find no other machines to meet your specific day to day needs so precisely or with such apparent ease and efficiency.



Induction motor

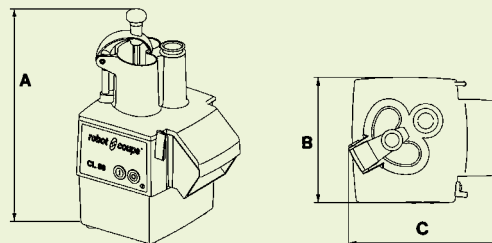


- **Commercial asynchronous motor for heavy duty** to guarantee longer life and reliability.
- Motor has operation ball bearings for silent vibration-free running.
- Extra power
- **No maintenance**
 - No brushes.
 - Stainless steel motor shaft

CE mark

	Electrical data			Dimensions (mm)			Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	net	gross
CL 50	375	550	230 V/1 50 Hz 5,7	590	320	350	17,6	19,8
CL 50	375	550	400 V/3 50 Hz/ 1,7	590	320	350	17,6	19,8
CL 50	375 & 750	600	400 V/3 50 Hz/ 1,8-2,1	590	320	350	17,6	19,8
CL 50 Ultra	375	550	230 V/1 50 Hz 5,7	590	320	350	18	20,2
CL 50 Ultra	375	550	400 V/3 50 Hz/ 1,7	590	320	350	18	20,2
CL 50 Ultra	375 & 750	600	400 V/3 50 Hz/ 1,8-2,1	590	320	350	18	20,2

CL 50 - CL 50 Ultra



* Other voltages available

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DISTRIBUTOR

STANDARDS:

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- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



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VEGETABLE PREPARATION MACHINE

CL 52®

NEW



RESTAURANTS – INSTITUTIONS – CATERERS

▶ Vegetable Preparation Machine CL 52 (E) Version

Designed to process large volumes of vegetables in no time at all

**Extra
Ergonomic**



EXTRA PRECISE



Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.

EXTRA LARGE



The XL hopper can accommodate with a whole cabbage or up to 15 tomatoes.



IMPROVED ERGONOMICS



New handle design requires less effort from operator

LATERAL EJECTION



Space-saving design and greater user comfort.

EXTRA POWERFUL

Powerful 750-W commercial-grade motor designed to withstand intensive use

WIDE VARIETY OF CUTS

**50
DISCS**

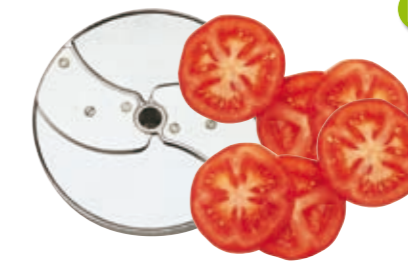
Extensive range of 50 discs with precision-sharpened blades for flawless cutting quality.

2 VERSIONS AVAILABLE:

- 1 speed : 375 rpm
- 2 speed : 375 and 750 rpm

THE WIDEST VARIETY OF CUTS

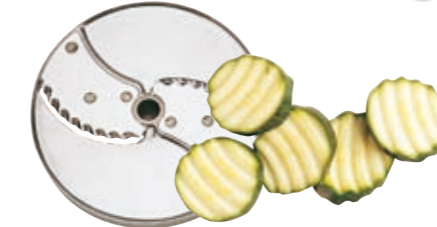
▶ Slicers



12 discs		ref.	
0.6 mm	28166	5 mm	28065
0.8 mm	28069	6 mm	28196
1 mm	28062	8 mm	28066
2 mm	28063	10 mm	28067
3 mm	28064	Cooked potatoes 4 mm	27244
4 mm	28004	Cooked potatoes 6 mm	27245

0.6 mm → 10 mm

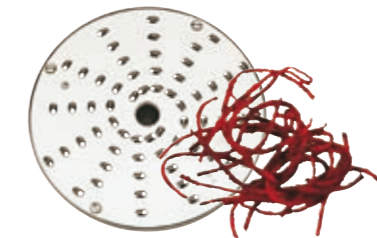
▶ Ripple-cut



3 discs		ref.	
2 mm	27068		
3 mm	27069		
5 mm	27070		

2 mm → 5 mm

▶ Grater



10 discs		ref.	
1.5 mm	28056	7 mm	28016
2 mm	28057	9 mm	28060
3 mm	28058	Parmesan	28061
4 mm	28073	Radish	28055
5 mm	28059	Rösti	27164

1.5 mm → 9 mm

▶ Julienne



12 discs		ref.	
1 x 8 mm	28172	2 x 8 mm (strips)	27067
1 x 26 mm onion/cabbage	28153	2 x 10 mm	28173
2 x 2 mm (celeriac)	28051	3 x 3 mm	28101
2.5 x 2.5 mm	28195	4 x 4 mm	28052
2 x 4 mm (strips)	27072	6 x 6 mm	28053
2 x 6 mm (strips)	27066	8 x 8 mm	28054

1x8 mm → 8x8 mm

▶ Dicing



9 sets		ref.	
5 x 5 x 5 mm	28110	14 x 14 x 14 mm	28113
8 x 8 x 8 mm	28111	20 x 20 x 20 mm	28114
10 x 10 x 10 mm	28112	25 x 25 x 25 mm	28115
14 x 14 x 5 mm	28181	50 x 70 x 25 mm	28180
14 x 14 x 10 mm	28179		

5x5x5 mm → 14x14x10 mm

▶ French fries



3 sets		ref.	
8 x 8 mm	28134		
10 x 10 mm	28135		
10 x 16 mm	28158		

8x8 mm → 10x16 mm

Vegetable Preparation Machine

CL 52  Version



The Product Advantages

Processing capacity :

- **Large hopper** allowing bulky vegetables, such as lettuces and cabbages, to be processed.

Wide variety of cuts:

- Comprehensive range of **50 discs** for slicing, ripple-cutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 25x25x25 mm) with optimum quality and precision every time.
- 375 rpm single-speed appliance ideal for processing delicate foodstuffs, dicing or making french fries, as well as guaranteeing a wide variety of slicing, grating and julienne cuts.
- 375/750 rpm two-speed appliance successfully synchronizing speed and cutting precision.

Simple, sturdy design:

- All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.
- Induction motor for intensive use.



Number of covers:

up to 400 covers



Users:

Restaurants – Institutions – Caterers



In brief:

Strong, durable, and easy to clean, you will find no other machines to meet your specific day to day needs so precisely or with such apparent ease and efficiency.



Induction motor

- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- Stainless steel motor shaft



CE mark

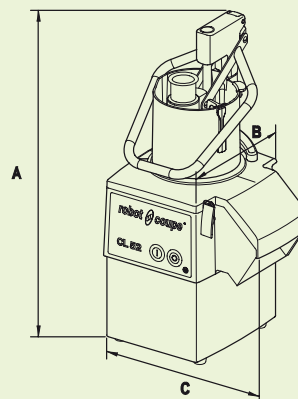
Electrical data

Weight (kg)

	Electrical data			Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Net	Gross
CL 52 Single-phase	375	750	230 V/1 50 Hz (5.3)	25.5	28
CL 52 Three-phase 1 speed	375	750	400 V/3 50 Hz (2.0)	25.5	28
CL 52 Three-phase 2 speed	375 & 750	900	400 V/3 50 Hz (2.7)	25.5	28

Dimensions (mm)

A	B	C
690	340	360



* Other voltages available

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Designed to process large volumes of vegetables in no time at all

Extra Ergonomic



EXTRA PRECISE



Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.

EXTRA LARGE



The XL hopper can accommodate with a whole cabbage or up to 15 tomatoes.



IMPROVED ERGONOMICS



New handle design requires less effort from operator

LATERAL EJECTION



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WIDE VARIETY OF CUTS

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2 VERSIONS AVAILABLE:
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THE WIDEST VARIETY OF CUTS

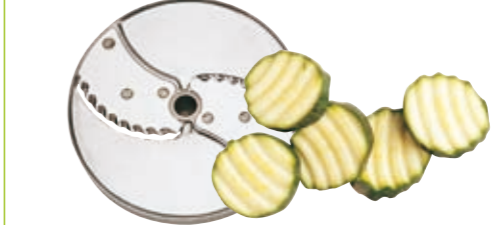
▶ Slicers



12 discs		ref.	
0.6 mm	28166	5 mm	28065
0.8 mm	28069	6 mm	28196
1 mm	28062	8 mm	28066
2 mm	28063	10 mm	28067
3 mm	28064	Cooked potatoes 4 mm	27244
4 mm	28004	Cooked potatoes 6 mm	27245

0.6 mm → 10 mm

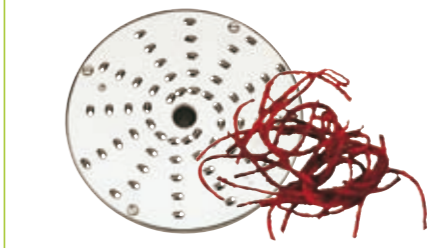
▶ Ripple-cut



3 discs		ref.	
2 mm	27068		
3 mm	27069		
5 mm	27070		

2 mm → 5 mm

▶ Grater



10 discs		ref.	
1.5 mm	28056	7 mm	28016
2 mm	28057	9 mm	28060
3 mm	28058	Parmesan	28061
4 mm	28073	Radish	28055
5 mm	28059	Rösti	27164

1.5 mm → 9 mm

▶ Julienne



12 discs		ref.	
1 x 8 mm	28172	2 x 8 mm (strips)	27067
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1x8 mm → 8x8 mm

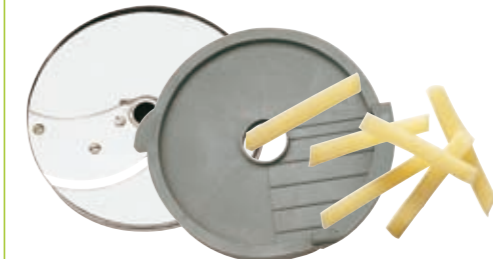
▶ Dicing



9 sets		ref.	
5 x 5 x 5 mm	28110	14 x 14 x 14 mm	28113
8 x 8 x 8 mm	28111	20 x 20 x 20 mm	28114
10 x 10 x 10 mm	28112	25 x 25 x 25 mm	28115
14 x 14 x 5 mm	28181	50 x 70 x 25 mm	28180
14 x 14 x 10 mm	28179		

5x5x5 mm → 14x14x10 mm

▶ French fries



3 sets		ref.	
8 x 8 mm	28134		
10 x 10 mm	28135		
10 x 16 mm	28158		

8x8 mm → 10x16 mm

Vegetable Preparation Machine

CL 52  Version



The Product Advantages

Processing capacity :

- **Large hopper** allowing bulky vegetables, such as lettuces and cabbages, to be processed.

Wide variety of cuts:

- Comprehensive range of **50 discs** for slicing, ripple-cutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 25x25x25 mm) with optimum quality and precision every time.
- 375 rpm single-speed appliance ideal for processing delicate foodstuffs, dicing or making french fries, as well as guaranteeing a wide variety of slicing, grating and julienne cuts.
- 375/750 rpm two-speed appliance successfully synchronizing speed and cutting precision.

Simple, sturdy design:

- All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.
- Induction motor for intensive use.



Number of covers:

up to 400 covers



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Strong, durable, and easy to clean, you will find no other machines to meet your specific day to day needs so precisely or with such apparent ease and efficiency.



Induction motor

- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- Stainless steel motor shaft

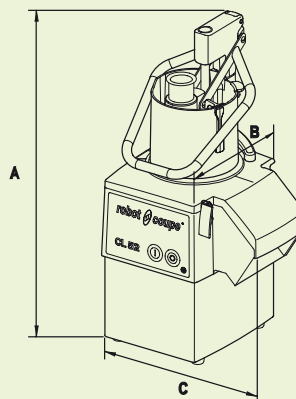


CE mark

	Electrical data			Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Net	Gross
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VEGETABLE PREPARATION MACHINES

CL 55 • CL 60 • CL 60 V.V.



RESTAURANTS - INSTITUTIONS - CATERERS

CL 60 WORKSTATION COMPLETE VEG'PREP SOLUTION

300
3000

Up to
1800 kg
of vegetables
per hour

ALL IN
ONE



ERGO MOBILE TROLLEY INCLUDED

Can accommodate
three full-size
gastronorm pans



AUTOMATIC FEED HEAD



For all vegetables
in bulk
(tomatoes,
onions, potatoes...)



PUSHER FEED HEAD



Specially intended
for bulky
vegetables (e.g.
cabbage or
celeriac)



4 TUBES FEED HEAD



Specially
intended for
long vegetables,
like cucumbers
or zucchini.



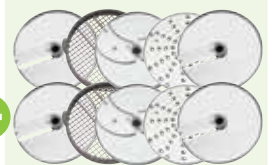
POTATO RICER EQUIPMENT 3mm



Ideal for
mashing large
amounts of fresh
potato.



MULTICUT PACK OF 16 DISCS*



For imaginatively
presented fruit and
vegetables.

*Slicers: 1; 2; 4 - Graters: 1.5; 3 - Dicing equipments: 5x5x5; 10x10x10; 20x20x20 - Julienne: 2x10; 2.5x2.5; 4x4 - French Fries: 10x10.

WHICH TYPES OF VEGETABLES



MIXED VEGETABLES



Automatic feed head



LARGE AND LONG VEGETABLES*



Pusher feed head

▶ CL 55 Automatic

Up to
1200 kg
of vegetables
per hour.



RUGGED CONSTRUCTION

Stainless-steel motor base and mobile stand

EASY TO HANDLE

The machine can easily be moved around on its wheeled stand, which can hold gastronorm pans ideally suited for large outputs.

EASY CLEANING

All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.

SAFETY SYSTEM

It is impossible to gain access to the sharp cutting blades while they are moving.

50
DISCS

SPEED

2 versions available:

1 speed: 375 rpm single-phase
2 speed: 375 rpm and 750 rpm three-phase

WHAT DO YOU NEED TO PROCESS?



LONG VEGETABLES



4 Tubes feed heads



POTATOES FOR MASHING



Potato ricer equipment

▶ CL 55 Pusher feed-head

Up to **400 kg** of vegetables per hour.

NEW PUSHER FEED HEAD

IMPROVED ERGONOMICS



New handle design requires less effort from operator

EXTRA PRECISE



Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.

EXTRA LARGE



The XL hopper can accommodate a whole cabbage or up to 15 tomatoes.



* The pusher feed head is also perfect for special precision cuts (e.g. carrot tagliatelle or cucumber julienne).

WHICH TYPES OF VEGETABLES



MIXED VEGETABLES



Automatic feed head



LARGE AND LONG VEGETABLES*



Pusher feed head

▶ CL 60 Pusher feed-head

Up to 600 kg of vegetables per hour.



NEW PUSHER FEED HEAD

IMPROVED ERGONOMICS



New handle design requires less effort from operator



To ensure optimum user comfort, the handle can be fixed at three different heights.

EXTRA PRECISE



Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.

EXTRA LARGE

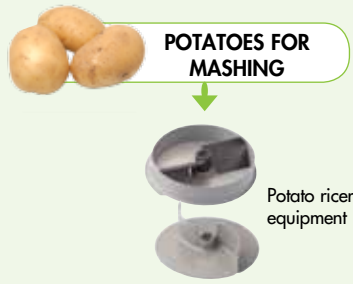


The XL hopper can accommodate a whole cabbage or up to 15 tomatoes.



* The pusher feed head is also perfect for special precision cuts (e.g. carrot tagliatelle or cucumber julienne).

WHAT DO YOU NEED TO PROCESS?



SPACE-SAVING

Tilting of the feed heads in line with the motor base.

HEAVY-DUTY CONSTRUCTION

100% stainless steel except for the aluminium feed-head base.

EASY TO HANDLE

The machine is extremely easy to move around, on account of its compactness, its two wheels and its handle.

50
DISCS

2 SPEEDS

2 speed: 375 rpm and 750 rpm three-phase

VARIABLE SPEED

The CL 60 V.V.'s variable-speed system (100-1,000 rpm) allows you to adapt the appliance's speed to the texture of the foodstuff and the type of cut.

▶ CL 60 Automatic



Up to
1800 kg
of vegetables
per hour.

PRODUCTIVITY

Stainless-steel feed tray for continuous input.



THE WIDEST VARIETY OF CUTS

Slicers



0,6 mm 10 mm



0,6 mm
0,8 mm
1 mm
2 mm
3 mm
4 mm

ref.
28166
28069
28062
28063
28064
28004

12 discs

5 mm
6 mm
8 mm
10 mm
Cooked potatoes 4 mm
Cooked potatoes 6 mm

ref.
28065
28196
28066
28067
27244
27245



Ripple-cut



2 mm 5 mm



3 discs
2 mm
3 mm
5 mm

ref.
27068
27069
27070



Grater



1,5 mm 9 mm



1,5 mm
2 mm
3 mm
4 mm
5 mm

ref.
28056
28057
28058
28073
28059

10 discs

7 mm
9 mm
parmesan
Radish
Rösti

ref.
28016
28060
28061
28055
27164



Julienne, Tagliatelles



1,8 mm 8x8 mm



1 x 8 mm
1 x 26 mm onion/cabbage
2 x 2 mm (celeriac)
2,5 x 2,5 mm
2 x 4 mm (strips)
2 x 6 mm (strips)

ref.
28172
28153
28051
28195
27072
27066

12 discs

2 x 8 mm (strips)
2 x 10 mm
3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm

ref.
27067
28173
28101
28052
28053
28054



Dicing



5x5x5 mm 14x14x10 mm

5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 5 mm
14 x 14 x 10 mm

9 sets
ref.
28110
28111
28112
28181
28179

14 x 14 x 14 mm
20 x 20 x 20 mm
25 x 25 x 25 mm
50 x 70 x 25 mm

ref.
28113
28114
28115
28180



French fries



8x8 mm 10x16 mm



8 x 8 mm
10 x 10 mm
10 x 16 mm

3 sets

ref.
28134
28135
28158

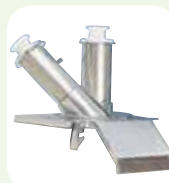


OPTIONAL ATTACHMENTS CL 55 AND CL 60



4 Straight holes feed-head

- Designed for the preparation of long vegetables in large outputs.
- Diameters of the tubes: 2 tubes of 50 mm and 2 tubes of 70 mm.



Straight and bias cut feed head

- Designed for the preparation of long vegetables and biased cut.
- Diameter of the tubes is 70 mm and of the inserts is 50 mm.

Vegetable Preparation Machines

Floor models



The Products Advantages:

Processing capacity:

- Large hopper feed head (area: 238 cm²) for large vegetables processing and an automatic feed head for continuous feeding.
- Powerful motor which guarantees large outputs (up to 1800 kg/h)

Wide range of cut:

- Complete selection of 50 discs for slicing, grating, julienne, dicing and making French Fries.
- 4 different type of feed heads to guarantee a wide variety of tasks.

Simple and robust design:

- Mainly stainless steel for easy cleaning and a longer life.
- Parts in food contact are easy to dismantle and clean.



Number meals per service: up to 3000.



Target:

For Hospitals & Institutions, Hotels, C P U's and Food Manufacture's.



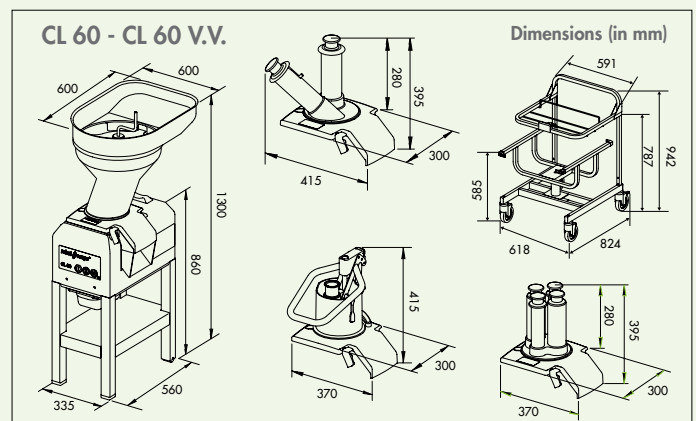
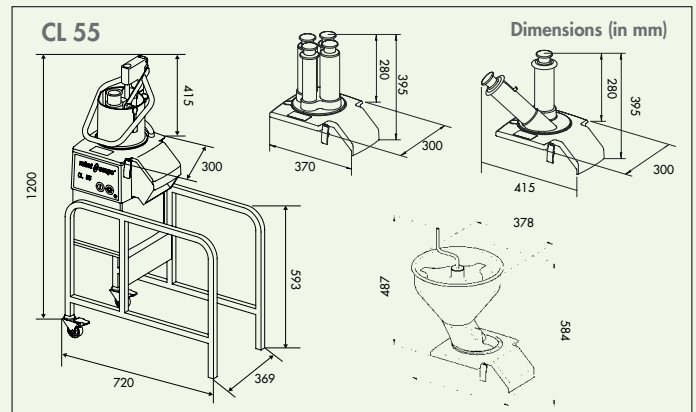
In brief:

- **Hight performance, robust, easy to clean and maintain**, simple to use and versatile. Quite simply incomparable.

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. © All rights reserved for all countries by: ROBOT-COUCPE s.n.c.

CE mark	Electrical data			
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage
CL 55	375 & 750	1100	1.4	400 V 50 Hz / 3
CL 60	375 & 750	1500	3.4	400 V 50 Hz / 3
CL 60 V.V.	375 to 750	1500	12	230 V 50-60 Hz/1

	Auto feed head	Pusher feed head	4 Hole-feed heads	Ergo mobile trolley	Mobile stand	Mash & Purée kit
CL 55 Two feed heads	✓	✓	option		✓	option
Auto feed head CL 55	✓		option		✓	option
Pusher feed head CL 55		✓	option		✓	option
CL 60 Workstation	✓	✓	✓	✓		✓
CL 60 Two feed heads	✓	✓	option	option		option
Auto feed head CL 60	✓		option	option		option
Pusher feed head CL 60		✓	option	option		option



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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 2002/72/CE, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



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VEGETABLE PREPARATION MACHINES

CL 20 • CL 40

NEW



RESTAURANTS – BARS – TAKEAWAY OUTLETS – SANDWICH BARS

▶ CL 40

Compact table-top model, easy to clean and simple to store - even in the tiniest of kitchens.



EASY CLEANING

The detachable bowl and lid are both dishwasher safe

TWO FEED HOPPERS

- The large hopper (surface area: 104 cm²) can hold up to 7 tomatoes.
- The cylindrical feed tube (Ø 58 mm) ensures uniform cutting of long, thin fruit and vegetables



STURDINESS

Stainless-steel bowl and all-metal motor unit.

LATERAL EJECTION



Space-saving

THROUGHPUT

- **Operating time:** up to 80 kg/h.
- **Processing time:** up to 3 kg/mn.
- **1 speed:** 500 Rpm.



Ejector tool specially designed to cope with cabbage.

28

DISCS

Exceptional cutting quality:

With the CL 40, you can choose between a wide variety of cuts, even when dealing with delicate vegetables - **slicing or dicing tomatoes** is no longer a problem! The stainless-steel* discs are dishwasher compatible

* Only the slicing discs of the French fry and dicing kits are made from aluminium.

▶ CL 20



CLEANING

The lid and bowl made from composite material are **easily detachable**.

THROUGHPUT

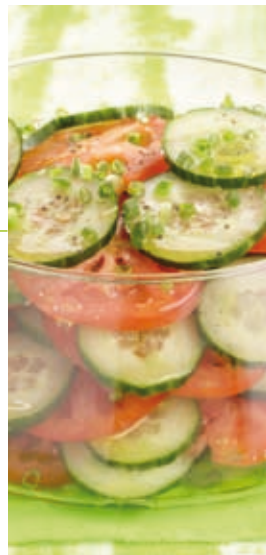
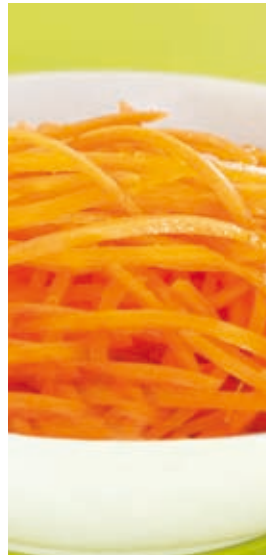
Operating time: up to 40 kg/h.

Processing time: up to 2 kg/mn.

1 speed: 1500 Rpm.

23
DISCS

Not for dicing or making french fries



THE WIDEST VARIETY OF CUTS

▶ Slicers and Ripple-cut



	ref.
1 mm	27051
2 mm	27555
3 mm	27086
4 mm	27566

	ref.
5 mm	27087
6 mm	27786
Ripple-cut 2 mm	27621



1 mm | 7 discs

6 mm

▶ Grater



	ref.
1,5 mm	27588/27148
2 mm	27577/27149
3 mm	27511/27150
6 mm	27046
9 mm	27632

	ref.
Horseradish Paste 0,7 mm	27078
Horseradish Paste 1 mm	27079
Horseradish Paste 1,3 mm	27130
parmesan	27764
Röstis Potatoes	27191



1,5 mm | 10 discs

9 mm

▶ Julienne, Tagliatelles



	ref.
2 x 2 mm	27599
2 x 4 mm	27080
2 x 6 mm	27081

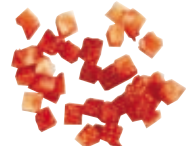
	ref.
4 x 4 mm	27047
6 x 6 mm	27610
8 x 8 mm	27048



2x2 mm | 6 discs

8x8 mm

▶ Dicing



	ref.
8 x 8 x 8 mm	27113
10 x 10 x 10 mm	27114
12 x 12 x 12 mm	27290



8x8x8 mm | 3 sets

12x12x12 mm

▶ French fries



	ref.
8 x 8 mm	27116
10 x 10 mm	27117



8x8 mm | 2 sets

10x10 mm

CL 20 & CL 40

Only CL 40

Vegetable preparation machines

Table-top models CL20 • CL40



The Products Plus:

Processing capacity:

- Large hopper (104 cm²) for large vegetable processing and round feed hopper (Ø 58 mm) designed for long and fragile products.

Range of cut:

- A comprehensive range of discs allowing you to perform all the fruit and vegetable processing tasks you could possibly want - including slicing, ripple-cutting, grating, dicing, cutting into ribbons or matchsticks, and making french fries, in the case of the CL 40.

Simple design:

- Removable bowl and lid for easy and perfect cleaning.
- Designed for easy handling and maintenance.

Security:

- Patented magnetic security device and motor braking system stop the machine as soon as the bowl or hoppers are opened.



Number of covers:

from 20 to 80



Users:

Restaurants – Bars – Takeaway outlets – Sandwich bars



In brief:

Space saving and compact table-top model designed for a wide range of cut.

▶ INDUCTION MOTOR

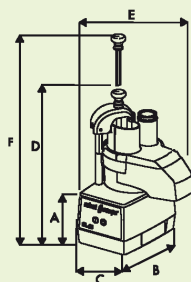
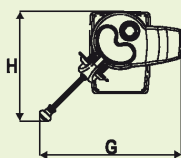
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- No maintenance
- Stainless steel motor shaft



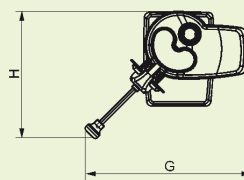
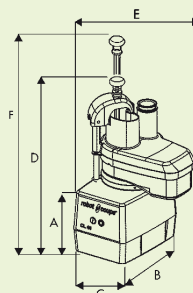
CE mark

	Electrical data			Dimensions (mm)								Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	G	H	net	gross
CL 20	1500	400	230 V/1 50 Hz 5,7	205	303	224	570	345	725	530	410	11 kg	13 kg
CL 40	500	500	230 V/1 50 Hz 5,4	225	303	224	590	345	745	530	410	15 kg	18 kg

CL 20



CL 40



* Other voltages available

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- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



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VEGETABLE PREPARATION MACHINES

CL 50 Gourmet

Exclusive Cuts :
Waffles and Brunoise



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

Patented

▶ CL50 Gourmet : Simply the best

Exclusive : CL50 Gourmet allows you to make 5 new waffle and dicing cuts of exceptional quality. These cuts are difficult and time consuming to prepare by hand, but now they can be achieved quickly and perfectly every time. Take advantage of the range of 48 different discs and give your imagination free reign to dream up some exciting new recipes.



Price of innovation

Sirha 2007

Large capacity



Large feed hopper 132 cm² to cater for bulky vegetables such as cabbage and celeriac.

Precision



Removable container for processing brunoise or waffles in small quantities and facilitate the cleaning operations. Capacity: 600 gr of potatoes in brunoise 3x3x3 mm.

Small quantities



Removable collection tray for small quantities of diced vegetables. Also ensures easier cleaning. Capacity: 600 g potatoes 3x3x3 mm.

Wide variety of cuts



Extensive collection of precision-sharpened discs for flawless cutting quality.

5 new cuts

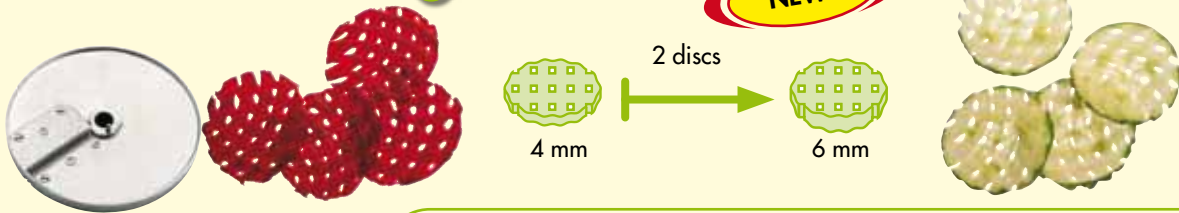


2 sizes of waffle and 3 sizes of dice.

THE WIDEST VARIETY OF CUTS

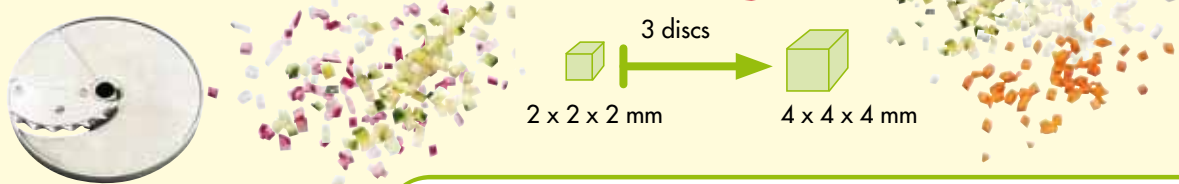
▶ Waffle

NEW

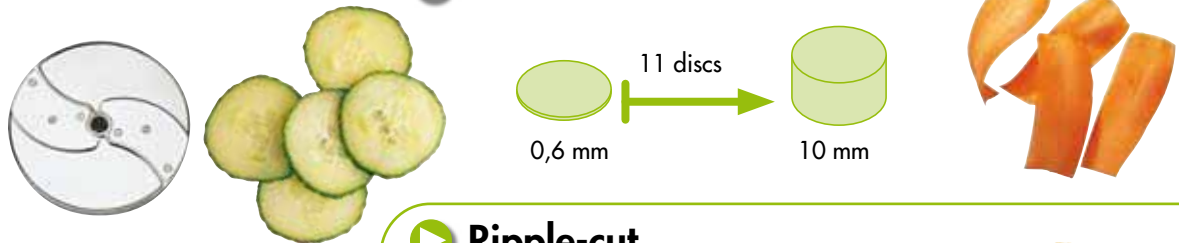


▶ Brunoise

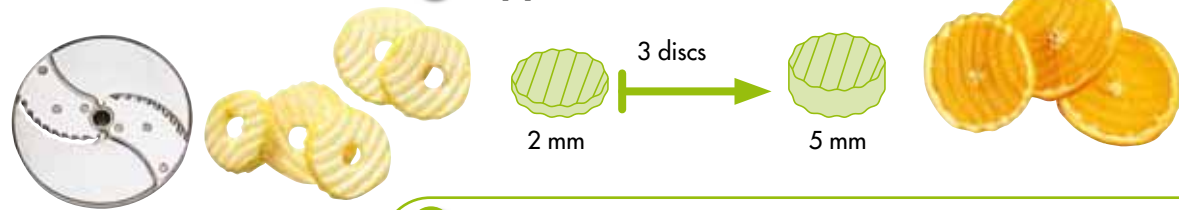
NEW



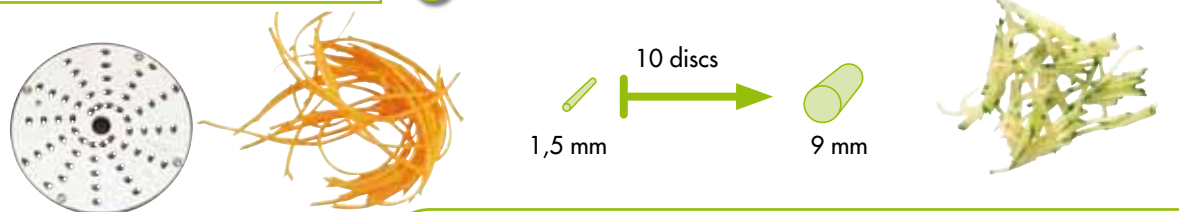
▶ Slicers



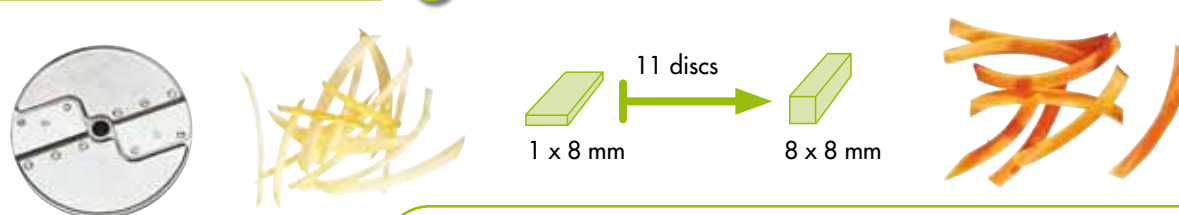
▶ Ripple-cut



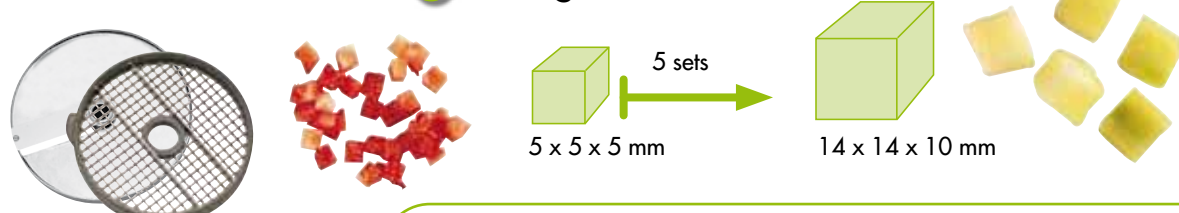
▶ Grater



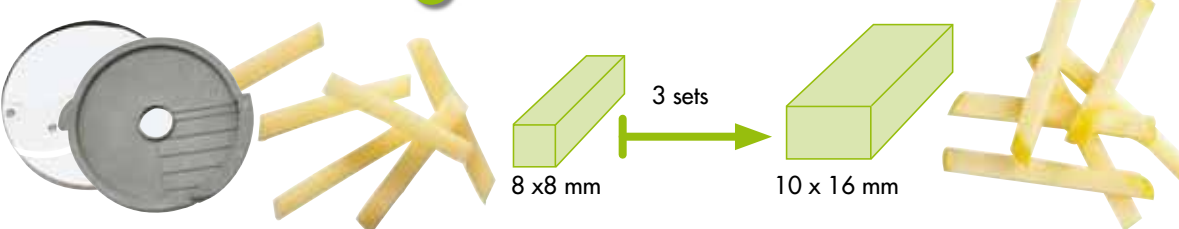
▶ Julienne



▶ Dicing



▶ French fries



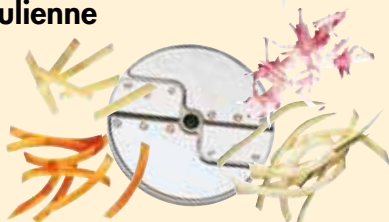
Slicer



0,6 mm	
0,8 mm	
1 mm	
2 mm	
3 mm	
Ripple-cut	2 mm
Ripple-cut	3 mm

ref.		ref.
28166	4 mm	28004
28069	5 mm	28065
28062	8 mm	28066
28063	10 mm	28067
28064	Ripple-cut 5 mm	27070
27068	Cooked potatoes 4 mm	27244
27069	Cooked potatoes 6 mm	27245

Julienne



1 x 8 mm	
1 x 26 mm onion/cabbage	
2 x 2 mm (celeriac)	
2 x 4 mm (strips)	
2 x 6 mm (strips)	
2 x 8 mm (strips)	
2 x 10 mm	

ref.		ref.
28172	3 x 3 mm	28101
28153	4 x 4 mm	28052
28051	6 x 6 mm	28053
27072	8 x 8 mm	28054
27066	French fries 8 x 8 mm	28134
27067	French fries 10 x 10 mm	28135
28173	French fries 10 x 16 mm	28158

Graters



1,5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28073
5 mm	28059
7 mm	28016
9 mm	28060
Parmesan	28061
Radish	28055
Rösti-type potatoes	27164

Dicing sets



ref.		ref.
28110	5 x 5 x 5 mm	28110
28111	8 x 8 x 8 mm	28111
28112	10 x 10 x 10 mm	28112
28181	14 x 14 x 5 mm	28181
28179	14 x 14 x 10 mm	28179

Brunoise



2 x 2 mm	28174
3 x 3 mm	28175
4 x 4 mm	28176

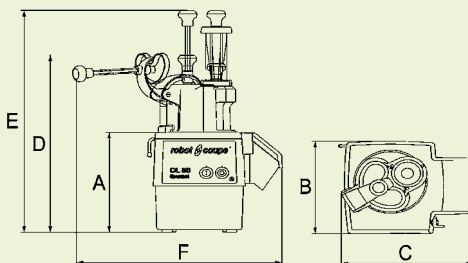
Waffles



ref.		ref.
28177	4 mm	28177
28178	6 mm	28178

CE mark

	Electrical data			Dimensions (mm)						Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	D	E	F	net	Packaged
CL 50 Gourmet	375	550	230 V/1 50 Hz/ 5,7	350	310	390	610	760	615	21,5	24,5



* Other voltages available

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- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1998), EN 1678.

