

robot coupe[®]



VEGETABLE PREPARATION MACHINES

CL 55 • CL 60



RESTAURANTS - INSTITUTIONS - CATERERS

CL 60 WORKSTATION COMPLETE VEG'PREP SOLUTION

ALL IN ONE

300
3000

Up to
3970 lbs
of vegetables
per hour



ERGO MOBILE CART 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



4 TUBES FEED HEAD



Specially
intended for
long vegetables,
like cucumbers
or zucchini.



MASHED POTATO KIT 3 mm (1/8")



Ideal for
mashing
large amounts
of cooked potato.



MULTICUT PACK OF 16 DISCS*



For imaginatively
presented fruit
and vegetables.

*Slicers: 1 mm (1/32"), 2 mm (5/64"), 4 mm (5/32") - Graters: 1.5 mm (1/16"), 3 mm (1/8") - Dicing Kits: 5x5x5 mm (3/16"), 10x10x10 mm (3/8"), 20x20x20 mm (25/32") - Julienne: 2.5x2.5 mm (1/10"x1/10"), 2x10 mm (5/64"x3/8"), 4x4 mm (5/32" x 5/32") - French Fries: 10x10 mm (3/8"x3/8").

WHICH TYPES OF VEGETABLES



Automatic feed head



Pusher feed head

▶ CL 55 Automatic



Up to
2645 lbs
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.

EASY CLEANING

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

SAFETY SYSTEM

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

52
DISCS

SPEED

1 speed: 425 rpm single-phase

WHAT DO YOU NEED TO PROCESS?



LONG VEGETABLES



4 Tubes feed heads



COOKED POTATOES



Mashed Potato Kit

▶ CL 55 Pusher feed-head

Up to **880 lbs** of vegetables per hour.



NEW PUSHER FEED HEAD

IMPROVED ERGONOMICS



New handle design requires less effort from operator

EXTRA PRECISE



Cylindrical hopper (diameter 2 5/16") 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



Automatic feed head



Pusher feed head

▶ CL 60 Pusher feed-head

Up to
1320 lbs
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 (diameter 2 5/16") ensuring a uniform cut for long items.

EXTRA LARGE

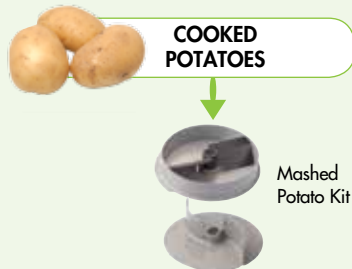


The XL hopper can accommodate a whole cabbage or up to 15 tomatoes.



* 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, because of its compactness, its two wheels and its handle.

52
DISCS

2 SPEEDS

425 rpm and 850 rpm three-phase

▶ CL 60 Automatic



Up to
3970 lbs
of vegetables
per hour.

PRODUCTIVITY

Stainless-steel feed tray for continuous input.



THE WIDEST VARIETY OF CUTS

Slicers

15 discs



- 0.6 mm
- 0.8 mm
- 1 mm (1/32")
- 2 mm (5/64")
- 3 mm (1/8")
- 4 mm (5/32")
- 5 mm (3/16")
- 6 mm (1/4")

ref.		ref.
28166	8 mm (5/16")	28066
28069	10 mm (3/8")	28067
28062	14 mm (9/16")	28068
28063	20 mm (25/32")	28132
28064	25 mm (1")	28133
28004	Cooked potatoes 4 mm (5/32")	27244
28065	Cooked potatoes 6 mm (1/4")	27245
28196		



0.6 mm → 25 mm

Ripple-cut



- 2 mm (5/64")
- 3 mm (1/8")
- 5 mm (3/16")

ref.
27068
27069
27070



2 mm → 5 mm

Grater



- 1.5 mm (1/16")
- 2 mm (5/64")
- 3 mm (1/8")
- 4 mm (5/32")
- 5 mm (3/16")
- 7 mm (9/32")

11 discs

ref.		ref.
28056	9 mm (11/32")	28060
28057	Rösti potatoes	27164
28058	Raw potatoes	27219
28073	Fine Pulping disc	28055
28059	Hard cheese grate	28061
28016		



1.5 mm → 9 mm

Julienne



- 1 x 8 mm tagiatelle (1/32" x 5/16")
- 1 x 26 mm onion/cabbage (1/32" x 1 1/2")
- 2 x 2 mm (5/64" x 5/64")
- 2.5 x 2.5 mm (1/10" x 1/10")
- 2 x 4 mm (5/64" x 5/32")
- 2 x 6 mm (5/64" x 1/4")

12 discs

ref.		ref.
28172	2 x 8 mm (5/64" x 5/16")	27067
28153	2 x 10 mm tagiatelle (5/64" x 3/8")	28173
28051	3 x 3 mm (1/8" x 1/8")	28101
28195	4 x 4 mm (5/32" x 5/32")	28052
27072	6 x 6 mm (1/4" x 1/4")	28053
27066	8 x 8 mm (5/16" x 5/16")	28054



1.8 mm → 8x8 mm

Dicing Kits



- 5 x 5 x 5 mm (3/16")
- 8 x 8 x 8 mm (5/16")
- 10 x 10 x 10 (3/8")
- 12 x 12 x 12 (15/32")
- 14 x 14 x 5 mm Mozzarella (9/16" x 9/16" x 3/16")

10 sets

ref.		ref.
28110	14 x 14 x 10 mm	
28111	(9/16" x 9/16" x 3/8")	28179
28112	14 x 14 x 14 mm (9/16")	28113
28197	20 x 20 x 20 mm (25/32")	28114
	25 x 25 x 25 mm (1")	28115
28181	2" Lettuce Cut	28180



5x5x5 mm → 25x25x25 mm

French Fries



- 8 x 8 mm (5/16" x 5/16")
- 8 x 16 mm (5/16" x 5/8")
- 10 x 10 mm (3/8" x 3/8")
- 10 x 16 mm (3/8" x 5/8")

3 sets

ref.
28134
28159
28135
28158



8x8 mm → 10x16 mm

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 (2 inches) and 2 tubes of 70 mm (2.8 inches).



Straight and bias cut feed head

- Designed for the preparation of long vegetables and biased cut.
- This head is equipped with a hole and pusher Ø 75 mm (2.9 inches), one insert and pusher Ø 50 mm (2 inches).



Vegetable Preparation Machines

Floor models



The Products Advantages:

Processing capacity:

- Large hopper feed head (36 57/64" in²) for large vegetables processing and an automatic feed head for continuous feeding.
- Powerful motor which guarantees large outputs (up to 3970 lbs)

Wide range of cut:

- Complete selection of 52 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 sturdy design:

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



Number of covers:

up to 3000.



Target:

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

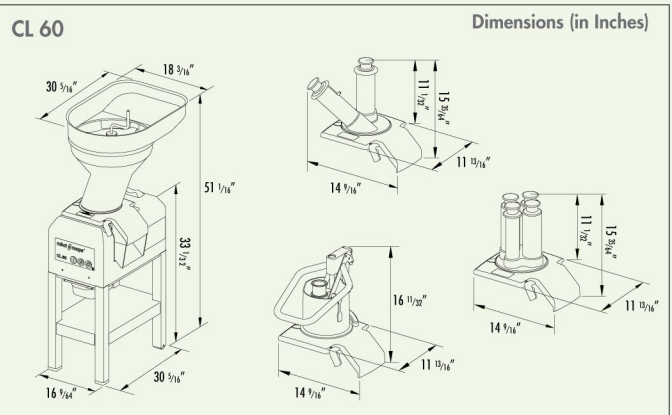
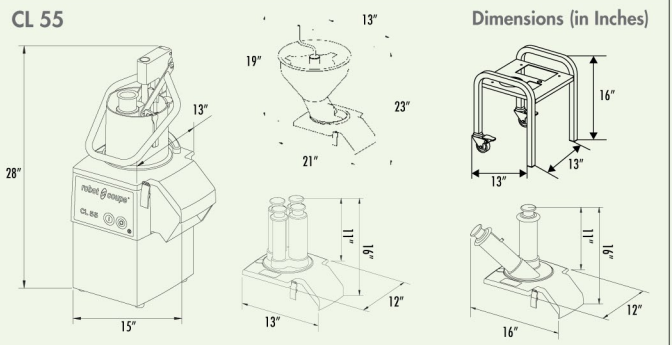


In brief:

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

	Electrical data			
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage
CL 55	425 Single phase	1100	1.4	120V/60/1
CL 60 2 speeds	425 and 850 Three phase	1500	3.4	208-240V/60/3

	Auto feed head	Pusher feed head	4 Tubes-feed head	Ergo mobile cart	Mobile stand	Mashed Potato 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



Robot Coupe U.S.A., Inc.

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