



VEGETABLE PREPARATION MACHINES

CL 55 • CL 60



RESTAURANTS - INSTITUTIONS - CATERERS

MULTICUT PACK OF 16 DISCS

FRUIT AND VEGETABLES IN ALL SHAPES AND SIZES

With evolving nutritional requirements, Chefs in the mass catering sector are looking for solutions to serve more fruit and raw vegetables.

The aim is to improve the nutritional quality of meals served in school canteens, company cafeterias and healthcare institutions.

It is a great opportunity for Chefs to provide creative and original cuts to present fresh fruit and vegetables in a more attractive way.

Robot-Coupe is innovating with its latest launch, the MultiCut Pack, with 16 discs included.

Slicers		Cabbage, onion, parsnip, courgette, turnip, celeriac, apple.		Dicing		Beetroot, courgette, cucumber, apple, pear, melon, mango.	
		Pepper, celeriac, carrot, leek, lemon, banana, kiwi.				Tomato, courgette, pepper, onion, apple.	
		Tomato, courgette, mushroom, eggplant.				Pepper, onion, courgette, water eggplant, melon, melon, apple, pineapple and iceberg lettuce salad.	
Graters		Carrots, celeriac, parsnip.		Julienne		Carrot, cucumber, courgette, beetroot.	
		Beetroot, cabbage, carrots, cheese.				Carrot, cucumber, radish, celeriac, courgette.	
French Fries		Potato, turnip, celeriac, courgette, sweet potato, parsnip.				Carrot, courgette, cucumber, celeriac, sweet potato, radish, beetroot.	



Cleaning tool for dicing grids (5 mm (3/16"), 8 mm (5/16") and 10 mm (3/8"))



Disc holders



Disc holders for 16 discs

CL 55 WORKSTATION COMPLETE VEG. PREP. SOLUTION

New

Up to
2 645 lbs
of vegetables
per hour

ADJUSTABLE CART 3 HEIGHTS



To collect the vegetables directly from the ejection outlet.
Possibility to put 2 containers to transport vegetables or accessories.



Can be used to transport attachments.



MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED-HEAD



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



PUSHER FEED-HEAD



Specially intended for bulky vegetables (e.g. cabbage or celeriac). With a built-in cylindrical hopper for long vegetables such as cucumber.

MASHED POTATO KIT 3 mm (1/8")



Ideal for mashing large amounts of fresh potato.



ADJUSTABLE CART GN 1X1



3 heights adjustable cart for transport, loading and reception. Delivered with 2 containers GN 1x1.

CL 55 Pusher Feed-Head



PUSHER FEED-HEAD

IMPROVED ERGONOMICS

New handle design requires less effort from operator



On CL 60 only

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.
Full-moon Feed-Head of 238 cm² and 4.4 quarts capacity.



- The Pusher Feed-Head is also perfect for special precision cuts (e.g. carrot tagliatelle or cucumber julienne).

RUGGED CONSTRUCTION

Stainless-steel motor base and mobile stand

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.

EASY TO HANDLE

The machine can easily be moved around on its wheeled stand.

SPEED

1 speed: 425 rpm single-phase

RUGGED CONSTRUCTION

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

PRODUCTIVITY

Stainless-steel feed tray for continuous input.

EASY TO HANDLE

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

SPACE-SAVING

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

SPEED

2 speeds: 425 rpm & 850 rpm
three-phase

CL 60 Pusher Feed-Head



Stainless steel container
for cutting tools

ADJUSTABLE FOOT

Machine stable on all floors

CL 60 WORKSTATION COMPLETE VEG. PREP. SOLUTION

New

Up to
3 970 lbs
of vegetables
per hour

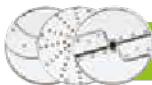


ADJUSTABLE FOOT

WORKSTATION STORAGE CART



- Place all accessories on the cart!
- 16 discs and 8 kits
- Container GN 1x1 for kichenware
- 3 Feed-Heads



MULTICUT PACK OF 16 DISCS INCLUDED

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.

MASHED POTATO KIT 3 mm (1/8")



Ideal for
mashing large
amounts of
fresh potato.

ERGO MOBILE CART



Can accommodate
three full-size
gastronorm pans



THE WIDEST VARIETY OF CUTS

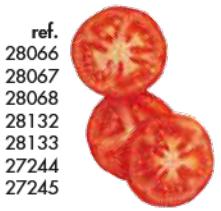
► Slicers



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")

15 discs

ref. 28166	8 mm (5/16")	ref. 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")

3 discs



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



1.5 mm → 9 mm

► Julienne



1 x 8 mm tagliatelle (1/32" x 5/16")
1 x 26 mm onion/cabbage (1/32" x 1 1/4")
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. 28172	2 x 8 mm (5/64" x 5/16")	ref. 27067
28153	2 x 10 mm tagliatelle (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

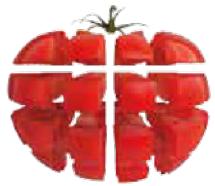
► Dicing Kits



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. 28110	14 x 14 x 10 mm	ref. 28179
28111	(9/16" x 9/16" x 3/8")	28113
28112	14 x 14 x 14 mm (9/16")	28114
28197	20 x 20 x 20 mm (25/32")	28115
28181	25 x 25 x 25 mm (1")	28116
	2" Lettuce Cut	28180



5x5x5 mm → 25x25x25 mm

► French Fries



8x8 mm → 10x16 mm

4 sets

ref. 28134	8 x 8 mm (5/16" x 5/16")
28159	8 x 16 mm (5/16" x 5/8")
28135	10 x 10 mm (3/8" x 3/8")
28158	10 x 16 mm (3/8" x 5/8")

► Mashed Potato Kit



2 sets

ref. 28208	Ø 3 mm (1/8")
28210	Ø 6 mm (1/4")

► OPTIONAL ATTACHMENTS CL 55 AND CL 60



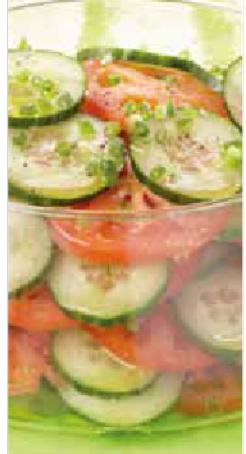
4 Straight holes feed-head

- 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 3 000.



Target:

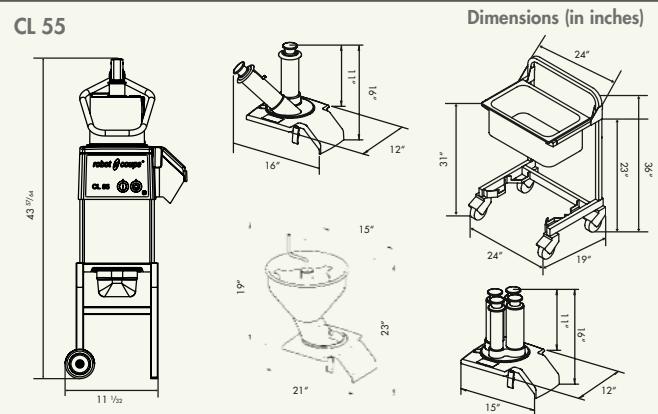
For Hospitals & Institutions, Hotels, C P U's and Food Manufacturer's.



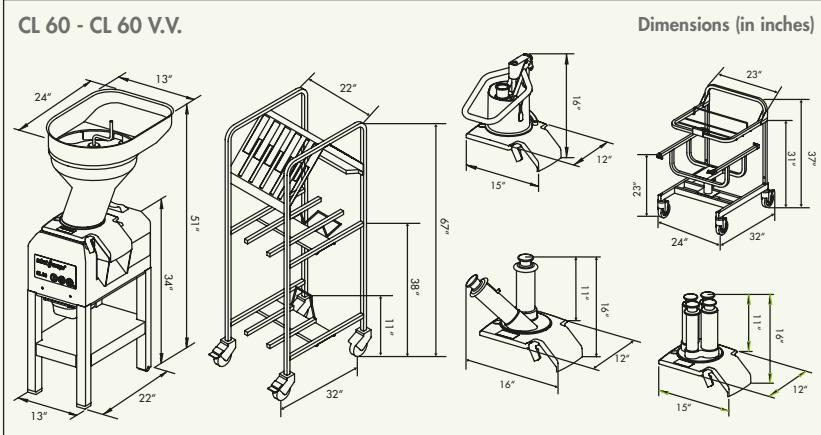
In brief:

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

	Auto Feed Head	Pusher Feed Head	4 Tubes-feed Head	Ergo mobile cart	Mobile stand	Mashed Potato Kit	Workstation Storage Cart	MultiCut pack of 16 discs
CL 55 Workstation	✓	✓	Option	ption	✓	✓	Option	✓
CL 55 Two feed heads	✓	✓	Option	Option	✓	Option	Option	Option
Pusher feed head CL 55	Option	✓	Option	Option	✓	Option	Option	Option
CL 60 Workstation	✓	✓	✓	✓	Option	✓	Option	✓
CL 60 Two feed heads	✓	✓	Option	Option	Option	Option	Option	Option
Pusher feed head CL 60	Option	✓	Option	Option	Option	Option	Option	Option



Electrical data				
	Speed (Rpm)	Power (HP)	Intensity (Amp.)	Voltage
CL 55	425	2.5	9.5	120V/60 Hz / 1
CL 60	425 & 850	3	6.5	208-240/60 Hz / 3



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