

robot coupe®

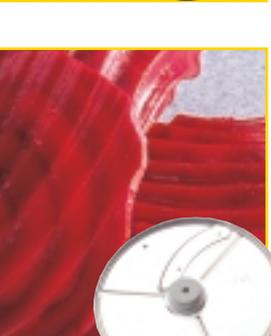
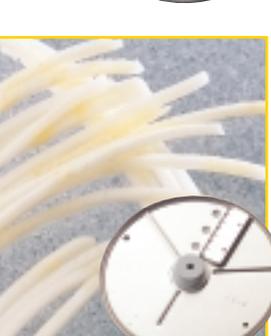


VEGETABLE PREPARATION MACHINES

CL20 • CL25 • CL30



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



CL30

Stainless steel vegetable preparation bowl with lid made from ABS. The **bowl** and **lid** are **removable** for easy cleaning.

Metal motor base for greater strength.

One speed of **375 Rpm** suitable for **dicing, French fries** as well as processing delicate vegetables.



• **Two feed hoppers:**

- one large hopper (area 104 cm²) for **large products** such as cabbage, potatoes etc...
- one round feed hopper (Ø 58 mm) designed for **long and fragile vegetables** for perfect slicing of cucumbers, carrots, tomatoes etc...

- **Sling plate** for perfect discharge and optimum cutting with delicate ingredients.



Automatic restart of the machine with the pusher for a better use comfort and fast processing.

Operating time :
up to 80 kg/h
Processing time :
up to 3 kg/mn

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



CL25

Stainless steel vegetable preparation bowl with lid made from ABS. The **bowl** and **lid** are **removable** for easy cleaning.

Polycarbonate motor base.

Automatic restart of the machine with the pusher for a better use comfort and fast processing.

Operating time :
up to 60 kg/h
Processing time :
up to 3 kg/mn

One speed : **1500 Rpm** for slicing, grating and julienne.



VEGETABLE PREPARATION MACHINES

TABLE-TOP MODELS



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 :

- Complete selection of discs allowing all types of fruit and vegetables cut such as slicing, ripple cut slicing, julienne and grating.

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



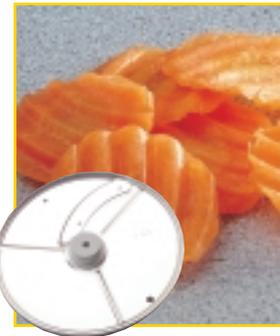
Target :

Restaurants, Institutions, Delicatessens, Caterers

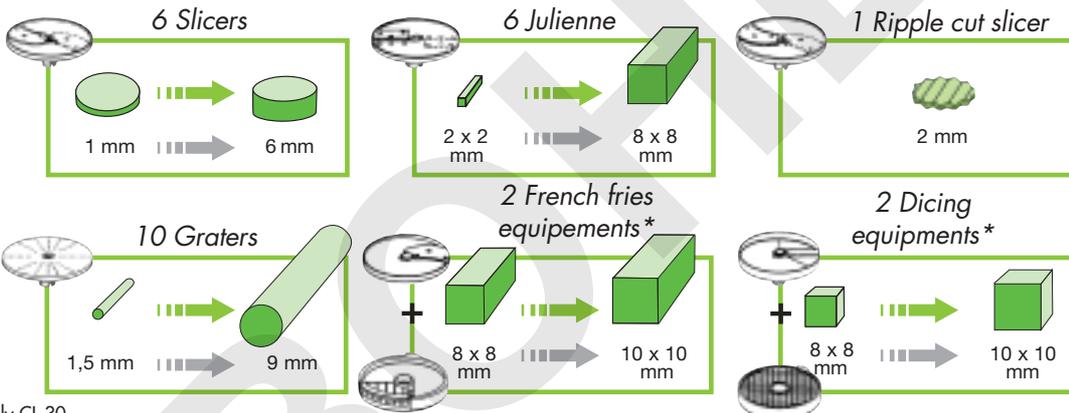


In brief :

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



COMPLETE SELECTION OF DISCS



*Only CL 30



CL20

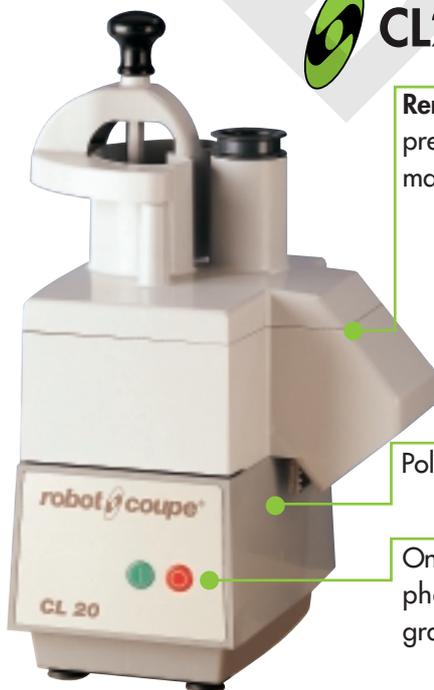
Removable vegetable preparation **attachment** made in ABS.

Operating time :
up to 40 kg/h

Processing time :
up to 2 kg/mn

Polycarbonate motor base.

One speed 1500 Rpm. Single phase motor for slicing, grating and julienne.



INDUCTION MOTOR



- **Commercial asynchronous motor for heavy duty** to guarantee longer life machine and reliability.

- Motor operation has ball bearings for a **silent process**, without any vibration.

- **Extra power**

- **No maintenance**

- No brushes.

- **Stainless steel motor shaft**

SLICERS



-  1 mm Ref.27051
-  2 mm Réf.27555
-  3 mm Ref.27086
-  4 mm Ref.27566
-  5 mm Ref.27087
-  6 mm Ref.27786
-  2 mm Ref.27621

GRATERS



-  1,5 mm Ref.27588/27148*
 -  2 mm Ref.27577/27149*
 -  3 mm Ref.27511/27150*
 -  6 mm Ref.27046
 -  9 mm Ref.27632
- HORSERADISH PASTE**
-  0,7 mm Ref.27078
 -  1 mm Ref.27079
 -  1,3 mm Ref.27130

PARMESAN

Ref.27764

RÖSTIS POTATOES

Ref.27191

JULIENNE



-  2 x 2 mm Ref.27599
-  2 x 4 mm Ref.27080
-  2 x 6 mm Ref.27081
-  4 x 4 mm Ref.27047
-  6 x 6 mm Ref.27610
-  8 x 8 mm Ref.27048

DICED (only CL30)

-  8 x 8 x 8 mm Ref.27113
-  10 x 10 x 10 mm Ref.27114

FRENCH FRIES (only CL30)

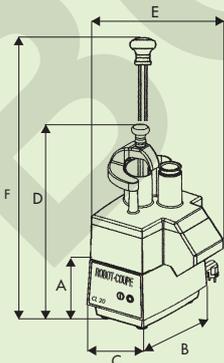
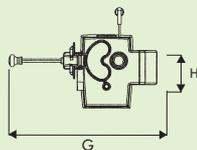
-  8 x 8 mm Ref.27116
-  10 x 10 mm Ref.27117

* Only CL30

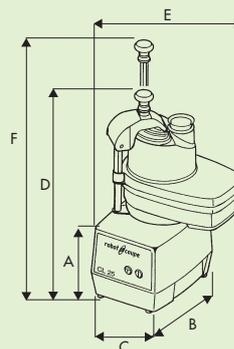
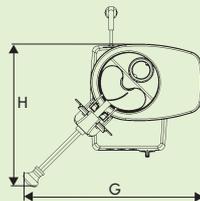
CE mark

	Electrical data				Dimensions (in mm)								Weight (without disc)	
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage*	A	B	C	D	E	F	G	H	Net weight	Gross weight
CL20	1500	400	5,7	230 V 50 Hz/1	188	301	217	545	545	700	590	140	11 kg	13 kg
CL25	1500	450	5,7	230 V 50 Hz/1	190	340	210	550	320	710	530	440	14 kg	16 kg
CL30	375	500	5,7	230 V 50 Hz/1	224	320	210	604	320	744	530	440	15 kg	18 kg

CL 20



CL 25 - CL30



* Other voltages available.



STANDARDS :

MACHINES IN COMPLIANCE WITH

- Is in conformity with the following directives and with standards and relations regarding safety and hygiene: 98/37/CEE, 73/23/CEE, 89/336/CEE, 89/109/CEE, 90/128/CEE.

- Is in conformity with the following European Harmonised Standards: EN 292 - 1 and - 2, EN 60204 - 1 (1992), EN 1678.

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