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



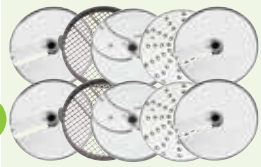
Specially intended for long vegetables, like cucumbers or zucchini.

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 VEGETAB





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

LES 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 VEGETAB



MIXED VEGETABLES



Automatic fead head



LARGE AND LONG VEGETABLES*



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).

LES DO YOU NEED TO PROCESS?



LONG VEGETABLES



4 Tubes feed heads



COOKED POTATOES



Mashed Potato Kit

CL 60 Automatic



Up to **3970 lbs** of vegetables per hour.

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

PRODUCTIVITY

Stainless-steel feed tray for continuous input.



THE WIDEST VARIETY OF CUTS

Slicers





15 discs

	ref.		ref.
0.6 mm	28166	8 mm (5/16")	28066
0.8 mm	28069	10 mm (3/8")	28067
1 mm (1/32")	28062	14 mm (9/16")	28068
2 mm (5/64")	28063	20 mm (25/32")	28132
3 mm (1/8")	28064	25 mm (1")	28133
4 mm (5/32")	28004	Cooked potatoes 4 mm (5/32")	27244
5 mm (3/16")	28065	Cooked potatoes 6 mm (1/4")	27245
6 mm (1/4")	28196		



0.6 mm → 25 mm

Ripple-cut





3 discs

	ref.
2 mm (5/64")	27068
3 mm (1/8")	27069
5 mm (3/16")	27070



2 mm → 5 mm

Grater





11 discs

	ref.		ref.
1.5 mm (1/16")	28056	9 mm (11/32")	28060
2 mm (5/64")	28057	Rösti potatoes	27164
3 mm (1/8")	28058	Raw potatoes	27219
4 mm (5/32")	28073	Fine Pulping disc	28055
5 mm (3/16")	28059	Hard cheese grate	28061
7 mm (9/32")	28016		



1.5 mm → 9 mm

Julienne





12 discs

	ref.		ref.
1 x 8 mm tagiatelle (1/32"x 5/16")	28172	2 x 8 mm (5/64"x 5/16")	27067
1 x 26 mm onion/cabbage (1/32"x 1/¼")	28153	2 x 10 mm tagiatelle (5/64"x 3/8")	28173
2 x 2 mm (5/64"x 5/64")	28051	3 x 3 mm (1/8"x 1/8")	28101
2.5 x 2.5 mm (1/10"x 1/10")	28195	4 x 4 mm (5/32"x 5/32")	28052
2 x 4 mm (5/64"x 5/32")	27072	6 x 6 mm (1/4"x 1/4")	28053
2 x 6 mm (5/64"x 1/4")	27066	8 x 8 mm (5/16"x 5/16")	28054



1.8 mm → 8x8 mm

Dicing Kits



10 sets

	ref.		ref.
5 x 5 x 5 mm (3/16")	28110	14 x 14 x 10 mm (9/16" x 9/16" x 3/8")	28179
8 x 8 x 8 mm (5/16")	28111	14 x 14 x 14 mm (9/16")	28113
10 x 10 x 10 (3/8")	28112	20 x 20 x 20 mm (25/32")	28114
12 x 12 x 12 (15/32")	28197	25 x 25 x 25 mm (1")	28115
14 x 14 x 5 mm Mozzarella (9/16" x 9/16" x 3/16")	28181	2" Lettuce Cut	28180



5x5x5 mm → 25x25x25 mm

French Fries





3 sets

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

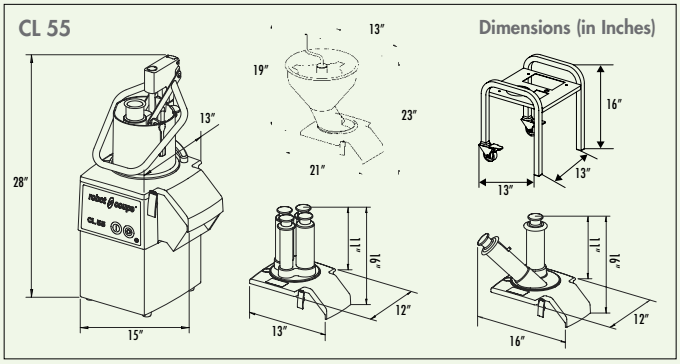
In brief:

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

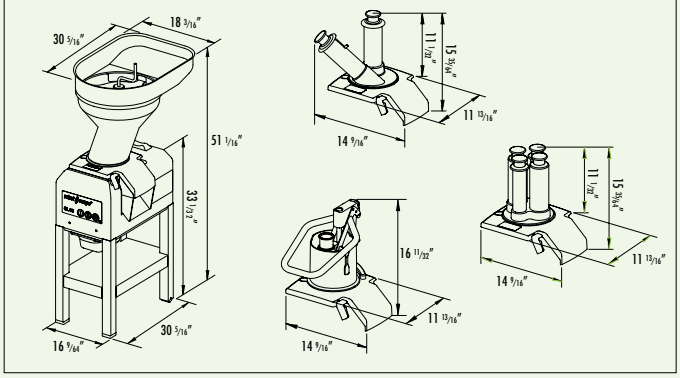
	Electrical data			
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage
CL 55	425 Single phase	1100	1.4	120V/60/1
CL 60 2 speeds	425 and 850 Three phase	1500	3.4	208-240V/60/3

	Auto fead head	Pusher feed head	4 Tubes-feed head	Ergo mobile cart	Mobile stand	Mashed Potato Kit
CL 55 Two feed heads	✔	✔	option		✔	option
Auto fead head CL 55	✔		option		✔	option
Pusher feed head CL 55		✔	option		✔	option
CL 60 Workstation	✔	✔	✔	✔		✔
CL 60 Two feed heads	✔	✔	option	option		option
Auto fead head CL 60	✔		option	option		option
Pusher feed head CL 60		✔	option	option		option

CL 55 — Dimensions (in Inches)



CL 60 — Dimensions (in Inches)



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-COUPE s.n.c.

robot coupe®

Robot Coupe U.S.A., Inc.
264 South Perkins Street,
Ridgeland, MS 39157
Phone: 1-800-824-1646 - Fax: (601) 898-9134
email: info@robotcoupeusa.com

www.robotcoupeusa.com

DISTRIBUTOR

ETL LISTED 9900098
Conforms to
UL NSF/ANSI
Std 763 Std 8
Certified to
CAN/CSA
Std C22.2 No.195

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 COUPE S.N.C.

Réf. : 450 000 - 01/2015 - USA