

robot coupe®



VEGETABLE PREPARATION MACHINES

CL 20 • CL 25 • CL 30



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



▶ CL 30

THROUGHPUT

Operating time :

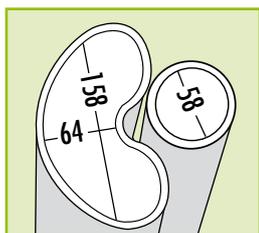
up to 80 kg/h

Processing time :

up to 3 kg/mn

PRODUCTION

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



PRACTICAL

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

ERGONOMICS

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

STURDINESS

Metal motor base for greater strength.

28 stainless-steel discs available

▶ Large hopper

• **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...

Round feed hopper ▶



▶ CL 25

CLEANING

Stainless-steel cutter bowl and lid made from ABS can easily be removed for cleaning.

THROUGHPUT

Operating time :

up to 60 kg/h

Processing time :

up to 3 kg/mn

1 speed:

1500 Rpm

23 stainless-steel discs available

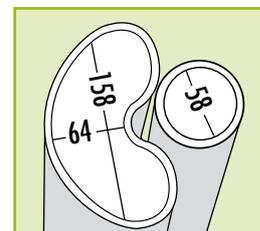


PRACTICAL

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

STURDINESS

Polycarbonate motor base.



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



Users:

Restaurants, Institutions,
Delicatessens, Caterers



In brief:

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



▶ CL 20



CLEANING

Cutter bowl and lid made from ABS can easily be removed for cleaning.

THROUGHPUT

Operating time :
up to 40 kg/h

Processing time :
up to 2 kg/mn

1 speed:
1500 Rpm

23 stainless-steel
discs available

▶ 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



▶ The greatest variety of cuts of all!



6 SLICERS
1 mm
▼
6 mm



1 RIPPLE CUTTERS
2 mm



10 GRATERS
1,5 mm
▼
9 mm



6 JULIENNE
2 x 2 mm
▼
8 x 8 mm



ONLY CL 30
3 DICERS
8 x 8 x 8 mm
▼
12 x 12 x 12 mm



ONLY CL 30
2 FRENCH FRIES
8 x 8 mm
▼
10 x 10 mm



Slicer



1 mm
2 mm
3 mm
4 mm

ref.
27051
27555
27086
27566

5 mm
6 mm
Ripple-cut 2 mm

ref.
27087
27786
27621

Julienne/French fries*



2 x 2 mm
2 x 4 mm
2 x 6 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm

ref.
27599
27080
27081
27047
27610
27048

French fries* 8 x 8 mm
French fries* 10 x 10 mm

ref.
27116
27117

Graters



ref.
1,5 mm 27588/27148*
2 mm 27577/27149*
3 mm 27511/27150*
6 mm 27046
9 mm 27632
Horseradish paste 0.7 mm 27078
Horseradish paste 1 mm 27079
Horseradish paste 1.3 mm 27130
parmesan 27764
Röstis potatoes 27191

Dicing sets*



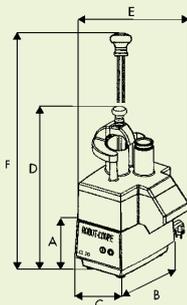
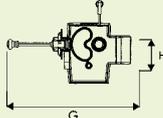
ref.
8 x 8 x 8 mm 27113
10 x 10 x 10 mm 27114
12 x 12 x 12 mm 27290

* Only CL 30

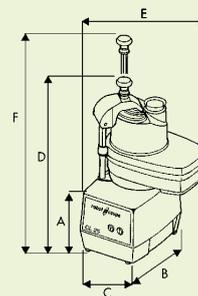
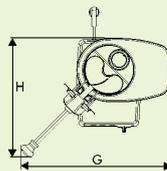
CE mark

	Electrical data			Dimensions (mm)								Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	G	D	net	gross
CL 20	1500	400	230 V/1 50 Hz 5,7	188	301	217	545	545	700	590	140	11 kg	13 kg
CL 25	1500	450	230 V/1 50 Hz 5,7	190	340	210	550	320	710	530	140	14 kg	16 kg
CL 30	375	500	230 V/1 50 Hz 5,7	224	320	210	604	320	744	530	140	15 kg	18 kg

CL 20



CL 25 - CL 30



* Other voltages available

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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.
- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1998), EN 1678.

