

robot coupe®



VEGETABLE PREPARATION MACHINES

CL 55 • CL 60 • CL 60 V.V.



RESTAURANTS - INSTITUTIONS - CATERERS

CL 60 WORKSTATION COMPLETE VEG'PREP SOLUTION

300
3000

Up to
1800 kg
of vegetables
per hour

ALL IN ONE



ERGO MOBILE TROLLEY 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 celeriac)



4 TUBES FEED HEAD



Specially intended for long vegetables, like cucumbers or zucchini.



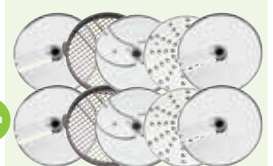
POTATO RICER EQUIPMENT 3mm



Ideal for mashing large amounts of fresh potato.



MULTICUT PACK OF 16 DISCS*



For imaginatively presented fruit and vegetables.

*Slicers: 1; 2; 4 - Graters: 1.5; 3 - Dicing equipments: 5x5x5; 10x10x10; 20x20x20 - Julienne: 2x10; 2.5x2.5; 4x4 - French Fries: 10x10.

WHICH TYPES OF VEGETABLES



MIXED VEGETABLES



Automatic feed head



LARGE AND LONG VEGETABLES*



Pusher feed head

▶ CL 55 Automatic

Up to
1200 kg
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, which can hold gastronorm pans ideally suited for large outputs.

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.

50
DISCS

SPEED

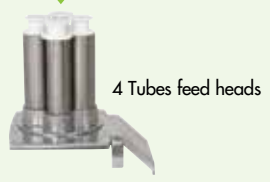
2 versions available:

1 speed: 375 rpm single-phase
2 speed: 375 rpm and 750 rpm three-phase

WHAT DO YOU NEED TO PROCESS?



LONG VEGETABLES



4 Tubes feed heads



POTATOES FOR MASHING



Potato ricer equipment

▶ CL 55 Pusher feed-head

Up to **400 kg** of vegetables per hour.

NEW PUSHER FEED HEAD

IMPROVED ERGONOMICS



New handle design requires less effort from operator

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.



* The pusher feed head is also perfect for special precision cuts (e.g. carrot tagliatelle or cucumber julienne).

WHICH TYPES OF VEGETABLES



▶ CL 60 Pusher feed-head

Up to
600 kg
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 (Ø 58 mm) ensuring a uniform cut for long items.

EXTRA LARGE

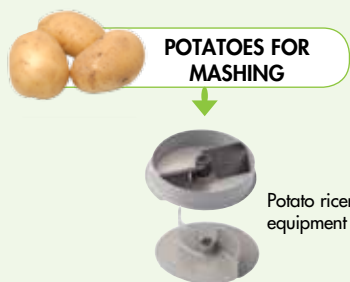


The XL hopper can accommodate a whole cabbage or up to 15 tomatoes.



* 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, on account of its compactness, its two wheels and its handle.

50
DISCS

2 SPEEDS

2 speed: 375 rpm and 750 rpm three-phase

VARIABLE SPEED

The CL 60 V.V.'s variable-speed system (100-1,000 rpm) allows you to adapt the appliance's speed to the texture of the foodstuff and the type of cut.

▶ CL 60 Automatic



Up to
1800 kg
of vegetables
per hour.

PRODUCTIVITY

Stainless-steel feed tray for continuous input.



THE WIDEST VARIETY OF CUTS

Slicers



0,6 mm 10 mm



0,6 mm
0,8 mm
1 mm
2 mm
3 mm
4 mm

ref.
28166
28069
28062
28063
28064
28004

12 discs

5 mm
6 mm
8 mm
10 mm
Cooked potatoes 4 mm
Cooked potatoes 6 mm

ref.
28065
28196
28066
28067
27244
27245



Ripple-cut



2 mm 5 mm



3 discs
2 mm
3 mm
5 mm

ref.
27068
27069
27070



Grater



1,5 mm 9 mm



1,5 mm
2 mm
3 mm
4 mm
5 mm

ref.
28056
28057
28058
28073
28059

10 discs

7 mm
9 mm
parmesan
Radish
Rösti

ref.
28016
28060
28061
28055
27164



Julienne, Tagliatelles



1,8 mm 8x8 mm



1 x 8 mm
1 x 26 mm onion/cabbage
2 x 2 mm (celeriac)
2,5 x 2,5 mm
2 x 4 mm (strips)
2 x 6 mm (strips)

ref.
28172
28153
28051
28195
27072
27066

12 discs

2 x 8 mm (strips)
2 x 10 mm
3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm

ref.
27067
28173
28101
28052
28053
28054



Dicing



5x5x5 mm 14x14x10 mm

5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 5 mm
14 x 14 x 10 mm

ref.
28110
28111
28112
28181
28179

9 sets

14 x 14 x 14 mm
20 x 20 x 20 mm
25 x 25 x 25 mm
50 x 70 x 25 mm

ref.
28113
28114
28115
28180



French fries



8x8 mm 10x16 mm



8 x 8 mm
10 x 10 mm
10 x 16 mm

3 sets

ref.
28134
28135
28158



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 and 2 tubes of 70 mm.



Straight and bias cut feed head

- Designed for the preparation of long vegetables and biased cut.
- Diameter of the tubes is 70 mm and of the inserts is 50 mm.

Vegetable Preparation Machines

Floor models



The Products Advantages:

Processing capacity:

- Large hopper feed head (area: 238 cm²) for large vegetables processing and an automatic feed head for continuous feeding.
- Powerful motor which guarantees large outputs (up to 1800 kg/h)

Wide range of cut:

- Complete selection of 50 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 robust design:

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



Number meals per service: up to 3000.



Target:

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



In brief:

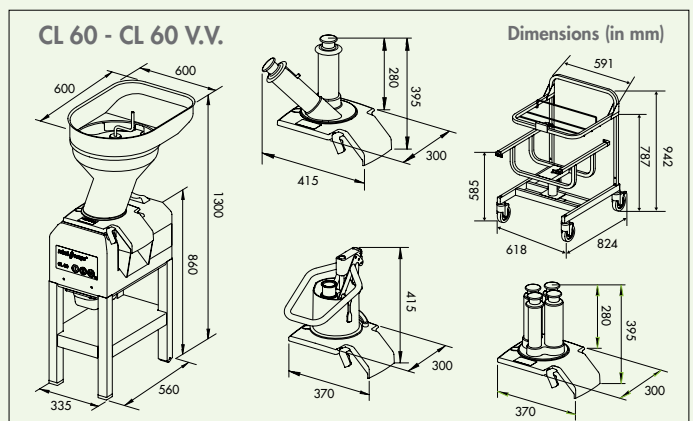
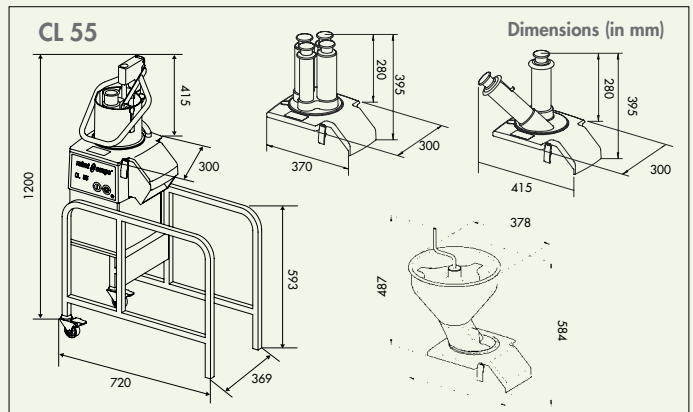
- **Hight performance, robust, easy to clean and maintain**, simple to use and versatile. Quite simply incomparable.

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-COUCPE s.n.c.



	Electrical data			
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage
CL 55	375 & 750	1100	1.4	400 V 50 Hz / 3
CL 60	375 & 750	1500	3.4	400 V 50 Hz / 3
CL 60 V.V.	375 to 750	1500	12	230 V 50-60 Hz/1

	Auto feed head	Pusher feed head	4 Hole-feed heads	Ergo mobile trolley	Mobile stand	Mash & Purée 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



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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 2002/72/CE, «RoHS» 2002/95/CE, «WEEE» 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.

