

robot coupe®



CL 20 • CL 25 • CL 30

VEGETABLE PREPARATION
MACHINES



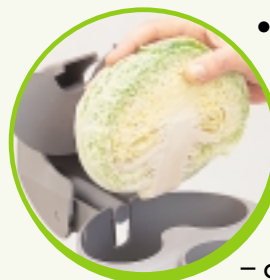
RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



CL 30



- **Space saving** and **compact** table-top model designed for a wide range of cut.
- **Metal motor base** for greater strength
- One speed of **375 Rpm** suitable for **dicing**, **French fries** as well as processing delicate vegetables.
- Simple to operate and easy to clean.
- Vegetable preparation machine recommended for restaurants serving up to **80 covers**.



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

CL 25



- **Sling plate** for perfect discharge and optimum cutting with delicate ingredients.
- Patented **magnetic security device** and **motor braking system** stop the machine as soon as the bowl or hoppers are opened.
- All parts which come into contact with food can be easily removed and cleaned.



- One speed : **1500 Rpm** for slicing, grating and juliennes.
- Polycarbonate motor base.
- **Removable bowl** and **lid** for easy and perfect cleaning.
- Designed for **easy handling** and **maintenance**.
- All these models are equipped with a single phase motor for fast installation.
- Ideal for small restaurants serving up to **80 covers**.

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.



	SLICERS	GRATERS	JULIENNE	DICERS	FRENCH FRIES
CL 20	1 mm, 2 mm, 3 mm, 4 mm, 5 mm, 6 mm.	1.5 mm, 2 mm, 3 mm, 6 mm, 9 mm.	2 x 2 mm, 2 x 4 mm, 2 x 6 mm, 4 x 4 mm, 6 x 6 mm, 8 x 8 mm.		
CL 25	Ripple cut 2 mm.	Parmesan, Radish 0.7 mm, 1 mm, 3 mm.			
CL 30	1 mm, 2 mm, 3 mm, 4 mm, 5 mm, 6 mm. Ripple cut 2 mm.	1.5 mm, 2 mm, 3 mm, 6 mm, 9 mm. Parmesan, Radish 0.7 mm, 1 mm, 3 mm.	2 x 2 mm, 2 x 4 mm, 2 x 6 mm, 4 x 4 mm, 6 x 6 mm, 8 x 8 mm.	8 x 8 mm, 10 x 10 mm.	8 x 8 mm, 10 x 10 mm.



	CL 20	CL 25	CL 30
Operating time	up to 40 kg/h	up to 60 kg/h	up to 80 kg/h
Processing time	up to 2 kg/mn	up to 3 kg/mn	up to 3 kg/mn

NEW



CL 20

- **Removable** vegetable preparation **attachment** made in ABS
- One speed **1500 Rpm**. Single phase motor for slicing, grating and julienne.
- Feed hoppers designed for a perfect cut quality :
- **One D shaped hopper** with an area of 104 cm²
- **One round hopper** of 58 mm diameter



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**



robot coupe®

Slicer	ref.
1 mm	27051
2 mm	27555
3 mm	27086
4 mm	27566
5 mm	27087
6 mm	27786
Ripple cut 2 mm	27621

Julienne	ref.
2 x 2 mm (celeriac)	27599
2 x 4 mm (strips)	27080
2 x 6 mm (strips)	27081
4 x 4 mm	27047
6 x 6 mm	27610
8 x 8 mm	27048
French fries 8 x 8*	27116*
French fries 10 x 10*	27117*
Dicing	
8 x 8*	27113*
10 x 10*	27114*

*Only CL 30

Grater	ref.
1,5 mm	27588 27148*
2 mm	27577 27149*
3 mm	27511 27150*
6 mm	27046
9 mm	27632
Parmesan	27764
Radish 0,7 mm	27078
Radish 1 mm	27079
Radish 1,3 mm	27130
Potatoes	27191

*Only CL 30

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.

INDEXES OF PROTECTION :

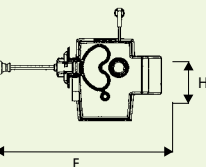
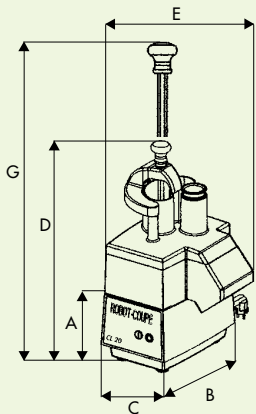
- IP 55 for the switches.
- IP 34 for the machines.

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.
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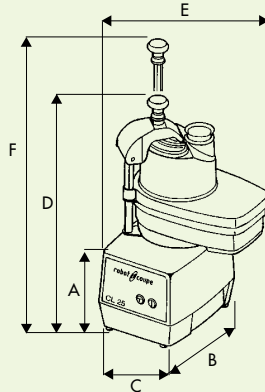


CL 20	CL 25	CL 30
Weight net 11 kg Weight gross 13 kg	Weight net 14 kg Weight gross 16 kg	Weight net 15 kg Weight gross 18 kg
Single-phase - 230 V/50 Hz 400 W. - 5,7 Amp. Speed 1500 rpm.	Single-phase - 230 V/50 Hz 450 W. - 5,7 Amp. Speed 1500 rpm.	Single-phase - 230 V/50 Hz 500 W. - 5,7 Amp. Speed 375 rpm.
Other voltages available.	Other voltages available.	Other voltages available.

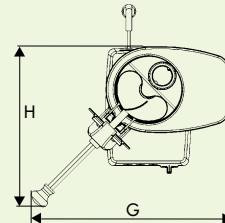
Dimensions (in mm)



CL 20	
A	188
B	301
C	217
D	545
E	545
F	590
G	700
H	140



CL 25	
A	190
B	340
C	210
D	550
E	320
F	710
G	530
H	440



CL 30	
A	220
B	320
C	210
D	600
E	320
F	740
G	530
H	440



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