

# robot coupe®



## VEGETABLE PREPARATION MACHINES

CL 20 • CL 40

NEW



RESTAURANTS – BARS – TAKEAWAY OUTLETS – SANDWICH BARS

## ▶ CL 40

Compact table-top model, easy to clean and simple to store - even in the tiniest of kitchens.

### EASY CLEANING

The detachable bowl and lid are both dishwasher safe



### TWO FEED HOPPERS

- The large hopper (surface area: 104 cm<sup>2</sup>) can hold up to 7 tomatoes.
- The cylindrical feed tube (Ø 58 mm) ensures uniform cutting of long, thin fruit and vegetables



### STURDINESS

Stainless-steel bowl and all-metal motor unit.



### LATERAL EJECTION



Space-saving



Ejector tool specially designed to cope with cabbage.

### THROUGHPUT

- Operating time: up to 80 kg/h.
- Processing time: up to 3 kg/mn.
- 1 speed: 500 Rpm.

# 28

DISCS

### Exceptional cutting quality:

With the CL 40, you can choose between a wide variety of cuts, even when dealing with delicate vegetables - **slicing or dicing tomatoes** is no longer a problem! The stainless-steel\* discs are dishwasher compatible

\* Only the slicing discs of the French fry and dicing kits are made from aluminium.

# ▶ CL 20



## CLEANING

The lid and bowl made from composite material are **easily detachable**.

## THROUGHPUT

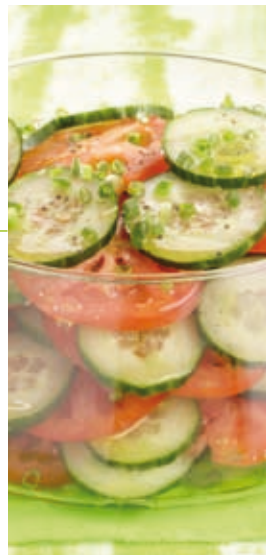
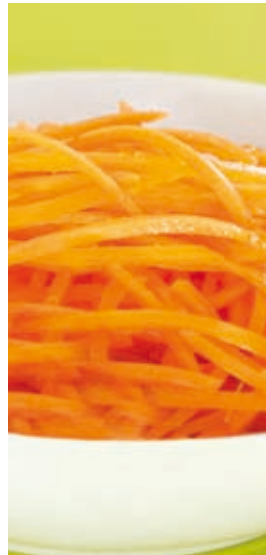
**Operating time:** up to 40 kg/h.

**Processing time:** up to 2 kg/mn.

**1 speed:** 1500 Rpm.

**23**  
DISCS

Not for dicing or making french fries



## THE WIDEST VARIETY OF CUTS

### ▶ Slicers and Ripple-cut



	ref.
1 mm	27051
2 mm	27555
3 mm	27086
4 mm	27566

	ref.
5 mm	27087
6 mm	27786
Ripple-cut 2 mm	27621



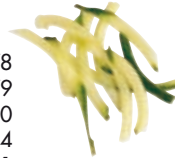
1 mm → 6 mm  
7 discs

### ▶ Grater



	ref.
1,5 mm	27588/27148
2 mm	27577/27149
3 mm	27511/27150
6 mm	27046
9 mm	27632

	ref.
Horseradish Paste 0,7 mm	27078
Horseradish Paste 1 mm	27079
Horseradish Paste 1,3 mm	27130
parmesan	27764
Röstis Potatoes	27191



1,5 mm → 9 mm  
10 discs

### ▶ Julienne, Tagliatelles



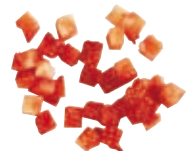
	ref.
2 x 2 mm	27599
2 x 4 mm	27080
2 x 6 mm	27081

	ref.
4 x 4 mm	27047
6 x 6 mm	27610
8 x 8 mm	27048



2x2 mm → 8x8 mm  
6 discs

### ▶ Dicing



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



8x8x8 mm → 12x12x12 mm  
3 sets

### ▶ French fries



	ref.
8 x 8 mm	27116
10 x 10 mm	27117



8x8 mm → 10x10 mm  
2 sets

CL 20 & CL 40

Only CL 40

# Vegetable preparation machines

Table-top models CL20 • CL40



## The Products Plus:

### Processing capacity:

- Large hopper (104 cm<sup>2</sup>) for large vegetable processing and round feed hopper (Ø 58 mm) designed for long and fragile products.

### Range of cut:

- A comprehensive range of discs allowing you to perform all the fruit and vegetable processing tasks you could possibly want - including slicing, ripple-cutting, grating, dicing, cutting into ribbons or matchsticks, and making french fries, in the case of the CL 40.

### 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 – Bars – Takeaway outlets – Sandwich bars



## In brief:

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

## ▶ INDUCTION MOTOR

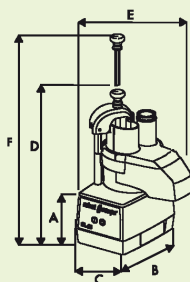
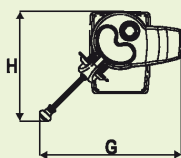
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
  - Extra power
  - No complex drive system
- No maintenance
- Stainless steel motor shaft



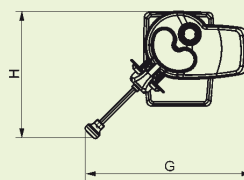
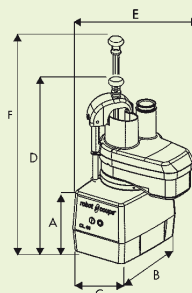
CE mark

	Electrical data			Dimensions (mm)								Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	G	H	net	gross
CL 20	1500	400	230 V/1 50 Hz 5,7	205	303	224	570	345	725	530	410	11 kg	13 kg
CL 40	500	500	230 V/1 50 Hz 5,4	225	303	224	590	345	745	530	410	15 kg	18 kg

CL 20



CL 40



\* Other voltages available

**robot coupe®**

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www.robot-coupe.com

## DISTRIBUTOR

### STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 2002/72/EC, "RoHS" 2002/95/EC, "WEEE" 2002/96/EC.
- 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.



# robot coupe®



## VEGETABLE PREPARATION MACHINES

CL 50 Gourmet

Exclusive Cuts :  
Waffles and Brunoise



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

Patented

## ▶ CL50 Gourmet : Simply the best

**Exclusive :** CL50 Gourmet allows you to make 5 new waffle and dicing cuts of exceptional quality. These cuts are difficult and time consuming to prepare by hand, but now they can be achieved quickly and perfectly every time. Take advantage of the range of 48 different discs and give your imagination free reign to dream up some exciting new recipes.



Price of innovation

*Sirha* 2007

### Large capacity



**Large feed hopper 132 cm<sup>2</sup>** to cater for bulky vegetables such as cabbage and celeriac.

### Precision



**Removable container** for processing brunoise or waffles in small quantities and facilitate the cleaning operations. Capacity: 600 gr of potatoes in brunoise 3x3x3 mm.

### Small quantities



**Removable collection tray** for small quantities of diced vegetables. Also ensures easier cleaning. Capacity: 600 g potatoes 3x3x3 mm.

### Wide variety of cuts



Extensive collection of precision-sharpened discs for flawless cutting quality.

### 5 new cuts

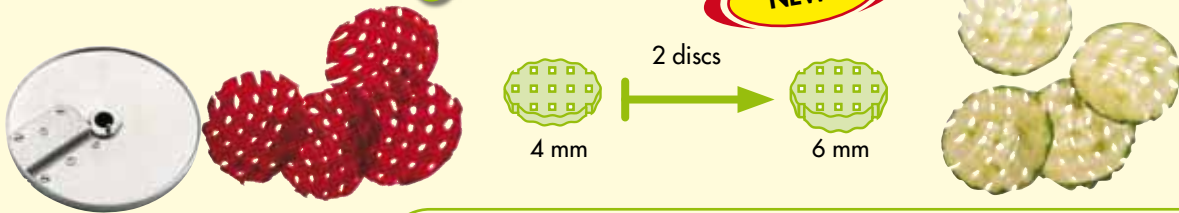


2 sizes of waffle and 3 sizes of dice.

# THE WIDEST VARIETY OF CUTS

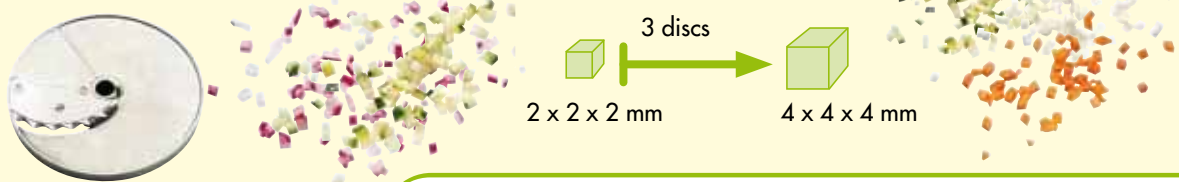
## ▶ Waffle

**NEW**

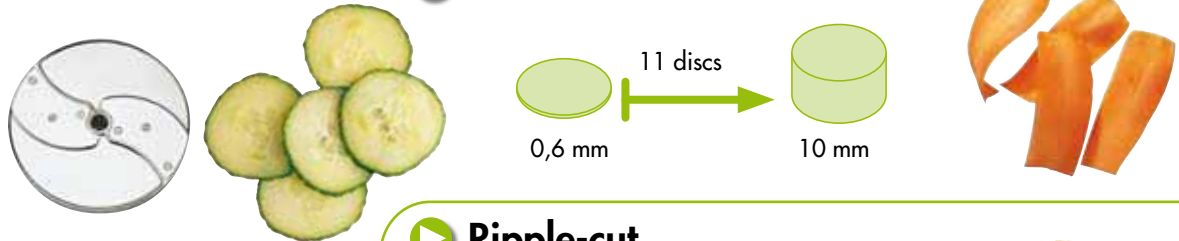


## ▶ Brunoise

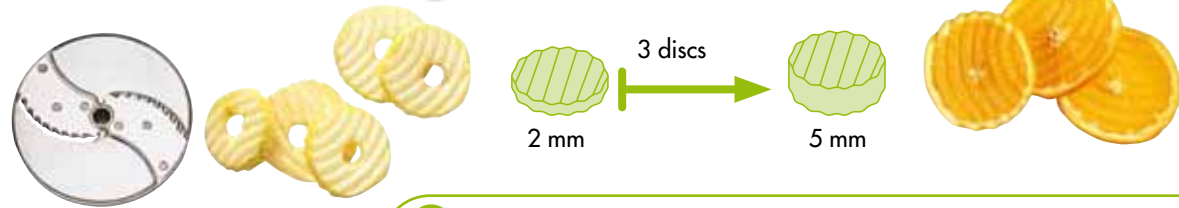
**NEW**



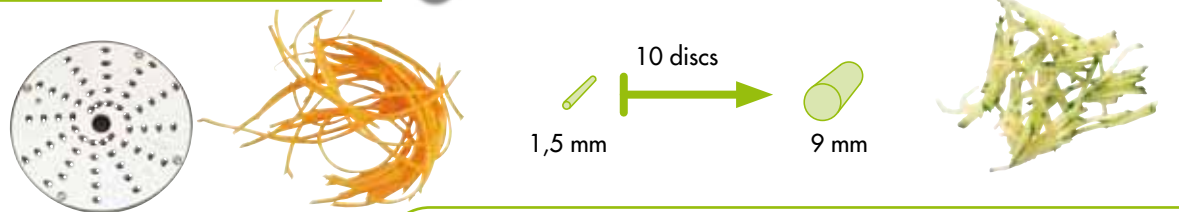
## ▶ Slicers



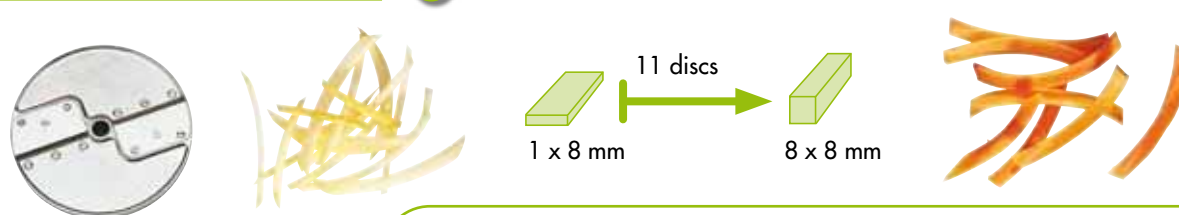
## ▶ Ripple-cut



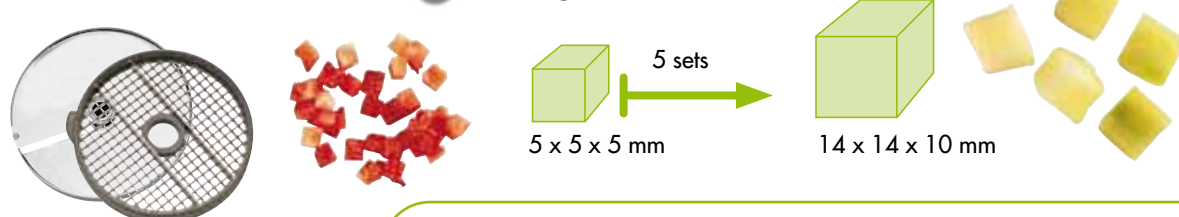
## ▶ Grater



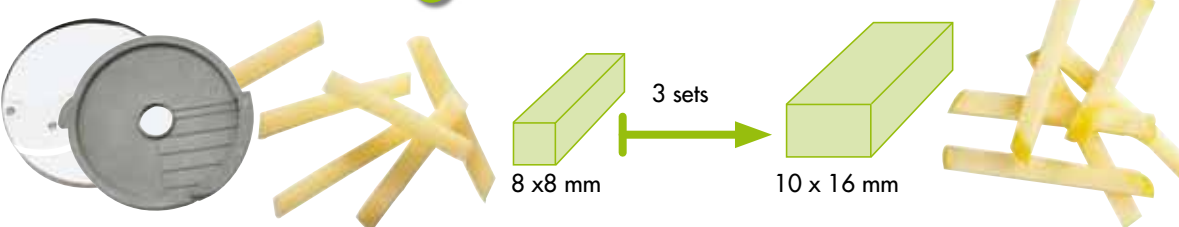
## ▶ Julienne



## ▶ Dicing



## ▶ French fries



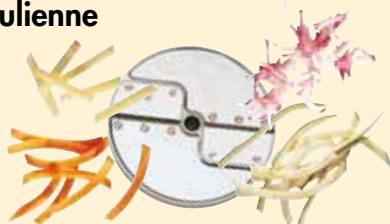
## Slicer



0,6 mm	
0,8 mm	
1 mm	
2 mm	
3 mm	
Ripple-cut	2 mm
Ripple-cut	3 mm

ref.		ref.
28166	4 mm	28004
28069	5 mm	28065
28062	8 mm	28066
28063	10 mm	28067
28064	Ripple-cut 5 mm	27070
27068	Cooked potatoes 4 mm	27244
27069	Cooked potatoes 6 mm	27245

## Julienne



1 x 8 mm	
1 x 26 mm onion/cabbage	
2 x 2 mm (celeriac)	
2 x 4 mm (strips)	
2 x 6 mm (strips)	
2 x 8 mm (strips)	
2 x 10 mm	

ref.		ref.
28172	3 x 3 mm	28101
28153	4 x 4 mm	28052
28051	6 x 6 mm	28053
27072	8 x 8 mm	28054
27066	French fries 8 x 8 mm	28134
27067	French fries 10 x 10 mm	28135
28173	French fries 10 x 16 mm	28158

## Graters



1,5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28073
5 mm	28059
7 mm	28016
9 mm	28060
Parmesan	28061
Radish	28055
Rösti-type potatoes	27164

## Dicing sets



ref.		ref.
28110	5 x 5 x 5 mm	28110
28111	8 x 8 x 8 mm	28111
28112	10 x 10 x 10 mm	28112
28181	14 x 14 x 5 mm	28181
28179	14 x 14 x 10 mm	28179

## Brunoise



2 x 2 mm	28174
3 x 3 mm	28175
4 x 4 mm	28176

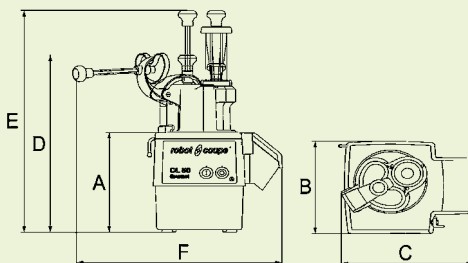
## Waffles



ref.		ref.
28177	4 mm	28177
28178	6 mm	28178

CE mark

	Electrical data			Dimensions (mm)						Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	D	E	F	net	Packaged
CL 50 Gourmet	375	550	230 V/1 50 Hz/ 5,7	350	310	390	610	760	615	21,5	24,5



\* 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.





# robot coupe<sup>®</sup>



## VEGETABLE PREPARATION MACHINES

CL 50 • CL 50 Ultra



RESTAURANTS - INSTITUTIONS - CATERERS

## ▶ CL 50 / CL 50 Ultra

Rugged, efficient, easy to clean and offering the widest variety of cuts, these models are in a league of their own and will meet your precise daily needs both easily and effectively.

### ERGONOMICS

These models boast a lever-activated auto restart, making them more user-friendly and optimising throughput.

### EASY CLEANING

New lid shape eliminating nooks and crannies where food residue could accumulate.

### STURDINESS

All-metal bowl and lid, and polycarbonate motor unit (stainless steel for the CL 50 Ultra).



## Potato Ricer Attachment

The CL 50 E and CL 50 Ultra E can all be equipped with a ricer attachment as an option.

An easy solution for making large amounts of top-quality, flavoursome mashed potato.



Hopper feed head



A paddle and a special grid available in 2 sizes according to the desired texture: 3 mm or 6 mm.



A special ejecting disc

### TWO FEED HOPPERS

- The large hopper (surface area: 139 cm<sup>2</sup>) can hold up to 10 tomatoes.
- The cylindrical feed tube (Ø 58 mm) ensures uniform cutting of long, thin fruit and vegetables.



### THROUGHPUT

- **Operating time:** up to 250 kg/h.
- **Processing time:** up to 5 kg/mn.
- 2 versions available:
  - 1 speed (single-phase or three-phase) 375 rpm
  - 2 speed (three-phase): 375 rpm and 750 rpm

**50  
DISCS**

**Exceptional cutting quality:**

The CL 50 offers you a wide choice of cuts, even for delicate vegetables, delivering impeccably sliced mushrooms and perfectly formed tomato cubes.

10 Dicing cuts  
& 3 French Fries  
cuts available



**THE WIDEST VARIETY OF CUTS**

**Slicers and Ripple-cut**



16 discs



	ref.
0.6 mm	28166
0.8 mm	28069
1 mm	28062
2 mm	28063
3 mm	28064
4 mm	28004
5 mm	28065
6 mm	28196

	ref.
8 mm	28066
10 mm	28067
14 mm	28068
Ripple-cut 2 mm	27068
Ripple-cut 3 mm	27069
Ripple-cut 5 mm	27070
Cooked potatoes 4 mm	27244
Cooked potatoes 6 mm	27245



0.6 mm 14 mm

**Grater**



10 discs



	ref.
1.5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28073
5 mm	28059

	ref.
7 mm	28016
9 mm	28060
Parmesan	28061
Radish	28055
Rösti	27164



1.5 mm 9 mm

**Julienne, Tagliatelles**



12 discs



	ref.
1 x 8 mm	28172
1 x 26 mm onion/cabbage	28153
2 x 2 mm (celeriac)	28051
2.5 x 2.5 mm	28195
2 x 4 mm (strips)	27072
2 x 6 mm (strips)	27066

	ref.
2 x 8 mm (strips)	27067
2 x 10 mm	28173
3 x 3 mm	28101
4 x 4 mm	28052
6 x 6 mm	28053
8 x 8 mm	28054



1x8 mm 8x8 mm

**Dicing**



9 sets



	ref.
5 x 5 x 5 mm	28110
8 x 8 x 8 mm	28111
10 x 10 x 10 mm	28112
14 x 14 x 5 mm	28181
14 x 14 x 10 mm	28179

	ref.
14 x 14 x 14 mm	28113
20 x 20 x 20 mm	28114
25 x 25 x 25 mm	28115
50 x 70 x 25 mm	28180



5x5x5 mm 50x70x25 mm

**French fries**



3 sets



	ref.
8 x 8 mm	28134
10 x 10 mm	28135
10 x 16 mm	28158



8x8 mm 10x16 mm

# Vegetable Preparation Machines

## Table-top models



### The Products Plus:

#### Processing capacity :

- **Large hopper** allowing bulky vegetables, such as lettuces and cabbages, to be processed.

#### Wide variety of cuts:

- Comprehensive range of **50 discs** for slicing, ripple-cutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 25x25x25 mm) with optimum quality and precision every time.
- 375 rpm single-speed appliance ideal for processing delicate foodstuffs, dicing or making french fries, as well as guaranteeing a wide variety of slicing, grating and julienne cuts.
- 375/750 rpm two-speed appliances successfully reconciling speed and cutting precision.

#### Simple, sturdy design:

- All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.
- Induction motor for intensive use.



### Number of covers:

up to 300 covers



### Users:

Restaurants, Institutions, Caterers



### In brief:

Immensely strong, durable, and easy to clean, you will find no other machines to meet your specific day to day needs so precisely or with such apparent ease and efficiency.



### Induction motor

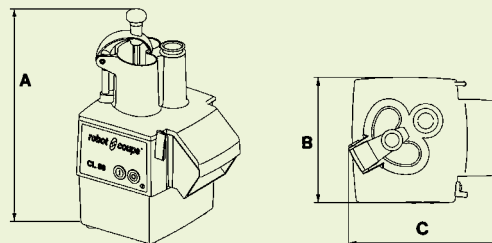


- **Commercial asynchronous motor for heavy duty** to guarantee longer life and reliability.
- Motor has operation ball bearings for silent vibration-free running.
- Extra power
- **No maintenance**
  - No brushes.
  - Stainless steel motor shaft

CE mark

	Electrical data			Dimensions (mm)			Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	net	gross
CL 50	375	550	230 V/1 50 Hz 5,7	590	320	350	17,6	19,8
CL 50	375	550	400 V/3 50 Hz/ 1,7	590	320	350	17,6	19,8
CL 50	375 & 750	600	400 V/3 50 Hz/ 1,8-2,1	590	320	350	17,6	19,8
CL 50 Ultra	375	550	230 V/1 50 Hz 5,7	590	320	350	18	20,2
CL 50 Ultra	375	550	400 V/3 50 Hz/ 1,7	590	320	350	18	20,2
CL 50 Ultra	375 & 750	600	400 V/3 50 Hz/ 1,8-2,1	590	320	350	18	20,2

#### CL 50 - CL 50 Ultra



\* Other voltages available

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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.



# robot coupe®



## VEGETABLE PREPARATION MACHINE

CL 52®

NEW



RESTAURANTS – INSTITUTIONS – CATERERS

# ▶ Vegetable Preparation Machine CL 52 (E) Version

Designed to process large volumes of vegetables in no time at all

**Extra  
Ergonomic**



**2 VERSIONS AVAILABLE:**  
1 speed : 375 rpm  
2 speed : 375 and 750 rpm

## EXTRA PRECISE



Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.

## EXTRA LARGE



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



## IMPROVED ERGONOMICS



New handle design requires less effort from operator

## LATERAL EJECTION



Space-saving design and greater user comfort.

## EXTRA POWERFUL

Powerful 750-W commercial-grade motor designed to withstand intensive use

## WIDE VARIETY OF CUTS

**50  
DISCS**

Extensive range of 50 discs with precision-sharpened blades for flawless cutting quality.

## THE WIDEST VARIETY OF CUTS

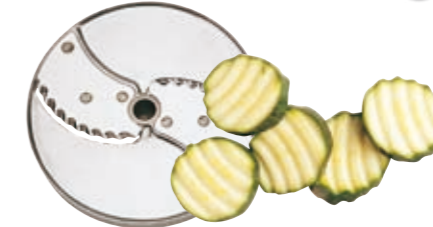
### ▶ Slicers



12 discs		ref.	
0.6 mm	28166	5 mm	28065
0.8 mm	28069	6 mm	28196
1 mm	28062	8 mm	28066
2 mm	28063	10 mm	28067
3 mm	28064	Cooked potatoes 4 mm	27244
4 mm	28004	Cooked potatoes 6 mm	27245

0.6 mm → 10 mm

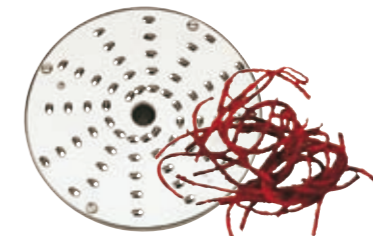
### ▶ Ripple-cut



3 discs		ref.	
2 mm	27068		
3 mm	27069		
5 mm	27070		

2 mm → 5 mm

### ▶ Grater



10 discs		ref.	
1.5 mm	28056	7 mm	28016
2 mm	28057	9 mm	28060
3 mm	28058	Parmesan	28061
4 mm	28073	Radish	28055
5 mm	28059	Rösti	27164

1.5 mm → 9 mm

### ▶ Julienne



12 discs		ref.	
1 x 8 mm	28172	2 x 8 mm (strips)	27067
1 x 26 mm onion/cabbage	28153	2 x 10 mm	28173
2 x 2 mm (celeriac)	28051	3 x 3 mm	28101
2.5 x 2.5 mm	28195	4 x 4 mm	28052
2 x 4 mm (strips)	27072	6 x 6 mm	28053
2 x 6 mm (strips)	27066	8 x 8 mm	28054

1x8 mm → 8x8 mm

### ▶ Dicing



9 sets		ref.	
5 x 5 x 5 mm	28110	14 x 14 x 14 mm	28113
8 x 8 x 8 mm	28111	20 x 20 x 20 mm	28114
10 x 10 x 10 mm	28112	25 x 25 x 25 mm	28115
14 x 14 x 5 mm	28181	50 x 70 x 25 mm	28180
14 x 14 x 10 mm	28179		

5x5x5 mm → 14x14x10 mm

### ▶ French fries



3 sets		ref.	
8 x 8 mm	28134		
10 x 10 mm	28135		
10 x 16 mm	28158		

8x8 mm → 10x16 mm

# Vegetable Preparation Machine

CL 52  Version



## The Product Advantages

### Processing capacity :

- **Large hopper** allowing bulky vegetables, such as lettuces and cabbages, to be processed.

### Wide variety of cuts:

- Comprehensive range of **50 discs** for slicing, ripple-cutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 25x25x25 mm) with optimum quality and precision every time.
- 375 rpm single-speed appliance ideal for processing delicate foodstuffs, dicing or making french fries, as well as guaranteeing a wide variety of slicing, grating and julienne cuts.
- 375/750 rpm two-speed appliance successfully synchronizing speed and cutting precision.

### Simple, sturdy design:

- All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.
- Induction motor for intensive use.



## Number of covers:

up to 400 covers



## Users:

Restaurants – Institutions – Caterers



## In brief:

Strong, durable, and easy to clean, you will find no other machines to meet your specific day to day needs so precisely or with such apparent ease and efficiency.

## Induction motor

- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
  - Extra power
  - No complex drive system
- Stainless steel motor shaft

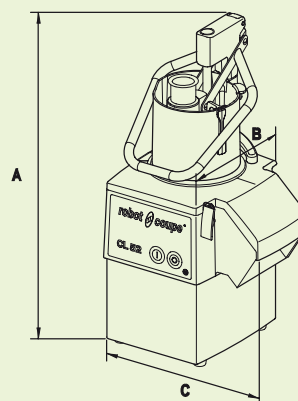


CE mark

	Electrical data			Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Net	Gross
<b>CL 52 Single-phase</b>	375	750	230 V/1 50 Hz (5.3)	25.5	28
<b>CL 52 Three-phase 1 speed</b>	375	750	400 V/3 50 Hz (2.0)	25.5	28
<b>CL 52 Three-phase 2 speed</b>	375 & 750	900	400 V/3 50 Hz (2.7)	25.5	28

### Dimensions (mm)

A	B	C
690	340	360



\* Other voltages available

**robot coupe**<sup>®</sup>

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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/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 2002/72/EC, "RoHS" 2002/95/EC, "WEEE" 2002/96/EC.
- 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.



# robot coupe®



## VEGETABLE PREPARATION MACHINES

CL 55 • CL 60 • CL 60 V.V.



**RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS**





## CL 60 Automatic



\* Except for feed-head base made in aluminium



- The Automatic feed-head combines an **outstanding cut quality** with **high output** (perfect balance between the shape of the hopper, the rotary speed and the surface of cutting disc).
- This head is ideal for **grated carrots** and **sliced or diced potatoes** for example. It has been conceived for all types of cut with the **exception of slicing of long products, processing fragile products or products that are too large for the feed hopper.**
- **Stainless steel feeding tray** designed to facilitate continuous supply into the machine.
- Recommended from 300 to 3000 covers and more.

- All parts in contact with food made from **stainless steel**.
- Heavy duty construction for **intensive use**.
- **Tilting of the heads** in the line of the motor base to guarantee space saving design and greater user comfort.
- Two speeds **375 rpm or 750 rpm** to guarantee perfect results and fast processing.
- Thanks to a simple design, all parts in food contact (for both models) **can be easily dismantled** without tools for **perfect hygiene**.
- Its **compact size**, the **wheels** and **handle** make the machine very easy to move.
- **Magnetic safety system** prevents any access to moving parts whatever head is in use.

## CL 60 Pusher feed-head



- **New pusher feed head** (area : 227 cm<sup>2</sup>) designed for large vegetables processing with a **feed tube** (Ø 58 mm) **included** for long or fragile vegetables processing.
- The lever mounted on the feed-head has been designed for **ease of operation** and **minimum effort** on the part of the operator.
- **Automatic restart of the machine** with the pusher for better user comfort and a bigger output.
- The full size opening of the pusher feed-head minimizes the pre-cutting actions of vegetables for **time saving** and **better output**.
- Recommended from 300 to 400 covers and more.

# VEGETABLE PREPARATION MACHINES

FLOOR MODELS



## The Products "Plus"

### Processing capacity :

- Large hopper feed head (area : 227 cm<sup>2</sup>) for large vegetables processing and an automatic feed head for continuous feeding.
- Powerful motor which guarantees large outputs ( up to 900 kg/h).

### Wide range of cut :

- Complete selection of 46 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 of covers :**  
up to 3000.



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



### In brief :

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

#### Operating time

#### Processing time

#### Number of covers

**CL 55**

up to 700 kg/h \*

up to 15 kg/mn \*

100 to 1000 + \*

**CL 60 • CL 60 V.V. (Variable Speed)**

up to 900 kg/h \*

up to 30 kg/mn \*

300 to 3000 + \*

\* Depending on type of cut and head selected.

## OPTIONAL ATTACHMENTS



### 4 Straight holes feed-head for CL55-CL60

- Designed for the preparation of long vegetables in large outputs.
- Diamters of the tubes : 2 tubes of 50 mm and 2 tubes of 70 mm



### CL55 feeding tray

- Available in order to facilitate the loading of the vegetables in the pusher feed-head.



### Half moon feed head CL55

- Area : 121 cm<sup>2</sup>.
- Automatic restart of the machine with the pusher.



### Straight hole feed-head CL60

- Designed for the preparation of **long vegetables** like carrots, cucumbers, leeks etc..., or **fragile fruit and vegetables** such as mushrooms, etc...



### Straight and inclined hole feed-head CL55 - CL60

- Designed for the preparation of long vegetables and biaised cut.
- This head is equipped with an hole and pusher Ø 75 mm, one insert and pusher Ø 50 mm.



### CL 60 stainless steel trolley

- Two stainless steel trolleys with locking wheels designed for 2 x 1 or 1 x 1 standard size containers..



## CL 60 V.V. Variable Speed

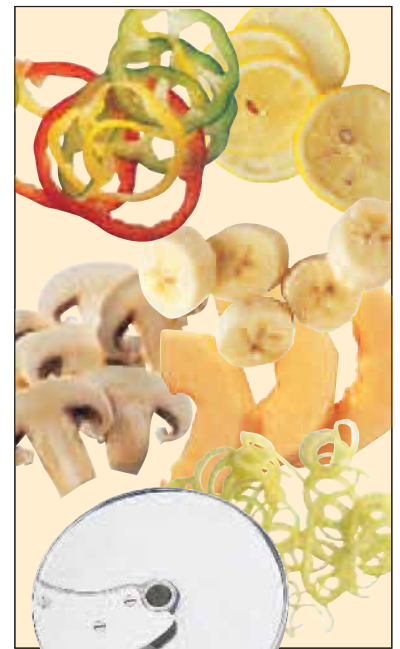
- The CL60 V.V. variable speed allows a more accurate cut quality thanks to a speed range between **100 to 1000 rpm**. Consequently, a very precise **speed** can be selected according to the **type of cut** and **texture** of the **fruit** or **vegetable** to be processed.
- This guarantees an **optimum cut quality**, particularly when processing fragile products such as tomatoes or mushrooms and will **satisfy** even the **most demanding professionals**.
- As a standard, the CL60 V.V. variable speed is equipped with a stainless steel **automatic feed head**. Optional hoppers available are pusher feed-head or hole feed-heads.

## CL 55 Automatic



- The CL55 model can be fitted with an **automatic feed-head** for **volume processing and cut quality**.
- The design of the **automatic feed-head** has been reviewed in order to give to the end-user a **larger introduction capacity and therefore bigger outputs**.
- The Automatic feed-head is ideal for **slicing delicate vegetables** such as mushrooms, tomatoes, **grating carrots**, **dicing potatoes** and cutting **French fries** to mention but a few of its use.
- **All stainless steel head** for easy cleaning and hygiene.

- **2 speeds for all models except for 380/60/3, 220/60/3 and single phase models.**
- Recommended from **100 to 1000 covers**.
- Operating time : up to **700 kg/h.**
- The optional **Stainless Steel mobile stand** gives the perfect operating height and accepts standard size gastronorm containers allowing you to prepare large quantity's with the minimum of fuss.
- **New blade contour** now gives an even **smoother, more durable cut.**
- Available with three phase or single phase powered motor.



## CL 55 Pusher feed-head












- **Robust construction** for commercial use.
- This model is equipped with a **pusher feed-head** (area : 227 cm<sup>2</sup>) including a feed tube (Ø 58 mm) and a stainless steel movable stand.
- The **full size opening head** has been specially designed for bulky vegetables such as cabbage or lettuce.
- The tube is used for **continuous feeding** of long or fragile fruit or vegetables.
- The shape of the pusher has been conceived for a better **use comfort** and for **fast processing**.

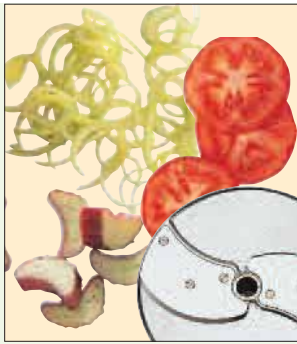





# COMPLETE SELECTION OF DISCS

## SLICER









-  0.6 mm Ref.28166
-  0.8 mm Ref.28069
-  1 mm Ref.28062
-  2 mm Ref.28063
-  3 mm Ref.28064
-  4 mm Ref.28004
-  5 mm Ref.28065
-  Cooked potatoes  
4 mm Ref.27244
-  Cooked potatoes  
6 mm Ref.27245








-  8 mm Ref.28066
-  10 mm Ref.28067
-  14 mm Ref.28068
-  20 mm Ref.28132
-  25 mm Ref.28133

## JULIENNE / STRIPS





-  1x8 mm Ref.28172
-  1x30 mm Ref.28153  
Half ring onions
-  2x2 mm Ref.28051
-  2x4 mm Ref.27072
-  2x6 mm Ref.27066
-  2x8 mm Ref.27067

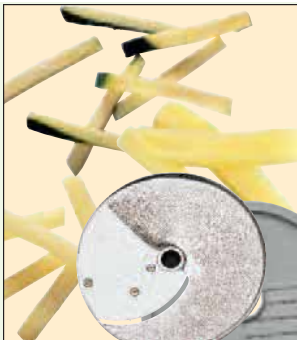





-  2 x 10 mm  
Ref.28173
-  3 x 3 mm  
Ref.28101
-  4 x 4 mm  
Ref.28052
-  6 x 6 mm  
Ref.28053
-  8 x 8 mm  
Ref.28054

## RIPPLE CUT SLICER / FRENCH FRIES










-  2 mm  
Ref.27068
-  3 mm  
Ref.27069
-  5 mm  
Ref.27070

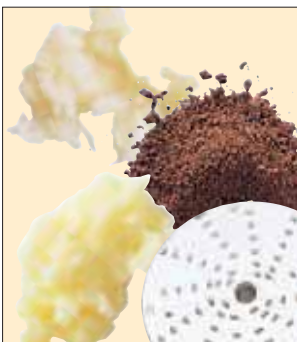


-  8 x 8 mm  
Ref.28134
-  10 x 10 mm  
Ref.28135
-  10 x 16 mm  
Ref.28158

## GRATER



-  1.5 mm Ref.28056
-  2 mm Ref.28057
-  3 mm Ref.28058
-  4 mm Ref.28073
-  5 mm Ref.28059
-  7 mm Ref.28016
-  9 mm Ref.28060



### PARMESAN GRATER



Ref.28061

### RÖSTIS POTATOES



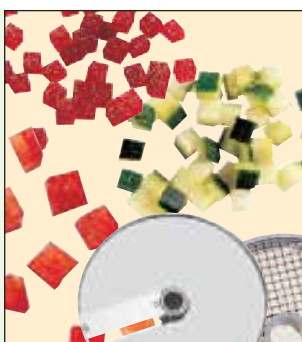
Ref.27164





### HORSERADISH PASTE

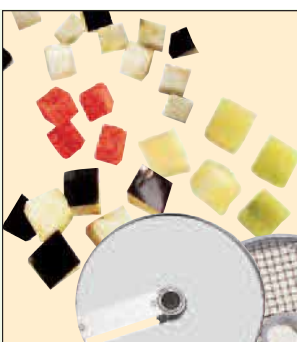





1mm Ref.28055

## DICING EQUIPMENT



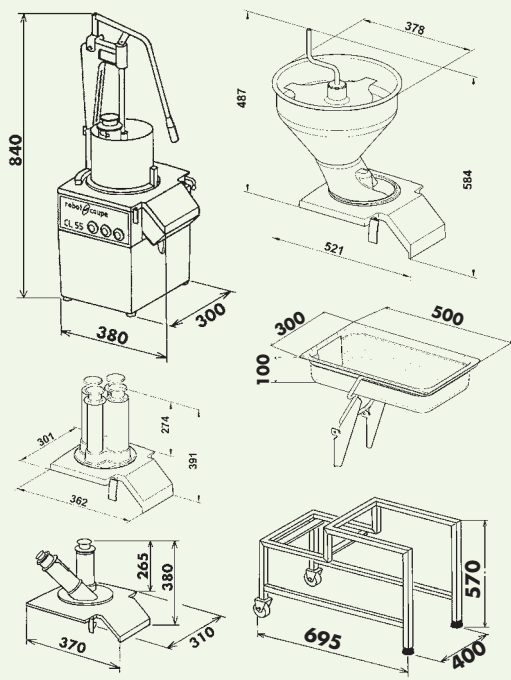
-  5 x 5 x 5 mm  
Ref.28110
-  8 x 8 x 8 mm  
Ref.28111
-  10 x 10 x 10 mm  
Ref.28112
-  14 x 14 x 14 mm  
Ref.28113



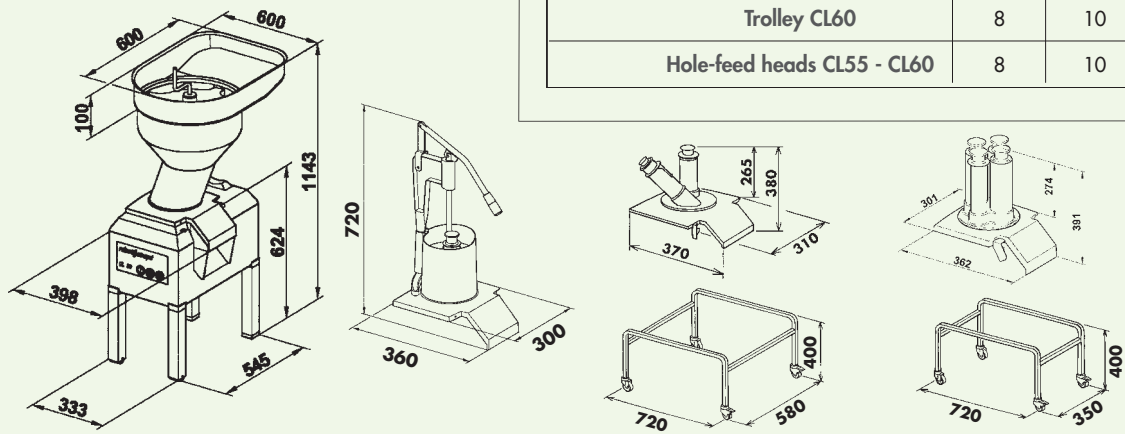
-  20 x 20 x 20 mm  
Ref.28114
-  25 x 25 x 25 mm  
Ref.28115
-  50 x 70 x 25 mm  
(salad)  
Ref.28180

CE mark

## CL55 Dimensions (in mm)



## CL60 - CL60 V.V. Dimensions (in mm)



## Electrical data

	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage
CL55	375 and 750	1 100	1.4	400 V 50 Hz / 3
CL60	375 and 750	1 500	3.4	400 V 50 Hz / 3
CL60 V.V.	375 to 750	1 500	12	230 V 50-60 Hz / 1

## Weight (kg)

	net	gross
CL55 (Motor base)	18	19
CL60 (Motor base)	43	57
CL60 V.V. (Motor base)	43	57
Automatic feed head CL55	6.2	7.2
Automatic feed head CL60	13	16
Pusher-feed head CL55	9	14
Pusher-feed head CL60	7	12
Stand (CL55)	8	10
Feeding tray (CL55)	3.5	6
Trolley CL60	8	10
Hole-feed heads CL55 - CL60	8	10

\* 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 (1998), EN 1678.



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