

# 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

### 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



Ejector tool specially designed to cope with cabbage.

\* 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



1 mm  
7 discs



6 mm

1 mm  
2 mm  
3 mm  
4 mm

ref.

27051  
27555  
27086  
27566

5 mm  
6 mm

ref.

27087  
27786  
27621



### ▶ Grater



1,5 mm  
10 discs



9 mm

1,5 mm  
2 mm  
3 mm  
6 mm  
9 mm

ref.

27588/27148  
27577/27149  
27511/27150  
27046  
27632

Horseradish Paste 0,7 mm  
Horseradish Paste 1 mm  
Horseradish Paste 1,3 mm  
parmesan  
Röstis Potatoes

ref.

27078  
27079  
27130  
27764  
27191



### ▶ Julienne, Tagliatelles



2x2 mm  
6 discs



8x8 mm

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

ref.

27599  
27080  
27081

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

ref.

27047  
27610  
27048



### ▶ Dicing



3 sets  
8x8x8 mm  
12x12x12 mm



8 x 8 x 8 mm  
10 x 10 x 10 mm  
12 x 12 x 12 mm

ref.

27113  
27114  
27290



### ▶ French fries



2 sets  
8x8 mm  
10x10 mm



8 x 8 mm  
10 x 10 mm

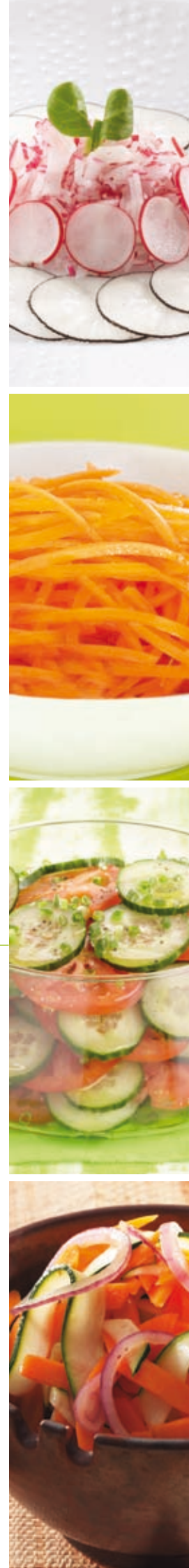
ref.

27116  
27117



CL 20 & CL 40

Only CL 40





# Vegetable preparation machines

Table-top models CL 20 • CL 40



## 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

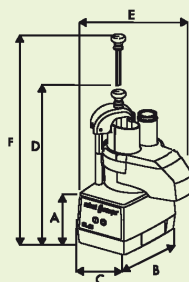
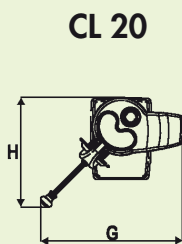
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
  - Extra power
  - No complex drive system
- No maintenance
- Stainless steel motor shaft



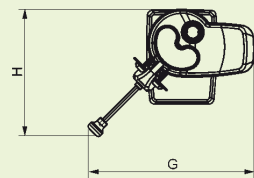
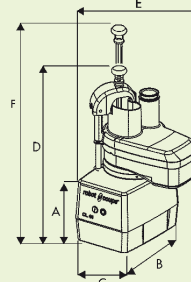
CE mark

	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

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email: info@robotcoupeusa.com - website: www.robotcoupeusa.com

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.



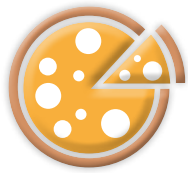
# Robot-Coupe goes Italian



Our brand-new package for  
making *Pizzas*

**robot**  **coupe**<sup>®</sup>





# CL 50 Ultra *Pizza*

A comprehensive solution for making all your favourite pizzas



Make sauces for your pizzas... and your pasta dishes with the **CMP350 V.V. stick blender**



**Free demonstration  
on request**



**4-mm slicing disc**  
for tomatoes, aubergines,  
etc.



**2-mm slicing disc**  
for courgettes, mushrooms,  
peppers and onions



**7-mm grating disc**  
for mozzarella or pizza cheese  
blend

**Available as an optional extra on the CL 50 Ultra**



**10 x 10 x 10-mm tomatoes  
dicing kit for bruschetta**  
Ref. 28112

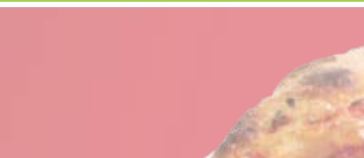


**14 x 14 x 5-mm dicing kit  
for fresh mozzarella**  
Ref. 28181



**Parmesan disc**  
Ref. 28061





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**Distributor**

Ref.: 451 009 - 03/2015 - Anglais



# *robot coupe*®



## **VEGETABLE PREPARATION MACHINE**

CL 50 • CL 50 Ultra • CL 52



**RESTAURANTS – INSTITUTIONS – CATERERS**

Efficient, sturdy and easy to clean, these unique models allow a wide variety of cuts.

### Large volume opening



Up to 10 tomatoes  
or ½ cabbage.



### Cylindrical hopper



Ø 58 mm regular slicing of long  
vegetables such as courgettes, carrots,  
pepperonis and cucumbers.



**Exactitube pusher:** New  
Ø 39 mm for slicing small-size  
ingredients such as chillis, gerkins, dry  
sausage, asparagus, spring onions,  
bananas, strawberries and grapes.



### Extra large hopper



Up to 15 tomatoes or 1 whole  
cabbage.



New handle design requires less effort from  
operator.

## ▶ CL 50 / CL 50 Ultra



50  
400

Practical output:  
Up to 150 kg/h

170 mm  
75 mm  
58 mm  
Area: 139 cm²

550 Watts



CL 50  
Ultra

550 Watts  
Stainless steel  
motor base

## ▶ CL 52



70  
600

Practical output:  
Up to 250 kg/h

175 mm  
59 mm  
Area: 227 cm²

750 Watts  
Stainless steel  
motor base

### **Extra Ergonomic**

Designed to process large volumes of  
vegetables quickly and easily.



**REQUIRES LESS EFFORT  
PREVENTS MSD\*  
TAKES AWAY THE TEDIOUSNESS**



#### STURDINESS

Induction motor for intensive use.



#### ERGONOMICS

The pusher **automatically** restarts the  
machine for **easier, quicker** operation.



#### SPACE-SAVING

Space-saving lateral ejection.



#### EASY CLEANING

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



#### SPEED

- 2 versions available:  
1 **speed** (Single phase or Three phase) 375 rpm.  
2 **speeds** (Three phase) : 375 rpm and 750 rpm.

\*Musculoskeletal disorders



Slice, grate, chop, dice, cut fries ...



... cut up small-size ingredients ...



... and much more:

## ▶ Option: Potato Ricer Attachment



### • Speed and output

Capable of producing up to 10 kg of fresh and flavoursome mashed potato in just 2 minutes.

### • Ergonomics

The conveniently wide feed opening allows for the continuous throughput of potatoes – a great labour-saving feature.

### • Versatility

In addition to the 50 existing ways of processing your fruit and vegetables (slicing, grating, ripple-cutting, dicing, shredding, chipping...) take advantage of the new puréeing attachment of your veg prep machine.



• Feed tube  
CL 50/CL 50 Ultra\*



• Paddle  
• Grid : 3 mm or 6 mm



• Ejector disc for  
puréed vegetables

\*Cannot be used with CL 52



# 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

12 discs

ref.		ref.
28166	5 mm	28065
28069	6 mm	28196
28062	8 mm	28066
28063	10 mm	28067
28064	Cooked potatoes 4 mm	27244
28004	Cooked potatoes 6 mm	27245



## Ripple-cut



2 mm → 5 mm



3 discs

	ref.
2 mm	27068
3 mm	27069
5 mm	27070



## Grater



1,5 mm → 9 mm



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

10 discs

ref.		ref.
28056	7 mm	28016
28057	9 mm	28060
28058	parmesan	28061
28073	Radish	28055
28059	Röstis potatoes	27164



## Julienne, Tagliatelles



1x8 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)

12 discs

ref.		ref.
28172	2 x 8 mm (strips)	27067
28153	2 x 10 mm	28173
28051	3 x 3 mm	28101
28195	4 x 4 mm	28052
27072	6 x 6 mm	28053
27066	8 x 8 mm	28054



## Dicing



5x5x5 mm → 50x70x25 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

9 sets

ref.		ref.
28110	14 x 14 x 14 mm	28113
28111	20 x 20 x 20 mm	28114
28112	25 x 25 x 25 mm	28115
28181	50 x 70 x 25 mm	28180
28179		



## French fries



8x8 mm → 10x16 mm



4 sets

	ref.
8 x 8 mm	28134
8 x 16 mm	28159
10 x 10 mm	28135
10 x 16 mm	28158





# Vegetable Preparation Machine



## 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 50x70x25 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 600 covers



## Kg Flow rate:

**Practical:** up to 250 kg/hr

**Theoretical:** up to 750 kg/hr



## 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

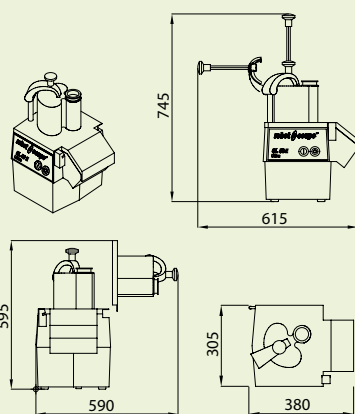


	Electrical data			Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Net	Gross
CL 50	375	550	230 V/1 - 50 Hz - 5.7	17.6	19.8
CL 50	375	550	400 V/3 - 50 Hz - 1.7	17.6	19.8
CL 50	375 & 750	600	400 V/3 - 50 Hz - 1.8/2.1	17.6	19.8
CL 50 Ultra	375	550	230 V/1 - 50 Hz - 5.7	18	20.2
CL 50 Ultra	375	550	400 V/3 - 50 Hz - 1.7	18	20.2
CL 50 Ultra	375 & 750	600	400 V/3 - 50 Hz - 1.8/2.1	18	20.2
CL 52	375	750	230 V/1 - 50 Hz - 5.3	25.5	28
CL 52	375	750	400 V/3 - 50 Hz - 2.0	25.5	28
CL 52	375 & 750	900	400 V/3 - 50 Hz - 2.7	25.5	28

\* Other voltages available

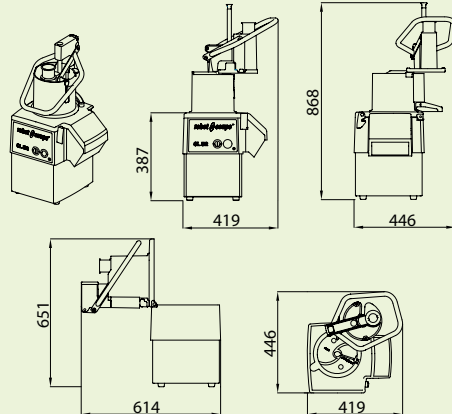
CL 50 / CL 50 Ultra

Dimensions (mm)



CL 52

Dimensions (mm)



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- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678.

# 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.



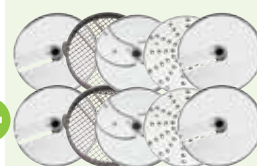
### POTATO RICER EQUIPMENT 3mm



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

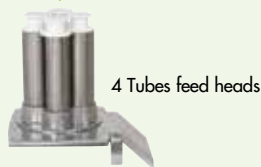
2 speed: 375 rpm and 750 rpm  
three-phase



LES 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



MIXED VEGETABLES



Automatic feed head



LARGE AND LONG VEGETABLES\*



Pusher feed head

## ▶ 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



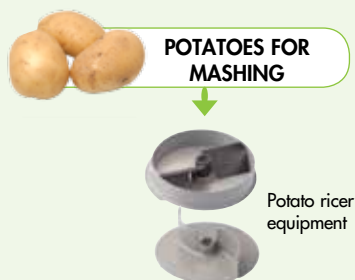
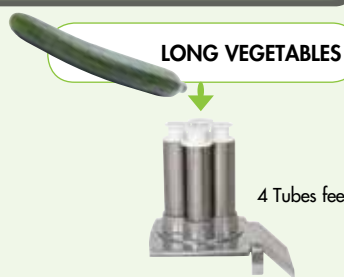
The XL hopper can accommodate a whole cabbage or up to 15 tomatoes.



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



## LES 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

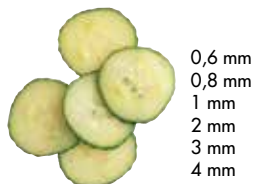
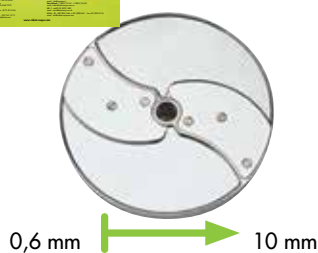
Stainless-steel feed tray for continuous input.



## THE WIDEST VARIETY OF CUTS

### Slicers

12 discs



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

ref.

28166  
28069  
28062  
28063  
28064  
28004

5 mm  
6 mm  
8 mm  
10 mm

Cooked potatoes 4 mm  
Cooked potatoes 6 mm

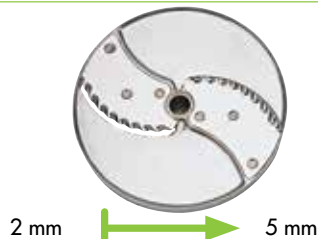
ref.

28065  
28196  
28066  
28067  
27244  
27245



### Ripple-cut

3 discs



2 mm  
3 mm  
5 mm

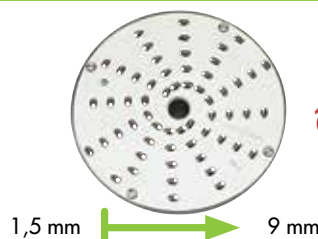
ref.

27068  
27069  
27070



### Grater

10 discs



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

ref.

28056  
28057  
28058  
28073  
28059

7 mm  
9 mm  
parmesan  
Radish  
Rösti

ref.

28016  
28060  
28061  
28055  
27164



### Julienne, Tagliatelles

12 discs



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

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

9 sets



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

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

3 sets



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

ref.

28134  
28135  
28158

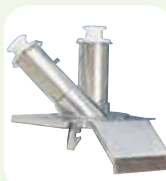


## OPTIONAL ATTACHMENTS CL 55 AND CL 60



### 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 cm<sup>2</sup>) 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:

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

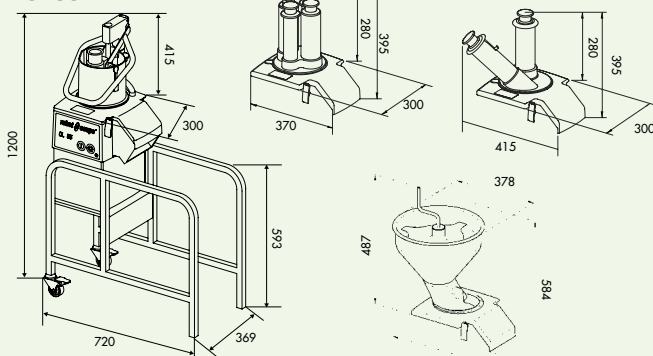
CE mark

#### Electrical data

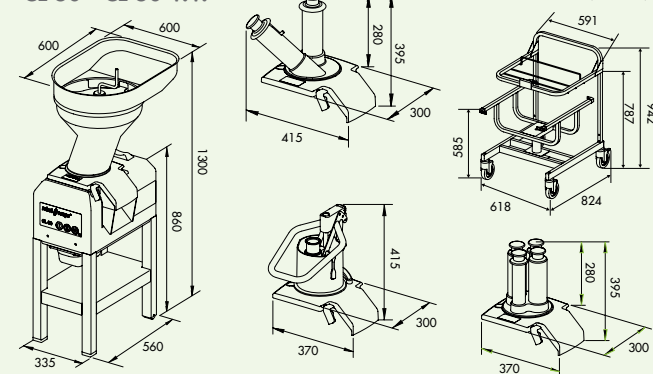
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage
CL 55	375 & 750	1100	1.4	400 V 50 Hz / 3
CL 60	375 & 750	1500	3.4	400 V 50 Hz / 3
CL 60 V.V.	375 to 750	1500	12	230 V 50-60 Hz/1

	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

#### CL 55



#### CL 60 - CL 60 V.V.



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[www.robot-coupe.com](http://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/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.

