

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 cm²) 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

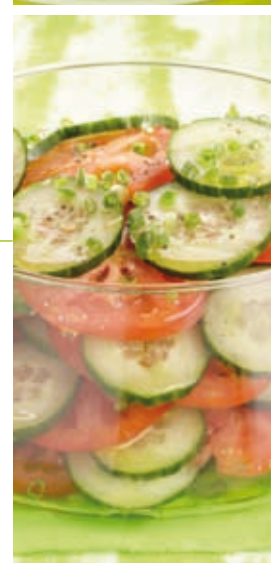
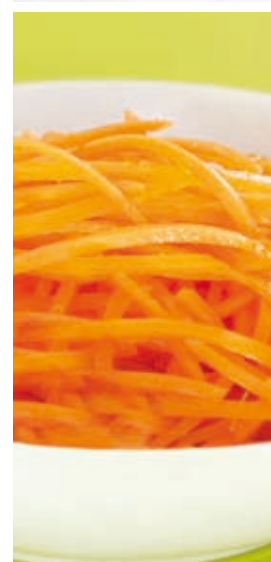
Operating time: up to 40 kg/h.

Processing time: up to 2 kg/mn.

1 speed: 1500 Rpm.

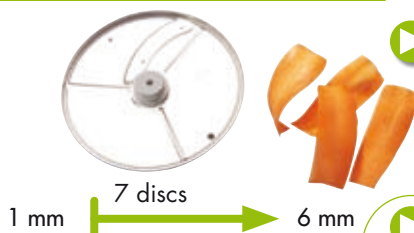
23
DISCS

Not for dicing or making french fries



THE WIDEST VARIETY OF CUTS

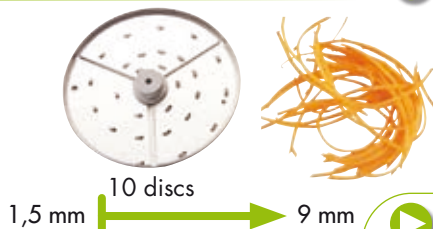
▶ Slicers and Ripple-cut



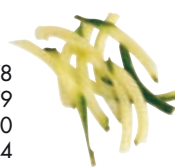
	ref.		ref.
1 mm	27051	5 mm	27087
2 mm	27555	6 mm	27786
3 mm	27086	Ripple-cut 2 mm	27621
4 mm	27566		



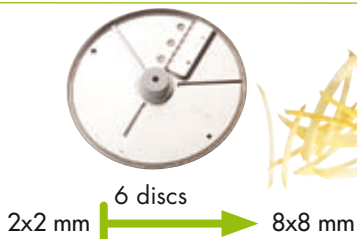
▶ Grater



	ref.		ref.
1,5 mm	27588/27148	Horseradish Paste 0,7 mm	27078
2 mm	27577/27149	Horseradish Paste 1 mm	27079
3 mm	27511/27150	Horseradish Paste 1,3 mm	27130
6 mm	27046	parmesan	27764
9 mm	27632	Röstis Potatoes	27191



▶ Julienne, Tagliatelles



	ref.		ref.
2 x 2 mm	27599	4 x 4 mm	27047
2 x 4 mm	27080	6 x 6 mm	27610
2 x 6 mm	27081	8 x 8 mm	27048



▶ Dicing



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



▶ French fries



	ref.
8 x 8 mm	27116
10 x 10 mm	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 cm²) 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

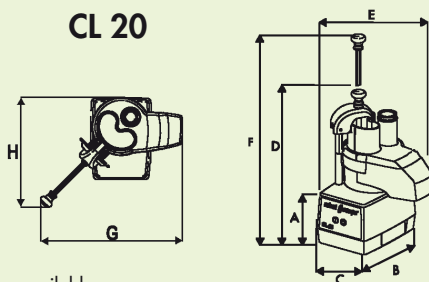
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- No maintenance
- Stainless steel motor shaft



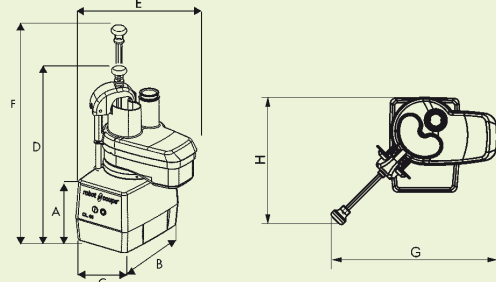
CE mark

	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.

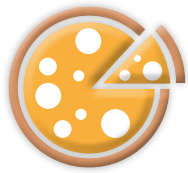


Robot-Coupe goes Italian



Our brand-new package for
making *Pizzas*

robot  **coupe**[®]



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



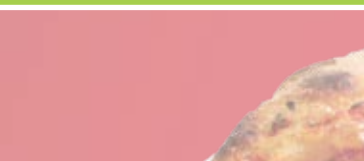
**10 x 10 x 10-mm tomatoes
dicing kit for bruschetta**
Ref. 28112



**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



10 discs

	ref.		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	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

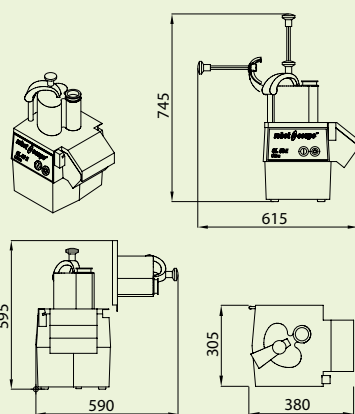


	Electrical data			Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Net	Gross
CL 50	375	550	230 V/1 - 50 Hz - 5.7	17.6	19.8
CL 50	375	550	400 V/3 - 50 Hz - 1.7	17.6	19.8
CL 50	375 & 750	600	400 V/3 - 50 Hz - 1.8/2.1	17.6	19.8
CL 50 Ultra	375	550	230 V/1 - 50 Hz - 5.7	18	20.2
CL 50 Ultra	375	550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

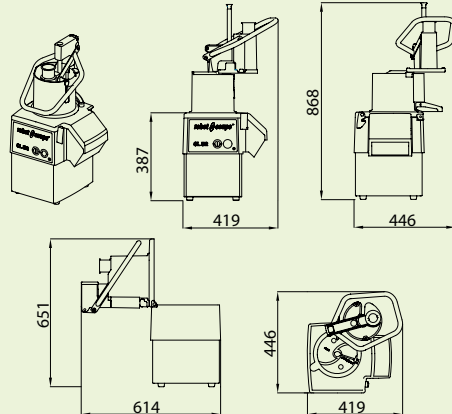
CL 50 / CL 50 Ultra

Dimensions (mm)



CL 52

Dimensions (mm)



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- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, CE n° 1935/2004, UE n° 10/2011.
- 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.



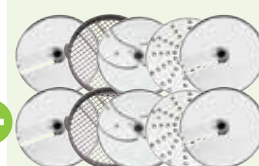
POTATO RICER EQUIPMENT 3mm



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

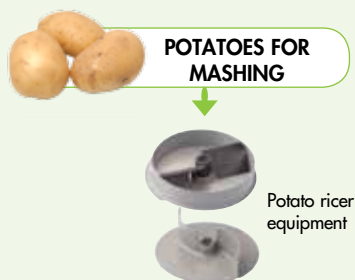
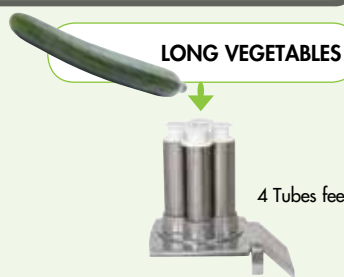


The XL hopper can accommodate a whole cabbage or up to 15 tomatoes.



* 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

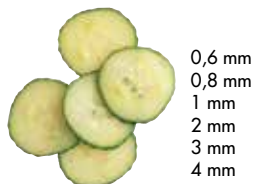
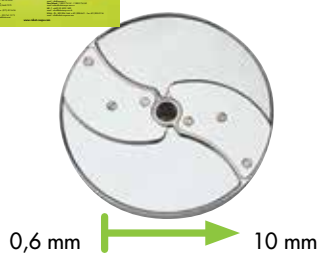
Stainless-steel feed tray for continuous input.



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

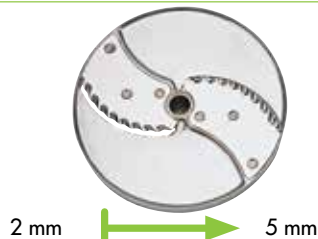
ref.

28065
28196
28066
28067
27244
27245



Ripple-cut

3 discs



2 mm
3 mm
5 mm

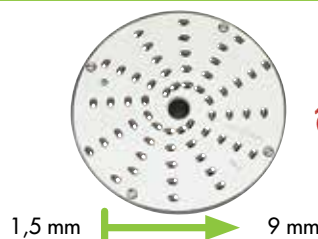
ref.

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 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:

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

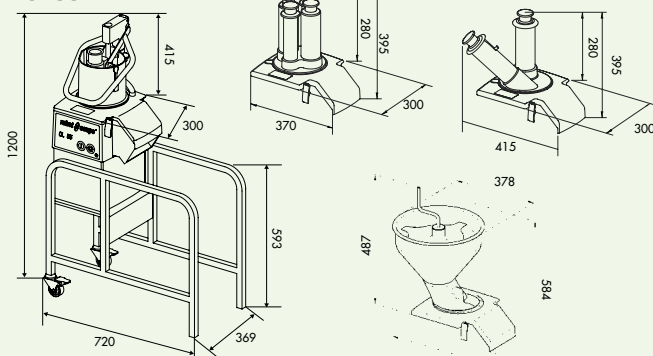
CE mark

Electrical data

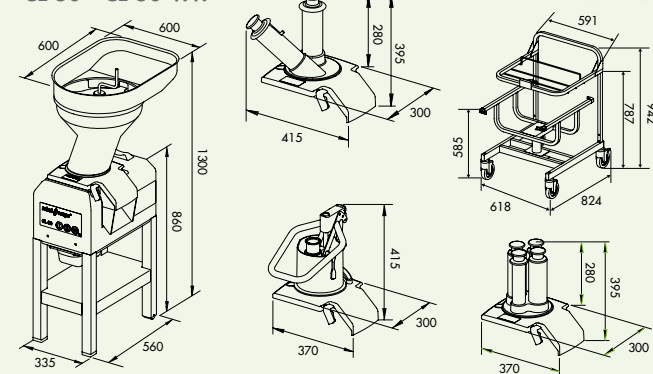
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage
CL 55	375 & 750	1100	1.4	400 V 50 Hz / 3
CL 60	375 & 750	1500	3.4	400 V 50 Hz / 3
CL 60 V.V.	375 to 750	1500	12	230 V 50-60 Hz/1

	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.



robot coupe®

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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.

