

# 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.

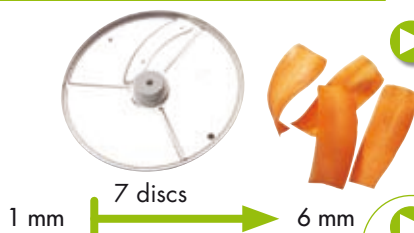
**1 speed:** 1500 Rpm.

**23**  
DISCS

Not for dicing or making french fries

## THE WIDEST VARIETY OF CUTS

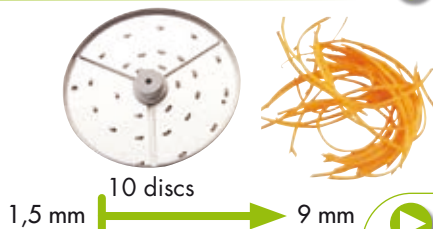
### ▶ Slicers and Ripple-cut



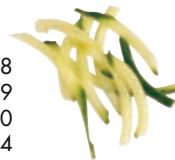
	ref.		ref.
1 mm	27051	5 mm	27087
2 mm	27555	6 mm	27786
3 mm	27086	Ripple-cut 2 mm	27621
4 mm	27566		



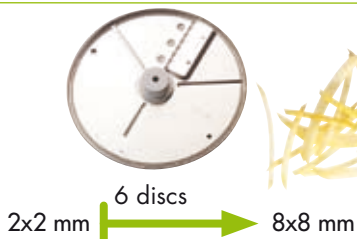
### ▶ Grater



	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



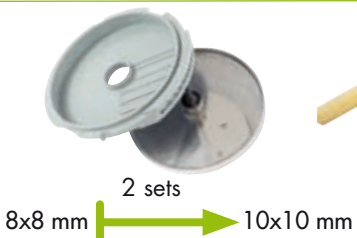
### ▶ Dicing



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



### ▶ French fries

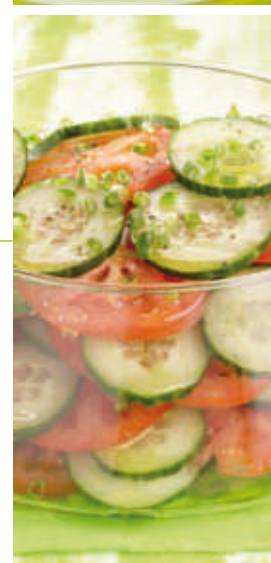
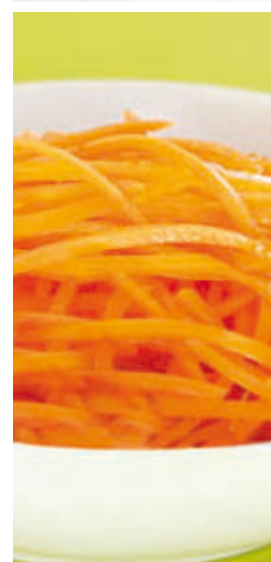


	ref.
8 x 8 mm	27116
10 x 10 mm	27117



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 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

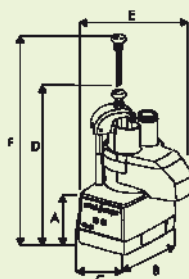
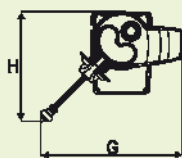
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
  - Extra power
  - No complex drive system
- No maintenance
- Stainless steel motor shaft



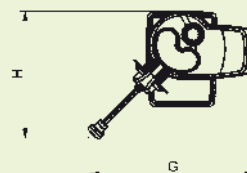
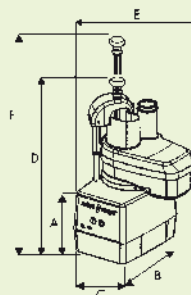
CE mark

	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](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/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.

