

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.



Large capacity



Large feed hopper 132 cm² 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

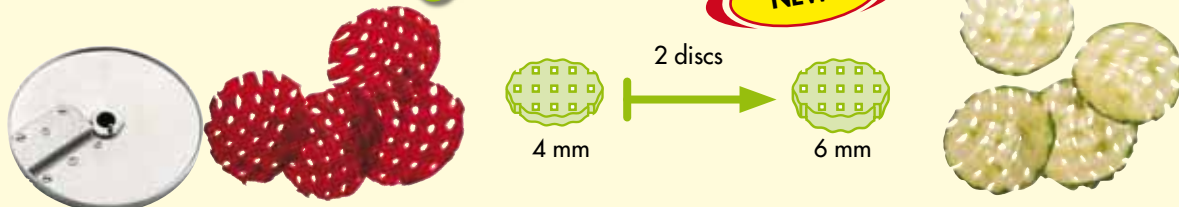


2 sizes of waffle and 3 sizes of dice.

THE WIDEST VARIETY OF CUTS

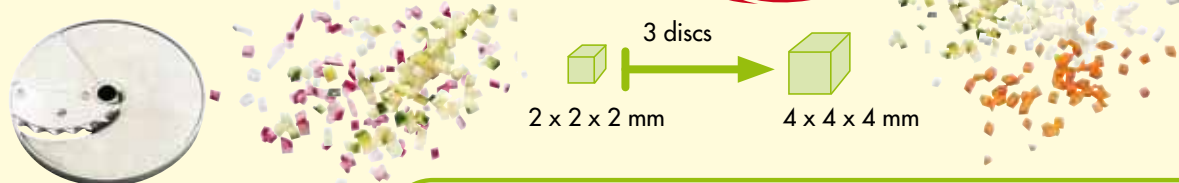
▶ Waffle

NEW

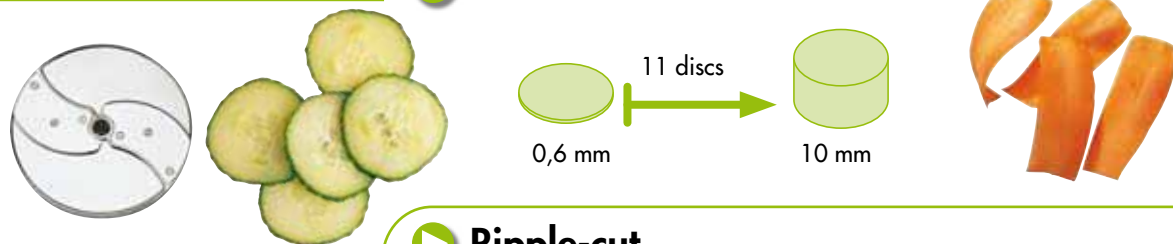


▶ Brunoise

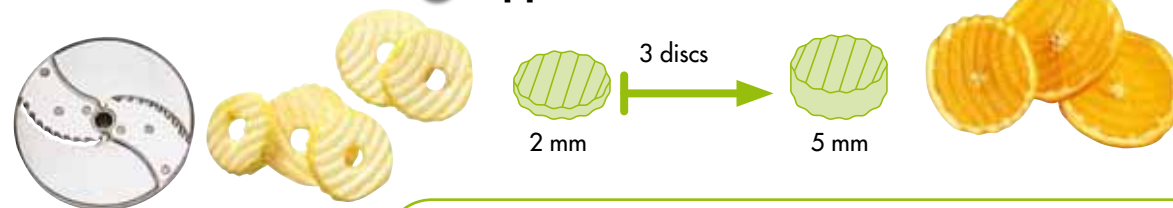
NEW



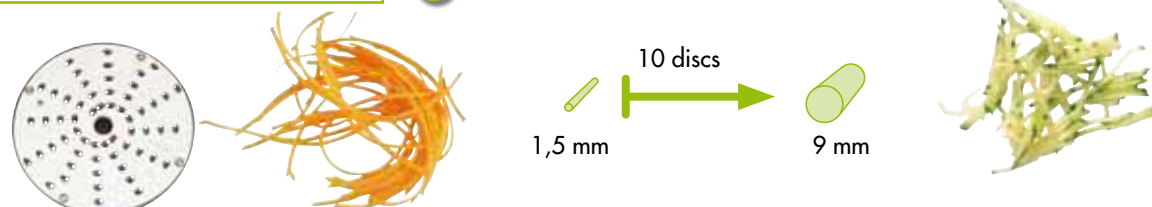
▶ Slicers



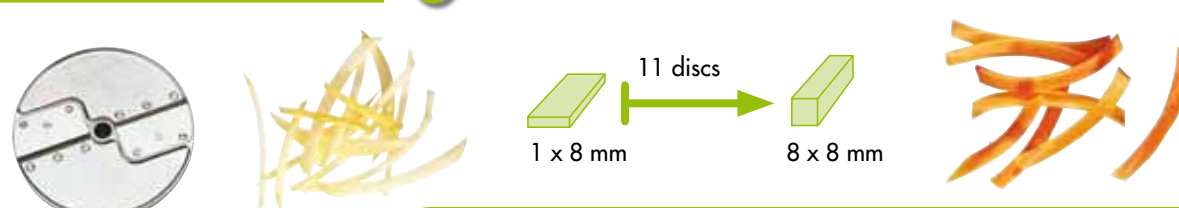
▶ Ripple-cut



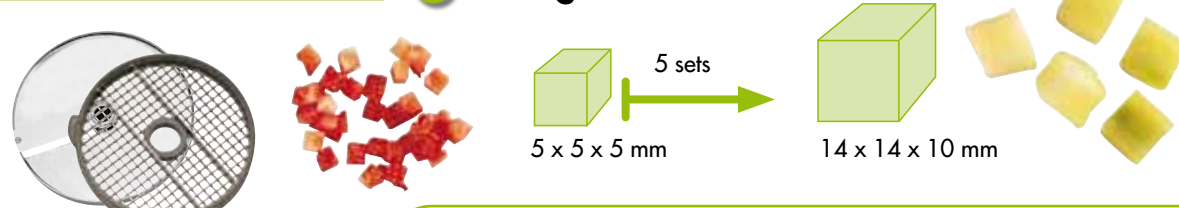
▶ Grater



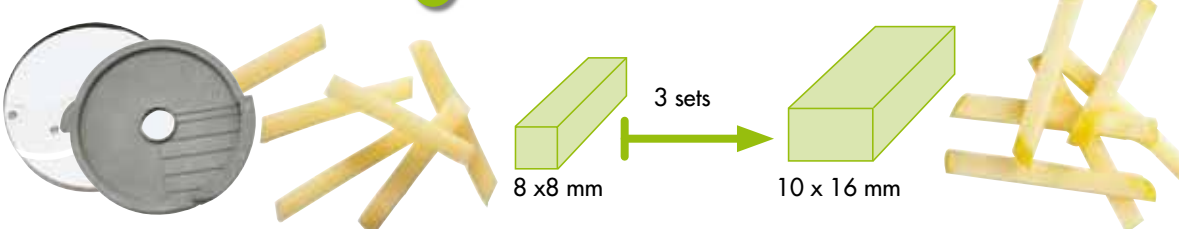
▶ Julienne



▶ 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.

28166
28069
28062
28063
28064
27068
27069

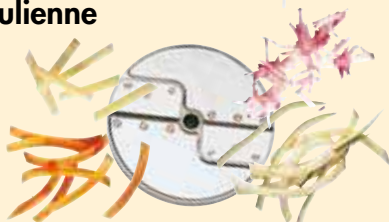
4 mm
5 mm
8 mm
10 mm
Ripple-cut 5 mm
Cooked potatoes 4 mm
Cooked potatoes 6 mm

ref.

28004
28065
28066
28067
27070
27244
27245



Julienne



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

ref.

28172
28153
28051
27072
27066
27067
28173

3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm
French fries 8 x 8 mm
French fries 10 x 10 mm
French fries 10 x 16 mm

ref.

28101
28052
28053
28054
28134
28135
28158



Graters



1,5 mm	ref. 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



5 x 5 x 5 mm	ref. 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



Brunoise



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



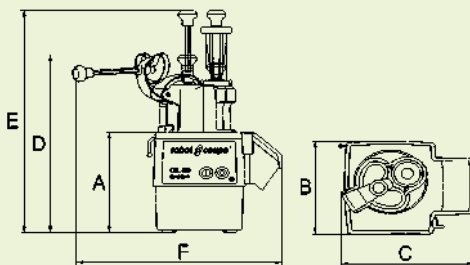
Waffles



4 mm	ref. 28177
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.

