

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.

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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

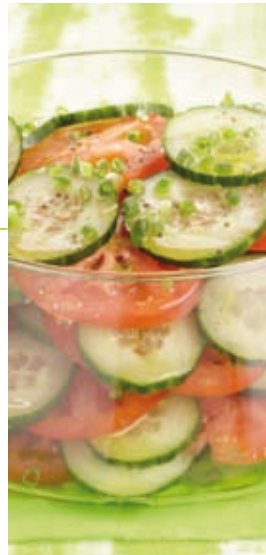
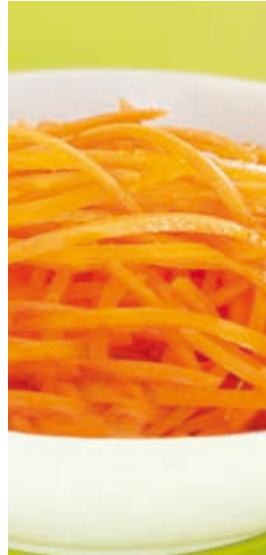
Operating time: up to 40 kg/h.

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

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



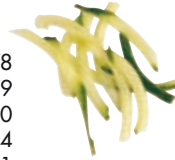
1 mm → 6 mm

▶ 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

▶ Julienne, Tagliatelles



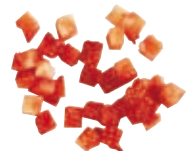
	ref.
2 x 2 mm	27599
2 x 4 mm	27080
2 x 6 mm	27081

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



2x2 mm → 8x8 mm

▶ 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

▶ French fries



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



8x8 mm → 10x10 mm

CL 20 & CL 40

Only CL 40

Vegetable preparation machines

Table-top models CL20 • CL40



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

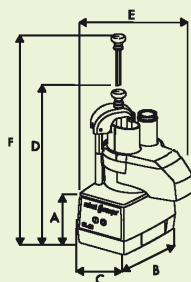
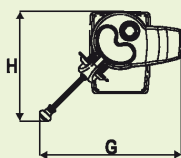
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- No maintenance
- Stainless steel motor shaft



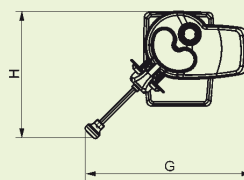
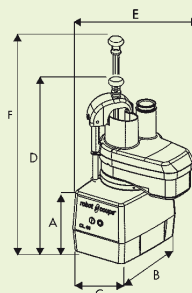
CE mark

	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

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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.

