

robot coupe®

VEGETABLE PREPARATION MACHINES CL 20 • CL 40



CL 20 - CL 40



PERFORMANCE

Perfect glazed cut:
high-precision blade
sharpening.



VERSATILE

slicing, grating, ripple
cutting, julienne,
dicing and French
fries (except CL 20).



SAVE TIME

**8,8 lbs of grated
carrots in 1 minute.**



HEAVY DUTY

Induction motor
intensive use.



CL 20

- Single-phase model
- 1 Speed: 1 500 rpm



CL 40

- Single-phase model
- 1 Speed: 600 rpm

PREPARE ALL TYPES OF INGREDIENTS

Large hopper (Area 12 in²):

Fruits and vegetables
such as cabbage, celery,
lettuce, tomatoes,
onions, apples, pears,
kiwis, lemons, etc.



Cylindrical hopper (Ø: 2 1/4"):

Long vegetables such as
carrots, zucchini, cucumber,
etc.



Lateral ejection system:

- Space-saving.
- More convenient.



COMPACT

Easy to clean and
simple to store.



CL 40 ONLY

Exactitube pusher:

Ø2 9/32" to cut up
small-sized ingredients
such as chillies,
gherkins, dry sausage,
asparagus, bananas,
strawberries, etc.



Ejector tool
specially designed
to cope with
cabbage.



THE WIDEST RANGE OF CUTS

Stainless steel discs

Slicers: 1 mm (3/64") to 6 mm (1/4")



	Ref.		Ref.
1 mm (3/64")	27051	4 mm (5/32")	27566
2 mm (5/64")	27555	5 mm (3/16")	27087
3 mm (1/8")	27086	6 mm (1/4")	27786

Graters: 1.5 mm (1/16") to 9 mm (11/32")



	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 cheese	27764
9 mm	27632	Röstis potatoes	27191

*CL 40 only

Ripple Cut: 3 mm (1/8") and 5 mm (3/16")



	Ref.		Ref.
3 mm (1/8")	27622	5 mm (3/16")	27623

Julienne: 2x2 mm (5/64"x5/64") to 8x8 mm (5/16"x5/16")



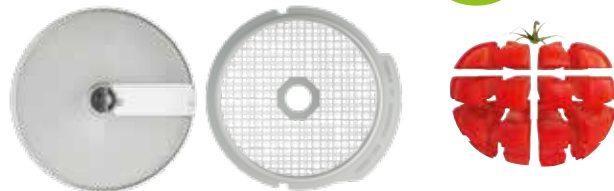
	Ref.		Ref.
2 x 2 mm (5/64"x5/64")	27599	4 x 4 mm (5/32"x5/32")	27047
2 x 4 mm (5/64"x5/32")	27080	6 x 6 mm (1/4"x1/4")	27610
2 x 6 mm (5/64"x1/4")	27081	8 x 8 mm (5/16"x5/16")	27048

Dicing and French fries: CL 40 only

Surface treatment **Mineral+**

- High Resistance
- Freshness is preserved
- Easy Cleaning Dishwasher resistant

Dicing: 8x8 mm (5/16") to 12x12x12 mm (15/32")



8x8 mm (5/16")	Ref. 27513W	10x10 mm (3/8")	Ref. 27514W	12x12 mm (15/32")	Ref. 27515W

French Fries: 8x8 mm (5/16") and 10x10 mm (3/8")



8x8 mm (5/16")	Ref. 27116W	10x10 mm (3/8")	Ref. 27117W

Dicing grid cleaning tool:

D-Clean Kit - Included with the machine

OPTIONAL
24
DISCS

OPTIONAL
29
DISCS

robot coupe®

#THEsolution



Process

fresh product easily



Save

time



Reduce

manual tasks



Decrease

waste



11/2024 - USA_EN



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