

# robot coupe®

 **VEGETABLE PREPARATION MACHINES**  
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 smallest of kitchens.

### EASY CLEANING

The detachable bowl and lid are both dishwasher safe



### TWO FEED HOPPERS

- The large hopper (surface area: 16 inches squared) can hold up to 7 tomatoes.
- The cylindrical feed tube (Ø 2.5 in.) ensures uniform cutting of long, thin or delicate fruit and vegetables



### STURDINESS

Stainless-steel bowl and all-metal motor unit.



### LATERAL EJECTION



Space-saving

### THROUGHPUT

- **Operating time:** up to 176 lbs/ h.
- **Processing time:** up to 6.5 lbs/mn.
- **1 speed:** 500 Rpm.



Ejector tool specially designed to use with cabbage.

**26**  
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

\* Only the slicing discs of the French fry and dicing kits are made from aluminium.

# THE WIDEST VARIETY OF CUTS

## Slicers and Ripple-cut



1 mm  
2 mm  
3 mm  
4 mm

ref.  
27051  
27555  
27086  
27566

5 mm  
6 mm  
Ripple-cut 2 mm

ref.  
27087  
27786  
27621



1 mm → 6 mm  
7 discs

## Grater



1,5 mm  
2 mm  
3 mm  
6 mm

ref.  
27588  
27577  
27511  
27046

9 mm  
Horseradish Paste 0,7 mm  
Horseradish Paste 1 mm  
parmesan

ref.  
27632  
27078  
27079  
27764



1.5 mm → 9 mm  
8 discs

## Julienne, Tagliatelles



2 x 2 mm  
2 x 4 mm  
2 x 6 mm

ref.  
27599  
27080  
27081

4 x 4 mm  
6 x 6 mm  
8 x 8 mm

ref.  
27047  
27610  
27048



2x2 mm → 8x8 mm  
6 discs

## Dicing



8 x 8 x 8 mm  
10 x 10 x 10 mm  
12 x 12 x 12 mm

ref.  
27113  
27114  
27298



8x8x8 mm → 12x12x12 mm  
3 sets

## French fries



8 x 8 mm  
10 x 10 mm

ref.  
27116  
27117



8x8 mm → 10x10 mm  
2 sets



## Restaurants – Takeaway outlets



# Vegetable preparation machines

## Table-top models



### The Products Plus:

#### Processing capacity:

- Large hopper (16 inches squared) for large vegetable processing and round feed hopper (2.5 inches) 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.

#### 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

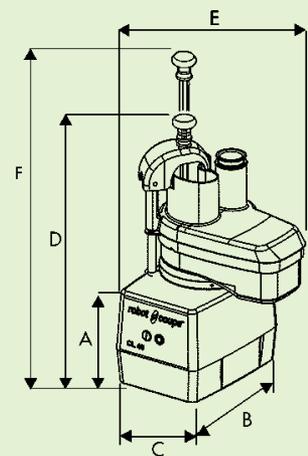
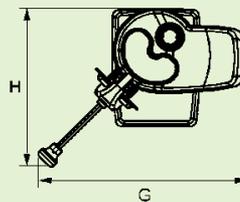
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Motor built on ball bearings for quiet running without vibration
- Direct drive motor:
  - Extra power
  - No complex drive system
- No maintenance
- Stainless steel motor shaft



Electrical data			Weight (lbs)	
Speed (rpm)	HP	Voltage* (Amp.)	net	gross
425	1	120 V/60/1	33	40

\* Other voltages available

Dimensions (inches)							
A	B	C	D	E	F	G	H
8.9	11.9	8.8	23.2	13.5	29.3	20.9	16.1



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