

# robot coupe<sup>®</sup>



## 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.



Price of innovation

*Sirha* 2007

### Large capacity



**Large feed hopper 132 cm<sup>2</sup>** 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

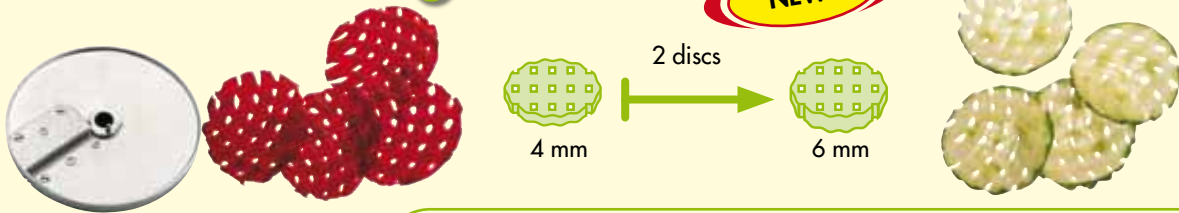


2 sizes of waffle and 3 sizes of dice.

# THE WIDEST VARIETY OF CUTS

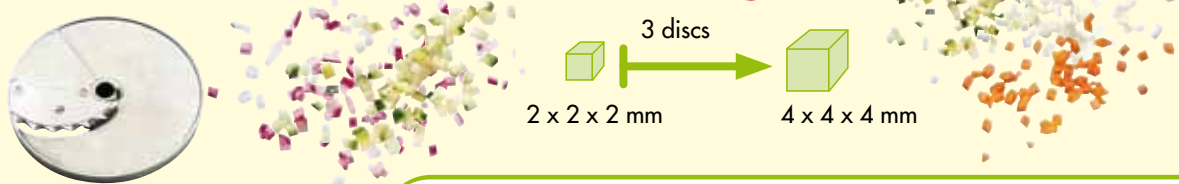
## ▶ Waffle

**NEW**

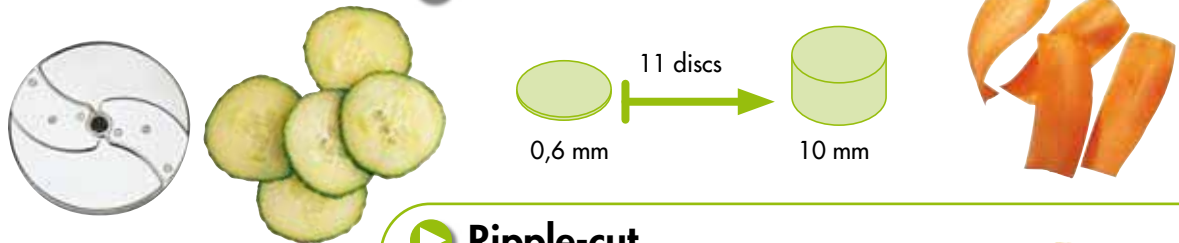


## ▶ Brunoise

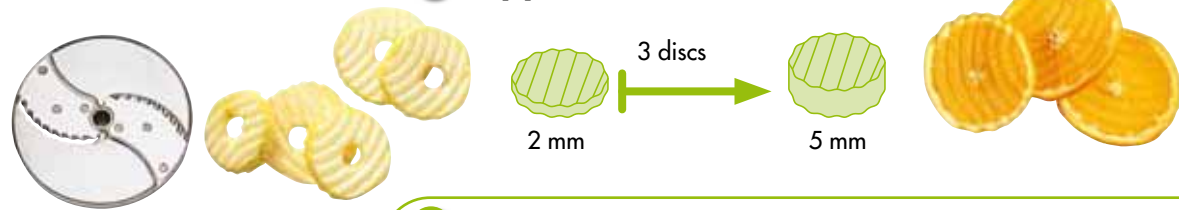
**NEW**



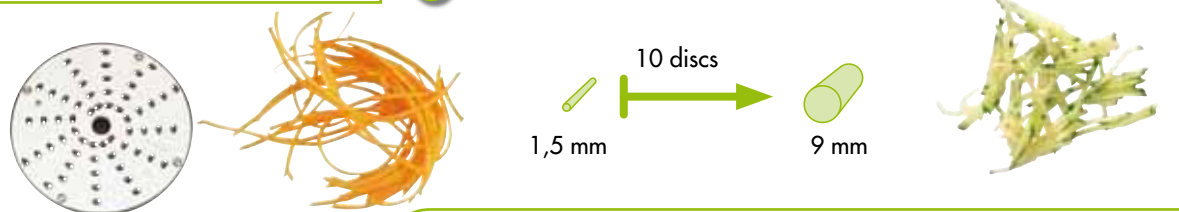
## ▶ Slicers



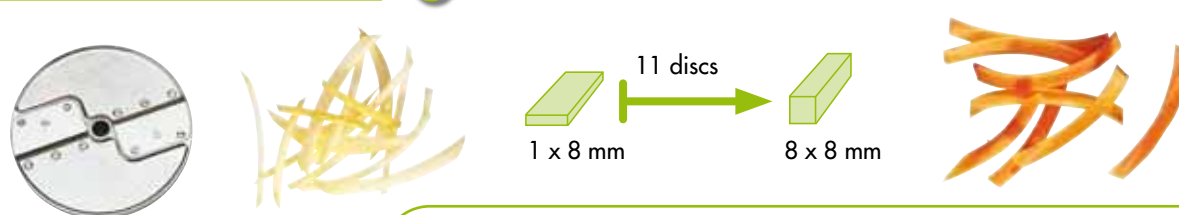
## ▶ Ripple-cut



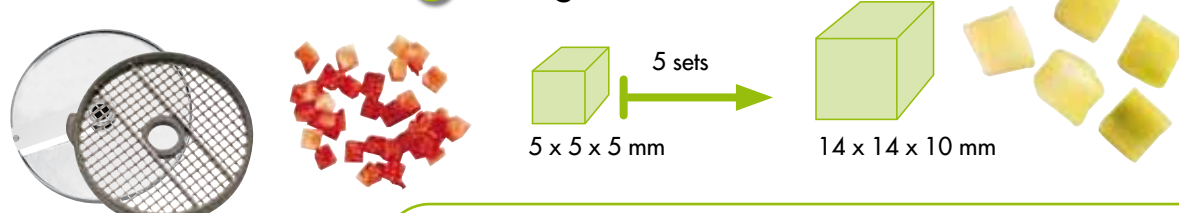
## ▶ Grater



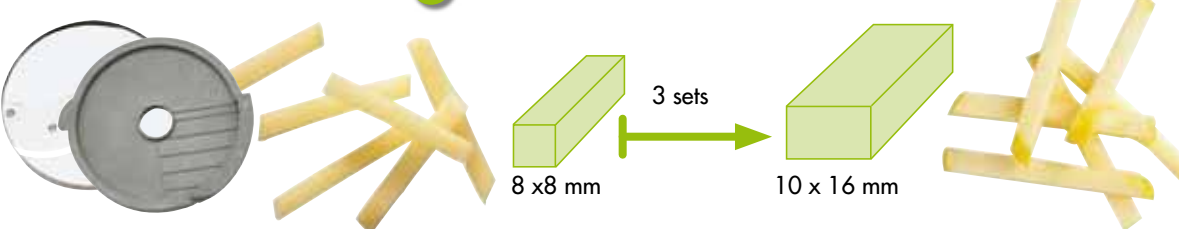
## ▶ Julienne



## ▶ Dicing



## ▶ French fries



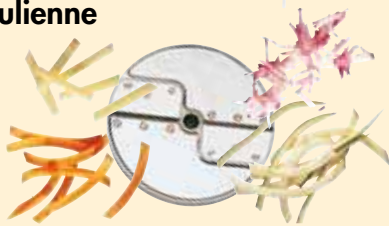
## Slicer



0,6 mm	
0,8 mm	
1 mm	
2 mm	
3 mm	
Ripple-cut 2 mm	
Ripple-cut 3 mm	

ref.		ref.
28166	4 mm	28004
28069	5 mm	28065
28062	8 mm	28066
28063	10 mm	28067
28064	Ripple-cut 5 mm	27070
27068	Cooked potatoes 4 mm	27244
27069	Cooked potatoes 6 mm	27245

## Julienne



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

ref.		ref.
28172	3 x 3 mm	28101
28153	4 x 4 mm	28052
28051	6 x 6 mm	28053
27072	8 x 8 mm	28054
27066	French fries 8 x 8 mm	28134
27067	French fries 10 x 10 mm	28135
28173	French fries 10 x 16 mm	28158

## Graters



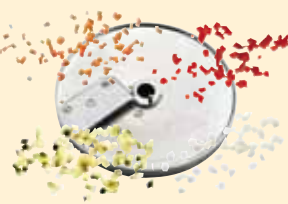
1,5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28073
5 mm	28059
7 mm	28016
9 mm	28060
Parmesan	28061
Radish	28055
Rösti-type potatoes	27164

## Dicing sets



ref.		ref.
28110	5 x 5 x 5 mm	28110
28111	8 x 8 x 8 mm	28111
28112	10 x 10 x 10 mm	28112
28181	14 x 14 x 5 mm	28181
28179	14 x 14 x 10 mm	28179

## Brunoise



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

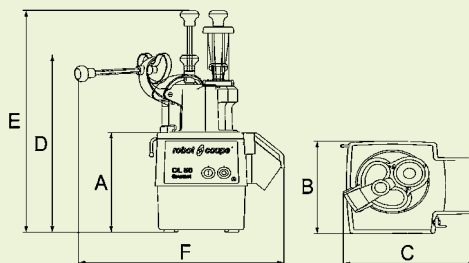
## Waffles



ref.		ref.
28177	4 mm	28177
28178	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

**robot coupe®**

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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.

