

robot @ coupe®



VEGETABLE PREPARATION MACHINES

CL 50 Gourmet

Exclusive Cuts :
Waffles and Brunoise



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

▶ CL50 Gourmet : Simply the best

Patented

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 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



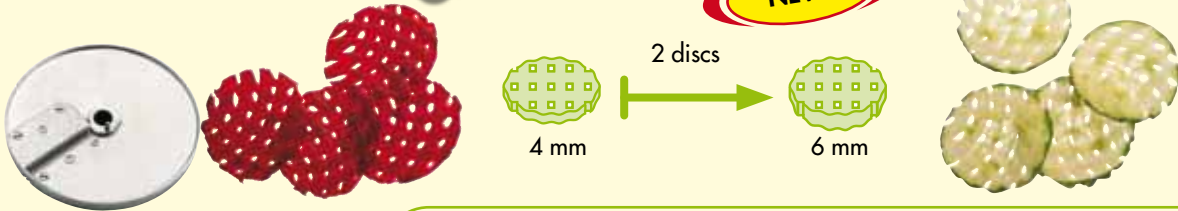
2 sizes of waffle and 3 sizes of dice.

FOR THE BEST PRICE CONTACT WHOLESALE DEALER VISIT: WWW.DIRECTBUYER.COM
PHONE: 1300 131 700

THE WIDEST VARIETY OF CUTS

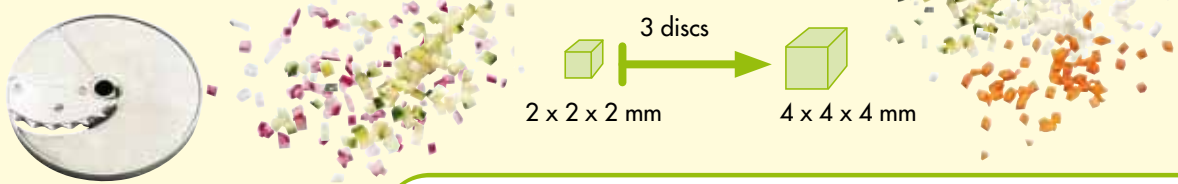
▶ Waffle

NEW

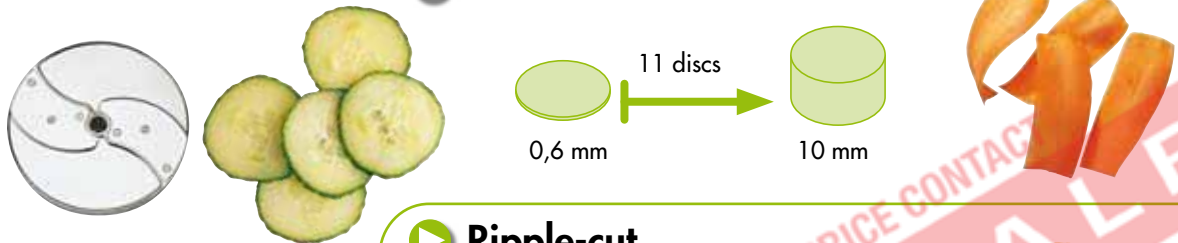


▶ Brunoise

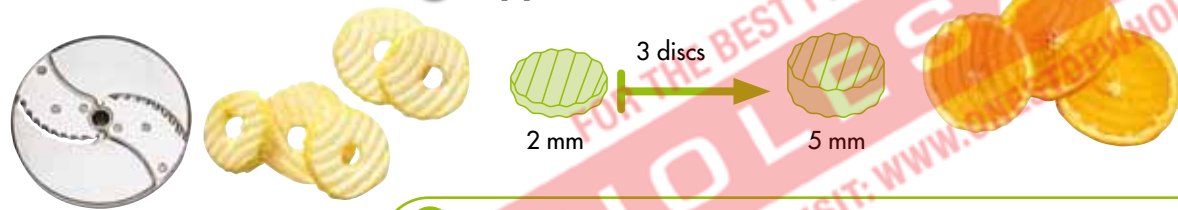
NEW



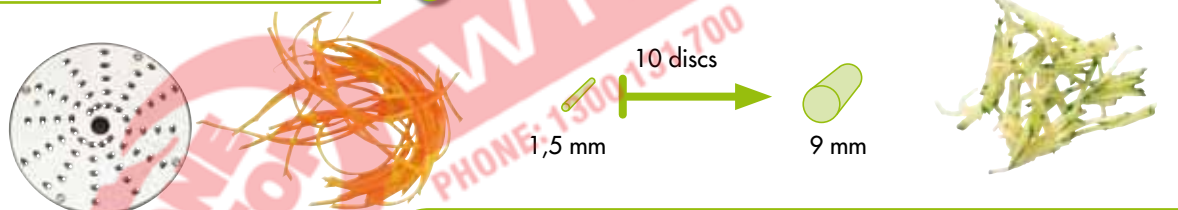
▶ Slicers



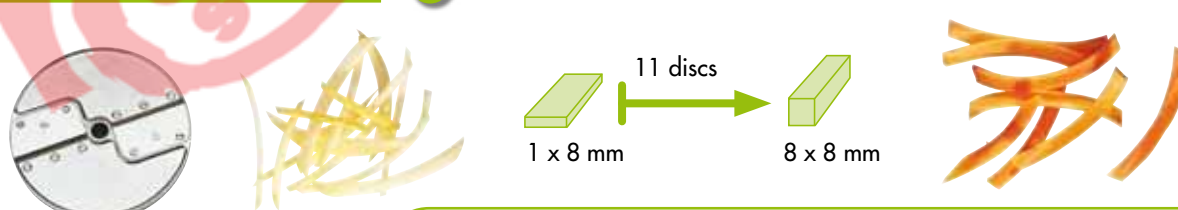
▶ Ripple-cut



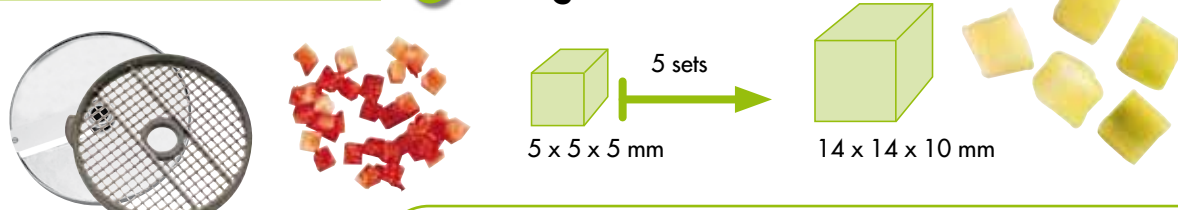
▶ Grater



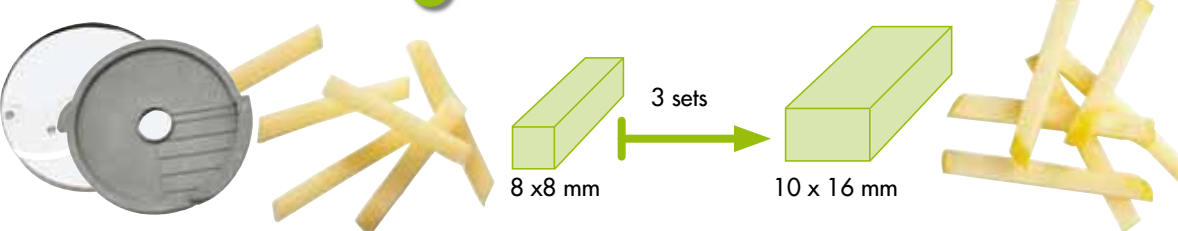
▶ Julienne



▶ Dicing



▶ French fries



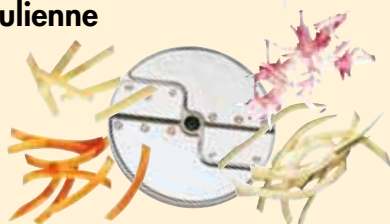
Slicer



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.
	5 x 5 x 5 mm	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	28174
3 x 3 mm	28175
4 x 4 mm	28176

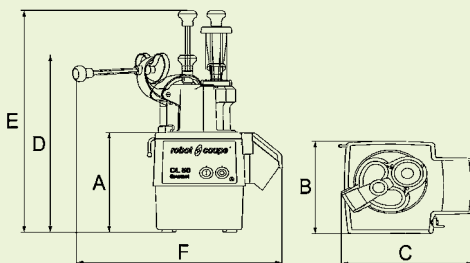
Waffles



ref.		ref.
	4 mm	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

robot coupe®

Head Office, French, Export and Marketing Department:

Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26
email: international@robot-coupe.com

Robot-Coupe Australia: Tél.: 02-9417 6233 - Fax : 02-9417 6787
email: sales@robotcoupe.com.au

Robot-Coupe U.K. LTD: Tel.: 020 8232 1800 - Fax : 020 8568 4966
2, Fleming Way, Isleworth, Middlesex TW7 6EU
email: sales@robotcoupe.co.uk

Robot-Coupe U.S.A.: Ph.: 1-800-824-1646 - Fax : 601-898-9134
info@robotcoupeusa.com

www.robot-coupe.com

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.

