

CL 55 WORKSTATION - Complete Veg'Prep Solution

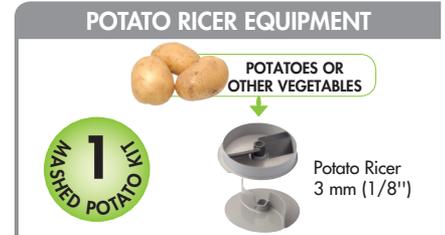


16
DISCS



ADJUSTABLE TROLLEY

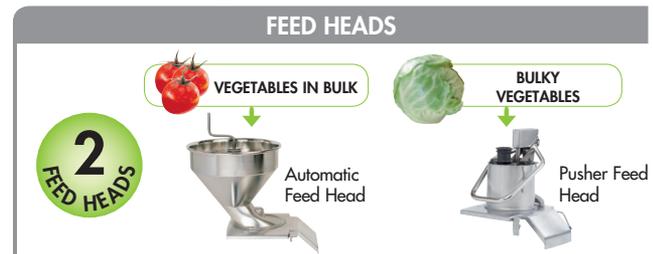
For the transport and easy loading of vegetables and fruit.



POTATO RICER EQUIPMENT

1
KIT
MASHED POTATO

POTATOES OR OTHER VEGETABLES
Potato Ricer
3 mm (1/8")



FEED HEADS

2
FEED HEADS

VEGETABLES IN BULK
Automatic Feed Head

BULKY VEGETABLES
Pusher Feed Head

A SALES FEATURES

CL55 Workstation is ideal for slicing, ripplecutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables, as well as grating cheese. Can process very large quantities of produce with 16 different cuts and equipped to produce mashed potato.

B TECHNICAL FEATURES

CL55 Workstation - Single phase. Power – 2.5 HP. Magnetic safety system with motor brake. Speed: 425 rpm. Vegetable Preparation Machine equipped with: **2 Feed Heads:** 1 Automatic stainless steel Feed Head; 1 Pusher Feed Head, XL full moon hopper, diameter: 6 7/8"; loading volume - 4.2 litres, with integrated tube (Ø 2 5/16"); **1 Mashed Potato Attachment; MultiCut Pack of 16 discs:** 3 slicers – (0.8mm) 1/32", (2mm) 5/64" & (5mm) 3/16"; 2 graters - (2mm) 5/64" & (5mm) 3/16"; 3 dicing - (5x5x5mm) 3/16", (10x10x10mm) 3/8" & (14x14x5mm) 9/16"x9/16"x3/16"; and 2 Julienne sticks – (2.5 x 2.5mm) 1/10"x1/10" & (2 x 10mm) 5/64"x3/8". **D-Clean Kit**, cleaning tool for dicing grids; **2 disc holders; Adjustable cart** for transporting vegetables and attachments; Stainless steel mobile stand designed to work with large quantities. 100 to 1000 covers per service. Select all the options under paragraph **F** on the reverse side.

C TECHNICAL DATA

| | |
|-----------------------|---------------------------------------|
| Output power | 2.5 HP |
| Electrical data | Single-phase - 13.5 Amp plug included |
| Speed | 425 rpm |
| Dimensions (WxDxH) | 19 5/16" x 15 9/16" x 38 15/16" |
| Rate of recyclability | 95% |
| Gross weight | 135 lbs |
| Nema # | 5-15P |
| Reference | CL 55 Workstation 120V/60/1 |

E PRODUCT FEATURES / BENEFITS

MOTOR UNIT

- Industrial induction motor for intensive use.
- Power - 2.5 HP (Single phase)
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake.
- 1 speed 425 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 Feed Heads to process large quantities:
 - Automatic Feed Head combines large input of produce, large output and quality cuts. Ideal for slicing delicate foodstuffs like mushrooms, tomatoes, grated carrots, diced potatoes or preparing French fries.
 - Pusher Feed Head with 1 XL full moon hopper to accommodate a whole cabbage or up to 15 tomatoes, and integrated cylindrical hopper which ensures a uniform cut for long and delicate produce.
- Lever-activated auto restart (by the pusher)
- Lever-assisted facility requires less effort from the operator and increases output.
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Removable lids.
- Lateral ejection facility for space-saving and greater user comfort.
- Stainless steel mobile stand equipped with 2 wheels and fitted with brakes for easy movement.
- Delivered with :
 - 16 Discs
 - Mashed Potato Kit 3 mm (1/8")
 - Discs holders
 - 3 containers GN 1x1
 - D-Cleaning kit for cleaning dicing grids.
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



* Results may differ depending on the type of the hopper used, the choice of the cut and the setup of the workstation.

Specification sheet

www.robotcoupeusa.com

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Robot Coupe USA, Inc.

264 South Perkins - Ridgeland, MS 39157

PH: 601-898-8411 - Toll free: 800-824-1646 - Fax: 601-898-9134

info@robotcoupeusa.com

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F OPTIONAL ACCESSORIES

- 4 Tubes Feed Head: pecial long vegetables ref 28161
- Straight and bias cut hole hopper: ref 28155
for long vegetables and bias cuts
- Workstation storage cart ref 49132

OPTIONAL DISCS



SLICING

| | |
|------------------------------|-------|
| 0.6 mm | 28166 |
| 0.8 mm | 28069 |
| 1 mm (1/32") | 28062 |
| 2 mm (5/64") | 28063 |
| 3 mm (1/8") | 28064 |
| 4 mm (5/32") | 28004 |
| 5 mm (3/16") | 28065 |
| 6 mm (1/4") | 28196 |
| 8 mm (5/16") | 28066 |
| 10 mm (3/8") | 28067 |
| 14 mm (9/16") | 28068 |
| 20 mm (25/32") | 28132 |
| 25 mm (1") | 28133 |
| cooked potatoes 4 mm (5/32") | 27244 |
| cooked potatoes 6 mm (1/4") | 27245 |



RIPPLE CUTTING

| | |
|--------------|-------|
| 2 mm (5/64") | 27068 |
| 3 mm (1/8") | 27069 |
| 5 mm (3/16") | 27070 |



GRATERS

| | |
|-------------------|-------|
| 1.5 mm (1/16") | 28056 |
| 2 mm (5/64") | 28057 |
| 3 mm (1/8") | 28058 |
| 4 mm (5/32") | 28136 |
| 5 mm (3/16") | 28163 |
| 7 mm (9/32") | 28164 |
| 9 mm (11/32") | 28165 |
| Röstis potatoes | 27164 |
| Raw potatoes | 27219 |
| Fine Pulping disc | 28055 |
| Hard Cheese grate | 28061 |



JULIENNE

| | |
|-----------------------------------|-------|
| 1x8 mm tagliatelle (1/32"x5/16") | 28172 |
| 1x26 onion/cabbage (1/32"x1 1/4") | 28153 |
| 2x2 mm (5/64" x 5/64") | 28051 |
| 2x4 mm (5/64" x 5/32") | 27072 |
| 2x6 mm (5/64" x 1/4") | 27066 |
| 2x8 mm (5/64" x 5/16") | 27067 |
| 2x10 tagliatelle (5/64"x3/8") | 28173 |
| 2.5x2.5 mm (1/10" x 1/10") | 28195 |
| 3x3 mm (1/8" x 1/8") | 28101 |
| 4x4 mm (5/32" x 5/32") | 28052 |
| 6x6 mm (1/4" x 1/4") | 28053 |
| 8x8 mm (5/16" x 5/16") | 28054 |



DICING EQUIPMENT

| | |
|---|-------|
| 5x5 mm (3/16") | 28110 |
| 8x8 mm (5/16") | 28111 |
| 10x10 mm (3/8") | 28112 |
| 12x12 mm (15/32") | 28197 |
| 14x14x5 mm Mozzarella (9/16"x9/16"x3/16") | 28181 |
| 14x14x10mm (9/16"x9/16"x3/8") | 28179 |
| 14x14 mm (9/16") | 28113 |
| 20x20 mm (25/32") | 28114 |
| 25x25 mm (1") | 28115 |
| 2" Lettuce Cut | 28180 |



FRENCH FRY EQUIPMENT

| | |
|------------------------|-------|
| 8x8 mm (5/16" x 5/16") | 28134 |
| 8x16 mm (5/16" x 5/8") | 28159 |
| 10x10 mm (3/8" x 3/8") | 28135 |
| 10x16 mm (3/8" x 5/8") | 28158 |

G

ELECTRICAL DATA

208-240V/60/3 - delivered with cord and plug.

