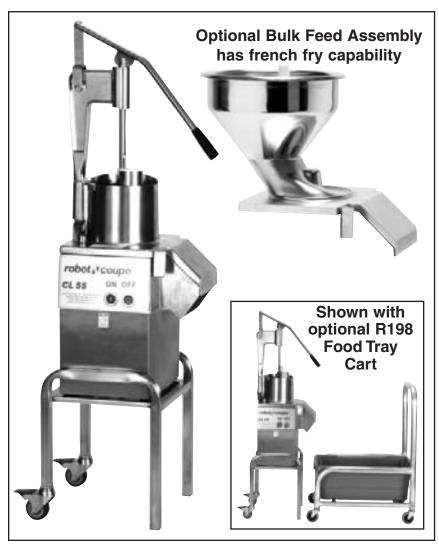


"Inventor & World Leader in Food Processors"



All Metal Commercial Food Processor



Prepare 1200 servings in 3 hours or less.

Process whole heads of cabbage, lettuce, bulk cheese, etc. Unit yields consistent professional quality cuts for restaurants, institutions,

Conforms to

UL NSF
Std 763 Std 8

Certified to

CAN/CSA
Std C22.2 No. 195
ETL LISTED 9900098

delicatessens, caterers, fast food restaurant and food manufacturers.

- All metal construction.
- "Whole head" large feed opening and small built-in feed opening for carrots, celery, etc.
- "On-Off" pusher-type switch, plus magnetic safety switch to stop motor when cover or pusher feed is opened.
- Feed lead specially designed for easy removal and cleaning.
 Optional bulk feed assembly available.
- A complete collection of cutting discs, including slicers, waved slicers, graters, julienne, french fry and dicing grids. Uses 39 (bulk) or 37 (pusher) different processing discs.
- Comes with stainless steel stand with casters for easy maneuverability.
- 1 year parts and labor warranty.

Robot Coupe U.S.A., Inc.

P.O. Box 16625 Jackson, MS 39236-6625 1-800-824-1646 • (601) 898-8411 Fax: (601) 898-9134

www.robotcoupeusa.com • e-mail: info@robotcoupeusa.com

SPECIFICATIONS ON REVERSE SIDE



"Inventor & World Leader in Food Processors"



Specifications

STANDARD PACK: CL55D Pusher

Includes motor base unit, all-metal "pump handle" feed unit mounted on stainless steel stand with casters, one medium 1/8" (3mm) grating disc and one 1/8" (3mm) slicing disc.

ELECTRICAL: 120V, 60Hz, 12.0 Amps, single phase. Contact your local electrician for local code requirements.

MOTOR: 2.5 HP, 425 RPM.

WEIGHT: 86 lbs. approximate shipping

weight.

STANDARDS: ETL electrical & Sanitation, cETL (Canada)

PROCESSING DISCS

* For Series D machines only

**French Fry Kits avaliable for Bulk Feed units ONLY.

Slicing Discs

Silcing	DISCS
28062	1/32" (1mm)
28063	5/64" (2mm)
28064	1/8" (3mm)
28004	5/32" (4mm)
28128*	3/16" (5mm)
28129*	5/16" (8mm)
28130*	3/8" (10mm)
28131*	9/16" (14mm)
28081	3/4" (19mm)
28132*	25/32" (20mm)
28133*	1" (25mm)

Ripple Cut Slicers

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

Grating Discs 28270 1/16" (1.5mm) 28057 5/64" (2mm)

28058 1/8" (3mm) 28073 5/32" (4mm) 28163 3/16" (5mm) 28164 9/32" (7mm) 28165 11/32" (9mm)

French Fry Kits**

28055 Fine Pulping

5/16" (8mm) 28135* 3/8" (10mm)

28061 Hard Cheese Grate

Romaine Lettuce Kit

28133/104031

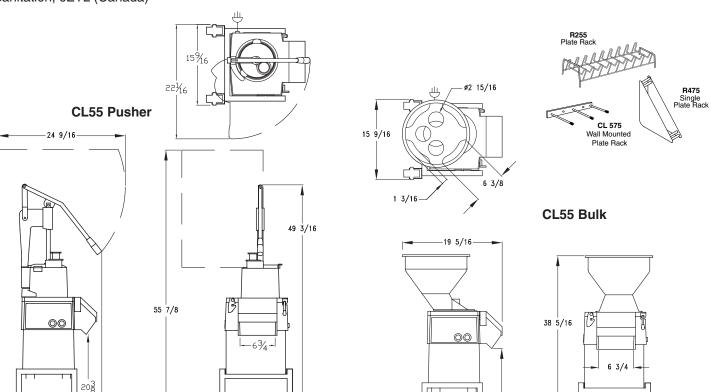
Julienne Discs

28051 5/64" × 5/64" (2mm × 2mm) 27072 5/64" × 5/32" (2mm × 4mm) 27066 5/64" × 1/4" (2mm × 6mm) 5/64" × 5/16" (2mm × 8mm) 27067 28052 5/32" × 5/32" (4mm × 4mm) 28053 1/4" × 1/4" (6mm × 6mm) 28054 5/16" × 5/16" (8mm × 8mm)

Dicing Kits

3/16" × 3/16" (5mm × 5mm) 28110 5/16" × 5/16" (8mm × 8mm) 28111 28112 3/8" × 3/8" (10mm × 10mm) 28113 9/16" × 9/16" (14mm × 14mm) 25/32" × 25/32" (20mm × 20mm)

28115 1" × 1" (25mm × 25mm)



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