

# robot coupe<sup>®</sup>

 **VEGETABLE PREPARATION MACHINES**  
CL 20 • CL 40



# CL 20 - CL 40



## PERFORMANCE

**Perfect glazed cut:**  
high-precision blade  
sharpening.



## VERSATILE

slicing, grating, ripple  
cutting, julienne,  
dicing and French  
fries (except CL 20).



## SAVE TIME

**4 kg of grated  
carrots in 1 minute.**



## HEAVY DUTY

Induction motor  
intensive use.



### CL 20

- Single-phase model
- 1 Speed:  
1 500 rpm



### CL 40

- Single-phase model
- 1 Speed:  
500 rpm

## PREPARE ALL TYPES OF INGREDIENTS

### Large hopper (Area 104 cm<sup>2</sup>):

Fruits and vegetables  
such as cabbage, celery,  
lettuce, tomatoes,  
onions, apples, pears,  
kiwis, lemons, etc.



### Cylindrical hopper Ø 58 mm:

Long vegetables such as  
carrots, zucchini, cucumber,  
etc.



### Lateral ejection system:

- Space-saving.
- More convenient.



## COMPACT

Easy to clean and  
simple to store.



## CL 40 ONLY

### Exactitube pusher:

Ø 39 mm to cut up  
small-sized ingredients  
such as chillies,  
gherkins, dry sausage,  
asparagus, bananas,  
strawberries, etc.



Ejector tool specially  
designed to cope  
with cabbage.



# THE WIDEST RANGE OF CUTS

## Stainless steel discs

### Slicers: 1 mm to 6 mm



	Ref.		Ref.
1 mm	27051	4 mm	27566
2 mm	27555	5 mm	27087
3 mm	27086	6 mm	27786

### Graters: 1.5 mm to 9 mm



	Ref.		Ref.
1.5 mm	27588 / 27148*	Horseradish paste 0.7 mm	27078
2 mm	27577 / 27149*	Horseradish paste 1 mm	27079
3 mm	27511 / 27150*	Horseradish paste 1.3 mm	27130
6 mm	27046	Parmesan cheese	27764
9 mm	27632	Röstis potatoes	27191

\*CL 40 only



### Ripple Cut: 2 mm



	Ref.
2 mm	27621

### Julienne: 2x2 mm to 8x8 mm



	Ref.		Ref.
2 x 2 mm	27599	4 x 4 mm	27047
2 x 4 mm	27080	6 x 6 mm	27610
2 x 6 mm	27081	8 x 8 mm	27048

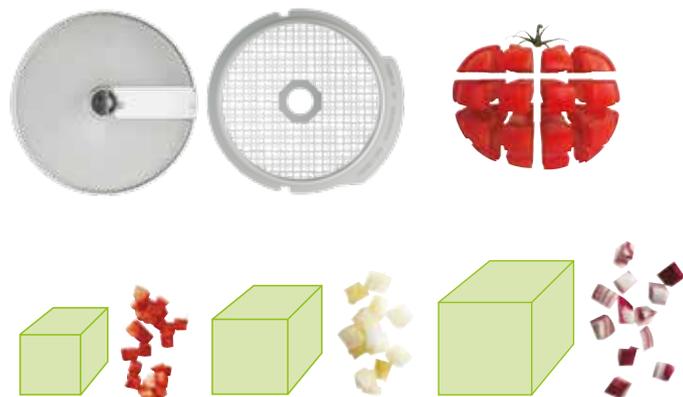
## Dicing and French fries: CL 40 only

Surface treatment **Mineral+**

- High Resistance
- Freshness is preserved
- Easy Cleaning Dishwasher resistant

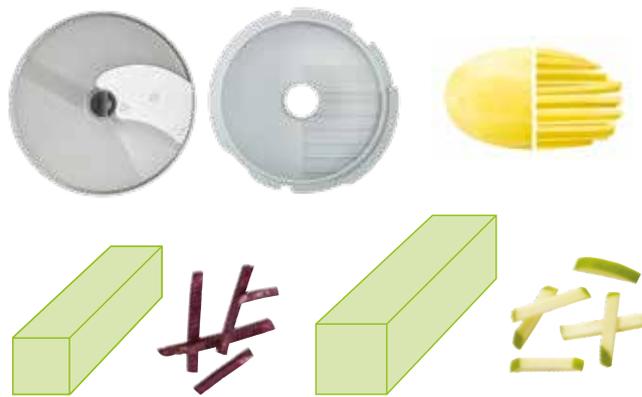


### Dicing: 8x8x8 mm to 12x12x12 mm



8 x 8 x 8 mm	Ref. 27513W	10 x 10 x 10 mm	Ref. 27514W	12 x 12 x 12 mm	Ref. 27515W
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### French Fries: 8x8 mm to 10x10 mm



8 x 8 mm	Ref. 27116W	10 x 10 mm	Ref. 27117W
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**Dicing grid cleaning tool:**  
D-Clean Kit - Included with the machine

# robot coupe®

#THEsolution



**Save**  
time



**Reduce**  
manual tasks



**Decrease**  
waste



**Process**  
fresh product easily



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