

robot coupe®



VEGETABLE PREPARATION MACHINES

CL 50 Gourmet

New Exclusive Cuts :
Waffles 2 and 3 mm!



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

▶ CL 50 Gourmet : Simply the best !

Patented

Exclusive : CL 50 Gourmet allows you to make 7 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 **50 different discs** and give your imagination free reign to dream up some exciting new recipes.



Price of innovation
Sixha 2007

Large capacity



Large feed hopper 132 cm² to cater for bulky vegetables such as cabbage and celeriac.

Precision



Removable feed tube for processing brunoise or waffles in small quantities and for guiding fruit and vegetables during the cutting process.

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

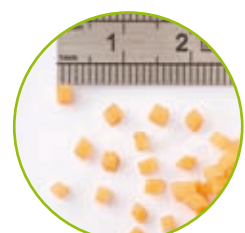


Extensive collection of precision-sharpened discs for flawless cutting quality.

7 new cuts



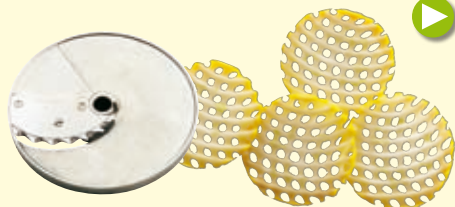
4 sizes of waffle



3 sizes of brunoise.

THE WIDEST VARIETY OF CUTS

▶ Waffle



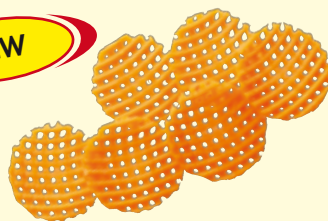
2 mm → 6 mm

4 discs

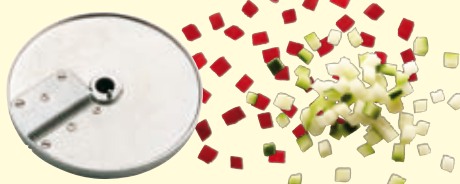
2 mm
3 mm
4 mm
6 mm



Ref.
28198
28199
28177
28178



▶ Brunoise



2 x 2 x 2 mm → 4 x 4 x 4 mm

3 discs

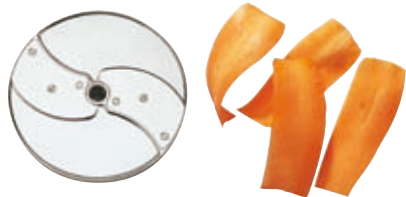
2 x 2 mm
3 x 3 mm
4 x 4 mm



Ref.
28174
28175
28176



▶ Slicers



0,6 mm → 10 mm

12 discs

0,6 mm
0,8 mm
1 mm
2 mm
3 mm
4 mm

Ref.
28166
28069
28062
28063
28064
28004

5 mm
6 mm
8 mm
10 mm
Cooked potatoes 4 mm
Cooked potatoes 6 mm

Ref.

28065
28196
28066
28067
27244
27245



▶ Ripple-cut



2 mm → 5 mm

3 discs

2 mm
3 mm
5 mm

Ref.

27068
27069
27070



▶ Grater



1,5 mm → 9 mm

10 discs

1,5 mm
2 mm
3 mm
4 mm
5 mm

Ref.
28056
28057
28058
28073
28059

7 mm
9 mm
Parmesan
Radish
Rösti-type potatoes

Ref.

28016
28060
28061
28055
27164



▶ Julienne



1 x 8 mm → 8 x 8 mm

12 discs

1 x 8 mm
1 x 26 mm onion/cabbage
2 x 2 mm (celeriac)
2,5x2,5 mm
2 x 4 mm (strips)
2 x 6 mm (strips)

Ref.
28172
28153
28051
28195
28072
28066

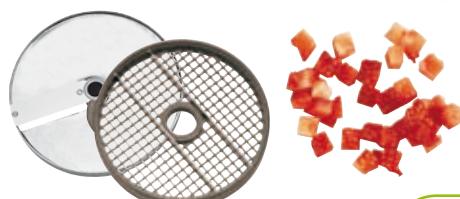
2 x 8 mm (strips)
2 x 10 mm
3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm

Ref.

28067
28173
28101
28052
28053
28054



▶ Dicing



5 x 5 x 5 mm → 14 x 14 x 10 mm

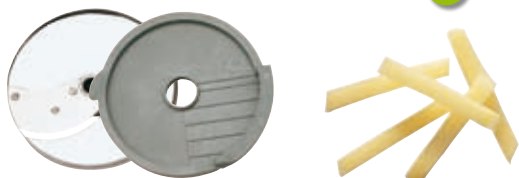
5 sets

5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 5 mm
14 x 14 x 10 mm

Ref.
28110
28111
28112
28181
28179



▶ French fries



8 x 8 mm → 10 x 16 mm

3 sets

8 x 8 mm
10 x 10 mm
10 x 16 mm

Ref.
28134
28135
28158



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New Kit which can make tabbouleh in a clin d'œil!

The 1 mm disc together with the parsley insert will enable you to produce large amount of perfectly chopped parsley in just a few minutes.

The kit can also comprise a 10 x 10 mm dicing kit for tomatoes and a 4 x 4 fine dicing disc brunoise for onions

Take advantage of an extra tabbouleh kit on your veg prep machine CL 50 Gourmet, in addition to the 50 varieties of cut, which include slicing, grating, ripple-cutting, shredding, cutting into sticks, dice or French fries, plus two unique cuts: brunoise and waffle.

This **Tabbouleh Kit** (ref. 28192) Comprises :



3 Parsley Insert*



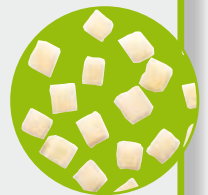
1 mm Slicer*



Dicing equipment
10 x 10 mm
for tomatoes



Disc brunoise
4 x 4 mm
for onions



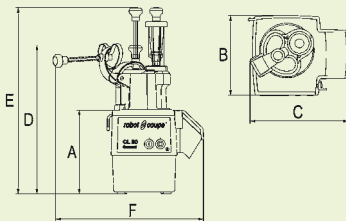
*A special «Parsley Kit» (ref. 28194) is also available, in which are included 2 parsley inserts and 1 mm slicer disc.

CE mark

Electrical data			Weight (kg)	
Speed (rpm)	Power (Watts)	Intensity* (Amp.)	Net	Packaged
375	550	230 V/1 50 Hz/ 5.7	21.5	24.5

* Other voltages available

Dimensions (mm)					
A	B	C	D	E	F
350	310	390	610	760	615



robot coupe

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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The following European directives and related national legislation: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 2002/72/EC, «ROHS» 2002/95/EC, «DEEE» 2002/96/EC.

- The following European harmonized standards and standards setting out health and safety rules: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.

