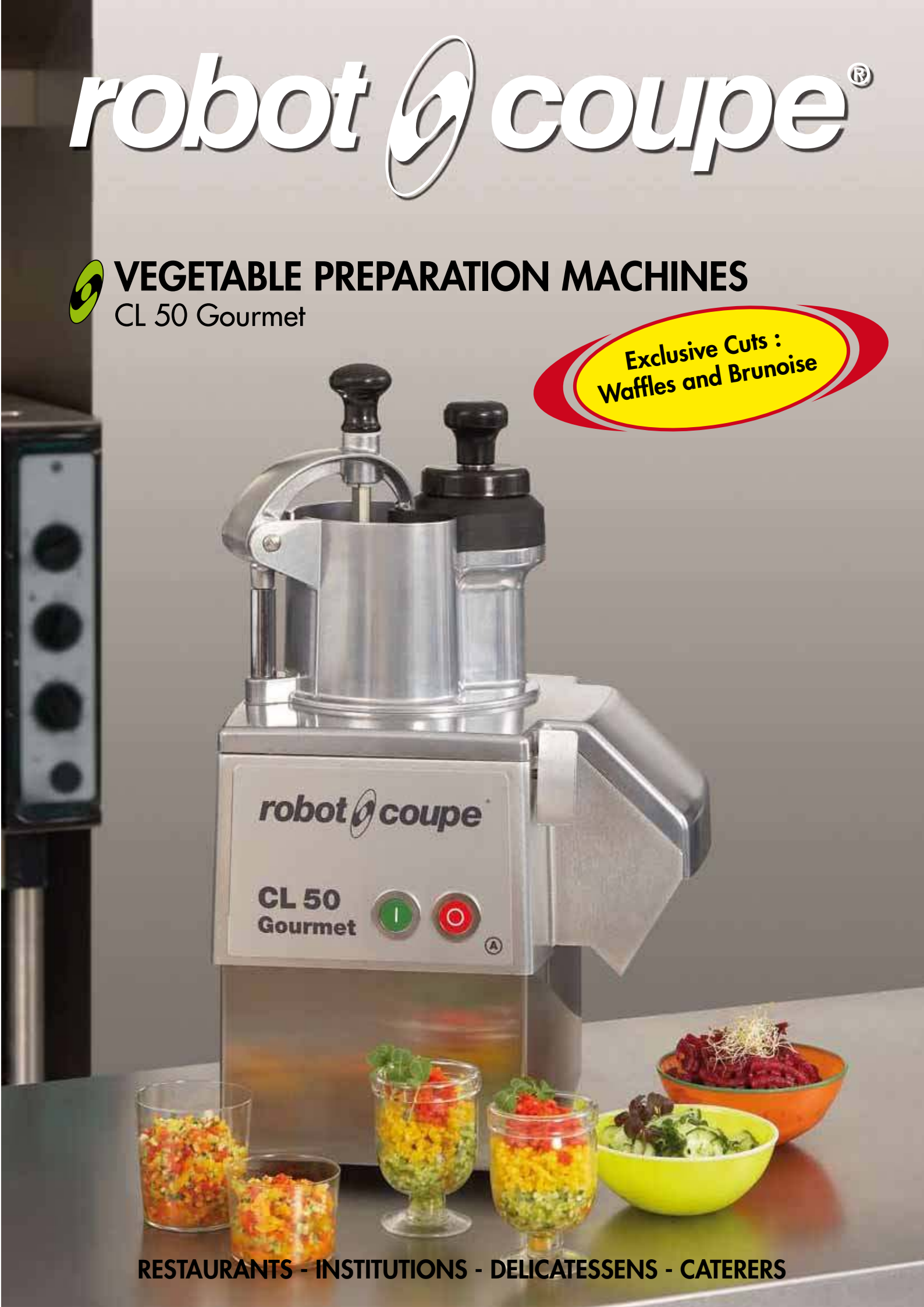
robot coupe®

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

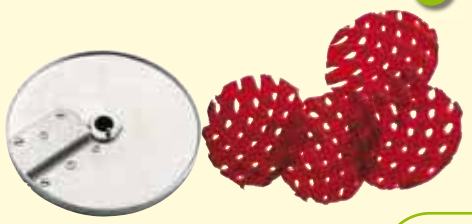


2 sizes of waffle and 3 sizes of dice.

THE WIDEST VARIETY OF CUTS

Waffle

NEW



2 discs

4 mm → 6 mm



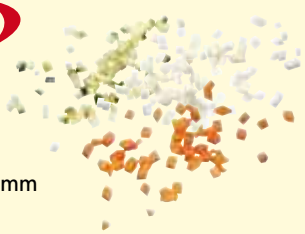
Brunoise

NEW

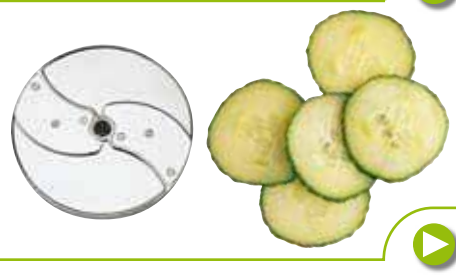


3 discs

2 x 2 x 2 mm → 4 x 4 x 4 mm



Slicers



11 discs

0,6 mm → 10 mm



Ripple-cut



3 discs

2 mm → 5 mm



Grater

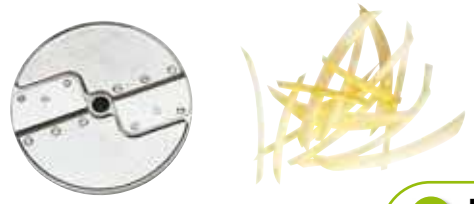


10 discs

1,5 mm → 9 mm



Julienne

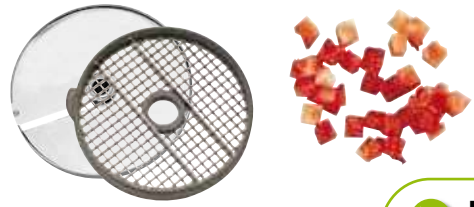


11 discs

1 x 8 mm → 8 x 8 mm

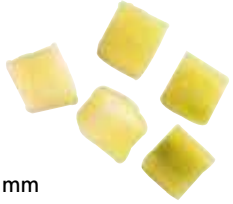


Dicing

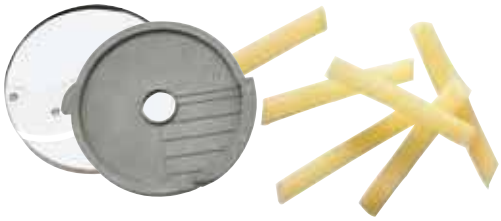


5 sets

5 x 5 x 5 mm → 14 x 14 x 10 mm



French fries



3 sets

8 x8 mm → 10 x 16 mm



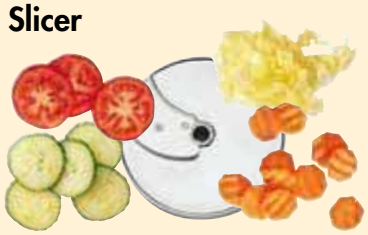








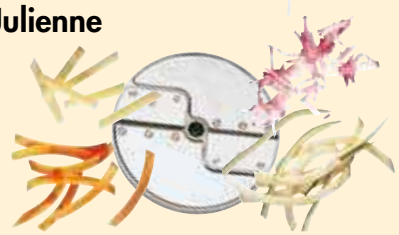
Slicer



	ref.
0,6 mm	28166
0,8 mm	28069
1 mm	28062
2 mm	28063
3 mm	28064
Ripple-cut 2 mm	27068
Ripple-cut 3 mm	27069

	ref.
4 mm	28004
5 mm	28065
8 mm	28066
10 mm	28067
Ripple-cut 5 mm	27070
Cooked potatoes 4 mm	27244
Cooked potatoes 6 mm	27245

Julienne



	ref.
1 x 8 mm	28172
1 x 26 mm onion/cabbage	28153
2 x 2 mm (celeriac)	28051
2 x 4 mm (strips)	27072
2 x 6 mm (strips)	27066
2 x 8 mm (strips)	27067
2 x 10 mm	28173

	ref.
3 x 3 mm	28101
4 x 4 mm	28052
6 x 6 mm	28053
8 x 8 mm	28054
French fries 8 x 8 mm	28134
French fries 10 x 10 mm	28135
French fries 10 x 16 mm	28158

Graters



	ref.
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.
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



	ref.
2 x 2 mm	28174
3 x 3 mm	28175
4 x 4 mm	28176

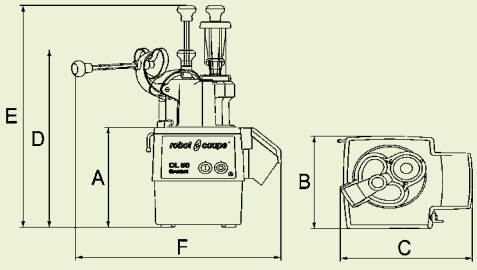
Waffles



	ref.
4 mm	28177
6 mm	28178

CE mark

	Electrical data			Dimmensions (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

We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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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.