VEGETABLE PREPARATION MACHINE

robot coupe

CL 55 WORKSTATION - Complete Veg'Prep Solution

D	
Number of meals per service	**100 to 1000**
Theoretical output per hour*	up to 2645 lbs

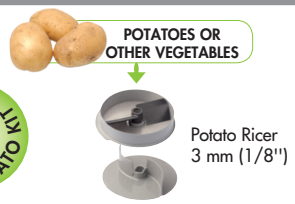


ADJUSTABLE TROLLEY

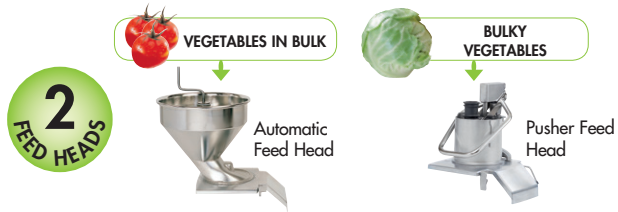


For the transport and easy loading of vegetables and fruit.

POTATO RICER EQUIPMENT



FEED HEADS



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 equiped 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)

ETL LISTED 9900098 Conforms to UL NSF/ANSI Std 763 Std 8 Certified to CAN/CSA Std C22.2 No.195

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

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F OPTIONAL ACCESSORIES

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

