

CL55 2 Feed Heads



OPTIONAL
+
50
DISCS

**Dicing and
French Fries
capability**



A SALES FEATURES

CL55 2 Feed Heads is ideal for slicing, ripple cutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables, as well as grating cheese.

B TECHNICAL FEATURES

CL55 2 Feed Heads – Single phase. Power - 2.5HP. 1 speed 425 rpm. Magnetic safety system, motor brake and lever-activated auto restart. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with 2 Feed Heads: 1 Bulk Feed Head and 1 Pusher Feed Head with XL full moon hopper, diameter 6 7/8", and integrated tube Ø 2 1/4" and/or Ø 1,5". Stainless steel motor base, chute, continuous feed lead and stand. D-Clean Kit. Suitable for 100 to 1000 covers per service. Included: 28064W (3mm) 1/8" slicing disc and 28058W (3mm) 1/8" grating disc and 2 disc racks. Large range of 52 Mineral+ discs available as option: easy cleaning, dishwasher resistant.

Select your options at the back page, **F** part.

C TECHNICAL DATA

Output power	2.5 HP
Electrical data	Single-phase - 13.5 Amp plug included
Speed	425 rpm
Dimensions (HxLxW)	with stand 52 3/16" x 15 9/16" x 20"
Rate of recyclability	95%
Net weight	113 lbs
Nema #	5-15P
Reference	CL 55 2 Feed Heads Series E 120V/60/1

D

**Number of meals
per service**

100 to 1000

**Theoretical output
per hour***

2645 lbs

E

PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 2.5 HP
- 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:
 - Bulk 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. Exactitude pusher: reduction of tube diameter to cut up small ingredients.
- Removable lid continuous feed lead.
- Reversible discharge plate for processing delicate produce.
- 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.
- 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.
- Large range of 52 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- Included: 28064W (3mm) 1/8" slicing disc and 28058W (3mm) 1/8" grating disc and 2 disc racks.
- Stainless steel blades on slicing discs, blades on Julienne discs and grating discs are removable.
- Brush to facilitate cleaning of motor shaft.
- D-Clean Kit to facilitate cleaning of dicing grids.

MASHED POTATO FUNCTION

- option: Mashed Potato Kit

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



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

Specification sheet

www.robot-coupe.com

Update : May 2024

Robot Coupe USA, Inc.

264 South Perkins - Ridgeland, MS 39157

PH: 601-898-8411 - Toll free: 800-824-1646 - Fax: 601-898-9134

info@robotcoupeusa.com

CL55 2 Feed Heads

F

OPTIONAL ACCESSORIES

- 4 tubes Feed Head: Special long vegetables - Ref. 28161
- Straight and bias cut hole hopper: for long vegetables and bias cuts - Ref. 28155
- EasyClean Xpress 8x8mm - Ref. 49305
- EasyClean Xpress 10x10mm - Ref. 49309
- EasyClean Xpress 12x12mm - Ref. 49313
- EasyClean Xpress 14x14mm - Ref. 49314
- Wall 8-disc holder - Ref. 107812
- Motor shaft brush - Ref. 49257
- 3 mm potato ricer equipment - Ref. 28208

SUGGESTED PACKS OF DISCS

3 disc package	5mm (3/16") coarse grating, 6mm (1/4"x 1/4") julienne and 5mm (3/16") slicing discs.
5 disc package	5mm (3/16") coarse grating; 6mm (1/4"x1/4") julienne; 5mm (3/16"), 10mm (3/8") slicing discs; 10x10mm (3/8" x 3/8") dicing grid
16 disc package	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"). 2 Julienne sticks - 2.5 x 2.5mm (1/10"x1/10") & 2 x 10mm (5/64"x3/8"). D-Clean Kit and 2 disc holders.



SLICERS

0.6 mm	28166W
0.8 mm	28069W
1 mm (1/32")	28062W
2 mm (5/64")	28063W
3 mm (1/8")	28064W
4 mm (5/32")	28004W
5 mm (3/16")	28065W
6 mm (1/4")	28196W
8 mm (5/16")	28066W
10 mm (3/8")	28067W
14 mm (9/16")	28068W
20 mm (25/32")	28132W
25 mm (1")	28133W
cooked potatoes 4 mm (5/32")	27244W
cooked potatoes 6 mm (1/4")	27245W



RIPPLE CUTTING

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



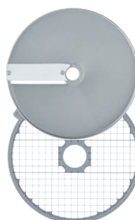
GRATERS

1.5 mm (1/16")	28056W
2 mm (5/64")	28057W
3 mm (1/8")	28058W
4 mm (5/32")	28136W
5 mm (3/16")	28163W
7 mm (9/32")	28164W
9 mm (11/32")	28165W
Röstis potatoes	27164W
Raw potatoes	27219W
Fine Pulping disc	28055W
Hard Cheese grate	28061W



JULIENNE

1x8 mm tagliatelle (1/32"x5/16")	28172W
1x26 onion/cabbage (1/32"x1 1/4")	28153W
2x2 mm (5/64" x 5/64")	28051W
2x4 mm (5/64" x 5/32")	27072W
2x6 mm (5/64" x 1/4")	27066W
2x8 mm (5/64" x 5/16")	27067W
2x10 tagliatelle (5/64"x3/8")	28173W
2.5x2.5 mm (1/10" x 1/10")	28195W
3x3 mm (1/8" x 1/8")	28101W
4x4 mm (5/32" x 5/32")	28052W
6x6 mm (1/4" x 1/4")	28053W
8x8 mm (5/16" x 5/16")	28054W



DICING EQUIPMENT

5x5 mm (3/16")	28110W
8x8 mm (5/16")	28111W
10x10 mm (3/8")	28112W
12x12 mm (15/32")	28197W
14x14x5 mm Mozzarella (9/16"x9/16"x3/16")	28181W
14x14x10mm (9/16"x9/16"x3/8")	28179W
14x14 mm (9/16")	28113W
20x20 mm (25/32")	28114W
25x25 mm (1")	28115W
2" Lettuce Cut	28180W



FRENCH FRY EQUIPMENT

6x6 mm*	29230W
8x8 mm	28134W
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W

* - Compatible with the automatic feed-head
- Not compatible with the pusher feed-head

G

ELECTRICAL DATA

120V/60/1 - delivered with cord and plug.

