

CL 55 WORKSTATION



16
DISCS



ADJUSTABLE TROLLEY

For the transport and easy loading of vegetables and fruit.

POTATO RICER EQUIPMENT



POTATOES OR OTHER VEGETABLES

1
MASHED POTATO KIT



Potato Ricer
3 mm (1/8")

FEED HEADS



VEGETABLES IN BULK



BULKY VEGETABLES

2
FEED HEADS



Automatic Feed Head



Pusher Feed Head

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 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, and integrated tube Ø 2 1/4" and/or Ø 1,5"; **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". Easy cleaning of discs in the dishwasher; **D-Clean Kit;** **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. Exactitude pusher: reduction of tube diameter to cut up small ingredients.
- 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-Clean Kit for cleaning dicing grids.
 - Brush to facilitate cleaning of motor shaft.
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.

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

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CL 55 WORKSTATION

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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



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



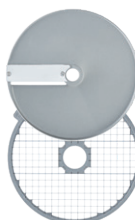
GRATERS

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
Rösti 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 and the 4-tubes feed head

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ELECTRICAL DATA

208-240V/60/3 - delivered with cord and plug.

