

CL 60 WORKSTATION



D	
Number of meals per service	300 to 3000
Theoretical output per hour*	3970 lbs

FEED HEADS

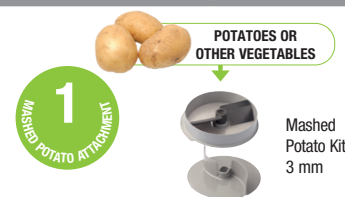


DISCS

MULTICUT PACK OF 16 DISCS

- Slicers : 1, 2, 4 mm
- Graters : 1.5, 3 mm
- Dicing : 5x5x5, 10x10x10, 20x20x20 mm
- Julienne : 2x10, 2.5x2.5, 4x4 mm
- French fries : 10x10 mm
- 2 Disc holders for 16 discs
- D-Clean Kit

POTATO RICER EQUIPMENT



A SALES FEATURES

CL 60 Workstation is a All in One Veg'Prep Solution. It 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. Can process very large quantities of produce with 52 different cuts and equipped to produce mashed potato.

B TECHNICAL FEATURES

The CL 60 Workstation – Three-phase. Power – 3HP. 2 speeds 425 and 850 rpm. Magnetic safety system, motor brake. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with **3 Feed Heads**: 1 Automatic stainless steel Feed Head with feeding tray; 1 Pusher Feed Head, XL full moon hopper, diameter: diameter 7"; loading volume - 4.2 litres, and integrated tube Ø 2 1/4" and/or Ø 1,5"; 4 Tubes Feed Head with 2 heads: 2" & 2 heads: 2.8"; **1 Mashed Potato Attachment**; **1 Ergo Mobile Cart** with 3 GN 1/1 pans; **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** and **2 disc holders**; **Storage cart**. Stainless steel motor unit and vegetable chute. Vegetable Preparation Machine equipped with 2 wheels and a handle. Suitable for up to 3,000 covers per sitting. Additional discs available from the complete collection of 52 discs.

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

C TECHNICAL DATA

Output power	3HP
Electrical data	Three phase - 8.3 Amp
Speeds	425 and 850 rpm
Dimensions (HxLxW)	18" x 30" x 53"
Rate of recyclability	95%
Net weight	201 lbs
Nema #	L15 - 20P
Reference	CL60 Workstation Series E 208-240V/60/3

E PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 3HP
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake and lever-activated auto restart.
- 2 Speeds 425 and 850 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with
 - > 3 Feed Heads:
 - Automatic stainless steel Feed Head with feed tray for continuous input of large quantities of all vegetables in bulk;
 - Pusher Feed Head, with its XL full-moon hopper which can accommodate a whole cabbage or up to 15 tomatoes. Equipped with an integrated tube for long, delicate produce. Exactitude pusher: reduction of tube diameter to cut up small ingredients. The lever-assisted hopper requires less effort from the operator and increases the output. Handle is height adjustable to 3 positions for optimum operator comfort.
 - 4 Tubes Feed Head ensures a uniform cut specifically for long produce.
 - > Mashed Potato Attachment (grid + special puree evacuation disc) guaranteeing volume and rapidity;
 - > Ergo Mobile Cart (comes with 3 pans) with an upper shelf for easy loading and a rotation system allowing a full tray to be replaced by an empty tray without having to lift either one. Cart is equipped with 4 rotating wheels, 2 fitted with brakes.
 - > MultiCut pack of 16 discs to give full rein to creativity in the preparation of original, appetizing cuts.
 - > D-Clean Kit: cleaning tool for dicing grids
 - > 2 disc holders
 - > Brush to facilitate cleaning of motor shaft.
 - > Storage cart: to store and transport all Workstation accessories: feed heads and discs.
- Tilting of the feed heads in line with the motor base for space-saving.
- Optimum size and height. CL60 is equipped with 2 wheels and a handle, guaranteeing very easy movement.
- Reversible discharge plate for processing delicate produce.
- Lateral ejection facility for greater user comfort.
- Large range of 52 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- Stainless steel blades on slicing discs, blades 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 60 WORKSTATION

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OPTIONAL ACCESSORIES

- 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



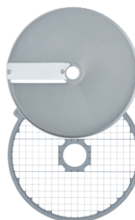
GRATERS

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
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 and the 4-tubes feed head

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ELECTRICAL DATA

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

