

TABLE-TOP VEGETABLE PREPARATION MACHINES

Effective throughput
per hour:

20
80

50
400

GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES

+ BRUNOISE & WAFFLE-CUT

+ PARSLEY & HERBS

CL 50 Gourmet



OPTIONAL
53
DISCS

- Single phase
- 1 speed

CL 50 Ultra



OPTIONAL
50
DISCS

- Single phase
- 1 speed
- Mashed potato attachment*

CL 50



OPTIONAL
50
DISCS

- Single phase
- 1 speed
- Mashed potato attachment*

CL 40



OPTIONAL
28
DISCS

- Single phase
- 1 speed

60 2022 Edition robot coupe

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*Optional attachments

FLOOR STANDING VEGETABLE PREPARATION MACHINES

Practical throughput per hour:

100
1000

GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES

CL 55 Pusher



OPTIONAL
50
DISCS

- Single phase
- 1 speed
- Mashed Potato Kit*

CL 55 2 Feed-Heads



OPTIONAL
50
DISCS

- Single phase
- 1 speed
- Mashed Potato Kit*

CL 55 Workstation



OPTIONAL
50
DISCS

- Single phase
- 1 speed
- Mashed Potato Kit
- Multipack of 16 Disc

72 2022 Edition robot coupe

Find all our table-top models on page 60

*Optional attachments

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70
600

Find all our floor standing models on page 72

Dice Cleaning Kit



CL 52



OPTIONAL
50
DISCS

- Single phase
- 1 speed
- Mashed Potato Kit*



CL 50 Ultra Pizza



CL 50 Ultra Tex Mex



CL 50 Ultra Restaurants



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2022 Edition robot coupe 61

300
3000

GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES

CL 60 Pusher



OPTIONAL
50
DISCS

- 3 phase
- 2 speeds
- Mashed Potato Kit*

CL 60 2 Feed-Heads



OPTIONAL
50
DISCS

- 3 phase
- 2 speeds
- Mashed Potato Kit*

CL 60 Workstation



OPTIONAL
50
DISCS

- 3 phase
- 2 speeds
- Mashed Potato Kit
- Multipack of 16 Disc

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