

robot coupe®

CL 50 Gourmet

Exclusive : CL50 Gourmet allows you to make new waffle/Gaufrette and Brunoise cuts of exceptional quality. These cuts are difficult and time consuming to prepare by hand, but now they can be achieved quickly and perfectly every time. Take advantage of the extensive range of different discs and give your imagination free reign to dream up some exciting new recipes.

**Exclusive Cuts :
Waffle/Gaufrette and
Brunoise**

Patented

NEW



Large capacity



Large feed hopper to accommodate bulky vegetables such as cabbage and potatoes.

Precision



Removable for processing brunoise or waffle/gaufrette in small quantities and expedite the cleaning operations.

Small quantities



Removable catch pan with lid for small quantities of brunoise or waffle/gaufrette vegetables. And also allows for easier cleaning and storage.

Wide variety of cuts



Extensive collection of precision-sharpened discs for flawless cutting quality.

Brunoise



Waffle/Gaufrette



Slicer



1 mm
2 mm
3 mm
Ripple-cut 2 mm
Ripple-cut 3 mm

ref.
28062
28063
28064
27068
27069

4 mm
5 mm
8 mm
10 mm
Ripple-cut 5 mm

ref.
28128
28129
28130
28067
27070

Julienne



2 x 2 mm (celeriace)
2 x 4 mm (strips)
2 x 6 mm (strips)
2 x 8 mm (strips)
2 x 10 mm

ref.
28051
27072
27066
27067
28173

3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm
French fries 8 x 8 mm
French fries 10 x 10 mm

ref.
27067
28052
28053
28054
28134
28135

Graters



1,5 mm
2 mm
3 mm
4 mm
5 mm
7 mm
9 mm
Parmesan
Radish

ref.
28056
28057
28058
28136
28163
28164
28165
28061
28055

Dicing sets



5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 14 mm
20 x 20 x 20 mm
25 x 25 x 25 mm
Lettuce cut

ref.
28110
28111
28112
28113
28114
28115
28133

Brunoise



2 x 2 mm
3 x 3 mm
4 x 4 mm

ref.
28174
28175
28176

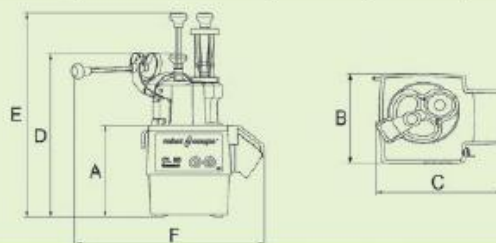
Waffle/Gaufrette



4 mm
6 mm

ref.
28177
28178

	Electrical data			Dimensions (inches)						Weight (lbs.)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	D	E	F	net	Packaged
CL 50 Gourmet	425	550	120 V, 60 Hz, 12 Amps	13.5"	12"	14"	23.5"	31"	24"	48	51



* Other voltages available

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

Standard model delivered
with medium slicing
disc (#28064-3mm) and
medium grating disc
(#28058-3mm).