

**robot coupe**

"Inventor & World Leader in Food Processors"

# CL30A

Commercial Food Processor

## **All Metal Base and Continuous Feed Vegetable Prep Attachment**



- Two deep feed openings.
- Magnetic safety switch with "on-off" push buttons
- For ease of use and safety, pusher has automatic restart.
- Attachments easily removed for cleaning.
- Attractive, compact design.
- Packed with two cutting blades as standard.
- Single phase, 1/2 H.P. motor, capacitor type, fan-cooled, 425 R.P.M.
- Stainless steel feed attachment with high impact plastic lead.
- One year warranty on parts and labor.

**Prepare up to 600 servings in  
2 1/2 hours or less**

Vegetable prep attachment designed for **slicing, dicing, grating** and **julienne** on continuous basis. Accommodates 25 different processing plates.



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**SPECIFICATIONS ON REVERSE SIDE**

## Specifications

**STANDARD PACK:** Includes all metal motor base unit, continuous feed vegetable attachment, one medium 5/64" (2mm) grating plate and one 5/32" (4mm) slicing plate.

**ELECTRICAL:** 120V, 60 Hz, 7 Amps, single phase.

**MOTOR:** 1/2 H.P., capacitor type, fan-cooled, 425 R.P.M.

**SWITCHING:** Magnetic safety switch with "on-off" push buttons.

**WEIGHT:** 39 lbs. net, 40 lbs. approx. ship. wt.

**OPTIONAL EQUIPMENT:** 23 additional processing plates. Free-standing plate rack holds 9 processing plates.

### PROCESSING PLATES:

#### Slicing Plates

- R210 - 5/64" (2mm)
- R211 - 5/32" (4mm)
- R270 - 1/4" (6.5mm)
- R291 - 1/32" (1mm)
- R292 - 1/8" (3mm)
- R293 - 3/16" (5mm)

#### Waved slicing plate

- R212 - 1/16" (1.5mm)

#### Julienne Plates

- R213 - 1/4" (6.5mm)
- R214 - 5/64" (2mm)
- R288 - 5/32" (4mm)
- R296 - 5/64" x 5/32" (2x4mm)
- R297 - 5/64" x 1/4" (2x6mm)
- R298 - 5/64" x 5/16" (2x8mm)

#### Grating Plates

- R271 - 1/64" (0.5mm) Hard Cheese
- R208 - 1/16" (1.5mm) Fine
- R209 - 5/64" (2mm) Medium
- R281 - 5/32" (4mm) Medium Coarse
- R280 - 1/4" (6.5mm) Coarse
- R215 - 5/16" (8mm) Extra Coarse

#### French Fry Plates

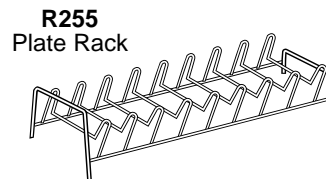
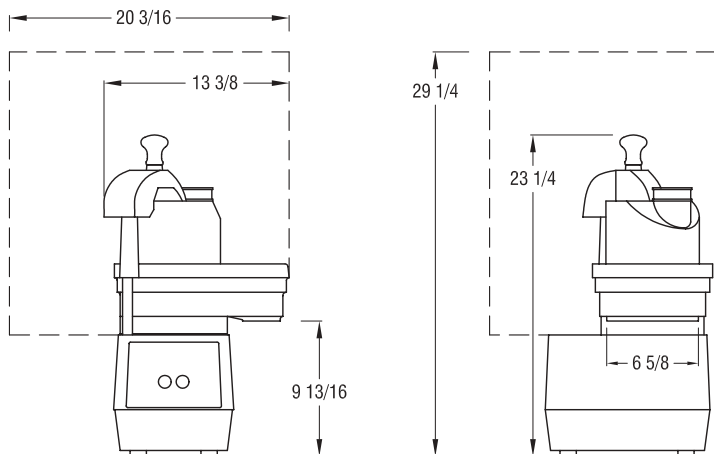
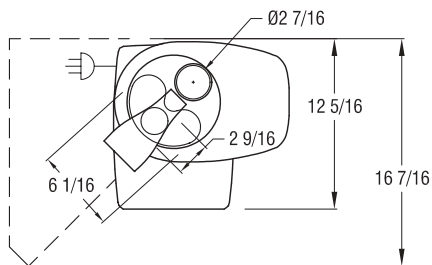
- R272 - 5/16" x 5/16" (8x8mm)
- R273 - 3/8" x 3/8" (10 x 10mm)

#### Dicing Plates

- R269 - 5/16" x 5/16" (8x8mm)
- R290 - 3/8" x 3/8" (10x10mm)

#### Pulping Plates

- R294 - 1/64" (.7mm) Pulping
- R295 - 1/32" (1mm) Pulping



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