

Get 4 Machines in ONE

Low speeds for soft products; medium speeds for high volume food processing; medium high speeds to chop, mix, knead; high speeds for purees, homogenizing and emulsification!



Prepare 2,000 plus servings in less than 3 hours.

Vegetable prep attachment designed for quality continuous feed slicing, shredding, grating, french fry and julienne. Accommodates 34 different processing plates.

Bowl attachment designed for vertical cutting and mixing: mix, chop, puree, blend and knead doughs.



- Shorter and wider bowl processes up to 50% more product than before...produces greater vortex for increased mixing performance. Interchangeable R4 and R6 bowl assembly.
- New lid has improved seal to prevent leaking.
- New locking device with positive latch in front prevents misalignment. Motor support seal improves preventive maintenance.
- Built-in funnel makes adding product easier and reduces splatter.
- Greater plate selection (34 on all R4 and R6 models).
- Assures improved cleanability.
- State of the art electronics to control and monitor variable motor speed (370 to 3450 R.P.M.).
- Easy-to-read speed control guide on face of motor base unit.
- Heavy-metal continuous feed attachment with attached large feed pusher and two deep feed openings.
- More efficient, more reliable discharge plate.
- 1 year warranty on parts and labor.
- Packed with 2 cutting plates as standard.

Robot Coupe U.S.A., Inc.

P.O. Box 16625

Jackson, MS 39236-6625

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SPECIFICATIONS ON REVERSE SIDE

Specifications

STANDARD MODEL: Variable speed motor base unit with 6 qt. stainless steel bowl, all-metal continuous feed attachment and one 1/8" (3mm) slicing plate and one 1/8" (3mm) grating plate.

ELECTRICAL REQUIREMENTS: 120V, 60Hz, 12 Amps, single phase. Contact your local electrician for local code requirements.

SWITCHING: Push button "ON and OFF" main switch with computerized speed control.

BOWL CAPACITY: 6 qts.

MOTOR: 1 HP, 370-3450 RPM, direct-drive, variable speed.

WEIGHT: 88 lbs. net, 97 lbs. approximate shipping weight.

OPTIONAL EQUIPMENT: 34 additional processing plates and countertop plate rack or wall-mounted plate rack.

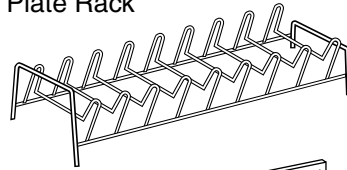
STANDARDS:
ETL-Sanitation,
ETL-Electrical.

PROCESSING PLATES

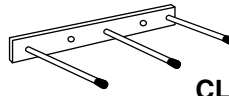
ITEM	DESCRIPTION	PRICE
R475	Single Plate Rack	12.50
R255	Countertop Plate Rack	9.90
CL575	Wall Mount Stainless Steel Plate Rack	77.30
C444SA	1mm (1/32") Slicing Plate	154.90
C445SA	2mm (5/64") Slicing Plate	154.90
C446SA	3mm (1/8") Slicing Plate	154.90
C477SA	4mm (5/32") Slicing Plate	154.90
C437SA	5mm (3/16") Slicing Plate	154.90
C436SA	8mm (5/16") Slicing Plate	154.90
C435SA	10mm (3/8") Slicing Plate	154.90
C434SA	14mm (9/16") Slicing Plate	154.90
C445W	2mm (5/64") Waved Slicing Plate	166.85
C446W	3mm (1/8") Waved Slicing Plate	166.85
C464W	6mm (1/4") Waved Slicing Plate	166.85
C495GPA	1mm (1/32") Pulping Plate	202.90
C452GPA	Hard Cheese Grating Plate	154.90
C494GPA	1.5mm (1/16") Extra Fine Grating Plate	154.90
C451GPA	2mm (5/64") Fine Grating Plate	154.90
C450GPA	3mm (1/8") Medium Grating Plate	154.90
C475GPA	4mm (5/32") Medium Grating Plate	154.90
C453GPA	5mm (3/16") Medium Coarse Grating Plate	154.90
C478GPA	7mm (9/32") Coarse Grating Plate	154.90
C433GPA	9mm (3/8") Extra Coarse Grating Plate	154.90
C460JA	2mm (5/64") Julienne Plate	162.35
C483JA	2x4mm (5/64"x5/32") Julienne Plate	162.35
C462JA	4x4mm (5/32") Julienne Plate	162.35
C484JA	2x6mm (5/64"x1/4") Julienne Plate	162.35
C438JA	6x6mm (1/4") Julienne Plate	162.35
C486JA	2x8mm (5/64"x5/16") Julienne Plate	162.35
C466JA	8x8mm (5/16") Julienne Plate	162.35

ITEM	DESCRIPTION	PRICE
Series "D" Plates		
28110	5x5mm (3/16") Dicing Kit	330.80
28111	8x8mm (5/16") Dicing Kit	315.60
28112	10x10mm (3/8") Dicing Kit	315.60
28113	14x14mm (9/16") Dicing Kit	315.60
28114	20x20mm (13/16") Dicing Kit	315.60
28115	25x25mm (1") Dicing Kit	315.60
28117	5mm (3/16") Dicing Grid Only	196.50
28118	8mm (5/16") Dicing Grid Only	181.30
28119	10mm (3/8") Dicing Grid Only	181.30
28120	14mm (9/16") Dicing Grid Only	181.30
28121	20mm (13/16") Dicing Grid Only	181.30
28122	25mm (1") Dicing Grid Only	181.30
28128	5mm (3/16") Slicing Plate	154.90
28129	8mm (5/16") Slicing Plate	154.90
28130	10mm (3/8") Slicing Plate	154.90
28131	14mm (9/16") Slicing Plate	154.90
28132	20mm (13/16") Slicing Plate	154.90
28133	25mm (1") Slicing Plate	154.90
28134	8x8mm (5/16") French Fry Set	268.30
28135	10x10mm (3/8") French Fry Set	268.30
Not for Use on CL55 or CL60		
C481FF	8mm (5/16") Straight French Fry Plate (2 plates)	327.45
C480FF	10mm (3/8") Straight French Fry Plate (2 plates)	327.45
C423D	5x5 (3/16") Dicing Grid (Requires C437SA or C436SA)	145.15
C425D	8x8 (5/16") Dicing Grid (Requires C437SA or C436SA)	145.15
C426D	10x10 (3/8") Dicing Grid (Requires C437SA or C436SA)	145.15
C427D	14x14 (9/16") Dicing Grid (Requires C434,435, or 436SA)	145.15
C428D	20x20 (13/16") Dicing Grid (Requires C435, 436, or 437SA)	145.15
List For CL55 & CL60 Only		
C625D	8x8 (5/16") Dicing Grid (Requires C435SA or C436SA)	145.15
C626D	10x10 (3/8") Dicing Grid (Requires C435SA or C436SA)	145.15
C627D	14x14 (9/16") Dicing Grid (Requires C434,435, or 436SA)	145.15
C628D	20x20 (13/16") Dicing Grid (Requires C435, 436, or 437SA)	145.15
CL60 ONLY (2 Plate Combo)		
CL691FF	8x8mm (5/16") Straight French Fry Plate	327.45
CL692FF	10x10mm (3/8") Straight French Fry Plate	327.45

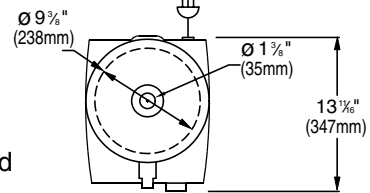
R255
Plate Rack



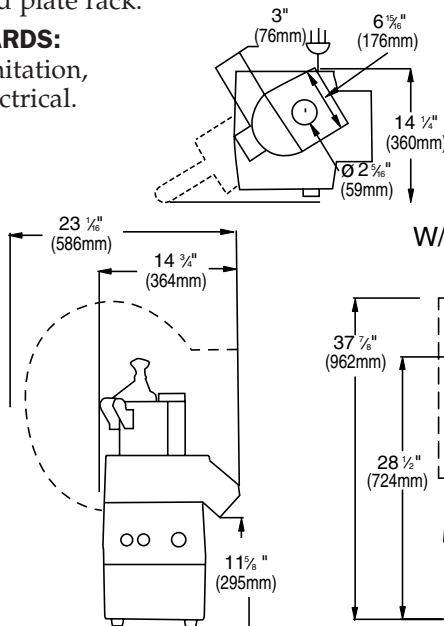
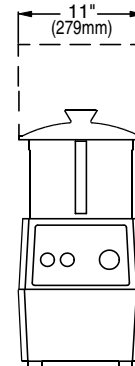
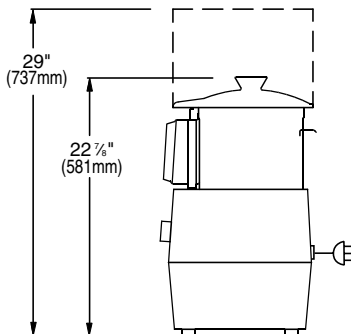
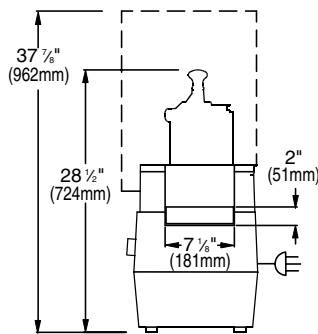
CL 575
Wall Mounted
Plate Rack



W/Bowl Unit



W/Continuous
Feed



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