

# robot coupe®



## VEGETABLE PREPARATION MACHINES

CL 50 • CL 50 Ultra • CL 52

NEW

robot coupe®

CL 50  
Ultra



Using your smartphone download a QR code reader and scan this code to view a video demonstration of this Robot Coupe product.

RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



## ▶ CL 50 / CL 50 Ultra

NEW

### THROUGHPUT

Large hopper (6.7 in<sup>2</sup> diameter) catering for bulky vegetables such as cabbage and potato. Can accommodate up to 10 tomatoes at a time.



### PRECISION

Cylindrical hopper (2.3") for processing long or delicate vegetables (e.g. carrots, cucumbers, mushrooms) with flawless cutting precision.

### ERGONOMICS

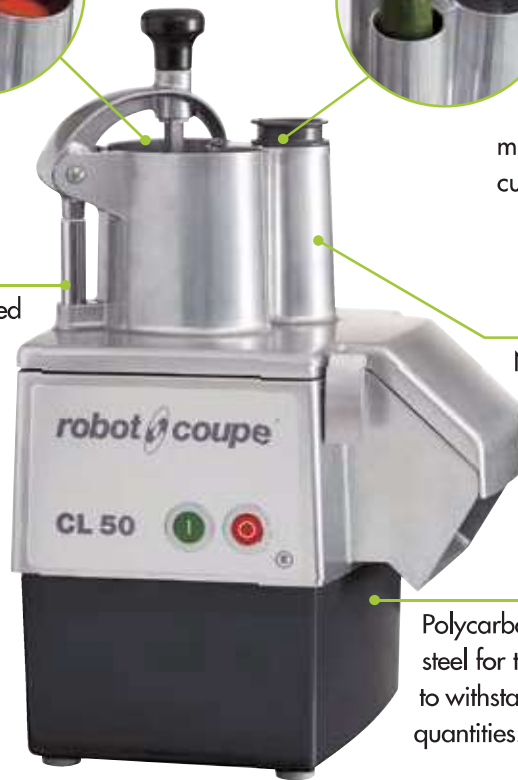
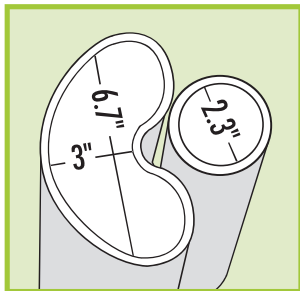
These models boast a lever-activated auto restart, making them more user-friendly and optimising throughput.

### CLEANING

New lid shape eliminating crevices where food residue could accumulate.

### STURDINESS

Polycarbonate motor base (stainless steel for the CL 50 Ultra), designed to withstand the processing of large quantities.



## ▶ CL 52

### PRECISION

Cylindrical hopper (2.3") for processing long or delicate vegetables with flawless cutting precision. e.g. carrots, cucumbers, etc.



### PRODUCTION

Large full-moon hopper (8.9" diameter) for handling bulky vegetables such as potatoes, cabbage and lettuces. This large hopper reduces handling and optimizes throughput.

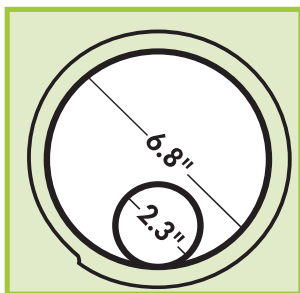
### CUTTING QUALITY

The removable partition guarantees optimum cutting quality and regularity - especially when slicing tomatoes or potatoes.

### STURDINESS

Stainless-steel motor base.

The truest cut of all - for large and small quantities alike.



# Vegetable preparation machines

Table-top models



## The main benefits:

Processing capacity :

- Large hopper allowing bulky vegetables, such as
- Lettuces and cabbages, to be processed.

Wide variety of cuts:

- Comprehensive range of 43 discs for slicing, ripplecutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 25x25x25 mm) with optimum quality and precision every time.
- 425 rpm single-speed machine ideal for processing delicate foodstuffs, dicing or making french fries, as well as guaranteeing a wide variety of slicing, grating and julienne cuts.

Simple, sturdy design:

- All parts which come into contact with food products can easily be removed for cleaning, thus maintaining the highest standards of sanitation.
- Induction motor for extensive use.



## Number of meals:

up to 400 covers



## Target:

Institutions, Delicatessens, Caterers, Restaurateurs.

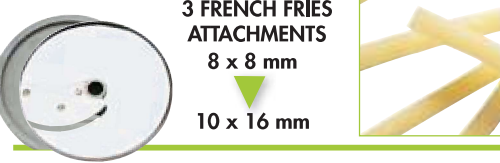
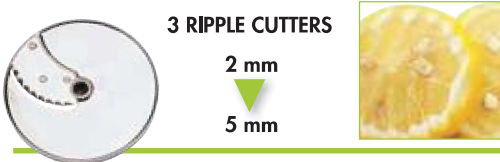


## In brief:

Immensely strong, durable, and easy to clean, you will find no other machines to meet your specific day to day needs so precisely or with such apparent ease and efficiency.



## The greatest variety of cuts of all!



## Outputs

	CL 50	CL 50 Ultra Stainless-steel base	CL 52 Stainless-steel base
<b>Actual outputs</b>	up to 100 lbs/hr.	up to 100 lbs/hr.	up to 150 lbs/hr.
<b>Theoretical outputs</b>	up to 1 lb/min.	up to 1 lb/min.	up to 1½ lbs/min.
<b>Number of covers per day</b>	20 to 300 +	20 to 300 +	50 to 400 +

## Mashed Potato Attachment

The CL 50 € and CL 50 Ultra € can all be equipped with a mashed potato attachment as an option.

This attachment includes:

- A special grid and a paddle
- A special ejecting plate
- Hopper feed head



Hopper feed head  
(for CL50 € and CL50 € Ultra only)



A paddle and a special grid available in 3 sizes according to the desired texture: 1.5 mm, 2 mm and 3 mm



A special ejecting disc

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### Slicer



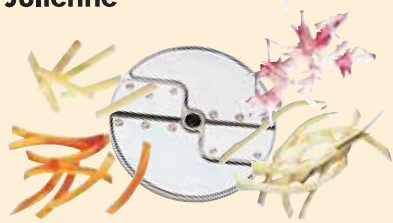
- 1 mm (1/32")
- 2 mm (5/64")
- 3 mm (1/8")
- 4 mm (5/32")
- 5 mm (3/16")
- 8 mm (5/16")

- ref. 28062
- 28063
- 28064
- 28004
- 28065
- 28066

- 10 mm (3/8")
- 14 mm (9/16")
- Ripple-cut 2 mm (5/64")
- Ripple-cut 3 mm (1/8")
- Ripple-cut 5 mm (3/16")

- ref. 28067
- 28068
- 27068
- 27069
- 27070

### Julienne



- 2 x 2 mm (5/64" x 5/64") (radishes) 28051
- 2 x 4 mm (5/64" x 5/32") (strips) 27072
- 2 x 6 mm (5/64" x 1/4") (strips) 27066
- 2 x 8 mm (5/64" x 5/16") (strips) 27067
- 2 x 10 mm (5/64" x 3/8") 28173

ref.

- 3 x 3 mm (1/8" x 1/8") 28101
- 4 x 4 mm (5/32" x 5/32") 28052
- 6 x 6 mm (1/4" x 1/4") 28053
- 8 x 8 mm (5/16" x 5/16") 28054
- French fries 8 x 8 mm (5/16" x 5/16") 28134
- French fries 10 x 10 mm (3/8" x 3/8") 28135
- French fries 10 x 16 mm (3/8" x 5/8") 28158

ref.

### Graters



- 1.5 mm (1/16") 28056
- 2 mm (5/64") 28057
- 3 mm (1/8") 28058
- 4 mm (5/32") 28073
- 5 mm (3/16") 28059
- 7 mm (9/32") 28016
- 9 mm (11/32") 28060
- parmesan 28061
- Fine Pulping 28055

ref.

### Dicing Kits



- 5 x 5 x 5 mm 28110
- 8 x 8 x 8 mm 28111
- 10 x 10 x 10 mm 28112
- 14 x 14 x 14 mm 28113
- 20 x 20 x 20 mm 28114
- 25 x 25 x 25 mm 28115
- 50 x 70 x 25 mm 28180

ref.

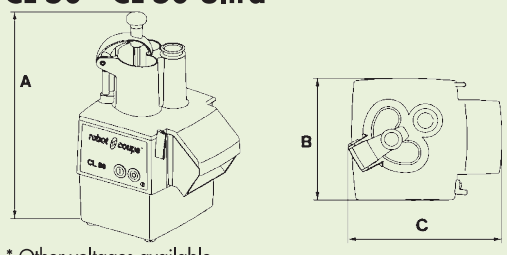
### Induction motor



- **Commercial asynchronous motor for heavy duty** to guarantee longer life and reliability.
- Motor has operation ball bearings for quiet, vibration-free running.
- Extra power
- **No maintenance**
  - No brushes.
  - Stainless steel motor shaft

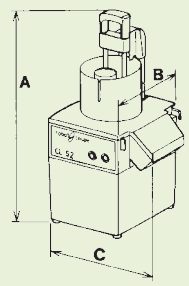
	Electrical data			Dimensions			Weight (lbs.)	
	Speed (rpm)	Power (HP)	Intensity* (Amp.)	A	B	C	net	gross
CL 50	425	1.5	120V/60 HZ/ (12)	23 7/16"	13 1/2"	14 3/4"	45	47
CL 50 Ultra	425	1.5	120V/60 HZ/ (12)	23 7/16"	13 1/2"	14 3/4"	46	48
CL 52	425	3	120V/60 HZ/ (13.5)	26"	13 1/4"	14 1/2"	49	51

#### CL 50 - CL 50 Ultra



\* Other voltages available

#### CL 52



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### Distributor



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