

robot coupe®

 **VEGETABLE PREPARATION MACHINES**
CL 50 • CL 50 Ultra • CL 52



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 in² 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

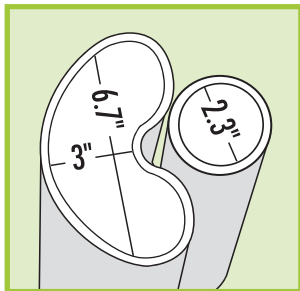
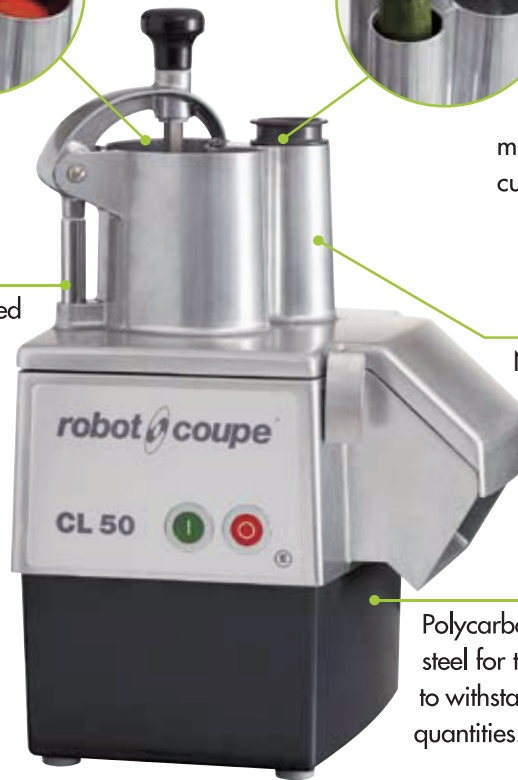
These models boast a lever-activated auto restart, making them more user-friendly and optimising throughput.

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.

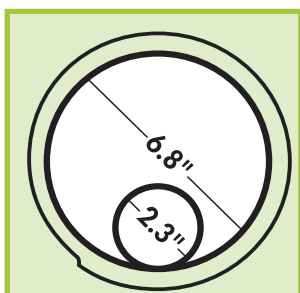
CUTTING QUALITY

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!



11 SLICERS
1 mm
14 mm



3 RIPPLE CUTTERS
2 mm
5 mm



9 GRATERS
1,5 mm
9 mm



9 JULIENNE DISCS
1 x 8 mm
8 x 8 mm



7 DICERS
5 x 5 x 5 mm
50 x 70 x 25 mm



3 FRENCH FRIES ATTACHMENTS
8 x 8 mm
10 x 16 mm



Outputs

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

Mashed Potato Attachment

NEW

The CL 50 E and CL 50 Ultra E 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 E and CL50 E 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

We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time. © All rights reserved for all countries by : ROBOTCOUPE s.n.c.

Slicer



	ref.		ref.
1 mm (1/32")	28062	10 mm (3/8")	28067
2 mm (5/64")	28063	14 mm (9/16")	28068
3 mm (1/8")	28064	Ripple-cut 2 mm (5/64")	27068
4 mm (5/32")	28004	Ripple-cut 3 mm (1/8")	27069
5 mm (3/16")	28065	Ripple-cut 5 mm (3/16")	27070
8 mm (5/16")	28066		

Julienne



	ref.		ref.
2 x 2 mm (5/64" x 5/64") (radishes)	28051	3 x 3 mm (1/8" x 1/8")	28101
2 x 4 mm (5/64" x 5/32") (strips)	27072	4 x 4 mm (5/32" x 5/32")	28052
2 x 6 mm (5/64" x 1/4") (strips)	27066	6 x 6 mm (1/4" x 1/4")	28053
2 x 8 mm (5/64" x 5/16") (strips)	27067	8 x 8 mm (5/16" x 5/16")	28054
2 x 10 mm (5/64" x 3/8")	28173	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

Graters



	ref.
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

Dicing Kits



	ref.
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

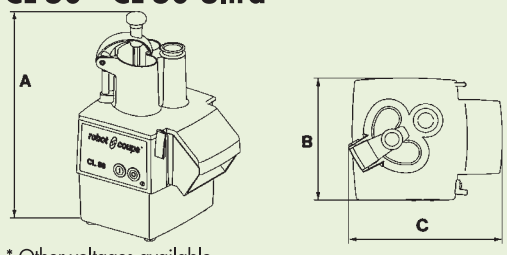
Induction motor



- **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

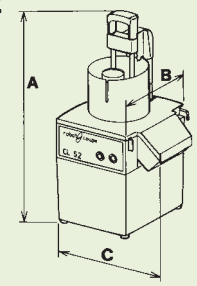
	Electrical data			Dimensions			Weight (lbs.)	
	Speed (rpm)	Power (HP)	Intensity* (Amp.)	A	B	C	net	gross
CL 50	425	1.5	120V/60 HZ/ (12)	23 7/16"	13 1/2"	14 3/4"	45	47
CL 50 Ultra	425	1.5	120V/60 HZ/ (12)	23 7/16"	13 1/2"	14 3/4"	46	48
CL 52	425	3	120V/60 HZ/ (13.5)	26"	13 1/4"	14 1/2"	49	51

CL 50 - CL 50 Ultra



* Other voltages available

CL 52



Robot Coupe U.S.A., Inc.

P.O. Box 16625 Jackson, MS 39236-6625
 1-800-824-1646 (601) 898-8411
 FAX: (601) 898-9134
 email: info@robotcoupeusa.com

www.robotcoupeusa.com

Distributor



We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
 © All rights reserved for all countries by : ROBOTCOUPE S.N.C.