

# robot coupe®



## VEGETABLE PREPARATION MACHINES

CL 50 • CL 50 Ultra • CL 52

NEW



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



## CL 50 / CL 50 Ultra

**NEW**

### THROUGHPUT

Large hopper (139 cm<sup>2</sup> surface area) catering for bulky vegetables such as cabbage and celeriac. Can cope with up to 10 tomatoes at a time.

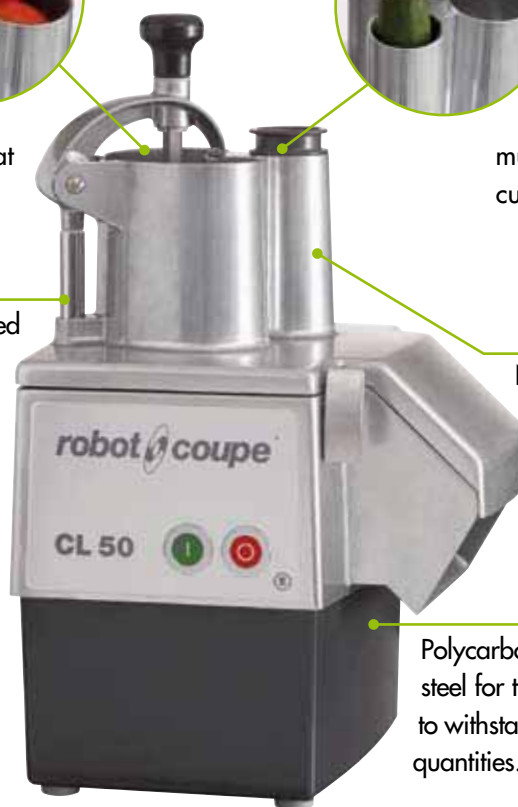
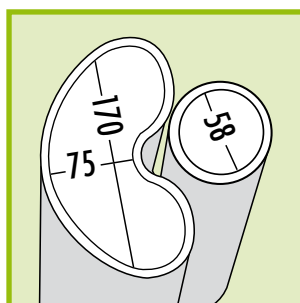


### PRECISION

Cylindrical hopper (ø 58 mm) for processing long or delicate vegetables (e.g. courgettes, 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 nooks and crannies 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 (ø 58 mm) for processing long or delicate vegetables with flawless cutting precision. e.g. carrots, cucumbers, etc.

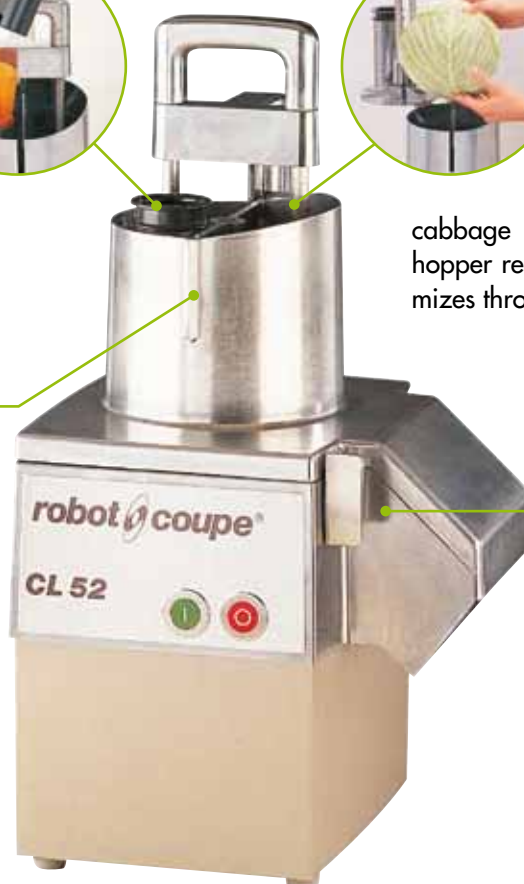
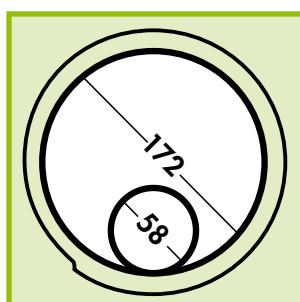


### PRODUCTION

Large full-moon hopper (227 cm<sup>2</sup> surface area) for handling bulky vegetables such as celeriac, 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 **48 discs** for slicing, ripple-cutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 25x25x25 mm) with optimum quality and precision every time.
- 375 rpm single-speed appliance ideal for processing delicate foodstuffs, dicing or making french fries, as well as guaranteeing a wide variety of slicing, grating and julienne cuts.
- 375/750 rpm two-speed appliances successfully reconciling speed and cutting precision.

#### Simple, sturdy design:

- All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.
- Induction motor for intensive use.



### Number of covers:

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!



12 SLICERS  
0,6 mm  
14 mm



3 RIPPLE CUTTERS  
2 mm  
5 mm



10 GRATERS  
1,5 mm  
9 mm



11 JULIENNE DISCS  
1 x 8 mm  
8 x 8 mm



9 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 250 kg/h.	up to 250 kg/h.	up to 300 kg/h.
Theoretical outputs	up to 5 kg/min.	up to 5 kg/min.	up to 7 kg/min.
Number of covers per day	20 to 300 +	20 to 300 +	50 to 400 +

### Potato Ricer Attachment

NEW

The CL 50 E and CL 50 Ultra E can all be equipped with a ricer 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

The CL52 can be equipped with a potato ricer attachment in which are included a paddle and a special grid of 1.5 mm, 2 mm or 3 mm.

A simple method of producing large quantities of flavoursome, mashed potato.

## Slicer



0,6 mm  
0,8 mm  
1 mm  
2 mm  
3 mm  
4 mm  
5 mm  
8 mm

ref.  
28166  
28069  
28062  
28063  
28064  
28004  
28065  
28066

10 mm  
14 mm  
Ripple-cut 2 mm  
Ripple-cut 3 mm  
Ripple-cut 5 mm  
Cooked potatoes 4 mm  
Cooked potatoes 6 mm

ref.  
28067  
28068  
27068  
27069  
27070  
27244  
27245

## Julienne



1 x 8 mm  
1 x 26 mm onion/cabbage  
2 x 2 mm (celeriac)  
2 x 4 mm (strips)  
2 x 6 mm (strips)  
2 x 8 mm (strips)  
2 x 10 mm

ref.  
28172  
28153  
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  
French fries 10 x 16 mm

ref.  
28101  
28052  
28053  
28054  
28134  
28135  
28158

## Graters



1,5 mm  
2 mm  
3 mm  
4 mm  
5 mm  
7 mm  
9 mm  
parmesan  
Radish  
Rösti-type potatoes

ref.  
28056  
28057  
28058  
28073  
28059  
28016  
28060  
28061  
28055  
27164

## 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  
14 x 14 x 5 mm  
14 x 14 x 10 mm  
20 x 20 x 20 mm  
25 x 25 x 25 mm  
50 x 70 x 25 mm

ref.  
28110  
28111  
28112  
28113  
28181  
28179  
28114  
28115  
28180

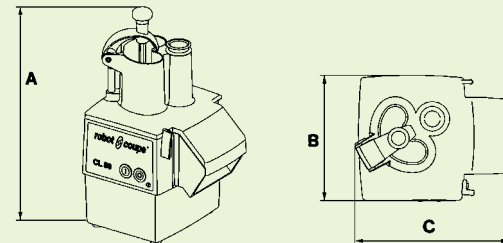
## Induction motor



- **Commercial asynchronous motor for heavy duty** to guarantee longer life and reliability.
- Motor has operation ball bearings for silent, without vibration free running.
- Extra power
- **No maintenance**
  - No brushes.
  - Stainless steel motor shaft

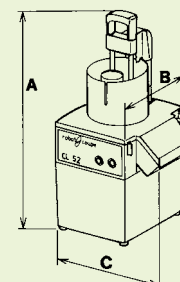
CE mark	Electrical data			Dimensions (mm)			Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	net	gross
CL 50	375	550	400 V/3 50 Hz 1.7	335	310	380	15	18
CL 50	375 and 750	550	400 V/3 50 Hz/ 1.8-2.1	335	310	380	15	18
CL 50 Ultra	375	550	400 V/3 50 Hz 1.7	350	310	380	15	18
CL 50 Ultra	375 and 750	550	400 V/3 50 Hz/ 1.8-2.1	350	310	380	15	18
CL 52	375	750	400 V/3 50 Hz 2	640	360	250	21	24

### CL 50 - CL 50 Ultra



\* Other voltages available

### CL 52



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## Distributor

### STANDARDS:

#### Machines in compliance with:

- The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.
- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 - 1 (1998), EN 1678.

