

# 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

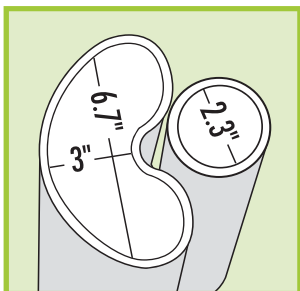
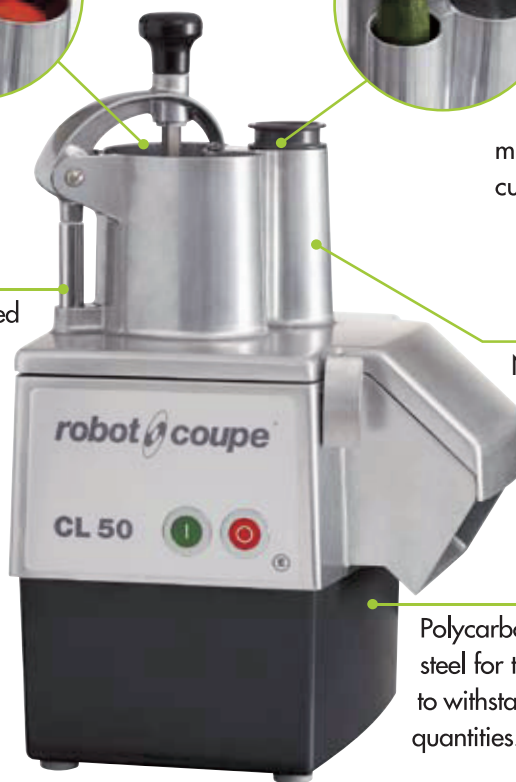
These models boast a lever-activated auto restart, making them more user-friendly and optimising throughput.

### 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.



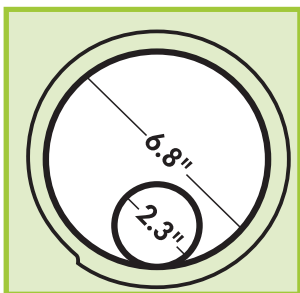
### CUTTING QUALITY

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!



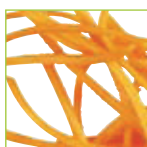
11 SLICERS  
1 mm  
14 mm



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)

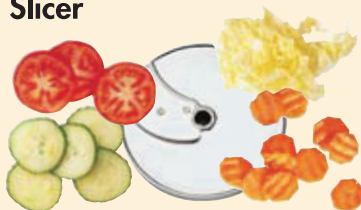


A paddle and a special grid  
available in 3 sizes according to  
the desired texture:  
1.5 mm, 2 mm and 3 mm



A special ejecting disc

## Slicer



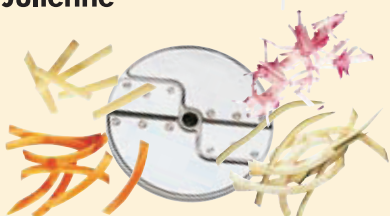
1 mm (1/32")  
2 mm (5/64")  
3 mm (1/8")  
4 mm (5/32")  
5 mm (3/16")  
8 mm (5/16")

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

## 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



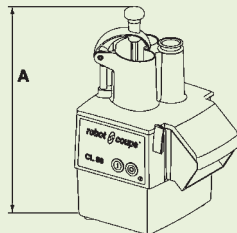
ref.  
5 x 5 x 5 mm 28110  
8 x 8 x 8 mm 28111  
10 x 10 x 10 mm 28112  
14 x 14 x 14 mm 28113  
20 x 20 x 20 mm 28114  
25 x 25 x 25 mm 28115  
50 x 70 x 25 mm 28180

## Induction motor

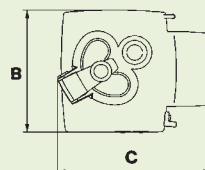


- **Commercial asynchronous motor for heavy duty** to guarantee longer life and reliability.
- Motor has operation ball bearings for quiet, vibration-free running.
- Extra power
- **No maintenance**
  - No brushes.
  - Stainless steel motor shaft

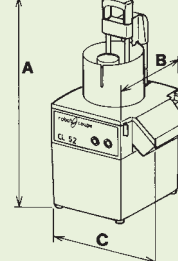
### CL 50 - CL 50 Ultra



\* Other voltages available



### CL 52



	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

**robot coupe®**

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## Distributor



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