

robot coupe®



VEGETABLE PREPARATION MACHINES

CL 50 • CL 50 Ultra • CL 52



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



▶ CL 50 / CL 50 Ultra

NEW

THROUGHPUT

Large hopper (139 cm² surface area) catering for bulky vegetables such as cabbage and celeriac. Can cope with up to 10 tomatoes at a time.

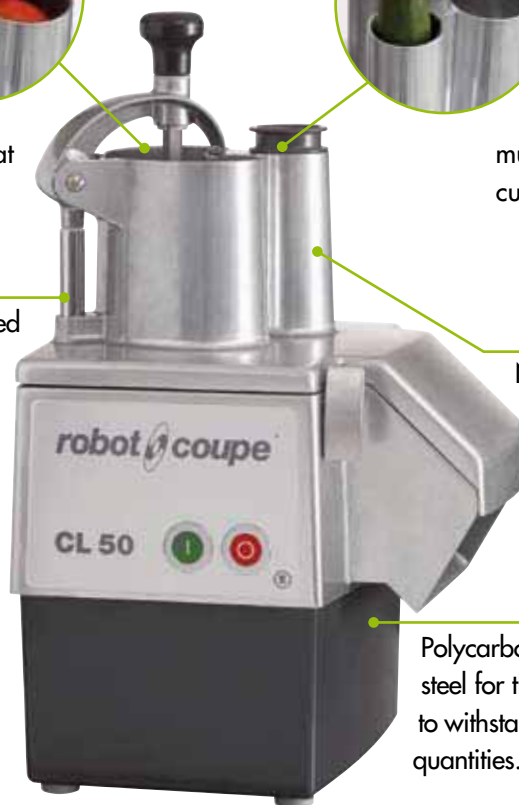
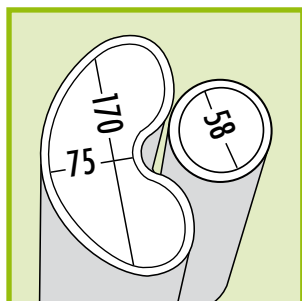


PRECISION

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.

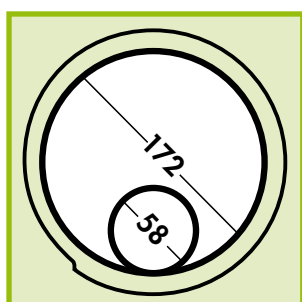


PRODUCTION

Large full-moon hopper (227 cm² 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.



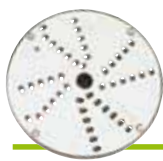
The greatest variety of cuts of all!



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

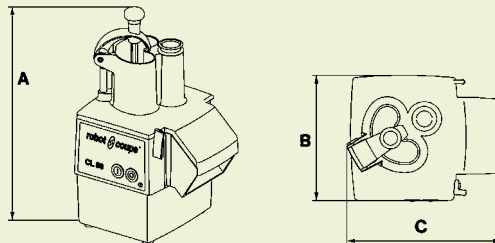
Induction motor



- 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

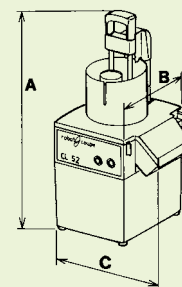
CE mark	Electrical data			Dimensions (mm)			Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	net	gross
CL 50	375	550	400 V/3 50 Hz 1.7	335	310	380	15	18
CL 50	375 and 750	550	400 V/3 50 Hz/ 1.8-2.1	335	310	380	15	18
CL 50 Ultra	375	550	400 V/3 50 Hz 1.7	350	310	380	15	18
CL 50 Ultra	375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

