

robot coupe®



CL 50 • CL 50 Ultra • CL 52

VEGETABLE PREPARATION MACHINES

NEW MODEL



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



CL 52



- **Stainless steel motor base** for long life and easy cleaning.
- **All metal vegetable preparation** for higher resistance.
- **2 Hoppers in a single head:**
 - One **large hopper full moon** (area 227 cm²) for cutting large products such as cabbage, potatoes, lettuce etc...
 - One **round hopper** (Ø 58 mm) for long vegetables and delicate cutting i.e. tomatoes.
 - A **removable wall** for optimum cutting results, highly recommended for **potatoes or tomato slices**.

- One speed of 375 rpm ideal for dicing. French fries as also delicate products processing and for a wide variety of sizes for slicing, grating and julienne.
- These models offer the **widest range of dicing grids sizes** (from 5 x 5 x 5 mini to 25 x 25 x 25 maximum). This will give you some ideas for new sizes presentations.

- For maximum user safety, these 3 models are all equipped with a **magnetic safety system** patented by Robot-Coupe. This system stops the motor as soon as the larger hopper is opened and prevents any access to cutting parts while in operation.

CL 50 Ultra



- **Stainless steel motor base**
- **2 Feed hoppers in a single head :**
 - One large hopper **half moon** (area 121 cm²) for cutting etables such as cabbage and potatoes etc...
 - One **round hopper** (Ø : 58 mm) for long vegetables and delicate cutting i.e; tomatoes.
- These models are equipped with **automatic restart** of the machine with the pusher for a **better use comfort and fast processing**.

VEGETABLE PREPARATION MACHINES

TABLE-TOP MODELS

- The Robot-Coupe range of vegetable preparation machines is the result of many years experience with professional caterers from all over the world. Our table-top models represent the widest and most advanced range available.
- Robot-Coupe has developed a vegetable preparation machine for all menu requirements for all styles of restaurants. Green vegetables, fresh salads and fruit can be quickly and efficiently prepared when using our machines.
- A complete selection of stainless steel discs for slicing, ripple cut slicing, juliennes and grating guarantee an outstanding quality of cut for all types of fruit and vegetable preparation.
- All models are built to comply with the latest safety and hygiene standards. Whichever model you choose from this range, it will be an investment in quality and time saving.



	SLICERS	GRATERS	JULIENNE	DICERS
CL 50 CL 50 Ultra CL 52	0.8 mm, 1 mm, 2 mm, 3 mm, 4 mm, 5 mm, 8 mm, 10 mm, 14 mm. Ripple cut 2 mm, 3 mm, 5 mm.	1.5 mm, 2 mm, 3 mm, 4 mm, 5 mm, 7 mm, 9 mm. Parmesan. Radish 1 mm.	2 x 2 mm, 2 x 4 mm, 2 x 6 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.	5 x 5 x 5 mm, 8 x 8 x 8 mm, 10 x 10 x 10 mm, 14 x 14 x 14 mm, 20 x 20 x 20 mm. 25 x 25 x 25 mm



	CL 50	CL 50 Ultra	CL 52
Operating time	up to 250 kg/h	up to 250 kg/h	up to 300 kg/h
Processing time	up to 5 kg/mn	up to 5 kg/mn	up to 7 kg/mn
Number of covers	20 to 300 +	20 to 300 +	50 to 400 +

CL 50




- Same as CL50 Ultra except the motor base manufactured from polycarbonate material.
- CL50 Ultra and CL50 are a **world standard** for vegetable processing.


INDUCTION MOTOR


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





robot coupe®

	Slicer	ref.
	0,8 mm	28069
	1 mm	28062
	2 mm	28063
	3 mm	28064
	ripple cut 2 mm	27068
	ripple cut 3 mm	27069

	Slicer	ref.
	4 mm	28004
	5 mm	28065
	8 mm	28066
	10 mm	28067
	14 mm	28068
	ripple cut 5 mm	27070

	Dicing equipment	ref.
	5 x 5 mm	28110
	8 x 8 mm	28111
	10 x 10 mm	28112
	14 x 14 mm	28113
	20 x 20 mm	28114
	25 x 25 mm	28115

	Julienne	ref.
	2 x 2 mm (celeriac)	28051
	2 x 4 mm (strips)	27072
	2 x 6 mm (strips)	27066
	2 x 8 mm (strips)	27067
	3 x 3 mm	28101
	4 x 4 mm	28052
	6 x 6 mm	28053
	8 x 8 mm	28054
	French fries 8 x 8 mm	28134
	French fries 10 x 10 mm	28135

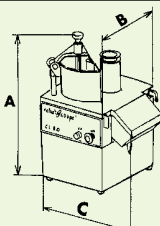
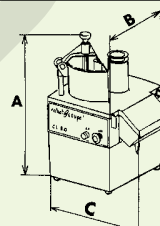
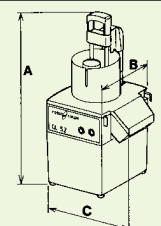
	Grater	ref.
	1,5 mm	28056
	2 mm	28057
	3 mm	28058
	4 mm	28073
	5 mm	28059
	7 mm	28016
	9 mm	28060
	parmesan	28061
	radish	28055

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, 90/128/EEC. • The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 - 1 (1992), EN 1678.

INDEXES OF PROTECTION: • IP 55 for the switches. • IP 34 for the machines.

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.

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CE mark		
CL 50 Dimensions (in mm) A=555 B=350 C=300 Weight net 15 kg Weight gross 18 kg Single-phase 230 V/50 Hz 550 W. - 5,7 Amp. Speed 375 rpm. Three phase 400 V/50Hz 600 W. - 1,7 Amp. Speed 375 rpm. Other voltages available.	CL 50 Ultra Dimensions (in mm) A=555 B=350 C=300 Weight net 15 kg Weight gross 18 kg Single-phase 230 V/50 Hz 550 W. - 5,7 Amp. Speed 375 rpm. Three phase 400 V/50Hz 600 W. - 1,7 Amp. Speed 375 rpm. Other voltages available.	CL 52 Dimensions (in mm) A=640 B=360 C=300 Weight net 21 kg Weight gross 24 kg Single-phase 230 V/50 Hz 750 W. - 4,2 Amp. Speed 375 rpm. Three phase 400 V/50Hz 750 W. - 2,0 Amp. Speed 375 rpm. Other voltages available.
		



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