

robot coupe®



VEGETABLE PREPARATION MACHINE

CL 50 • CL 50 Ultra • CL 52



RESTAURANTS – INSTITUTIONS – CATERERS

Efficient, sturdy and easy to clean, these unique models allow a wide variety of cuts.

Large volume opening



Up to 10 tomatoes
or ½ cabbage.



Cylindrical hopper



Ø 58 mm regular slicing of long
vegetables such as courgettes, carrots,
pepperonis and cucumbers.



Exactitube pusher: New
Ø 39 mm for slicing small-size
ingredients such as chillis, gerkins, dry
sausage, asparagus, spring onions,
bananas, strawberries and grapes.



Extra large hopper



Up to 15 tomatoes or 1 whole
cabbage.



New handle design requires less effort from
operator.

▶ CL 50 / CL 50 Ultra



50
400

Practical output:
Up to 150 kg/h

170 mm
75 mm
58 mm
Area: 139 cm²

550 Watts



CL 50
Ultra

550 Watts
Stainless steel
motor base

▶ CL 52



70
600

Practical output:
Up to 250 kg/h

175 mm
59 mm
Area: 227 cm²

750 Watts
Stainless steel
motor base

Extra Ergonomic

Designed to process large volumes of
vegetables quickly and easily.



**REQUIRES LESS EFFORT
PREVENTS MSD*
TAKES AWAY THE TEDIOUSNESS**



STURDINESS

Induction motor for intensive use.



ERGONOMICS

The pusher **automatically** restarts the
machine for **easier, quicker** operation.



SPACE-SAVING

Space-saving lateral ejection.



EASY CLEANING

New lid shape **eliminating nooks and crannies** where
food residue could accumulate.



SPEED

- 2 versions available:
1 **speed** (Single phase or Three phase) 375 rpm.
2 **speeds** (Three phase) : 375 rpm and 750 rpm.

*Musculoskeletal disorders

Slice, grate, chop, dice, cut fries ...



... cut up small-size ingredients ...



... and much more:

▶ Option: Potato Ricer Attachment



• Speed and output

Capable of producing up to 10 kg of fresh and flavoursome mashed potato in just 2 minutes.

• Ergonomics

The conveniently wide feed opening allows for the continuous throughput of potatoes – a great labour-saving feature.

• Versatility

In addition to the 50 existing ways of processing your fruit and vegetables (slicing, grating, ripple-cutting, dicing, shredding, chipping...) take advantage of the new puréeing attachment of your veg prep machine.



• Feed tube
CL 50/CL 50 Ultra*



• Paddle
• Grid : 3 mm or 6 mm



• Ejector disc for
puréed vegetables

*Cannot be used with CL 52



THE WIDEST VARIETY OF CUTS

Slicers



0,6 mm → 10 mm



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

12 discs

ref.		ref.
28166	5 mm	28065
28069	6 mm	28196
28062	8 mm	28066
28063	10 mm	28067
28064	Cooked potatoes 4 mm	27244
28004	Cooked potatoes 6 mm	27245



Ripple-cut



2 mm → 5 mm



3 discs

	ref.
2 mm	27068
3 mm	27069
5 mm	27070



Grater



1,5 mm → 9 mm



10 discs

	ref.		ref.
1,5 mm	28056	7 mm	28016
2 mm	28057	9 mm	28060
3 mm	28058	parmesan	28061
4 mm	28073	Radish	28055
5 mm	28059	Röstis potatoes	27164



Julienne, Tagliatelles



1x8 mm → 8x8 mm



1 x 8 mm
1 x 26 mm onion/cabbage
2 x 2 mm (celeriac)
2,5 x 2,5 mm
2 x 4 mm (strips)
2 x 6 mm (strips)

12 discs

ref.		ref.
28172	2 x 8 mm (strips)	27067
28153	2 x 10 mm	28173
28051	3 x 3 mm	28101
28195	4 x 4 mm	28052
27072	6 x 6 mm	28053
27066	8 x 8 mm	28054



Dicing



5x5x5 mm → 50x70x25 mm

5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 5 mm
12 x 12 x 12 mm

10 sets

ref.		ref.
28110	14 x 14 x 10 mm	28179
28111	14 x 14 x 14 mm	28113
28112	20 x 20 x 20 mm	28114
28181	25 x 25 x 25 mm	28115
28197	50 x 70 x 25 mm	28180



French fries



8x8 mm → 10x16 mm



4 sets

	ref.
8 x 8 mm	28134
8 x 16 mm	28159
10 x 10 mm	28135
10 x 16 mm	28158



Vegetable Preparation Machine



The Product Advantages

Processing capacity :

- **Large hopper** allowing bulky vegetables, such as lettuces and cabbages, to be processed.

Wide variety of cuts:

- Comprehensive range of **50 discs** for slicing, ripple-cutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 50x70x25 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 appliance successfully synchronizing 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 600 covers



Kg Flow rate:

Practical: up to 250 kg/hr

Theoretical: up to 750 kg/hr



In brief:

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.



Induction motor



- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- Stainless steel motor shaft

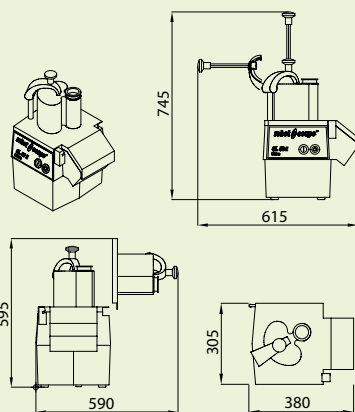


	Electrical data			Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Net	Gross
CL 50	375	550	230 V/1 - 50 Hz - 5.7	17.6	19.8
CL 50	375	550	400 V/3 - 50 Hz - 1.7	17.6	19.8
CL 50	375 & 750	600	400 V/3 - 50 Hz - 1.8/2.1	17.6	19.8
CL 50 Ultra	375	550	230 V/1 - 50 Hz - 5.7	18	20.2
CL 50 Ultra	375	550	400 V/3 - 50 Hz - 1.7	18	20.2
CL 50 Ultra	375 & 750	600	400 V/3 - 50 Hz - 1.8/2.1	18	20.2
CL 52	375	750	230 V/1 - 50 Hz - 5.3	25.5	28
CL 52	375	750	400 V/3 - 50 Hz - 2.0	25.5	28
CL 52	375 & 750	900	400 V/3 - 50 Hz - 2.7	25.5	28

* Other voltages available

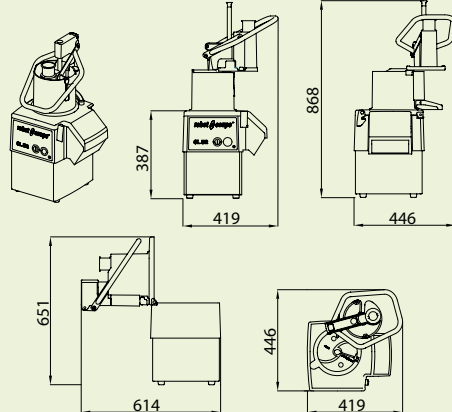
CL 50 / CL 50 Ultra

Dimensions (mm)



CL 52

Dimensions (mm)



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DISTRIBUTOR

STANDARDS:

Machines in compliance with:



- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, CE n° 1935/2004, UE n° 10/2011.
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678.