

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 1/2 cabbage.



Cylindrical hopper



Ø 58 mm regular slicing of long vegetables such as courgettes, carrots, pepperoni 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.



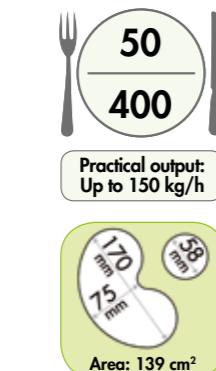
New handle design requires less effort from operator.

CL 50 / CL 50 Ultra



robot coupe

CL 50



550 Watts



robot coupe

CL 50 Ultra



550 Watts
Stainless steel
motor base



robot coupe

CL 52



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.

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



12 discs

	ref.	5 mm	ref.
0,6 mm	28166	5 mm	28065
0,8 mm	28069	6 mm	28196
1 mm	28062	8 mm	28066
2 mm	28063	10 mm	28067
3 mm	28064	Cooked potatoes 4 mm	27244
4 mm	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.	7 mm	ref.
1,5 mm	28056	9 mm	28016
2 mm	28057	parmesan	28060
3 mm	28058	Radish	28061
4 mm	28073	Rösti potatoes	28055
5 mm	28059		27164



► Julienne, Tagliatelles



1x8 mm → 8x8 mm



12 discs

	ref.	2 x 8 mm (strips)	ref.
1 x 8 mm	28172	2 x 10 mm	27067
1 x 26 mm onion/cabbage	28153	3 x 3 mm	28173
2 x 2 mm (celeriac)	28051	4 x 4 mm	28101
2,5 x 2,5 mm	28195	6 x 6 mm	28052
2 x 4 mm (strips)	27072	8 x 8 mm	28053
2 x 6 mm (strips)	27066		28054



► Dicing



5x5x5 mm → 50x70x25 mm

► 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.



Induction motor



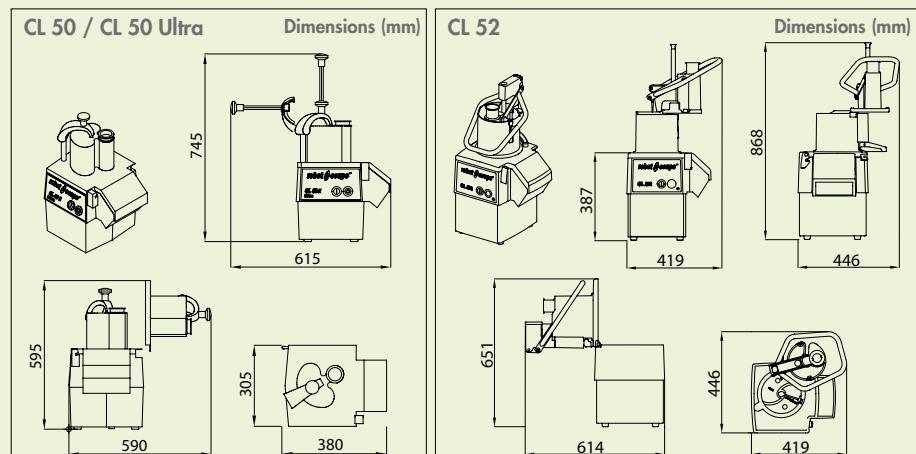
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- Stainless steel motor shaft



CE mark

	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



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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.