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 range 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:
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



550 Watts



550 Watts
Stainless steel motor base

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

*Musculoskeletal disorders

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 RANGE OF CUTS

OPTIONAL + 50 DISCS

Slicers: 0.6 mm to 14 mm





13 discs

	Ref.		Ref.
0,6 mm	28166W	6 mm	28196W
0,8 mm	28069W	8 mm	28066W
1 mm	28062W	10 mm	28067W
2 mm	28063W	14 mm	28068W
3 mm	28064W	Cooked potatoes 4 mm	27244W
4 mm	28004W	Cooked potatoes 6 mm	27245W
5 mm	28065W		





Ripple-cut: 2 mm to 5 mm





3 discs

	Ref.		Ref.
2 mm	27068W	5 mm	27070W
3 mm	27069W		





Grater: 1,5 mm to 9 mm





11 discs

	Ref.		Ref.
1,5 mm	28056W	9 mm	28060W
2 mm	28057W	Parmesan	28061W
3 mm	28058W	Röstis potatoes	27164W
4 mm	28073W	Raw potatoes	27219W
5 mm	28059W	Radish	28055W
7 mm	28016W		





Julienne: 1x8 mm to 8x8 mm





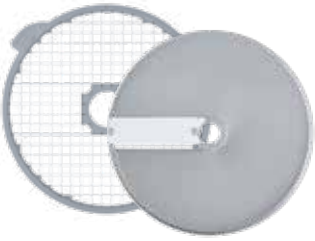
12 discs

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





Dicing: 5x5x5 mm to 50x70x25 mm



10 sets

	Ref.		Ref.
5 x 5 x 5 mm	28110W	14 x 14 x 10 mm	28179W
8 x 8 x 8 mm	28111W	14 x 14 x 14 mm	28113W
10 x 10 x 10 mm	28112W	20 x 20 x 20 mm	28114W
12 x 12 x 12 mm	28197W	25 x 25 x 25 mm	28115W
14 x 14 x 5 mm (mozzarella)	28181W	50 x 70 x 25 mm (salad)	28180W





French fries: 6x6 mm to 10x16 mm





5 sets

	Ref.
6 x 6 mm	29230W
8 x 8 mm	28134W
8 x 16 mm	28159W
10 x 10 mm	28135W
10 x 16 mm	28158W





robot coupe®

#THEsolution

Process
fresh product easily

Save
time

Reduce
manual tasks

Decrease
waste



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