

robot coupe®



VEGETABLE PREPARATION MACHINE

CL 52 [®] _E

NEW



RESTAURANTS – INSTITUTIONS – CATERERS

▶ Vegetable Preparation Machine CL 52 [®] Version

Designed to process large volumes of vegetables in no time at all

**Extra
Ergonomic**



EXTRA PRECISE



Cylindrical hopper (Ø 2.3 in.) ensuring a uniform cut for long items.

EXTRA LARGE



The XL hopper can accommodate with a whole cabbage or up to 15 tomatoes.



IMPROVED ERGONOMICS



New handle design requires less effort from operator

LATERAL EJECTION



Space-saving design and greater user comfort.

EXTRA POWERFUL

Powerful 2 HP commercial-grade motor designed to withstand intensive use

WIDE VARIETY OF CUTS

**42
DISCS**

Extensive range of 42 discs with precision-sharpened blades for flawless cutting quality.

THE WIDEST VARIETY OF CUTS

▶ Slicers

11 discs



| | ref. | | ref. |
|------|-------|-------|-------|
| 1 mm | 28062 | 8 mm | 28129 |
| 2 mm | 28063 | 10 mm | 28130 |
| 3 mm | 28064 | 14 mm | 28131 |
| 4 mm | 28004 | 20 mm | 28132 |
| 5 mm | 28128 | 25 mm | 28133 |
| 6 mm | 28196 | | |

0.6 mm → 10 mm

▶ Ripple-cut

3 discs

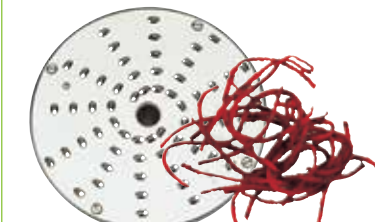


| | ref. |
|------|-------|
| 2 mm | 27068 |
| 3 mm | 27069 |
| 5 mm | 27070 |

2 mm → 5 mm

▶ Grater

9 discs



| | ref. | | ref. |
|--------|-------|-------------|-------|
| 1.5 mm | 28056 | 7 mm | 28164 |
| 2 mm | 28057 | 9 mm | 28165 |
| 3 mm | 28058 | Fine Pulp | 28055 |
| 4 mm | 28136 | Hard Cheese | 28061 |
| 5 mm | 28163 | | |

1.5 mm → 9 mm

▶ Julienne

9 discs



| | ref. | | ref. |
|---------------------|-------|----------|-------|
| 2 x 2 mm (celeriac) | 28051 | 3 x 3 mm | 28101 |
| 2.5 x 2.5 mm | 28195 | 4 x 4 mm | 28052 |
| 2 x 4 mm (strips) | 27072 | 6 x 6 mm | 28053 |
| 2 x 6 mm (strips) | 27066 | 8 x 8 mm | 28054 |
| 2 x 8 mm (strips) | 27067 | | |

1x8 mm → 8x8 mm

▶ Dicing

7 sets



| | ref. | | ref. |
|-----------------|-------|-----------------|-------|
| 5 x 5 x 5 mm | 28110 | 20 x 20 x 20 mm | 28114 |
| 8 x 8 x 8 mm | 28111 | 25 x 25 x 25 mm | 28115 |
| 10 x 10 x 10 mm | 28112 | 50 x 70 x 25 mm | 28180 |
| 14 x 14 x 14 mm | 28113 | | |

5x5x5 mm → 50x70x25 mm

▶ French fries

3 sets



| | ref. |
|------------|-------|
| 8 x 8 mm | 28134 |
| 10 x 10 mm | 28135 |
| 10 x 16 mm | 28158 |

8x8 mm → 10x16 mm

Vegetable Preparation Machine

CL 52  Version



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 **42 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.
- 425 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.

Simple, sturdy design:

- All parts which come into contact with food can easily be removed for cleaning, thus maintaining the highest standards of sanitation.
- Induction motor for intensive use.



Number of covers:

up to 400 covers



Users:

Restaurants – Institutions – Caterers



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

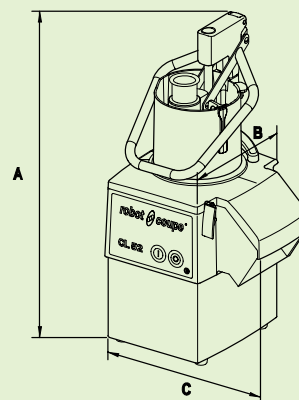
- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- Stainless steel motor shaft



| | Electrical data | | | Weight (lbs) | |
|---------------------------|-----------------|----|-----------------|--------------|-------|
| | Speed (rpm) | HP | Voltage* (Amp.) | Net | Gross |
| CL 52 Single-phase | 425 | 2 | 120 V/60/1 | 60 | 62 |

* Other voltages available

| Dimensions (inches) | | |
|---------------------|-------|----|
| A | B | C |
| 27 | 13.25 | 14 |



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Robot Coupe U.S.A., Inc.

Tel.: 1-800-824-1646

Fax: 601-898-9134

email: info@robotcoupeusa.com

website: www.robotcoupeusa.com

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