

robot coupe®



VEGETABLE PREPARATION MACHINE

CL 52 ⑤

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

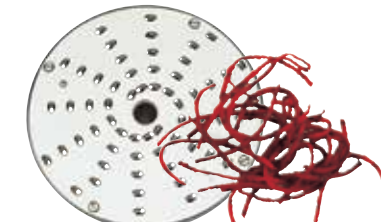


	ref.
2 mm	27068
3 mm	27069
5 mm	27070

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

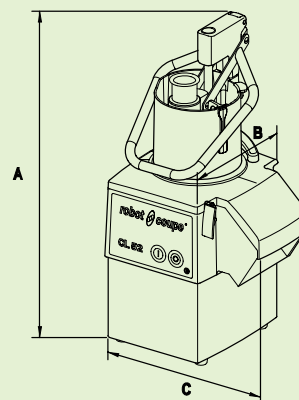
- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- Stainless steel motor shaft



	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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