robot coupe®

"The Inventor & World Leader in Food Processors"

"Series E"

CL50E & CL50E Ultra

Commercial Food Processor

Continuous Feed Vegetable Prep

CL50E

NEW

CL50E ULTRA

- New lid design to ease the cleaning process.
- Larger hopper opening to accommodate more product.
- Fan-cooled, heavy-duty, belt drive, 1.5 HP, Single phase motor.
- 39 available discs to select from.
- Has dicing and french fry capabilities.
- Attached large feed pusher assembly.
- Automatic restart of machine with the kidney shaped shaped pusher.
- Attachments easily removed for maximum cleaning ability.
- Packed with two processing discs (28064 - 3mm/1/8" slicing disc & 28058 - 3mm/1/8" grating disc) as standard.
- 1 year parts and labor warranty.

Prepare 1200 servings in 3 hours or less.

Vegetable prep attachment designed for quality continuous feed slicing, dicing, shredding, grating, french fry, and julienne. Accommodates 39 different processing discs and potato ricing attachment.

Conforms to
UL NSF
Std 763 Std 8
Certified to
CAN/CSA
Std C22.2 No. 195
ETL LISTED 9900098

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SPECIFICATIONS ON REVERSE SIDE

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CL50E & CL50E Ultra

Commercial Food Processor

Specifications

STANDARD MODEL: includes motor base unit with continuous feed attachment, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc.

ELECTRICAL REQUIREMENTS: 120V, 60Hz, 12 Amps, single phase, 1 speed., NEMA 5-15 plug.

SWITCHING: Control panel with push-type on and off buttons.

MOTOR: 1.5 HP, 425 RPM, belt drive, fan-cooled.

WEIGHT:

CL50E: 41 lbs. net, 50 lbs. approximate shipping weight.
CL50E Ultra: 43 lbs. net, 52 lbs. approximate shipping weight.

OPTIONAL EQUIPMENT: 37 additional processing discs , Potato Ricing Attachment and single or multiple disc rack or wall-mounted disc rack.

STANDARDS: ETL electrical & sanitation, cETL (Canada)

PROCESSING DISCS

* For Series D & E machines only

Slicing Discs

28062	1/32" (1mm)
28063	5/64" (2mm)
28064	1/8" (3mm)
28004	5/32" (4mm)
28128*	3/16" (5mm)
28129*	5/16" (8mm)
28130*	3/8" (10mm)
28131*	9/16" (14mm)
28081	3/4" (19mm)
28132*	25/32" (20mm)
28133*	1" (25mm)

Ripple Cut Slicers

27068	5/64" (2mm)
27069	1/8" (3mm)
27070	3/16" (5mm)

Grating Discs

28270	1/16" (1.5mm)
28057	5/64" (2mm)
28058	1/8" (3mm)
28073	5/32" (4mm)
28163	3/16" (5mm)
28164	9/32" (7mm)
28165	11/32" (9mm)
28055	Fine Pulping
28061	Hard Cheese Grate

French Fry Kits**

28134*	5/16" (8mm)
28135*	3/8" (10mm)

Romaine Lettuce Kit

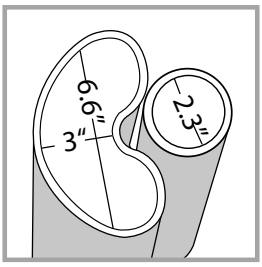
28133/104031	2"

Julienne Discs

28051	5/64" x 5/64" (2mm x 2mm)
27072	5/64" x 5/32" (2mm x 4mm)
27066	5/64" x 1/4" (2mm x 6mm)
27067	5/64" x 5/16" (2mm x 8mm)
28052	5/32" x 5/32" (4mm x 4mm)
28053	1/4" x 1/4" (6mm x 6mm)
28054	5/16" x 5/16" (8mm x 8mm)

Dicing Kits

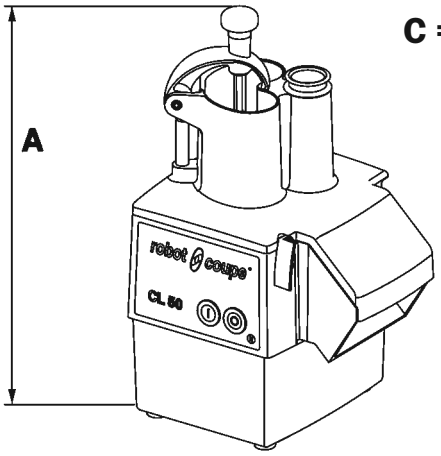
28110	3/16" x 3/16" (5mm x 5mm)
28111	5/16" x 5/16" (8mm x 8mm)
28112	3/8" x 3/8" (10mm x 10mm)
28113	9/16" x 9/16" (14mm x 14mm)
28114	25/32" x 25/32" (20mm x 20mm)
28115	1" x 1" (25mm x 25mm)

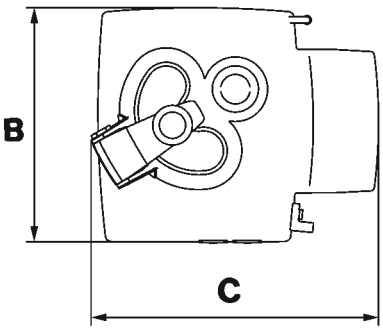


HOPPER

CL50E
A = 13"
B = 12"
C = 15"

CL50E ULTRA
A = 13.5"
B = 12"
C = 15"





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