

# robot coupe®



## VEGETABLE PREPARATION MACHINES

CL 50 • CL 50 Ultra



RESTAURANTS - INSTITUTIONS - CATERERS

## ▶ CL 50 / CL 50 Ultra

Rugged, efficient, easy to clean and offering the widest variety of cuts, these models are in a league of their own and will meet your precise daily needs both easily and effectively.

### ERGONOMICS

These models boast a lever-activated auto restart, making them more user-friendly and optimising throughput.

### EASY CLEANING

New lid shape eliminating nooks and crannies where food residue could accumulate.

### STURDINESS

All-metal bowl and lid, and polycarbonate motor unit (stainless steel for the CL 50 Ultra).



### Potato Ricer Attachment

The CL 50 E and CL 50 Ultra E can all be equipped with a ricer attachment as an option.

An easy solution for making large amounts of top-quality, flavoursome mashed potato.



Hopper feed head



A paddle and a special grid available in 2 sizes according to the desired texture: 3 mm or 6 mm.



A special ejecting disc

### TWO FEED HOPPERS

- The large hopper (surface area: 139 cm<sup>2</sup>) can hold up to 10 tomatoes.
- The cylindrical feed tube (Ø 58 mm) ensures uniform cutting of long, thin fruit and vegetables.



### THROUGHPUT

- **Operating time:** up to 250 kg/h.
- **Processing time:** up to 5 kg/mn.
- 2 versions available:
  - 1 speed (single-phase or three-phase) 375 rpm
  - 2 speed (three-phase): 375 rpm and 750 rpm

**50  
DISCS**

**Exceptional cutting quality:**

The CL 50 offers you a wide choice of cuts, even for delicate vegetables, delivering impeccably sliced mushrooms and perfectly formed tomato cubes.

10 Dicing cuts  
& 3 French Fries  
cuts available



**THE WIDEST VARIETY OF CUTS**

**Slicers and Ripple-cut**



16 discs



	ref.
0.6 mm	28166
0.8 mm	28069
1 mm	28062
2 mm	28063
3 mm	28064
4 mm	28004
5 mm	28065
6 mm	28196

	ref.
8 mm	28066
10 mm	28067
14 mm	28068
Ripple-cut 2 mm	27068
Ripple-cut 3 mm	27069
Ripple-cut 5 mm	27070
Cooked potatoes 4 mm	27244
Cooked potatoes 6 mm	27245



0.6 mm 14 mm

**Grater**



10 discs



	ref.
1.5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28073
5 mm	28059

	ref.
7 mm	28016
9 mm	28060
Parmesan	28061
Radish	28055
Rösti	27164



1.5 mm 9 mm

**Julienne, Tagliatelles**



12 discs



	ref.
1 x 8 mm	28172
1 x 26 mm onion/cabbage	28153
2 x 2 mm (celeriac)	28051
2.5 x 2.5 mm	28195
2 x 4 mm (strips)	27072
2 x 6 mm (strips)	27066

	ref.
2 x 8 mm (strips)	27067
2 x 10 mm	28173
3 x 3 mm	28101
4 x 4 mm	28052
6 x 6 mm	28053
8 x 8 mm	28054



1x8 mm 8x8 mm

**Dicing**



9 sets



	ref.
5 x 5 x 5 mm	28110
8 x 8 x 8 mm	28111
10 x 10 x 10 mm	28112
14 x 14 x 5 mm	28181
14 x 14 x 10 mm	28179

	ref.
14 x 14 x 14 mm	28113
20 x 20 x 20 mm	28114
25 x 25 x 25 mm	28115
50 x 70 x 25 mm	28180



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 Machines

## Table-top models



### The Products Plus:

#### 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 25x25x25 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 appliances successfully reconciling 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.



### Number of covers:

up to 300 covers



### Users:

Restaurants, Institutions, Caterers



### In brief:

Immensely 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

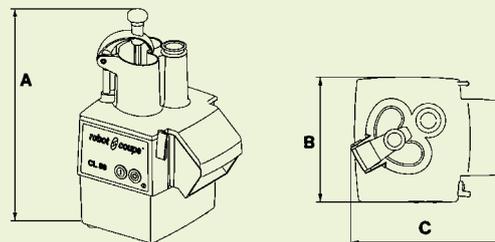


- **Commercial asynchronous motor for heavy duty** to guarantee longer life and reliability.
- Motor has operation ball bearings for silent vibration-free running.
- Extra power
- **No maintenance**
  - No brushes.
  - Stainless steel motor shaft

CE mark

	Electrical data			Dimensions (mm)			Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	net	gross
CL 50	375	550	230 V/1 50 Hz 5,7	590	320	350	17,6	19,8
CL 50	375	550	400 V/3 50 Hz/ 1,7	590	320	350	17,6	19,8
CL 50	375 & 750	600	400 V/3 50 Hz/ 1,8-2,1	590	320	350	17,6	19,8
CL 50 Ultra	375	550	230 V/1 50 Hz 5,7	590	320	350	18	20,2
CL 50 Ultra	375	550	400 V/3 50 Hz/ 1,7	590	320	350	18	20,2
CL 50 Ultra	375 & 750	600	400 V/3 50 Hz/ 1,8-2,1	590	320	350	18	20,2

#### CL 50 - CL 50 Ultra



\* Other voltages available

**robot coupe**

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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, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 2002/72/CE, "RoHS" 2002/95/CE, "WEEE" 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.

