

# 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



0,6 mm  
0,8 mm  
1 mm  
2 mm  
3 mm  
4 mm  
5 mm

Ref.  
28166W  
28069W  
28062W  
28063W  
28064W  
28004W  
28065W

### 13 discs

6 mm  
8 mm  
10 mm  
14 mm  
Cooked potatoes 4 mm  
Cooked potatoes 6 mm

Ref.  
28196W  
28066W  
28067W  
28068W  
27244W  
27245W



## Ripple-cut: 2 mm to 5 mm



2 mm  
3 mm

### 3 discs

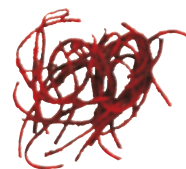
Ref.  
27068W  
27069W

5 mm

Ref.  
27070W



## Grater: 1,5 mm to 9 mm



1,5 mm  
2 mm  
3 mm  
4 mm  
5 mm  
7 mm

### 11 discs

Ref.  
28056W  
28057W  
28058W  
28073W  
28059W  
28016W

9 mm  
Parmesan  
Röstis potatoes  
Raw potatoes  
Radish

Ref.  
28060W  
28061W  
27164W  
27219W  
28055W



## Julienne: 1x8 mm to 8x8 mm



1 x 8 mm (ribbons)  
1 x 26 mm onion/cabbage  
2 x 4 mm  
2 x 6 mm  
2 x 8 mm  
2 x 10 mm (ribbons)

### 12 discs

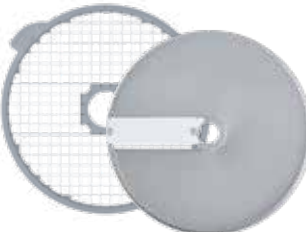
Ref.  
28172W  
28153W  
27072W  
27066W  
27067W  
28173W

2 x 2 mm  
2,5 x 2,5 mm  
3 x 3 mm  
4 x 4 mm  
6 x 6 mm  
8 x 8 mm

Ref.  
28051W  
28195W  
28101W  
28052W  
28053W  
28054W



## Dicing: 5x5x5 mm to 50x70x25 mm



5 x 5 x 5 mm  
8 x 8 x 8 mm  
10 x 10 x 10 mm  
12 x 12 x 12 mm  
14 x 14 x 5 mm (mozzarella)

### 10 sets

Ref.  
28110W  
28111W  
28112W  
28197W  
28181W

14 x 14 x 10 mm  
14 x 14 x 14 mm  
20 x 20 x 20 mm  
25 x 25 x 25 mm  
50 x 70 x 25 mm (salad)

Ref.  
28179W  
28113W  
28114W  
28115W  
28180W



## French fries: 6x6 mm to 10x16 mm



### 5 sets

6 x 6 mm  
8 x 8 mm  
8 x 16 mm  
10 x 10 mm  
10 x 16 mm

Ref.  
29230W  
28134W  
28159W  
28135W  
28158W







**Process**  
fresh product easily



**Save**  
time



**Reduce**  
manual tasks



**Decrease**  
waste



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