robot coupe®

VEGETABLE PREPARATION MACHINE

CL50E • CL50EULTRA • CL52E



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 2 9/32" regular slicing of long vegetables such as courgettes, carrots, pepperonis and cucumbers.







Exactitube pusher:
Ø 1 17/32" 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.

CL50E / CL50EULTRA



1.5 HP

50
300

Practical output:
Up to 220 lbs/h



Area : 21.5 in²



1.5 HP
Stainless steel
motor base

CL52E



2 HP
Stainless steel
motor base

200
600

Practical output:
Up to 550 lbs/h



Area : 35 in²

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

• **1 speed** (Single phase) 425 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 20 lbs 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 CL50E/CL50EULTRA*



• Paddle
• Grid : 3 mm (1/8") or 6 mm (1/4")



• Ejector disc for puréed vegetables

*Cannot be used with CL52E















THE WIDEST RANGE OF CUTS

OPTIONAL + 50 DISCS

Slicers: 0.6 mm to 14 mm (9/16")





13 discs

	Ref.
0.6 mm	28166W
0.8 mm	28069W
1 mm (3/64")	28062W
2 mm (5/64")	28063W
3 mm (1/8")	28064W
4 mm (5/32")	28004W
5 mm (3/16")	28065W

	Ref.
6 mm (1/4")	28196W
8 mm (5/16")	28066W
10 mm (3/8")	28067W
14 mm (9/16")	28068W
Cooked potatoes 4 mm (5/32")	27244W
Cooked potatoes 6 mm (1/4")	27245W





Ripple-cut: 2 mm (5/64") to 5 mm (3/16")





3 discs

	Ref.
2 mm (5/64")	27068W
3 mm (1/8")	27069W

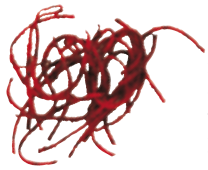
	Ref.
5 mm (3/16")	27070W





Grater: 1.5 mm (1/16") to 9 mm (1/32")





11 discs

	Ref.
1.5 mm (1/16")	28056W
2 mm (5/64")	28057W
3 mm (1/8")	28058W
4 mm (5/32")	28073W
5 mm (3/16")	28059W
7 mm (9/32")	28016W

	Ref.
9 mm (1/32")	28060W
Parmesan cheese	28061W
Röstis potatoes	27164W
Raw potatoes	27219W
1 mm Horseradish paste	28055W





Julienne: 1x8 mm (3/64"x 5/16") to 8x8 mm (5/16"x 5/16")





12 discs

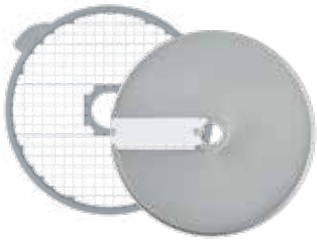
	Ref.
1 x 8 mm tagliatelle (3/64"x 5/16")	28172W
1 x 26 mm onion/cabbage (3/64"x 1")	28153W
2 x 4 mm (5/64"x 5/32")	27072W
2 x 6 mm (5/64"x 1/4)	27066W
2 x 8 mm (5/64"x 5/16")	27067W
2 x 10 mm tagliatelle (5/64"x 3/8")	28173W

	Ref.
2 x 2 mm (5/64"x 5/64")	28051W
2.5 x 2.5 mm (1/10"x/10")	28195W
3 x 3 mm (1/8"x/8")	28101W
4 x 4 mm (5/32"x 5/32")	28052W
6 x 6 mm (1/4"x 1/4")	28053W
8 x 8 mm (5/16"x 5/16")	28054W





Dicing: 5x5x5 mm (1/16") to 50x70x25 mm (1")



10 discs

	Ref.
5 x 5 x 5 mm (3/16")	28110W
8 x 8 x 8 mm (5/16")	28111W
10 x 10 x 10 mm (3/8")	28112W
12 x 12 x 12 mm (15/32")	28197W
14 x 14 x 5 mm (9/16"x 9/16"x 3/16")	28181W

	Ref.
14 x 14 x 10 mm (9/16"x 9/16"x 3/8")	28179W
14 x 14 x 14 mm (9/16")	28113W
20 x 20 x 20 mm (25/32")	28114W
25 x 25 x 25 mm (1")	28115W
50 x 70 x 25 mm Lettuce Cut (1")	28180W





French fries: 6x6 mm (1/4") to 10x16 mm (3/8"x 5/8")





5 discs

	Ref.
6 x 6 mm (1/4"x 1/4")	29230W
8 x 8 mm (5/16"x 5/16")	28134W
8 x 16 mm (5/16"x 5/8")	28159W
10 x 10 mm (3/8"x 3/8")	28135W
10 x 16 mm (3/8"x 5/8")	28158W





robot coupe®

#THEsolution

Process
fresh product easily

Save
time

Reduce
manual tasks

Decrease
waste



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Made in France