

robot coupe®

 **VEGETABLE PREPARATION MACHINE**
CL50E • CL50EULTRA • CL52E



RESTAURANTS - INSTITUTIONS - CATERERS

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
CL50E/CL50EULTRA*



• Paddle
• Grid : 3 mm or 6 mm



• Ejector disc for
puréed vegetables

*Cannot be used with CL52E



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.

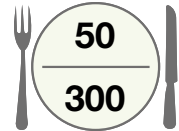


New handle design requires less effort from operator.

▶ CL50E / CL50EULTRA



1.5 HP



Practical output:
Up to 220 lbs/h

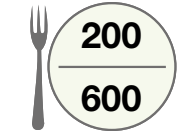


1.5 HP
Stainless steel
motor base

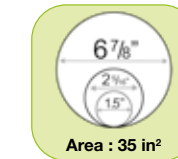
▶ CL52E



2 HP
Stainless steel
motor base



Practical output:
Up to 550 lbs/h



Extra Ergonomic

Designed to process large volumes of vegetables quickly and easily.



**REQUIRES LESS EFFORT
PREVENTS MSD*
TAKES AWAY THE TEDIOUSNESS**



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.

*Musculoskeletal disorders

THE WIDEST RANGE OF CUTS

Slicers



| | 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 |

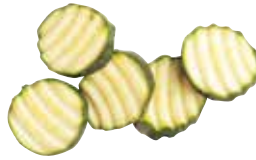
13 discs

| | 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 |



0,6 mm → 10 mm

Ripple-cut



| | Ref. |
|--------------|--------|
| 2 mm (5/64") | 27068W |
| 3 mm (1/8") | 27069W |
| 5 mm (3/16") | 27070W |

3 discs



2 mm → 5 mm

Grater



| | 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 |

11 discs

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



1,5 mm → 9 mm

Julienne, Tagliatelles



| | Ref. |
|------------------------------------|--------|
| 1 x 8 mm tagliatelle (3/64"x5/16") | 28172W |
| 1 x 26 mm onion/cabbage (3/64"x1") | 28153W |
| 2 x 4 mm (5/64"x5/32") | 27072W |
| 2 x 6 mm (5/64"x1/4") | 27066W |
| 2 x 8 mm (5/64"x5/16") | 27067W |
| 2 x 10 mm tagliatelle (5/64"x3/8") | 28173W |

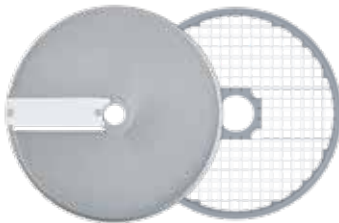
12 discs

| | Ref. |
|----------------------------|--------|
| 2 x 2 mm (5/64"x5/64") | 28051W |
| 2,5 x 2,5 mm (1/10"x1/10") | 28195W |
| 3 x 3 mm (1/8"x3/8") | 28101W |
| 4 x 4 mm (5/32"x5/32") | 28052W |
| 6 x 6 mm (1/4"x1/4") | 28053W |
| 8 x 8 mm (5/16"x5/16") | 28054W |



1x8 mm → 8x8 mm

Dicing



| | 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"x9/16"x3/16") | 28181W |

10 sets

| | Ref. |
|------------------------------------|--------|
| 14 x 14 x 10 mm (9/16"x9/16"x3/8") | 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 |



5x5x5 mm → 50x70x25 mm

French fries



| | Ref. |
|------------------------|--------|
| 6 x 6 mm (1/4"x1/4") | 29230W |
| 8 x 8 mm (5/16"x5/16") | 28134W |
| 8 x 16 mm (5/16"x5/8") | 28159W |
| 10 x 10 mm (3/8"x3/8") | 28135W |
| 10 x 16 mm (3/8"x5/8") | 28158W |

5 sets



8x8 mm → 10x16 mm

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/// **#THEsolution**



Process
fresh product easily



Save
time



Reduce
manual tasks



Decrease
waste



Ref. : 451 628F - 04/2025 - USA



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