

# *robot coupe*®



## VEGETABLE PREPARATION MACHINE

CL 52 ⑤

NEW



RESTAURANTS – INSTITUTIONS – CATERERS

## Vegetable Preparation Machine CL 52 ⑤ Version

Designed to process large volumes of vegetables in no time at all

**Extra  
Ergonomic**

### EXTRA PRECISE



Cylindrical hopper  
(Ø 2.3 in.) ensuring  
a uniform cut for long  
items.

### EXTRA LARGE



The XL hopper can  
accommodate with  
a whole cabbage  
or up to 15  
tomatoes.



### IMPROVED ERGONOMICS



New handle design  
requires less effort from  
operator

### LATERAL EJECTION



Space-saving  
design and  
greater user  
comfort.

### EXTRA POWERFUL

Powerful 2 HP  
commercial-grade motor  
designed to withstand  
intensive use

### WIDE VARIETY OF CUTS

Extensive range of  
42 discs with  
precision-sharpened  
blades for flawless  
cutting quality.

**42  
discs**

## THE WIDEST VARIETY OF CUTS

### Slicers



| ref.  | 11 discs |
|-------|----------|
| 28062 | 1 mm     |
| 28063 | 2 mm     |
| 28064 | 3 mm     |
| 28004 | 4 mm     |
| 28128 | 5 mm     |
| 28196 | 6 mm     |
| 28129 | 8 mm     |
| 28130 | 10 mm    |
| 28131 | 14 mm    |
| 28132 | 20 mm    |
| 28133 | 25 mm    |

0.6 mm → 10 mm

### Ripple-cut



| ref.  | 3 discs |
|-------|---------|
| 27068 | 2 mm    |
| 27069 | 3 mm    |
| 27070 | 5 mm    |

2 mm → 5 mm

### Grater



| ref.  | 9 discs     |
|-------|-------------|
| 28056 | 1.5 mm      |
| 28057 | 2 mm        |
| 28058 | 3 mm        |
| 28136 | 4 mm        |
| 28163 | 5 mm        |
| 28164 | 7 mm        |
| 28165 | 9 mm        |
| 28055 | Fine Pulp   |
| 28061 | Hard Cheese |

1.5 mm → 9 mm

### Julienne



| ref.  | 9 discs           |
|-------|-------------------|
| 28051 | 3 x 3 mm          |
| 28195 | 2.5 x 2.5 mm      |
| 27072 | 2 x 4 mm (strips) |
| 27066 | 2 x 6 mm (strips) |
| 27067 | 2 x 8 mm (strips) |
| 28101 | 3 x 3 mm          |
| 28052 | 4 x 4 mm          |
| 28053 | 6 x 6 mm          |
| 28054 | 8 x 8 mm          |

1x8 mm → 8x8 mm

### Dicing



| ref.  | 7 sets          |
|-------|-----------------|
| 28110 | 5 x 5 x 5 mm    |
| 28111 | 8 x 8 x 8 mm    |
| 28112 | 10 x 10 x 10 mm |
| 28113 | 14 x 14 x 14 mm |
| 28114 | 20 x 20 x 20 mm |
| 28115 | 25 x 25 x 25 mm |
| 28180 | 50 x 70 x 25 mm |

5x5x5 mm → 50x70x25 mm

### French fries



| ref.  | 3 sets     |
|-------|------------|
| 28134 | 8 x 8 mm   |
| 28135 | 10 x 10 mm |
| 28158 | 10 x 16 mm |

8x8 mm → 10x16 mm

# Vegetable Preparation Machine

CL 52 <sup>®</sup> Version



## The Product Advantages

### Processing capacity :

- **Large hopper** allowing bulky vegetables, such as lettuces and cabbages, to be processed.

### Wide variety of cuts:

- Comprehensive range of **42 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.
- 425 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.

### Simple, sturdy design:

- All parts which come into contact with food can easily be removed for cleaning, thus maintaining the highest standards of sanitation.
- Induction motor for intensive use.



## Number of covers:

up to 400 covers



## Users:

Restaurants – Institutions – Caterers



## In brief:

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

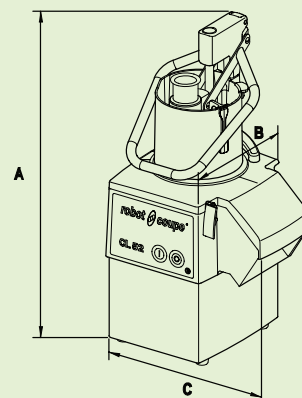
- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
  - Extra power
  - No complex drive system
- Stainless steel motor shaft



|                           | Electrical data |    |                 | Weight (lbs) |       |
|---------------------------|-----------------|----|-----------------|--------------|-------|
|                           | Speed (rpm)     | HP | Voltage* (Amp.) | Net          | Gross |
| <b>CL 52 Single-phase</b> | 425             | 2  | 120 V/60/1      | 60           | 62    |

\* Other voltages available

| Dimensions (inches) |       |    |
|---------------------|-------|----|
| A                   | B     | C  |
| 27                  | 13.25 | 14 |



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