

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	4 x 4 mm
27072	6 x 6 mm
27066	8 x 8 mm
27067	2 x 8 mm (strips)

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 [®] 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

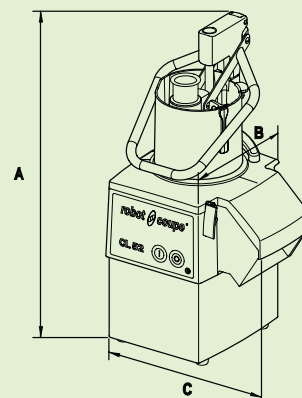
- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- Stainless steel motor shaft



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

* Other voltages available

Dimensions (inches)		
A	B	C
27	13.25	14



robot coupe[®]

Robot Coupe U.S.A., Inc.

Tel.: 1-800-824-1646

Fax: 601-898-9134

email: info@robotcoupeusa.com

website: www.robotcoupeusa.com

DISTRIBUTOR



We reserve the right to alter at any time without notice the technical specifications of this appliance. None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
© All rights reserved for all countries by: ROBOT-COUCPE S.N.C.