

robot coupe®



VEGETABLE PREPARATION MACHINE

CL 52®

NEW



RESTAURANTS – INSTITUTIONS – CATERERS

▶ Vegetable Preparation Machine CL 52 [®] Version

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

**Extra
Ergonomic**

EXTRA PRECISE



Cylindrical hopper (Ø 58 mm) 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 750-W commercial-grade motor designed to withstand intensive use

WIDE VARIETY OF CUTS

**50
DISCS**

Extensive range of 50 discs with precision-sharpened blades for flawless cutting quality.

2 VERSIONS AVAILABLE:

- 1 speed : 375 rpm
- 2 speed : 375 and 750 rpm

THE WIDEST VARIETY OF CUTS

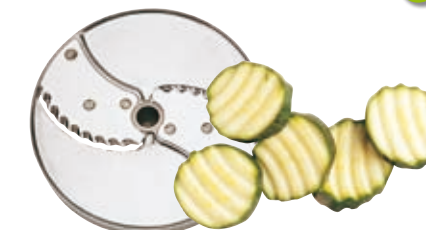
▶ Slicers



		12 discs		
	ref.			ref.
0.6 mm	28166	5 mm		28065
0.8 mm	28069	6 mm		28196
1 mm	28062	8 mm		28066
2 mm	28063	10 mm		28067
3 mm	28064	Cooked potatoes 4 mm		27244
4 mm	28004	Cooked potatoes 6 mm		27245

0.6 mm → 10 mm

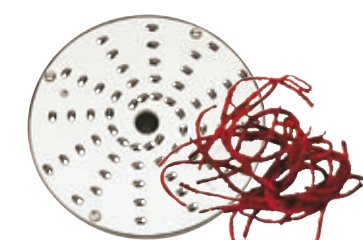
▶ Ripple-cut



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

2 mm → 5 mm

▶ Grater



		10 discs	
	ref.		ref.
1.5 mm	28056	7 mm	28016
2 mm	28057	9 mm	28060
3 mm	28058	Parmesan	28061
4 mm	28073	Radish	28055
5 mm	28059	Rösti	27164

1.5 mm → 9 mm

▶ Julienne



		12 discs	
	ref.		ref.
1 x 8 mm	28172	2 x 8 mm (strips)	27067
1 x 26 mm onion/cabbage	28153	2 x 10 mm	28173
2 x 2 mm (celeriac)	28051	3 x 3 mm	28101
2.5 x 2.5 mm	28195	4 x 4 mm	28052
2 x 4 mm (strips)	27072	6 x 6 mm	28053
2 x 6 mm (strips)	27066	8 x 8 mm	28054

1x8 mm → 8x8 mm

▶ Dicing



		9 sets	
	ref.		ref.
5 x 5 x 5 mm	28110	14 x 14 x 14 mm	28113
8 x 8 x 8 mm	28111	20 x 20 x 20 mm	28114
10 x 10 x 10 mm	28112	25 x 25 x 25 mm	28115
14 x 14 x 5 mm	28181	50 x 70x 25 mm	28180
14 x 14 x 10 mm	28179		

5x5x5 mm → 14x14x10 mm

▶ French fries



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

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 **50 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.
- 375 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.
- 375/750 rpm two-speed appliance successfully synchronizing speed and cutting precision.

Simple, sturdy design:

- All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.
- 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



CE
mark

Electrical data

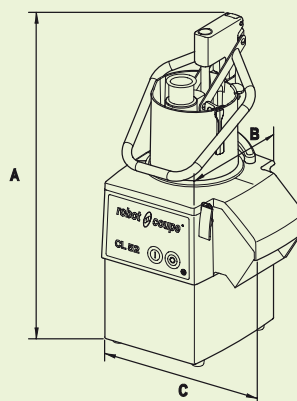
Weight (kg)

	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Weight (kg)	
				Net	Gross
CL 52 Single-phase	375	750	230 V/1 50 Hz (5.3)	25.5	28
CL 52 Three-phase 1 speed	375	750	400 V/3 50 Hz (2.0)	25.5	28
CL 52 Three-phase 2 speed	375 & 750	900	400 V/3 50 Hz (2.7)	25.5	28

Dimensions (mm)

A	B	C
690	340	360

* Other voltages available



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HEAD OFFICE, FRENCH, EXPORT AND MARKETING DEPARTMENT:

Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26
email: international@robot-coupe.com

Robot Coupe Australia: Tel.: (02) 9478 0300 - Fax: (02) 9460 7972
New Zealand: Tel.: 0800 716161 - Fax: 0800 716162
email: orders@robotcoupe.com.au

Robot Coupe U.K. LTD: Tel.: 020 8232 1800 - Fax: 020 8568 4966
2, Fleming Way, Isleworth, Middlesex TW7 6EU
email: sales@robotcoupe.co.uk

Robot Coupe U.S.A.: Tel.: 1-800-824-1646 - Fax: 601-898-9134
email: info@robotcoupeusa.com - website: www.robotcoupeusa.com

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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 2002/72/EC, "RoHS" 2002/95/EC, "WEEE" 2002/96/EC.
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.

