

robot coupe®



VEGETABLE PREPARATION MACHINE

CL 52 ⑤

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 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

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

THE WIDEST VARIETY OF CUTS

Slicers



ref.	11 discs
28062	8 mm
28129	10 mm
28130	14 mm
28131	20 mm
28132	25 mm
28133	28 mm

Ripple-cut



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

Grater



ref.	9 discs
28056	7 mm
28164	9 mm
28165	12 mm
28055	Fine Pulp
28136	Hard Cheese
28163	

Julienne



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

Dicing



ref.	7 sets
28110	20 x 20 x 20 mm
28111	25 x 25 x 25 mm
28112	50 x 70 x 25 mm
28113	14 x 14 x 14 mm

French fries



ref.	3 sets
28134	8 x 8 mm
28135	10 x 10 mm
28138	10 x 16 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

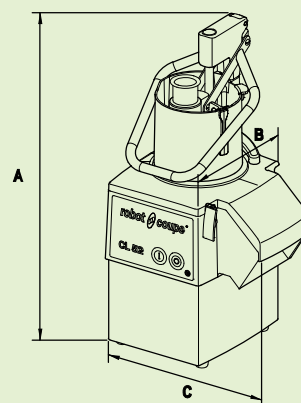
- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- Stainless steel motor shaft



	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



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