

robot coupe®



VEGETABLE PREPARATION MACHINES

CL 50 • CL 50 Ultra



wga

FOOD SERVICE EQUIPMENT



RESTAURANTS - INSTITUTIONS - CATERERS

▶ CL 50 / CL 50 Ultra

Rugged, efficient, easy to clean and offering the widest variety of cuts, these models are in a league of their own and will meet your precise daily needs both easily and effectively.

ERGONOMICS

These models boast a lever-activated auto restart, making them more user-friendly and optimising throughput.

EASY CLEANING

New lid shape eliminating nooks and crannies where food residue could accumulate.

STURDINESS

All-metal bowl and lid, and polycarbonate motor unit (stainless steel for the CL 50 Ultra).



Potato Ricer Attachment

The CL 50 E and CL 50 Ultra E can all be equipped with a ricer attachment as an option.

An easy solution for making large amounts of top-quality, flavoursome mashed potato.



Hopper feed head



A paddle and a special grid available in 2 sizes according to the desired texture: 3 mm or 6 mm.



A special ejecting disc

TWO FEED HOPPERS

- The large hopper (surface area: 139 cm²) can hold up to 10 tomatoes.
- The cylindrical feed tube (Ø 58 mm) ensures uniform cutting of long, thin fruit and vegetables.



THROUGHPUT

- **Operating time:** up to 250 kg/h.
- **Processing time:** up to 5 kg/mn.
- 2 versions available:
 - 1 speed (single-phase or three-phase) 375 rpm
 - 2 speed (three-phase): 375 rpm and 750 rpm

**50
DISCS**

Exceptional cutting quality:

The CL 50 offers you a wide choice of cuts, even for delicate vegetables, delivering impeccably sliced mushrooms and perfectly formed tomato cubes.

**10 Dicing cuts
& 3 French Fries
cuts available**



THE WIDEST VARIETY OF CUTS

Slicers and Ripple-cut



16 discs



	ref.
0.6 mm	28166
0.8 mm	28069
1 mm	28062
2 mm	28063
3 mm	28064
4 mm	28004
5 mm	28065
6 mm	28196

	ref.
8 mm	28066
10 mm	28067
14 mm	28068
Ripple-cut 2 mm	27068
Ripple-cut 3 mm	27069
Ripple-cut 5 mm	27070
Cooked potatoes 4 mm	27244
Cooked potatoes 6 mm	27245



0.6 mm 14 mm

Grater



10 discs



	ref.
1.5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28073
5 mm	28059

	ref.
7 mm	28016
9 mm	28060
Parmesan	28061
Radish	28055
Rösti	27164



1.5 mm 9 mm

Julienne, Tagliatelles



12 discs



	ref.
1 x 8 mm	28172
1 x 26 mm onion/cabbage	28153
2 x 2 mm (celeriac)	28051
2.5 x 2.5 mm	28195
2 x 4 mm (strips)	27072
2 x 6 mm (strips)	27066

	ref.
2 x 8 mm (strips)	27067
2 x 10 mm	28173
3 x 3 mm	28101
4 x 4 mm	28052
6 x 6 mm	28053
8 x 8 mm	28054



1x8 mm 8x8 mm

Dicing



9 sets



	ref.
5 x 5 x 5 mm	28110
8 x 8 x 8 mm	28111
10 x 10 x 10 mm	28112
14 x 14 x 5 mm	28181
14 x 14 x 10 mm	28179

	ref.
14 x 14 x 14 mm	28113
20 x 20 x 20 mm	28114
25 x 25 x 25 mm	28115
50 x 70 x 25 mm	28180



5x5x5 mm 50x70x25 mm

French fries



3 sets



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



8x8 mm 10x16 mm



Vegetable Preparation Machines

Table-top models



The Products Plus:

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 appliances successfully reconciling 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 300 covers



Users:

Restaurants, Institutions, Caterers



In brief:

Immensely 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

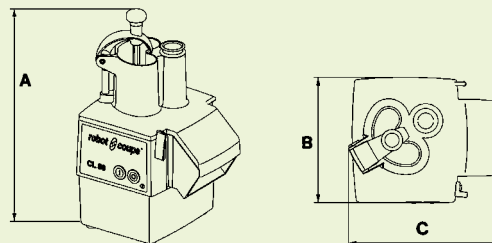


- **Commercial asynchronous motor for heavy duty** to guarantee longer life and reliability.
- Motor has operation ball bearings for silent vibration-free running.
- Extra power
- **No maintenance**
 - No brushes.
 - Stainless steel motor shaft

CE mark

	Electrical data			Dimensions (mm)			Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	net	gross
CL 50	375	550	230 V/1 50 Hz 5,7	590	320	350	17,6	19,8
CL 50	375	550	400 V/3 50 Hz/ 1,7	590	320	350	17,6	19,8
CL 50	375 & 750	600	400 V/3 50 Hz/ 1,8-2,1	590	320	350	17,6	19,8
CL 50 Ultra	375	550	230 V/1 50 Hz 5,7	590	320	350	18	20,2
CL 50 Ultra	375	550	400 V/3 50 Hz/ 1,7	590	320	350	18	20,2
CL 50 Ultra	375 & 750	600	400 V/3 50 Hz/ 1,8-2,1	590	320	350	18	20,2

CL 50 - CL 50 Ultra



* Other voltages available

DISTRIBUTOR



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STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 2002/72/CE, "RoHS" 2002/95/CE, "WEEE" 2002/96/CE.
- 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.

