

# robot coupe®

## CL 50 Series E / CL 50 Ultra Series E

### INTRODUCTION PORT

Larger hopper for processing bulky vegetables such as cabbage and celery. Can accommodate up to 10 tomatoes at a time.



NEW



### PRECISION

Cylindrical hopper for processing long or delicate vegetables (carrots, cucumbers, mushrooms) with flawless cutting precision.

### ERGONOMICS

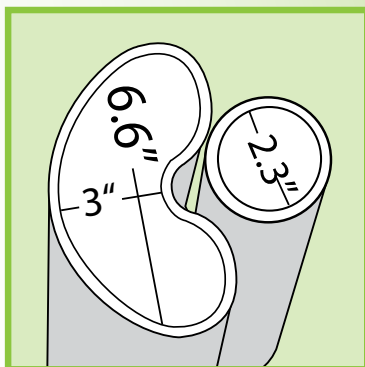
These models feature a lever-activated auto restart, making them more user-friendly and optimizing safety.

### CLEANING

New lid and pusher design eliminates open catch areas where food particles could accumulate.

### STURDINESS

Polycarbonate motor base (stainless steel for the CL 50 Ultra), designed to withstand the processing of large quantities.

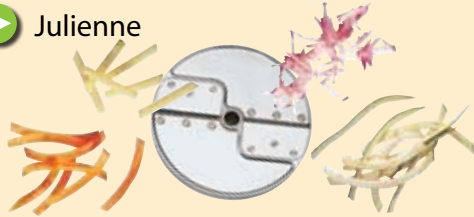


### Slicer



	ref.		ref.
1 mm	28062	4 mm	28004
2 mm	28063	5 mm	28128
3 mm	28064	8 mm	28129
Ripple-cut 2 mm	27068	10 mm	28130
Ripple-cut 3 mm	27069	14 mm	28131
Ripple-cut 5 mm	27070	19 mm	28081
		20 mm	28132
		25 mm	28133

### Julienne



	ref.		ref.
2 x 2 mm (5/64")	28051	3 x 3 mm	27067
2 x 4 mm (5/64" x 5/32")	27072	4 x 4 mm	28052
2 x 6 mm (5/64" x 1/4")	27066	6 x 6 mm	28053
		8 x 8 mm	28054
		French fries 8 x 8 mm	28134
		French fries 10 x 10 mm	28135

### Graters



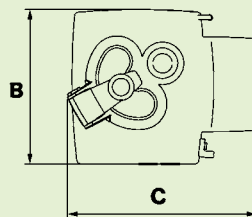
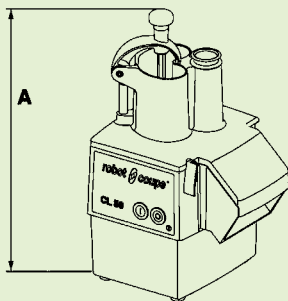
	ref.
1.5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28136
5 mm	28163
7 mm	28164
9 mm	28165
Parmesan	28061
Radish	28055

### Dicing 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 14 mm	28113
20 x 20 x 20 mm	28114
25 x 25 x 25 mm	28115
Lettuce cut	28133/ 104031

	Electrical data			Dimensions			Weight	
	Speed (rpm)	Power (HP)	Intensity* (Amp.)	A	B	C	net	gross
CL 50 E	425	1.5	120 V 60 Hz 7.6	13"	12"	15"	41	50
CL 50 Ultra E	425	1.5	120 V 60 Hz 7.6	13.5"	12"	15"	43	52



### Potato Ricing Attachment

The CL50 E and CL50 Ultra E can be equipped with a puréeing attachment as an optional extra.

This attachment includes:

- A special grid and a metal tool
- A special ejector plate
- Hopper feed head

The hopper feed head can not be used on the CL52.



A simple method of producing large quantities of flavorful, first-rate mashed potato.

# robot coupe®

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Conforms to  
**UL NSF**  
Std 763 Std 8

Certified to  
**CAN/CSA**  
Std C22.2 No. 195  
ETL LISTED 9900098

Standard model delivered with medium slicing disc (#28064-3mm) and medium grating disc (#28058-3mm).



# robot coupe®

## CL 50 Gourmet

**Exclusive :** CL50 Gourmet allows you to make new waffle/Gaufrette and Brunoise cuts of exceptional quality. These cuts are difficult and time consuming to prepare by hand, but now they can be achieved quickly and perfectly every time. Take advantage of the extensive range of different discs and give your imagination free reign to dream up some exciting new recipes.

**Exclusive Cuts :  
Waffle/Gaufrette and  
Brunoise**



### Large capacity



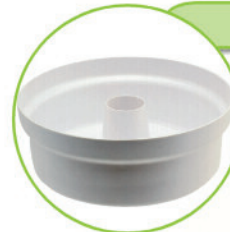
**Large feed hopper** to accommodate bulky vegetables such as cabbage and potatoes.

### Precision



**Removable** for processing brunoise or waffle/gaufrette in small quantities and expedite the cleaning operations.

### Small quantities



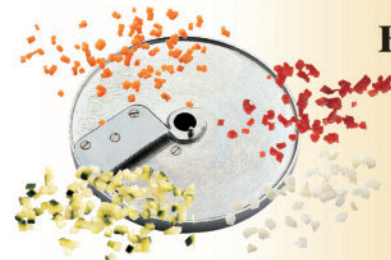
**Removable catch pan with lid** for small quantities of brunoise or waffle/gaufrette vegetables. And also allows for easier cleaning and storage.

### Wide variety of cuts



Extensive collection of precision-sharpened discs for flawless cutting quality.

### Brunoise



### Waffle/Gaufrette



**Slicer**



	ref.		ref.
1 mm	28062	4 mm	28128
2 mm	28063	5 mm	28129
3 mm	28064	8 mm	28130
Ripple-cut 2 mm	27068	10 mm	28067
Ripple-cut 3 mm	27069	Ripple-cut 5 mm	27070

**Julienne**



	ref.		ref.
2 x 2 mm (celeriac)	28051	3 x 3 mm	27067
2 x 4 mm (strips)	27072	4 x 4 mm	28052
2 x 6 mm (strips)	27066	6 x 6 mm	28053
2 x 8 mm (strips)	27067	8 x 8 mm	28054
2 x 10 mm	28173	French fries 8 x 8 mm	28134
		French fries 10 x 10 mm	28135

**Graters**



	ref.
1,5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28136
5 mm	28163
7 mm	28164
9 mm	28165
Parmesan	28061
Radish	28055

**Dicing 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 14 mm	28113
20 x 20 x 20 mm	28114
25 x 25 x 25 mm	28115
Lettuce cut	28133

**Brunoise**



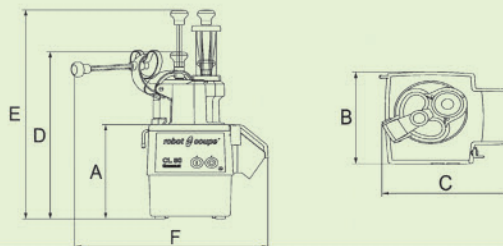
	ref.
2 x 2 mm	28174
3 x 3 mm	28175
4 x 4 mm	28176

**Waffle/Gaufrette**



	ref.
4 mm	28177
6 mm	28178

	Electrical data			Dimensions (inches)						Weight (lbs.)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	D	E	F	net	Packaged
<b>CL 50 Gourmet</b>	425	550	120 V, 60 Hz, 12 Amps	13.5"	12"	14"	23.5"	31"	24"	48	51



\* Other voltages available

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Standard model delivered with medium slicing disc (#28064-3mm) and medium grating disc (#28058-3mm).





# CL 50 Ultra Pizza

Our brand-new package for making Pizza



Disc holder x2



Dice cleaning kit for dicing grid

Slicers



2 mm (5/64")

for zucchini, mushrooms, peppers, onions, black olives



4 mm (5/32")

for tomatoes, eggplants, etc.



Graters



7 mm (9/32")

for mozzarella or pizza cheese blend



Dicing



10x10 mm (3/8")

for bruschetta, etc.



New



Area : 21.5 in²



## CL 50 Ultra Pizza

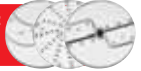
New

OPTION +50 DISCS

Dicing and french fry Capabilities



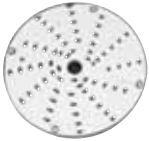






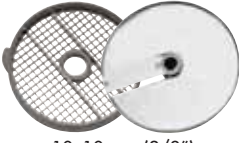
- Power 1.5 HP
- Voltage Single phase
- Speed 425 rpm
- Motor support Stainless steel
- Chute and lid Metal
- Included slicing discs 2 mm (5/64") & 4 mm (5/32")  
grating disc 7 mm (9/32")  
dicing kit 10x10 mm (3/8"x3/8")
- Dimensions (WxDxH) 14 3/4" x 13 1/2" x 23 7/16"
- Approx. shipping weight 49 lbs
- Approx. carton size (WxDxH) 16" x 16" x 36" - Cube: 5.33
- Nema #: 5-15P

Ref. CL 50 Ultra Pizza 120V/60/1 + 3 discs



# CL 50 Ultra **TEX-MEX**

New package to prepare all your Tex-Mex dishes

<b>Slicers</b>	 3 mm (1/8")	Lettuce		<b>Graters</b>	 3 mm (1/8")	Radishes and jicama	
	 5 mm (3/16")	Onion and pepper			 5 mm (3/16")	Cheese	
<b>Exactitube</b>		 Disc holder <b>x2</b>		 Dice cleaning kit for dicing grid		<b>Dicing</b>	
 Optional Ref. CLEP50 \$161				 10x10 mm (3/8")			



## CL 50 Ultra Tex-Mex

- |  |   |
|--|---|
| Power  | 1.5 HP  |
| Voltage  | Single phase  |
| Speed  | 425 rpm   |
| Motor support  | Stainless steel   |
| Chute and lid  | Metal   |
| Included   | slicing discs 3 mm (1/8") & 5 mm (3/16")<br>grating discs 3 mm (1/8") & 5 mm (3/16")<br>dicing kit 10x10 mm (3/8"x3/8") |
| Dimensions (WxDxH)                                       | 14 3/4" x 13 1/2" x 23 7/16"  |
| Approx. shipping weight                                  | 49 lbs  |
| Approx. carton size (WxDxH)                              | 16" x 16" x 36" - Cube: 5.33  |
| <b>Nema #: 5-15P</b>                                     |   |
| Ref. <b>CL 50 Ultra Tex Mex Pack 120V/60/1 + 5 discs</b> |   |

**New**

OPTIONAL  
**+50 DISCS**

**Dicing and french fry Capabilities**

**New**





# CL 50 Ultra Restaurants

New package including:

Slicers



3 mm (1/8")

Cabbage, onion, parsnip, Zucchini, turnip, celeriac, apple.



6 mm (1/4")

Pepper, celeriac, carrot, leek, lemon, banana, kiwi.



Julienne

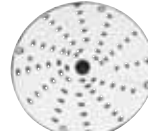


4x4 mm (5/32" x 5/32")

Carrot, Zucchini, cucumber, celeriac, sweet potato, radish, beetroot.



Graters



3 mm (1/8")

Carrots, celeriac, parsnip.



9 mm (11/32")

Beetroot, cabbage, carrots, cheese.



French Fries



10x10 mm (3/8" x 3/8")

Potato, turnip, celeriac, Zucchini, sweet potato, parsnip.



Dicing



10x10 mm (3/8")

Tomato, Zucchini, pepper, onion, apple.



Disc holders x2



Dice cleaning kit for dicing grid



New



## CL 50 Ultra Restaurants

New

OPTION +50 DISCS

Dicing and french fry Capabilities

- Power 1.5 HP
- Voltage Single phase
- Speed 425 rpm
- Motor support Stainless steel
- Chute and lid Metal
- Included slicing discs 3 mm (1/8") & 6 mm (1/4")
- grating discs 3 mm (1/8") & 9 mm (11/32")
- Julienne 4x4 mm (5/32" x 5/32")
- French Fries 10x10 mm (3/8" x 3/8")
- dicing kit 10x10 mm (3/8" x 3/8")
- dice cleaning kit and 4 disc wall holders
- Dimensions (WxDxH) 14 3/4" x 13 1/2" x 23 7/16"
- Approx. shipping weight 49 lbs
- Approx. carton size (WxDxH) 16" x 16" x 36" - Cube: 5.33
- Nema #: 5-15P

Ref. CL 50 Ultra Restaurants 120V/60/1 + 9 discs