

# robot coupe®

 **VEGETABLE PREPARATION MACHINE**  
CL 52 <sup>®</sup> E

**NEW**



**RESTAURANTS – INSTITUTIONS – CATERERS**

# ▶ Vegetable Preparation Machine CL 52 (E) 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

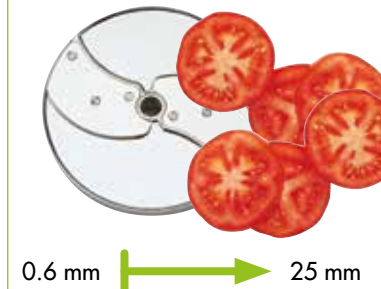
### WIDE VARIETY OF CUTS

**52 DISCS**

Extensive range of 52 discs with precision-sharpened blades for flawless cutting quality.

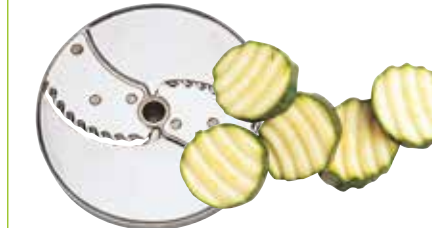
## THE WIDEST VARIETY OF CUTS

### ▶ Slicers



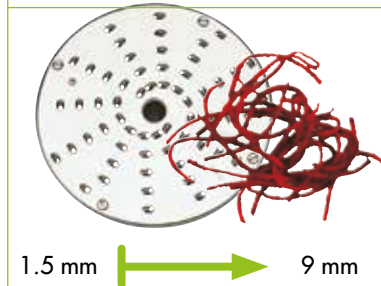
	ref.	15 discs	ref.
0.6	28166	8 mm (5/16")	28066
0.8	28069	10 mm (3/8")	28067
1 mm (1/32")	28062	14 mm (9/16")	28068
2 mm (5/64")	28063	20 mm (1/32")	28132
3 mm (1/8")	28064	25 mm (1")	28133
4 mm (5/32")	28004	Cooked potatoes 4 mm (5/32")	27244
5 mm (3/16")	28065	Cooked potatoes 4 mm (5/32")	27245
6 mm (1/4")	28196		

### ▶ Ripple-cut



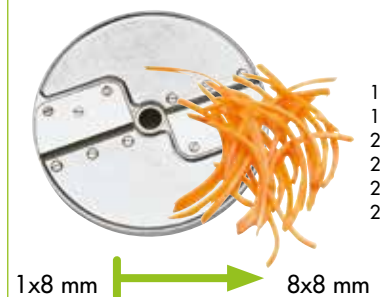
	ref.	3 discs	ref.
2 mm (5/64")	27068		
3 mm (1/8")	27069		
5 mm (3/16")	27070		

### ▶ Grater



	ref.	11 discs	ref.
1.5 mm (1/16")	28056	9 mm (11/32")	28165
2 mm (5/64")	28057	Röstis potatoes	27164
3 mm (1/8")	28058	Raw potatoes	27169
4 mm (5/32")	28136	Fine pulping disc	28055
5 mm (3/16")	28163	Hard cheese grate	28061
7 mm (1/4")	28164		

### ▶ Julienne



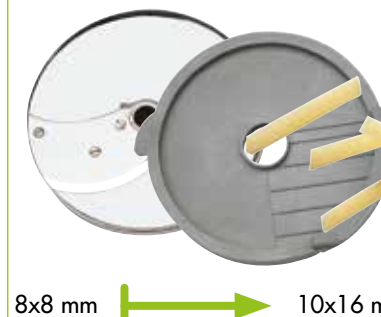
	ref.	12 discs	ref.
1 x 8 tagliatelle (1/32" x 5/16")	28172	2 x 10 mm (5/64" x 3/8")	28173
1 x 26 onion/cabbage (1/32" x 11/4")	28153	2.5 x 2.5 mm (1/10" x 1/10")	28195
2 x 2 mm (5/64" x 5/64")	28051	3 x 3 mm (1/8" x 1/8")	28101
2 x 4 mm (5/64" x 5/32")	27072	4 x 4 mm (5/32" x 5/32")	28052
2 x 6 mm (5/64" x 1/4")	27066	6 x 6 mm (1/4" x 1/4")	28053
2 x 8 mm (5/64" x 5/16")	27067	8 x 8 mm (5/16" x 5/16")	28054

### ▶ Dicing



	ref.	8 sets	ref.
5 x 5 mm (3/16" x 3/16")	28110	14 x 14 x 10 (9/16" x 9/16" x 3/8")	28179
8 x 8 (5/16" x 5/16")	28111	14 x 14 (9/16" x 9/16")	28113
10 x 10 (3/8" x 3/8")	28112	20 x 20 (25/32" x 25/32")	28114
12 x 12 (15/32" x 15/32")	28197	25 x 25 (1" x 1")	28115
14 x 14 x 5 (9/16" x 9/16" x 3/16")	28181	Lettuce Cut (2")	28180

### ▶ French fries



	ref.	3 sets	ref.
8 x 8 (5/16" x 5/16")	28134		
10 x 10 (3/8" x 3/8")	28135		
10 x 16 (3/8" x 5/8")	28158		

# 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 **52 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

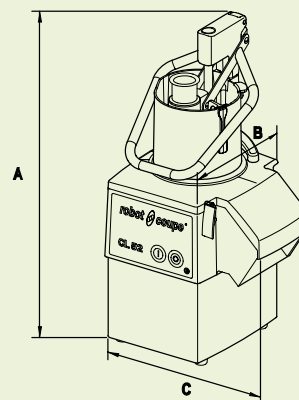
- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
  - Extra power
  - No complex drive system
- Stainless steel motor shaft



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

\* Other voltages available

Dimensions (inches)		
A	B	C
27	13.25	14



**robot coupe®**

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