

# robot coupe®

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

**NEW**



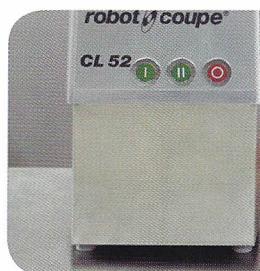
**RESTAURANTS – INSTITUTIONS – CATERERS**

# ▶ Vegetable Preparation Machine CL 52 <sup>ⓔ</sup> Version

Designed to process large volumes of vegetable

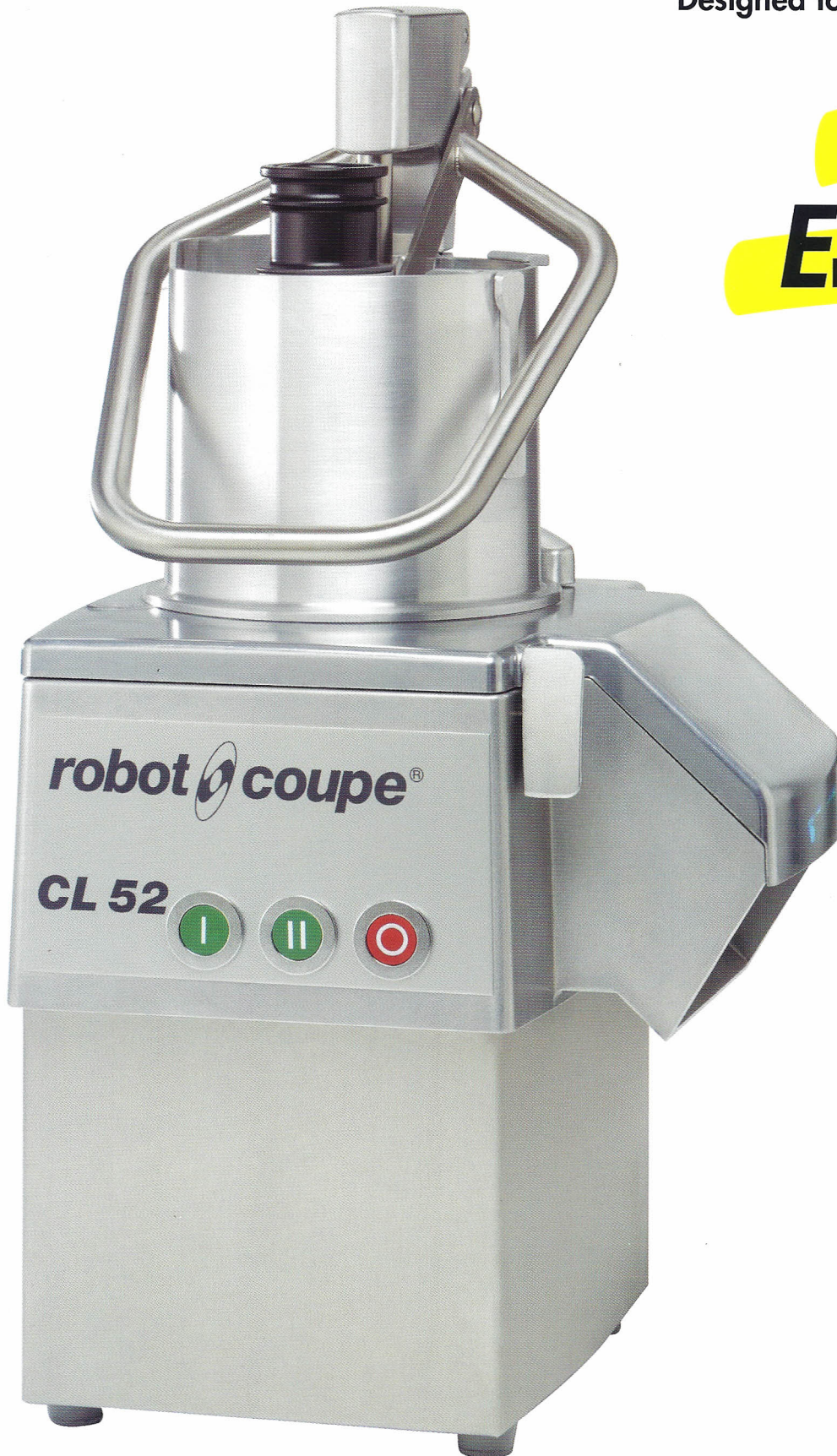
**Extra**

**Ergonomic**



## EXTRA POWERFUL

Powerful 2 HP commercial-grade motor designed to withstand intensive use



ables in no time at all

**EXTRA PRECISE**



Cylindrical hopper (Ø 2.3 in.) ensuring a uniform cut for long items.

**EXTRA LARGE**

The XL hopper can accommodate with 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.

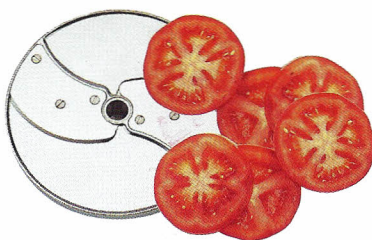
**WIDE VARIETY OF CUTS**

**42 DISCS**

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

**THE WIDEST VARIETY OF CUTS**

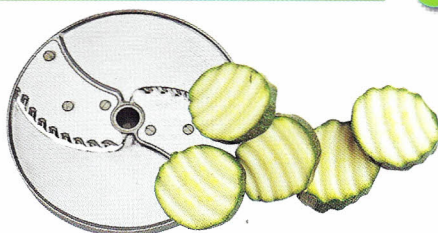
**Slicers**



0.6 mm → 10 mm

11 discs		ref.	
1 mm	28062	8 mm	28129
2 mm	28063	10 mm	28130
3 mm	28064	14 mm	28131
4 mm	28004	20 mm	28132
5 mm	28128	25 mm	28133
6 mm	28196		

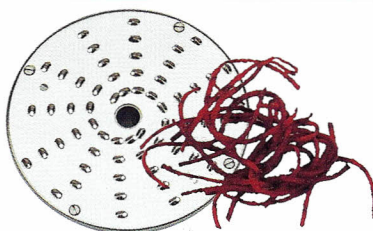
**Ripple-cut**



2 mm → 5 mm

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

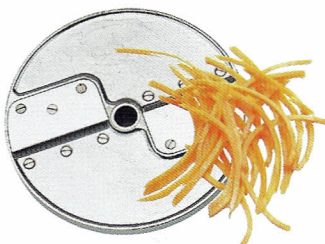
**Grater**



1.5 mm → 9 mm

9 discs		ref.	
1.5 mm	28056	7 mm	28164
2 mm	28057	9 mm	28165
3 mm	28058	Fine Pulp	28055
4 mm	28136	Hard Cheese	28061
5 mm	28163		

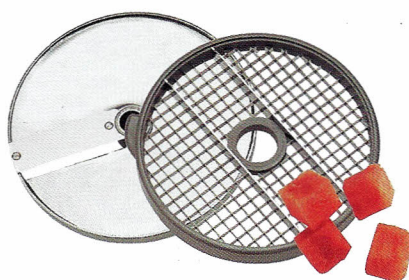
**Julienne**



1x8 mm → 8x8 mm

9 discs		ref.	
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
2 x 8 mm (strips)	27067		

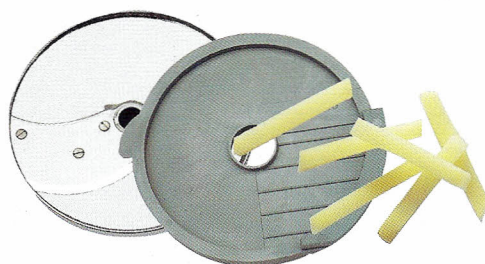
**Dicing**



5x5x5 mm → 50x70x25 mm

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

**French fries**



8x8 mm → 10x16 mm

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

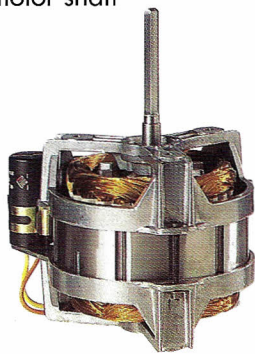


## In brief:

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

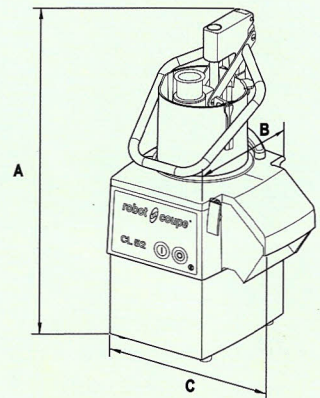
- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
  - Extra power
  - No complex drive system
- Stainless steel motor shaft



	Electrical data			Weight (lbs)	
	Speed (rpm)	HP	Voltage* (Amp.)	Net	Gross
<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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