

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

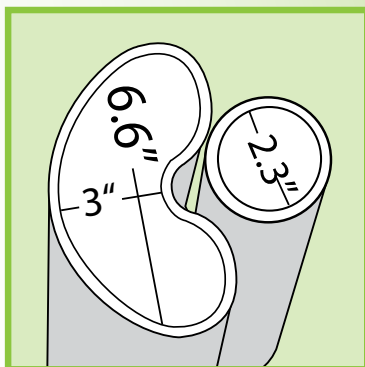
These models feature a lever-activated auto restart, making them more user-friendly and optimizing safety.

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.

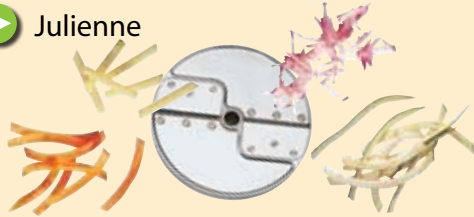


Slicer



| | 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



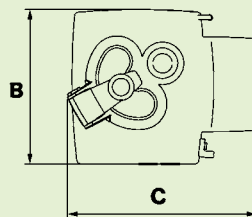
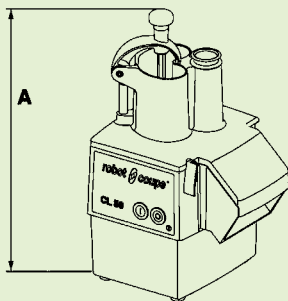
| | ref. |
|----------|-------|
| 1.5 mm | 28056 |
| 2 mm | 28057 |
| 3 mm | 28058 |
| 4 mm | 28136 |
| 5 mm | 28163 |
| 7 mm | 28164 |
| 9 mm | 28165 |
| Parmesan | 28061 |
| Radish | 28055 |

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.

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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).