

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

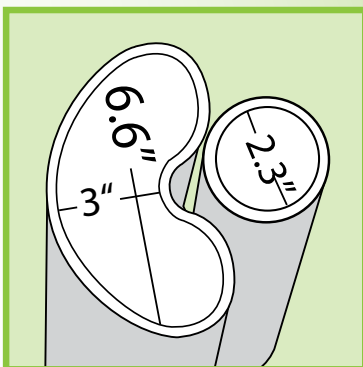
These models feature a lever-activated auto restart, making them more user-friendly and optimizing safety.

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.

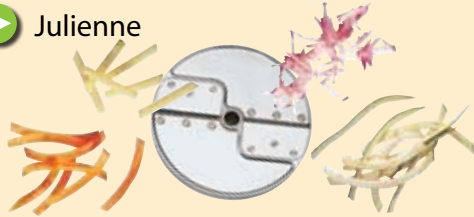


Slicer



	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



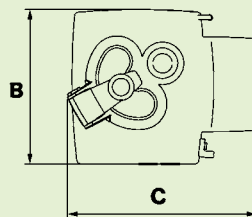
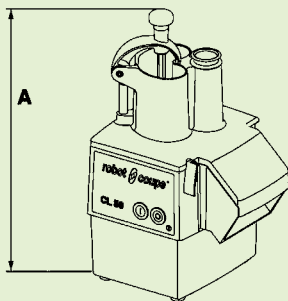
	ref.
1.5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28136
5 mm	28163
7 mm	28164
9 mm	28165
Parmesan	28061
Radish	28055

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).