



CL 50 • CL 50 Ultra



▶ CL 50 / CL 50 Ultra

Rugged, efficient, easy to clean and offering the widest variety of cuts, these models are in a league of their own and will meet your precise daily needs both easily and effectively.

ERGONOMICS

These models boast a lever-activated auto restart, making them more user-friendly and optimising throughput.

EASY CLEANING

New lid shape eliminating nooks and crannies where food residue could accumulate.

STURDINESS

All-metal bowl and lid, and polycarbonate motor unit (stainless steel for the CL 50 Ultra).

Potato Ricer Attachment

The CL 50 E and CL 50 Ultra E can all be equipped with a ricer attachment as an option.

An easy solution for making large amounts of top-quality, flavoursome mashed potato.



Hopper feed head



A paddle and a special grid available in 2 sizes according to the desired texture: 3 mm or 6 mm.



A special ejecting disc

TWO FEED HOPPERS

- The large hopper (surface area: 139 cm²) can hold up to 10 tomatoes.
- The cylindrical feed tube (Ø 58 mm) ensures uniform cutting of long, thin fruit and vegetables.



THROUGHPUT

- **Operating time:**
up to 250 kg/h.
- **Processing time:**
up to 5 kg/mn.
- 2 versions available:
1 speed (single-phase or three-phase) 375 rpm
2 speed (three-phase):
375 rpm and 750 rpm



50 DISCS

Exceptional cutting quality:

The CL 50 offers you a wide choice of cuts, even for delicate vegetables, delivering impeccably **sliced mushrooms** and **perfectly formed tomato cubes**.

9 Dicing cuts
& 3 French Fries
cuts available

THE WIDEST VARIETY OF CUTS

Slicers and Ripple-cut



16 discs



0.6 mm
0.8 mm
1 mm
2 mm
3 mm
4 mm
5 mm
6 mm

ref.
28166
28069
28062
28063
28064
28004
28065
28196

8 mm
10 mm
14 mm
Ripple-cut 2 mm
Ripple-cut 3 mm
Ripple-cut 5 mm
Cooked potatoes 4 mm
Cooked potatoes 6 mm

ref.

28066
28067
28068
27068
27069
27070
27244
27245



0.6 mm → 14 mm

Grater



10 discs



1.5 mm
2 mm
3 mm
4 mm
5 mm

ref.
28056
28057
28058
28073
28059

7 mm
9 mm
Parmesan
Radish
Rösti

ref.
28016
28060
28061
28055
27164



1.5 mm → 9 mm

Julienne, Tagliatelles



12 discs



1 x 8 mm
1 x 26 mm onion/cabbage
2 x 2 mm (celeriac)
2.5 x 2.5 mm
2 x 4 mm (strips)
2 x 6 mm (strips)

ref.
28172
28153
28051
28195
27072
27066

2 x 8 mm (strips)
2 x 10 mm
3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm

ref.
27067
28173
28101
28052
28053
28054



1x8 mm → 8x8 mm

Dicing



9 sets



5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 5 mm
14 x 14 x 10 mm

ref.
28110
28111
28112
28181
28179

14 x 14 x 14 mm
20 x 20 x 20 mm
25 x 25 x 25 mm
50 x 70 x 25 mm

ref.
28113
28114
28115
28180



5x5x5 mm → 50x70x25 mm

French fries



3 sets



8 x 8 mm
10 x 10 mm
10 x 16 mm

ref.
28134
28135
28158



8x8 mm → 10x16 mm



Vegetable Preparation Machines

Table-top models



The Products Plus:

Processing capacity :

- **Large hopper** allowing bulky vegetables, such as lettuces and cabbages, to be processed.

Wide variety of cuts:

- Comprehensive range of **50 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.
- 375 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.
- 375/750 rpm two-speed appliances successfully reconciling speed and cutting precision.

Simple, sturdy design:

- All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.
- Induction motor for intensive use.



Number of covers:

up to 300 covers



Users:

Restaurants, Institutions, Caterers



In brief:

Immensely 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

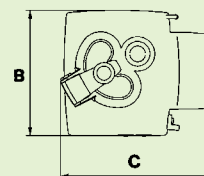
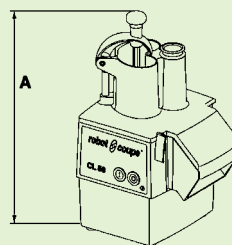


- **Commercial asynchronous motor for heavy duty** to guarantee longer life and reliability.
- Motor has operation ball bearings for silent vibration-free running.
- Extra power
- **No maintenance**
 - No brushes.
 - Stainless steel motor shaft

CE mark

	Electrical data			Dimensions (mm)			Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	net	gross
CL 50	375	550	230 V/1 50 Hz 5,7	595	305	380	17,6	19,8
CL 50	375	550	400 V/3 50 Hz/ 1,7	595	305	380	17,6	19,8
CL 50	375 & 750	600	400 V/3 50 Hz/ 1,8-2,1	595	305	380	17,6	19,8
CL 50 Ultra	375	550	230 V/1 50 Hz 5,7	610	305	380	18	20,2
CL 50 Ultra	375	550	400 V/3 50 Hz/ 1,7	610	305	380	18	20,2
CL 50 Ultra	375 & 750	600	400 V/3 50 Hz/ 1,8-2,1	610	305	380	18	20,2

CL 50 - CL 50 Ultra



* Other voltages available

robot coupe®

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DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2006/95/CE, 2004/108/CE, 1935/2004/CE, 2002/72/CE, "RoHS" 2002/95/CE, "WEEE" 2002/96/CE.
- the requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.

