

CL 50



Dicing and French Fries capability

OPTIONAL + 50 DISCS



A SALES FEATURES

The CL 50 Vegetable Preparation Machine is ideal for slicing, ripple cutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables, as well as grating cheese.

B TECHNICAL FEATURES

The CL 50 Vegetable Preparation Machine – Single-phase 120V/60/1. Power 1.5 HP. Speed 425 rpm. Equipped with a magnetic safety system, motor brake and lever-activated auto restart. This Veg. Prep. Machine has a lateral ejection facility and is equipped with 2 hoppers: 1 kidney shaped hopper (LxW - 6 11/16" x 3") and 1 cylindrical hopper: Ø 2 1/4" and/or Ø 1,5". Metal vegetable chute and continuous feed lead. D-Clean Kit. Suitable for 50 to 400 meals per service. Included: 28064W (3mm) 1/8" slicing disc, 28058W (3mm) 1/8" grating disc and 2 disc rack. Large range of 52 Mineral+ discs available as option: easy cleaning, dishwasher resistant.

Select your options at the back page **F** part.

C TECHNICAL DATA

Output power	1.5 HP
Electrical data	Single-phase - 12 Amp plug included
Speed	425 rpm
Dimensions (HxLxW)	23 7/16" x 13 1/2" x 14 3/4" Cube: 3.57
Rate of recyclability	95%
Net weight	41 lbs
Nema #	5-15P
Reference	CL 50 E 120V/60/1

D

Number of meals per service

50 to 400

Theoretical output per hour*

1100 lbs

E

PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 1.5 HP
- Motor base in high resistant composite material.
- Stainless steel motor shaft.
- Magnetic safety system with motor brake.
- Speed - 425 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers:
 - 1 semi-circular hopper to chop bulky vegetables such as cabbage and celeriac.
 - 1 cylindrical hopper for long, delicate vegetables. The Exactitube pusher can be used to reduce the diameter of the hopper for cutting up small ingredients.
- Removable continuous feed lead.
- Reversible discharge plate for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort, and accommodates 5 29/32 inch high gastronorm pans
- Lever-activated auto restart (by the pusher).
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large range of 52 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- Packed with two processing discs (28064W - 3mm/1/8" slicing disc & 28058W - 3mm/1/8" grating disc) as standard.
- Stainless steel blades on slicing discs, blades on Julienne discs and grating discs are removable.
- D-Clean Kit to facilitate cleaning of dicing grids.

MASHED POTATO FUNCTION

- Optional: a simple way of making large quantities, up to 20 lbs, of fresh mashed potato in just 2 minutes.

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



* Results may differ depending on the type of the hopper used, the choice of the cut and the setup of the workstation.

Specification sheet

www.robot-coupe.com

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OPTIONAL ACCESSORIES

- EasyClean Xpress 8x8mm - Ref. 49305
- EasyClean Xpress 10x10mm - Ref. 49309
- EasyClean Xpress 12x12mm - Ref. 49313
- EasyClean Xpress 14x14mm - Ref. 49314
- Wall 8-disc holder - Ref. 107812
- 3 mm potato ricer attachment - Ref. 28207
- EasyStacker - Ref. 49332
- EasyLoader - Ref. 49323
- 6x6 mm French Fry attachment - Ref. 49324
- 8x8 mm French Fry attachment - Ref. 49325
- 8x16 mm French Fry attachment - Ref. 49326
- 10x10 mm French Fry attachment - Ref. 49327
- 10x16 mm French Fry attachment - Ref. 49328

SUGGESTED PACKS OF DISCS

3 disc package	5mm (3/16") coarse grating, 6mm (1/4" x 1/4") julienne and 5mm (3/16") slicing discs.
5 disc package	5mm (3/16") coarse grating; 6mm (1/4" x 1/4") julienne; 5mm (3/16"), 10 mm (3/8") slicing discs; 10x10 mm (3/8" x 3/8") dicing grid
16 disc package	Slicers - 0.8mm (1/32"), 2 mm (5/64") & 5mm (3/16"). 2 graters - 2 mm (5/64") & 5mm (3/16"); 3 dicing - 5x5x5mm (3/16"), 10x10x10 mm (3/8") & 14x14x5mm (9/16"x9/16"x3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10"x1/10") & 2 x 10 mm (5/64"x3/8"). D-Clean Kit and 2 disc holders.



SLICERS

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



RIPPLE CUTTING

2 mm (5/64")	27068W
3 mm (1/8")	27069W
5 mm (3/16")	27070W



GRATERS

1.5 mm (1/16")	28056W
2 mm (5/64")	28057W
3 mm (1/8")	28058W
4 mm (5/32")	28136W
5 mm (3/16")	28163W
7 mm (9/32")	28164W
9 mm (11/32")	28165W
Röstis potatoes	27164W
Raw potatoes	27219W
Fine Pulping disc	28055W
Hard Cheese grate	28061W



JULIENNE

1x8 mm tagliatelle (1/32"x5/16")	28172W
1x26 onion/cabbage (1/32"x1 1/4")	28153W
2x2 mm (5/64" x 5/64")	28051W
2x4 mm (5/64" x 5/32")	27072W
2x6 mm (5/64" x 1/4")	27066W
2x8 mm (5/64" x 5/16")	27067W
2x10 tagliatelle (5/64"x3/8")	28173W
2.5x2.5 mm (1/10" x 1/10")	28195W
3x3 mm (1/8" x 1/8")	28101W
4x4 mm (5/32" x 5/32")	28052W
6x6 mm (1/4" x 1/4")	28053W
8x8 mm (5/16" x 5/16")	28054W



DICING EQUIPMENT

5x5 mm (3/16")	28110W
8x8 mm (5/16")	28111W
10x10 mm (3/8")	28112W
12x12 mm (15/32")	28197W
14x14x5 mm Mozzarella (9/16"x9/16"x3/16")	28181W
14x14x10mm (9/16"x9/16"x3/8")	28179W
14x14 mm (9/16")	28113W
20x20 mm (25/32")	28114W
25x25 mm (1")	28115W
2" Lettuce Cut	28180W



FRENCH FRY EQUIPMENT

6x6 mm attachment (1/4" x 1/4")	49324
8x8 mm (5/16" x 5/16")	28134W
8x16 mm (5/16" x 5/8")	28159W
10x10 mm (3/8" x 3/8")	28135W
10x16 mm (3/8" x 5/8")	28158W

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ELECTRICAL DATA

120V/60/1 - delivered with cord and plug.

