

robot coupe[®]

VEGETABLE PREPARATION MACHINE CL 50 • CL 50 Ultra • CL 52



RESTAURANTS – INSTITUTIONS – CATERERS

Efficient, sturdy and easy to clean, these unique models allow a wide range of cuts.

Large volume opening



Up to 10 tomatoes or ½ cabbage.



Cylindrical hopper



Ø 58 mm regular slicing of long vegetables such as courgettes, carrots, pepperonis and cucumbers.



Exactitube pusher:
Ø 39 mm for slicing small-size ingredients such as chillis, gerkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



Extra large hopper



Up to 15 tomatoes or 1 whole cabbage.



New handle design requires less effort from operator.

▶ CL 50 / CL 50 Ultra



550 Watts



550 Watts
Stainless steel
motor base

▶ CL 52



750 Watts
Stainless steel
motor base

Extra Ergonomic

Designed to process large volumes of vegetables quickly and easily.



**REQUIRES LESS EFFORT
PREVENTS MSD*
TAKES AWAY THE TEDIIOUSNESS**

*Musculoskeletal disorders



STURDINESS

Induction motor for intensive use.



ERGONOMICS

The pusher **automatically restarts** the machine for easier, quicker operation.



SPACE-SAVING

Space-saving lateral ejection.



EASY CLEANING

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



SPEED

2 versions available:
1 speed (Single phase or Three phase) 375 rpm.
2 speeds (Three phase) : 375 rpm and 750 rpm.

Slice, grate, chop, dice, cut fries ...



... cut up small-size ingredients ...



... and much more:

▶ Option: Potato Ricer Attachment



- **Speed and output**

Capable of producing up to 10 kg of fresh and flavoursome mashed potato in just 2 minutes.

- **Ergonomics**

The conveniently wide feed opening allows for the continuous throughput of potatoes – a great labour-saving feature.

- **Versatility**

In addition to the 50 existing ways of processing your fruit and vegetables (slicing, grating, ripple-cutting, dicing, shredding, chipping...) take advantage of the new puréeing attachment of your veg prep machine.



- **Feed tube**
CL 50/CL 50 Ultra*



- **Paddle**
• **Grid : 3 mm or 6 mm**



- **Ejector disc for puréed vegetables**

*Cannot be used with CL 52



THE WIDEST RANGE OF CUTS

OPTIONAL
+
50
DISCS

Slicers: 0.6 mm to 14 mm



	Ref.
0,6 mm	28166W
0,8 mm	28069W
1 mm	28062W
2 mm	28063W
3 mm	28064W
4 mm	28004W
5 mm	28065W

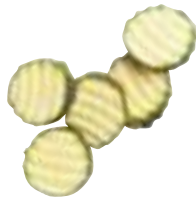
13 discs

6 mm	28196W
8 mm	28066W
10 mm	28067W
14 mm	28068W
Cooked potatoes 4 mm	27244W
Cooked potatoes 6 mm	27245W

Ref.
28196W
28066W
28067W
28068W
27244W
27245W



Ripple-cut: 2 mm to 5 mm



2 mm
3 mm

3 discs

Ref.
27068W
27069W

5 mm

Ref.
27070W



Grater: 1,5 mm to 9 mm



1,5 mm
2 mm
3 mm
4 mm
5 mm
7 mm

11 discs

Ref.
28056W
28057W
28058W
28073W
28059W
28016W

9 mm
Parmesan
Röstis potatoes
Raw potatoes
Radish

Ref.
28060W
28061W
27164W
27219W
28055W



Julienne: 1x8 mm to 8x8 mm



1 x 8 mm (ribbons)
1 x 26 mm onion/cabbage
2 x 4 mm
2 x 6 mm
2 x 8 mm
2 x 10 mm (ribbons)

12 discs

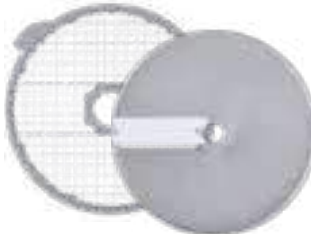
Ref.
28172W
28153W
27072W
27066W
27067W
28173W

2 x 2 mm
2,5 x 2,5 mm
3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm

Ref.
28051W
28195W
28101W
28052W
28053W
28054W



Dicing: 5x5x5 mm to 50x70x25 mm



5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
12 x 12 x 12 mm
14 x 14 x 5 mm (mozzarella)

10 sets

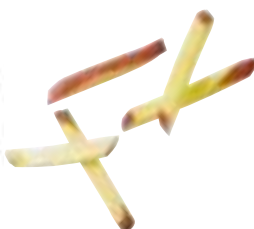
Ref.
28110W
28111W
28112W
28197W
28181W

14 x 14 x 10 mm
14 x 14 x 14 mm
20 x 20 x 20 mm
25 x 25 x 25 mm
50 x 70 x 25 mm (salad)

Ref.
28179W
28113W
28114W
28115W
28180W



French fries: 6x6 mm to 10x16 mm



5 sets

6 x 6 mm
8 x 8 mm
8 x 16 mm
10 x 10 mm
10 x 16 mm

Ref.
29230W
28134W
28159W
28135W
28158W



robot coupe®

#THEsolution



Process
fresh product easily



Save
time



Reduce
manual tasks



Decrease
waste



Ref.: 451 557 - 01/2026 - Anglais



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