

robot coupe®



VEGETABLE PREPARATION MACHINE

CL 52®

NEW



RESTAURANTS – INSTITUTIONS – CATERERS

▶ Vegetable Preparation Machine CL 52 (E) Version

Designed to process large volumes of vegetables in no time at all

Extra Ergonomic



EXTRA PRECISE



Cylindrical hopper (Ø 58 mm) ensuring a uniform cut for long items.

EXTRA LARGE



The XL hopper can accommodate with a whole cabbage or up to 15 tomatoes.



IMPROVED ERGONOMICS



New handle design requires less effort from operator

LATERAL EJECTION



Space-saving design and greater user comfort.

EXTRA POWERFUL

Powerful 750-W commercial-grade motor designed to withstand intensive use

WIDE VARIETY OF CUTS

50 DISCS

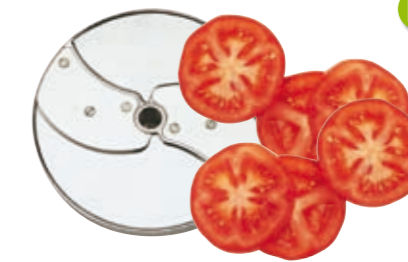
Extensive range of 50 discs with precision-sharpened blades for flawless cutting quality.

2 VERSIONS AVAILABLE:

- 1 speed : 375 rpm
- 2 speed : 375 and 750 rpm

THE WIDEST VARIETY OF CUTS

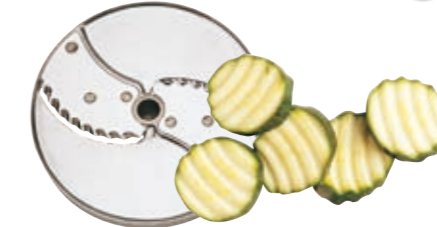
▶ Slicers



12 discs		ref.	
0.6 mm	28166	5 mm	28065
0.8 mm	28069	6 mm	28196
1 mm	28062	8 mm	28066
2 mm	28063	10 mm	28067
3 mm	28064	Cooked potatoes 4 mm	27244
4 mm	28004	Cooked potatoes 6 mm	27245

0.6 mm → 10 mm

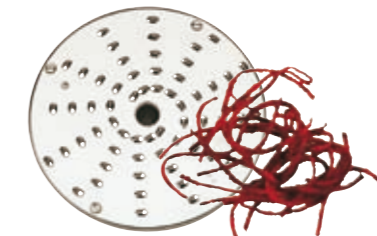
▶ Ripple-cut



3 discs		ref.	
2 mm	27068		
3 mm	27069		
5 mm	27070		

2 mm → 5 mm

▶ Grater



10 discs		ref.	
1.5 mm	28056	7 mm	28016
2 mm	28057	9 mm	28060
3 mm	28058	Parmesan	28061
4 mm	28073	Radish	28055
5 mm	28059	Rösti	27164

1.5 mm → 9 mm

▶ Julienne



12 discs		ref.	
1 x 8 mm	28172	2 x 8 mm (strips)	27067
1 x 26 mm onion/cabbage	28153	2 x 10 mm	28173
2 x 2 mm (celeriac)	28051	3 x 3 mm	28101
2.5 x 2.5 mm	28195	4 x 4 mm	28052
2 x 4 mm (strips)	27072	6 x 6 mm	28053
2 x 6 mm (strips)	27066	8 x 8 mm	28054

1x8 mm → 8x8 mm

▶ Dicing



9 sets		ref.	
5 x 5 x 5 mm	28110	14 x 14 x 14 mm	28113
8 x 8 x 8 mm	28111	20 x 20 x 20 mm	28114
10 x 10 x 10 mm	28112	25 x 25 x 25 mm	28115
14 x 14 x 5 mm	28181	50 x 70 x 25 mm	28180
14 x 14 x 10 mm	28179		

5x5x5 mm → 14x14x10 mm

▶ French fries



3 sets		ref.	
8 x 8 mm	28134		
10 x 10 mm	28135		
10 x 16 mm	28158		

8x8 mm → 10x16 mm

Vegetable Preparation Machine

CL 52  Version



The Product Advantages

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 appliance successfully synchronizing 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 400 covers



Users:

Restaurants – Institutions – Caterers



In brief:

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

- **Industrial induction motor for heavy duty use guarantees durability and reliability.**
- Motor built on ball bearings for silent running without vibration
- Direct drive motor:
 - Extra power
 - No complex drive system
- Stainless steel motor shaft

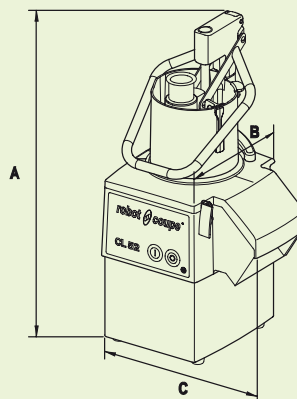


CE mark

	Electrical data			Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Net	Gross
CL 52 Single-phase	375	750	230 V/1 50 Hz (5.3)	25.5	28
CL 52 Three-phase 1 speed	375	750	400 V/3 50 Hz (2.0)	25.5	28
CL 52 Three-phase 2 speed	375 & 750	900	400 V/3 50 Hz (2.7)	25.5	28

Dimensions (mm)

A	B	C
690	340	360



* Other voltages available

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DISTRIBUTOR

BUZZ CATERING

STANDARDS:

Machines in compliance with:

- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/EC, 2006/95/EC, 2004/108/EC, 1935/2004/EC, 2002/72/EC, "RoHS" 2002/95/EC, "WEEE" 2002/96/EC.
- 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.

