

VEGETABLE PREPARATION MACHINE

robot coupe®

CL 50

F OPTIONAL ACCESSORIES

- 3 mm (1/8") Mashed potato ricer attachment - ref 28207



- Wall 8-disc holder - ref 107812
- Dice Cleaning Kit: cleaning tool for dicing grids 5 mm (3/16"), 8 mm (5/16") and 10 mm (3/8")

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"), 10mm (3/8") slicing discs; 10x10mm (3/8" x 3/8") dicing grid
16 disc package	Slicers - 0.8mm (1/32"), 2mm (5/64") & 5mm (3/16"). 2 graters - 2mm (5/64") & 5mm (3/16"); 3 dicing - 5x5x5mm (3/16"), 10x10x10mm (3/8") & 14x14x5mm (9/16"x9/16"x3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10"x1/10") & 2 x 10mm (5/64"x3/8"). Dice Cleaning Kit and 2 disc holders.

OPTIONAL DISCS



SLICING

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



RIPPLE CUTTING

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



GRATERS

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



JULIENNE

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



DICING EQUIPMENT

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



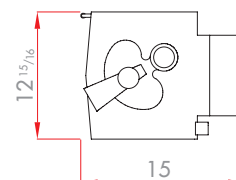
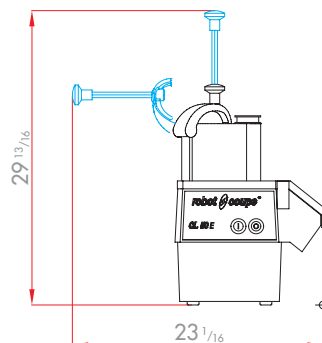
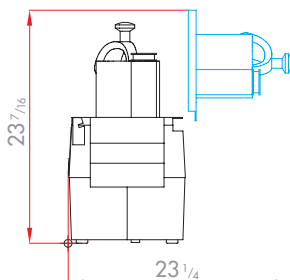
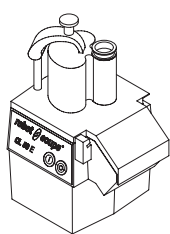
FRENCH FRY EQUIPMENT

8x8 mm (5/16" x 5/16")	28134
8x16 mm (5/16" x 5/8")	28159
10x10 mm (3/8" x 3/8")	28135
10x16 mm (3/8" x 5/8")	28158

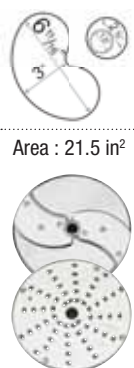
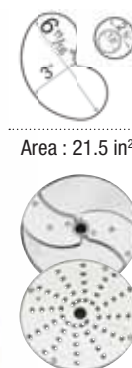
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ELECTRICAL DATA

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



CL 50

Area : 21.5 in²Area : 21.5 in²

CL 50

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Composite material
Discs	Included: Slicing disc 3 mm (1/8"), grating disc 3 mm (1/8")

Choose
your model:



Scan this QR-Code
to see the vegetable
preparation machine
in action.

Select your
pack of discs:



CL 50	\$
CL50E - 120V/60/1	
2 discs	
CL 50 NO DISC	\$
CL50E NODISC - 120V/60/1	

Complete disc collection page 42



Packs of discs available page 50

CL 50 Ultra	\$
CL50EULTRA - 120V/60/1	
2 discs	
CL 50 Ultra NO DISC	\$
CL50EULTRA NODISC - 120V/60/1	

	Ref.	\$
3 Disc Package	LP3Disc	
5 Disc Package	LP5Disc	
MultiCut pack of 16 discs (see page 51)	LP16Disc	

Choose
your options:

Options	Ref.	\$
Additional Exactitube pusher	49212	
Mashed Potato Attachment Ø 3mm (1/8")	28207	
Mashed Potato Kit Ø 6mm (1/4")	28210	

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