

robot coupe

"The Inventor & World Leader in Food Processors"

"Series E"

CL50E & CL50E Ultra

Commercial Food Processor

Continuous Feed Vegetable Prep



CL50E



CL50E ULTRA

- New lid design to ease the cleaning process.
- Larger hopper opening to accommodate more product.
- Fan-cooled, heavy-duty, belt drive, 1.5 HP, Single phase motor.
- 39 available discs to select from.
- Has dicing and french fry capabilities.
- Attached large feed pusher assembly.
- Automatic restart of machine with the kidney shaped shaped pusher.
- Attachments easily removed for maximum cleaning ability.
- Packed with two processing discs (28064 - 3mm/1/8" slicing disc & 28058 - 3mm/1/8" grating disc) as standard.
- 1 year parts and labor warranty.

Prepare 1200 servings in 3 hours or less.

Vegetable prep attachment designed for quality continuous feed slicing, dicing, shredding, grating, french fry, and julienne. Accommodates 39 different processing discs and potato ricing attachment.



Robot Coupe U.S.A., Inc.
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SPECIFICATIONS ON REVERSE SIDE



"The Inventor & World Leader in Food Processors"

"Series E" CL50E & CL50E Ultra

Commercial Food Processor

Specifications

STANDARD MODEL: includes motor base unit with continuous feed attachment, one 1/8" (3mm) slicing disc and one 1/8" (3mm) medium grating disc.

ELECTRICAL REQUIREMENTS: 120V, 60Hz, 12 Amps, single phase, 1 speed., NEMA 5-15 plug.

SWITCHING: Control panel with push-type on and off buttons.

MOTOR: 1.5 HP, 425 RPM, belt drive, fan-cooled.

WEIGHT:

CL50E: 41 lbs. net, 50 lbs. approximate shipping weight.

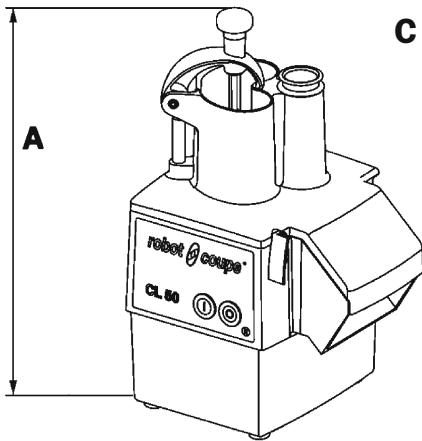
CL50E Ultra: 43 lbs. net, 52 lbs. approximate shipping weight.

OPTIONAL EQUIPMENT: 37 additional processing discs, Potato Ricing Attachment and single or multiple disc rack or wall-mounted disc rack.

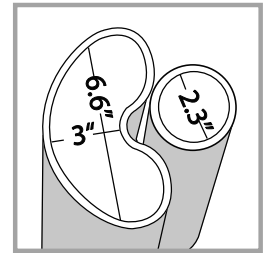
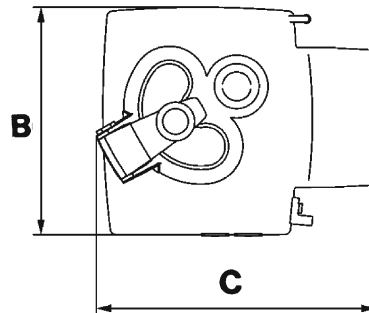
STANDARDS: ETL electrical & sanitation, cETL (Canada)

PROCESSING DISCS		
* For Series D & E machines only		
Slicing Discs	Grating Discs	Julienne Discs
28062 1/32" (1mm)	28270 1/16" (1.5mm)	28051 5/64" x 5/64" (2mm x 2mm)
28063 5/64" (2mm)	28057 5/64" (2mm)	27072 5/64" x 5/32" (2mm x 4mm)
28064 1/8" (3mm)	28058 1/8" (3mm)	27066 5/64" x 1/4" (2mm x 6mm)
28004 5/32" (4mm)	28073 5/32" (4mm)	27067 5/64" x 5/16" (2mm x 8mm)
28128* 3/16" (5mm)	28163 3/16" (5mm)	28052 5/32" x 5/32" (4mm x 4mm)
28129* 5/16" (8mm)	28164 9/32" (7mm)	28053 1/4" x 1/4" (6mm x 6mm)
28130* 3/8" (10mm)	28165 11/32" (9mm)	28054 5/16" x 5/16" (8mm x 8mm)
28131* 9/16" (14mm)	28055 Fine Pulping	
28081 3/4" (19mm)	28061 Hard Cheese Grate	Dicing Kits
28132* 25/32" (20mm)		28110 3/16" x 3/16" (5mm x 5mm)
28133* 1" (25mm)		28111 5/16" x 5/16" (8mm x 8mm)
	French Fry Kits**	28112 3/8" x 3/8" (10mm x 10mm)
	28134* 5/16" (8mm)	28113 9/16" x 9/16" (14mm x 14mm)
	28135* 3/8" (10mm)	28114 25/32" x 25/32" (20mm x 20mm)
Ripple Cut Slicers	Romaine Lettuce Kit	28115 1" x 1" (25mm x 25mm)
27068 5/64" (2mm)	28133/104031 2"	
27069 1/8" (3mm)		
27070 3/16" (5mm)		

CL50E
A = 13"
B = 12"
C = 15"



CL50E ULTRA
A = 13.5"
B = 12"
C = 15"



HOPPER

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