

Continuous Feed Vegetable Prep



- Heavy-duty, 2 HP, Single phase motor.
- Large range of 42 processing discs to select from.
- Has dicing and french fry capabilities.
- All metal large veg prep assembly.
- Two hoppers in one head - one large full moon hopper for cutting large products (will accommodate whole heads of cabbage and lettuce) and one round hopper for cutting long vegetables and delicate cutting (i.e. tomatoes, carrots).
- Automatic restart of machine with the large 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

Prepare 1500 servings in 3 hours or less.

Vegetable prep attachment designed for quality continuous feed slicing, dicing, shredding, grating, french fry, and julienne. Accommodates 42 different processing discs.



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SPECIFICATIONS ON REVERSE SIDE



"The Inventor & World Leader in Food Processors"

"Series E"

CL52E

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, 13.5 Amps, single phase, 1 speed., NEMA 5-15 plug.

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

MOTOR: 2 HP, 425 RPM, belt drive, fan-cooled.

WEIGHT: 59 lbs. net, 62 lbs. approximate shipping weight.

CARTON DIMENSIONS (H x L x W): 27 1/2 x 16" x 16"

MACHINE DIMENSIONS (H x L x W): 27 3/16" x 13 3/8" x 14 3/16"

OPTIONAL EQUIPMENT: 40 additional processing discs and single or multiple disc racks or wall-mounted disc rack.

STANDARDS: ETL electrical & sanitation, cETL (Canada)

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

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