

robot coupe®

CL-52

Vegetable Preparation Machine



Robot Coupe CL-52 Vegetable Preparation Machine

Suitable for slicing, grating, dicing & julienne cutting

Ideal for large establishments that need to process large amounts of vegetables

Features:

Robot Coupe Vegetable Preparation Machine

Model: CL-52

Features:

- 50-400+ Covers
- Processing up to 350kg/h
- 10amp Single phase - Single speed: 375 rpm
- Continuous feed
- Large full moon hopper (227cm²)
- Removable wall for optimum cutting result
- Cast aluminium feed-head
- Full safety control
- All metallic motor base - ergonomic handle on cutter lid
- Automatic restart
- 2 Hoppers in a single head:
 - One large hopper full moon (area 227 cm²) for cutting large products such as cabbage, potatoes, lettuce
 - One round hopper (Ø 58 mm) for long vegetables and delicate cutting i.e. tomatoes.
- Selection of over 40 discs





PERTH SCALE & SLICER SERVICE

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