

**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 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.



**DOSZE  
EQUIPMENT**

[WWW.DOSZE.COM.CO](http://WWW.DOSZE.COM.CO)

SPECIFICATIONS ON REVERSE SIDE

## 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:**

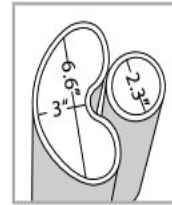
CL50E: 41 lbs. net, 50 lbs. approximate shipping weight.

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

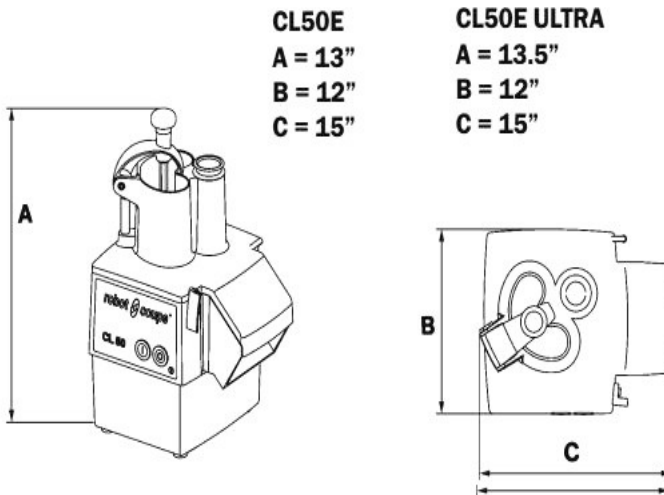
**OPTIONAL EQUIPMENT:** 37 additional processing discs, Potato Ricing Attachment and single or multiple disc rack or wall-mounted disc rack.

**STANDARDS:** ETL electrical & sanitation, cETL (Canada)

PROCESSING DISCS		
* For Series D & E machines only		
<b>Slicing Discs</b>	<b>Grating Discs</b>	<b>Julienne Discs</b>
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)
28126* 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	
28132* 25/32" (20mm)		<b>Dicing Kits</b>
28133* 1" (25mm)		28110 3/16" x 3/16" (5mm x 5mm)
	<b>French Fry Kite**</b>	28111 5/16" x 5/16" (8mm x 8mm)
<b>Ripple Cut Slicers</b>	28134* 5/16" (8mm)	28112 3/8" x 3/8" (10mm x 10mm)
27068 5/64" (2mm)	28135* 3/8" (10mm)	28113 9/16" x 9/16" (14mm x 14mm)
27069 1/8" (3mm)		28114 25/32" x 25/32" (20mm x 20mm)
27070 3/16" (5mm)	<b>Romaine Lettuce Kit</b>	28115 1" x 1" (25mm x 25mm)
	28133/104031 Z"	



**HOPPER**



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Robot Coupe reserves the right to change specifications. Call the factory for latest specifications and recommendations.  
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