

VEGETABLE PREPARATION MACHINES

robot coupe®

2018

Complete selection of discs, refer page 16



CL 52



CL 52



MOTOR BASE

Induction motor
Stainless steel motor base



VEGETABLE PREPARATION FUNCTION

Metal vegetable bowl and lid
Large hopper - Load capacity 4.2 litres
Cylindrical hopper specially designed for long vegetables
Discs not included
Mashed potato accessory available as option

10 Dicing
4 French Fries
available

AS OPTION
+50
Discs

CL 52

Power 750 Watts
Voltage Single phase
One speed 375 rpm
Dimensions (LxWxH) 360 x 340 x 690 mm
Gross weight 28 Kg

Ref. 24492 - CL 52 230V/50/1 UK plug

SGD \$ 3,590

Distributed By :



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Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS

SGD \$



Pack of 8 discs for restaurants - Ref. 1933

1,331



Asia pack of 7 discs - Ref. 2023

1,207



+ Wall disc holder + D-Clean kit

MultiCut pack of 16 discs - Ref. 2022

2,644



CL 52 Veg Prep Machine

Designed to process large amounts of vegetables in no time at all

Extra Ergonomic

EXTRA PRECISE



Cylindrical feed tube (Ø 58 mm) for uniform cutting of long vegetables.

EXTRA WIDE



The XL hopper can cope with up to 15 tomatoes at a time.

EXTRA POWERFUL

Stainless-steel motor unit for easy aftercare Ultra-powerful, ultra-quiet, commercial-grade 750-W motor.



EXTRAORDINARILY USER FRIENDLY!



Power lever to take the strain and increase throughput.

EFFICIENT EJECTION

Convenient and space-saving lateral ejection.

