

Join the healthy food trend with Robot-Coupe

2019 is the year of healthy cooking, not only in France but across the globe! ⁽¹⁾ Consumers are looking for a diet based on fresh products, with minimal processing, that are good for their health and also planet-friendly. Thirty-four percent of French people say that healthy eating influences what they eat at lunchtime. ⁽²⁾ This is a challenge for catering professionals who have to show creativity and propose food that meets these new expectations and is also Free-From (lactose, meat, gluten, and so on).

Robot-Coupe offers chefs the perfect solution. Its world best-seller CL50 veggie cutter combines speed and precision. With its 50 different types of disks and cuts, there is no limit to the number of seasonal combinations you can produce with diced fruit and sliced vegetables such as cucumber, carrots, coleslaw and mango. The CL50 can cut up 9 pounds of fruit or vegetables in less than a minute which makes it easy to set up a salad bar to guarantee freshness and a healthy diet in both commercial foodservice and contract catering. Not to mention fresh fruit and vegetable juices and smoothies. These delicious vitamin and fiber-rich concoctions help to combat dehydration. The Robot-Coupe J 100 Ultra juicer for intensive use can press 2 quarts of juice in just 1 minute.

The Robot-Coupe product range also includes plunging mixers to make hot and cold soups, sauces and fruit coulis, and cutters to make vegetarian steaks, low-calorie sauces, gluten-free buns, beetroot hummus and guacamole. Novel fresh home-made vegetarian foods including fresh fruit and vegetable salads, poke and acai bowls, hot and cold soups, gaspacho, juices and pulse burgers have taken over the menu. With Robot-Coupe, professionals have all the tools they need to satisfy even the most demanding consumers!

www.robot-coupe.fr

(1) According to a survey conducted by La Fourchette and Doxa on expected culinary trends in 2019 worldwide.

(2) CHD Expert survey.



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