

## Pizzas: Optimise your toppings with Robot-Coupe vegetable preparation machines

Which do you prefer? Margherita, Pepperoni, Mushroom, Onion? Originally from Naples and an icon of Italian cuisine, pizza is everyone's favourite. It's a meal-in-itself, at an accessible price, to be shared with friends when eating out or dining at home, where it can be delivered right to your doorstep. The English-speaking countries are the greatest pizza consumers in the world, far ahead of Italy!

Many people enjoy their pizzas in Italian restaurants or pizzerias while others buy take-outs or deliveries. In most countries, pizzas are more popular than burgers. The pizza market has a rosy future for inventive professionals who want to combine new recipes and old-time favourites on their menu.

Robot-Coupe offers restaurant chefs the CL50 Ultra vegetable preparation machine, a complete solution for making any type of pizza that comes with two slicers (2 and 4 mm) and a 7 mm grater for slicing mozzarella. Mushrooms, aubergine, carrots, broccoli, onions, bell peppers and many more: in less than one minute, up to 4 kg of vegetables can be sliced to perfection. More accurate than a mandoline slicer, Robot-Coupe vegetable preparation machines are a wonderful time-saver before the restaurant opens. Sliced to exactly the right thickness and in sufficient quantity, the ingredients are ready to use during peak hour.

With pizzas that are entirely made on the premises you can put "home made" on your menu, which makes all the difference to consumers who are looking for a quality food experience.



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