

robot *coupe*®



VEGETABLE PREPARATION MACHINES

CL 55 • CL 60 • CL 60 V.V.



RESTAURANTS - INSTITUTIONS - CATERERS

MULTICUT PACK OF 16 DISCS

























FRUIT AND VEGETABLES IN ALL SHAPES AND SIZES

With evolving nutritional requirements, Chefs in the mass catering sector are looking for solutions to serve more fruit and raw vegetables.

The aim is to improve the nutritional quality of meals served in school canteens, company cafeterias and healthcare institutions.

It is a great opportunity for Chefs to provide creative and original cuts to present fresh fruit and vegetables in a more attractive way.

Robot-Coupe is innovating with its latest launch, the MultiCut Pack, with 16 discs included.

Slicers	 1 mm	Cabbage, onion, parsnip, courgette, turnip, celeriac, apple.		Dicing	 5 x 5 x 5 mm	Beetroot, courgette, cucumber, apple, pear, melon, mango.	
	 2 mm	Pepper, celeriac, carrot, leek, lemon, banana, kiwi.			 10 x 10 x 10 mm	Tomato, courgette, pepper, onion, apple.	
	 4 mm	Tomato, courgette, mushroom, eggplant.			 20 x 20 x 20 mm	Pepper, courgette, onion, eggplant, water melon, melon, apple, pineapple and iceberg lettuce salad.	
Graters	 1.5 mm	Carrots, celeriac, parsnip.		Julienne	 2 x 10 mm	Carrot, cucumber, courgette, beetroot.	
	 3 mm	Beetroot, cabbage, carrots, cheese.			 2.5 x 2.5 mm	Carrot, cucumber, radish, celeriac, courgette.	
French Fries	 10 x 10 mm	Potato, turnip, celeriac, courgette, sweet potato, parsnip.			 4 x 4 mm	Carrot, courgette, cucumber, celeriac, sweet potato, radish, beetroot.	

D-Clean Kit



Cleaning tool for dicing grids
(5 mm, 8 mm and 10 mm)



Disc holders



Disc holders for 16 discs

CL 55 WORKSTATION COMPLETE VEG. PREP. SOLUTION

Jusqu'à
1200 kg
de légumes
par heure

ADJUSTABLE TROLLEY 3 HEIGHTS



For the transport and easy loading of vegetables and fruit.



Can be used to transport attachments.



MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED-HEAD



For all vegetables in bulk (tomatoes, onions, potatoes...)



PUSHER FEED-HEAD



Specially intended for bulky vegetables (e.g. cabbage or celeriac). With a built-in cylindrical hopper for long vegetables such as cucumber.



POTATO RICER EQUIPMENT 3 mm



Ideal for mashing large amounts of fresh potato.



ADJUSTABLE TROLLEY GN 1X1



3 heights adjustable trolley for transport, loading and reception. Delivered with 2 containers GN 1x1.

▶ CL 55 Pusher Feed-Head

Up to
1 000
meals

OPTIONAL
+
50
DISCS



* The Pusher Feed-Head is also perfect for special precision cuts (e.g. carrot tagliatelle or cucumber julienne).

PUSHER FEED-HEAD

IMPROVED ERGONOMICS



New handle design requires less effort from operator



On CL 60 only

To ensure optimum user comfort, the handle can be fixed at three different heights.

EXTRA PRECISE



Cylindrical hopper (Ø 58 mm)
ensuring a uniform cut for long items.



Exactitube pusher:
Ø 39 mm for slicing small-size ingredients such as chillis, gerkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.

EXTRA LARGE



The XL hopper can accommodate a whole cabbage or up to 15 tomatoes.
Full-moon Feed-Head of 238 cm² and 4.2 litres capacity.

OPTIONAL
+
50
DISCS

Up to
3 000
meals

▶ CL 60 Pusher Feed-Head

NEW

Ejection guide

Optimal distribution of vegetables in the GN container.



Stainless steel container for cutting tools



ADJUSTABLE FOOT
Machine stable on all floors



RUGGED CONSTRUCTION

Stainless-steel motor base and mobile stand



EASY CLEANING

All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.



SAFETY SYSTEM

It is impossible to gain access to the sharp cutting blades while they are moving.



EASY TO HANDLE

The machine can easily be moved around on its wheeled stand, which can hold gastronorm pans ideally suited for large outputs.



SPEED

2 versions available:

1 speed: 375 rpm single-phase

2 speeds: 375 rpm and 750 rpm three-phase



RUGGED CONSTRUCTION

100% stainless steel except for the aluminium feed-head base.



PRODUCTIVITY

Stainless-steel feed tray for continuous input.



EASY TO HANDLE

The machine is extremely easy to move around, on account of its compactness, its two wheels and its handle



SPACE-SAVING

Tilting of the feed heads in line with the motor base.



SPEED

2 versions available:

2 speeds: 375 rpm and 750 rpm three-phase

Variable speed: 100 to 1 000 rpm

The CL 60 V.V.'s variable-speed system allows you to adapt the appliance's speed to the texture of the foodstuff and the type of cut.

CL 60 WORKSTATION COMPLETE VEG. PREP. SOLUTION

Up to
1 800 kg
of vegetables
per hour

NEW

Ejection guide

Optimal distribution of
vegetables in the GN container.



WORKSTATION STORAGE TROLLEY



- Place all accessories on the trolley!
- **16 discs** and **8 attachments**
- **Container GN 1x1** for kitchenware
- **3 Feed-Heads**

ADJUSTABLE FOOT

MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED-HEAD



For all vegetables
in bulk (tomatoes,
onions, potatoes...)



PUSHER FEED-HEAD



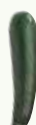
Specially intended for
bulky vegetables
(e.g. cabbage
or celeriac)



4 TUBES FEED-HEAD



Specially intended
for long vegetables,
like cucumbers or
zucchini.



POTATO RICER EQUIPMENT 3 mm



Ideal for mashing
large amounts
of fresh potato.



ERGO MOBILE TROLLEY



Can accommodate
three full-size
gastronorm pans



Process
fresh product easily



Save
time



Reduce
manual tasks



Decrease
waste



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