

# *robot* *coupe*®

## **VEGETABLE PREPARATION MACHINES** CL 55 • CL 60 • CL 60 V.V.



# 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 the MultiCut Pack, with 16 discs included.

### Slicers



1 mm

Cabbage, onion, parsnip, courgette, turnip, celeriac, apple.



2 mm

Pepper, celeriac, carrot, leek, lemon, banana, kiwi.

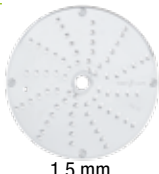


4 mm

Tomato, courgette, mushroom, eggplant.



### Graters



1.5 mm

Carrots, celeriac, parsnip.



3 mm

Beetroot, cabbage, carrots, cheese.



### French Fries



10 x 10 mm

Potato, turnip, celeriac, courgette, sweet potato, parsnip.



### Dicing



5 x 5 x 5 mm

Beetroot, courgette, cucumber, apple, pear, melon, mango.



10 x 10 x 10 mm

Tomato, courgette, pepper, onion, apple.



20 x 20 x 20 mm

Pepper, courgette, onion, eggplant, water melon, melon, apple, pineapple and iceberg lettuce salad.



### Julienne



2 x 10 mm

Carrot, cucumber, courgette, beetroot.



2.5 x 2.5 mm

Carrot, cucumber, radish, celeriac, courgette.



4 x 4 mm

Carrot, courgette, cucumber, celeriac, sweet potato, radish, beetroot.



### D-Clean Kit



Cleaning tool for dicing grids (5 mm, 8 mm, 10 mm, 12 mm and 14 mm)



### Disc holders



Disc holders for 16 discs

# CL 55 WORKSTATION

## COMPLETE VEG. PREP. SOLUTION

Up to  
1 200 kg  
of vegetables  
per hour

### 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



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



#### PUSHER FEED-HEAD



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



#### 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



OPTIONAL  
+  
**50**  
DISCS

### Easy Guide

Instant access to all the information about your machine



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



### 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.



### 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 and 750 rpm three-phase

## 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.

### INTENSIVE USE



- Industrial induction motor that stands up to intensive use over a long period of time.
- Motor mounted on ball bearings for silent operation with no vibrations.
- Maintenance-free: no wearing parts (no carbon).
- Stainless steel motor shaft.

OPTIONAL  
+  
**50**  
DISCS



## CL 60 Pusher Feed-Head

### NEW

**All stainless steel solution:**  
Easy Cleaning dishwasher resistant



STAINLESS STEEL

### Easy Guide

Instant access to all the information about your machine

Stainless steel container for cutting tools

### ADJUSTABLE FOOT

Machine stable on all floors



### RUGGED CONSTRUCTION

100% stainless steel.



### 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 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



### WORKSTATION STORAGE TROLLEY



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




### MULTICUT PACK OF 16 DISCS INCLUDED

#### AUTOMATIC FEED-HEAD

STAINLESS  
STEEL




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

#### PUSHER FEED-HEAD

STAINLESS  
STEEL




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

#### 4 TUBES FEED-HEAD


STAINLESS  
STEEL



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



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ADJUSTABLE FOOT

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# THE WIDEST RANGE OF CUTS

OPTIONAL  
+  
**50**  
DISCS

**Slicers: 0,6 mm to 14 mm**

**Up to 150 kg in 5 minutes**

**13 discs**



0,6 mm  
0,8 mm  
1 mm  
2 mm  
3 mm  
4 mm  
5 mm

Ref.  
28166W  
28069W  
28062W  
28063W  
28064W  
28004W  
28065W

6 mm  
8 mm  
10 mm  
14 mm  
Cooked potatoes 4 mm  
Cooked potatoes 6 mm

Ref.  
28196W  
28066W  
28067W  
28068W  
27244W  
27245W



**Ripple-cut: 2 mm to 5 mm**

**Up to 30 kg in 1 minutes**



2 mm  
3 mm

Ref.  
27068W  
27069W

**3 discs**

5 mm

Ref.  
27070W



**Grater: 1,5 mm to 9 mm**

**Up to 90 kg in 3 minutes**



1,5 mm  
2 mm  
3 mm  
4 mm  
5 mm  
7 mm

Ref.  
28056W  
28057W  
28058W  
28073W  
28059W  
28016W

**11 discs**

9 mm  
Parmesan cheese  
Röstis potatoes  
Raw potatoes  
Horseradish 1 mm

Ref.  
28060W  
28061W  
27164W  
27219W  
28055W



**Julienne: 1x8 mm to 8x8 mm**

**Up to 60 kg in 2 minutes**



1 x 8 mm (ribbons)  
1 x 26 mm onion/cabbage  
2 x 4 mm  
2 x 6 mm  
2 x 8 mm  
2 x 10 mm (ribbons)

Ref.  
28172W  
28153W  
27072W  
27066W  
27067W  
28173W

**12 discs**

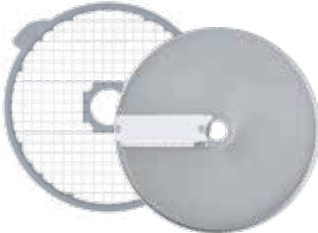
2 x 2 mm  
2,5 x 2,5 mm  
3 x 3 mm  
4 x 4 mm  
6 x 6 mm  
8 x 8 mm

Ref.  
28051W  
28195W  
28101W  
28052W  
28053W  
28054W



**Dicing: 5x5x5 mm to 50x70x25 mm**

**Up to 60 kg in 2 minutes**



5 x 5 x 5 mm  
8 x 8 x 8 mm  
10 x 10 x 10 mm  
12 x 12 x 12 mm  
14 x 14 x 5 mm (mozzarella)

Ref.  
28110W  
28111W  
28112W  
28197W  
28181W

**10 discs**

14 x 14 x 10 mm  
14 x 14 x 14 mm  
20 x 20 x 20 mm  
25 x 25 x 25 mm  
50 x 70 x 25 mm (salad)

Ref.  
28179W  
28113W  
28114W  
28115W  
28180W



**French fries: 6x6 mm to 10x16 mm**

**Up to 120 kg  
in 4 minutes**

**Potato ricer**

**Up to 10 kg  
in 2 minutes**



6 x 6 mm  
8 x 8 mm  
8 x 16 mm  
10 x 10 mm  
10 x 16 mm

**5 discs**

Ref.  
29230W  
28134W  
28159W  
28135W  
28158W



+

Smooth puree: Ø 3 mm  
Textured puree: Ø 6 mm

**2 sets**

Ref.  
28208  
28210



## OPTIONAL ATTACHMENTS CL 55 AND CL 60



### 4-Tubes Feed-Head

- Designed for the preparation of long vegetables in large outputs.
- Diameter of the tubes: 2 tubes of 50 mm and 2 tubes of 70 mm



### Straight and bias cut Feed-Head

- Designed for the preparation of long vegetables and bias cut.
- Diameter of the tubes is 75 mm and of the inserts is 50 mm.

# robot coupe®

#THEsolution



## Process

fresh product easily



## Save

time



## Reduce

manual tasks



## Decrease

waste



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