

# 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

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



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 cm<sup>2</sup> 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



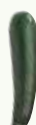
Specially intended for  
bulky vegetables  
(e.g. cabbage  
or celeriac)



### 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





## THE WIDEST VARIETY OF CUTS

### Slicers

13 discs



0,6 mm → 14 mm



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

3 discs



2 mm → 5 mm



Ref.  
2 mm 27068W  
3 mm 27069W  
5 mm 27070W



### Grater

11 discs



1,5 mm → 9 mm



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

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

9 mm  
parmesan  
Radish  
Röstis potatoes  
Raw potatoes

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



### Julienne, Tagliatelles

12 discs



1,8 mm → 8x8 mm



1 x 8 mm  
1 x 26 mm onion/cabbage  
2 x 2 mm (celeriac)  
2,5 x 2,5 mm  
2 x 4 mm (strips)  
2 x 6 mm (strips)

Ref.  
28172W  
28153W  
28051W  
28195W  
27072W  
27066W

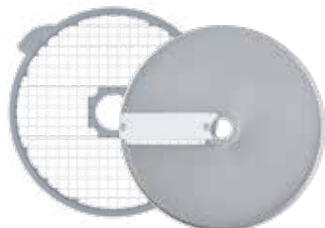
2 x 8 mm (strips)  
2 x 10 mm  
3 x 3 mm  
4 x 4 mm  
6 x 6 mm  
8 x 8 mm

Ref.  
27067W  
28173W  
28101W  
28052W  
28053W  
28054W



### Dicing

10 sets



5x5x5 mm → 50x70x25 mm

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

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

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

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



### French fries

4 sets



8x8 mm → 10x16 mm



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

Ref.  
28134W  
28159W  
28135W  
28158W

### Potato ricer

2 sets



Ø 3 mm  
Ø 6 mm

Ref.  
28208  
28210

## OPTIONAL ATTACHMENTS CL 55 AND CL 60



### 4-Tubes Feed-Head

- Designed for the preparation of long vegetables in large outputs.
- Diameters 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 70 mm and of the inserts is 50 mm





**Process**  
fresh product easily



**Save**  
time



**Reduce**  
manual tasks



**Decrease**  
waste



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Request a demonstration on our website :  
[robot-coupe.com](http://robot-coupe.com)

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