robot coupe®

VEGETABLE PREPARATION MACHINES

CL 55 • CL 60



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 goal is to improve the nutritional quality of meals served in school cafeterias, company food halls and various levels of healthcare dining.

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 (1/32")

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





2 mm (5/64")

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





4 mm (5/32")

Tomato, courgette, mushroom, eggplant.



Graters



1.5 mm (1/16")

Carrots, celeriac, parsnip.





3 mm (1/8")

Beets, cabbage, carrots, cheese.



French Fries

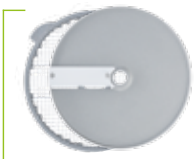


10 x 10 mm
(3/8" x 3/8")

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



Dicing



5 x 5 x 5 mm
(3/16"x 3/16"x 3/16")

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





10 x 10 x10 mm
(3/8"x 3/8"x 3/8")

Tomato, courgette, pepper, onion, apple.





20 x 20 x 20 mm
(25/32"x 25/32"x 25/32")

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



Julienne



2 x 10 mm
(5/64"x 3/8")

Carrot, cucumber, courgette, beets.





2.5 x 2.5 mm
(1/10" × 1/10")

Carrot, cucumber, radish, celeriac, courgette.





4 x 4 mm
(5/32" × 5/32")

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



D-Clean Kit



Cleaning tool for dicing grids (5 mm (3/16"), 8 mm (5/16") and 10 mm (3/8"))

+

Disc holders



Disc holders for 16 discs

CL 55 WORKSTATION
COMPLETE VEG PREP SOLUTION

Up to **2 645 lbs** of vegetables per hour



ADJUSTABLE CART 3 HEIGHTS



For easy transport and loading of vegetables and fruit.



Can be used to transport attachments.



MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED-HEAD



For high-volume prep of all vegetables in bulk (ex: tomatoes, onions, potatoes...).



PUSHER FEED-HEAD



Designed or intended for bulky vegetables (ex: cabbage or celery).



MASHED POTATO KIT 3 mm (1/8")



Ideal for mashing large amounts of fresh potatoes.



ADJUSTABLE CART GN 1X1



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

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 2 9/32") ensuring a uniform cut for long items.

EXTRA LARGE



The XL hopper can accommodate a whole cabbage or up to 15 tomatoes.
Full-moon Feed-Head of 35 in^2 and 4.4 quarts 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.

SPEED

1 speed: 425 rpm single-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 speeds: 425 rpm & 850 rpm three-phase

CL 60 WORKSTATION
COMPLETE VEG. PREP. SOLUTION

Up to **3 970 lbs** of vegetables per hour



NEW

Ejection guide
Optimal distribution of vegetables in the GN container.

ADJUSTABLE FOOT

OPTION

WORKSTATION STORAGE CART



- Place all accessories on the cart!
- **16 discs** and **8 kits**
- **Container GN 1x1** for kichenware
- **3 Feed-Heads**



MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED-HEAD



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



PUSHER FEED-HEAD



Designed or intended for bulky vegetables (ex: cabbage or lettuce).



4 TUBES FEED-HEAD



Designed or intended for long vegetables, (ex: cucumbers or zucchini).



MASHED POTATO KIT 3 mm (1/8")



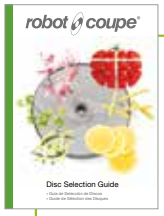
Ideal for mashing large amounts of fresh potatoes.



ERGO MOBILE CART



Can accommodate three full-size table pans.



THE WIDEST VARIETY OF CUTS

Slicers





15 discs

	ref.		ref.
0.6 mm	28166	8 mm (5/16")	28066
0.8 mm	28069	10 mm (3/8")	28067
1 mm (1/32")	28062	14 mm (9/16")	28068
2 mm (5/64")	28063	20 mm (25/32")	28132
3 mm (1/8")	28064	25 mm (1")	28133
4 mm (5/32")	28004	Cooked potatoes 4 mm (5/32")	27244
5 mm (3/16")	28065	Cooked potatoes 6 mm (1/4")	27245
6 mm (1/4")	28196		



0.6 mm → 25 mm

Ripple-cut





3 discs

	ref.
2 mm (5/64")	27068
3 mm (1/8")	27069
5 mm (3/16")	27070



2 mm → 5 mm

Grater





11 discs

	ref.		ref.
1.5 mm (1/16")	28056	9 mm (11/32")	28060
2 mm (5/64")	28057	Rösti potatoes	27164
3 mm (1/8")	28058	Raw potatoes	27219
4 mm (5/32")	28073	Fine Pulping disc	28055
5 mm (3/16")	28059	Hard cheese grate	28061
7 mm (9/32")	28016		



1.5 mm → 9 mm

Julienne





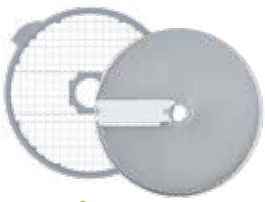
12 discs

	ref.		ref.
1 x 8 mm tagiatelle (1/32"x 5/16")	28172	2 x 8 mm (5/64"x 5/16")	27067
1 x 26 mm onion/cabbage (1/32"x 1/¼")	28153	2 x 10 mm tagiatelle (5/64"x 3/8")	28173
2 x 2 mm (5/64"x 5/64")	28051	3 x 3 mm (1/8"x 1/8")	28101
2.5 x 2.5 mm (1/10"x 1/10")	28195	4 x 4 mm (5/32"x 5/32")	28052
2 x 4 mm (5/64"x 5/32")	27072	6 x 6 mm (1/4"x 1/4")	28053
2 x 6 mm (5/64"x 1/4")	27066	8 x 8 mm (5/16"x 5/16")	28054



1.8 mm → 8x8 mm

Dicing Kits



10 sets

	ref.		ref.
5 x 5 x 5 mm (3/16")	28110	14 x 14 x 10 mm (9/16" x 9/16" x 3/8")	28179
8 x 8 x 8 mm (5/16")	28111	14 x 14 x 14 mm (9/16")	28113
10 x 10 x 10 (3/8")	28112	20 x 20 x 20 mm (25/32")	28114
12 x 12 x 12 (15/32")	28197	25 x 25 x 25 mm (1")	28115
14 x 14 x 5 mm Mozzarella (9/16" x 9/16" x 3/16")	28181	2" Lettuce Cut	28180



5x5x5 mm → 25x25x25 mm

French Fries





4 sets

	ref.
8 x 8 mm (5/16" x 5/16")	28134
8 x 16 mm (5/16" x 5/8")	28159
10 x 10 mm (3/8" x 3/8")	28135
10 x 16 mm (3/8" x 5/8")	28158

8x8 mm → 10x16 mm

Mashed Potato Kit



2 sets

	ref.
Ø 3 mm (1/8")	28208
Ø 6 mm (1/4")	28210

OPTIONAL ATTACHMENTS CL 55 AND CL 60



4 tube feed-head

- Designed for the preparation of long vegetables in large quantities.
- Diameter of the tubes: 2 tubes of 1 31/32" and 2 tubes of 2 3/4".



Straight and bias cut feed-head

- Designed for the preparation of long vegetables and bias cut.
- Diameter of the tubes is 2 61/64" and of the inserts is 1 31/32".









robot coupe®

#THEsolution

Process
fresh product easily

Save
time

Reduce
manual tasks

Decrease
waste



03/2026 - USA

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