

# 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 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		Cabbage, onion, parsnip, courgette, turnip, celeriac, apple.		Dicing		Beetroot, courgette, cucumber, apple, pear, melon, mango.	
		Pepper, celeriac, carrot, leek, lemon, banana, kiwi.				Tomato, courgette, pepper, onion, apple.	
		Tomato, courgette, mushroom, eggplant.				Pepper, onion, courgette, water eggplant, melon, apple, pineapple and iceberg lettuce salad.	
Graters		Carrots, celeriac, parsnip.		Julienne		Carrot, cucumber, courgette, beetroot.	
		Beetroot, cabbage, carrots, cheese.				Carrot, cucumber, radish, celeriac, courgette.	
French Fries		Potato, turnip, celeriac, courgette, sweet potato, parsnip.				Carrot, courgette, cucumber, celeriac, sweet potato, radish, beetroot.	

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



To collect the vegetables directly from the ejection outlet.  
Possibility to put 2 containers to transport vegetables or accessories.



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.



### MASHED POTATO KIT 3 mm (1/8")



Ideal for mashing large amounts of fresh potato.



### ADJUSTABLE CART GN 1X1



3 heights adjustable cart 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.

#### 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 4.4 quarts capacity.

OPTIONAL  
+  
50  
DISCS

Up to  
3 000  
meals

## ▶ CL 60 Pusher Feed-Head



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

**OPTION**

## WORKSTATION STORAGE CART



- Place all accessories on the cart!
- **16 discs** and **8 kits**
- **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. 

### MASHED POTATO KIT 3 mm (1/8")



Ideal for mashing  
large amounts  
of fresh  
potato. 

### ERGO MOBILE CART



Can accommodate  
three full-size  
gastronorm pans



## THE WIDEST VARIETY OF CUTS

### Slicers

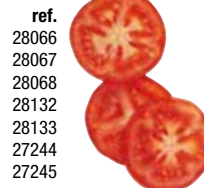
15 discs



0.6 mm → 25 mm



ref.	
28166	8 mm (5/16")
28069	10 mm (3/8")
28062	14 mm (9/16")
28063	20 mm (25/32")
28064	25 mm (1")
28004	Cooked potatoes 4 mm (5/32")
28065	Cooked potatoes 6 mm (1/4")
28196	



ref.  
28066  
28067  
28068  
28132  
28133  
27244  
27245

### Ripple-cut

3 discs



2 mm → 5 mm



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



### Grater

11 discs



1.5 mm → 9 mm



ref.	
28056	1.5 mm (1/16")
28057	2 mm (5/64")
28058	3 mm (1/8")
28073	4 mm (5/32")
28059	5 mm (3/16")
28016	7 mm (9/32")



ref.  
28060  
27164  
27219  
28055  
28061

### Julienne

12 discs



1.8 mm → 8x8 mm



1 x 8 mm tagliatelle (1/32" x 5/16")
1 x 26 mm onion/cabbage (1/32" x 1 1/4")
2 x 2 mm (5/64" x 5/64")
2.5 x 2.5 mm (1/10" x 1/10")
2 x 4 mm (5/64" x 5/32")
2 x 6 mm (5/64" x 1/4")

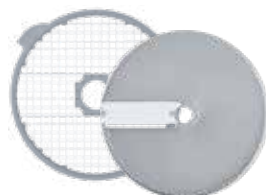
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28172	2 x 8 mm (5/64" x 5/16")
28153	2 x 10 mm tagliatelle (5/64" x 3/8")
28051	3 x 3 mm (1/8" x 1/8")
28195	4 x 4 mm (5/32" x 5/32")
27072	6 x 6 mm (1/4" x 1/4")
27066	8 x 8 mm (5/16" x 5/16")



ref.  
27067  
28173  
28101  
28052  
28053  
28054

### Dicing Kits

10 sets



5x5x5 mm → 25x25x25 mm

5 x 5 x 5 mm (3/16")
8 x 8 x 8 mm (5/16")
10 x 10 x 10 (3/8")
12 x 12 x 12 (15/32")
14 x 14 x 5 mm Mozzarella (9/16" x 9/16" x 3/16")

ref.	
28110	14 x 14 x 10 mm (9/16" x 9/16" x 3/8")
28111	14 x 14 x 14 mm (9/16")
28112	20 x 20 x 20 mm (25/32")
28197	25 x 25 x 25 mm (1")
28181	2" Lettuce Cut



ref.  
28179  
28113  
28114  
28115  
28180

### French Fries

4 sets



8x8 mm → 10x16 mm



8 x 8 mm (5/16" x 5/16")
8 x 16 mm (5/16" x 5/8")
10 x 10 mm (3/8" x 3/8")
10 x 16 mm (3/8" x 5/8")

ref.  
28134  
28159  
28135  
28158

### Mashed Potato Kit

2 sets



Ø 3 mm (1/8")
Ø 6 mm (1/4")

ref.  
28208  
28210

## OPTIONAL ATTACHMENTS CL 55 AND CL 60

### 4 Straight holes feed-head

- Designed for the preparation of long vegetables in large outputs.
- Diameters of the tubes: 2 tubes of 50 mm (2 inches) and 2 tubes of 70 mm (2.8 inches).



### Straight and bias cut feed head

- Designed for the preparation of long vegetables and biased cut.
- This head is equipped with a hole and pusher Ø 75 mm (2.9 inches), one insert and pusher Ø 50 mm (2 inches).



## Floor models



## The Products Advantages:

### Processing capacity:

- Large hopper feed head (36 <sup>57</sup>/<sub>64</sub>" in<sup>2</sup>) for large vegetables processing and an automatic feed head for continuous feeding.
- Powerful motor which guarantees large outputs ( up to 3970 lbs)

**Wide range of cut:**

- Complete selection of 52 discs for slicing, grating, julienne, dicing and making French Fries.
- 4 different type of feed heads to guarantee a wide variety of tasks.

### Simple and sturdy design:

- Mainly stainless steel for easy cleaning and a longer life.
- Parts in food contact are easy to dismantle and clean.



**Number of covers:**

up to 3 000.



### Target:

For Hospitals & Institutions, Hotels,  
C P U's and Food Manufacturer's.

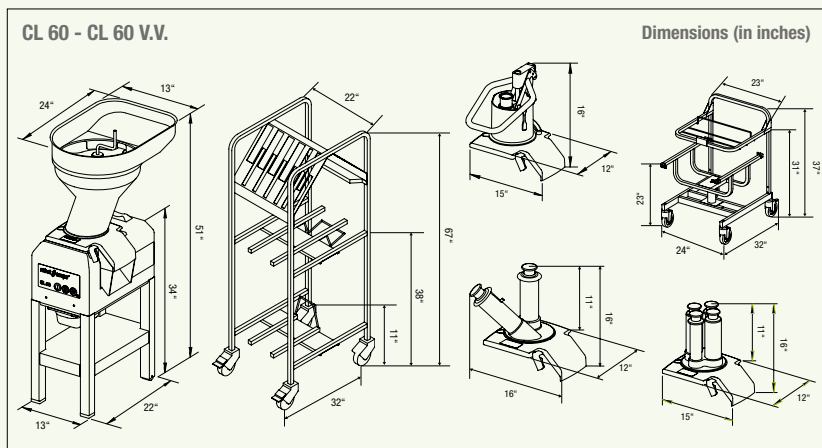
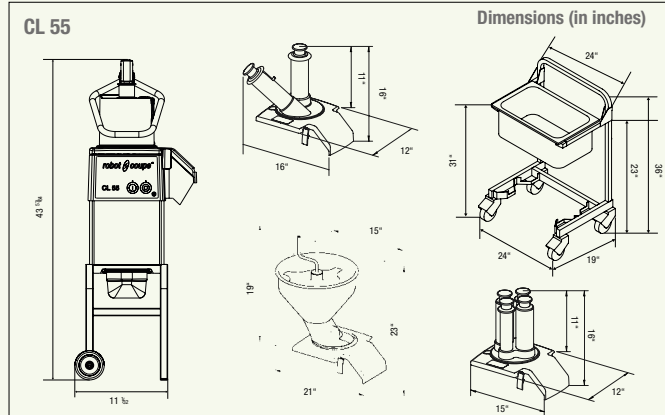


## In brief:

- **Hight performance, sturdy, easy to clean and maintain**, simple to use and versatile. Quite simply incomparable.

	Auto Feed Head	Pusher Feed Head	4 Tubes-feed Head	Ergo mobile cart	Mobile stand	Mashed Potato Kit	Workstation Storage Cart	MultiCut pack of 16 discs
CL 55 Workstation	✓	✓	Option	Option	✓	✓	Option	✓
CL 55 Two feed heads	✓	✓	Option	Option	✓	Option	Option	Option
Pusher feed head CL 55	Option	✓	Option	Option	✓	Option	Option	Option
CL 60 Workstation	✓	✓	✓	✓	Option	✓	Option	✓
CL 60 Two feed heads	✓	✓	Option	Option	Option	Option	Option	Option
Pusher feed head CL 60	Option	✓	Option	Option	Option	Option	Option	Option

	Electrical data			
	Speed (Rpm)	Power (HP)	Intensity (Amp.)	Voltage
CL 55	425	2.5	9.5	120V/60 Hz / 1
CL 60	425 & 850	3	6.5	208-240/60 Hz / 3



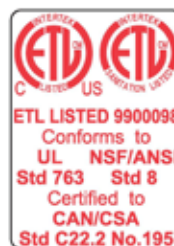
**Robot Coupe® U.S.A., Inc.**

264 South Perkins Street,  
Ridgeland, MS 39157

Ph.: 1-800-824-1646 (601) 898-8411

email: [info@robotcoupeusa.com](mailto:info@robotcoupeusa.com)

**www.robotcoupeusa.com**

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