



## 2021 Rethinking Kitchen output

The past year will have a far-reaching and lasting effect on our sector.

The crisis currently facing the catering industry has **accelerated new trends** - the need to develop easy-to-deliver and take-away meals - while consumers have become more demanding forcing operators to:

- **Revisit** existing ways of achieving kitchen output: reducing the number of people in the kitchen, reducing waste and controlling costs
- **Satisfy** customers who are focusing more and more on the origin and freshness of products, in-house produced meals, and local sourcing.

To accompany these changes, Robot-Coupe is  
**#THEsolution, more than ever before:**



Productivity and  
therefore profitability



Reduce manual tasks  
in the kitchen



Process fresh,  
locally-sourced products  
quickly and easily



Guarantee safety and  
impeccable hygiene

Without ever compromising end results  
and guaranteeing high quality

## In 2021

As always, we will be at your side to help you maximise today's development opportunities, while continuing to satisfy even the most demanding customers.

**Stay safe.**  
The Robot-Coupe Team