

robot coupe[®]



VEGETABLE PREPARATION MACHINES

CL 55 • CL 60 • CL 60 V.V.



RESTAURANTS - INSTITUTIONS - CATERERS

MULTICUT PACK OF 16 DISCS













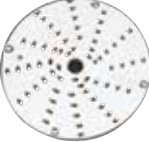











FRUIT AND VEGETABLES IN ALL SHAPES AND SIZES


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		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, courgette, onion, eggplant, water melon, 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, 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

AS OPTION
+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.



New

Exactitude 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 cm² and 4.2 litres capacity.

AS OPTION
+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, 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



ADJUSTABLE FOOT

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



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

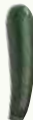
PUSHER FEED-HEAD



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
- 0.8 mm
- 1 mm
- 2 mm
- 3 mm
- 4 mm
- 5 mm

- | | |
|-------|--|
| ref. | |
| 28166 | |
| 28069 | |
| 28062 | |
| 28063 | |
| 28064 | |
| 28004 | |
| 28065 | |

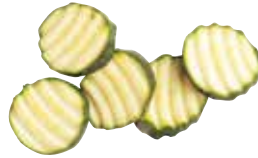
- | | |
|----------------------|-------|
| ref. | |
| 6 mm | 28196 |
| 8 mm | 28066 |
| 10 mm | 28067 |
| 14 mm | 28068 |
| Cooked potatoes 4 mm | 27244 |
| Cooked potatoes 6 mm | 27245 |



0.6 mm → 14 mm

Ripple-cut

3 discs



- | | |
|------|-------|
| ref. | |
| 2 mm | 27068 |
| 3 mm | 27069 |
| 5 mm | 27070 |



2 mm → 5 mm

Grater

11 discs



- 1.5 mm
- 2 mm
- 3 mm
- 4 mm
- 5 mm
- 7 mm

- | | |
|-------|--|
| ref. | |
| 28056 | |
| 28057 | |
| 28058 | |
| 28073 | |
| 28059 | |
| 28016 | |

- | | |
|-----------------|-------|
| ref. | |
| 9 mm | 28060 |
| parmesan | 28061 |
| Radish | 28055 |
| Röstis potatoes | 27164 |
| Raw potatoes | 27219 |



1.5 mm → 9 mm

Julienne, Tagliatelles

12 discs



- 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. | |
| 28172 | |
| 28153 | |
| 28051 | |
| 28195 | |
| 27072 | |
| 27066 | |

- | | |
|-------------------|-------|
| ref. | |
| 2 x 8 mm (strips) | 27067 |
| 2 x 10 mm | 28173 |
| 3 x 3 mm | 28101 |
| 4 x 4 mm | 28052 |
| 6 x 6 mm | 28053 |
| 8 x 8 mm | 28054 |



1x8 mm → 8x8 mm

Dicing

10 sets



- 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. | |
| 28110 | |
| 28111 | |
| 28112 | |
| 28197 | |
| 28181 | |

- | | |
|-----------------|-------|
| ref. | |
| 14 x 14 x 10 mm | 28179 |
| 14 x 14 x 14 mm | 28113 |
| 20 x 20 x 20 mm | 28114 |
| 25 x 25 x 25 mm | 28115 |
| 50 x 70x 25 mm | 28180 |



5x5x5 mm → 50x70x25 mm

French fries

4 sets



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

- | | |
|-------|--|
| ref. | |
| 28134 | |
| 28159 | |
| 28135 | |
| 28158 | |

Potato ricer

2 sets



- Ø 3 mm
- Ø 6 mm

- | | |
|-------|--|
| ref. | |
| 28208 | |
| 28210 | |

8x8 mm → 10x16 mm

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



Vegetable preparation machines

Floor models



The products Advantages:

Processing capacity:

- Pusher Feed-Head (area: 238 cm²) for large vegetables processing and an Automatic Feed-Head for continuous feeding.
- Powerful motor which guarantees large outputs up to 1 800 kg/h.

Wide range of cut:

- Complete selection of 50 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 robust design:

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



Number meals per service: up to 3 000.



Target:

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



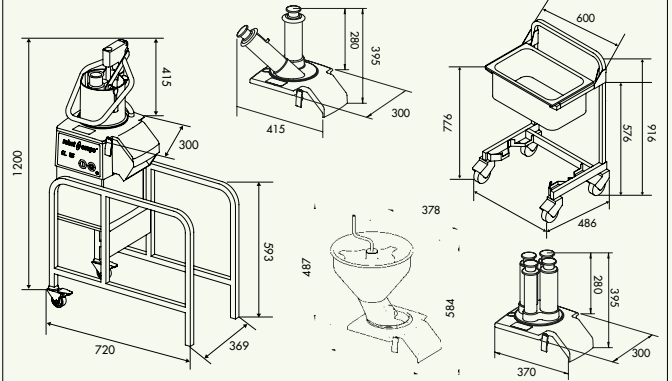
In brief:

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

CE mark

	Auto Feed-Head	Pusher Feed-Head	4-Tubes Feed-Head	Ergo mobile trolley	Adjustable Trolley GN 1x1	Mash & Purée kit	Workstation Storage Trolley	MultiCut pack of 16 discs
CL 55 Workstation	✓	✓	Option	Option	✓	✓	Option	✓
CL 55 Two Feed-Heads	✓	✓	Option	Option	Option	Option	Option	Option
CL 55 Pusher Feed-Head	Option	✓	Option	Option	Option	Option	Option	Option
CL 60 Workstation	✓	✓	✓	✓	Option	✓	✓	✓
CL 60 Two Feed-Heads	✓	✓	Option	Option	Option	Option	Option	Option
CL 60 Pusher Feed-Head	Option	✓	Option	Option	Option	Option	Option	Option

CL 55

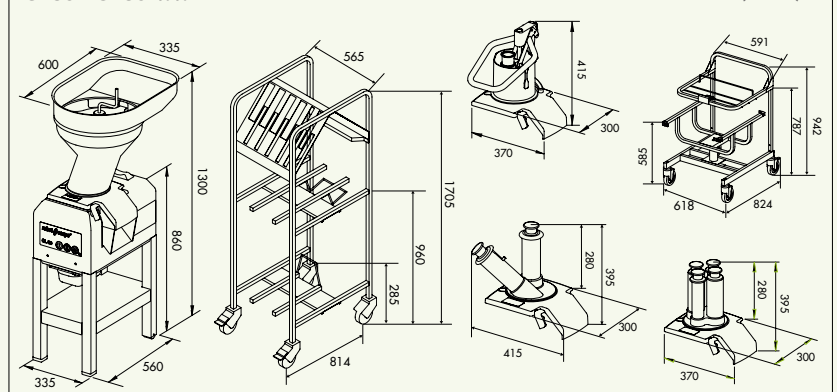


Dimensions (in mm)

Electrical data

	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage
CL 55	375 & 750	1 100	1.4	400 V/50 Hz / 3
CL 60	375 & 750	1 500	3.4	400 V/50 Hz / 3
CL 60 V.V.	100 to 1000	1 500	12	230 V/50-60 Hz / 1

CL 60 - CL 60 V.V.



Dimensions (in mm)

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DISTRIBUTOR

STANDARDS:

Machines in compliance with:



- The essential requirements of the following European directives and with the corresponding national regulations: 2006/42/CE, 2014/35/UE, 2014/30/UE, 2011/65/UE, 2012/19/UE, CE n° 1935/2004, UE n° 10/2011.
- The requirements of the European harmonized standards and with the standards specifying the hygiene and safety requirements: EN ISO 12100:2010, EN 60204-1:2006, EN 60529: IP 55, IP 34, EN 1678.