

robot coupe[®]

VEGETABLE PREPARATION MACHINES CL55E • CL55WS • CL60E • CL60WS



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 the MultiCut Pack, with 16 discs included.

Slicers



Cabbage, onion, parsnip, zucchini, turnip, celery, apple.



Peppers, celery, carrot, leek, lemon, banana, kiwi.



Tomato, zucchini, mushroom, eggplant.



Graters



Carrots, celery, parsnip.



Beetroot, cabbage, carrots, cheese.



French Fries



Potato, turnip, celery, zucchini, sweet potato, parsnip.



Dicing



Beetroot, zucchini, cucumber, apple, pear, melon, mango.



Tomato, zucchini, peppers, onion, apple.



Peppers, zucchini, onion, eggplant, watermelon, melon, apple, pineapple, iceberg lettuce.



Julienne



Carrot, cucumber, zucchini, beetroot.



Carrot, cucumber, radish, celery, zucchini.



Carrot, zucchini, cucumber, celery, radish, beetroot.



D-Clean Kit



Cleaning tool for dicing grids (5 mm, 8 mm, 10 mm, 12 mm and 14 mm)

+

Disc holders



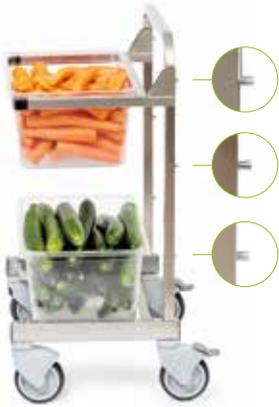
Disc holders for 16 discs

CL55 WORKSTATION

COMPLETE VEG. PREP. SOLUTION

Up to
1000 lbs
of vegetables
per hour

ADJUSTABLE CART 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



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

PUSHER FEED-HEAD



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

3 mm (1/8") MASHED POTATO KIT



Ideal for mashing
large amounts of
fresh potatoes. 

ERGO MOBILE CART GN 1X1



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

CL55E Pusher

300
1200

OPTIONAL
+
50
DISCS



* The Pusher Feed-Head is also perfect for special precision cuts (e.g. carrot tagliatelle or cucumber julienne).



RUGGED CONSTRUCTION

Stainless-steel motor base and mobile stand



EASY TO HANDLE

The machine can easily be moved around on its wheeled stand, which can hold table pans ideally suited for large outputs



EASY CLEANING

All parts which come into contact with food can easily be removed for cleaning, thus maintaining the highest standards of hygiene



SPEED

1 speed: 425 rpm single phase

PUSHER FEED-HEAD

IMPROVED ERGONOMICS



New handle design requires less effort from operator.



On CL60 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.

INTENSIVE USE



- Industrial induction motor stands up to intensive use over a long period of time.
- Motor mounted on ball bearings for silent operation with no vibrations.
- Maintenance-free: no wearing parts (no carbon).
- Stainless steel motor shaft.

OPTIONAL
+
50
DISCS

600
1200+

CL60E Pusher

NEW

All stainless steel solution:
Easy Cleaning dishwasher resistant



STAINLESS STEEL

Easy Guide

Instant access to all the information about your machine

Stainless steel container for cutting tools

ADJUSTABLE FOOT

Machine stable on all floors



RUGGED CONSTRUCTION

100% stainless steel



PRODUCTIVITY

Stainless-steel feed tray for continuous input



EASY TO HANDLE

Its compact size, two wheels, and handle make the machine easy to move



SPACE-SAVING

Tilting of the feed-heads in line with the motor base



SPEED

2 versions available:

2 speeds: 425 & 850 rpm 3 phase

Variable speed: 100 to 1000 rpm

The CL60V's variable-speed system allows you to adapt the appliance's speed to the texture of the foodstuff and the type of cut

CL60 WORKSTATION

COMPLETE VEG. PREP. SOLUTION

Up to
3000 lbs
of vegetables
per hour



ADJUSTABLE FOOT
Machine stable on all floors

WORKSTATION STORAGE CART



- Place all accessories on the trolley!
- **16 discs** and **8 attachments**
- **GN 1/1 container** for kitchenware
- **3 Feed-Heads**



MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED-HEAD



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

PUSHER FEED-HEAD



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

4 TUBES FEED-HEAD



Designed or intended for long vegetables, like cucumbers or zucchini. 

3 mm (1/8") MASHED POTATO KIT



Ideal for mashing large amounts of fresh potatoes. 

ERGO MOBILE CART



Can accommodate three full-size table pans.

THE WIDEST RANGE OF CUTS

OPTIONAL
+
50
DISCS

Slicers: 0.6 mm to 14 mm (9/16")

Up to 150 kg in 5 minutes

13 discs



	Ref.
0.6 mm	28166W
0.8 mm	28069W
1 mm (3/64")	28062W
2 mm (5/64")	28063W
3 mm (1/8")	28064W
4 mm (5/32")	28004W
5 mm (3/16")	28065W

	Ref.
6 mm (1/4")	28196W
8 mm (5/16")	28066W
10 mm (3/8")	28067W
14 mm (9/16")	28068W
Cooked potatoes 4 mm (5/32")	27244W
Cooked potatoes 6 mm (1/4")	27245W



Ripple-cut: 2 mm (5/64") to 5 mm (3/16")

Up to 30 kg in 1 minutes

3 discs



	Ref.
2 mm (5/64")	27068W
3 mm (1/8")	27069W

	Ref.
5 mm (3/16")	27070W



Grater: 1.5 mm (1/16") to 9 mm (1/32")

Up to 90 kg in 3 minutes

11 discs



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

	Ref.
9 mm (1/32")	28060W
Parmesan cheese	28061W
Röstis potatoes	27164W
Raw potatoes	27219W
1 mm Horseradish paste	28055W



Julienne: 1x8 mm (3/64"x5/16") to 8x8 mm (5/16"x5/16")

Up to 60 kg in 2 minutes

12 discs



	Ref.
1 x 8 mm tagliatelle (3/64"x5/16")	28172W
1 x 26 mm onion/cabbage (3/64"x1")	28153W
2 x 4 mm (5/64"x5/32")	27072W
2 x 6 mm (5/64"x1/4")	27066W
2 x 8 mm (5/64"x5/16")	27067W
2 x 10 mm tagliatelle (5/64"x3/8")	28173W

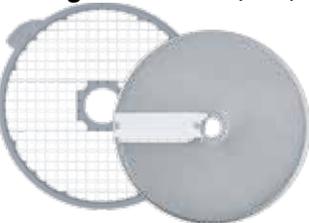
	Ref.
2 x 2 mm (5/64"x5/64")	28051W
2.5 x 2.5 mm (1/10"x1/10")	28195W
3 x 3 mm (1/8"x3/8")	28101W
4 x 4 mm (5/32"x5/32")	28052W
6 x 6 mm (1/4"x1/4")	28053W
8 x 8 mm (5/16"x5/16")	28054W



Dicing: 5x5x5 mm (1/16") to 50x70x25 mm (1")

Up to 60 kg in 2 minutes

10 discs



	Ref.
5 x 5 x 5 mm (3/16")	28110W
8 x 8 x 8 mm (5/16")	28111W
10 x 10 x 10 mm (3/8")	28112W
12 x 12 x 12 mm (15/32")	28197W
14 x 14 x 5 mm (9/16"x9/16"x3/16")	28181W

	Ref.
14 x 14 x 10 mm (9/16"x9/16"x3/8")	28179W
14 x 14 x 14 mm (9/16")	28113W
20 x 20 x 20 mm (25/32")	28114W
25 x 25 x 25 mm (1")	28115W
50 x 70 x 25 mm Lettuce Cut (1")	28180W



French fries: 6x6 mm (1/4") to 10x16 mm (3/8"x5/8")

Up to 120 kg in 4 minutes

5 discs



	Ref.
6 x 6 mm (1/4"x1/4")	29230W
8 x 8 mm (5/16"x5/16")	28134W
8 x 16 mm (5/16"x5/8")	28159W
10 x 10 mm (3/8"x3/8")	28135W
10 x 16 mm (3/8"x5/8")	28158W



Mashed potato

Up to 10 kg in 2 minutes

2 sets



	Ref.
Smooth puree: Ø 3 mm (1/8")	28208
Textured puree: Ø 6 mm (1/4")	28210



OPTIONAL ATTACHMENTS CL55 AND CL60



4 tube feed-head

- Designed for the preparation of long vegetables in large outputs.
- Diameter 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 75 mm and of the inserts is 50 mm.

robot coupe®

/// **#THEsolution**



Process
fresh product easily



Save
time



Reduce
manual tasks



Decrease
waste



Ref. : 451 628F - 07/2025 - USA



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