

**ROBOT COUPE CL 50 ULTRA VEGETABLE CUTTER - THREE-PHASE
380V**



vedi prodotto online



SOLUZIONI FOODSERVICE

The Robot Coupe CL 50 is the most popular and versatile table-top vegetable cutter, ideal for professional kitchens that need a robust, effective and easy-to-clean tool. This model offers the widest variety of cuts, saving you several hours of manual work per day. Perfect for slicing, grating, cutting into wavy slices, julienne, cubes, preparing chips and even puree.

Main Features:

- Large Hopper: With a surface area of 139 cm², this hopper is ideal for processing large vegetables such as cabbage and celeriac, and can handle up to 10 tomatoes at a time, making the process fast and efficient.
- High Precision Cylindrical Hopper: With a diameter of 58mm, this hopper is perfect for long or fragile vegetables such as courgettes, cucumbers and mushrooms, ensuring a precise and uniform cut.
- Exactitube tamper: An exclusive accessory with a diameter of 39 mm, ideal for precisely cutting small fruits and vegetables such as chili peppers, gherkins, salami, asparagus, spring onions, bananas, strawberries, grapes, and much more. Thanks to this tamper, you can make precision cuts on delicate foods.

Available Sizes:

- Slicing and Grating: Perfect for slicing vegetables and fruits such as carrots, cucumbers and apples.
- Wavy and Julienne Slices: Allows you to create decorative cuts and julienne cuts for salads or presentation dishes.
- Cubes and French Fries: Precisely cut into cubes for sauces or side dishes and cut potatoes for perfect fried foods.
- Puree: The machine is equipped with a system for making vegetable puree quickly and easily.

Efficiency and Speed:

- The Robot Coupe CL 50 is designed to handle large quantities of food in a short time, optimizing productivity in the kitchen. This makes it an indispensable tool for restaurants, canteens, catering and other establishments that require intensive cutting operations.

Design and Ease of Use:

- Robust Construction: Made from high-quality materials, the CL 50 is sturdy and durable, ensuring reliable performance even under heavy use.
- Easy to Clean: The design of the vegetable cutter allows for easy assembly and disassembly, making it easy to clean the appliance while maintaining high standards of hygiene.
- Compact: With a small footprint, it is easy to fit into even the smallest kitchens, without compromising performance or processing capacity.

The Robot Coupe CL 50 is the ideal choice for those looking for a versatile and powerful vegetable cutter, capable of simplifying and speeding up food preparation operations.