

Robot Coupe CL55 ??



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?? \$43,100.00

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??? [Robot Coupe](#)

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This floor standing unit is designed to cut large amounts of vegetables in no time at all. Robust, efficient, easy to clean and offering the widest variety of cuts. Gain consistency and save hours in mise en place: slice, grate, julienne, ripple cut, french fries, dice and even puree.

Large output: Extra large hopper

The very wide opening is designed to process whole cabbage, lettuce or take up to 15 tomatoes at a time.

Extra Ergonomic

- Lever with assisted movement = less effort for the operator
- Equipped with an automatic lever-operated restart to save time and for greater comfort

Automatic feed-head

- The continuous feeding combines a high output without compromising quality of cuts.
- Ideal for bulk processing of sliced or diced ingredients (mushrooms, onions, tomatoes, potatoes) or making French fries.

Heavy duty motor unit

All metal bowl and lid, and stainless steel motor base

Powerful motor

- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Motor built on ball bearings for silent running without vibration
- No brushes
- Stainless steel motor shaft

Easy to use

The Stainless steel mobile stand equipped with wheels and brake gives the perfect operating height. It accomodates full size gastronorm containers allowing you to prepare large quantities with minimum fuss.

Sturdiness

Heavy duty construction designed for intensive use.

Flawless glazed cut

Complete range of more than 50 discs with high-precision sharpening for the highest quality cuts.

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