



VEGETABLE PREPARATION MACHINES

robot coupe®

Today, we are encouraged to eat at least 5 portions of fresh fruit and vegetables each day. As variety is the spice of life, your Robot Coupe vegetable preparation machine can be fitted with a large range of discs and cutting sets for slicing, grating, julienne and dicing any fruit or vegetable you wish. Let your imagination and creativity go.

FEATURES

- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher.
- Complete selection of 28 discs for CL 30 Bistro available see pg 224

SPECIFICATIONS - VPR0030 (20 TO 80 SERVINGS)

POWER: 500W - SINGLE PHASE - 250V - 50Hz
 SINGLE SPEED: 375RPM
 DIMENSIONS: 590 x 320 x 304mm
 OPERATING TIME : UP TO 80kg/h
 DELIVERED WITH: REMOVABLE BOWL AND LID IN ABS EQUIPPED WITH A LARGE HOPPER (AREA:104cm²) AND A CYLINDRICAL HOPPER (Ø :58mm)

ORDER CODE:

VPR0030 A VEG PREP MACHINE - CL30 BISTRO (80 SERVINGS)



A

FEATURES

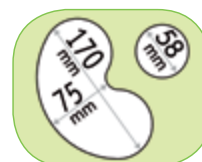
- Industrial induction motor for heavy duty use guarantees durability and reliability.
- Magnetic safety system and motor brake
- Automatic restart of the machine with the pusher
- Complete selection of 50 discs for CL 50 available see pg 224

SPECIFICATIONS - VPR0050 (20 TO 300 SERVINGS)

POWER: 550W - SINGLE PHASE - 250V - 50Hz
 SINGLE SPEED: 375RPM
 DIMENSIONS: 590 x 350 x 320mm
 OPERATING TIME : UP TO 250kg/h
 DELIVERED WITH: REMOVABLE LID EQUIPPED WITH A LARGE HALF MOON HOPPER (AREA:139cm²) AND A CYLINDRICAL HOPPER (Ø :58mm)

ORDER CODE:

VPR0050 B VEG PREP MACHINE - CL50 - (300 SERVINGS)



20 to 300 servings



B