

Robot Coupe - CL 60 Workstation

Robot Coupe CL 60 Workstation Complete Vegetable Preparation Solution

Robot Coupe are one of the world leaders in Vegetable Food Preparation Machinery Equipment.

Vegetable preparation machines suitable for kitchens, catering companies, universities, test kitchens, food processors, food manufacturers, ready meal companies, vegetable processing suppliers, artisan food and bakery companies, pizza manufacturers, petfood companies, cafes, restaurants, hotels and many other food establishments.

Automatic Feed Head for all vegetables in bulk like tomatoes, onions and potatoes

Pusher Feed Head specially intended for bulky vegetables like cabbage or celeriac

4 Tubes Feed Head specially intended for long vegetables, like cucumbers or zucchini

Potato Ricer Equipment 3mm Ideal for mashing large amounts of fresh potato

Ergo Mobile Trolley can accommodate three full size gastronomie pans

CL 60 2 Hoppers and the CL 60 V.V 2 Hoppers

Power 1500 Watts

Voltage - single phase 230v / 3 phase 400v

Speed - 100 to 1000 rpm / 375 and 750 rpm

Automatic feed head - stainless steel

Pusher feed head capacity 4.2 litres - tube included 58 mm

Dimensions wxdxh 425 x 613 x 1159 mm

Weight 70 kg

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Vegetable Preparation Function - Equipped with 1 adjustable foot, machine stable on all fours, 2 wheels,
Stainless steel tray for tools, Mashed potato accessory available as an option

For further information contact Total Food Machines on 02890 994 202 or email sales@totalfoodmachines.com



Direct Web Link

<https://totalfoodmachines.com/machine/6430/robot-coupe-cl-60-workstation>

More Images







Total Food Machines,
Hillfarm,
Crossgar,
Co. Down,
BT30 9ET

Tel: 028 9099 4202
Web: www.totalfoodmachines.com