

robot coupe®



Disc Selection Guide

- Guía de Selección de Discos
- Guide de Sélection des Disques

ESSENTIAL & EXPERT



Stainless steel

- Acero inoxidable
- Inox

ESSENTIAL Ø 175 mm

R 101 P, R 101 P Plus,
R 2 N, R 2 N CLR, R 2 N Ultra,
R 2 Dice, R 2 Dice CLR, R 2 Dice Ultra,
R 301, R 301 Ultra, R 301 Dice, R 301 Dice Ultra,
R 401, R 402
CL 40



Dishwater resistant

- Resistente a lavavajilla
- Nettoyage facile au lave-vaisselle

EXPERT Ø 190 mm

R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.
CL 50, CL 50 Ultra, CL 50 Gourmet,
CL 52, CL 55, CL 60

Disc protector

- Protección de discos
 - Protection de disques
- > R 502 to R 752 V.V.
> CL 50 to CL 60

Réf.

39726

49211*



**Dice protector disc - Protección de discos macedonia - Protection de disques macédoine*

Wall mounted disc holder with 4 stainless steel hooks: 16 Essential discs or 8 Expert discs

- Portadiscos mural 4 varillas inoxidables :
16 discos essential o 8 discos expert
- Porte disque mural 4 tiges inox :
16 disques Essential ou 8 disques Expert

Réf.

107812



ADVANTAGES

- VENTAJAS
- AVANTAGES



Prepare all types of ingredients

- Preparar todo tipo de ingredientes
- Préparer tous types d'ingrédients



Precision-sharpened discs for flawless cutting quality

- Afilado de alta precisión para una calidad de corte perfecta
- Affûtage haute précision pour une parfaite qualité de coupe



Save time Increase productivity

- Ganar tiempo - Aumentar la productividad
- Gagner du temps - Augmenter la productivité

EXPERT

Surface treatment

- Tratamiento de superficie
- Traitement de surface



High resistance

This mineral-based treatment provides optimum protection of the disc surface.

- Alta resistencia: Este tratamiento de base mineral garantiza una protección óptima en la superficie del disco.
- Haute résistance : Ce traitement à base minérale assure une protection optimale à la surface du disque.



Freshness is preserved

This treatment reduces friction on the disc, ensures perfect cutting and keeps fruit and vegetables fresh.

- Frescura preservada: Este tratamiento reduce la fricción en el disco, garantiza un corte perfecto y preserva la frescura de las frutas y hortalizas.
- Fraîcheur préservée : Ce traitement réduit la friction sur le disque, assure une coupe parfaite et préserve la fraîcheur des fruits et légumes.



Easy cleaning

Dishwasher resistant.

- Fácil limpieza: Resistente a lavavajillas.
- Nettoyage facile au lave-vaisselle.

- Solutions pour les frites par Robot-Coupe 5 tailles = la gamme de coupe la plus large

NEW

French fry equipment 6x6 mm : Fresh fries for all your cravings!

- Équipement frites taille 6x6 mm : des frites fraîches pour toutes les envies !
- Equipo para patatas fritas de 6x6 mm: ¡patatas frescas para todos los gustos!



25 kg > 4 min.

Extremely quick cooking time

- Cuisson ultra rapide
- Tiempo de cocción extremadamente rápido

Fries that are crisper than ever

- Des frites encore plus croustillantes
- Patatas más crujientes que nunca

Higher yield

- Des portions plus volumineuses
- Mayor rendimiento



French fry solutions

widest range of cuts



• Soluciones Robot-Coupe para patatas fritas 5 tamaños = La mayor variedad de cortes!

NEW

EasyLoader

**Continuous feeding for increased productivity.
Perfect position of potatoes to cut long fries.**

- Alimentation continue pour une productivité accrue. Position parfaite des pommes de terre pour couper des frites plus longues.
- Alimentación continua para mayor productividad. Posición perfecta de las patatas para cortar patatas fritas largas.



1



2

		Ref.	Only for
EasyLoader	1	49323	R 502, R 502 V.V., R 702, R 702 V.V., CL 50, CL 50 Ultra
6 x 6 mm French Fry attachment	1 + 2	49324	R 502, R 502 V.V., R 702, R 702 V.V., CL 50, CL 50 Ultra
8 x 8 mm French Fry attachment	1 + 2	49325	
8 x 16 mm French Fry attachment	1 + 2	49326	
10 x 10 mm French Fry attachment	1 + 2	49327	
10 x 16 mm French Fry attachment	1 + 2	49328	
6 x 6 mm French Fry equipment*	2	29230W	CL 55 & CL 60 Auto

*None of the following machines are compatible with these accessories: CL 50 Gourmet, CL 52, CL 55 Pusher, CL 60 Pusher, R 752 V. V.

*Aucunes des machines suivantes n'est compatible avec ces accessoires : CL 50 Gourmet, CL 52, CL 55 Levier, CL 60 Levier, R 752 V. V.

*Ninguna de las siguientes máquinas es compatible con estos accesorios: CL 50 Gourmet, CL 52, CL 55 Con palanca, CL 60 Con palanca, R 752 V. V.

3 Solutions from Robot-Coupe to slice tomatoes and achieve a flawless glazed cut



- 3 solutions Robot-Coupe pour couper des tomates et obtenir une coupe glacée parfaite
- 3 soluciones Robot-Coupe para cortar tomates y lograr un corte impecable



1 CL 50 Continuous ejection

Small and large quantities

- CL 50 Ejection continue - Petites et grandes quantités
- CL 50 Expulsión continua - Cantidades grandes y pequeñas



2 Mini bowl

Slice up to 9 tomatoes ready to use

- Mini cuve - Couper jusqu'à 9 tomates prêtes à l'emploi
- Mini bol - Corte hasta 9 tomates listos para usar

	Ref.
Mini Bowl	39716



3 EasyStacker

NEW

A perfectly stacked tomato

- Une tomate parfaitement empilée
- Un tomate perfectamente apilado

	Ref.
EasyStacker	49332



THE WIDEST RANGE OF CUTS

LA MAYOR VARIEDAD DE CORTES • LA PLUS GRANDE VARIÉTÉ DE COUPES

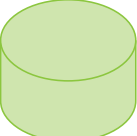
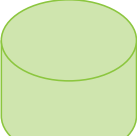
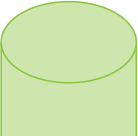
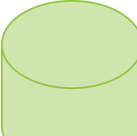
Slicers Rebanadores • Éminceurs

0.6 mm to 3 mm or 3 mm to 14 mm

Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

Essential: CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R301 Dice, R 301 Dice Ultra, R 401, R 402



 Almonds 0.6 mm Almendras • Amandes Ref. 28166W 	 0.8 mm Ref. 28069W 	 1 mm Ref. 28062W Ref. 27051 	 2 mm Ref. 28063W Ref. 27555 
 3 mm Ref. 28064W Ref. 27086 	 4 mm Ref. 28004W Ref. 27566 	 5 mm Ref. 28065W Ref. 27087 	 6 mm Ref. 28196W Ref. 27786 
 8 mm Ref. 28066W 	 10 mm Ref. 28067W 	 14 mm Ref. 28068W 	 20 mm Ref. 28132W 
 25 mm Ref. 28133W 	 Cooked potatoes 4 mm Patatas cocidas • Pdt cuites Ref. 27244W 	 Cooked potatoes 6 mm Patatas cocidas • Pdt cuites Ref. 27245W 	

Graters

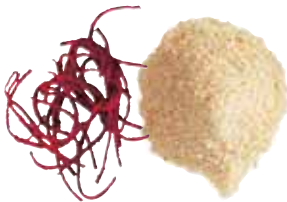
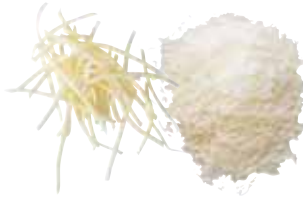
Ralladores • Râpeurs

1.5 mm to 9 mm



Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

Essential: CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R 301 Dice, R 301 Dice Ultra, R 401, R 402

 1.5 mm Ref. 28056W Ref. 27588 	 2 mm Ref. 28057W Ref. 27577 	 3 mm Ref. 28058W Ref. 27511 	 4 mm Ref. 28073W 
 5 mm Ref. 28059W 	 6 mm Ref. 27046 	 7 mm Ref. 28016W 	 9 mm Ref. 28060W Ref. 27632 
 Parmesan cheese Ref. 28061W Ref. 27764 	 Röstis potatoe Patatas tipo Röstis • PdT type Röstis Ref. 27164W Ref. 27191 	 Raw potatoes Patatas crudas • Pdt crues Ref. 27219W 	 1 mm horseradish Rábano blanco • Raifort Ref. 28055W 1 mm Ref. 27078 0.7 mm Ref. 27079 1 mm Ref. 27130 1.3 mm 

Ripple cuts

Ondulados • Ondulés

2 and 3 mm or 5 mm



Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

Essential: CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R 301 Dice, R 301 Dice Ultra, R 401, R 402

 2 mm Ref. 27068W 	 3 mm Ref. 27069W Ref. 27622  	 5 mm Ref. 27070W Ref. 27623  
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Julienne

Listelli • Juliennes

1 x 8 mm to 8 x 8 mm



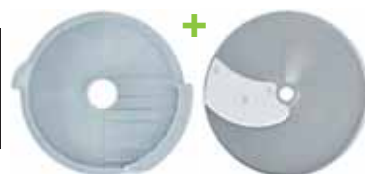
Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.
 Essential: CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R301 Dice, R 301 Dice Ultra, R 401, R 402

 1 x 8 mm ribbons Tagliatelles Ref. 28172W 	 1 x 26 mm onions & cabbage cebolla/col • oignon/chou Ref. 28153W 	 2 x 4 mm Ref. 27072W Ref. 27080 	 2 x 6 mm Ref. 27066W Ref. 27081
 2 x 8 mm Ref. 27067W 	 2 x 10 mm Tagliatelles Ref. 28173W 	 2 x 2 mm Ref. 28051W Ref. 27599 	 2.5 x 2.5 mm Ref. 28195W
 3 x 3 mm Ref. 28101W 	 4 x 4 mm Ref. 28052W Ref. 27047 	 6 x 6 mm Ref. 28053W Ref. 27610 	 8 x 8 mm Ref. 28054W Ref. 27048

French fries

Patatas fritas • Frites

8 x 8 mm to 10 x 16 mm



Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.
 Expert: CL 50, CL 50 Ultra, R 502, R 502 V.V., R 702, R 702 V.V. (EasyLoader + French fry equipment)
 Expert: CL 55 Auto, CL 60 Auto (French fry Equipment only)
 Essential: CL 40, R 301 Dice, R 301 Dice Ultra, R 402

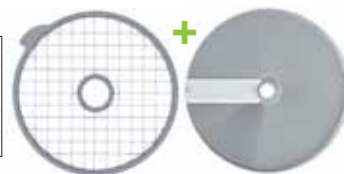
NEW 6 x 6 mm Ref. 49324 Ref. 29230W 	 8 x 8 mm Ref. 28134W Ref. 49325 Ref. 27116W 	 8 x 16 mm Ref. 28159W Ref. 49326 	 10 x 10 mm Ref. 28135W Ref. 49327 Ref. 27117W 	 10 x 16 mm Ref. 28158W Ref. 49328
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Dicing Macedonia • Macédoine

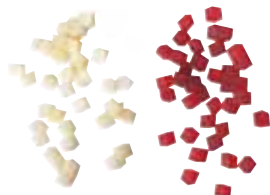
Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

Essential: CL 40, R 301 Dice, R 301 Dice Ultra, R 402

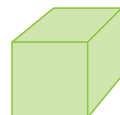
Essential : R 2 Dice, R 2 Dice CLR, R 2 Dice Ultra



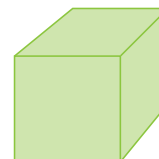
5x5x5 mm
Ref. 28110W



8x8x8 mm
Ref. 28111W
Ref. 27513W
Ref. 27264



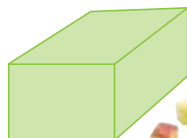
10x10x10 mm
Ref. 28112W
Ref. 27514W
Ref. 27265



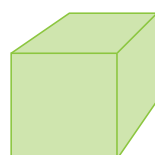
12x12x12 mm
Ref. 28197W
Ref. 27515W
Ref. 27290



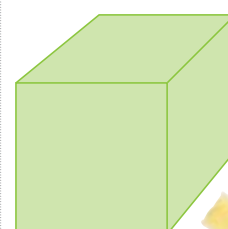
14x14x5 mm
Ref. 28181W



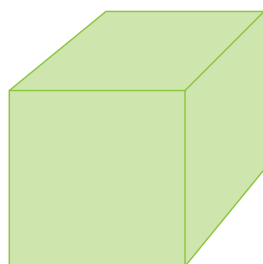
14x14x10 mm
Ref. 28179W



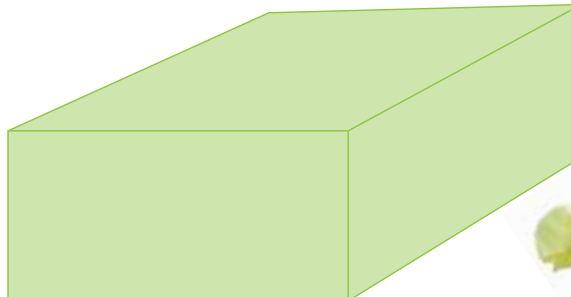
14x14x14 mm
Ref. 28113W



20x20x20 mm
Ref. 28114W



25x25x25 mm
Ref. 28115W



50x70x25 mm
Salads
Salades • Ensaladas
Ref. 28180W



NEW

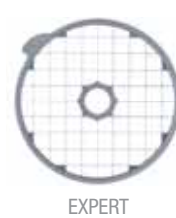
EasyClean Xpress

R 502 > R 752 V.V., CL 50 > CL 60

	Ref.
8 mm	49305
10 mm	49309
12 mm	49313
14 mm	49314



250 g / grid



Easy & fast / Zero waste - Save 250 g / grid

Facile et rapide / Zéro déchet - Récupérez 250g par grille macédoine • Facile e veloce / Zero rifiuti - Risparmia 250 g per griglia

D-Clean Kit

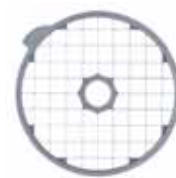
R 402, R 502 > R 752 V.V., CL 40, CL 50 > CL 60

	Ref.
D-Clean Kit	29246



ESSENTIAL

5 mm, 8 mm, 10 mm, 12 mm, 14 mm



EXPERT

Easy & compact

Facile et compact • Fácil y compacto Facile e compatto



Brunoise

CL 50 Gourmet



CL 50
GOURMET

2x2x2 mm
Ref. 28174W



3x3x3 mm
Ref. 28175W



4x4x4 mm
Ref. 28176W



Waffle cuts Gaufrettes

CL 50 Gourmet



CL 50
GOURMET

2 mm
Ref. 28198W



3 mm
Ref. 28199W



4 mm
Ref. 28177W



6 mm
Ref. 28178W



Mashed Potato Presse-purée • Pasapuré

R 502, R 702, R 702 V.V., R 752 V.V., CL 50, CL 52, CL 55, CL 60



+



3 mm
6 mm

1

2

			Ref.
Ø 3 mm	R 502, R 702, R 702 V.V., CL 50, CL 50 Ultra	1 + 2	28207
Ø 3 mm	R 752 V.V., CL 52, CL 55, CL 60	2	28208
Ø 6 mm	R 752, R 752 V.V., CL 52, CL 55, CL 60	2	28210

robot coupe®

#THEsolution



Process

fresh product easily

- Procesar productos frescos fácilmente
- Transformer des produits frais facilement



Save

time

- Ahorrar tiempo
- Gagner du temps



Reduce

manual tasks

- Reducir las tareas manuales
- Réduire les tâches manuelles



Decrease

waste

- Reducir los residuos
- Diminuer le gaspillage



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