

# *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






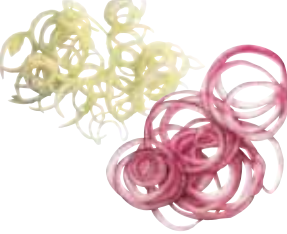

















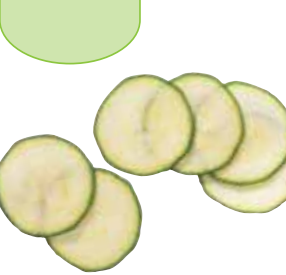






LA MAYOR VARIEDAD DE CORTES • LA PLUS GRANDE VARIÉTÉ DE COUPES

## 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

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




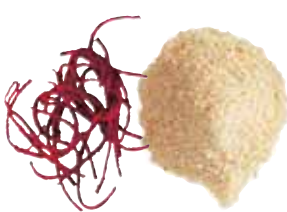



















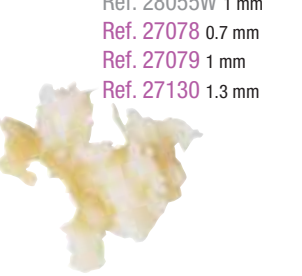
# Graters

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

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

# 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

<p><b>2 mm</b> Ref. 27068W Ref. 27621</p>  	<p><b>3 mm</b> Ref. 27069W</p>  	<p><b>5 mm</b> Ref. 27070W</p>  
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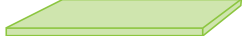
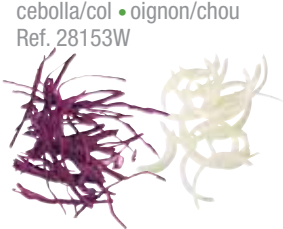




# Julienne Listelli • Juliennes

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

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

# 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)

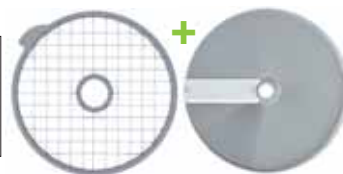
Expert: CL 55 Auto, CL 60 Auto (French fry Equipment only)

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

<p><b>NEW</b></p>  <p><b>6 x 6 mm</b> Ref. 49324 Ref. 29230W</p> 	 <p><b>8 x 8 mm</b> Ref. 28134W Ref. 49325 Ref. 27116W</p> 	 <p><b>8 x 16 mm</b> Ref. 28159W Ref. 49326</p> 	 <p><b>10 x 10 mm</b> Ref. 28135W Ref. 49327 Ref. 27117W</p> 	 <p><b>10 x 16 mm</b> Ref. 28158W Ref. 49328</p> 
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# Dicing

Macedonia • Macédoine



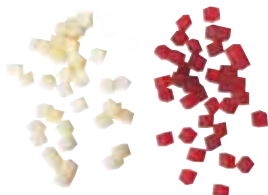
Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

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

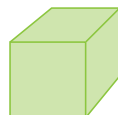
Essential : R 2 Dice, R 2 Dice CLR, R 2 Dice Ultra



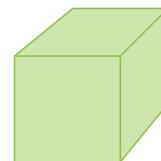
**5x5x5 mm**  
Ref. 28110W



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



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



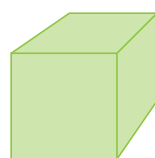
**12x12x12 mm**  
Ref. 28197W  
Ref. 27515W  
Ref. 27290



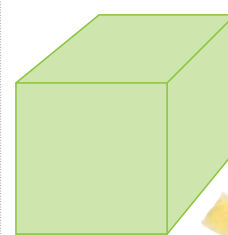
**14x14x5 mm**  
Ref. 28181W



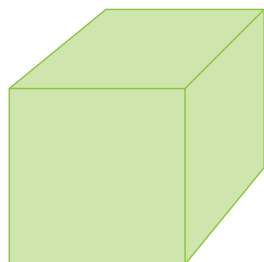
**14x14x10 mm**  
Ref. 28179W



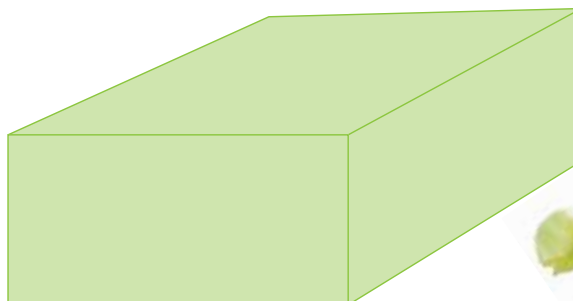
**14x14x14 mm**  
Ref. 28113W



**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



EXPERT



## Easy & fast / Zero waste

Facile et rapide / Zéro déchet • Facile e veloce / Zero rifiuti

## D-Clean Kit

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

	Ref.
D-Clean Kit	29246



ESSENTIAL



EXPERT

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



# 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

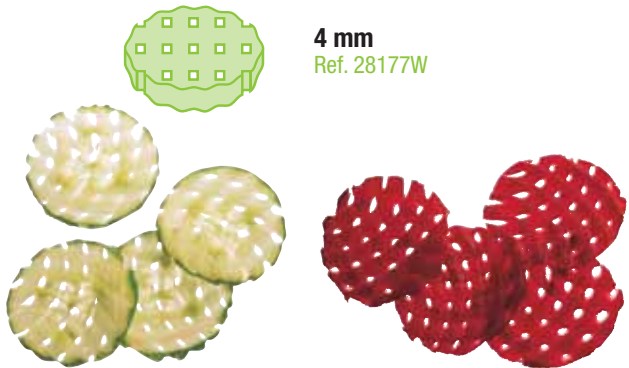
2 mm  
Ref. 28198W



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



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



## 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



## Process fresh product easily

- Procesar productos frescos fácilmente
- Transformer des produits frais facilement



Request a demonstration on our website :  
[robot-coupe.com](http://robot-coupe.com)

& Scan now  
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