

robot coupe®



Disc Selection Guide

- Guide de Sélection des Disques
- Keuzegids voor de Schijven
- Guía de Selección de Discos
- Guida alla Selezione dei Dischi
- Guia de Seleção de Discos

ESSENTIAL & EXPERT



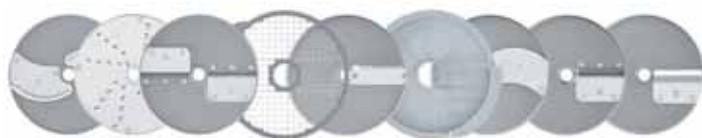
Stainless steel

- Inox
- Roestvrij staal
- Acero inoxidable
- Inox
- Inox

ESSENTIAL Ø 175 mm

R 101 XL, R 201 XL, R 211 XL,
R 301, R 301 Ultra,
R 401, R 402, R 402 V.V.

CL 20, CL 40



EXPERT Ø 190 mm

R 502, R 502 V.V., R 752, R 752 V.V.

CL 50, CL 50 Ultra, CL 50 Gourmet,
CL 52, CL 55, CL 60, CL 60 V.V.



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

- Porte disque mural 4 tiges inox : 16 disques essential ou 8 disques expert
- Schijvenhouder voor wandbevestiging met 4 roestvrijstalen pennen: 16 schijven essential of 8 schijven expert
- Portadiscos mural 4 varillas inoxidables : 16 discos essential o 8 discos expert
- Porta dischi a parete 4 aste in inox : 16 dischi essential o 8 dischi expert
- Porta-discos mural 4 hastes inox : 16 discos essential ou 8 discos expert

ADVANTAGES

• AVANTAGES • VOORDELEN • VENTAJAS • VANTAGGI • VANTAGENS



Prepare all types of ingredients

- Préparer tous types d'ingrédients.
- Allerhande ingrediënten bereiden.
- Preparar todo tipo de ingredientes.
- Prepara ogni tipo d'ingrediente.
- Prepara todo o tipo de ingredientes.



Precision-sharpened discs for flawless cutting quality

- Affûtage haute précision pour une coupe glacée parfaite.
- Met hoge precisie geslepen voor een perfecte snijkwaliteit.
- Afilado de alta precisión para una calidad de corte perfecta.
- Affilatura ad alta precisione per una qualità di taglio perfetta.
- Afição de alta precisão para uma qualidade de corte perfeita.



Save time Increase productivity

- Gagner du temps Augmenter la productivité.
- Tijdsbesparing De productiviteit verhogen.
- Ganar tiempo Aumentar la productividad.
- Risparmio di tempo Aumento della produttività.
- Poupar tempo Aumentar a produtividade.

EXPERT

Surface treatment **Mineral+**

- Traitement de surface • Oppervlakte behandeling • Tratamiento de superficie
- Trattamento della superficie del disco • Tratamento de superfície



High resistance

Mineral-based treatment provides optimum protection of the disc surface.

- Haute résistance : Ce traitement à base minérale assure une protection optimale à la surface du disque.
- Zeer bestendig: De minerale oppervlakte behandeling garandeert optimale bescherming aan het oppervlak van de schijf.
- Alta resistencia: Este tratamiento de base mineral garantiza una protección óptima en la superficie del disco.
- Alta resistenza: Questo trattamento a base minerale garantisce una protezione ottimale della superficie del disco.
- Elevada resistência: Este tratamento com base mineral garante uma proteção otimizada da superfície do disco.



Freshness is preserved

This treatment reduces friction on the disc.

- Fraîcheur préservée : Ce traitement réduit la friction sur le disque.
- Behoud van versheid: De oppervlakte behandeling vermindert de wrijving op de schijf.
- Frescura preservada: Este tratamiento reduce la fricción en el disco.
- Preserva la freschezza: Questo trattamento riduce l'attrito sul disco.
- Frescura preservada: Este tratamento reduz o atrito no disco.



Easy cleaning

Dishwasher resistant.

- Nettoyage facile au lave-vaisselle.
- Eenvoudige reiniging: Vaatwasserbestendig.
- Fácil limpeza: Resistente a lavavajillas.
- Pulizia semplice: Lavabile in lavastoviglie.
- Limpeza fácil: Pode ser colocado na máquina de lavar loiça.

- Solutions pour les frites par Robot-Coupe 5 tailles = la gamme de coupe la plus large
- Friet-oplossingen van Robot Coupe 5 maten = de grootste keuze aan sneden
- Soluções Robot Coupe para batatas fritas em 5 tamanhos : a mior variedade de cortes !

NEW

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

- Équipement frites taille 6x6 mm : des frites fraîches pour toutes les envies !
- Schijf voor frieten van 6x6 mm: frieten voor elke gelegenheid!
- Equipo para patatas fritas de 6x6 mm: ¡patatas frescas para todos los gustos!
- Disco patatine fritte 6x6: patatine fritte per tutti i gusti!
- Equipamento para batatas fritas 6x6 mm : batatas fritas frescas para todas as suas escolhas !



25 kg > 4 min.

Extremely quick cooking time

- Cuisson ultra rapide
- Extreem korte bereidingstijd
- Tiempo de cocción extremadamente rápido
- Tempi di cottura veloci
- Tempo de fritura ultra rápido

Fries that are crisper than ever

- Des frites encore plus croustillantes
- Frieten die krokanter zijn dan ooit tevoren
- Patatas más crujientes que nunca
- Patatine più croccanti
- Batatas fritas mais estaladiças do que nunca

Higher yield

- Des portions plus volumineuses
- Hoger rendement
- Mayor rendimiento
- Maggiore produttività
- Maior produtividade



French fry solutions

widest range of cuts

- La soluzione di Robot-Coupe per le patatine fritte 5 dimensioni = la più ampia gamma di tagli
- As soluções Robot-Coupe para batatas fritas 5 tamanhos = a maior variedade 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.
- Continue toevoer voor een hogere productiviteit. Perfecte positie van aardappelen om lange frieten te snijden.
- Alimentación continua para mayor productividad. Posición perfecta de las patatas para cortar patatas fritas largas.
- Alimentazione continua per una maggiore produttività. Posizione ideale delle patate per tagliare patatine fritte lunghe
- Alimentação contínua para maior produtividade. Perfeito posicionamento das batatas para cortar batatas fritas compridas.



1



2



		Ref.	Only for
EasyLoader	1	49323	R 502, R 502 V.V., CL 50, CL 50 Ultra
6 x 6 mm French Fry attachment	1 + 2	49324	R 502, R 502 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, 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, R 752 V. V.

*Geen van de volgende machines is compatibel met deze accessoires: CL 50 Gourmet, CL 52, CL 55 met hefboom, CL 60 met hefboom, R 752, 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, R 752 V. V.

*Nessuna di queste macchine è compatibile con questi accessori: CL 50 Gourmet, CL 52, CL 55 Tramoggia Guidata, CL 60 Tramoggia Guidata, R 752, R 752 V. V.

*Nenhuma das máquinas seguintes é compatível com estes acessórios: CL 50 Gourmet, CL 52, CL 55 Alavanca, CL 60 Alavanca, R 752, 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 oplossingen van Robot-Coupe om tomaten te snijden en een feilloos gesneden plak
- 3 soluciones Robot-Coupe para cortar tomates y lograr un corte impecable
- 3 Soluzioni Robot-Coupe per affettare i pomodori e ottenere un taglio impeccabile
- 3 soluções Robot-Coupe para fatiar tomate e obter um corte impecável



1 CL 50 Continuous ejection

Small and large quantities

- CL 50 Ejection continue - Petites et grandes quantités
- CL 50 continue uitvoer - Kleine en grote hoeveelheden
- CL 50 Expulsión continua - Cantidades grandes y pequeñas
- CL 50 a espulsione continua - piccole e grandi quantità
- CL 50 ejeção contínua - Pequenas e grandes quantidades



2 Mini bowl

Slice up to 9 tomatoes ready to use

- Mini cuve - Couper jusqu'à 9 tomates prêtes à l'emploi
- Minikom - Tot 9 tomaten gebruiksklaar snijden
- Mini bol - Corte hasta 9 tomates listos para usar
- Vaschetta di raccolta - Affetta fino a 9 pomodori pronti per l'uso
- Mini bowl - Corta até 9 tomates prontos a utilizar

	Ref.
Mini Bowl	39716



3 EasyStacker

NEW

A perfectly stacked tomato

- Une tomate parfaitement empilée
- 1 tomaat tegelijk snijden en stapelen
- Un tomate parfaitement apilado
- Affetta e impila un pomodoro alla volta
- Corta e empilha perfeitamente tomate a tomate

	Ref.
EasyStacker	49332



THE WIDEST RANGE OF CUTS

LA PLUS GRANDE VARIÉTÉ DE COUPES • DE GROOTSTE KEUZE AAN SNIJMOGELIJKHEDEN
LA MAYOR VARIEDAD DE CORTES • LA PIÙ GRANDE VARIETÀ DI TAGLI • A MAIOR VARIEDADE DE CORTES

Slicers Éminceurs • Snijschijven • Rebanadores • Fette • Fatiadores



Expert : CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, CL 60 V.V., R 502, R 502 V.V., R 752 & R 752 V.V.
Essential : CL 20, CL 40, R 101 XL, R 201 XL, R 211 XL, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.



Almonds 0,6 mm

Amandes • Amandelen
Almendras • Mandorle
Amêndoas

Ref. 28166W



0,8 mm

Ref. 28069W



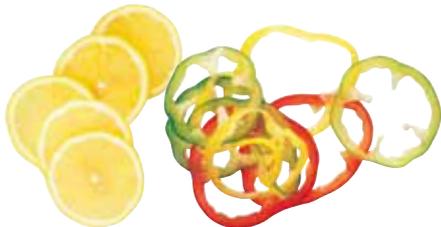
1 mm

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



Cooked potatoes 4 mm

Pdt cuites • Gekookte aardappels
Patatas cocidas • Patate cotte
Batatas cozidas

Ref. 27244W



Cooked potatoes 6 mm

Pdt cuites • Gekookte aardappels
Patatas cocidas • Patate cotte
Batatas cozidas

Ref. 27245W



*Except CL 50 Gourmet

*Sauf CL 50 Gourmet • *Behalve de CL 50 Gourmet • *Salvo el CL 50 Gourmet

*Tranne CL 50 Gourmet • *Exceto CL 50 Gourmet

Graters

Râpeurs • Raspchijven • Ralladores • Grattugge • Raladores



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

Essential : CL 20, CL 40, R 101 XL, R 201 XL, R 211 XL, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.

Essential : Special CL 40

<p>1,5 mm Ref. 28056W Ref. 27588* Ref. 27148</p>  	<p>2 mm Ref. 28057W Ref. 27577* Ref. 27149</p>  	<p>3 mm Ref. 28058W Ref. 27511* Ref. 27150</p>  	<p>4 mm Ref. 28073W</p>  
<p>5 mm Ref. 28059W</p>  	<p>6 mm Ref. 27046</p>  	<p>7 mm Ref. 28016W</p>  	<p>9 mm Ref. 28060W Ref. 27632</p>  
<p>Parmesan Ref. 28061W Ref. 27764</p>  	<p>Röstis Ref. 27164W Ref. 27191</p>  	<p>Raw potatoes Pdt crues Ref. 27219W</p>  	<p>Raifort/Horseradish* Ref. 28055W 1 mm Ref. 27078 0,7 mm Ref. 27079 1 mm Ref. 27130 1,3 mm</p>  

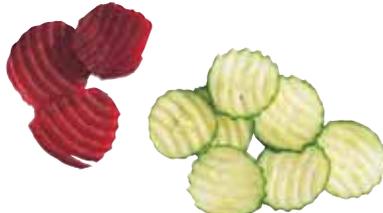
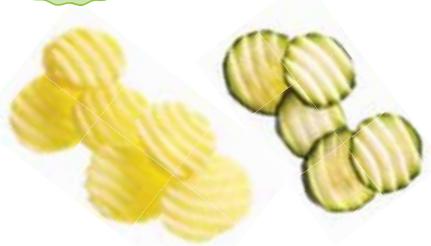
Ripple cuts

Ondulés • Gegolfde • Ondulados • Fette ondulate • Ondulados



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

Essential : CL 20, CL 40, R 101 XL, R 201 XL, R 211 XL, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.

<p>2 mm Ref. 27068W</p>  	<p>3 mm Ref. 27069W Ref. 27622 NEW</p>  	<p>5 mm Ref. 27070W Ref. 27623 NEW</p>  
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*Except CL 40

*Sauf CL 40 • *Behalve de CL 40 • *Salvo el CL 40 • *Tranne CL 40 • *Exceto CL 40

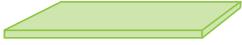
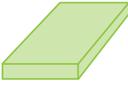
Julienne

Juliennes • Staafjes • Listelli • Julianas

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

Essential : CL 20, CL 40, R 101 XL, R 201 XL, R 211 XL, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.



 <p>1 x 8 mm Ref. 28172W</p> 	 <p>1 x 26 mm Ref. 28153W</p> 	 <p>2 x 4 mm Ref. 27072W Ref. 27080</p> 	 <p>2 x 6 mm Ref. 27066W Ref. 27081</p> 
 <p>2 x 8 mm Ref. 27067W</p> 	 <p>2 x 10 mm Ref. 28173W</p> 	 <p>2 x 2 mm Ref. 28051W Ref. 27599</p> 	 <p>2,5 x 2,5 mm Ref. 28195W</p> 
 <p>3 x 3 mm Ref. 28101W</p> 	 <p>4 x 4 mm Ref. 28052W Ref. 27047</p> 	 <p>6 x 6 mm Ref. 28053W Ref. 27610</p> 	 <p>8 x 8 mm Ref. 28054W Ref. 27048</p> 

French fries

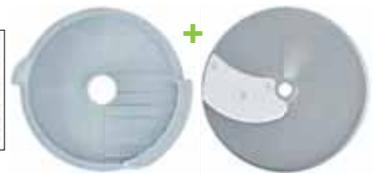
Frites • Frieten • Patatas fritas • Patate fritte • Batatas fritas

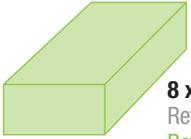
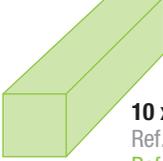
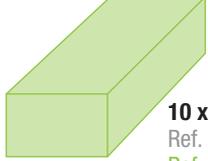
Expert : CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, CL 60 V.V., R 502, R 502 V.V., R 752, R 752 V.V.

Expert : CL 50, CL 50 Ultra, R 502, R 502 V.V. (EasyLoader + French fry equipment)

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

Essential : CL 40, R 402, R 402 V.V.



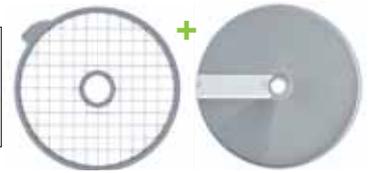
  <p>6 x 6 mm Ref. 49324 Ref. 29230W</p> 	 <p>8 x 8 mm Ref. 28134W Ref. 49325 Ref. 27116W</p> 	 <p>8 x 16 mm Ref. 28159W Ref. 49326</p> 	 <p>10 x 10 mm Ref. 28135W Ref. 49327 Ref. 27117W</p> 	 <p>10 x 16 mm Ref. 28158W Ref. 49328</p> 
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Dicing

Macédoine • Blokjes • Macedonia • Cubetti • Cubos

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

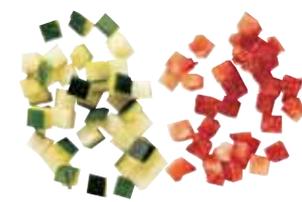
Essential : CL 40, R 402, R 402 V.V.



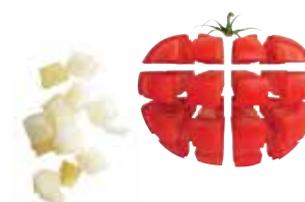
5x5x5 mm
Ref. 28110W



8x8x8 mm
Ref. 28111W
Ref. 27513W



10x10x10 mm
Ref. 28112W
Ref. 27514W



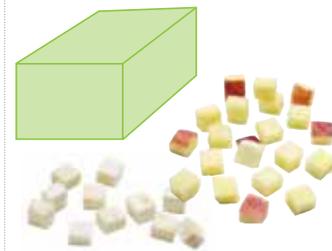
12x12x12 mm*
Ref. 28197W
Ref. 27515W



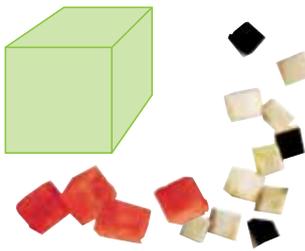
14x14x5 mm
Ref. 28181W



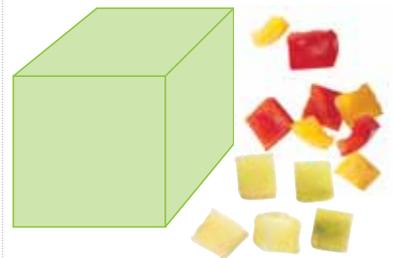
14x14x10 mm
Ref. 28179W



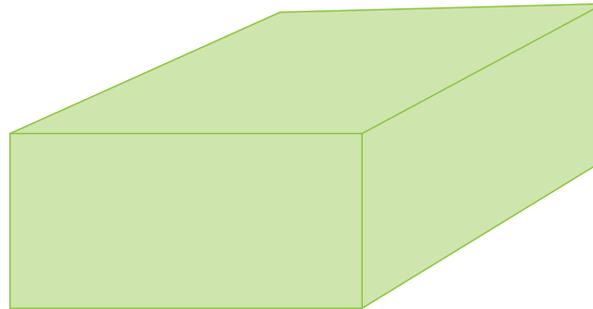
14x14x14 mm*
Ref. 28113W



20x20x20 mm*
Ref. 28114W



25x25x25 mm*
Ref. 28115W



50x70x25 mm*
Salads
Salades • Insalate • Alfance
Ref. 28180W



NEW

EasyClean Xpress

R 502 > R 752, CL 50 > CL 60

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



250 g / grid



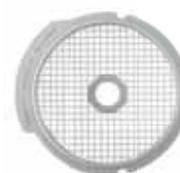
Easy & fast / Zero waste - Save 250 g / grid

Facile et rapide / Zéro déchet - Récupérez 250g par grille macédoine • Eenvoudig & snel / Geen afval - Haal er nog 250 g uit via het blokjesrooster • Fácil y rápido / Cero residuos - Ahorre 250 g por rejilla de macedonia • Facile e veloce / Zero rifiuti - Risparmia 250 g per griglia • Fácil e Rápido / Zero desperdício - Obtenha 250 g por grelha de macedónia

D-Clean Kit

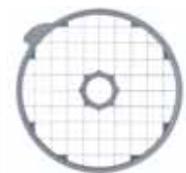
R402, R 502 > R 752, CL 40, CL 50 > CL 60

	Ref.
D-Clean Kit	29246



ESSENTIAL

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



EXPERT

Easy & compact

Facile et compact • Eenvoudig & compact • Fácil y compacto
Facile e compatto • Fácil e compacto



Brunoise

Brunoises • Cubetti Piccolissimi • Brunesas

CL 50 Gourmet



CL 50 GOURMET

2x2x2 mm
Ref. 28174W



3x3x3 mm
Ref. 28175W



4x4x4 mm
Ref. 28176W



Waffle cuts

Gaufrettes • Wafeltjes • Cialde

CL 50 Gourmet

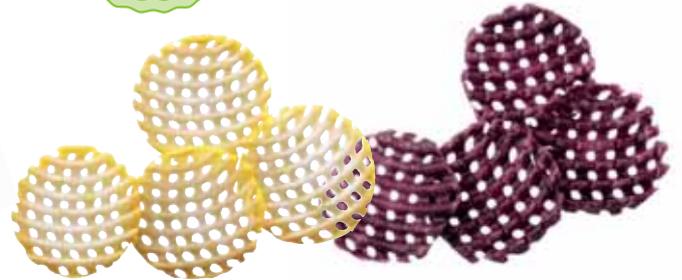


CL 50 GOURMET

2 mm
Ref. 28198W



3 mm
Ref. 28199W



4 mm
Ref. 28177W



6 mm
Ref. 28178W



Mashed Potato

Presse-purée • Pureepers • Pasapuré • Schiacciapatate • Passador de pure

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



	Ref.
Ø 3 mm R 502, R 502 V.V., CL 50 & CL 50 Ultra	1+2 28207
Ø 3 mm R 752, R 752 V.V., CL 52, CL 55 & CL 60	2 28208
Ø 6 mm R 502, R 502 V.V., CL 50 & CL 50 Ultra	1+2 28209
Ø 6 mm R 752, R 752 V.V., CL 52, CL 55 & CL 60	2 28210

robot coupe®

#THEsolution



Process

fresh product easily

- Transformer des produits frais facilement
- Verwerk gemakkelijk verse producten
- Procesar productos frescos fácilmente
- Lavora facilmente gli alimenti freschi
- Processa produtos frescos facilmente



Save

time

- Gagner du temps
- Bespaart tijd
- Ahorrar tiempo
- Risparmio di tempo
- Poupar tempo



Reduce

manual tasks

- Réduire les tâches manuelles
- Beperkt het aantal handmatige taken
- Reducir las tareas manuales
- Riduce le attività manuali
- Tarefas manuais reduzidas



Decrease

waste

- Diminuer le gaspillage
- Vermindert het afval
- Reducir los residuos
- Riduce gli sprechi
- Quantidade de resíduos reduzida



Request a demonstration on our website :
robot-coupe.com

Scan now
& Follow us



Made in France