

# *robot coupe*®



## Disc Selection Guide

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

# ESSENTIAL & EXPERT DISCS



## Stainless steel

- Acero inoxidable
- Inox

ESSENTIAL Ø 175 mm (6 7/8")

R101P, R101P PLUS,  
R2N, R2NCLR, R2U,  
R2DICE, R2CLRDICE, R2UDICE  
R301, R301U, R301DICE, R301UDICE  
R401, R402A  
CL40



## Dishwater resistant

- Resistente a lavavajilla
- Nettoyage facile au lave-vaisselle

EXPERT Ø 190 mm (7 1/2")

R502, R502VV, R702, R702VV, R752VV  
CL50E, CL50EULTRA, CL50GOURMET,  
CL52E, CL55E, CL60E

## Disc protector

- Protección de discos
  - Protection de disques
- > R502 to R752VV  
> CL50E to CL60E

	Ref.
Disc protector - Protección de discos Protection de disques	39726
Dicing disc protector - Protección de discos macedonia - Protection de disques macédoine	49211



## Wall mounted disc holder with 4 stainless steel hooks: Safe storage for 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

Ref.
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

Provides optimum disc surface protection.

- 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

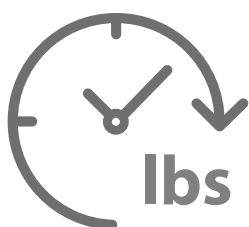
Dishwasher resistant.

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

NEW

## French fry equipment 6x6 mm (1/4" x 1/4") : Fresh-cut fries!

- Équipement frites taille 6x6 mm (1/4" x 1/4") : des frites fraîches pour toutes les envies !
- Equipo para patatas fritas de 6x6 mm (1/4" x 1/4"): ¡patatas frescas para todos los gustos!



55 lbs in 4 min.

### Quick, consistent cooking time

- Cuisson ultra rapide
- Tiempo de cocción extremadamente rápido

### Fries that are crispier than ever

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

### Dependably high yield

- Des portions plus volumineuses
- Mayor rendimiento





# French fry solutions

widest range of cuts

fritas 5 tamaños = La mayor variedad de cortes!

coupe 5 tailles = la gamme de coupe la plus large



NEW

## EasyLoader

**Continuous feeding for increased productivity.  
Positions potatoes for perfectly 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.



		Ref.	Only for
EasyLoader	1	49323	R502, R502 V.V., R702, R702VV, CL50E, CL50EULTRA
6 x 6 mm (1/4" x 1/4") French Fry attachment	1 + 2	49324	R502, R502 V.V., R702, R702VV, CL50E, CL50EULTRA
8 x 8 mm (5/16" x 5/16") French Fry attachment	1 + 2	49325	
8 x 16 mm (5/16" x 5/8") French Fry attachment	1 + 2	49326	
10 x 10 mm (3/8" x 3/8") French Fry attachment	1 + 2	49327	
10 x 16 mm (3/8" x 5/8") French Fry attachment	1 + 2	49328	
6 x 6 mm (1/4" x 1/4") French Fry equipment*	2	29230W	CL55E & CL60E Auto

\*None of the following machines are compatible with these accessories: CL50GOURMET, CL52E, CL55E Pusher, CL60E Pusher, R 752 V. V.

\*Aucunes des machines suivantes n'est compatible avec ces accessoires : CL50GOURMET, CL52E, CL55E Levier, CL60E Levier, R 752 V. V.

\*Ninguna de las siguientes máquinas es compatible con estos accesorios: CL50GOURMET, CL52E, CL55E Con palanca, CL60E 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 Continuous ejection

### Small and large quantities

- CL50E Ejection continue - Petites et grandes quantités
- CL50E 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 sliced, stacked tomato

- Une tomate parfaitement empilée
- Un tomate perfectamente apilado

	Ref.
EasyStacker	49332



# THE WIDEST RANGE OF CUTS






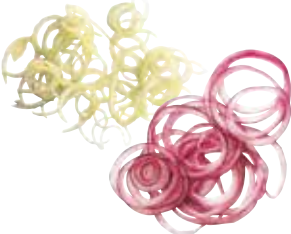












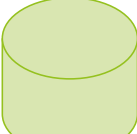



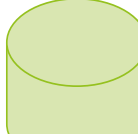







LA MAYOR VARIEDAD DE CORTES • LA PLUS GRANDE VARIÉTÉ DE COUPES

## Slicers Rebanadores • Éminceurs 0.6 mm to 3 mm (1/8") or 3 mm(1/8") to 14 mm (9/16")

Expert: CL50E, CL50EULTRA, CL50GOURMET, CL52E, CL55E, CL60E, R502, R502 V.V., R702, R702W, R752W

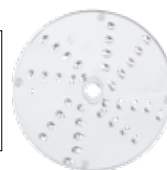
Essential: CL40, R101P, R2N, R2DICE, R301, R301U, R301 Dice, R301UDICE, R 401, R402A



 <p><b>Almonds 0.6 mm (3/128")</b> Almendras • Amandes Ref. 28166W</p> 	 <p><b>0.8 mm (1/32")</b> Ref. 28069W</p> 	 <p><b>1 mm (3/64")</b> Ref. 28062W Ref. 27051</p> 	 <p><b>2 mm (5/64")</b> Ref. 28063W Ref. 27555</p> 
 <p><b>3 mm (1/8")</b> Ref. 28064W Ref. 27086</p> 	 <p><b>4 mm (5/32")</b> Ref. 28004W Ref. 27566</p> 	 <p><b>5 mm (3/16")</b> Ref. 28065W Ref. 27087</p> 	 <p><b>6 mm (1/4")</b> Ref. 28196W Ref. 27786</p> 
 <p><b>8 mm (5/16")</b> Ref. 28066W</p> 	 <p><b>10 mm (3/8")</b> Ref. 28067W</p> 	 <p><b>14 mm (9/16")</b> Ref. 28068W</p> 	 <p><b>20 mm (25/32")</b> Ref. 28132W</p> 
 <p><b>25 mm (1")</b> Ref. 28133W</p> 	 <p><b>Cooked potatoes 4 mm (5/32")</b> Patatas cocidas • Pdt cuites Ref. 27244W</p> 	 <p><b>Cooked potatoes 6 mm (1/4")</b> Patatas cocidas • Pdt cuites Ref. 27245W</p> 	










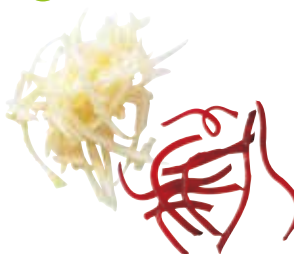













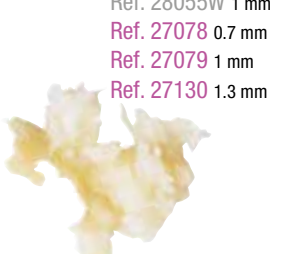
# Graters Ralladores • Râpeurs

1.5 mm (1/16") to 9 mm (11/32")



Expert: CL50E, CL50EULTRA, CL50GOURMET, CL52E, CL55E, CL60E, R502, R502 V.V., R702, R702W, R752W

Essential: CL40, R101P, R2N, R2DICE, R301, R301U, R301DICE, R301UDICE, R 401, R402A

 <b>1.5 mm (1/16")</b> Ref. 28056W Ref. 27588 	 <b>2 mm (5/64")</b> Ref. 28057W Ref. 27577 	 <b>3 mm (1/8")</b> Ref. 28058W Ref. 27511 	 <b>4 mm (5/32")</b> Ref. 28073W 
 <b>5 mm (3/16")</b> Ref. 28059W 	 <b>6 mm (1/4")</b> Ref. 27046 	 <b>7 mm (9/32")</b> Ref. 28016W 	 <b>9 mm (11/32")</b> Ref. 28060W Ref. 27632 
 <b>Parmesan cheese</b> Parmesano • Parmesan Ref. 28061W Ref. 27764 	 <b>Röstis potatoe</b> Patatas tipo Röstis • PdT type Röstis Ref. 27164W Ref. 27191 	 <b>Raw potatoes</b> Patatas crudas • Pdt crues Ref. 27219W 	 <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 

# Ripple cuts Ondulados • Ondulés

2 (5/64") and 3 mm (1/8") or 5 mm (3/16")



Expert: CL50E, CL50EULTRA, CL50GOURMET, CL52E, CL55E, CL60E, R502, R502 V.V., R702, R702W, R752W

Essential: CL40, R101P, R2N, R2DICE, R301, R301U, R301DICE, R301UDICE, R 401, R402A

 <b>2 mm (5/64")</b> Ref. 27068W 	 <b>3 mm (1/8")</b> Ref. 27069W Ref. 27622  	 <b>5 mm (3/16")</b> Ref. 27070W Ref. 27623  
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# Julienne




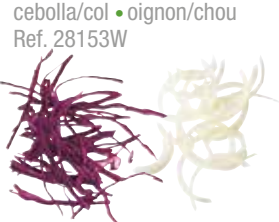



















Listelli • Juliennes

1 x 8 mm (3/64"x5/16") to 8 x 8 mm (5/16"x5/16")



Expert: CL50E, CL50EULTRA, CL50GOURMET, CL52E, CL55E, CL60E, R502, R502 V.V., R702, R702VV, R752W

Essential: CL40, R101P, R2N, R2DICE, R301, R301U, R301 Dice, R301UDICE, R 401, R402A

 <p><b>1 x 8 mm ribbons</b> (3/64"x5/16") Tagliatelles Ref. 28172W</p> 	 <p><b>1 x 26 mm (3/64"x1")</b> <b>onions &amp; cabbage</b> cebolla/col • oignon/chou Ref. 28153W</p> 	 <p><b>2 x 4 mm</b> (5/64" x 5/32") Ref. 27072W Ref. 27080</p> 	 <p><b>2 x 6 mm</b> (5/64" x 1/4") Ref. 27066W Ref. 27081</p> 
 <p><b>2 x 8 mm</b> (5/64" x 5/16") Ref. 27067W</p> 	 <p><b>2 x 10 mm</b> (5/64"x3/8") <b>Tagliatelles</b> Ref. 28173W</p> 	 <p><b>2 x 2 mm</b> (5/64" x 5/64") Ref. 28051W Ref. 27599</p> 	 <p><b>2.5 x 2.5 mm</b> (1/10" x 1/10") Ref. 28195W</p> 
 <p><b>3 x 3 mm</b> (1/8" x 1/8") Ref. 28101W</p> 	 <p><b>4 x 4 mm</b> (5/32" x 5/32") Ref. 28052W Ref. 27047</p> 	 <p><b>6 x 6 mm</b> (1/4" x 1/4") Ref. 28053W Ref. 27610</p> 	 <p><b>8 x 8 mm</b> (5/16" x 5/16") Ref. 28054W Ref. 27048</p> 

# French fries

Patatas fritas • Frites

6 x 6 mm (1/4" x 1/4")  
to 10 x 16 mm (3/8" x 5/8")



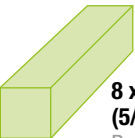

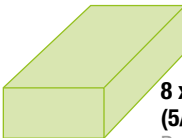

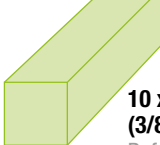

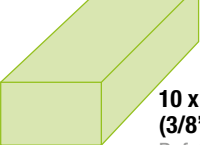



Expert: CL50E, CL50EULTRA, CL50GOURMET, CL52E, CL55E, CL60E, R502, R502 V.V., R702, R702VV, R752W

Expert: CL50E, CL50EULTRA, R502, R502 V.V., R702, R702VV (EasyLoader + French fry equipment)

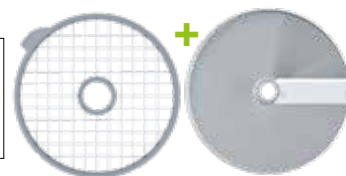
Expert: CL55E Auto, CL60E Auto (French fry Equipment only)

Essential: CL40, R301DICE, R301UDICE, R402A

<p><b>NEW</b></p>  <p><b>6 x 6 mm</b> (1/4" x 1/4") Ref. 49324 Ref. 29230W</p> 	 <p><b>8 x 8 mm</b> (5/16" x 5/16") Ref. 28134W Ref. 49325 Ref. 27116W</p> 	 <p><b>8 x 16 mm</b> (5/16" x 5/8") Ref. 28159W Ref. 49326</p> 	 <p><b>10 x 10 mm</b> (3/8" x 3/8") Ref. 28135W Ref. 49327 Ref. 27117W</p> 	 <p><b>10 x 16 mm</b> (3/8" x 5/8") Ref. 28158W Ref. 49328</p> 
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# Dicing

Macedonia • Macédoine



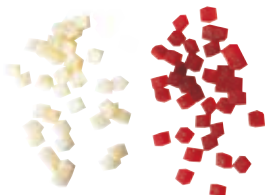
Expert: CL50E, CL50EULTRA, CL50GOURMET, CL52E, CL55E, CL60E, R502, R502 V.V., R702, R702VV, R752VV

Essential: CL40, R301DICE, R301UDICE, R402A

Essential : R2DICE, R2CLRDICE, R2UDICE



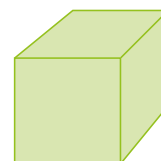
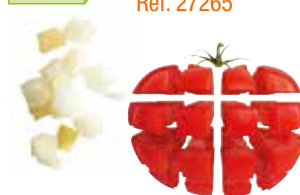
**5x5 mm (3/16")**  
Ref. 28110W



**8x8 mm (5/16")**  
Ref. 28111W  
Ref. 27513W  
Ref. 27264



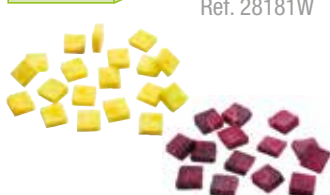
**10x10 mm (3/8")**  
Ref. 28112W  
Ref. 27514W  
Ref. 27265



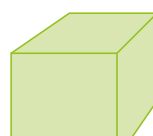
**12x12 mm (15/32")**  
Ref. 28197W  
Ref. 27515W  
Ref. 27290



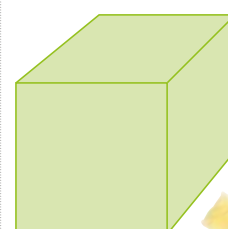
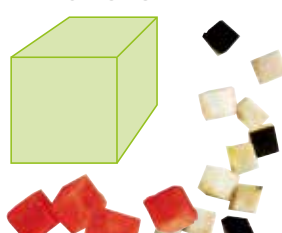
**14x14x5 mm (9/16"x9/16"x3/16")**  
Ref. 28181W



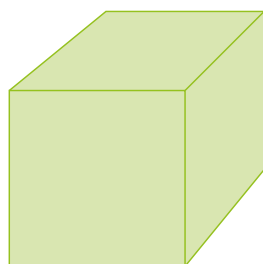
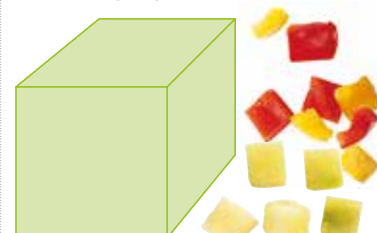
**14x14x10 mm (9/16"x9/16"x3/8")**  
Ref. 28179W



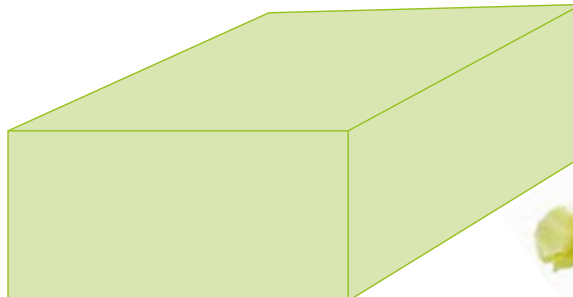
**14x14x14 mm (9/16")**  
Ref. 28113W



**20 x 20 x 20 mm (25/32")**  
Ref. 28114W



**25 x 25 x 25 mm (1")**  
Ref. 28115W



**50 x 70 x 25 mm (1") Lettuce Cut**  
Salades • Ensaladas  
Ref. 28180W



**NEW**

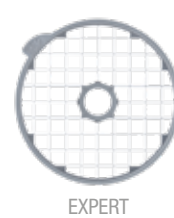
## EasyClean Xpress

R502 to R752VV, CL50E to CL60E

	Ref.
8 mm (5/16")	49305
10 mm (3/8")	49309
12 mm (15/32")	49313
14 mm (9/16")	49314



9 oz / dicing grid



EXPERT



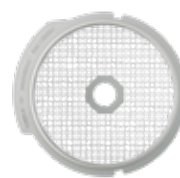
## Easy, fast and zero waste - Save 9 oz per dicing grid cleaned

Facile, rapide et zéro déchet - Récupérez 9 oz par grille macédoine • Facile, veloce e zero rifiuti - Risparmia 9 oz per griglia

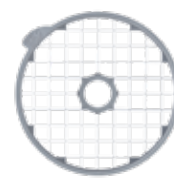
## D-Clean Kit

R402A, R502 to R752VV, CL40, CL50E to CL60E

	Ref.
D-Clean Kit	29246



ESSENTIAL



EXPERT

5 mm (3/16"), 8 mm (5/16"), 10 mm (3/8"),  
12 mm (15/32"), 14 mm (9/16")

## Easy & compact

Facile et compact • Fácil y compacto Facile e compatto



# Brunoise

CL50GOURMET



CL50E  
GOURMET

2x2x2 mm (5/64"x5/64")  
Ref. 28174W



3x3x3 mm (1/8"x1/8")  
Ref. 28175W



4x4x4 mm (5/32"x5/32")  
Ref. 28176W



# Waffle cuts

Gaufrettes

CL50GOURMET

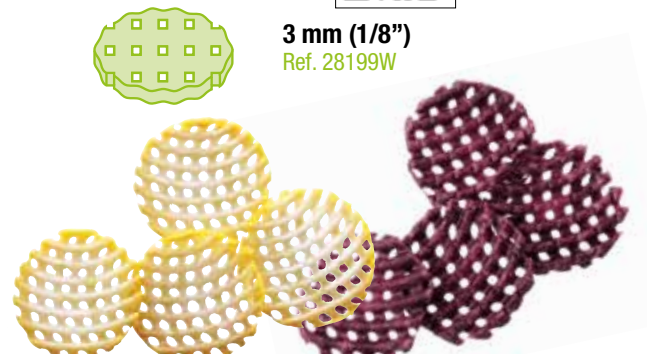


CL50E  
GOURMET

2 mm (5/64")  
Ref. 28198W



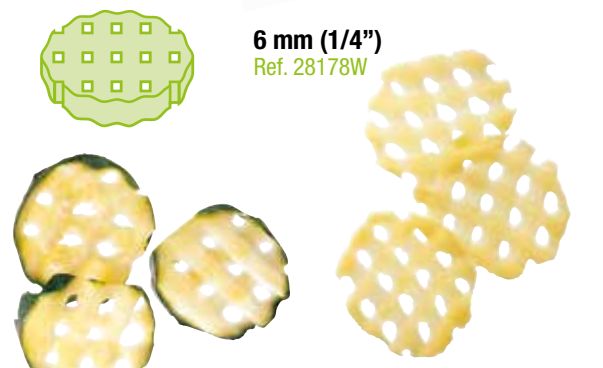
3 mm (1/8")  
Ref. 28199W



4 mm (5/32")  
Ref. 28177W



6 mm (1/4")  
Ref. 28178W



# Mashed Potato

Presse-purée • Pasapuré

R502, R702, R702VV, R752VV, CL50E, CL52E, CL55E, CL60E



	Ref.
Ø 3 mm (1/8") R502, R702, R702VV, CL50E, CL50EULTRA 1 + 2	28207
Ø 3 mm (1/8") R752VV, CL52E, CL55E, CL60E 2	28208
Ø 6 mm (1/4") R502, R702, R702VV, CL50E, CL50EULTRA 1 + 2	28209
Ø 6 mm (1/4") R 752, R752VV, CL52E, CL55E, CL60E 2	28210





## 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



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

& Scan now  
Follow us

