

# *robot* *coupe*®



## Discs Selection Guide

- Guide de sélection des disques
- Keuzegids voor de Schijven
- Guia 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 u 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 parfaite qualité de coupe
- 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
- Tijdbesparing - De productiviteit verhogen
- Ganar tiempo - Aumentar la productividad
- Risparmio di tempo - Aumento della produttività
- Poupar tempo - Aumentar a produtividade

# EXPERT

## Surface treatment



Scan the QR Code to see this function in action.

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



### High resistance

This 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, ensures perfect cutting and keeps fruit and vegetables fresh.

- Fraîcheur préservée : Ce traitement réduit la friction sur le disque, assure une coupe parfaite et préserve la fraîcheur des fruits et légumes.
- Behoud van versheid: De oppervlakte behandeling vermindert de wrijving op de schijf, garandeert een perfect snijresultaat en zorgt dat de groenten en vruchten vers blijven.
- Frescura preservada: Este tratamiento reduce la fricción en el disco, garantiza un corte perfecto y preserva la frescura de las frutas y hortalizas.
- Preserva la freschezza: Questo trattamento riduce l'attrito sul disco, garantisce un taglio perfetto e preserva la freschezza della frutta e della verdura.
- Frescura preservada: Este tratamento reduz o atrito no disco, garante um corte perfeito e preserva a frescura dos frutos e legumes.



### Easy cleaning

Dishwasher resistant.

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

# EXPERT

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



Scan the QR Code  
to see this function  
in action.

- 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 !

Coming soon !



20 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



# 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

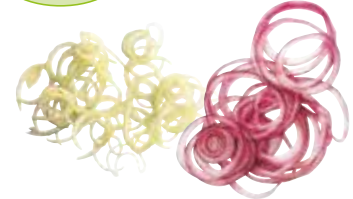
Ref. 28166W



**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. 28062W  
Ref. 27566



**5 mm**  
Ref. 28065W  
Ref. 27087



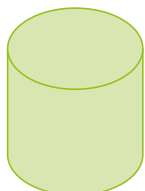
**6 mm**  
Ref. 28196W  
Ref. 27786



**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><b>1,5 mm</b><br/>Ref. 28056W<br/>Ref. 27588*<br/>Ref. 27148</p>  |  <p><b>2 mm</b><br/>Ref. 28057W<br/>Ref. 27577*<br/>Ref. 27149</p>  |  <p><b>3 mm</b><br/>Ref. 28058W<br/>Ref. 27511*<br/>Ref. 27150</p>  |  <p><b>4 mm</b><br/>Ref. 28073W</p>   |
|  <p><b>5 mm</b><br/>Ref. 28059W</p>                                  |  <p><b>6 mm</b><br/>Ref. 27046</p>                                 |  <p><b>7 mm</b><br/>Ref. 28016W</p>                                |  <p><b>9 mm</b><br/>Ref. 28060W<br/>Ref. 27632</p>   |
|  <p><b>Parmesan</b><br/>Ref. 28061W<br/>Ref. 27764</p>            |  <p><b>Röstis</b><br/>Ref. 27164W<br/>Ref. 27191</p>            |  <p><b>Raw potatoes</b><br/>Pdt crues<br/>Ref. 27219W</p>       |  <p><b>Raifort/Horseradish*</b><br/>Ref. 28055W 1 mm<br/>Ref. 27078 0,7 mm<br/>Ref. 27079 1 mm<br/>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><b>2 mm</b><br/>Ref. 27068W<br/>Ref. 27621</p>  |  <p><b>3 mm</b><br/>Ref. 27069W</p>  |  <p><b>5 mm</b><br/>Ref. 27070W</p>  |
|---|--|--|

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



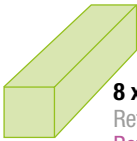



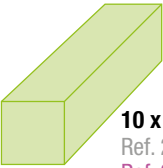

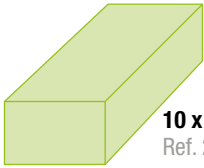

# French fries

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.

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



|   |   |   |   |  |
|---|---|---|---|--|
| <p><b>NEW</b></p>  <p><b>6 x 6 mm</b><br/>Ref. 29230W</p>  |  <p><b>8 x 8 mm</b><br/>Ref. 28134W<br/>Ref. 27116</p>  |  <p><b>8 x 16 mm</b><br/>Ref. 28159W</p>  |  <p><b>10 x 10 mm</b><br/>Ref. 28135W<br/>Ref. 27117</p>  |  <p><b>10 x 16 mm</b><br/>Ref. 28158W</p>  |
|---|---|---|---|--|

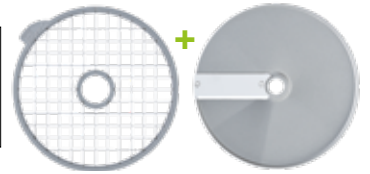


# Dicing

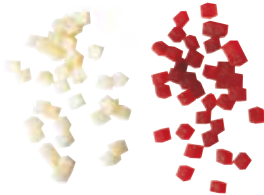
Macédoine • Blokjes • Macedonia • Cubetti • Cubos

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.

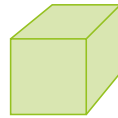
Essential : CL 40, R 402, R 402 V.V.



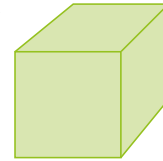
**5x5x5 mm**  
Ref. 28110W



**8x8x8 mm**  
Ref. 280111W  
Ref. 27113



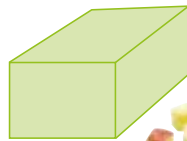
**10x10x10 mm**  
Ref. 28112W  
Ref. 27114



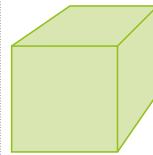
**12x12x12 mm\***  
Ref. 28197W  
Ref. 27298



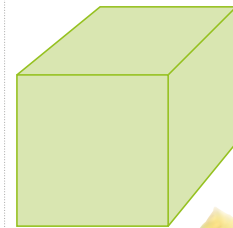
**14x14x5 mm**  
Ref. 28181W



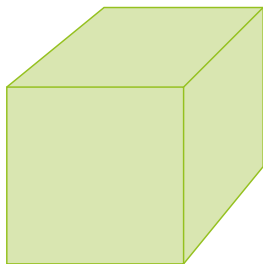
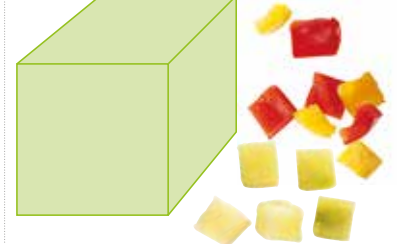
**14x14x10 mm**  
Ref. 28179W



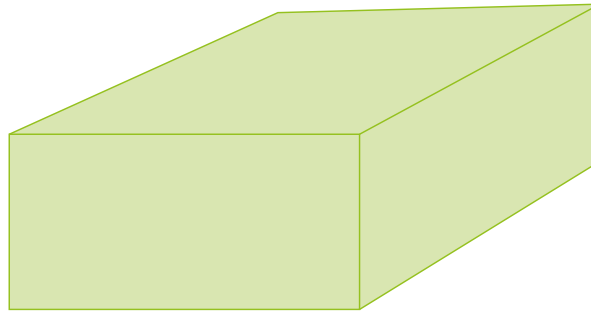
**14x14x14 mm\***  
Ref. 28113W



**20x20x20 mm\***  
Ref. 28114W



**25x25x25 mm\***  
Ref. 28115W



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



\*Except CL 50 Gourmet

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

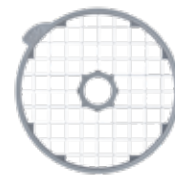
\*Tranne CL 50 Gourmet • \*Exceto CL 50 Gourmet

**NEW**

## EasyClean Xpress

R 502 > R 752, 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 • Eenvoudig & snel / Geen afval • Fácil y rápido / Cero residuos • Facile e veloce / Zero rifiuti • Fácil e Rápido / Zero desperdício

### D-Clean Kit

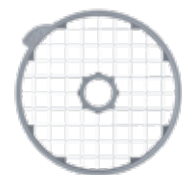
R402, R 502 > R 752, CL 40, CL 50 > CL 60

|             | 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

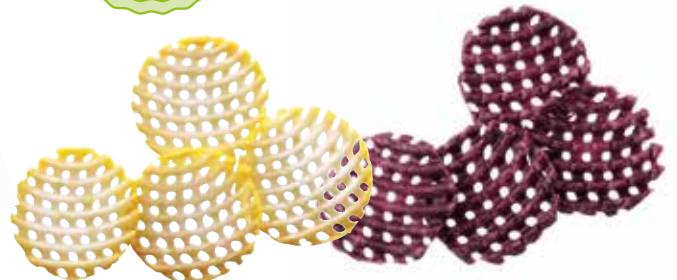


CL 50 GOURMET

2 mm  
Ref. 28198W



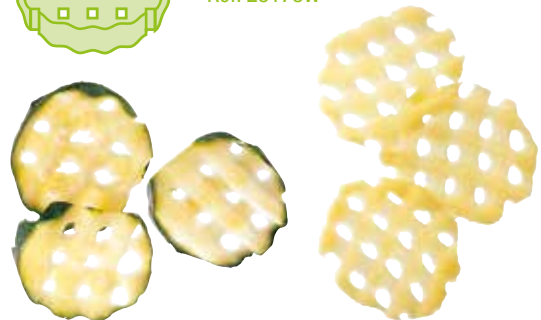
3 mm  
Ref. 28199W



4 mm  
Ref. 28177W



6 mm  
Ref. 28178W



# Mashed Potato

Presse-purée • Pureepers • Pasapuré • Schiacciapatate • Passador

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 | 1 28210     |

## Slice, ripple, grate, julienne, brunoise and waffle...

- Emincez, ondulez, râpez, taillez en julienne, en brunoise et gaufrette...
- Snijdt, golft, raspt, snijdt in julienne en in brunoise...
- Cortar en rodajas, rallar, cortar en juliana, en brunoise, en rejilla...
- Fette, julienne, fette ondulante, listelli, cubetti piccoli e cialde...
- Fatiar, ondular, ralar, juliana, brunesas e gaufrettes...



## ... fries and dice...

- en frite et macédoine
- blokjes of frieten, blokjes
- patatas fritas, macedonia
- patatine fritte o a cubetti
- batatas fritas, cubos



## ... and much more.

- et bien plus encore.
- en nog veel meer.
- y mucho más.
- ed altro ancora.
- e muito mais ainda.



# robot coupe®

## #THEsolution



### 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 residuos reduzida



### 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



Photos non contractuelles - Conception - Agence Portefino



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



Made in France

Ref. 451 928