robot coupe®

Disc Selection Guide

- Guia de Seleccion de Discos
- Guide de sélection des disques

ESSENTIAL & EXPERT

OPTIONAL 28 DISCS

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

OPTIONAL + 50 DISCS

Mineral+®

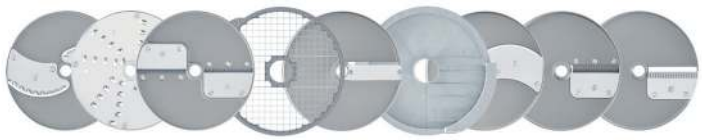
Dishwater resistant

- 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*

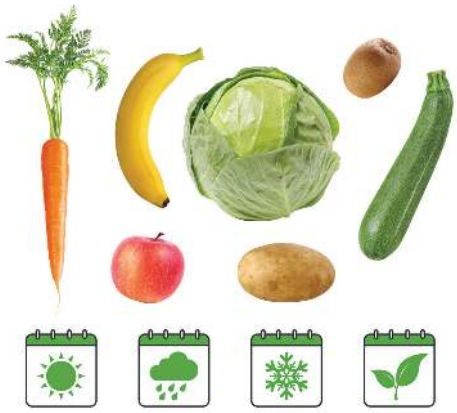
Wall mounted disc holder with 4 stainless steel hooks:
16 Essential discs or 8 Expert discs

- Portadiscos mural 4 varillas inoxidables :
  16 discos Essential u 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

Mineral+®

Scan the QR Code to see this function in action.

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 fraicheur des fruits et légumes.

Easy cleaning

Dishwasher resistant.

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

EXPERT

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

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

Scan the QR Code to see this function in action.

Coming soon !

20 kg > 4 min.

Extremely quick cooking time

• Tiempo de cocción extremadamente rápido
• Cuisson ultra rapide

Fries that are crispier than ever

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

Higher yield

• Mayor rendimiento
• Des portions plus volumineuses

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

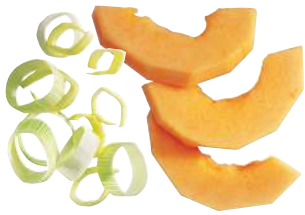
4 mm
Ref. 28004W
Ref. 27566

5 mm
Ref. 28065W
Ref. 27087

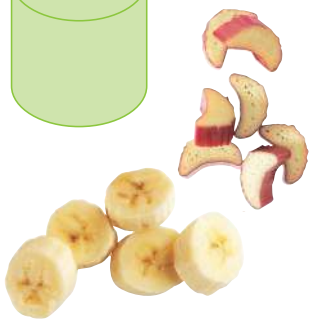
6 mm
Ref. 28196W
Ref. 27786

8 mm
Ref. 28066W

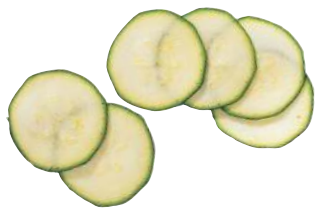
10 mm
Ref. 28067W



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
Ref. 27621

3 mm
Ref. 27069W

5 mm
Ref. 27070W

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

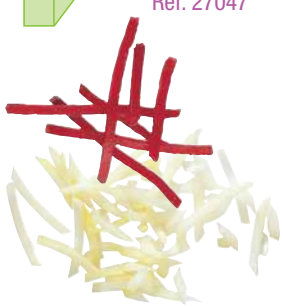
2 x 10 mm Tagliatelles
Ref. 28173W

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

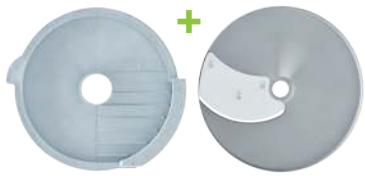
8 x 8 mm
Ref. 28054W
Ref. 27048

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.

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



NEW

6 x 6 mm
Ref. 29230W

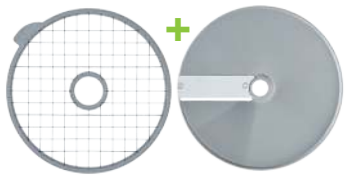
8 x 8 mm
Ref. 28134W
Ref. 27116

8 x 16 mm
Ref. 28159W

10 x 10 mm
Ref. 28135W
Ref. 27117

10 x 16 mm
Ref. 28158W

Dicing Macedonia • Macédoine

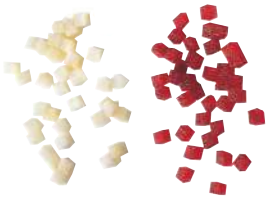


Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

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



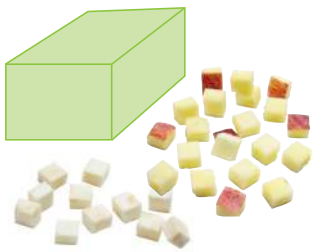
8x8x8 mm
Ref. 28111W
Ref. 27513W
Ref. 27264

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

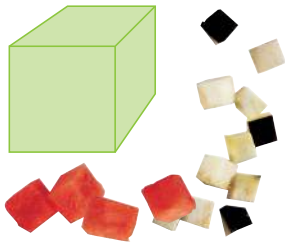
12x12x12 mm
Ref. 28197W
Ref. 27515W
Ref. 27290

14x14x5 mm
Ref. 28181W

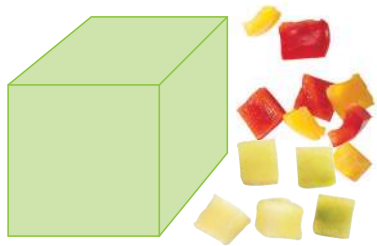
14x14x10 mm
Ref. 28179W



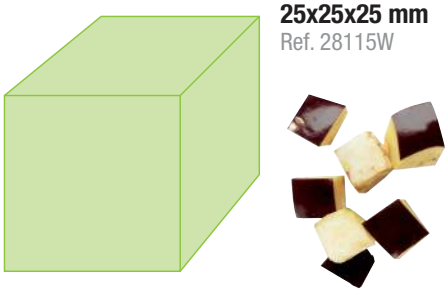
14x14x14 mm
Ref. 28113W



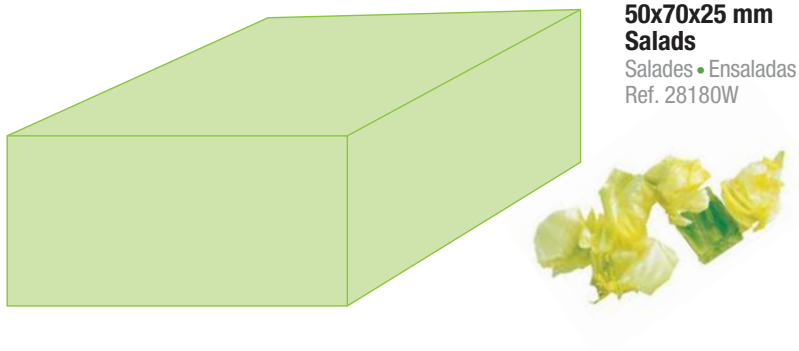
20x20x20 mm
Ref. 28114W



25x25x25 mm
Ref. 28115W



50x70x25 mm
Salades
Salades • Ensaladas
Ref. 28180W

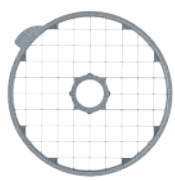


NEW

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

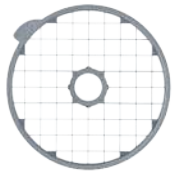
R 402, R 502 > R 752 V.V., CL 40, CL 50 > CL 60

	Ref.
D-Clean Kit	29246

Easy & compact

Facile et compact • Fácil y compacto Facile e compatto

ESSENTIAL



EXPERT

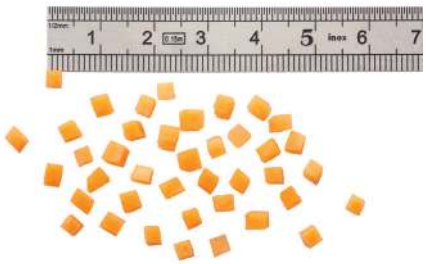
5 mm, 8 mm, 10 mm, 12 mm, 14 mm

Brunoise

CL 50 Gourmet

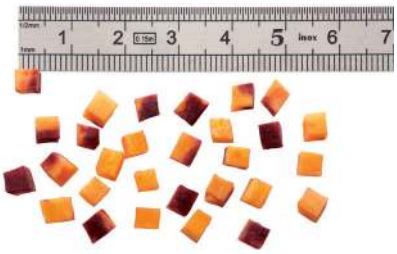
CL 50 GOURMET

2x2x2 mm
Ref. 28174W



3x3x3 mm
Ref. 28175W

4x4x4 mm
Ref. 28176W



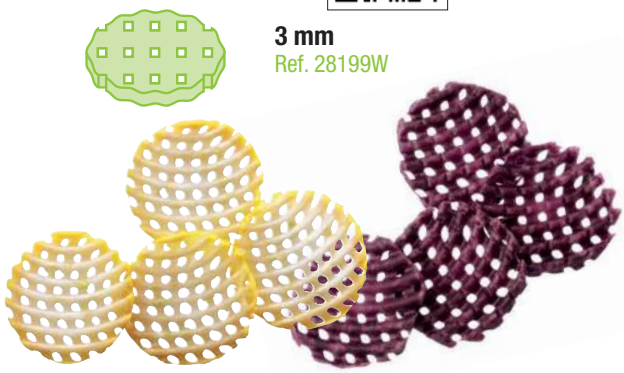
Waffle cuts Gaufrettes

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

			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

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

• Cortar en rodajas, rallar, cortar en juliana, en brunoise, en rejilla…
• Emincez, ondulez, râpez, taillez en julienne, en brunoise et gaufrette...

... fries and dice...

• patatas fritas, macedonia
• en frite et macédoine

... and much more.

• y mucho más.
• et bien plus encore.

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

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