

# robot coupe<sup>®</sup>



## Disc Selection Guide

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

# ESSENTIAL & EXPERT

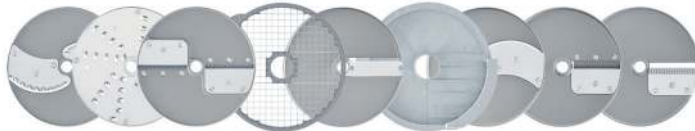


## Stainless steel

- 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

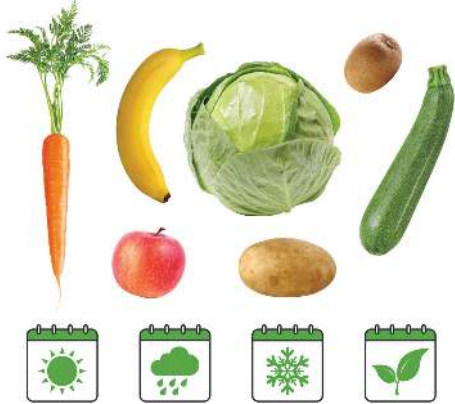
- Portadiscos mural 4 varillas inoxidables :  
16 discos Essential u 8 discos Expert
- Porte disque mural 4 tiges inox :  
16 disques Essential ou 8 disques Expert

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



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 fraîcheur 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



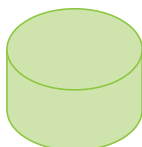
**4 mm**  
Ref. 28004W  
Ref. 27566



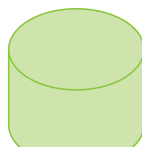
**5 mm**  
Ref. 28065W  
Ref. 27087



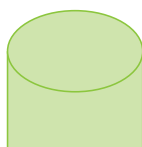
**6 mm**  
Ref. 28196W  
Ref. 27786



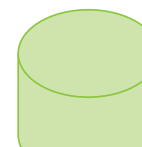
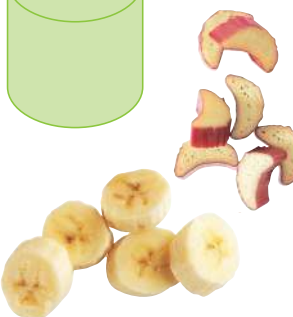
**8 mm**  
Ref. 28066W



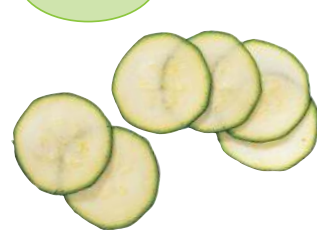
**10 mm**  
Ref. 28067W



**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

<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>  
---	---	---

# 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

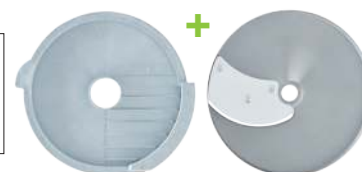
**3 x 3 mm**  
 Ref. 28101W

**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

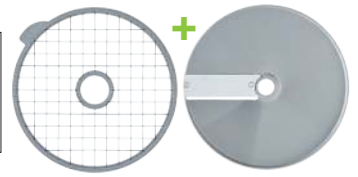
**8 x 16 mm**  
 Ref. 28159W

**10 x 10 mm**  
 Ref. 28135W  
 Ref. 27117

**10 x 16 mm**  
 Ref. 28158W

# Dicing

Macedonia • Macédoine

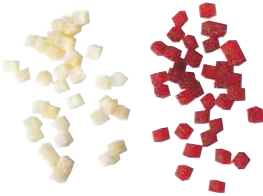


Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

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



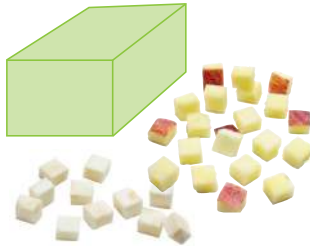
**12x12x12 mm**  
Ref. 28197W  
Ref. 27515W  
Ref. 27290



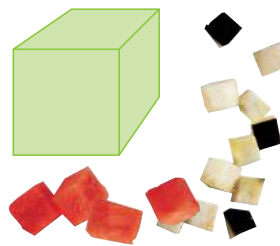
**14x14x5 mm**  
Ref. 28181W



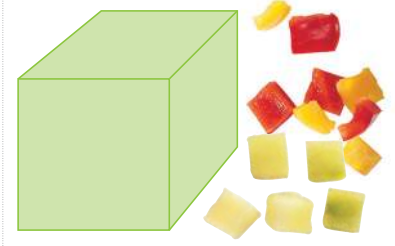
**14x14x10 mm**  
Ref. 28179W



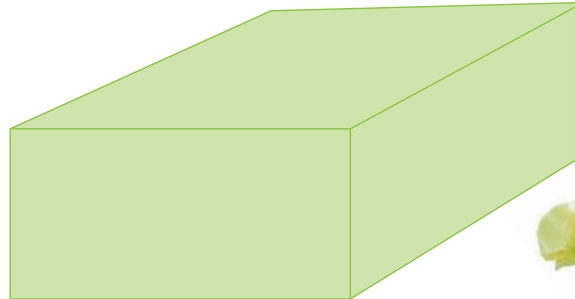
**14x14x14 mm**  
Ref. 28113W



**20x20x20 mm**  
Ref. 28114W



**25x25x25 mm**  
Ref. 28115W



**50x70x25 mm**  
**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



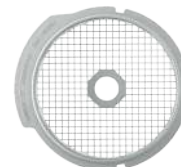
## Easy & fast / Zero waste

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

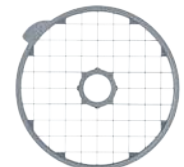
## D-Clean Kit

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

## Easy & compact

Facile et compact • Fácil y compacto Facile e compatto



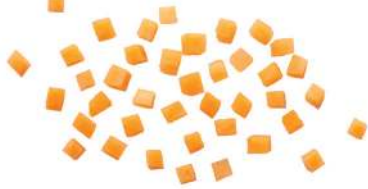
# Brunoise

CL 50 Gourmet



CL 50 GOURMET

**2x2x2 mm**  
Ref. 28174W



**3x3x3 mm**  
Ref. 28175W



**4x4x4 mm**  
Ref. 28176W



# Waffle cuts Gaufrettes

CL 50 Gourmet

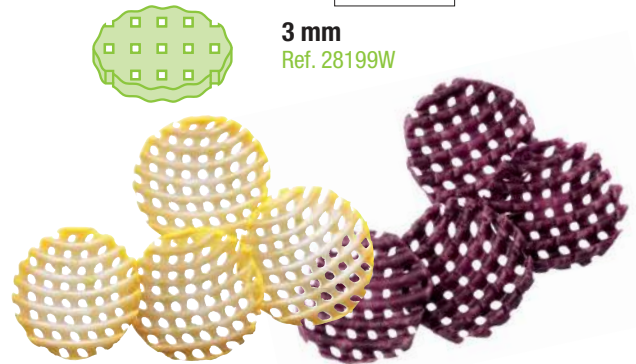


CL 50 GOURMET

**2 mm**  
Ref. 28198W



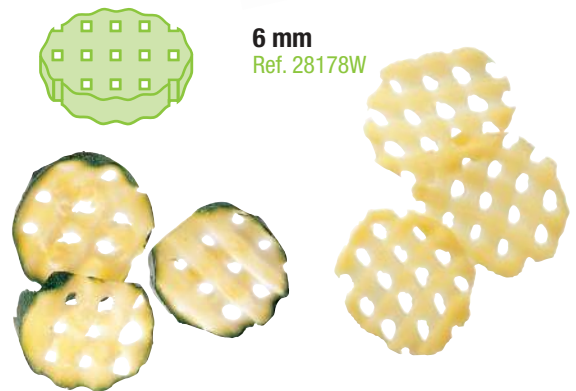
**3 mm**  
Ref. 28199W



**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

## 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



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

& Scan now  
Follow us

