

DISCS COLLECTION

2019

robot coupe®



Ø 175 mm



Ø 175 mm



Ø 190 mm



Ø 190 mm

	R 211 XL R 211 XL Ultra R 301 Ultra R 401		R 402		CL 40		Discs	DISC DESIGNATION	R 502/R 502 V.V. R 652/R 652 V.V.		CL 50 Gourmet	
	UNIT PRICE SGD \$				UNIT PRICE SGD \$				UNIT PRICE SGD \$		UNIT PRICE SGD \$	
	CL 20							CL 50/CL 50 Ultra CL 52/CL 55/CL 60				
SLICERS 							Almonds 0.6 mm	S-0.6mm	28166	167	28166	167
							0.8 mm	S-0.8mm	28069	167	28069	167
	27051	80	27051	80	1 mm	S-1mm	28062	167	28062	167	28062	167
	27555	80	27555	80	2 mm	S-2mm	28063	167	28063	167	28063	167
	27086	80	27086	80	3 mm	S-3mm	28064	167	28064	167	28064	167
	27566	80	27566	80	4 mm	S-4mm	28004	167	28004	167	28004	167
	27087	80	27087	80	5 mm	S-5mm	28065	167	28065	167	28065	167
	27786	80	27786	80	6 mm	S-6mm	28196	167	28196	167	28196	167
					8 mm	S-8mm	28066	167	28066	167	28066	167
					10 mm	S-10mm	28067	167	28067	167	28067	167
				14 mm	S-14mm	28068	167					
				4 mm for cooked potatoes	C-4mm	27244	564	27244	564	27244	564	
				6 mm for cooked potatoes	C-6mm	27245	564	27245	564	27245	564	
RIPPLE CUT SLICERS 	27621	80	27621	80	2 mm	R-2mm	27068	209	27068	209	27068	209
					3 mm	R-3mm	27069	209	27069	209	27069	209
					5 mm	R-5mm	27070	209	27070	209	27070	209
GRATERS 	27588	80	27588	27148	80	1.5 mm	G-1.5mm	28056	139	28056	139	
	27577	80	27577	27149	80	2 mm	G-2mm	28057	139	28057	139	
	27511	80	27511	27150	80	3 mm	G-3mm	28058	139	28058	139	
					4 mm	G-4mm	28073	139	28073	139		
					5 mm	G-5mm	28059	139	28059	139		
	27046	59	27046	59	6 mm							
					7 mm	G-7mm	28016	104	28016	104		
	27632	59	27632	59	9 mm	G-9mm	28060	104	28060	104		
	27764	73	27764	73	Parmesan	-	28061	104	28061	104		
	27191	104	27191	104	Röstis potatoes	-	27164	168	27164	168		
				Raw potatoes	-	27219	188	27219	188			
27078	104	27078	104	0.7 mm for horseradish paste	-							
27079	104	27079	104	1 mm for horseradish paste	-	28055	174	28055	174			
27130	104	27130	104	1.3 mm for horseradish paste	-							
JULIENNE 						1 x 8 mm	J-1x8mm	28172	218	28172	218	
						1 x 26 onions/cabbage	J-1x26mm	28153	412	28153	412	
	27080	96	27080	96	2 x 4 mm	J-2x4mm	27072	218	27072	218		
	27081	96	27081	96	2 x 6 mm	J-2x6mm	27066	218	27066	218		
					2 x 8 mm	J-2x8mm	27067	218	27067	218		
					2 x 10 mm	J-2x10mm	28173	218	28173	218		
	27599	96	27599	96	2 x 2 mm	J-2x2mm	28051	218	28051	218		
					2.5 x 2.5 mm	J-2.5x2.5mm	28195	218	28195	218		
					3 x 3 mm	J-3x3mm	28101	218	28101	218		
	27047	96	27047	96	4 x 4 mm	J-4x4mm	28052	218	28052	218		
27610	96	27610	96	6 x 6 mm	J-6x6mm	28053	218	28053	218			
27048	96	27048	96	8 x 8 mm	J-8x8mm	28054	218	28054	218			

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	R 402	UNIT PRICE SGD \$	Discs	DISC DESIGNATION	GRID DESIGNATION	R 502/R 502 V.V. R 652/R 652 V.V. CL 50/CL 50 Ultra CL 52/CL 55/CL 60	UNIT PRICE SGD \$	CL 50 Gourmet	UNIT PRICE SGD \$
 <p>DICING EQUIPMENT</p> <p>1 DICING GRID + 1 SLICER</p>	■ 27113	333	5 x 5 x 5 mm	D-5mm	D-5x5mm	■ 28110	378	■ 28110	378
			8 x 8 x 8 mm	D-8mm	D-8x8mm	■ 28111	333	■ 28111	333
			8 x 8 x 5 mm	D-8mm	D-8x5mm	■ 28203	333		
	■ 27114	333	10 x 10 x 10 mm	D-10mm	D-10x10mm	■ 28112	333	■ 28112	333
	■ 27298	333	12 x 12 x 12 mm	D-12mm	D-12x12mm	■ 28197	333		
			14 x 14 x 5 mm (mozzarella)	D-5mm	D-14x14mm	■ 28181	333	■ 28181	333
			14 x 14 x 10 mm	D-10mm	D-14x14mm	■ 28179	333	■ 28179	333
			14 x 14 x 14 mm	D-14mm	D-14x14mm	■ 28113	333		
			20 x 20 x 20 mm	D-20mm	D-20x20mm	■ 28114	333		
		25 x 25 x 25 mm	D-25mm	D-25x25mm	■ 28115	333			
		50 x 70 x 25 mm (salad)	D-25mm	D-50x70mm	■ 28180	502			
 <p>FRENCH FRIES</p>	▲ 27116	307	8 x 8 mm	F-8mm	F-8mm	▲ 28134	389	▲ 28134	389
			8 x 16 mm	F-8mm	F-16mm	▲ 28159	389	▲ 28159	389
	▲ 27117	307	10 x 10 mm	F-10mm	F-10mm	▲ 28135	389	▲ 28135	389
			10 x 16 mm	F-10mm	F-16mm	▲ 28158	389	▲ 28158	389
 <p>BRUNOISES</p>			2 x 2 x 2 mm				28174	281	
			3 x 3 x 3 mm					28175	281
			4 x 4 x 4 mm					28176	281
 <p>WAFFLE</p>			2 mm				28198	246	
			3 mm					28199	246
			4 mm					28177	246
			6 mm					28178	246

WARNING



■ Dicing equipment delivered with : 1 dicing grid + 1 slicing disc.

▲ French Fries equipment delivered with: 1 French Fries grid + 1 slicing disc.

ACCESSORIES	Ref.	UNIT PRICE SGD \$
<p>WALL-MOUNTED BLADE AND DISC HOLDER From the R 101 XL to the R 402 To store 1 blade and 8 discs</p> 	107810	46
<p>WALL-MOUNTED DISC HOLDER WITH 4 STAINLESS-STEEL PEGS To store 16 small discs or 8 large discs</p> 	107812	61
<p>POLYCARBONATE SET OF DISCS For R502 to R652 VV discs CL50 to CL60 discs</p> 	27258	23
<p>D-CLEAN KIT : CLEANING TOOL DICING GRIDS</p> 	39881	114
<p>DISC PROTECTOR For R502 to R652 VV discs CL50 to CL60 discs</p> 	39726	22



The widest range of slicers available

Slicers

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 20, CL 40, R 211 XL, R 211 XL Ultra, R 301 Ultra, R 401, R 402

<p>0.6 mm Ref. 28166</p>	<p>0.8 mm Ref. 28069</p>	<p>1 mm Ref. 28062 Ref. 27051</p>	
<p>2 mm Ref. 28063 Ref. 27555</p>	<p>3 mm Ref. 28064 Ref. 27086</p>	<p>4 mm Ref. 28004 Ref. 27566</p>	
<p>5 mm Ref. 28065 Ref. 27087</p>	<p>6 mm Ref. 28196 Ref. 27786</p>	<p>8 mm Ref. 28066</p>	<p>10 mm Ref. 28067</p>
<p>14 mm* Ref. 28068</p>	<p>Cooked potatoes 4 mm Ref. 27244</p>	<p>Cooked potatoes 6 mm Ref. 27245</p>	

*(except CL 50 Gourmet)

The widest range of slicers available

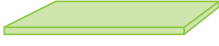
Julienne

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.


CL 20, CL 40, R 211 XL, R 211 XL Ultra, R 301 Ultra, R 401, R 402

 **1 x 8 mm**
Tagliatelles
Ref. 28172




 **1 x 30 mm**
Ref. 28153




 **2 x 4 mm**
Ref. 27072
Ref. 27080



 **2 x 6 mm**
Ref. 27066
Ref. 27081




 **2 x 8 mm**
Ref. 27067




 **2 x 10 mm**
Tagliatelles
Ref. 28173



 **2 x 2 mm**
Ref. 28051
Ref. 27599



 **2,5 x 2,5 mm**
Ref. 28195




 **3 x 3 mm**
Ref. 28101




 **4 x 4 mm**
Ref. 28052
Ref. 27047



 **6 x 6 mm**
Ref. 28053
Ref. 27610



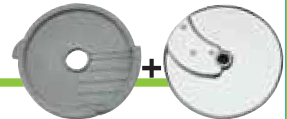
 **8 x 8 mm**
Ref. 28054
Ref. 27048



French Fries

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 40, R 402



 **8 x 8 mm**
Ref. 28134
Ref. 27116



 **8 x 16 mm**
Ref. 28159



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



 **10 x 16 mm**
Ref. 28158




























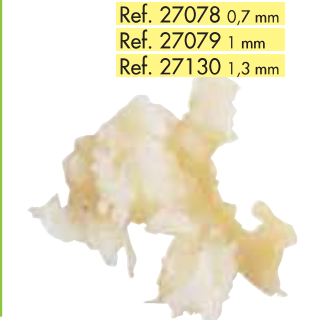
The widest range of slicers available

Graters

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 20, CL 40, R 211 XL, R 211 XL Ultra, R 301 Ultra, R 401, R 402

* Special CL 40, R 402

 <p>1.5 mm Ref. 28056 Ref. 27588 Ref. 27148*</p> 	 <p>2 mm Ref. 28057 Ref. 27577 Ref. 27149*</p> 	 <p>3 mm Ref. 28058 Ref. 27511 Ref. 27150*</p> 	 <p>4 mm Ref. 28073</p> 
 <p>5 mm Ref. 28059</p> 	 <p>6 mm Ref. 27046</p> 	 <p>7 mm Ref. 28016</p> 	 <p>9 mm Ref. 28060 Ref. 27632</p> 
 <p>Parmesan Ref. 28061 Ref. 27764</p> 	 <p>Röstis Ref. 27164 Ref. 27191</p> 	 <p>Raw potatoes Ref. 27219</p> 	 <p>Horseradish 1 mm Ref. 28055 Ref. 27078 0,7 mm Ref. 27079 1 mm Ref. 27130 1,3 mm</p> 

Ripple cuts

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 652

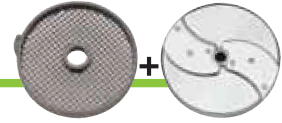
CL 20, CL 40, R 211 XL, R 211 XL Ultra, R 301 Ultra, R 401, R 402

 <p>2 mm Ref. 27068 Ref. 27621</p> 	 <p>3 mm Ref. 27069</p> 	 <p>5 mm Ref. 27070</p> 
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The widest range of cuts

Dicing Equipment



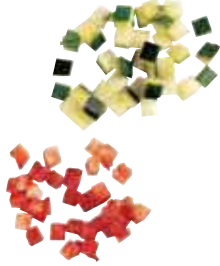
CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 40, R 402

5x5x5 mm
Ref. 28110



8x8x8 mm
Ref. 28111
Ref. 27113



8x8x5 mm
Ref. 28203



10x10x10 mm
Ref. 28112
Ref. 27114



12x12x12 mm*
Ref. 28197
Ref. 27298



14x14x5 mm
Ref. 28181



14x14x10 mm*
Ref. 28179



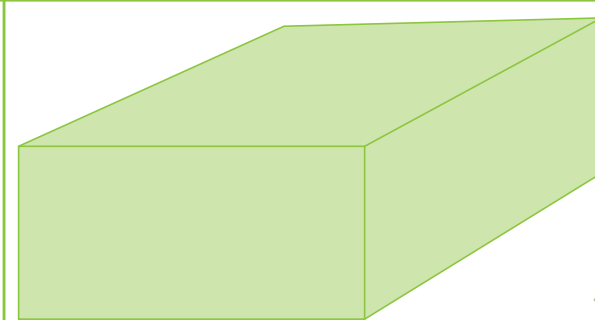
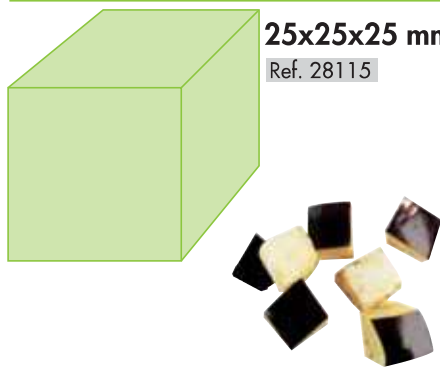
14x14x14 mm*
Ref. 28113



20x20x20 mm*
Ref. 28114



25x25x25 mm*
Ref. 28115



50x70x25 mm*
Ref. 28180



*(except CL 50 Gourmet)

D-Cleaning Kit

Cleaning tool
dicing grids

Ref. 39881

SGD \$ 114



Reversible grid holder

- One side for R402 and CL 40 grids
- One side for CL60 and R502 grids



Dicing grid cleaning tool
(5mm, 8mm or 10mm)



Scraper tool



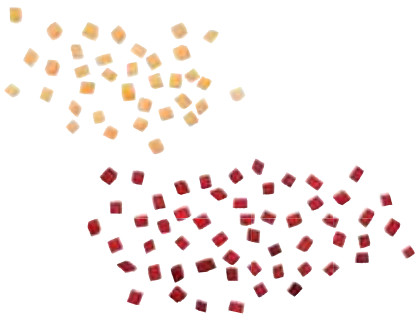
Exclusive Cuts CL 50 Gourmet

Brunoise



CL 50 Gourmet

2x2x2 mm
Ref. 28174



3x3x3 mm
Ref. 28175



4x4x4 mm
Ref. 28176



Waffle



CL 50 Gourmet

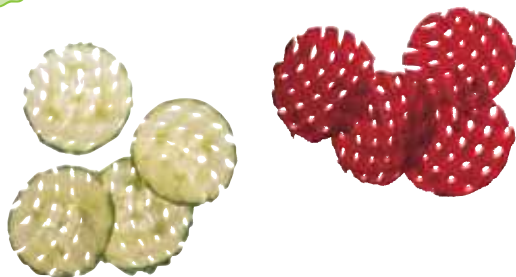
2 mm
Ref. 28198



3 mm
Ref. 28199



4 mm
Ref. 28177



6 mm
Ref. 28178

