

robot coupe®



Disc Selection Guide

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

ESSENTIAL & EXPERT

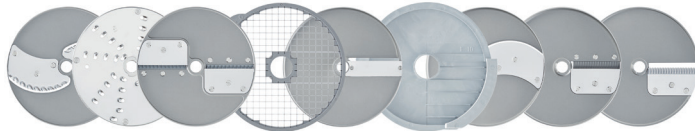


Stainless steel

- 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



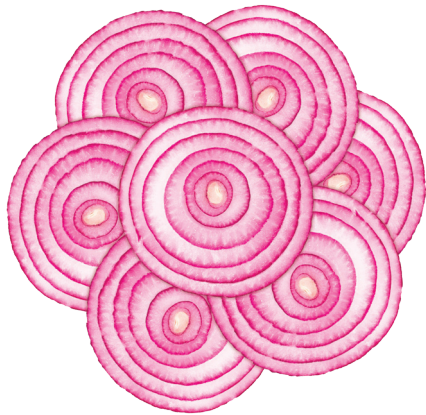
ADVANTAGES

- 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




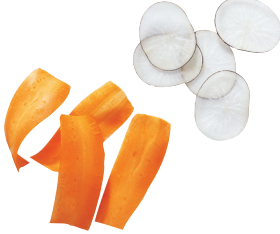

















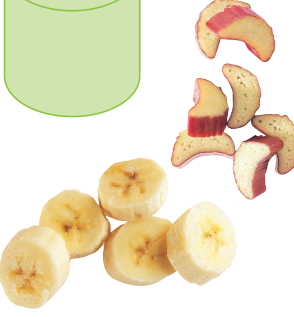

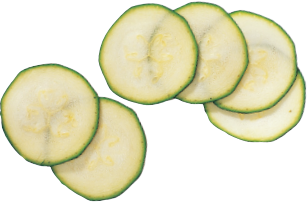






Slicers Rebanadores • Éminceurs

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



























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

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>1.5 mm Ref. 28056W Ref. 27588</p>  	<p>2 mm Ref. 28057W Ref. 27577</p>  	<p>3 mm Ref. 28058W Ref. 27511</p>  	<p>4 mm Ref. 28073W</p>  
<p>5 mm Ref. 28059W</p>  	<p>6 mm Ref. 27046</p>  	<p>7 mm Ref. 28016W</p>  	<p>9 mm Ref. 28060W Ref. 27632</p>  
<p>Parmesan cheese Ref. 28061W Ref. 27764</p>  	<p>Röstis potatoes Patatas tipo Röstis • PdT type Röstis Ref. 27164W Ref. 27191</p>  	<p>Raw potatoes Patatas crudas • PdT crues Ref. 27219W</p>  	<p>1 mm horseradish 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

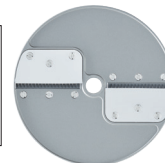


Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.
 Essential: CL 40, R 101P, R 2 N, R 2 Dice, R 301, R 301 Ultra, R 301 Dice, R 301 Dice Ultra, R 401, R 402

<p>2 mm Ref. 27068W Ref. 27621</p>  	<p>3 mm Ref. 27069W</p>  	<p>5 mm Ref. 27070W</p>  
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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

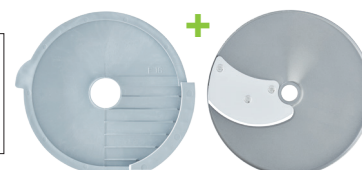
3 x 3 mm
 Ref. 28101W

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

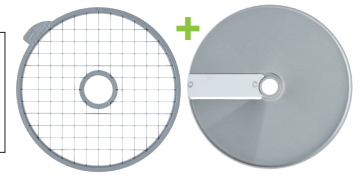
8 x 16 mm
 Ref. 28159W

10 x 10 mm
 Ref. 28135W
 Ref. 27117

10 x 16 mm
 Ref. 28158W

Dicing

Macedonia • Macédoine

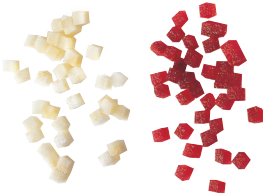


Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 702, R 702 V.V., R 752 V.V.

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



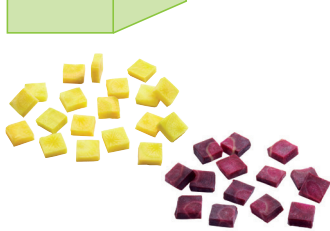
10x10x10 mm
Ref. 28112W
Ref. 27514W
Ref. 27265



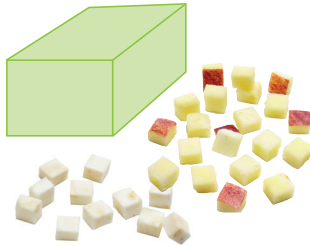
12x12x12 mm
Ref. 28197W
Ref. 27515W
Ref. 27290



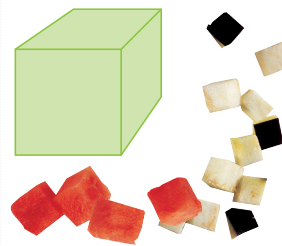
14x14x5 mm
Ref. 28181W



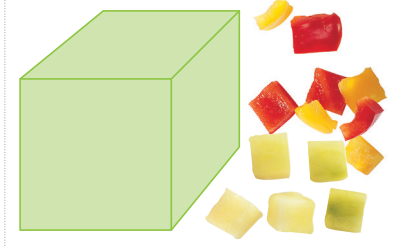
14x14x10 mm
Ref. 28179W



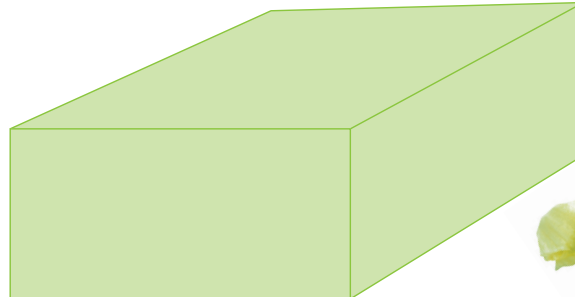
14x14x14 mm
Ref. 28113W



20x20x20 mm
Ref. 28114W



25x25x25 mm
Ref. 28115W



50x70x25 mm
Salads
Salades • Ensaladas
Ref. 28180W

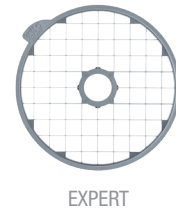


NEW

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



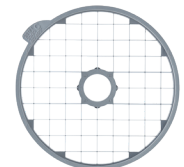
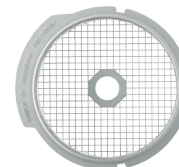
Easy & fast / Zero waste

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

Easy & compact

Facile et compact • Fácil y compacto Facile e compatto



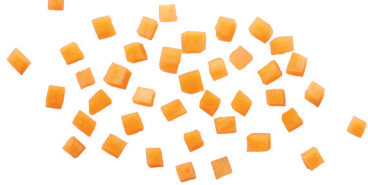
Brunoise

CL 50 Gourmet

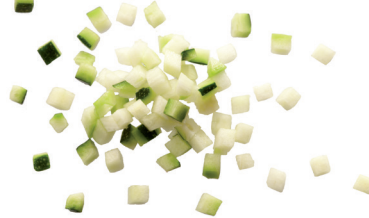


CL 50 GOURMET

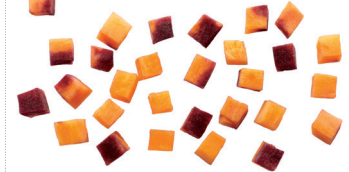
2x2x2 mm
Ref. 28174W



3x3x3 mm
Ref. 28175W



4x4x4 mm
Ref. 28176W



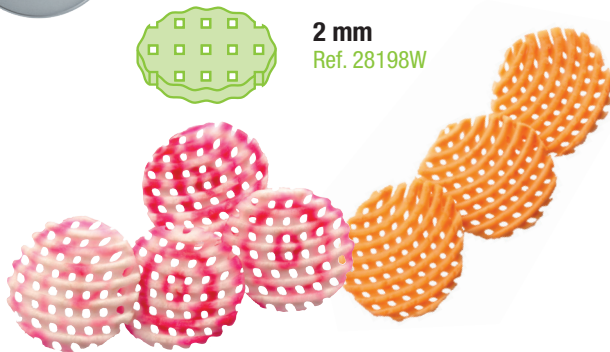
Waffle cuts Gaufrettes

CL 50 Gourmet

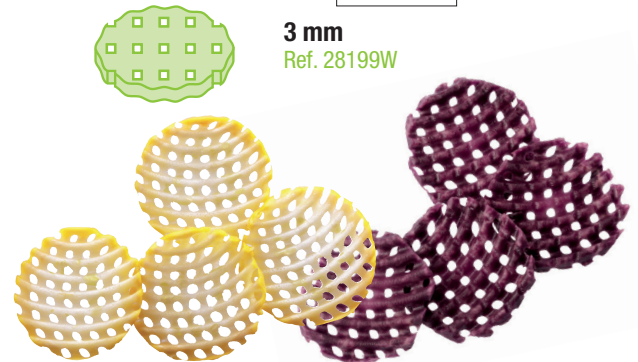


CL 50 GOURMET

2 mm
Ref. 28198W



3 mm
Ref. 28199W



4 mm
Ref. 28177W

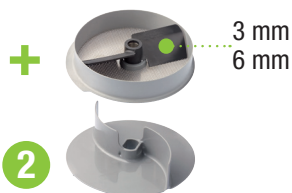


6 mm
Ref. 28178W



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

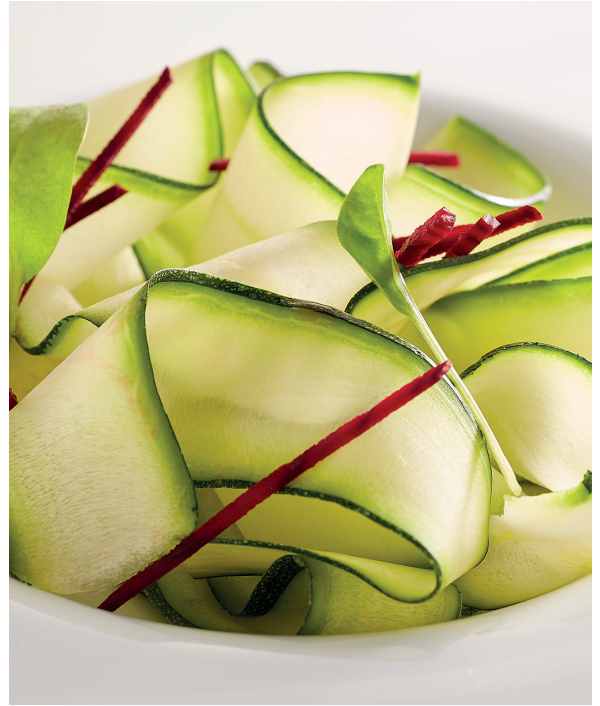
2

3 mm
6 mm

		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

& Scan now
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