

robot coupe®



CATALOGUE 16-03-2009

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THE ROBOT-COUCPE RANGE ...

THE RIGHT MACHINE FOR YOUR APPLICATION

FOOD PROCESSORS

| | | | | |
|-------------------|---|---|------------------|---|
| R 201/R 201 Ultra |  10 to 20 |  | R 502 |  30 to 300 + |
| R 301/R 301 Ultra |  10 to 70 | | R 502 V.V. |  30 to 300 + |
| R 401/R 402 |  20 to 100 + | | R 602/R 602 V.V. |  30 to 400 + |
| R 402 V.V. |  20 to 100 + | | | |

VEGETABLE PREPARATION MACHINES

| | | | | |
|-------------------|---|---|------------------|--|
| CL 20 |  20 to 60 |  | CL 52 |  50 to 400 + |
| CL 25/CL 30 |  20 to 80 | | CL 55 |  100 to 1 000 + |
| CL 50/CL 50 Ultra |  20 to 300 + | | CL 60/CL 60 V.V. |  300 to 3000 + |
| CL 50 Gourmet |  20 to 300 + | | | |

CUTTER MIXERS

| | | | | |
|---------------------|---|--|----------------|---|
| R 2 / R 2B |  10 to 20 |  | R 10/R 10 V.V. |  50 to 200 + |
| R 3 |  10 to 30 | | R 20/R 20 V.V. |  50 to 300 + |
| R 4 / R 4 V.V. |  10 to 50 | | R 23 |  50 to 400 + |
| R 5 Plus / R 5 V.V. |  20 to 80 | | R 30 |  100 to 500 + |
| R 6 |  20 to 100 | | R 45 |  200 to 1000 + |
| R 6 V.V. |  20 to 100 | | R 60 |  300 to 3000 + |
| R 8 |  20 to 150 | | | |

BLIXERS

| | | | | |
|---------------|--|---|-----------------|---|
| Blixer 2 |  1 to 20 |  | Blixer 5 Plus |  20 to 80 |
| Blixer 3 |  10 to 30 | | Blixer 5 V.V. |  20 to 80 |
| Blixer 4 |  10 to 50 | | Blixer 6/6 V.V. |  20 to 100 |
| Blixer 4 V.V. |  10 to 50 | | | |

POWER MIXERS

| | | | | |
|-------------------|--|---|---|---|
| Mini MP 160 V.V. |  Ideal for small quantities |  | MP 350 Ultra |  50 litre |
| Mini MP 190 V.V. | | | MP 450 Ultra |  100 litre |
| Mini MP 240 V.V. | | | MP 550 Ultra |  200 litre |
| Mini MP 190 Combi | | | MP 600 Ultra |  300 litre |
| Mini MP 240 Combi | MP 800 Turbo | |  400 litre | |
| CMP 250 V.V. |  15 litre | | MP 350 V.V. Ultra |  50 litre |
| CMP 300 V.V. |  30 litre | | MP 450 V.V. Ultra |  100 litre |
| CMP 350 V.V. |  45 litre | | MP 350 Combi Ultra |  50 litre |
| CMP 250 Combi |  15 litre | | MP 450 Combi Ultra |  100 litre |
| CMP 300 Combi |  30 litre | | MP 450 FW Ultra |  2-50 egg whites |

BREAD SLICER

| | |
|--------|-------------------------------|
| TP 180 | 180 to 360 slices per minute. |
|--------|-------------------------------|

For delicatessens, caterers, bakers, confectioners, food industry, testing laboratories, refer to the selection guide on page 63-66.



Blixer 2Page 44

- The new small-capacity Blixer can be used to process quantities as small as 200 grammes, i.e. 1-2 portions.
- 2.9-litre brushed stainless-steel bowl with ergonomic handle fitted with a micro-serrated blade assembly and a scraper arm.
- Ideal for preparing:
 - portion-controlled, texture-modified meals (starters, main courses, desserts) for the healthcare sector,
 - verrines, pre-starters, soda siphon recipes and foams, as well as specialities such as tapenade, pesto and guacamole.



Mini MPPage 51

5 new models :

- 3 Mini MP
Mini MP 160 V.V., Mini MP 190 V.V. and Mini MP 240 V.V.
- 2 Mini MP Combi
Mini MP 190 Combi and Mini MP 240 Combi.
- Removable tube, knife, emulsifying disc and whisk.



MP UltraPage 54

The comprehensive range of power mixers includes 9 models, all featuring the very latest innovations:

- Stainless-steel motor unit for a longer lifespan.
- 20% increase in motor power output to optimize processing times.
- Optimised mixing time for higher performance.

CUTTER-MIXER Function

VEGETABLE PREPARATION Function

COARSE CHOPPING



SLICING



MIXING



RIPPLE CUT



FINE CHOPPING



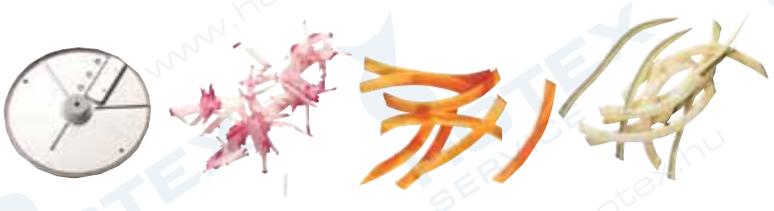
GRATING



EMULSIONS AND SAUCES



JULIENNE



KNEADING



DICING



GRINDING



FRENCH FRIES



*For R 402 - R 402 V.V. - R 502 - R 502 V.V. - R 602 - R 602 V.V.

| Models | Quantities processed in cutter-mixer function | Output per hour in vegetable preparation function | Number of meals |
|----------------------------|---|---|-----------------|
| R 201 / R 201 Ultra | 0.3 to 1 kg | 5 to 10 kg | 10 to 20 |
| R 201 E / R 201 Ultra E | | | 10 to 30 |
| R 301 / R 301 Ultra | 0.5 to 1.5 kg | 20 to 40 kg | 10 to 70 |
| R 401 / R 402 / R 402 V.V. | 0.5 to 2.5 kg | | 20 to 100 |
| R 502 / R 502 V.V. | 0.5 to 3 kg | 120 to 200 kg | 30 to 300 |
| R 602 / R 602 V.V. | 0.5 to 3.5 kg | | 30 to 400 |

R 201

Recommended for 10 to 20 meals

Motor base : 550 W - single phase - 1 speed 1500 rpm - **Cutter attachment :** 2.9 litre cutter bowl in polycarbonate with handle, stainless steel straight blade knife included - **Vegetable preparation function :** with inside ejection - 2 discs included : grater 2 mm ; slicer 2 mm. **Dimensions :** 495 x 220 x 280 mm.

R 201 Ultra

Recommended for 10 to 20 meals

Motor base : 550 W - **Cutter attachment :** 2.9 litre stainless steel cutter bowl
Other characteristics same as above.

R 201E

Recommended for 10 to 30 meals

Motor base : 550 W - **Vegetable preparation attachment :** with ejection. No disc included.
Other characteristics same as above. **Dimensions :** 445 x 220 x 340 mm.

R 201 UltraE

Recommended for 10 to 30 meals

Motor base : 550 W - **Vegetable preparation attachment :** with ejection. No disc included.
Other characteristics same as above.

R 301

Recommended for 10 to 70 meals

Motor base : 650 W - single phase - 1 speed 1500 rpm - **Cutter attachment :** 3.7 litre cutter bowl in composite material, straight blade included - **Vegetable preparation attachment :** with ejection.
Dimensions : 550 x 325 x 300 mm.

R 301 Ultra

Recommended for 10 to 70 meals

Motor base : 650 W - single phase - Pulse function - Stainless steel cutter bowl.
Other characteristics same as above.

R 401

Bowl 4.5 L

Recommended for 20 to 100 meals and more

Motor base : 700 W - single phase - Metal motor base - 1 speed 1500 rpm - **Cutter attachment :** 4,5 litre stainless steel cutter bowl - straight blade included - **Vegetable preparation attachment :** with ejection with stainless steel bowl and lid made in ABS. - No disc included. **Dimensions :** 570 x 320 x 304 mm.

R 402

Bowl 4.5 L

Recommended for 20 to 100 meals and more

Motor base : 750 W - three phase - 2 speeds 750/1500 rpm - dicing and French Fries capability.
Other characteristics same as above. **Dimensions :** 590 x 320 x 304 mm.

R 402 V.V.

Bowl 4.5 L

Recommended for 20 to 100 meals and more

Motor base : 1000 W - single phase 230 V. - Variable speed from 300 to 3000 rpm.
Other characteristics same as above.

R 502

Bowl 5.5 L

Recommended for 30 to 300 meals and more

Motor base : 1000 W - three phase or switchable - 2 speeds : 750/1500 rpm - Metal motor base - **Cutter attachment :** 5.5 litre stainless steel cutter bowl - straight blade included - **Vegetable preparation attachment :** metal with ejection - No disc included. **Dimensions :** 665 x 380 x 350 mm.

R 502 V.V.

Bowl 5.5 L

Recommended for 30 to 300 meals and more **R-MIX®**

Motor base : 1300 W - single phase 230 V. - Variable speed from 300 to 3000 rpm
Other characteristics same as above.

R 602

Bowl 7 L

Recommended for 30 to 400 meals and more

Motor base : 1200 W - three phase or switchable - 2 speeds : 750/1500 rpm - Metal motor base - **Cutter attachment :** 7 litre stainless steel cutter bowl - stainless steel straight blade knife included - **Vegetable preparation attachment :** metal with ejection - No disc included. **Dimensions :** 665 x 380 x 350 mm.

R 602 V.V.

Bowl 7 L

Recommended for 30 to 400 meals and more **R-MIX®**

Motor base : 1500 W - single phase 230 V - Variable speed from 300 to 3000 rpm
Other characteristics same as above.





Complete selection of
discs, refer page 12



R 201

Bowl 2.9 L

- **Power :** 550 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
 - **2.9 litre cutter bowl** in ABS with handle and straight blade included.
 - **Vegetable slicer lid with inside ejection.**
 - **2 discs included :** slicer 2 mm and grater 2 mm.
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW) :** 495 x 220 x 280 mm.

Ref. **22101** - R 201 230V/50/1
 Ref. **22106** - R 201 120V/60/1
 Ref. **22119** - R 201 220V/60/1



R 201 Ultra

Bowl 2.9 L

- **Power :** 550 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
 - **2.9 litre stainless steel cutter bowl** with brushed finition and ergonomic handle. Straight blade included.
 - **Vegetable slicer with inside ejection** equipped with two hoppers : A large hopper and a cylindrical hopper.
 - **2 discs included :** slicer 2 mm and grater 2 mm.
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW) :** 495 x 220 x 280 mm.

Ref. **22120** - R 201 Ultra 230V/50/1
 Ref. **22122** - R 201 Ultra 120V/60/1
 Ref. **22123** - R 201 Ultra 220V/60/1



| OPTIONS | R 201/R 201 Ultra |
|---------------------------|---------------------------|
| | Ref. <input type="text"/> |
| Coarse serrated blade | 27138 |
| Fine Serrated blade | 27061 |
| Additional straight blade | 27055 |



R 201 E

Bowl 2.9 L

- **Power** : 550 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
 - **2.9 litre cutter bowl** in ABS with handle and straight blade included.
 - **Vegetable slicer** in ABS **with ejection** equipped with two hoppers : 1 half-moon hopper (area : 104 cm²) and one cylindrical hopper (Ø : 58 mm)
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW) :** 445 x 220 x 340 mm.

Ref. **22232** - R 201 E 230V/50/1

Ref. **22238** - R 201 E 120V/60/1

Ref. **22239** - R 201 E 220V/60/1



R 201 Ultra E

Bowl 2.9 L

- **Power** : 550 Watts - Single phase.
- **1 speed** 1500 rpm - Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
 - **2.9 litre stainless steel cutter bowl** with brushed finition and ergonomic handle. Straight blade included.
 - **Vegetable slicer** in ABS with ejection equipped with two hoppers : 1 half-moon hopper (area : 104 cm²) and one cylindrical hopper (Ø : 58 mm)
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW) :** 445 x 220 x 340 mm.

Ref. **22236** - R 201 Ultra E 230V/50/1

Ref. **22234** - R 201 Ultra E 120V/60/1

Ref. **22235** - R 201 Ultra E 220V/60/1

SUGGESTED PACK OF DISCS :

Ref. **1946** - **Suggested pack of 5 discs :**

slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.

Ref. **1907** - **Suggested asian pack of 4 discs :**

slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm.



OPTIONS

R 201 E / R 201 Ultra E

| | Ref. |
|---------------------------|-------|
| Coarse serrated blade | 27138 |
| Fine Serrated blade | 27061 |
| Additional straight blade | 27055 |



R 301

Bowl 3.7 L

- **Power :** 650 Watts - Single phase.
- **1 speed** 1500 rpm - Pulse function.
- **Induction motor.** Mechanical magnetic safety system and motor brake.
- **Delivered with :**
 - **3.7 litre cutter bowl** in composite material and straight blade included.
 - **Vegetable slicer with ejection** equipped with 2 hoppers :
1 half-moon hopper (area : 104 cm²) and one cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW) :** 550 x 325 x 300 mm.



R 301 Ultra

Bowl 3.7 L

- **Power :** 650 Watts - Single phase.
- **1 speed** 1500 rpm - Pulse function.
- **Induction motor.** Mechanical magnetic safety system and motor brake.
- **Delivered with :**
 - **New 3.7 litre stainless steel bowl** with brushed finition and ergonomic handle.
 - **Vegetable slicer with ejection** equipped with 2 hoppers :
1 half-moon hopper (area : 104 cm²) and one cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW) :** 550 x 325 x 300 mm.

| Voltages | R 301 | R 301 Ultra |
|-------------------|-------|-------------|
| | Ref. | Ref. |
| 230V/50/1 | 2525 | 2547 |
| 230V/50/1 UK plug | 2446 | 2447 |
| 120V/60/1 | 2528 | 2541 |
| 220V/60/1 | 2537 | 2543 |

SUGGESTED PACK OF DISCS :

Ref. 1946 - **Suggested pack of 5 discs :**

slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.

Ref. 1907 - **Suggested asian pack of 4 discs :**

slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm.

| Motor base | R 301 |
|-------------------|-------------|
| | Ref. |
| 230V/50/1 | 22368 |
| 230V/50/1 UK plug | 22370 |
| 120V/60/1 | 22374 |
| 220V/60/1 | 22373 |
| | R 301 Ultra |
| | Ref. |
| 230V/50/1 | 22375 |
| 230V/50/1 UK plug | 22377 |
| 120V/60/1 | 22381 |
| 220V/60/1 | 22380 |

| OPTIONS | R 301 | R 301 Ultra |
|--|-------|-------------|
| | Ref. | Ref. |
| Coarse serrated blade | 27288 | 27288 |
| Fine Serrated blade | 27287 | 27287 |
| Additional straight blade | 27286 | 27286 |
| Cutter attachment | 27272 | 27278 |
| Vegetable slicer attachment (Without disc) | 27295 | 27295 |
| Citrus-press attachment : delivered with one basket and one cone | 27268 | 27268 |



Complete selection of
discs, refer page 12



Bowl 4.5 L



R 401

- **Power** : 700 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Metal motor support.** Pulse function.
- **Induction motor.** Mechanical magnetic safety system and motor brake.
- **Delivered with :**
 - New **4.5 litre stainless steel bowl** with brushed finition and with new ergonomic handle.
 - **Stainless steel vegetable preparation bowl** with lid made from ABS equipped with 2 hoppers : 1 half-moon hopper (area : 104 cm²) and one cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW)** : 570 x 320 x 304 mm.

| Voltages | Ref. |
|-------------------|------|
| 230V/50/1 | 2425 |
| 230V/50/1 UK plug | 2449 |
| 120V/60/1 | 2426 |
| 220V/60/1 | 2429 |

SUGGESTED PACK OF DISCS :

Ref. 1946 - **Suggested pack of 5 discs :**

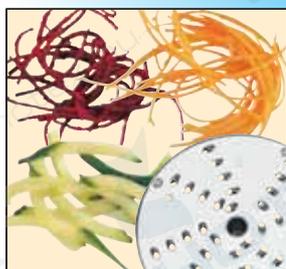
slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.

Ref. 1907 - **Suggested asian pack of 4 discs :**

slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm

| Motor base | R 401 |
|-------------------|-------|
| | Ref. |
| 230V/50/1 | 22446 |
| 230V/50/1 UK plug | 22448 |
| 120V/60/1 | 22447 |
| 220V/60/1 | 22450 |

| OPTIONS | R 401 |
|--|-------|
| | Ref. |
| Coarse serrated blade | 27346 |
| Fine Serrated blade | 27345 |
| Additional straight blade | 27344 |
| Cutter attachment | 27342 |
| Vegetable slicer attachment (without disc) | 27252 |
| Citrus-press attachment : delivered with 1 bowl, 1 basket and 1 cone | 27268 |





Complete selection of discs, refer page 12



R 402 THREE PHASE

Bowl 4.5 L

Dicing and French Fries capability

- **Power :** 750 Watts - Three phase.
- **2 speeds :** 750/1500 rpm.
- **Metal motor support.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
 - New **4.5 litre stainless steel bowl** with brushed finition and with new ergonomic handle.
 - **Stainless steel vegetable preparation bowl** with lid made from ABS equipped with 2 hoppers : 1 half-moon hopper (area : 104 cm²) and one cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Dicing and French fries capability.**
- **Complete selection of 27 stainless steel discs available.**
- **Dimensions (HxLxW) :** 590 x 320 x 304 mm.



R 402 SINGLE PHASE

Bowl 4.5 L

Dicing and French Fries capability

- **2 speeds :** 500/1500 rpm. - Single phase.
- Other characteristics same as above.

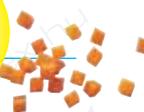


R 402 V.V. VARIABLE SPEED

Bowl 4.5 L

Dicing and French Fries capability

- **Power :** 1000 Watts - Single phase.
 - **Variable speed :** from 300 to 3000 rpm in cutter, from 300 to 1000 rpm in vegetable preparation
- Other characteristics same as above.



| Voltages | R 402 | R 402 V.V. |
|--------------|-------|------------|
| | Ref. | Ref. |
| 400V/50/3 | 2433 | |
| 220V/60/3 | 2434 | |
| 380V/60/3 | 2435 | |
| 230V/50/3 | 2432 | |
| 230V/50-60/1 | | 2444 |
| 230V/50/1 UK | 2454 | |
| 230V/50/1 | 2453 | |
| 120V/60/1 | 2459 | |

SUGGESTED PACK OF DISCS :

Ref. 1944 - **Suggested pack of 6 discs for R402/R402 V.V. only :** slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm ; dicing equipment : slicer 10 mm, dicing grid 10 x 10 mm

Ref. 1946 - **Suggested pack of 5 discs :**

slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.

| Motor base | R 402 |
|--------------|------------|
| | Ref. |
| 400V/50/3 | 22455 |
| 220V/60/3 | 22456 |
| 380V/60/3 | 22457 |
| 230V/50/3 | 22454 |
| Motor base | R 402 V.V. |
| | Ref. |
| 230V/50-60/1 | 22459 |

| OPTIONS | R 402/R 402 V.V. |
|--|------------------|
| | Ref. |
| Coarse serrated blade | 27346 |
| Fine Serrated blade | 27345 |
| Additional straight blade | 27344 |
| Cutter attachment | 27342 |
| Vegetable slicer attachment (without disc) | 27252 |
| Citrus-press attachment : delivered with 1 bowl, 1 basket and 1 cone | 27268 |



Complete selection of discs, refer page 12



R 502

Bowl 5.5 L

Dicing and French Fries capability

- **Power:** 1000 Watts.
- **Voltage:** Three phase.
- **2 speeds:** 750/1500 rpm.
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with:**
 - **5.5 litre stainless steel bowl** with handle and straight blade included.
 - **New veg'prep attachment:** Large hopper of 139 cm² and cylindrical hopper (Ø: 58 mm).
- **No disc included.**
- **Complete selection of 48 discs available.**
- **Dimensions (HxLxW):** 665 x 380 x 350 mm.



R 502 V.V. VARIABLE SPEED R-MIX® Bowl 5.5 L

Dicing and French Fries capability

- **Power :** 1300 Watts.
- **Voltage :** Single phase 230 V.
- **Variable speed :** from 300 to 3000 rpm in cutter, from 300 to 1000 rpm in vegetable preparation.
- **Rmix function:** reverse speed 60 to 500 rpm to mix gently the ingredients.



Other characteristics same as above.

| Voltages | R 502 | R 502 V.V. |
|---------------|-------|------------|
| | Ref. | Ref. |
| 230-400V/50/3 | 2468 | |
| 400V/50/3 | 2483 | |
| 220V/60/3 | 2485 | |
| 380V/60/3 | 2482 | |
| 230V/50-60/1 | | 2481 |

SUGGESTED PACK OF DISCS :

Ref. 1933 - **Suggested pack of 8 discs for restaurants :** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; french fries equipment 10 x 10 mm (2 discs).

Ref. 1942 - **Suggested pack of 12 discs for institutions :** slicers 2 mm, 5 mm ; grater 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; french fries equipment 10 x 10 mm (2 discs) + wall disc holder.

Ref. 1943 - **Suggested asian pack of 7 discs :** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.

| Motor base | R 502 |
|---------------|------------|
| | Ref. |
| 230-400V/50/3 | 24293 |
| 400V/50/3 | 24290 |
| 220V/60/3 | 24292 |
| 380V/60/3 | 24289 |
| Motor base | R 502 V.V. |
| | Ref. |
| 230V/50-60/1 | 24318 |

| OPTIONS | R 502/R 502 V.V. |
|--|------------------|
| | Ref. |
| Coarse serrated blade | 27121 |
| Additional straight blade | 27120 |
| Fine serrated blade Special parsley | 27351 |
| Cutter attachment | 27127 |
| Vegetable slicer attachment (without disc) | 27340 |



R 602

Bowl 7 L

- **Power:** 1200 Watts. • **Voltage:** Three phase 400 V.
- **2 speeds:** 750/1500 rpm.
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with:**
 - **7 litre stainless steel bowl** with handle and stainless steel straight blade knife. Removable blades.
 - **New veg'prep accessory:** Large hopper of 139 cm² and cylindrical hopper (∅: 58 mm).
- **No disc included.**
- **Complete selection of 48 discs available.**
- **Dimensions (HxLxW):** 665 x 380 x 350 mm.

R 602 V.V. VARIABLE SPEED

R-MIX®

Bowl 7 L

Dicing and French Fries capability

- **Power :** 1500 Watts.
 - **Voltage :** Single phase.
 - **Variable speed :** from 300 to 3000 rpm in cutter, from 300 to 1000 rpm in vegetable preparation .
 - **Rmix function:** reverse speed 60 to 500 rpm to mix gently the ingredients.
- Other characteristics same as above.

| Voltages | R 602 | | R 602 V.V. | |
|---------------|-------|--|------------|--|
| | Ref. | | Ref. | |
| 230-400V/50/3 | 2469 | | | |
| 400V/50/3 | 2475 | | | |
| 220V/60/3 | 2477 | | | |
| 380V/60/3 | 2474 | | | |
| 230V/50-60/1 | | | 2471 | |

SUGGESTED PACK OF DISCS :

- Ref. 1933 - **Suggested pack of 8 discs for restaurants :** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; french fries equipment 10 x 10 mm (2 discs).
- Ref. 1942 - **Suggested pack of 12 discs for institutions :** slicers 2 mm, 5 mm; grater 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm; slicer 20 mm + dicing grid 20 x 20 mm ; french fries equipment 10 x 10 mm (2 discs) + wall disc holder.
- Ref. 1943 - **Suggested asian pack of 7 discs :** slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.

| Motor Base | R 602 |
|---------------|------------|
| | Ref. |
| 230-400V/50/3 | 24298 |
| 400V/50/3 | 24295 |
| 220V/60/3 | 24297 |
| 380V/60/3 | 24294 |
| Motor Base | R 602 V.V. |
| | Ref. |
| 230V/50-60/1 | 24301 |

| OPTIONS | R 602 / R 602 V.V. |
|---|--------------------|
| | Ref. |
| Stainless steel coarse serrated blade knife | 27125 |
| Stainless steel fine serrated blade | 27352 |
| Stainless steel additional straight blade knife | 27124 |
| Lower serrated blade, per unit | 117034 |
| Upper serrated blade, per unit | 117035 |
| Lower fine serrated blade | 106519 |
| Upper fine serrated blade | 106520 |
| Lower straight blade, per unit | 117032 |
| Upper straight blade, per unit | 117033 |
| Cutter attachment (with knife) | 27128 |
| Vegetable slicer att. (without disc) | 27340 |



Variations on a vegetable theme

Today, we are encouraged to eat at least 5 fresh fruits and vegetables each day. As variety is the spice of life, your Robot-Coupe vegetable preparation machine can be fitted with no less than 48 different discs for slicing, grating and dicing any fruit or vegetable you wish. They can even turn vegetables such as carrots, courgettes and celeriac into 2x10 mm ribbon pasta for steaming, shred vegetables for terrines, cut cucumber into 5x5x5 mm dice for tabouleh or cut fruit salad ingredients or couscous vegetables into 25x25x25 mm dice. Let your imagination and creativity go.

Basic



Original



Cubic



Soft



| DISCS | R 201 / R 211 R 301 R 301 Ultra / R 401 CL 20 / CL 25 | | R 402 R 402 V.V. | CL 30 | R 502 / R 502 V.V. R 602 / R 602 V.V. CL 50 / CL 50 Ultra CL 52/CL 55/CL 60 |
|---|--|----------------|---------------------|-------|--|
| | SLICERS | Almonds 0,6 mm | | | |
|  | 0,8 mm | | | | 28069 |
| | 1 mm | 27051 | 27051 | | 28062 |
| | 2 mm | 27555 | 27555 | | 28063 |
|  | 3 mm | 27086 | 27086 | | 28064 |
| | 4 mm | 27566 | 27566 | | 28004 |
| | 5 mm | 27087 | 27087 | | 28065 |
|  | 6 mm | 27786 | 27786 | | |
| | 8 mm | | | | 28066 |
| | 10 mm | | | | 28067 |
|  | 14 mm | | | | 28068 |
| | 4 mm for cooked potatoes | | | | 27244 |
| | 6 mm for cooked potatoes | | | | 27245 |
| RIPPLE CUT SLICERS | 2 mm | 27621 | 27621 | | 27068 |
|  | 3 mm | | | | 27069 |
| | 5 mm | | | | 27070 |
| GRATERS | 1,5 mm | 27588 | 27588 | 27148 | 28056 |
|  | 2 mm | 27577 | 27577 | 27149 | 28057 |
| | 3 mm | 27511 | 27511 | 27150 | 28058 |
| | 4 mm | | | | 28073 |
| | 5 mm | | | | 28059 |
|  | 6 mm | 27046 | 27046 | | |
| | 7 mm | | | | 28016 |
| | 9 mm | 27632 | 27632 | | 28060 |
| | Parmesan | 27764 | 27764 | | 28061 |
|  | Röstis potatoes | 27191 | 27191 | | 27164 |
| | 0,7 mm for horseradish paste | 27078 | 27078 | | |
| | 1 mm for horseradish paste | 27079 | 27079 | | 28055 |
| | 1,3 mm for horseradish paste | 27130 | 27130 | | |
| JULIENNE | 1 x 8 mm | | | | 28172 |
|  | 1 x 30 onions/Cabbage | | | | 28153 |
| | 2 x 2 mm | 27599 | 27599 | | 28051 |
| | 2 x 4 mm | 27080 | 27080 | | 27072 |
|  | 2 x 6 mm | 27081 | 27081 | | 27066 |
| | 2 x 8 mm | | | | 27067 |
| | 2 x 10 mm | | | | 28173 |
|  | 3 x 3 mm | | | | 28101 |
| | 4 x 4 mm | 27047 | 27047 | | 28052 |
| | 6 x 6 mm | 27610 | 27610 | | 28053 |
| | 8 x 8 mm | 27048 | 27048 | | 28054 |



| DISCS | R 402 R 402 V.V. CL 30. | | R 502 / R 502 V.V. R 602 / R 602 V.V. CL 50 / CL 50 Ultra CL 52 / CL 55 / CL 60 | |
|---------------------------------|-------------------------------|---------|--|--|
| | DICING EQUIPMENTS | | | |
| <p>1 DICING GRID + 1 SLICER</p> | 5 x 5 x 5 mm | | ■ 28110 | |
| | 8 x 8 x 8 mm | ■ 27113 | ■ 28111 | |
| | 10 x 10 x 10 mm | ■ 27114 | ■ 28112 | |
| | 12 x 12 x 12 mm | ■ 27298 | | |
| | 14 x 14 x 14 mm | | ■ 28113 | |
| | 14 x 14 x 5 mm (mozzarella) | | ■ 28181 | |
| | 14 x 14 x 10 mm | | ■ 28179 | |
| | 20 x 20 x 20 mm | | ■ 28114 | |
| | 25 x 25 x 25 mm | | ■ 28115 | |
| 50 x 70 x 25 mm (salad) | | ■ 28180 | | |
| FRENCH FRIES EQUIPMENTS | | | | |
| | 8 x 8 mm | ▲ 27116 | ▲ 28134 (1) | |
| | 10 x 10 mm | ▲ 27117 | ▲ 28135 (1) | |
| | 10 x 16 mm | | ▲ 28158 (1) | |

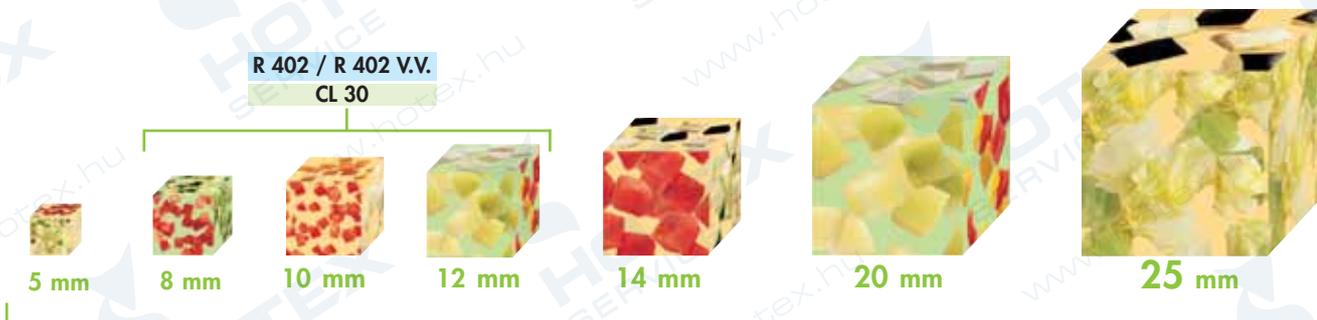
REMINDER



- Dicing equipment delivered with : 1 dicing grid + 1 slicing disc.
 - ▲ French Fries equipment delivered with : 1 French Fries disc + 1 slicing disc.
- (1) Not available for CL 55 and CL 60 with pusher feed head

ACCESSORIES

| | REF. |
|---|--------|
| POLYCARBONATE WALL DISCS HOLDER For discs R201 to R402 V.V. CL20 to CL30 | 27019 |
| POLYCARBONATE SET OF DISCS For R502 to R602 V.V. discs CL50 to CL60 V.V. | 27258 |
| STAINLESS STEEL WALL DISCS HOLDER (receives 6 discs) | 101230 |
| D-CLEAN KIT : CLEANING TOOL DICING GRIDS | 39881 |



R 502 / R 502 V.V. / R 602 / R 602 V.V.
 CL 50 • CL 50 Ultra • CL 52 • CL 55 • CL 60 • CL 60 V.V.



Dicing equipments

Available on vegetable preparation machines and food processors :

CL50 - CL50 Ultra - CL52 - CL55 - CL60

R502 - R502 V.V. - R602 - R602 V.V.

- **High quality of cut even for soft products.**

New high precision blade sharpening for a perfect quality cut of fruits and vegetables, and for delicate products such as tomatoes, bananas, strawberries.



- **Sturdiness**

New process of dicing grids construction for cutting hard foodstuffs such as carrots, turnips and celeriac.

- **9 dicing equipments**

From smallest to biggest cube :

5x5x5 mm, 8x8x8 mm, 10x10x10 mm, 14x14x14 mm,
14x14x5 mm, 14x14x10 mm 20x20x20 mm, 25x25x25 mm
and 50x70x25 mm for lettuce.





The widest range of cuts

Slicers

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

0,6 mm

Ref. : 28166



0,8 mm

Ref. : 28069



1 mm

Ref. : 28062



2 mm

Ref. : 28063



3 mm

Ref. : 28064



4 mm

Ref. : 28004



5 mm

Ref. : 28065



8 mm

Ref. : 28066



10 mm

Ref. : 28067



14 mm

Ref. : 28068



Cooked potatoes 4 mm

Ref. : 27244



Cooked potatoes 6 mm

Ref. : 27245





The widest range of cuts

Julienne

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.



The widest range of cuts

Graters

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

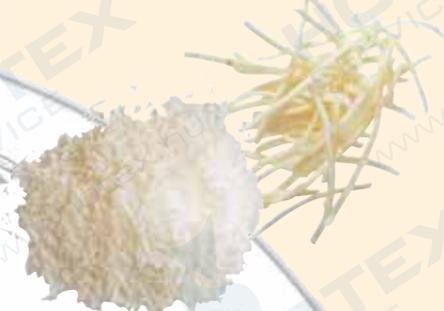
1,5 mm

 Ref. : 28056
 

2 mm

 Ref. : 28057
 

3 mm

 Ref. : 28058
 

4 mm

 Ref. : 28073
 

5 mm

 Ref. : 28059
 

7 mm

 Ref. : 28016
 

9 mm

 Ref. : 28060
 

Parmesan

 Ref. : 28061
 

Röstis

 Ref. : 27164
 

Horseradish 1 mm

 Ref. : 28055
 




The widest range of cuts

Dicing Equipments

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

5x5x5 mm
Ref. : 28110



8x8x8 mm
Ref. : 28111



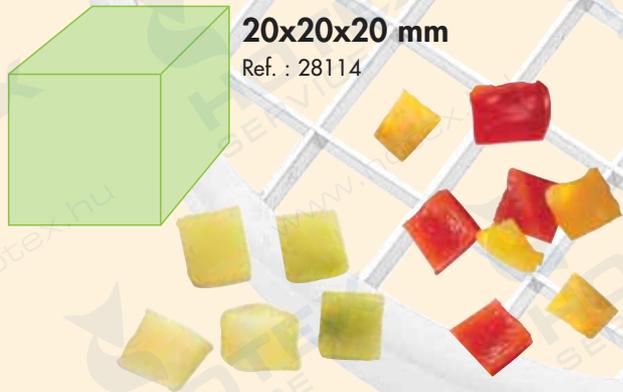
10x10x10 mm
Ref. : 28112



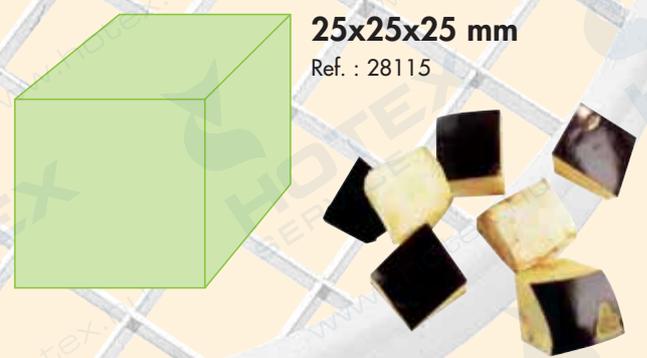
14x14x14 mm
Ref. : 28113



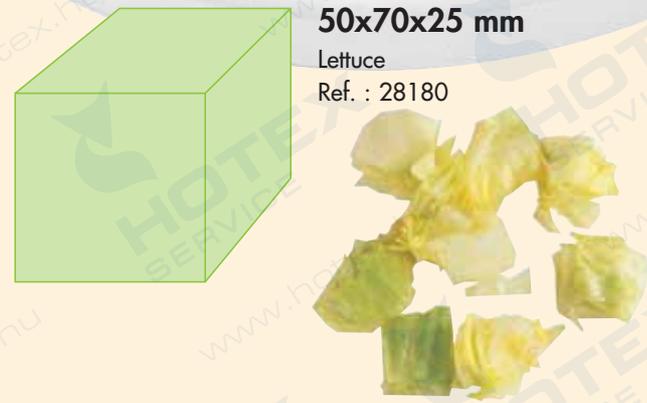
20x20x20 mm
Ref. : 28114



25x25x25 mm
Ref. : 28115



50x70x25 mm
Lettuce
Ref. : 28180





The widest range of cuts

French Fries

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

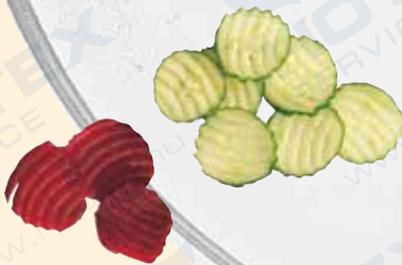

8x8 mm
Ref. : 28134

10x10 mm
Ref. : 28135

10x16 mm
Ref. : 28158


Ripple cuts

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.


2 mm
Ref. : 27068

3 mm
Ref. : 27069

5 mm
Ref. : 27070


CL 20

Recommended for 20 to 60 meals

Motor base : 400 W - single phase - 1 speed 1500 rpm - **Vegetable preparation machine :** bowl and lid made in ABS. **Dimensions :** 550 x 325 x 300 mm.



CL 25

Recommended for 20 to 80 meals

Motor base : 450 W - single phase - Polycarbonate motor base - 1 speed 1500 rpm - **Vegetable preparation machine :** stainless steel bowl and lid made in ABS. **Dimensions :** 550 x 320 x 300 mm.



CL 30

Recommended for 20 to 80 meals

Motor base : 500 W - single phase - Metal motor support - 1 speed 375 rpm
Dicing and French Fries capability. **Dimensions :** 590 x 320 x 304 mm
Other characteristics same as above.



CL 50

NEW

Recommended for 20 to 300 meals and more

Motor base : 550 W - single phase or three phase - 1 speed 375 rpm - **Vegetable preparation machine :** metal and compact vegetable preparation machine. **Dimensions :** 590 x 350 x 320 mm.



CL 50 Ultra

NEW

Recommended for 20 to 300 meals and more

Motor base : 600 W - single phase or three phase - Stainless steel motor base
Other characteristics same as above.



CL 52

Recommended for 50 to 400 meals and more

Motor base : 750 W - three phase - Stainless steel motor base - 1 speed 375 rpm
Vegetable preparation machine : metal and compact vegetable preparation machine. **Dimensions :** 640 x 350 x 360 mm.



CL 55 Auto

Recommended for 100 to 1000 meals and more

Motor base : 1 100 W - three phase - 2 speeds 375 and 750 rpm - **Vegetable preparation machine :** All metal, delivered with all stainless steel automatic feed-head. **Dimensions :** 665 x 480 x 350 mm.



CL 55 Pusher Feed-Head

Recommended for 100 to 600 meals and more

Motor base : 1 100 W - three phase - 2 speeds 375 and 750 rpm - **Vegetable preparation machine :** All metal, delivered with a pusher feed head. **Dimensions :** 920 x 380 x 320 mm.



CL 60 Auto

Recommended for 300 to 3000 meals and more

Motor base : motor 1500 W - three phase or switchable - 2 speeds 375/750 rpm
Stainless steel motor base. **Dimensions :** 1225 x 600 x 720 mm.



CL 60 V.V. Auto

Recommended for 300 to 3000 meals and more

Motor base : motor three phase 1500 W - Variable speed from 100 to 1000 rpm.- single phased power supply 230 V - **Vegetable preparation machine :** Stainless steel motor base - delivered with all stainless steel automatic feed-head and feeding tray. **Dimensions :**
Pusher : 1260 x 404 x 545 mm.
Auto : 1225 x 600 x 720 mm.

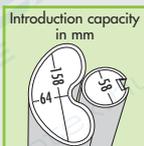


CL 60 Pusher Feed-Head

Recommended for 300 to 3000 meals and more

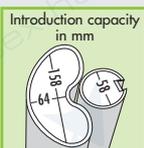
Motor base : motor 1500 W - three phase or switchable - 2 speeds 375/750 rpm
Stainless steel motor base. **Dimensions :** 1260 x 404 x 545 mm.





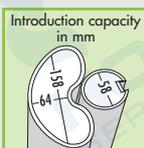
CL 20

- **Power** : 400 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- Automatic restart of the machine with the pusher.
- **Delivered with :**
 - Bowl and lid made in ABS.
 - Removable bowl and lid equipped with a large hopper (area : 104 cm²) and a cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW)** : 550 x 325 x 300 mm.



CL 25

- **Power** : 450 Watts - Single phase.
- **1 speed** 1500 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- Automatic restart of the machine with the pusher.
- **Delivered with :**
 - Stainless steel bowl and lid made in ABS.
 - Removable bowl and lid equipped with a large hopper (area : 104 cm²) and a cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 23 stainless steel discs available.**
- **Dimensions (HxLxW)** : 550 x 320 x 300 mm.



CL 30

- **Power** : 500 Watts - Single phase.
- **1 speed** 375 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Metal motor support.**
- Automatic restart of the machine with the pusher.
- **Delivered with :**
 - Stainless steel bowl and lid made in ABS.
 - Removable bowl and lid equipped with a large hopper (area : 104 cm²) and a cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 27 stainless steel discs available.**
- Dicing and French fries capability
- **Dimensions (HxLxW)** : 590 x 320 x 304 mm.

| Voltages | CL 20 | CL 25 | CL 30 |
|-------------------|-------|-------|-------|
| | Ref. | Ref. | Ref. |
| 230V/50/1 | 22394 | 24426 | 24383 |
| 230V/50/1 UK plug | 22395 | 24427 | 24384 |
| 120V/60/1 | 22399 | 24431 | 24386 |
| 220V/60/1 | 22398 | 24430 | 24387 |

SUGGESTED PACK OF DISCS :

- Ref. 1946 - Suggested pack of 5 discs for CL 20 and CL 25 : slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.
- Ref. 1907 - Suggested asian pack of 4 discs for CL 20 and CL 25 : slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm.
- Ref. 1945 - Suggested pack of 6 discs for CL 30 : slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.
- Ref. 1909 - Suggested asian pack of 8 discs for CL 30 : slicers 2 mm, 4 mm ; grater 2 mm ; julienne 2 x 2 mm, 2 x 4 mm, 4 x 4 mm; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.



Potato Ricer Attachment

NEW

- **Feed tube**
(for CL50 E and CL50 E Ultra only)

- **Paddle and grid**
available in 2 sizes according to the
desired texture: 2 mm and 3 mm

- **Ejector disc for puréed vegetables**

- **Speed and output**

Capable of producing up to 10 kg of fresh
and flavoursome mashed potato in just 2
minutes.

- **Ergonomics**

The conveniently wide feed opening allows for the
continuous throughput of potatoes – a great labour-
saving feature.

- **Versatility**

In addition to the 46 existing ways of pro-
cessing your fruit and vegetables (slicing,
grating, ripple-cutting, dicing, shredding,
chipping...) take advantage
of the new puréeing attach-
ment of your veg prep
machine.



Potato Ricer Attachment

NEW

Potato ricer attachment : potato ricer attachment which is
composed with :

- a special grid 3 mm
- a paddle
- a special ejector disc for pureed vegetables
- a feed tube to make easier the continuous throughput of potatoes

Ref. **28190** - Potato Ricer Attachment Ø 3 mm

1+2

Ref. **28188** - Potato Ricer Equipment Ø 3 mm

1

For smoother mashed potato, other dimensions available 1.5 mm or 2 mm:

Ref. **28185** - Potato Ricer Attachment Ø 1.5 mm

1+2

Ref. **28186** - Potato Ricer Equipment Ø 1.5 mm

1

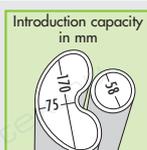
Ref. **28189** - Potato Ricer Attachment Ø 2 mm

1+2

Ref. **28187** - Potato Ricer Equipment Ø 2 mm

1





CL 50

- **Single phase** : Power 550 Watts
- **1 speed** 375 rpm.
- **Three phase** : Power 600 Watts - 1 speed 375 rpm. voltage 400V is also available in to 2 speeds version, 375 and 750 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Motor base made in polycarbonate.**
- Automatic restart of the machine with the pusher.
- **Delivered with** : metal bowl and lid.
Removable lid equipped with two hoppers :
 - 1 large hopper (area : 139 cm²).
 - 1 cylindrical hopper (Ø : 58 mm).
- **No disc included.**
- **Complete selection of 48 discs available.**
- **Dicing and French Fries capability.**
- **Dimensions (HxLxW)** : 590 x 350 x 320 mm.



CL 50 Ultra

- **Single phase** : Power 550 Watts.
 - **Three phase** : Power 600 Watts.
 - **Stainless steel motor base.**
- Other characteristics same as above.

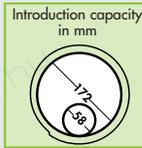
| Speed | Voltages | CL 50 | | CL 50 Ultra | |
|-------|-------------------|-------|--|-------------|--|
| | | Ref. | | Ref. | |
| 1 | 230V/50/1 | 24440 | | 24465 | |
| 1 | 230V/50/1 UK plug | 24442 | | 24470 | |
| 1 | 120V/60/1 | 24444 | | 24472 | |
| 1 | 220V/60/1 | 24445 | | 24471 | |
| 1 | 400V/50/3 | 24446 | | 24473 | |
| 1 | 220V/60/3 | 24447 | | 24474 | |
| 1 | 380V/60/3 | 24448 | | 24475 | |
| 2 | 400V/50/3 | 24449 | | 24476 | |

SUGGESTED PACK OF DISCS :

Ref. 1933 - **Suggested pack of 8 discs for restaurants** : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; French fries equipment 10 x 10 mm (2 discs).

Ref. 1942 - **Suggested pack of 12 discs for institutions** : slicers 2 mm, 5 mm ; graters 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder.

Ref. 1943 - **Suggested Asian pack of 7 discs** : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.



CL 52

- **Power** : 750 Watts - Three phase.
- **1 speed** 375 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Stainless steel motor base.**
- Automatic restart of the machine with the pusher.
- **Delivered with :**
 - Removable lid equipped with a large hopper full moon (area : 227 cm²) with a feed tube included (Ø : 58 mm) for long and delicate vegetables.
- **No disc included.**
- **Complete selection of 48 discs available.**
- **Dimensions** (HxLxW) : 640 x 350 x 360 mm.



Potato Ricer Equipment

Potato Ricer equipment made with a special grid Ø 3 mm, a paddle and ejector disc.

Ref. **28188** - Potato Ricer Equipment 3 mm

For smoother mashed potato, other dimensions available 1,5 mm or 2 mm:

Ref. **28186** - Potato Ricer Equipment 1.5 mm

Ref. **28187** - Potato Ricer Equipment 2 mm



| Voltages | CL 52 |
|-------------------|-------|
| | Ref. |
| 230V/50/1 | 24360 |
| 230V/50/1 UK plug | 24361 |
| 120V/60/1 | 24364 |
| 220V/60/1 | 24363 |
| 400V/50/3 | 24365 |
| 220V/60/3 | 24366 |
| 380V/60/3 | 24367 |

SUGGESTED PACK OF DISCS :

Ref. **1933** - **Suggested pack of 8 discs for restaurants** : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; French fries equipment 10 x 10 mm (2 discs).

Ref. **1942** - **Suggested pack of 12 discs for institutions** : slicers 2 mm, 5 mm ; graters 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder.

Ref. **1943** - **Suggested Asian pack of 7 discs** : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.



CL 55 Automatic Feed-Head 1

- **Power** : 1 100 Watts - Three phase.
- **2 speeds** 375 and 750 rpm for all three phase models except 220V/60/3.
- **1 speed** 375 rpm for all single phase models and 220V/60/3.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
 - New automatic feed head with a large capacity of introduction
 - Stainless steel movable stand.
- **No disc included.**
- **Complete selection of 48 discs available.**
- **Dimensions** (HxLxW) without stand : 665 x 480 x 350 mm.



Potato Ricer Equipment

NEW

Potato Ricer equipment made with a special grid
Ø 3 mm, a paddle and ejector disc.

Ref. **28188** - Potato Ricer Equipment 3 mm

For smoother mashed potato, other dimensions available 1,5 mm or 2 mm:

Ref. **28186** - Potato Ricer Equipment 1.5 mm

Ref. **28187** - Potato Ricer Equipment 2 mm

CL 55 Pusher Feed-Head 2

- **Power** : 1 100 Watts - Three phase.
- **2 speeds** 375 and 750 rpm for all three phase models except 220V/60/3.
- **1 speed** 375 rpm for all single phase models and 220V/60/3.
- **Induction motor.** Magnetic safety system and motor brake.
- Automatic restart of the machine with the pusher.
- **Delivered with :**
 - Pusher feed head (227 cm²) with feed tube included (Ø : 58 mm).
 - Stainless steel movable stand.
- **No disc included.**
- **No French Fries capability (only with automatic feed head).**
- **Complete selection of 48 discs available.**
- **Dimensions** (HxLxW) without stand : 920 x 380 x 320 mm.

| Voltages | Speeds (rpm) | CL 55 Automatic | | CL 55 Pusher | | | | | |
|---------------|--------------|----------------------|------|----------------------|------|-------------------------|------|-------------------------|------|
| | | Feed-Head with stand | Ref. | Feed-Head with stand | Ref. | Feed-Head without stand | Ref. | Feed-Head without stand | Ref. |
| 230/400V/50/3 | 375 and 750 | 2594 | Ref. | 2593 | Ref. | 2596 | Ref. | 2595 | Ref. |
| 400V/50/3 | 375 and 750 | 2569 | | 2567 | | 2570 | | 2568 | |
| 220V/60/3 | 375 | 2755 | | 2739 | | 2763 | | 2747 | |
| 380V/60/3 | 375 and 750 | 2583 | | 2582 | | 2584 | | 2581 | |
| 230V/50/1 | 375 | 2749 | | 2733 | | 2757 | | 2741 | |
| 120V/60/1 | 375 | 2753 | | 2737 | | 2761 | | 2745 | |
| 220V/60/1 | 375 | 2752 | | 2736 | | 2760 | | 2744 | |

SUGGESTED PACK OF DISCS :

Ref. **1927** - **Suggested pack of 8 discs for institutions** : slicers 2 mm, 5 mm ; graters 2 mm, 3 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm + wall disc holder.

Ref. **1942** - **Suggested pack of 12 discs for institutions** : slicers 2 mm, 5 mm ; graters 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder.

Ref. **1943** - **Suggested Asian pack of 7 discs** : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.



CL 55 2 Feed-Heads 1 + 3

- **Power** : 1 100 Watts - Three phase.
 - **2 speeds** 375 and 750 rpm for all three phase models except 220V/60/3.
 - **1 speed** 375 rpm for all single phase models and 220V/60/3.
 - **Induction motor.** Magnetic safety system and motor brake.
 - **Model on a stainless steel movable stand delivered with :**
 - New Stainless steel automatic feed head and half-moon feed head of 121 cm².
 - **No disc included.**
 - **Complete selection of 48 discs available.**
 - **Dimensions (HxLxW) :** 625 x 380 x 330 mm.
- Other characteristics same as above.

CL 55 2 Feed-Heads large output 1 + 2

- **Model on a stainless steel movable stand delivered with :**
 - New Stainless steel automatic feed head and full-moon feed head of 227 cm².
 - **No disc included.**
 - **Complete selection of 48 discs available.**
 - **Dimensions (HxLxW) :** 920 x 380 x 330 mm.
- Other characteristics same as above.

Potato Ricer Equipment



Potato ricer equipment made with a special grid
Ø 3 mm, a paddle and ejector disc.

NEW

Ref. **28188** - Potato Ricer Equipment 3 mm

For smoother mashed potato, other dimensions available 1.5 mm or 2 mm:

Ref. **28186** - Potato Ricer Equipment 1.5 mm

Ref. **28187** - Potato Ricer Equipment 2 mm

| Voltages | Speeds (rpm) | CL 55 2 Feed-Heads with stand | CL 55 2 Feed-Heads Large output with stand |
|---------------|--------------|----------------------------------|---|
| | | 1 + 3 Ref. | 1 + 2 Ref. |
| 230-400V/50/3 | 375 and 750 | 2591 | 2592 |
| 400V/50/3 | 375 and 750 | 2563 | 2564 |
| 220V/60/3 | 375 | 2606 | 2616 |
| 380V/60/3 | 375 and 750 | 2579 | 2580 |
| 230V/50/1 | 375 | 2600 | 2610 |
| 120V/60/1 | 375 | 2604 | 2614 |
| 220V/60/1 | 375 | 2603 | 2613 |

SUGGESTED PACK OF DISCS :

Ref. **1927** - **Suggested pack of 8 discs for institutions** : slicers 2 mm, 5 mm ; graters 2 mm, 3 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm + wall disc holder.

Ref. **1942** - **Suggested pack of 12 discs for institutions** : slicers 2 mm, 5 mm ; graters 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder.

Ref. **1943** - **Suggested Asian pack of 7 discs** : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.



STAINLESS STEEL

CL 60 Automatic Feed-Head 1

- **Power** : 1500 Watts - Three phase.
- **2 speeds** : 375/750 rpm
- **Induction motor.** Magnetic safety system and motor brake.
- **All stainless steel motor base.**
- Tilting and removable feed head.
- **Delivered with** : stainless steel automatic feed head with feeding tray.
- **No disc included.**
- **Complete selection of 48 discs available.**
- **Dimensions (HxLxW)** : 1225 x 600 x 720 mm.



Potato Ricer Equipment

Potato ricer equipment made with a special grid Ø 3 mm, a paddle and ejector disc.

NEW

Ref. **28188** - Potato Ricer Equipment 3 mm

For smoother mashed potato, other dimensions available 1.5 mm or 2 mm:

Ref. **28186** - Potato Ricer Equipment 1.5 mm

Ref. **28187** - Potato Ricer Equipment 2 mm



CL 60 Pusher Feed-Head 2

- **Delivered with** : pusher feed head (227 cm²) with vertical feed tube included (Ø : 58 mm). Tilting and removable feed head.
- Automatic restart of the machine with the pusher.
- **No disc included.**
- **No French Fries capability (only with Automatic feed head).**
- **Complete selection of 48 discs available.**
- **Dimensions (HxLxW)** : 1260 x 404 x 545 mm.

Other characteristics same as above.

| Voltages | CL 60 Automatic Feed-Head | | CL 60 Pusher Feed-Head | |
|---------------|---------------------------|--|------------------------|--|
| | Ref. | | Ref. | |
| 230/400V/50/3 | 2784 | | 2789 | |
| 400V/50/3 | 2781 | | 2786 | |
| 220V/60/3 | 2783 | | 2788 | |
| 380V/60/3 | 2782 | | 2787 | |

SUGGESTED PACK OF DISCS :

Ref. **1927** - **Suggested pack of 8 discs for institutions** : slicers 2 mm, 5 mm ; graters 2 mm, 3 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm + wall disc holder.

Ref. **1942** - **Suggested pack of 12 discs for institutions** : slicers 2 mm, 5 mm ; graters 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder.

Ref. **1943** - **Suggested asian pack of 7 discs** : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.



CL 60 2 Feed-Heads ① + ②

- **Power** : 1500 Watts - Three phase.
- **2 speeds** : 375/750 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **All stainless steel motor base.**
- Automatic restart of the machine with the pusher. Tilting and removable feed head.
- **Delivered with** : all stainless steel automatic feed head with feeding tray and pusher feed head.
- **No disc included.**
- **Complete selection of 48 discs available.**
- **Dimensions (HxLxW)** : 1225 x 600 x 720 mm.

CL 60 V.V. Auto VARIABLE SPEED

- **Power** : 1500 Watts - Single phase.
- **Variable speed** : from 100 to 1000 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **All stainless steel motor base.**
- Tilting and removable feed head.
- **Delivered with** : all stainless steel automatic feed head with stainless steel feeding tray.
- **No disc included.**
- **Complete selection of 48 discs available.**
- **Dimensions (HxLxW)** : 1225 x 600 x 720 mm.

For Potato Ricer Equipment, please refer page 27.

CL 60 V.V. 2 Feed-Heads VARIABLE SPEED

- **Delivered with** : stainless steel automatic feed head, with feeding tray and pusher feed head with feed tube included.
- Other characteristics same as above.

| Voltages | CL 60 2 Feed-Heads ① + ② | CL 60 V.V. Automatic feed-head | CL 60 V.V. 2 Feed-Heads |
|---------------|-----------------------------|--------------------------------|-------------------------|
| | Ref. | Ref. | Ref. |
| 230/400V/50/3 | 2794 | | |
| 400V/50/3 | 2791 | | |
| 220V/60/3 | 2793 | | |
| 380V/60/3 | 2792 | | |
| 230V/50-60/1 | | 2785 | 2795 |

SUGGESTED PACK OF DISCS :

Ref. 1927 - **Suggested pack of 8 discs for institutions** : slicers 2 mm, 5 mm ; graters 2 mm, 3 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm + wall disc holder.

Ref. 1942 - **Suggested pack of 12 discs for institutions** : slicers 2 mm, 5 mm ; graters 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder.

Ref. 1943 - **Suggested Asian pack of 7 discs** : slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.



CL 55 ACCESSORIES



Automatic Feed-Head

Ref. 28170



Pusher Feed-Head
with feed tube
included.

Ref. 28103



Half moon Feed-Head

Ref. 39700



Feeding tray
For pusher feed-head.

Ref. 27154



4 tubes feed head :
2 tubes Ø 50 mm
2 tubes Ø 70 mm

Ref. 28161



Straight and bias cut
hole feed-head
Ø 50 mm - 70 mm

Ref. 28155



Stainless steel
movable stand

Ref. 27246



Stainless steel movable stand
Delivered without container. To
receive «gastro norm 1x1»
container.

For models CL 52 and CL 55
Ref. 27023

CL 60 ACCESSORIES



Automatic Feed-Head
With feeding tray.

Ref. 28108



Pusher Feed-Head

Ref. 28104



Stainless steel trolley

Delivered without container. To receive
«gastro norm 1x1» container.

Ref. 27056



4 tubes feed head :
2 tubes Ø 50 mm
2 tubes Ø 70 mm

Ref. 28162



Straight and bias cut hole
feed-head
Ø 50 mm - 70 mm

Ref. 28157



Stainless steel trolley

Delivered without container. To receive
«gastro norm 2x1» container.

Ref. 27185



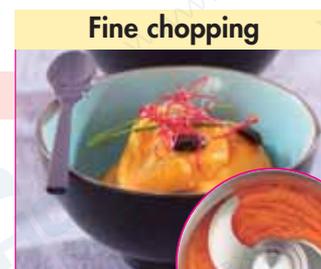
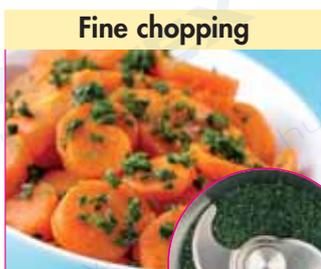
Straight blade Knife



Coarse serrated blade Knife



Fine serrated blade Knife



Bowl capacity

| Models | Maximum loading capacity | | | | Number of meals | Processing time |
|---------------------|--------------------------|-----------|--------|----------|-----------------|-----------------|
| | Chopping | Emulsions | Dough | Grinding | | |
| R 2 / R 2B | 750 g | 1 kg | 0.5 kg | 0.3 kg | 10 to 20 | 1 to 4 mn |
| R 3 - 1 500 | 1 kg | 1.5 kg | 1 kg | 0.5 kg | 10 to 30 | |
| R 3 - 3 000 | 1 kg | 1.5 kg | — | 0.5 kg | 10 to 50 | |
| R4 / R4 V.V. | 1.5 kg | 2.5 kg | 1.5kg | 0.9 kg | 20 to 80 | |
| R 5 Plus / R 5 V.V. | 2 kg | 3 kg | 2 kg | 1 kg | 20 to 100 | |
| R 6 V.V. | 2 kg | 3.5 kg | 2 kg | 1 kg | 20 to 150 | |
| R 8 | 3 kg | 4 kg | 3 kg | 2 kg | 50 to 200 | |
| R 10 / R 10 V.V. | 4 kg | 5.5 kg | 5 kg | 2.5 kg | | |



R 2

Bowl 2.9 L

Recommended for 10 to 20 meals

Motor base : 550 W - single phase - 1 speed 1500 rpm - Pulse function
Cutter : 2.9 litre stainless steel bowl with brushed finition - Straight blade included - **In option :** coarse serrated blade and fine serrated blade.
Dimensions : 350 x 200 x 280 mm.



R 2 B

Recommended for 10 to 20 meals

Motor base : 550 W - single phase - 1 speed 1500 rpm - **Cutter :** 2.9 litre polycarbonate bowl - Straight blade included - **In option :** coarse serrated blade and fine serrated blade.
Dimensions : 350 x 200 x 280 mm.



R 3 - 1500

Bowl 3.7 L

Recommended for 10 to 30 meals

Motor base : 650 W - 1 speed 1500 rpm - single phase - **Cutter :** 3.7 litre stainless steel bowl with brushed finition
 Straight blade included - Other characteristics same as above. **Dimensions :** 400 x 210 x 320 mm.



R 3 - 3000

Recommended for 10 to 30 meals

1 speed 3000 rpm - Other characteristics same as above.

R 4

Bowl 4.5 L

Recommended for 10 to 50 meals

Metal motor base : 900 W - three phase or single phase - 2 speeds : 1500/3000 rpm, one speed (1500 rpm) for single phase model - **Cutter :** 4.5 litre stainless steel bowl with brushed finition.
 Other characteristics same as above. **Dimensions :** 440 x 226 x 304 mm.



R 4 V.V.

Recommended for 10 to 50 meals

Motor base : 1000 W - single phase - Variable speed from 300 to 3000 rpm
 Other characteristics same as above. **Dimensions :** 460 x 226 x 304 mm.

R 5 Plus

Bowl 5.5 L

Recommended for 20 to 80 meals

Metal motor base : 1200 W - three phase - 2 speeds : 1500/3000 rpm - single phased power supply (1500 rpm) - **Cutter :** 5.5 litre stainless steel bowl - Straight blade included
In option : coarse serrated blade **Dimensions :** 490 x 280 x 350 mm.



R 5 V.V.

Recommended for 20 to 80 meals

R-MIX®

Motor base : 1300 W - single phase - Variable speed from 300 to 3000 rpm - **R-mix function**
 Other characteristics same as above.

R 6

Bowl 7 L

Recommended for 20 to 100 meals

Metal motor base : 1300 W - three phase - 2 speeds: 1500/3000 rpm - **Cutter :** 7 litre stainless steel bowl
 All-stainless steel straight blade knife included - **In option :** coarse serrated blade
Dimensions : 520 x 280 x 350 mm.



R 6 V.V.

Recommended for 20 to 100 meals

R-MIX®

Metal motor base : 1500 W - single phase - Variable speed from 300 to 3000 rpm - **R-mix function**
 Other characteristics same as above.

R 8 / R 8 SV

Bowl 8 L

Recommended for 20 to 150 meals

Motor base : 2200 W - three phase - 2 speeds : 1500/3000 rpm - **Cutter :** 8 litre stainless steel bowl
 All-stainless steel straight blade knife included - **In option :** coarse serrated blade
 R 8 SV equipped with a vacuum kit **R-VAC®**. **Dimensions :** 540 x 300 x 520 mm.



R 10 / R 10 SV

Bowl 11.5 L

Recommended for 50 to 200 meals

Motor base : 2200 W - three phase - 2 speeds : 1500/3000 rpm. - **Cutter :** 11.5 litre stainless steel bowl
 2 stainless steel straight blade knife included - **In option :** coarse serrated blade - R 10 SV equipped with a vacuum kit **R-VAC®**. **Dimensions :** 570 x 360 x 565 mm.



R 10 V.V. / R 10 V.V. SV

Recommended for 50 to 200 meals

R-MIX®

Motor base : 1800 W - single phase 230 V - Variable speed from 50 to 3000 rpm - **R-mix function**
 Other characteristics same as above. **Dimensions :** 570 x 375 x 635 mm.

NB : dimensions (HxLxW)



R 2

Bowl 2.9 L

- **Power** : 550 Watts - Single phase. • **1 speed** 1500 rpm.
- **Polycarbonate motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** : - **Stainless steel bowl** with handle 2.9 litre capacity and stainless steel straight blade knife.
- **Dimensions** (HxLxW) : 350 x 200 x 280 mm.

R 2 B

Bowl 2.9 L

- **Power** : 550 Watts - Single phase.
- 2,9 litre capacity bowl in polycarbonate. Other characteristics same as above except for pulse function.



R 3-1500

Bowl 3.7 L

- **Power** : 650 Watts - Single phase. • **Speed** : 1500 rpm.
- **Polycarbonate motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** : - **Stainless steel bowl** with handle 3.7 litre capacity and stainless steel straight blade knife.
- **Dimensions** (HxLxW) : 400 x 210 x 320 mm.

R 3-3000

- **Speed** : 3000 rpm. Other characteristics same as above.



R 4

Bowl 4.5 L

- **Power** : 900 Watts - Three phase. • **2 speeds** : 1500/3000 rpm.
- **Metal motor support.** Pulse function.
- **Induction motor.** Mechanical magnetic safety system and motor brake.
- **Delivered with** : - **Stainless steel bowl** with handle 4.5 litre capacity and stainless steel straight blade knife.
- **Dimensions** (HxLxW) : 440 x 226 x 304 mm.

R 4-1500

- **Power** : 700 Watts - Single phase. • **Speed** : 1500 rpm.
- Other characteristics same as above.

R 4 V.V. VARIABLE SPEED

- **Power** : 1000 Watts - Single phase. • **Variable speed** from 300 to 3000 rpm.
- **Dimensions** (HxLxW) : 460 x 226 x 304 mm.
- Other characteristics same as above.

| Voltages | R 2 | R 2B | R 3-1500 | R 3-3000 |
|---------------------------|-------------|---------------------|--------------------|----------|
| | Ref. | Ref. | Ref. | Ref. |
| 230V/50/1 | 22100 | 22113 | 22382 | 22388 |
| 230V/50/1 UK plug | 22107 | | 22383 | 22389 |
| 120V/60/1 | 22109 | 22116 | 22387 | 22393 |
| 220V/60/1 | 22117 | 22118 | 22386 | 22392 |
| | R 4 | R 4-1500 | R 4 V.V. | |
| | Ref. | Ref. | Ref. | |
| 400V/50/3 | 22437 | | | |
| 220V/60/3 | 22438 | | | |
| 380V/60/3 | 22439 | | | |
| 220V/50/3 | 22440 | | | |
| 230V/50/1 | | 22430 | | |
| 230V/50/1 UK plug | | 22434 | | |
| 120V/60/1 | | 22432 | | |
| 220V/60/1 | | 22433 | | |
| 230V/50-60/1 | | | 22441 | |
| OPTIONS | R 2 / R 2 B | R 3-1500 / R 3-3000 | R4/R4-1500/R4 V.V. | |
| | Ref. | Ref. | Ref. | |
| Coarse serrated blade | 27138 | 27288 | 27346 | |
| Fine serrated blade | 27061 | 27287 | 27345 | |
| Additional straight blade | 27055 | 27286 | 27344 | |



R 5 Plus Three phase

Bowl 5.5 L

- **Power** : 1200 Watts - Three phase. • **2 speeds** : 1500/3000 rpm.
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** : - **Stainless steel bowl** with handle 5.5 litre capacity and 2 stainless steel straight blade knife.
- **Dimensions** (HxLxW) : 490 x 280 x 350 mm.

R 5 Plus Single phase

- **Power** : 1100 Watts - Single phase.
 - **1 speed** 1500 rpm. Without pulse function.
- Other characteristics same as above.

R 5 V.V. VARIABLE SPEED

R-MIX®

- **Power** : 1300 Watts - Single phase.
- **Variable speed** from 300 to 3000 rpm
- **Rmix function:** reverse speed 60 to 500 rpm to mix gently the ingredients.
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** : - **Stainless steel bowl** with handle 5.5 litre capacity and 2 stainless steel straight blade knife.
- **Dimensions** (HxLxW) : 490 x 280 x 350 mm.



R 6

Bowl 7 L

- **Power** : 1300 Watts - Three phase • **2 speeds** : 1500/3000 rpm
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** : **Stainless steel bowl** with handle 7 litre capacity and stainless steel straight blade knife. Removable blades
- **Dimensions** (HxLxW) : 520 x 280 x 350 mm.

R 6 V.V. VARIABLE SPEED

R-MIX®

- **Power** : 1500 Watts - **Voltage** : Single phase.
- **Variable speed** from 300 to 3000 rpm.
- **Rmix function:** reverse speed 60 to 500 rpm to mix gently the ingredients.
- **Metal motor base.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with** : **Stainless steel bowl** with handle 7 litre capacity and stainless steel straight blade knife. Removable blades.
- **Dimensions** (HxLxW) : 520 x 280 x 350 mm.

| Voltages | R 5 Plus 2 Speeds | | R 5 Plus 1 Speed | | R 5 V.V. | | R 6 | | R 6 V.V. | |
|---------------|-------------------|--|------------------|--|----------|--|-------|--|----------|--|
| | Ref. | | Ref. | | Ref. | | Ref. | | Ref. | |
| 230-400V/50/3 | 24312 | | | | | | 24317 | | | |
| 400V/50/3 | 24309 | | | | | | 24314 | | | |
| 220V/60/3 | 24311 | | | | | | 24316 | | | |
| 380V/60/3 | 24313 | | | | | | | | | |
| 230V/50/1 | | | 24323 | | | | | | | |
| 220V/60/1 | | | 24324 | | | | | | | |
| 230V/50-60/1 | | | | | 24336 | | | | 24304 | |

| OPTIONS | R 5 Plus / R 5 V.V. | | R 6 / R 6 V.V. | |
|---|---------------------|--|----------------|--|
| | Ref. | | Ref. | |
| Serrated blade | 27121 | | | |
| Stainless steel serrated blade assembly (2 blades) | | | 27125 | |
| Lower serrated blade, per unit | | | 117034 | |
| Upper serrated blade, per unit | | | 117035 | |
| Fine serrated blade Special parsley | | | 27352 | |
| Lower fine serrated blade | | | 106520 | |
| Upper fine serrated blade | | | 106519 | |
| Additional straight blade | 27120 | | | |
| Additional stainless steel straight blade assembly (2 blades) | | | 27124 | |
| Lower straight blade, per unit | | | 117032 | |
| Upper straight blade, per unit | | | 117033 | |