

robot coupe®



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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.
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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

COARSE CHOPPING



MIXING



FINE CHOPPING



EMULSIONS AND SAUCES



KNEADING



GRINDING



VEGETABLE PREPARATION Function

SLICING



RIPPLE CUT



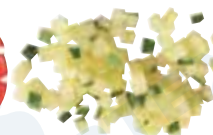
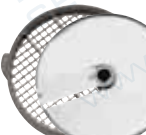
GRATING



JULIENNE



DICING



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.



R 201

- **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

- **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.
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.
	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



R 401

Bowl 4.5 L

- **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





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.

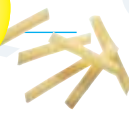


R 402 SINGLE PHASE

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

Coarse serrated blade
Fine Serrated blade
Additional straight blade
Cutter attachment
Vegetable slicer attachment (without disc)
Citrus-press attachment : delivered with 1 bowl, 1 basket and 1 cone

R 402/R 402 V.V.

	Ref.
27346	
27345	
27344	
27342	
27252	
27268	



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 Ref.	R 502 V.V. 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 (Ø: 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

	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				28166
	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	
 1 DICING GRID + 1 SLICER	DICING EQUIPMENTS	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	

NEW

 R 402 / R 402 V.V.
CL 30


5 mm



8 mm



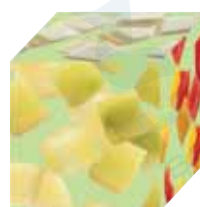
10 mm



12 mm



14 mm



20 mm



25 mm

 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

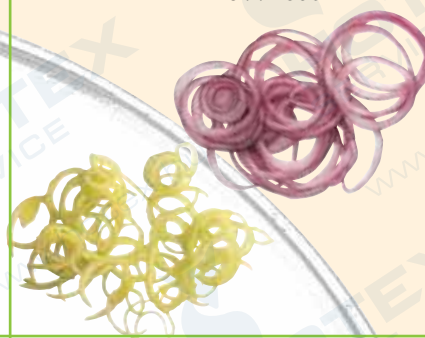
Ref. : 28166


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.

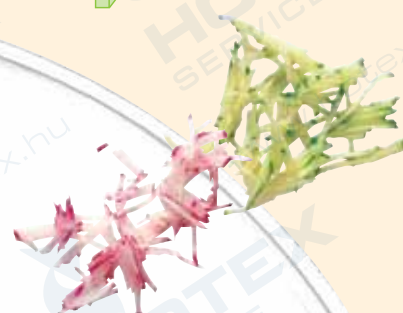
1 x 8 mm
Ref. : 28172



1x30 mm
Ref. : 28153



2x2 mm
Ref. : 28051



2x4 mm
Ref. : 27072



2x6 mm
Ref. : 27066



2x8 mm
Ref. : 27067



2x10 mm
Ref. : 28173



3x3 mm
Ref. : 28101



4x4 mm
Ref. : 28052



6x6 mm
Ref. : 28053



8x8 mm
Ref. : 28054





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



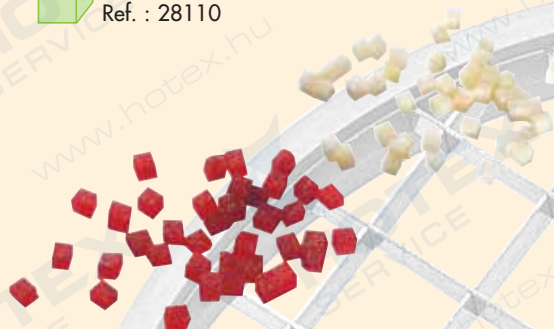
The widest range of cuts

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

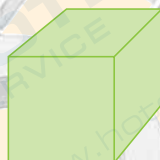
Ref. : 28110


8x8x8 mm

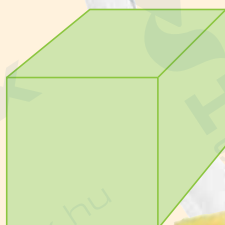
Ref. : 28111


10x10x10 mm

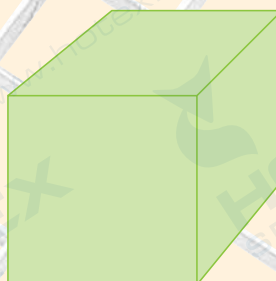
Ref. : 28112


14x14x14 mm

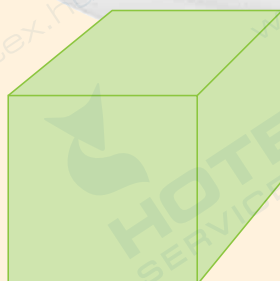
Ref. : 28113


20x20x20 mm

Ref. : 28114


25x25x25 mm

Ref. : 28115


50x70x25 mm

Lettuce

Ref. : 28180

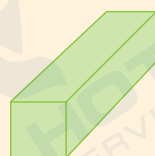


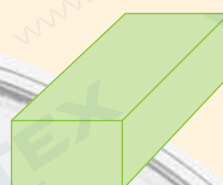


The widest range of cuts

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.
Other characteristics same as above. **Dimensions** : 590 x 320 x 304 mm



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

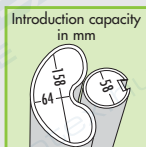
Motor base : motor three phase 1500 W - Variable speed from 100 to 1000 rpm - single phased power supply 230 V - **Vegetable preparation machine** : Stainless steel motor base - delivered with all stainless steel automatic feed-head and feeding tray.
Dimensions :
Pusher : 1260 x 404 x 545 mm.
Auto :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



CL 60 Pusher Feed-Head

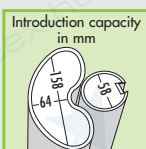
Recommended for 300 to 3000 meals and more

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.



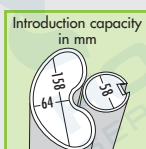
CL 20

- **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

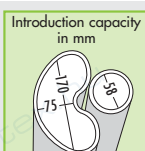
Ref. **28189** - Potato Ricer Attachment Ø 2 mm

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.

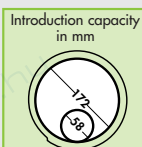
Speed	Voltages	CL 50	CL 50 Ultra
		Ref.	Ref.
1	230V/50/1	24440	24465
1	230V/50/1 UK plug	24442	24470
1	120V/60/1	24444	24472
1	220V/60/1	24445	24471
1	400V/50/3	24446	24473
1	220V/60/3	24447	24474
1	380V/60/3	24448	24475
2	400V/50/3	24449	24476

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.



NEW

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 Feed-Head with stand		CL 55 Pusher Feed-Head with stand		CL 55 Automatic Feed-Head without stand		CL 55 Pusher Feed-Head without stand	
		Ref.		Ref.		Ref.		Ref.	
230/400V/50/3	375 and 750	2594		2593		2596		2595	
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 1 + 3		CL 55 2 Feed-Heads Large output with stand 1 + 2	
		Ref.		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 biais 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 biais cut hole
feed-head**
Ø 50 mm - 70 mm

Ref. **28157**



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

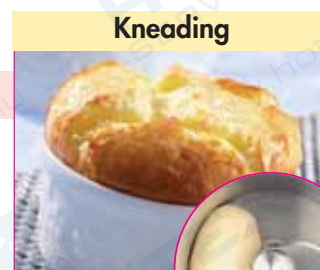
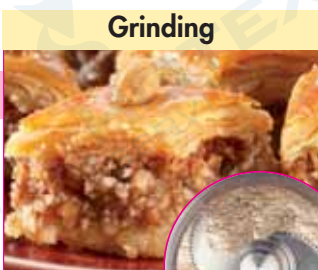
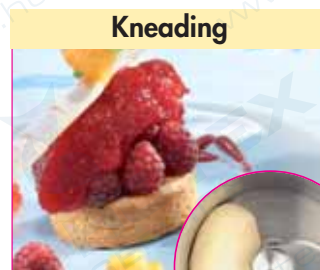
Ref. **27185**



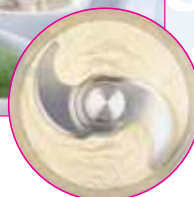
Straight
blade Knife



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

Motor base : 1300 W - single phase - Variable speed from 300 to 3000 rpm - **R-mix function**

Other characteristics same as above.

R-MIX®**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

Metal motor base : 1500 W - single phase - Variable speed from 300 to 3000 rpm - **R-mix function**

Other characteristics same as above.

R-MIX®**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 bladeR 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

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.**R-MIX®**

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.**

	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