

robot *coupe*®

Catalogue



March 2010



SUMMARY



Blixer 2 Page 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.



J 80 Ultra Page 68

- Ejection juicer designed to produce ultrafresh fruit and vegetable juices.
- Very powerful industrial motor: 700 watts.
- Output: up to 120 kg/h.
- Patented automatic feed head: 79 mm diameter.



Bowl with easyfit lid for quick and hassle-free use. Allows liquids and other ingredients to be added while the machine is running.



Supplied with a 4-disc set. Range of 23 discs available as optional extras

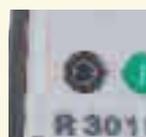


Detachable smooth blade. Serrated and fine-serrated blades available as optional extras.

Ergonomic handle giving the bowl a more comfortable grip.



Pulse button for absolute cutting precision.



CUTTER-MIXER Function

VEGETABLE PREPARATION Function

COARSE CHOPPING



SLICING



MIXING



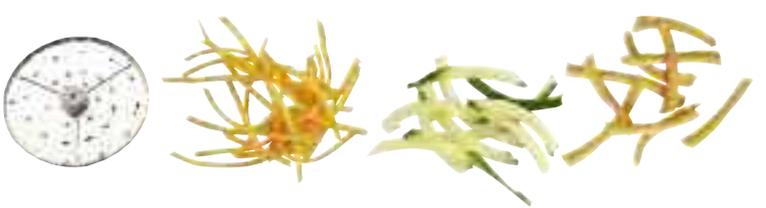
RIPPLE CUT



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

2.9 L

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 smooth blade 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

2.9 L

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

2.9 L

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

2.9 L

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

3.7 L

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, smooth blade included - **Vegetable preparation attachment :** with ejection.
Dimensions : 550 x 325 x 300 mm.

R 301 Ultra

3.7 L

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

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 - smooth 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

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.

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

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 - Smooth blade included - **Vegetable preparation attachment :** metal with ejection - No disc included. **Dimensions :** 665 x 380 x 350 mm.

R 502 V.V.

5.5 L

Recommended for 30 to 300 meals and more

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

R-MIX®

R 602

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 smooth blade assembly included - **Vegetable preparation attachment :** metal with ejection - No disc included. **Dimensions :** 665 x 380 x 350 mm.

R 602 V.V.

7 L

Recommended for 30 to 400 meals and more

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

R-MIX®





R 201

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 smooth 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

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. Smooth 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 Special parsley	27061
Additional smooth blade	27055



R 201 E

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 smooth 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

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. Smooth 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 Special parsley	27061
Additional smooth blade	27055



R 301

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 smooth 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

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 Special parsley	27287		27287	
Additional smooth 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

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 :

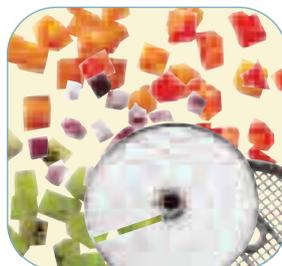
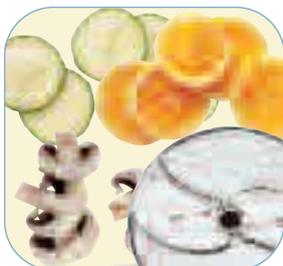
slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm.

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 Special parsley	27345
Additional smooth 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

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

4.5 L

Dicing and
French Fries
capability

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

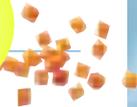


R 402 V.V. VARIABLE SPEED

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 Special parsley	27345
Additional smooth 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 14



R 502

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 smooth 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®

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 smooth blade	27120
Fine serrated blade Special parsley	27351
Cutter attachment	27127
Vegetable slicer attachment (without disc)	27340



**ALL
STAINLESS
STEEL KNIFE**

R 602

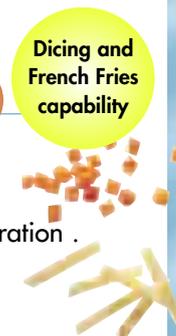
7 L

- **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 smooth blade assembly. 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®

7 L



- **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 assembly	27125
Stainless steel fine serrated blade assembly	27352
Stainless steel additional smooth blade assembly	27124
Lower serrated blade, per unit	117034
Upper serrated blade, per unit	117035
Lower fine serrated blade	106519
Upper fine serrated blade	106520
Lower smooth blade, per unit	117032
Upper smooth blade, per unit	117033
Cutter attachment (with blade)	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



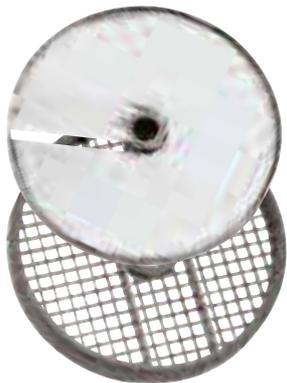
Soft





With the ROBOT-COUCPE veg prep machine, you can chop your ingredients into small, medium or large dice

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**

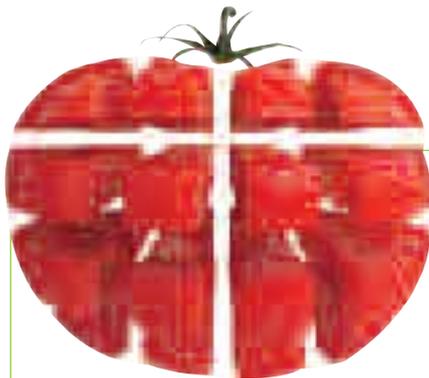
New high precision blade sharpening for a perfect quality cut of fruits and vegetables, and for delicate products such as tomatoes, bananas, strawberries.

- **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.



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.

D-Clean Kit

Cleaning tool
dicing grids

Ref. 39881



Reversible grid holder

- One side for R402-CL30 grids
- One side for CL50-CL60 and R502-R602 grids



Dicing grid cleaning tool

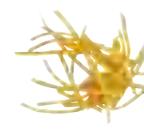
(5mm, 8mm or 10mm)



Scraper tool

NEW



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



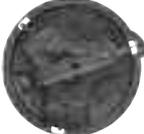
	R 402 / R 402 V.V. CL 30	DISCS	R 502 / R 502 V.V. R 602 / R 602 V.V. CL 50 / CL 50 Ultra CL 52 / CL 55 / CL 60
DICING EQUIPMENTS			
	■ 27113	5 x 5 x 5 mm	■ 28110
	■ 27114	8 x 8 x 8 mm	■ 28111
	■ 27298	10 x 10 x 10 mm	■ 28112
		12 x 12 x 12 mm	
		14 x 14 x 5 mm (mozzarella)	■ 28181
		14 x 14 x 10 mm	■ 28179
1 DICING GRID + 1 SLICER		14 x 14 x 14 mm	■ 28113
		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			
	▲ 27116	8 x 8 mm	▲ 28134 (1)
	▲ 27117	10 x 10 mm	▲ 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  NEW	39881

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.

Almonds 0,6 mm

 Ref. : 28166
 

0,8 mm

 Ref. : 28069
 

1 mm

 Ref. : 28062
 

2 mm

 Ref. : 28063
 

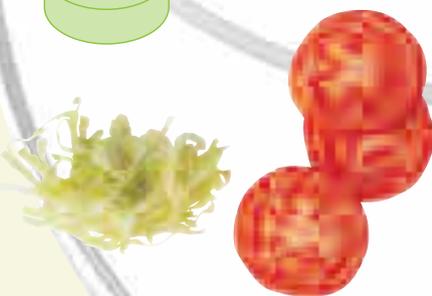
3 mm

 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
 

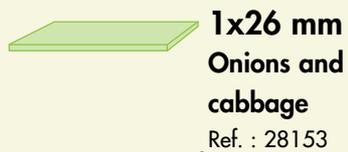
Cooked potatoes
6 mm

 Ref. : 27245
 


The widest range of cuts

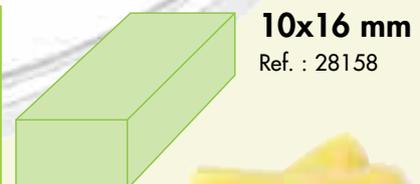
Julienne

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



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.

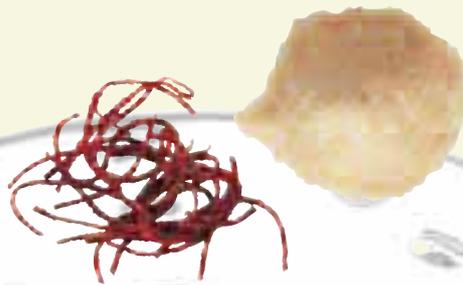


The widest range of cuts

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

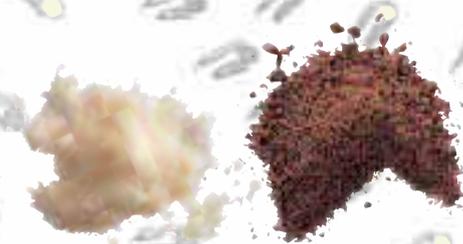
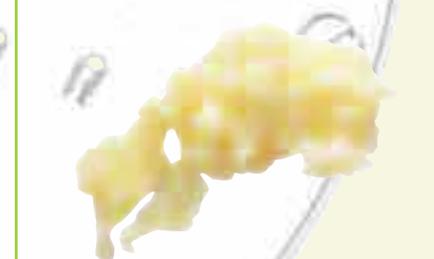
2 mm
Ref. : 28057

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

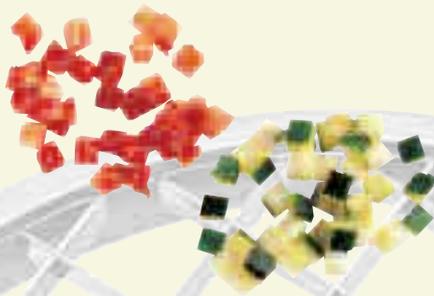
CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.



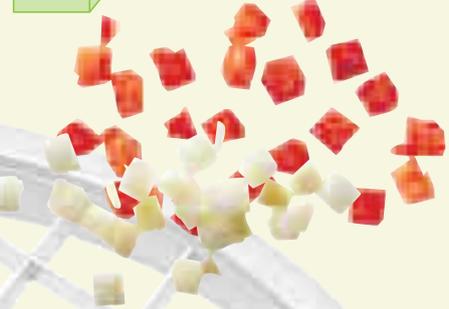
5x5x5 mm
Ref. : 28110



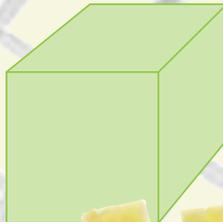
8x8x8 mm
Ref. : 28111



10x10x10 mm
Ref. : 28112



14x14x14 mm
Ref. : 28113



20x20x20 mm
Ref. : 28114



25x25x25 mm
Ref. : 28115



50x70x25 mm

Lettuce

Ref. : 28180



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





Vegetable preparation machine CL 50 Ultra



Large capacity feed head to cope with bulky vegetables, such as cabbages and aubergines, and hold large loads of smaller food items.



48 discs for slicing, ripple-cutting, grating, dicing, shredding and making french fries.

48

Hinge with removable pin allowing lid to be detached for easier cleaning.



Stainless-steel motor base.



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

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

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 single 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



- **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**



VEGETABLE PREPARATION MACHINES



- **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 processing your fruit and vegetables (slicing, grating, ripple-cutting, dicing, shredding, chipping...) take advantage of the new puréeing attachment of your veg prep machine.

Potato Ricer Attachment



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.

Option :
Potato Ricer
Attachment

CL 50 Ultra

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

Option :
Potato Ricer
Attachment

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.

Option :
Potato Ricer
Equipment

Speed	Voltages	CL 50		CL 50 Ultra		CL 52	
		Ref.		Ref.		Ref.	
1	230V/50/1	24440		24465		24360	
1	230V/50/1 UK plug	24442		24470		24361	
1	120V/60/1	24444		24472		24364	
1	220V/60/1	24445		24471		24363	
1	400V/50/3	24446		24473		24365	
1	220V/60/3	24447		24474		24366	
1	380V/60/3	24448		24475		24367	
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 55 Automatic Feed-Head 1

Option :
Potato Ricer
Equipment

- **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.

Automatic Feed-Head

To slice potatoes, zucchinis, mushrooms.
To grate carrots and make dice of potatoes, zucchinis, carrots.
French fries capability

CL 55 Pusher Feed-Head 2

Option :
Potato Ricer
Equipment

- **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.

Pusher Feed-Head

To slice, grate or make cubes of bulky vegetables such as
cabbage, celeriac, lettuce.
No french fries capability.

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.



SPECIAL HIGH
OUTPUT

1

2

3

Option :
Potato Ricer
Equipment

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

Option :
Potato Ricer
Equipment

- 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.

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

SPECIAL HIGH OUTPUT

EXTRA BULKY
VEGETABLES

CL 60 Automatic Feed-Head 1

Option :
Potato Ricer
Equipment

- 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.

Automatic Feed-Head

To slice potatoes, zucchinis, mushrooms.
To grate carrots and make dice of potatoes, zucchinis, carrots.
French fries capability

CL 60 Pusher Feed-Head 2

Option :
Potato Ricer
Equipment

- 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.

Pusher Feed-Head

To slice, grate or make cubes of bulky vegetables such as cabbage, celeriac, lettuce.
No french fries capability.

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

Option :
Potato Ricer
Equipment

- 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

Option :
Potato Ricer
Equipment

- 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.

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

Option :
Potato Ricer
Equipment

- 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



Feeding tray
For pusher feed-head.

Ref. 27154



Half moon Feed-
Head

Ref. 39700



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



Potato Ricer Equipment

Ref. 28186 Ø 1,5 mm

Ref. 28187 Ø 2 mm

Ref. 28188 Ø 3 mm



Stainless steel
movable stand

Ref. 27246



Stainless steel movable stand

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



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



Potato Ricer Equipment

Ref. 28186 Ø 1,5 mm

Ref. 28187 Ø 2 mm

Ref. 28188 Ø 3 mm



Stainless steel trolley

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

Ref. 27056



Stainless steel trolley

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

Ref. 27185



Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.



100% stainless-steel, smooth-edged, detachable blades. Serrated and fine-serrated blades available as optional extras.

The R-Mix function on the R5 V.V. and R6 V.V. allows delicate foodstuffs to be mixed without being chopped.



The R5 V.V. and R6 V.V. have variable speed's ranging from 300 to 3000 rpm.



R 2

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 - Smooth blade included - **In option** : coarse serrated blade and fine serrated blade.
Dimensions : 350 x 200 x 280 mm.



R 2 B

2.9 L

Recommended for 10 to 20 meals

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



R 3 - 1500

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
 Smooth blade included - Other characteristics same as above. **Dimensions** : 400 x 210 x 320 mm.



R 3 - 3000

3.7 L

Recommended for 10 to 30 meals

1 speed 3000 rpm - Other characteristics same as above.

R 4

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.

4.5 L

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

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 - Smooth blade included
In option : coarse serrated blade **Dimensions** : 490 x 280 x 350 mm.



R 5 V.V.

5.5 L

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

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 smooth blade included - **In option** : coarse serrated blade
Dimensions : 520 x 280 x 350 mm.



R 6 V.V.

7 L

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

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 smooth blade 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

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
 smooth blade 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

11.5 L

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®



Straight blade Knife



Coarse chopping



Mixing



Emulsifying



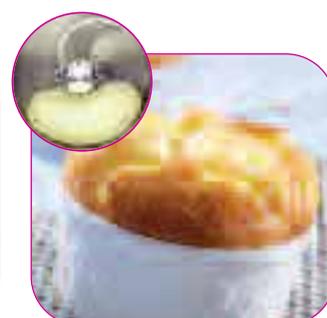
Coarse serrated blade Knife



Kneading



Grinding



Kneading



Fine serrated blade Knife



Fine chopping



Emulsifying



Emulsifying

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

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 smooth blade.
- Dimensions (HxLxW) : 350 x 200 x 280 mm.

R 2 B

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



R 3-1500

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 smooth blade.
- Dimensions (HxLxW) : 400 x 210 x 320 mm.

R 3-3000

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



R 4

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 smooth blade.
- 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

230V/50/1
230V/50/1 UK plug
120V/60/1
220V/60/1

R 2	
Ref.	
22100	
22107	
22109	
22117	

R 2B	
Ref.	
22113	
22116	
22118	

R 3-1500	
Ref.	
22382	
22383	
22387	
22386	

R 3-3000	
Ref.	
22388	
22389	
22393	
22392	

400V/50/3
220V/60/3
380V/60/3
220V/50/3
230V/50/1
230V/50/1 UK plug
120V/60/1
220V/60/1
230V/50-60/1

R 4	
Ref.	
22437	
22438	
22439	
22440	

R 4-1500	
Ref.	
22430	
22434	
22432	
22433	

R 4 V.V.	
Ref.	
22441	

OPTIONS

Coarse serrated blade
Fine serrated blade
Additional smooth blade

R 2 / R 2 B	
Ref.	
27138	
27061	
27055	

R 3-1500 / R 3-3000	
Ref.	
27288	
27287	
27286	

R4/R4-1500/R4 V.V.	
Ref.	
27346	
27345	
27344	



5.5 L

R 5 Plus Three phase

- 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 stainless steel smooth blade.
- 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 stainless steel smooth blade.
- Dimensions (HxLxW) : 490 x 280 x 350 mm.



ALL STAINLESS STEEL KNIFE

7 L

R 6

- 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 smooth blade assembly. 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 smooth blade assembly. 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.
Coarse 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 smooth blade	27120	
Additional stainless steel smooth blade assembly (2 blades)		27124
Lower smooth blade, per unit		117032
Upper smooth blade, per unit		117033



R 8 / R 8 SV Vacuum

8 L

- Power : 2200 Watts - Three phase.
- 2 speeds : 1500/3000 rpm.
- Pulse fonction. Mechanical safety system and motor brake. Transparent and sealed lid.
- Delivered with :
 - **Stainless steel bowl** with handles 8 litre capacity and stainless steel smooth blade. Removable blades.
- Dimensions (HxLxW) : 540 x 300 x 520 mm.

***R 8 SV equipped with a vacuum kit R-VAC®.**



R-MIX®

R 10 / R 10 SV Vacuum

11.5 L

- Power : 2200 Watts - Three phase.
- 2 speeds : 1500/3000 rpm.
- Pulse fonction. Mechanical safety system and motor brake. Transparent and sealed lid.
- Delivered with :
 - **Stainless steel bowl** with handles 11.5 litre capacity and stainless steel smooth blade assembly. Removable blades.
- Dimensions (HxLxW) : 570 x 360 x 565 mm.
- R 10 SV equipped with a vacuum kit R-VAC®.

***R 10 SV equipped with a vacuum kit R-VAC®.**

R 10 V.V. / R 10 V.V. SV VARIABLE SPEED AND VACCU

- Power : 1800 Watts - Single phase.
- Variable speed from 50 to 3000 rpm.
- Rmix function : reverse speed 60 to 500 rpm to mix gently the ingredients. Other characteristics same as above.

Voltages	R 8	R 8 SV	R 10 Line 5	R 10	R 10 SV	R 10 V.V.	R 10 V.V. SV
230/400V/50/3	Ref. 21070	Ref. *order R 8 + Kit R-VAC® ref. 29076	Ref. 21080	Ref. 21055	Ref. *order R 10 + Kit R-VAC® ref. 29076	Ref. 21060	Ref. 21061
400V/50/3	21071		21081	21056			
220V/60/3	21073		21083	21058			
380V/60/3	21069		21084				
230V/50-60/1							
OPTIONS				R 8		R 10 / R 10 V.V.	
Coarse serrated blade assembly (2 blades)				Ref. 27103		Ref. 27235	
Additional smooth blade assembly (2 blades)				27102		27234	
Coarse serrated blade, per unit				101797		119167	
Smooth blade, per unit				101796		119166	
Vacuum pump 550 W - 16m ² /h		230/50/1		69012		69012	
Vacuum adaptation kit R-VAC® (without pump)						29076	



OPTIONAL STAINLESS STEEL BOWL 3.5 LITRE CAPACITY for R 8, R 10 and R 10 V.V. models



- Ref. 27108 - Stainless steel bowl 3.5 litre capacity, stainless steel straight blade knife included
- Ref. 27107 - Serrated blade assembly (2 blades)
- Ref. 27106 - Additional smooth blade assembly (2 blades)
- Ref. 101801 - Serrated blade, per unit
- Ref. 101800 - Smooth blade, per unit

All electrical parts are **water resistant**.

Additional ingredients can safely be added while processing.

Perfect lid sealing.
Opening and closing only require one simple operation.

Removable bowl

Machine specially designed for **liquid processing in large quantities.**

New patented blade design to ensure a perfect result for small or large quantities.

Vacuum processing option.

Optional serrated blade for grinding and kneading tasks.

AT THE LEADING EDGE: VACUUM PROCESSING R-VAC®

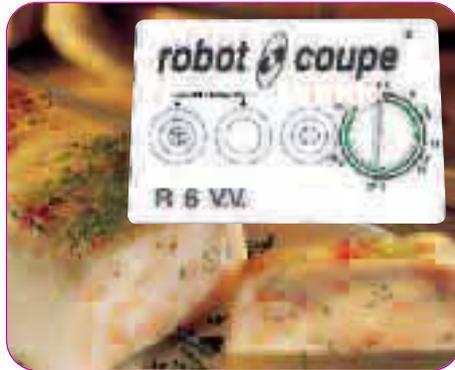


The R-VAC® system, designed to fit the R8 and R10, allows foods to be vacuum processed in order to obtain incomparable results for all types of preparations, including fish mousses, smooth-textured stuffings, vegetables terrines, foie gras pâté and ganache.

The advantages of vacuum processing :

- Better food preservation,
- Better presentation,
- Better development of flavours and aromas,
- Better cooking.

R-MIX FUNCTION ON R 5V.V., R 6 V.V., R 10 V.V. AND R 20 V.V. R-MIX®



- To mix without cutting delicate products
- The R-Mix function allows to process with speed variation from 60 to 500 rpm in reverse rotation to incorporate without chopping delicate and fragile ingredients into a preparation.
Ex : mushroom into a terrine, crayfish tails in a fish mousse, raisins into brioche pastry.