

robot a 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

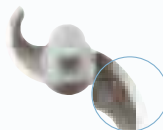
- Ejection juicer designed to produce ultrafresh fruit and vegetable juices.
- Very powerful industrial motor: 700 watts.
- Output: up to 120 kg/h.
- Patented automatic feed head: 79 mm diameter.



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

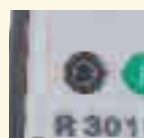


Detachable smooth blade. Serrated and fine-serrated blades available as optional extras.

Ergonomic handle giving the bowl a more comfortable grip.

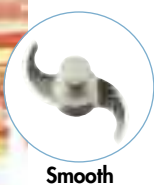


Pulse button for absolute cutting precision.



CUTTER-MIXER Function

COARSE CHOPPING



Smooth

MIXING



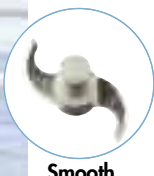
Smooth

FINE CHOPPING



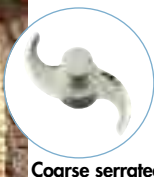
Fine serrated

EMULSIONS AND SAUCES



Smooth

KNEADING



Coarse serrated

GRINDING



Coarse serrated

VEGETABLE PREPARATION Function

SLICING



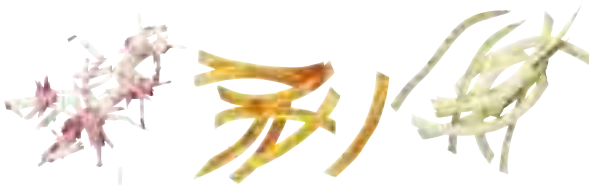
RIPPLE CUT



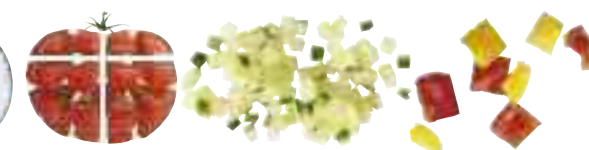
GRATING



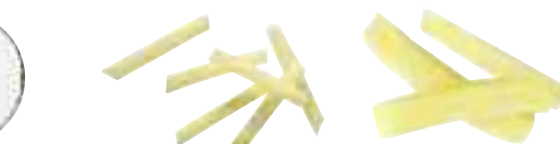
JULIENNE



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

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

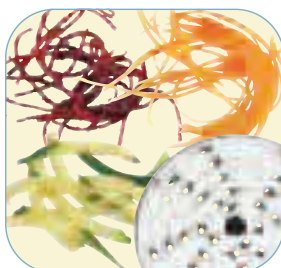
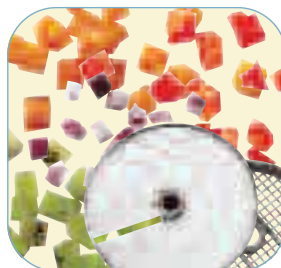
R 401

	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



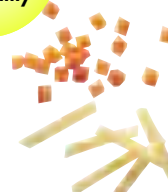


R 402 THREE PHASE

- **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.

4.5 L

Dicing and
French Fries
capability



R 402 SINGLE PHASE

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

4.5 L

Dicing and
French Fries
capability



R 402 V.V. VARIABLE SPEED

- **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.

4.5 L

Dicing and
French Fries
capability



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	Special parsley
Additional smooth 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

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

SUGGESTED PACK OF DISCS :

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

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

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



ALL
STAINLESS
STEEL KNIFE

R 602

- **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.

7 L

R 602 V.V. VARIABLE SPEED

R-MIX®

7 L

Dicing and
French Fries
capability

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

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

SUGGESTED PACK OF DISCS :

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

Motor Base

R 602

	Ref.	
230-400V/50/3	24298	
400V/50/3	24295	
220V/60/3	24297	
380V/60/3	24294	

Motor Base

R 602 V.V.

	Ref.	
230V/50-60/1	24301	

OPTIONS

R 602 / R 602 V.V.

	Ref.	
Stainless steel coarse serrated blade 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



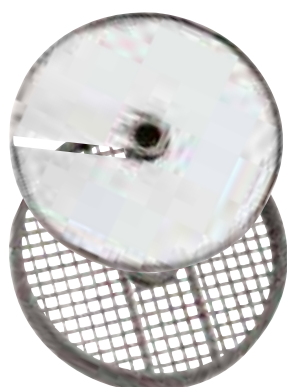
Soft





With the ROBOT-COUPÉ 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	






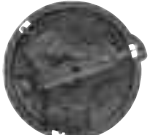
R 402 / R 402 V.V. CL 30		DISCS	R 502 / R 502 V.V. R 602 / R 602 V.V. CL 50 / CL 50 Ultra CL 52 / CL 55 / CL 60	
<div>DICING EQUIPMENTS</div> <div></div> <div>1 DICING GRID + 1 SLICER</div>	■ 27113	5 x 5 x 5 mm	■ 28110	
	■ 27114	8 x 8 x 8 mm	■ 28111	
	■ 27298	10 x 10 x 10 mm	■ 28112	
		12 x 12 x 12 mm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

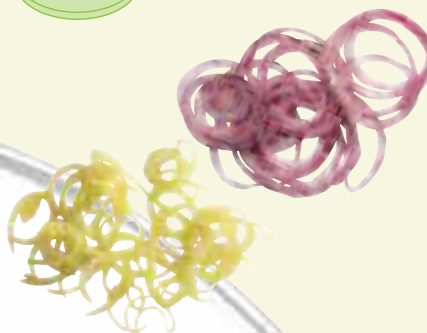
Ref. : 28166


0,8 mm

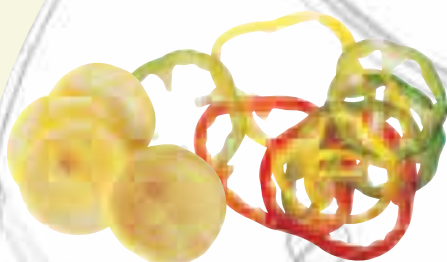
Ref. : 28069


1 mm

Ref. : 28062


2 mm

Ref. : 28063


3 mm

Ref. : 28064


4 mm

Ref. : 28004


5 mm

Ref. : 28065


8 mm

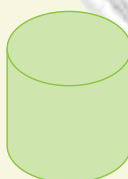
Ref. : 28066


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.


1 x 8 mm

Ref. : 28172


1x26 mm
Onions and
cabbage

Ref. : 28153


2x2 mm

Ref. : 28051


2x4 mm

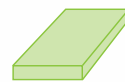
Ref. : 27072


2x6 mm

Ref. : 27066


2x8 mm

Ref. : 27067


2x10 mm

Ref. : 28173


3x3 mm

Ref. : 28101


4x4 mm

Ref. : 28052


6x6 mm

Ref. : 28053

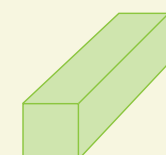

8x8 mm

Ref. : 28054



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





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

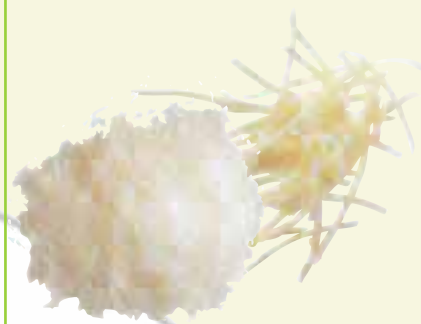
Ref. : 28056


2 mm

Ref. : 28057


3 mm

Ref. : 28058


4 mm

Ref. : 28073


5 mm

Ref. : 28059


7 mm

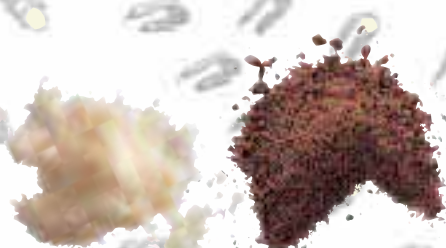
Ref. : 28016


9 mm

Ref. : 28060


Parmesan

Ref. : 28061


Röstis

Ref. : 27164


Horseradish
1 mm

Ref. : 28055





The widest range of cuts

Dicing Equipments

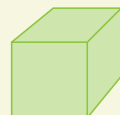
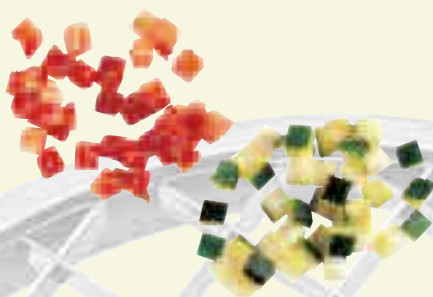
CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

**5x5x5 mm**

Ref. : 28110

**8x8x8 mm**

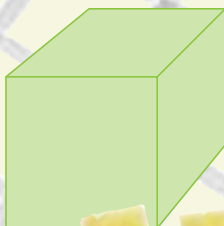
Ref. : 28111

**10x10x10 mm**

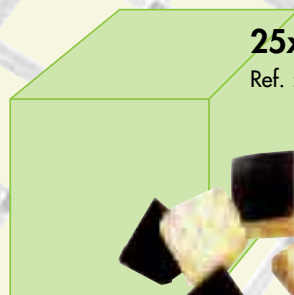
Ref. : 28112

**14x14x14 mm**

Ref. : 28113

**20x20x20 mm**

Ref. : 28114

**25x25x25 mm**

Ref. : 28115

**50x70x25 mm****Lettuce**

Ref. : 28180



Ripple cuts

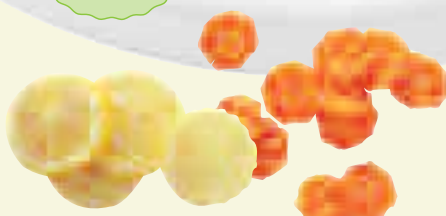
CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

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



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

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



VEGETABLE
PREPARATION
MACHINES

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

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

1 + 2

1

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

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

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

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

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

1 + 2

1

1 + 2

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.



**SPECIAL HIGH
OUTPUT**

1

**SPECIAL HIGH
OUTPUT**

2

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.

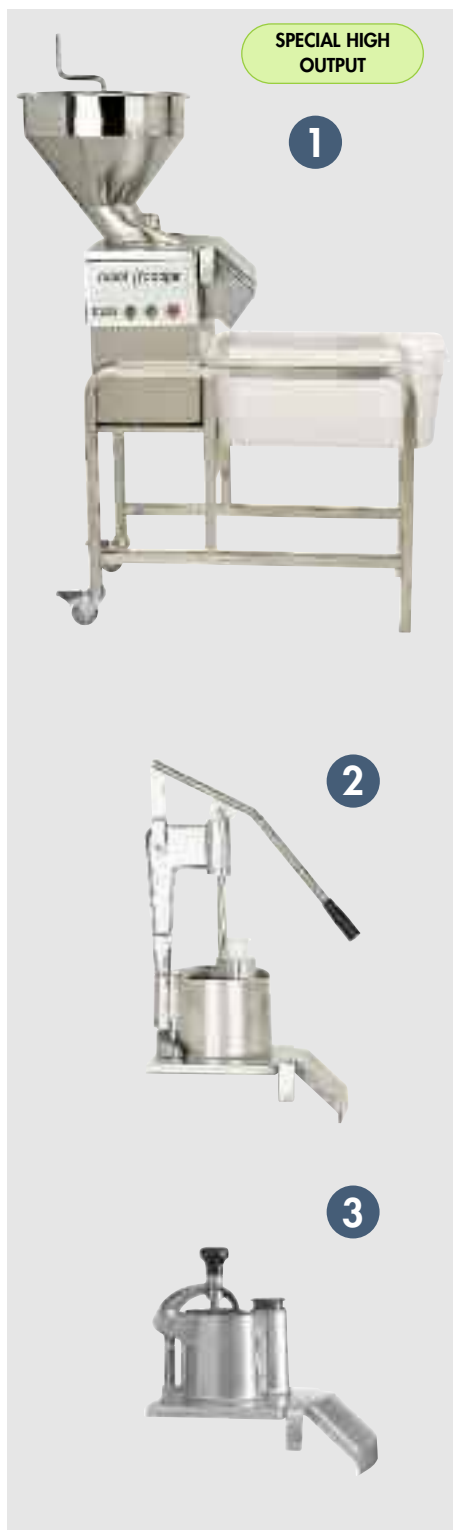
Voltages	Speeds (rpm)	CL 55 Automatic Feed-Head with stand		CL 55 Pusher Feed-Head with stand		CL 55 Automatic Feed-Head without stand		CL 55 Pusher Feed-Head without stand	
		Ref.		Ref.		Ref.		Ref.	
230/400V/50/3	375 and 750	2594		2593		2596		2595	
400V/50/3	375 and 750	2569		2567		2570		2568	
220V/60/3	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.



CL 55 2 Feed-Heads ① + ③

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.
 - **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 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

SPECIAL HIGH OUTPUT



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

EXTRA BULKY
VEGETABLES



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 bladeR 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		
R4 / R4 V.V.	1.5 kg	2.5 kg	1.5kg	0.9 kg	10 to 50	
R 5 Plus / R 5 V.V.	2 kg	3 kg	2 kg	1 kg	20 to 80	
R 6 V.V.	2 kg	3.5 kg	2 kg	1 kg	20 to 100	
R 8	3 kg	4 kg	3 kg	2 kg	20 to 150	
R 10 / R 10 V.V.	4 kg	5.5 kg	5 kg	2.5 kg	50 to 200	

**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

	R 2	R 2 B	R 3-1500	R 3-3000
Ref.	Ref.	Ref.	Ref.	Ref.
230V/50/1	22100	22113	22382	22388
230V/50/1 UK plug	22107		22383	22389
120V/60/1	22109	22116	22387	22393
220V/60/1	22117	22118	22386	22392

	R 4	R 4-1500	R 4 V.V.
Ref.	Ref.	Ref.	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.	Ref.
Coarse serrated blade	27138	27288	27346
Fine serrated blade	27061	27287	27345
Additional smooth blade	27055	27286	27344

**R 5 Plus Three phase**

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 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.

**R 6**

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 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.**

Coarse serrated blade	
Stainless steel serrated blade assembly (2 blades)	
Lower serrated blade, per unit	
Upper serrated blade, per unit	
Fine serrated blade	Special parsley
Lower fine serrated blade	
Upper fine serrated blade	
Additional smooth blade	
Additional stainless steel smooth blade assembly (2 blades)	
Lower smooth blade, per unit	
Upper smooth blade, per unit	

Ref.		Ref.	
27121		27125	
		117034	
		117035	
		27352	
		106520	
		106519	
27120		27124	
		117032	
		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 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
	Ref.	Ref.	Ref.	Ref.	Ref.	Ref.	Ref.
230/400V/50/3	21070		21080	21055			
400V/50/3	21071	*order R 8 + Kit R-VAC® ref. 29076	21081	21056	*order R 10 + Kit R-VAC® ref. 29076		
220V/60/3	21073		21083	21058			
380V/60/3	21069		21084				
230V/50-60/1						21060	21061
OPTIONS							
				Ref.		Ref.	
Coarse serrated blade assembly (2 blades)				27103		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 - 16m³/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**.



Vacuum processing option.

Additional ingredients can safely be added while processing.



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



Removable bowl



Optional serrated blade for grinding and kneading tasks.

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



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



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.