

robot coupe®



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THE ROBOT-COUPE RANGE ...

THE RIGHT MACHINE FOR YOUR APPLICATION

FOOD PROCESSORS

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

VEGETABLE PREPARATION MACHINES

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















CUTTER MIXERS

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

BLIXERS

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

POWER MIXERS

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

BREAD SLICER

TP 180	180 to 360 slices per minute.
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For delicatessens, caterers, bakers, confectioners, food industry, testing laboratories, refer to the selection guide on page 63-66.



Blixer 2Page 44

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



Mini MPPage 51

5 new models :

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



MP UltraPage 54

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

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

For order less than € 4 100, please add € 92 for F.O.B. costs.
This condition is only valid with our usual forwarders.

CUTTER-MIXER Function

COARSE CHOPPING



MIXING



FINE CHOPPING



EMULSIONS AND SAUCES



KNEADING

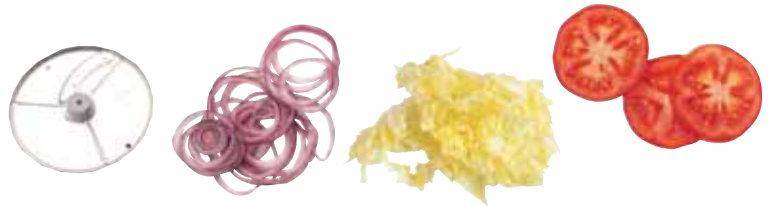


GRINDING



VEGETABLE PREPARATION Function

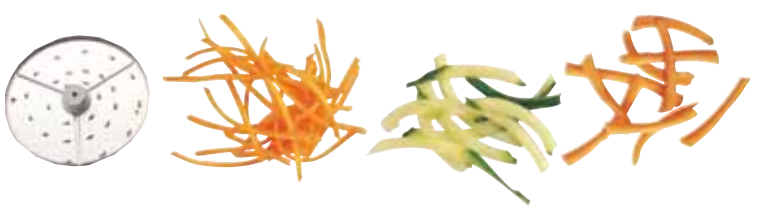
SLICING



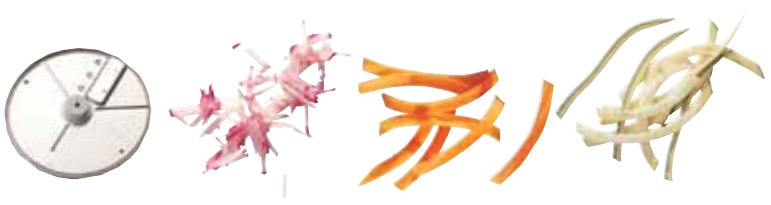
RIPPLE CUT



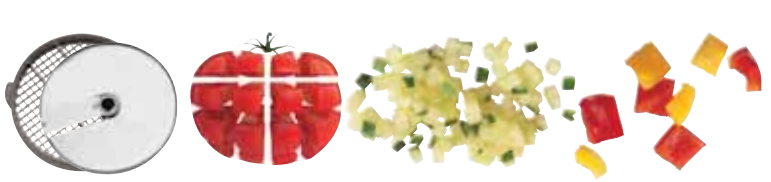
GRATING



JULIENNE



DICING



FRENCH FRIES



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

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

R 201

Recommended for 10 to 20 meals

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



R 201 Ultra

Recommended for 10 to 20 meals

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



R 201E

Recommended for 10 to 30 meals

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



R 201 UltraE

Recommended for 10 to 30 meals

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



R 301

Recommended for 10 to 70 meals

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



R 301 Ultra

Recommended for 10 to 70 meals

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



R 401

Bowl 4.5 L

Recommended for 20 to 100 meals and more

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



R 402

Bowl 4.5 L

Recommended for 20 to 100 meals and more

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



R 402 V.V.

Bowl 4.5 L

Recommended for 20 to 100 meals and more

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



R 502

Bowl 5.5 L

Recommended for 30 to 300 meals and more

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



R 502 V.V.

Bowl 5.5 L

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

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



R 602

Bowl 7 L

Recommended for 30 to 400 meals and more

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



R 602 V.V.

Bowl 7 L

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

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





Complete selection of
discs, refer page 12



R 201

Bowl 2.9 L

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

Ref. **22101** - R 201 230V/50/1

820 €

Ref. **22106** - R 201 120V/60/1

890 €

Ref. **22119** - R 201 220V/60/1

890 €



R 201 Ultra

Bowl 2.9 L

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

Ref. **22120** - R 201 Ultra 230V/50/1

1 100 €

Ref. **22122** - R 201 Ultra 120V/60/1

1 160 €

Ref. **22123** - R 201 Ultra 220V/60/1

1 205 €



OPTIONS

R 201/R 201 Ultra

	Ref.	€
Coarse serrated blade	27138	85
Fine Serrated blade	27061	85
Additional straight blade	27055	75



R 201 E

Bowl 2.9 L

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

Ref. 22232 - R 201 E 230V/50/1	930 €
Ref. 22238 - R 201 E 120V/60/1	995 €
Ref. 22239 - R 201 E 220V/60/1	1 025 €



R 201 Ultra E

Bowl 2.9 L

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

Ref. 22236 - R 201 Ultra E 230V/50/1	1 185 €
Ref. 22234 - R 201 Ultra E 120V/60/1	1 250 €
Ref. 22235 - R 201 Ultra E 220V/60/1	1 305 €

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.	215 €
Ref. 1907 - Suggested asian pack of 4 discs : slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm.	165 €



OPTIONS	R 201 E / R 201 Ultra E	
	Ref.	€
Coarse serrated blade	27138	85
Fine Serrated blade	27061	85
Additional straight blade	27055	75



R 301

Bowl 3.7 L

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



R 301 Ultra

Bowl 3.7 L

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

Voltages	R 301		R 301 Ultra	
	Ref.	€	Ref.	€
230V/50/1	2525	1 060	2547	1 345
230V/50/1 UK plug	2446	1 060	2447	1 345
120V/60/1	2528	1 140	2541	1 420
220V/60/1	2537	1 160	2543	1 440

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.

215 €

Ref. 1907 - Suggested asian pack of 4 discs :

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

165 €

Motor base	R 301	
	Ref.	€
230V/50/1	22368	730
230V/50/1 UK plug	22370	730
120V/60/1	22374	810
220V/60/1	22373	830
R 301 Ultra		
	Ref.	€
230V/50/1	22375	730
230V/50/1 UK plug	22377	730
120V/60/1	22381	810
220V/60/1	22380	830

OPTIONS	R 301		R 301 Ultra	
	Ref.	€	Ref.	€
Coarse serrated blade	27288	85	27288	85
Fine Serrated blade	27287	85	27287	85
Additional straight blade	27286	75	27286	75
Cutter attachment	27272	205	27278	440
Vegetable slicer attachment (Without disc)	27295	215	27295	215
Citrus-press attachment : delivered with one basket and one cone	27268	140	27268	140



R 401

Bowl 4.5 L

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

Voltages	Ref.	€
230V/50/1	2425	1 630
230V/50/1 UK plug	2449	1 630
120V/60/1	2426	1 710
220V/60/1	2429	1 730

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.

215 €

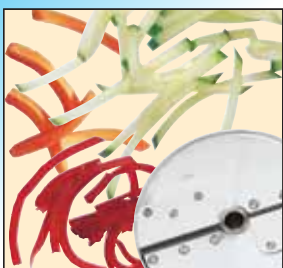
Ref. **1907** - Suggested asian pack of 4 discs :

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

165 €

Motor base	R 401	
	Ref.	€
230V/50/1	22446	925
230V/50/1 UK plug	22448	925
120V/60/1	22447	1 010
220V/60/1	22450	1 030

OPTIONS	R 401	
	Ref.	€
Coarse serrated blade	27346	85
Fine Serrated blade	27345	85
Additional straight blade	27344	75
Cutter attachment	27342	485
Vegetable slicer attachment (without disc)	27252	310
Citrus-press attachment : delivered with 1 bowl, 1 basket and 1 cone	27268	140





R 402 THREE PHASE

Bowl 4.5 L

Dicing and French Fries capability

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

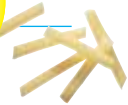


R 402 SINGLE PHASE

Bowl 4.5 L

Dicing and French Fries capability

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

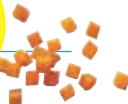


R 402 V.V. VARIABLE SPEED

Bowl 4.5 L

Dicing and French Fries capability

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



Voltages	R 402		R 402 V.V.	
	Ref.	€	Ref.	€
400V/50/3	2433	1 995		
220V/60/3	2434	1 995		
380V/60/3	2435	1 995		
230V/50/3	2432	1 995		
230V/50-60/1			2444	2 360
230V/50/1 UK	2454	1 995		
230V/50/1	2453	1 995		
120V/60/1	2459	1 995		

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 **320 €**

Ref. **1946** - **Suggested pack of 5 discs :** slicers 2 mm, 4 mm ; grater 2 mm ; julienne 4 x 4 mm, 8 x 8 mm. **215 €**

Motor base	R 402	
	Ref.	€
400V/50/3	22455	1 300
220V/60/3	22456	1 300
380V/60/3	22457	1 300
230V/50/3	22454	1 300
Motor base	R 402 V.V.	
	Ref.	€
230V/50-60/1	22459	1 690

OPTIONS	R 402/R 402 V.V.	
	Ref.	€
Coarse serrated blade	27346	85
Fine Serrated blade	27345	85
Additional straight blade	27344	75
Cutter attachment	27342	485
Vegetable slicer attachment (without disc)	27252	310
Citrus-press attachment : delivered with 1 bowl, 1 basket and 1 cone	27268	140



Complete selection of discs, refer page 12



R 502

Bowl 5.5 L

Dicing and French Fries capability

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



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

Dicing and French Fries capability

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



Other characteristics same as above.

Voltages	R 502		R 502 V.V.	
	Ref.	€	Ref.	€
230-400V/50/3	2468	2 725		
400V/50/3	2483	2 580		
220V/60/3	2485	2 580		
380V/60/3	2482	2 580		
230V/50-60/1			2481	3 110

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). **745 €**
- 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. **1 155 €**
- 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. **655 €**

Motor base	R 502	
	Ref.	€
230-400V/50/3	24293	1 560
400V/50/3	24290	1 415
220V/60/3	24292	1 415
380V/60/3	24289	1 415
Motor base	R 502 V.V.	
	Ref.	€
230V/50-60/1	24318	1 995

OPTIONS	R 502/R 502 V.V.	
	Ref.	€
Coarse serrated blade	27121	160
Additional straight blade	27120	150
Fine serrated blade Special parsley	27351	160
Cutter attachment	27127	565
Vegetable slicer attachment (without disc)	27340	685



R 602

Bowl 7 L

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

R 602 V.V. VARIABLE SPEED

R-MIX®

Bowl 7 L

Dicing and French Fries capability

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

Other characteristics same as above.

Voltages	R 602		R 602 V.V.	
	Ref.	€	Ref.	€
230-400V/50/3	2469	3 095		
400V/50/3	2475	2 950		
220V/60/3	2477	2 950		
380V/60/3	2474	2 950		
230V/50-60/1			2471	3 485

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). **745 €**
- 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. **1 155 €**
- 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. **655 €**

Motor Base		R 602	
	Ref.	€	
230-400V/50/3	24298	1 560	
400V/50/3	24295	1 415	
220V/60/3	24297	1 415	
380V/60/3	24294	1 415	
Motor Base		R 602 V.V.	
	Ref.	€	
230V/50-60/1	24301	1 995	

OPTIONS	R 602 / R 602 V.V.	
	Ref.	€
Stainless steel coarse serrated blade knife	27125	275
Stainless steel fine serrated blade	27352	275
Stainless steel additional straight blade knife	27124	270
Lower serrated blade, per unit	117034	40
Upper serrated blade, per unit	117035	40
Lower fine serrated blade	106519	40
Upper fine serrated blade	106520	40
Lower straight blade, per unit	117032	35
Upper straight blade, per unit	117033	35
Cutter attachment (with knife)	27128	935
Vegetable slicer att. (without disc)	27340	685



Variations on a vegetable theme

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

Basic



Original



Cubic





Soft





DISCS		R 201 / R 211 R 301 R 301 Ultra / R 401 CL 20 / CL 25		UNIT PRICE €	R 402 R 402 V.V.		CL 30	UNIT PRICE €	R 502 / R 502 V.V. R 602 / R 602 V.V. CL 50 / CL 50 Ultra CL 52/CL 55/CL 60			Prix H.T. €
SLICERS 	Almonds 0,6 mm								28166			90
	0,8 mm								28069			90
	1 mm	27051	40	27051	40				28062			90
	2 mm	27555	40	27555	40				28063			90
	3 mm	27086	40	27086	40				28064			90
	4 mm	27566	40	27566	40				28004			90
	5 mm	27087	40	27087	40				28065			90
	6 mm	27786	40	27786	40							
	8 mm								28066			90
	10 mm								28067			90
	14 mm								28068			90
	4 mm for cooked potatoes								27244			305
	6 mm for cooked potatoes								27245			305
RIPPLE CUT SLICERS 	2 mm	27621	40	27621	40			27068			110	
	3 mm							27069			110	
	5 mm							27070			110	
GRATERS 	1,5 mm	27588	40	27588	27148	40		28056			75	
	2 mm	27577	40	27577	27149	40		28057			75	
	3 mm	27511	40	27511	27150	40		28058			75	
	4 mm							28073			75	
	5 mm							28059			75	
	6 mm	27046	40	27046		40						
	7 mm							28016			75	
	9 mm	27632	40	27632		40		28060			75	
	Parmesan	27764	50	27764		50		28061			75	
	Röstis potatoes	27191	75	27191		75		27164			120	
	0,7mm for horseradish paste	27078	75	27078		75						
	1mm for horseradish paste	27079	75	27079		75		28055			125	
1,3mm for horseradish paste	27130	75	27130		75							
JULIENNE 	1 x 8 mm							28172			115	
	1 x 30 onions/Cabbage							28153			220	
	2 x 2 mm	27599	50	27599		50		28051			115	
	2 x 4 mm	27080	50	27080		50		27072			115	
	2 x 6 mm	27081	50	27081		50		27066			115	
	2 x 8 mm							27067			115	
	2 x 10 mm							28173			115	
	3 x 3 mm							28101			115	
	4 x 4 mm	27047	50	27047		50		28052			115	
	6 x 6 mm	27610	50	27610		50		28053			115	
8 x 8 mm	27048	50	27048		50		28054			115		








DISCS		R 402 R 402 V.V. CL 30.	UNIT PRICE €	R 502 / R 502 V.V. R 602 / R 602 V.V. CL 50 / CL 50 Ultra CL 52 / CL 55 / CL 60	UNIT PRICE €
DICING EQUIPMENTS  1 DICING GRID + 1 SLICER	5 x 5 x 5 mm			■ 28110	200
	8 x 8 x 8 mm	■ 27113	180	■ 28111	180
	10 x 10 x 10 mm	■ 27114	180	■ 28112	180
	12 x 12 x 12 mm	■ 27298	180		
	14 x 14 x 14 mm			■ 28113	180
	14 x 14 x 5 mm (mozzarella)			■ 28181	180
	14 x 14 x 10 mm			■ 28179	180
	20 x 20 x 20 mm			■ 28114	180
	25 x 25 x 25 mm			■ 28115	180
	50 x 70 x 25 mm (salad)			■ 28180	270
FRENCH FRIES EQUIPMENTS 	8 x 8 mm	▲ 27116	165	▲ 28134 (1)	210
	10 x 10 mm	▲ 27117	165	▲ 28135 (1)	210
	10 x 16 mm			▲ 28158 (1)	210

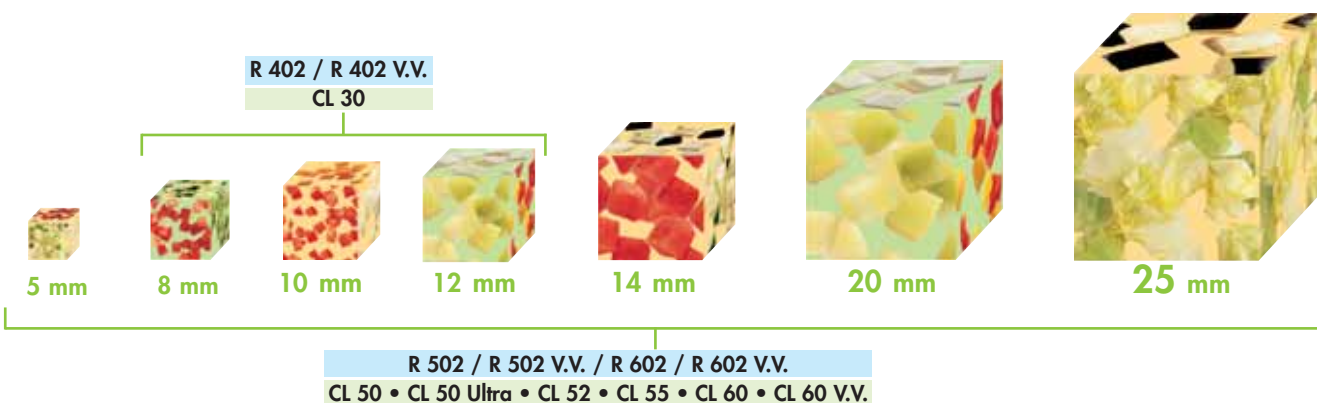
REMINDER



- 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.	UNIT PRICE €
POLYCARBONATE WALL DISCS HOLDER For discs R201 to R402 V.V. CL20 to CL30 	27019	15
POLYCARBONATE SET OF DISCS For R502 to R602 V.V. discs CL50 to CL60 V.V. 	27258	10
STAINLESS STEEL WALL DISCS HOLDER (receives 6 discs) 	101230	45
D-CLEAN KIT : CLEANING TOOL DICING GRIDS 	 39881	60





Dicing equipments

Available on vegetable preparation machines and food processors :

CL50 - CL50 Ultra - CL52 - CL55 - CL60

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

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

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



- **Sturdiness**

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

- **9 dicing equipments**

From smallest to biggest cube :

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





The widest range of cuts

Slicers

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

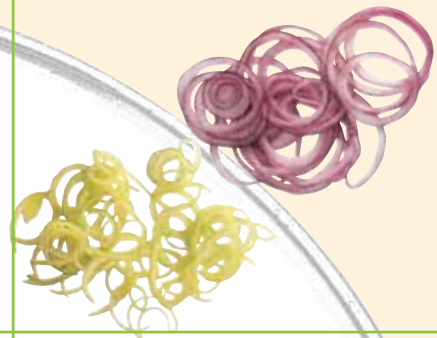
0,6 mm
Ref. : 28166



0,8 mm
Ref. : 28069



1 mm
Ref. : 28062



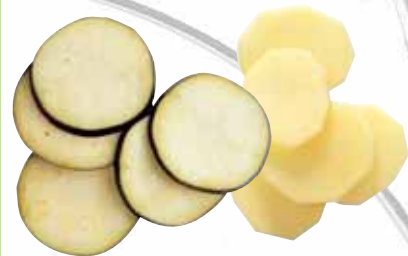
2 mm
Ref. : 28063



3 mm
Ref. : 28064



4 mm
Ref. : 28004



5 mm
Ref. : 28065



8 mm
Ref. : 28066



10 mm
Ref. : 28067



14 mm
Ref. : 28068



Cooked potatoes 4 mm
Ref. : 27244



Cooked potatoes 6 mm
Ref. : 27245



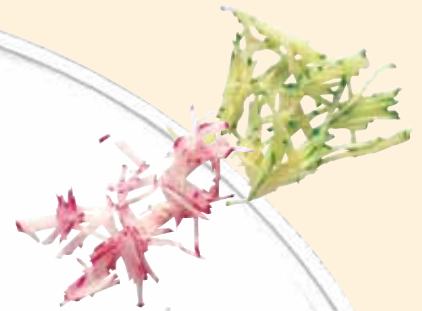
The widest range of cuts

Julienne

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


1 x 8 mm
Ref. : 28172


1 x 30 mm
Ref. : 28153

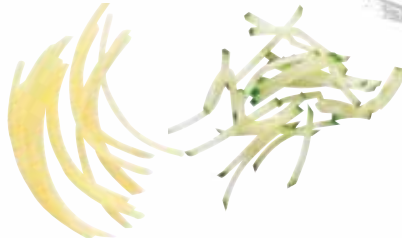

2 x 2 mm
Ref. : 28051


2 x 4 mm
Ref. : 27072


2 x 6 mm
Ref. : 27066


2 x 8 mm
Ref. : 27067


2 x 10 mm
Ref. : 28173


3 x 3 mm
Ref. : 28101


4 x 4 mm
Ref. : 28052


6 x 6 mm
Ref. : 28053


8 x 8 mm
Ref. : 28054




The widest range of cuts

Graters

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

1,5 mm

Ref. : 28056

2 mm

Ref. : 28057

3 mm

Ref. : 28058

4 mm

Ref. : 28073

5 mm

Ref. : 28059

7 mm

Ref. : 28016

9 mm

Ref. : 28060

Parmesan

Ref. : 28061

Röstis

Ref. : 27164

Horseradish 1 mm

Ref. : 28055

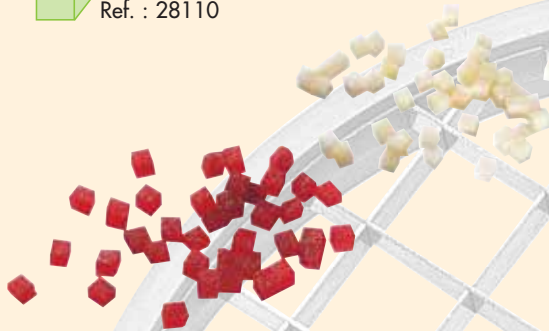


The widest range of cuts

Dicing Equipments

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

5x5x5 mm
Ref. : 28110



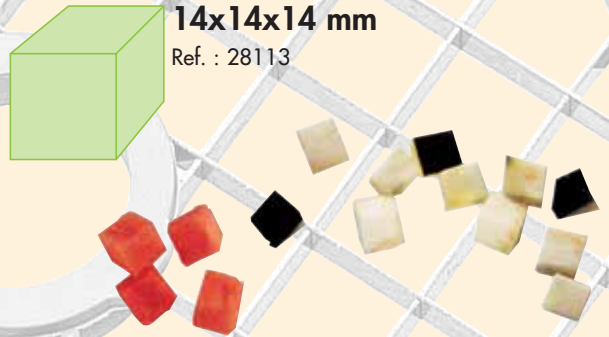
8x8x8 mm
Ref. : 28111



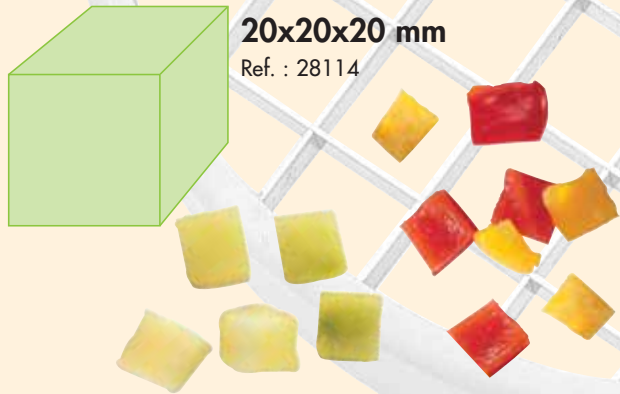
10x10x10 mm
Ref. : 28112



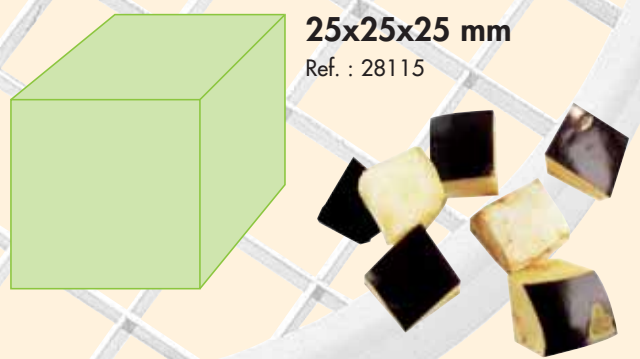
14x14x14 mm
Ref. : 28113



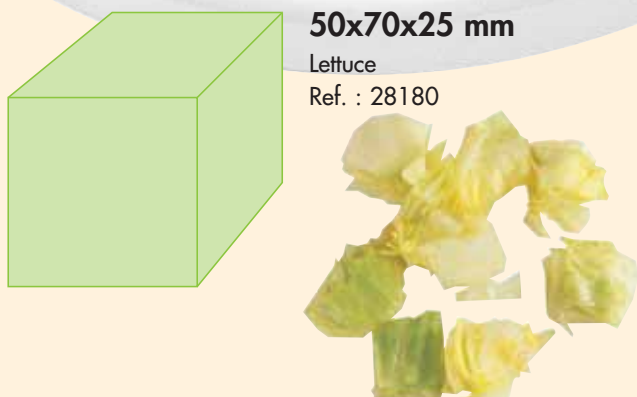
20x20x20 mm
Ref. : 28114



25x25x25 mm
Ref. : 28115



50x70x25 mm
Lettuce
Ref. : 28180

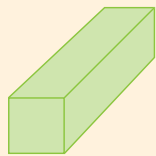




The widest range of cuts

French Fries

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



8x8 mm
Ref. : 28134



10x10 mm
Ref. : 28135



10x16 mm
Ref. : 28158

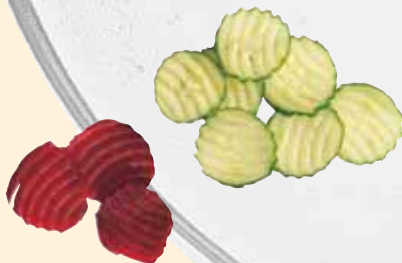


Ripple cuts

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



2 mm
Ref. : 27068



3 mm
Ref. : 27069



5 mm
Ref. : 27070



CL 20

Recommended for 20 to 60 meals

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



CL 25

Recommended for 20 to 80 meals

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



CL 30

Recommended for 20 to 80 meals

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



CL 50

NEW

Recommended for 20 to 300 meals and more

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



CL 50 Ultra

NEW

Recommended for 20 to 300 meals and more

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



CL 52

Recommended for 50 to 400 meals and more

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



CL 55 Auto

Recommended for 100 to 1000 meals and more

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



CL 55 Pusher Feed-Head

Recommended for 100 to 600 meals and more

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



CL 60 Auto

Recommended for 300 to 3000 meals and more

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



CL 60 V.V. Auto

Recommended for 300 to 3000 meals and more

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

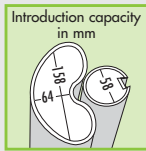
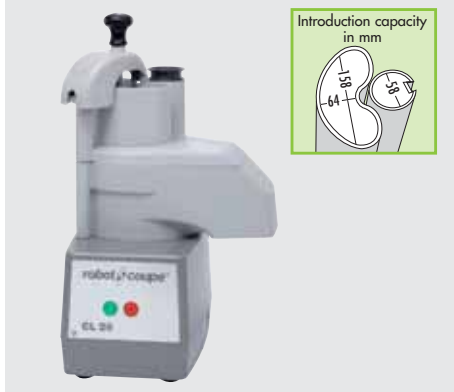


CL 60 Pusher Feed-Head

Recommended for 300 to 3000 meals and more

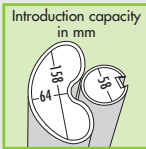
Motor base : motor 1500 W - three phase or switchable - 2 speeds 375/750 rpm
Stainless steel motor base. **Dimensions :** 1260 x 404 x 545 mm.





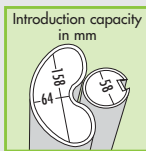
CL 20

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



CL 25

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



CL 30

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

Voltages	CL 20		CL 25		CL 30	
	Ref.	€	Ref.	€	Ref.	€
230V/50/1	22394	825	24426	925	24383	1 170
230V/50/1 UK plug	22395	825	24427	925	24384	1 170
120V/60/1	22399	905	24431	940	24386	1 170
220V/60/1	22398	905	24430	940	24387	1 170

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. 215 €
- 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. 165 €
- 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. 320 €
- 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. 420 €



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.

Potato Ricer Attachment

NEW

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

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

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

1+2 250 €

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

1 175 €

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

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

1+2 250 €

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

1 175 €

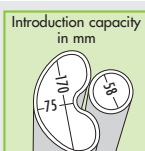
Ref. **28189** - Potato Ricer Attachment Ø 2 mm

1+2 250 €

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

1 175 €





CL 50

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



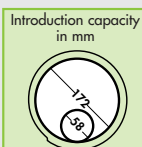
CL 50 Ultra

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

Speed	Voltages	CL 50		CL 50 Ultra	
		Ref.	€	Ref.	€
1	230V/50/1	24440	1 315	24465	1 405
1	230V/50/1 UK plug	24442	1 315	24470	1 405
1	120V/60/1	24444	1 315	24472	1 405
1	220V/60/1	24445	1 315	24471	1 405
1	400V/50/3	24446	1 350	24473	1 440
1	220V/60/3	24447	1 350	24474	1 440
1	380V/60/3	24448	1 350	24475	1 440
2	400V/50/3	24449	1 570	24476	1 660

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). **745 €**
- 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. **1 155 €**
- 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. **655 €**



CL 52

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



Potato Ricer Equipment

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

Ref. **28188** - Potato Ricer Equipment 3 mm 175 €

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

Ref. **28186** - Potato Ricer Equipment 1.5 mm 175 €

Ref. **28187** - Potato Ricer Equipment 2 mm 175 €



Voltages	CL 52	
	Ref.	€
230V/50/1	24360	2 015
230V/50/1 UK plug	24361	2 015
120V/60/1	24364	2 015
220V/60/1	24363	2 015
400V/50/3	24365	2 015
220V/60/3	24366	2 015
380V/60/3	24367	2 015

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). 745 €
- 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. 1 155 €
- 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. 655 €



CL 55 Automatic Feed-Head 1

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



Potato Ricer Equipment

NEW

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

Ref. **28188** - Potato Ricer Equipment 3 mm **175 €**

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

Ref. **28186** - Potato Ricer Equipment 1.5 mm **175 €**

Ref. **28187** - Potato Ricer Equipment 2 mm **175 €**

CL 55 Pusher Feed-Head 2

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

Voltages	Speeds (rpm)	CL 55 Automatic Feed-Head with stand		CL 55 Pusher Feed-Head with stand		CL 55 Automatic Feed-Head without stand		CL 55 Pusher Feed-Head without stand	
		Ref.	€	Ref.	€	Ref.	€	Ref.	€
230/400V/50/3	375 and 750	2594	3 715	2593	3 505	2596	3 165	2595	2 960
400V/50/3	375 and 750	2569	3 660	2567	3 460	2570	3 120	2568	2 900
220V/60/3	375	2755	3 660	2739	3 460	2763	3 120	2747	2 900
380V/60/3	375 and 750	2583	3 660	2582	3 460	2584	3 120	2581	2 900
230V/50/1	375	2749	3 660	2733	3 460	2757	3 120	2741	2 900
120V/60/1	375	2753	3 660	2737	3 460	2761	3 120	2745	2 900
220V/60/1	375	2752	3 660	2736	3 460	2760	3 120	2744	2 900

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. **745 €**

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. **1 155 €**

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. **655 €**



CL 55 2 Feed-Heads ① + ③

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

CL 55 2 Feed-Heads large output ① + ②

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

Potato Ricer Equipment

NEW



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

Ref. **28188** - Potato Ricer Equipment 3 mm **175 €**

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

Ref. **28186** - Potato Ricer Equipment 1.5 mm **175 €**

Ref. **28187** - Potato Ricer Equipment 2 mm **175 €**

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	4 235	2592	4 690
400V/50/3	375 and 750	2563	4 185	2564	4 640
220V/60/3	375	2606	4 185	2616	4 640
380V/60/3	375 and 750	2579	4 185	2580	4 640
230V/50/1	375	2600	4 185	2610	4 640
120V/60/1	375	2604	4 185	2614	4 640
220V/60/1	375	2603	4 185	2613	4 640

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. **745 €**

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. **1 155 €**

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. **655 €**



STAINLESS
STEEL

CL 60 Automatic Feed-Head 1

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



Potato Ricer Equipment

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

NEW

Ref. **28188** - Potato Ricer Equipment 3 mm **175 €**

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

Ref. **28186** - Potato Ricer Equipment 1.5 mm **175 €**

Ref. **28187** - Potato Ricer Equipment 2 mm **175 €**



CL 60 Pusher Feed-Head 2

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

Other characteristics same as above.

Voltages	CL 60 Automatic Feed-Head		CL 60 Pusher Feed-Head	
	Ref.	€	Ref.	€
230/400V/50/3	2784	6 060	2789	5 490
400V/50/3	2781	5 815	2786	5 245
220V/60/3	2783	5 815	2788	5 245
380V/60/3	2782	5 815	2787	5 245

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. **745 €**

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. **1 155 €**

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. **655 €**



CL 60 2 Feed-Heads ① + ②

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

CL 60 V.V. Auto VARIABLE SPEED

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

For Potato Ricer Equipment, please refer page 27.

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

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

Voltages	CL 60 2 Feed-Heads ① + ②		CL 60 V.V. Automatic feed-head		CL 60 V.V. 2 Feed-Heads	
	Ref.	€	Ref.	€	Ref.	€
230/400V/50/3	2794	7 305				
400V/50/3	2791	7 060				
220V/60/3	2793	7 060				
380V/60/3	2792	7 060				
230V/50-60/1			2785	6 740	2795	7 980

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. **745 €**
- 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. **1 155 €**
- 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. **655 €**



CL 55 ACCESSORIES



Automatic Feed-Head

Ref. **28170** 1 195 €



Pusher Feed-Head
with feed tube
included.

Ref. **28103** 980 €



Half moon Feed-Head

Ref. **39700** 525 €



Feeding tray
For pusher feed-head.

Ref. **27154** 455 €



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

Ref. **28161** 1 055 €



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

Ref. **28155** 1 200 €



Stainless steel
movable stand

Ref. **27246** 420 €



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

For models CL 52 and CL 55

Ref. **27023** 545 €

CL 60 ACCESSORIES



Automatic Feed-Head
With feeding tray.

Ref. **28108** 1 815 €



Pusher Feed-Head

Ref. **28104** 1 240 €



Stainless steel trolley

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

Ref. **27056** 545 €



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

Ref. **28162** 1 120 €



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

Ref. **28157** 1 215 €



Stainless steel trolley

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

Ref. **27185** 630 €



Straight blade Knife



Coarse serrated blade Knife



Fine serrated blade Knife



Bowl capacity

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



R 2

Bowl 2.9 L

Recommended for 10 to 20 meals

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



R 2 B

Recommended for 10 to 20 meals

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



R 3 - 1500

Bowl 3.7 L

Recommended for 10 to 30 meals

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



R 3 - 3000

Recommended for 10 to 30 meals

1 speed 3000 rpm - Other characteristics same as above.

R 4

Bowl 4.5 L

Recommended for 10 to 50 meals

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



R 4 V.V.

Recommended for 10 to 50 meals

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

R 5 Plus

Bowl 5.5 L

Recommended for 20 to 80 meals

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



R 5 V.V.

Recommended for 20 to 80 meals

R-MIX®

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

R 6

Bowl 7 L

Recommended for 20 to 100 meals

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



R 6 V.V.

Recommended for 20 to 100 meals

R-MIX®

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

R 8 / R 8 SV

Bowl 8 L

Recommended for 20 to 150 meals

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



R 10 / R 10 SV

Bowl 11.5 L

Recommended for 50 to 200 meals

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



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

Recommended for 50 to 200 meals

R-MIX®

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

NB : dimensions (HxLxW)



R 2

Bowl 2.9 L

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

R 2 B

Bowl 2.9 L

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



R 3-1500

Bowl 3.7 L

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

R 3-3000

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



R 4

Bowl 4.5 L

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

R 4-1500

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

R 4 V.V. VARIABLE SPEED

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

Voltages

	R 2		R 2B		R 3-1500		R 3-3000	
	Ref.	€	Ref.	€	Ref.	€	Ref.	€
230V/50/1	22100	965	22113	690	22382	1 150	22388	1 235
230V/50/1 UK plug	22107	965			22383	1 150	22389	1 235
120V/60/1	22109	1 025	22116	750	22387	1 290	22393	1 310
220V/60/1	22117	1 050	22118	780	22386	1 310	22392	1 335

	R 4		R 4-1500		R 4 V.V.	
	Ref.	€	Ref.	€	Ref.	€
400V/50/3	22437	1 585				
220V/60/3	22438	1 585				
380V/60/3	22439	1 620				
220V/50/3	22440	1 620				
230V/50/1			22430	1 310		
230V/50/1 UK plug			22434	1 310		
120V/60/1			22432	1 455		
220V/60/1			22433	1 480		
230V/50-60/1					22441	1 975

OPTIONS

	R 2 / R 2 B		R 3-1500 / R 3-3000		R4/R4-1500/R4 V.V.	
	Ref.	€	Ref.	€	Ref.	€
Coarse serrated blade	27138	85	27288	85	27346	85
Fine serrated blade	27061	85	27287	85	27345	85
Additional straight blade	27055	75	27286	75	27344	75



R 5 Plus Three phase

Bowl 5.5 L

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

R 5 Plus Single phase

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

R 5 V.V. VARIABLE SPEED

R-MIX®

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



R 6

Bowl 7 L

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

R 6 V.V. VARIABLE SPEED

R-MIX®

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

Voltages	R 5 Plus 2 Speeds		R 5 Plus 1 Speed		R 5 V.V.		R 6		R 6 V.V.	
	Ref.	€	Ref.	€	Ref.	€	Ref.	€	Ref.	€
230-400V/50/3	24312	2 170					24317	2 540		
400V/50/3	24309	2 025					24314	2 390		
220V/60/3	24311	2 025					24316	2 390		
380V/60/3	24313	2 025								
230V/50/1			24323	1 925						
220V/60/1			24324	1 980						
230V/50-60/1					24336	2 555			24304	2 930

OPTIONS	R 5 Plus / R 5 V.V.		R 6 / R 6 V.V.	
	Ref.	€	Ref.	€
Serrated blade	27121	160		
Stainless steel serrated blade assembly (2 blades)			27125	275
Lower serrated blade, per unit			117034	40
Upper serrated blade, per unit			117035	40
Fine serrated blade Special parsley			27352	275
Lower fine serrated blade			106520	40
Upper fine serrated blade			106519	40
Additional straight blade	27120	150		
Additional stainless steel straight blade assembly (2 blades)			27124	270
Lower straight blade, per unit			117032	35
Upper straight blade, per unit			117033	35



R 8 / R 8 SV Vaccum

Bowl 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 2 stainless steel straight blade knife. Removable blades.
- **Dimensions (HxLxW)** : 540 x 300 x 520 mm.
- **R8 SV equipped with a vacuum kit R-VAC®.**



R 10 / R 10 SV Vaccum

Bowl 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 2 stainless steel straight blade knife. Removable blades.
- **Dimensions (HxLxW)** : 570 x 360 x 565 mm.
- **R 10 SV equipped with a vacuum kit R-VAC®.**

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

- **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	3 385	21074	4 560	21080	3 785	21055	4 260	21059	5 435				
400V/50/3	21071	3 240			21081	3 645	21056	4 145						
220V/60/3	21073	3 240			21083	3 645	21058	4 145						
380V/60/3	21069	3 240			21084	3 645								
230V/50-60/1											21060	5 565	21061	6 735

OPTIONS		R 8		R 10 / R 10 V.V.	
		Ref.	€	Ref.	€
Serrated blade knife (2 blades)		27103	375	27235	385
Additional straight blade knife (2 blades)		27102	365	27234	375
Serrated blade, per unit		101797	55	119167	60
Straight blade, per unit		101796	50	119166	55
Vacuum pump	230V/50/1	69012	3 345	69012	3 345
550 W - 16 m³/h	220V/60/1	69015	3 345	69015	3 345
Vacuum adaptation kit R-VAC® (without pump)				29076	1 140



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 **560 €**
- Ref. **27107** - Serrated blade assembly (2 blades) **205 €**
- Ref. **27106** - Additional straight blade assembly (2 blades) **155 €**
- Ref. **101801** - Serrated blade, per unit **40 €**
- Ref. **101800** - Straight blade, per unit **40 €**

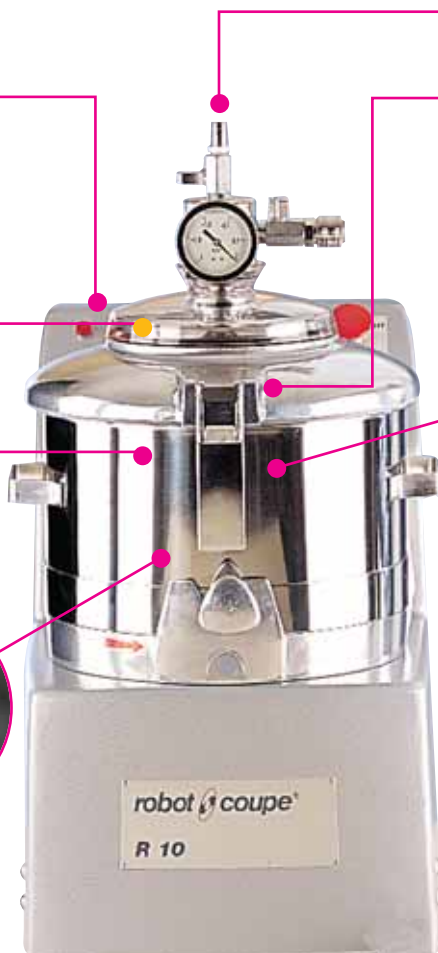
THE PRODUCTS PLUS

All electrical parts are **water resistant**.

Additional ingredients can safely be added while processing.

Removable bowl

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



Vacuum processing option.

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



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



Optional serrated blade-knife for grinding and kneading tasks.

AT THE LEADING EDGE: VACUUM PROCESSING

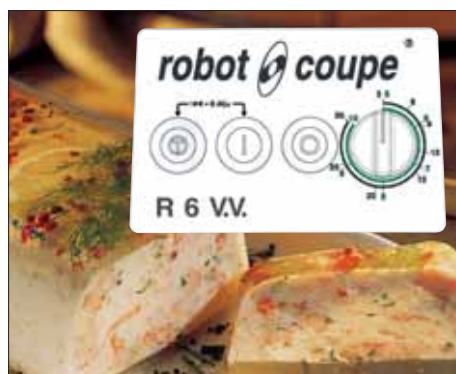


The R-VAC® system, designed to fit the R8 and R10, allows foods to be vacuum processed in order to obtain incomparable results for all types of preparations, including fish mousses, smooth-textured stuffings, vegetables terrines, foie gras pâté and ganache.

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.



- **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.

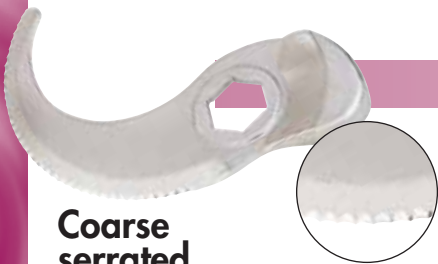


Straight

Coarse chopping



Mixing



Coarse serrated

Kneading



Grinding



Fine serrated

Emulsifying



Emulsifying



Range of possible tasks

Models	Maximum loading capacity				Number of meals	Processing time
	Coarse chopping	Emulsions	Dough	Grinding		
R 20	6 kg	8 kg	6 kg	3 kg	from 50 to 300	1 to 4 mn
R 23	10 kg	11 kg	7 kg	5 kg	from 50 to 400	
R 30	12 kg	14 kg	8 kg	6 kg	from 100 to 500	
R 45	18 kg	24 kg	12 kg	9 kg	from 200 to 1000	
R 60	25 kg	30 kg	18 kg	12 kg	from 300 to 3000	

R 20 / R 20 SV



Recommended for 50 to 300 meals and more
From 3 to 10 kg quantities processed by operation

Motor base : 4400 W - three phase - 2 speeds 1500/3000 rpm
pulse function - **Cutter** : stainless steel bowl 17.5 litre capacity, 3 straight blade knife included.
In option : serrated blade knife, vacuum kit **R-VAC**® - **Dimensions** : 705 x 375 x 635 mm.



R 20 V.V. / R 20 V.V. SV

Recommended for 50 to 300 meals and more
From 3 to 10 kg quantities processed by operation

Motor base : 4000 W - Single phase - Variable speed from 50 to 3000 rpm - R-mix function
Other characteristics same as above.



R 23

Recommended for 50 to 400 meals and more
From 4 to 13 kg quantities processed by operation

Motor base : 4500 W - three phase - 2 speeds : 1500/3000 rpm
IP65 control panel equipped with a digital 0-15 timer - pulse function - **Cutter** : tilting and removable
23 litre stainless steel bowl for easy cleaning - 3 straight blade knife included - **In option** : serrated blade
knife, kit blixer
Dimensions : 1250 x 700 x 600 mm



R 30

Recommended for 100 to 500 meals and more
From 4 to 16 kg quantities processed by operation

Motor base : 5400 W - **Cutter** : stainless steel bowl 30 litre capacity.
Other characteristics same as model R 23. **Dimensions** : 1250 x 720 x 600 mm.



R 45

Recommended for 200 to 1000 meals and more
From 6 to 25 kg quantities processed by operation

Motor base : 10 000 W - **Cutter** : stainless steel bowl 45 litre capacity
Other characteristics same as model R 23. **Dimensions** : 1400 x 760 x 600 mm.



R 60

Recommended for 300 to 3000 meals and more
From 6 to 35 kg quantities processed by operation

Motor base : 11 000 W - **Cutter** : stainless steel bowl 60 litre capacity.
Other characteristics same as model R 23. **Dimensions** : 1400 x 810 x 600 mm.



R 20 / R 20 SV

R-VAC® Bowl 17.5 L

- **Power** : 4400 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- Pulse function. Electromechanical safety system and motor brake.
- **Delivered with** :
 - **Stainless steel bowl 17.5 litre capacity**
 - **3 stainless steel straight blade knife included**
- **Dimensions** (HxLxW) : 705 x 375 x 635 mm.
- **R 20 SV same characteristics but equipped with a vacuum kit R-VAC®.**

R 20 V.V. / R 20 V.V. SV

R-MIX® Bowl 17.5 L

- **Power** : 4000 Watts - Single phase.
- **Variable speed** from 50 to 3000 rpm.
- **Rmix function**: reverse speed 60 to 500 rpm to mix gently the ingredients.
- **R 20 V.V. SV same characteristics as above but equipped with a vacuum kit R-VAC®.**

Voltages	R 20 LINE 5		R 20		R 20 SV		R 20 V.V.		R 20 V.V. SV	
	Ref.	€	Ref.	€	Ref.	€	Ref.	€	Ref.	€
230/400V/50/3	21088	5 120	21099	6 030	21104	7 200				
400V/50/3	21089	4 980	21100	5 910						
220V/60/3	21091	4 980	21102	5 910						
380V/60/3	21092	4 980								
230V/50-60/1							21105	7 330	21106	8 500



OPTIONS

R 20 / R20 V.V. SV

	Ref.	€
Serrated blade assembly (2 blades)	57045	480
Straight blade assembly (2 blades)	57044	455
Serrated blade assembly (3 blades)	57055	565
Additional straight blade assembly (3 blades)	57054	535
Serrated blade	119167	60
Straight blade	119166	55
Vacuum pump 230V/50/1	69012	3 345
550 W - 16 m³/h 220V/60/1	69015	3 345
Vacuum adaptation kit R-VAC®	29076	1 140