
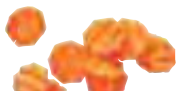
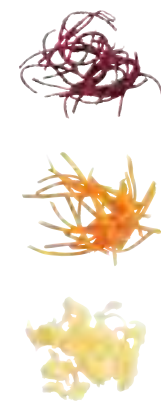

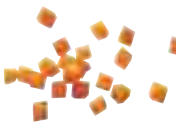



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 10 Jessop Av, Norwood Green, Middlesex, UB2 5UY, UK  
 Tel: +44 (0) 845 0034271 Direct line +44 (0) 7006342365  
 Email sales@justcatering.com Web site www.justcatering.com

MODEL No.	R 201 / R 211 / R 301 R 301 Ultra / R 401 CL 20	R 402 R 402 VV	CL 30	R 502 / R 502 VV R 602 / R 602 VV CL 50 / CL 50 Ultra CL 52 / CL 55 / CL 60
<b>SLICERS</b> 	Almonds 0.6 mm			28166
	0.8 mm			28069
	1 mm 27051	27051		28062
	2 mm 27555	27555		28063
	3 mm 27086	27086		28064
	4 mm 27566	27566		28004
	5 mm 27087	27087		28065
	6 mm 27786	27786		
	8 mm			28066
	10 mm			28067
	14 mm			28068
4mm for cooked potatoes			27244	
6 mm for cooked potatoes			27245	
<b>RIPPLE CUT SLICERS</b> 	2 mm 27621	27621		27068
	3 mm			27069
	5 mm			27070
<b>GRATERS</b> 	1.5 mm 27588	27588	27148	28056
	2 mm 27577	27577	27149	28057
	3 mm 27511	27511	27150	28058
	4 mm			28073
	5 mm			28059
	6 mm 27046	27046		
	7 mm			28016
	9 mm 27632	27632		28060
	Parmesan 27764	27764		28061
	Röstis potatoes 27191	27191		27164
	0.7 mm for horseradish paste 27078	27078		
1 mm for horseradish paste 27079	27079		28055	
1.3 mm for horseradish paste 27130	27130			
<b>JULIENNE</b> 	1 x 8 mm			28172
	1 x 30 onions/cabbage			28153
	2 x 2 mm 27599	27599		28051
	2 x 4 mm 27080	27080		27072
	2 x 6 mm 27081	27081		27066
	2 x 8 mm			27067
	2 x 10 mm			28173
	3 x 3 mm			28101
	4 x 4 mm 27047	27047		28052
6 x 6 mm 27610	27610		28053	
8 x 8 mm 27048	27048		28054	

MODEL No.	R 402 R 402 VV CL 30	R 502 / R 502 VV R 602 / R 602 VV CL 50 / CL 50 Ultra CL 52 / CL 55 / CL 60
<b>DICING EQUIPMENT</b>  1 DICING GRID + 1 SLICER	5 x 5 x 5 mm	■ 28110
	8 x 8 x 8 mm	■ 27113
	10 x 10 x 10 mm	■ 27114
	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
<b>FRENCH FRIES</b> 	8 x 8 mm	▲ 27116
	10 x 10 mm	▲ 27117
	10 x 16 mm	▲ 28158 (1)

## REMINDER



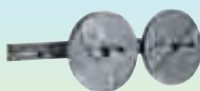


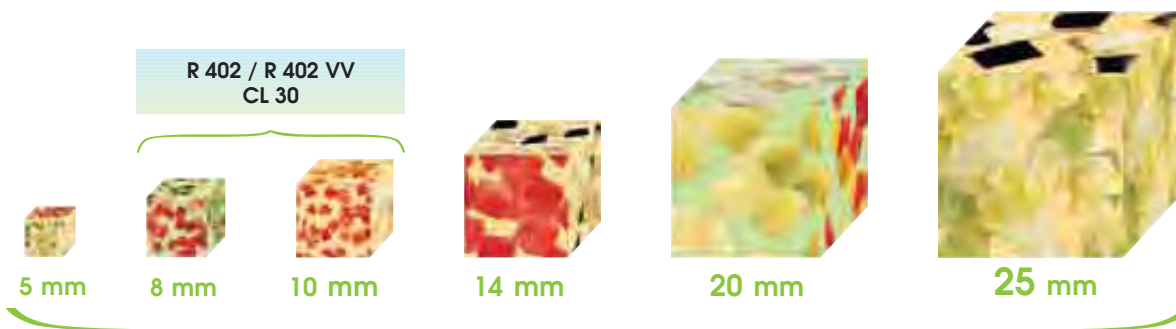
■ **Dicing equipment** delivered with: 1 dicing grid + 1 slicing disc.

▲ **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

	Reference No.
<b>POLYCARBONATE WALL DISCS HOLDER</b> For discs R201 to R402 VV CL20 to CL30 	27019
<b>POLYCARBONATE SET OF DISCS</b> For R502 to R602 VV discs CL50 to CL60 VV 	27258
<b>STAINLESS STEEL WALL DISCS HOLDER</b> (HOLDS 6 DISCS) 	101230



R 502 / R 502 VV / R 602 / R 602 VV  
 CL 50 / CL 50 Ultra / CL 52 / CL 55 / CL 60 / CL 60 VV

## The widest range of cuts

Today, we are encouraged to eat at least 10 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 46 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 dices. Let your imagination and creativity go.

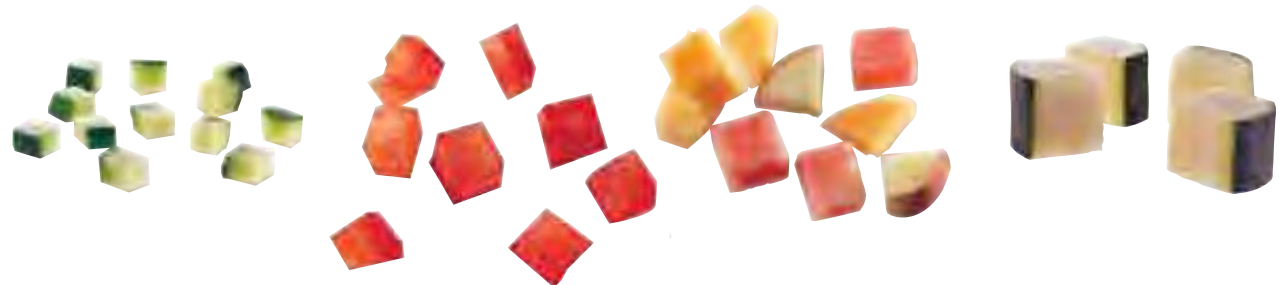
### Basic



### Original



### Cubic



### Fragile



## New dicing sets

Available on vegetable preparation machines and food processors:

CL50 / CL50 Ultra / CL52 / CL55 / CL60 / R502 / R502 VV / R602 / R602 VV



- **High quality cut even for fragile produce**

New high precision blade sharpening for perfect cut fruit and vegetables and for delicate produce such as tomatoes, bananas or strawberries

- **Sturdiness**

New dicing grid construction for cutting hard foodstuffs such as carrots, turnips or celeriac

- **7 dicing options**

From the smallest to the biggest cube:  
5x5x5 mm, 8x8x8 mm, 10x10x10 mm, 14x14x14 mm,  
20x20x20 mm, 25x25x25 mm and 50x70x25 mm  
for salads





The widest range of slicers available

## Slicers

CL 50 / CL 50 Ultra / CL 52 / CL 55 / CL 60 / R 502 / R 502 VV / R 602 / R 602 VV



**0.6 mm**  
Ref. : 28166



**0.8 mm**  
Ref. : 28069



**1 mm**  
Ref. : 28062



**2 mm**  
Ref. : 28063



**3 mm**  
Ref. : 28064



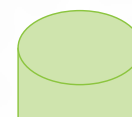
**4 mm**  
Ref. : 28004



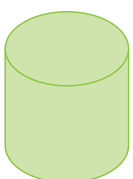
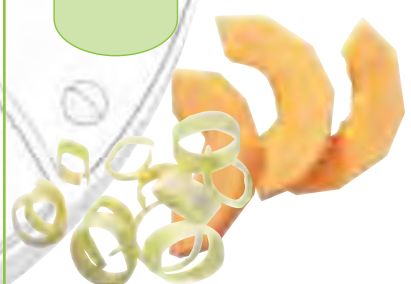
**5 mm**  
Ref. : 28065



**8 mm**  
Ref. : 28066



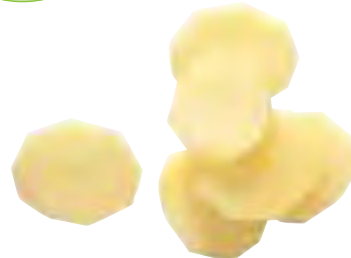
**10 mm**  
Ref. : 28067



**14 mm**  
Ref. : 28068



**Cooked potatoes**  
**4 mm**  
Ref. : 27244



**Cooked potatoes**  
**6 mm**  
Ref. : 27245

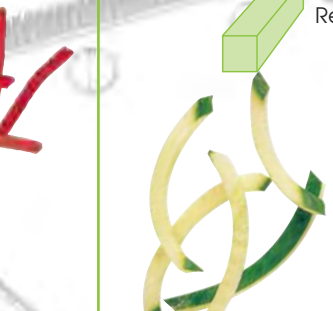
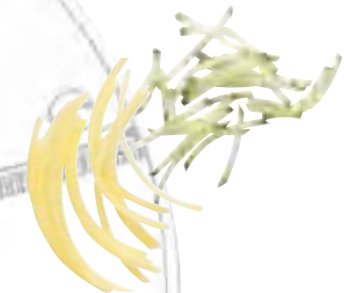




The widest range of julienne discs available

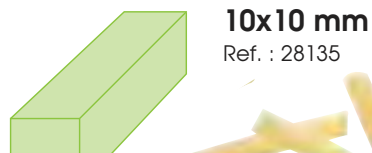
## Julienne

CL 50 / CL 50 Ultra / CL 52 / CL 55 / CL 60 / R 502 / R 502 VV / R 602 / R 602 VV



## French Fries

CL 50 / CL 50 Ultra / CL 52 / CL 55 / CL 60 / R 502 / R 502 VV / R 602 / R 602 VV





The widest range of graters available

## Graters

CL 50 / CL 50 Ultra / CL 52 / CL 55 / CL 60 / R 502 / R 502 VV / R 602 / R 602 VV

**1,5 mm**

Ref. : 28056



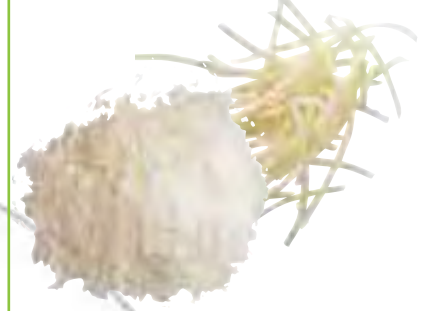
**2 mm**

Ref. : 28057



**3 mm**

Ref. : 28058



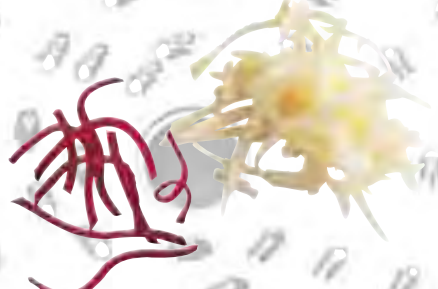
**4 mm**

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

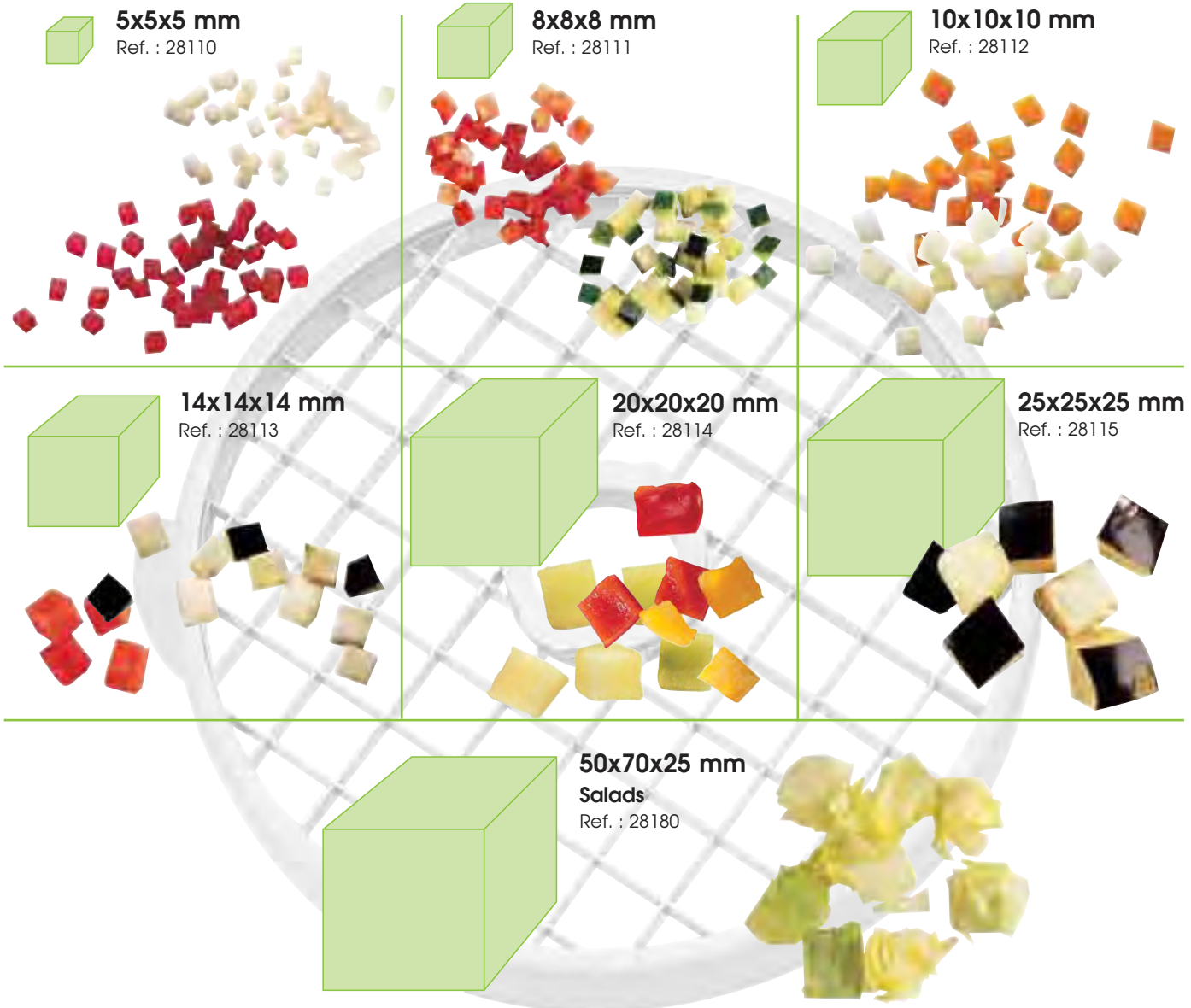




The widest range of dicing equipment available

## Dicing Equipment

CL 50 / CL 50 Ultra / CL 52 / CL 55 / CL 60 / R 502 / R 502 VV / R 602 / R 602 VV



## Ripple cuts

CL 50 / CL 50 Ultra / CL 52 / CL 55 / CL 60 / R 502 / R 502 VV / R 602 / R 602 VV

