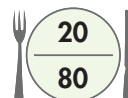
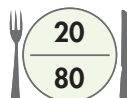


VEGETABLE PREPARATION MACHINES

2017

robot coupe®



Practical output per hour

Up to 50 kg

50 kg

150 kg

Theoretical output per hour*

Up to 120 kg

200 kg

500 kg

SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES

+ BRUNOISE AND WAFFLE

+ PARSLEY



55 DISCS

CL 50 Gourmet

Single phase

1 speed



AS OPTION
+50 DISCS

CL 50 Ultra

Single phase or Three phase

1 or 2 speeds

Potato Ricer Attachment



AS OPTION
23 DISCS

CL 20

Single phase

1 speed



AS OPTION
28 DISCS

CL 40

Single phase

1 speed



AS OPTION
+50 DISCS

CL 50

Single phase or Three phase

1 speed

Potato Ricer Attachment

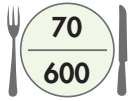
TABLE TOP MODELS

Potato Ricer Attachment or Potato Ricer Equipment optional.

VEGETABLE PREPARATION MACHINES

2017

robot coupe®



250 kg

750 kg



400 kg

1200 kg



600 kg

1800 kg

SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES

New



MultiCut Pack
16 discs
included

CL55 Workstation

Three phase

2 speeds

Potato Ricer Equipment

New



MultiCut Pack
16 discs
included

CL60 Workstation

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment



AS OPTION
+50
DISCS

CL55 2 Feed-Heads

Single phase or Three phase

2 speeds

Potato Ricer Equipment



AS OPTION
+50
DISCS

CL60 2 Feed-Heads

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment



AS OPTION
+50
DISCS

CL52

Single phase or Three phase

1 speed

Potato Ricer Equipment



AS OPTION
+50
DISCS

CL55 Pusher Feed Head

Single phase or Three phase

2 speeds

Potato Ricer Equipment



AS OPTION
+50
DISCS

CL60 Pusher Feed Head

Single phase or Three phase

2 speeds or variable speed

Potato Ricer Equipment

FLOOR STANDING MODELS



CL 20



CL 20 - CL 40



MOTOR BASE

Induction motor



VEGETABLE PREPARATION FUNCTION

Large hopper area - Load capacity 1.56 litres
Cylindrical hopper specially design for long vegetable
Discs not included

CL 20

AS OPTION
23
DISCS

Power	400 Watts
Voltage	Single phase
One speed	1500 rpm
Dimensions (LxWxH)	325 x 310 x 570 mm
Gross weight	12 kg

- Ref. **22394** - CL 20 230V/50/1
- Ref. **22395** - CL 20 230V/50/1 Uk plug
- Ref. **22397** - CL 20 230V/50/1 DK
- Ref. **22399** - CL 20 120V/60/1
- Ref. **22398** - CL 20 220V/60/1

CL 40



CL 40

AS OPTION
28
DISCS

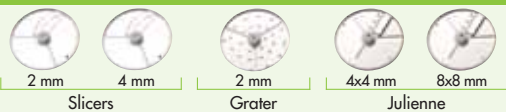
3 Dicing
2 French Fries
available

Power	500 Watts
Voltage	Single phase
One speed	500 rpm
Vegetable bowl	stainless steel
motor base	metal
Dimensions (LxWxH)	345 x 330 x 590 mm
Gross weight	15,2 kg

- Ref. **24570** - CL 40 230V/50/1
- Ref. **24571** - CL 40 230V/50/1 Uk plug
- Ref. **24577** - CL 40 230V/50/1 DK
- Ref. **24575** - CL 40 120V/60/1
- Ref. **24574** - CL 40 220V/60/1

Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS



Pack of 5 discs for CL 20 - Ref. 1946



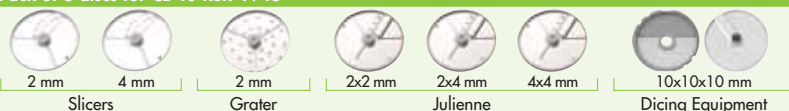
Asia pack of 4 discs for CL 20 Ref. 1904



Eastern Europe pack of 3 discs for CL20 Ref. 2006



Pack of 6 discs for CL 40 Ref. 1945



Asia pack of 8 discs for CL 40 Ref. 1909



CL 50 GOURMET

Exclusive Cuts : Brunoise and Waffle of exceptional quality !



4 Waffle
2 mm - 3 mm - 4 mm - 6 mm



3 Brunoise
2 mm - 3 mm - 4 mm



Parsley

1 mm

CL 50 Gourmet

Power	550 Watts
Voltage	Single phase
Speed	375 rpm
Motor	induction
Motor base	stainless steel
Bow & lid	metal
Large hopper	upload capacity 2.1 litres
Cylindrical hopper	Ø 69mm
Included	0.6-litre internal collection tray
Delivered without discs	
Dimensions (WxDxH)	390 x 340 x 610 mm
Gross weight	22 kg

AS OPTION
55
DISCS
3 Brunoises
4 Waffles
available

- Ref. 24453 + ref. 28194 - **CL 50 Gourmet** 230V/50/1
- Ref. 24555 + ref. 28194 - **CL 50 Gourmet** 230V/50/1 UK plug
- Ref. 24452 + ref. 28194 - **CL 50 Gourmet** 230V/50/1 DK
- Ref. 24458 + ref. 28194 - **CL 50 Gourmet** 120V/60/1
- Ref. 24457 + ref. 28194 - **CL 50 Gourmet** 220V/60/1
- Ref. 24459 + ref. 28194 - **CL 50 Gourmet** 400V/50/3



Waffle

- Ref. 28198 - Waffle 2 mm
- Ref. 28199 - Waffle 3 mm
- Ref. 28177 - Waffle 4 mm
- Ref. 28178 - Waffle 6 mm

Brunoise

- Ref. 28174 - Brunoise 2 x 2 x 2 mm
- Ref. 28175 - Brunoise 3 x 3 x 3 mm
- Ref. 28176 - Brunoise 4 x 4 x 4 mm

1 mm special « Parsley Kit »

Comprising : one 1-mm slicer and two inserts for guiding parsley while it is being chopped
Ref. 28194 - 1 mm special « Parsley Kit »



Potato Ricer Equipment

- **Feed tube**
for CL 50 E, CL 50 E Ultra, R 502 and R 502 V.V.
- **Paddle and grid**
available in 2 sizes according to the desired texture: 3 mm and 6 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 50 existing ways of processing your fruit and vegetables (slicing, grating, ripple-cutting, dicing, shredding, chipping...) take advantage of the new puréeing attachment of your veg prep machine.



Potato Ricer Attachment

Potato ricer attachment 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. **28205** - Potato Ricer Attachment Ø 6 mm
- Ref. **28208** - Potato Ricer Equipment Ø 3 mm
- Ref. **28206** - Potato Ricer Equipment Ø 6 mm

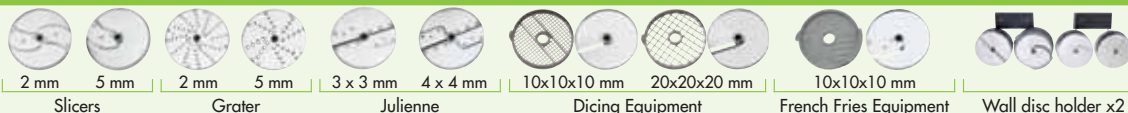
- 1 + 2
- 1 + 2
- 1
- 1

Please add the machine, disc pack or individual disc references on your order

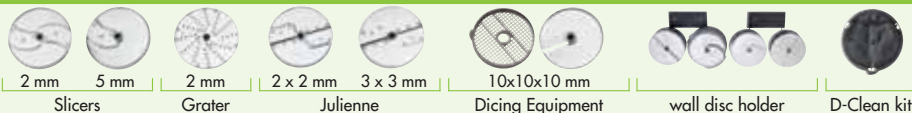
SUGGESTED PACKS OF DISCS



Pack of 8 discs for restaurants - Ref. 1933



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005



CL 50 - CL 50 Ultra



MOTOR BASE

Induction motor



VEGETABLE PREPARATION FUNCTION

Metal vegetable bowl and lid
 large hopper - Load capacity 2.2 litres
 Cylindrical hopper specially designed for long vegetables
 Discs not included
 Mashed potato accessory available as option

10 Dicing
 4 French Fries
 available

AS OPTION
 +50
 DISCS

CL 50 - 1 speed

Power	550 Watts
Voltage	Single phase or Three phase
One speed	375 rpm
Motor base	polycarbonate
Dimensions (LxWxH)	390 x 340 x 595 mm
Gross weight	19.8 kg

- Ref. **24440** - CL 50 Single phase 230V/50/1
- Ref. **24442** - CL 50 Single phase 230V/50/1 UK plug
- Ref. **24439** - CL 50 Single phase 230V/50/1 DK
- Ref. **24444** - CL 50 Single phase 120V/60/1
- Ref. **24445** - CL 50 Single phase 220V/60/1
- Ref. **24446** - CL 50 Three phase 400V/50/3
- Ref. **24447** - CL 50 Three phase 220V/60/3
- Ref. **24448** - CL 50 Three phase 380V/60/3

CL 50 Ultra - 1 speed

Power	550 Watts
Voltage	Single phase or Three phase
One speed	375 rpm
Motor base	stainless steel
Dimensions (LxWxH)	390 x 340 x 610 mm
Gross weight	20.2 kg

- Ref. **24465** - CL 50 Ultra Single phase 230V/50/1
- Ref. **24470** - CL 50 Ultra Single phase 230V/50/1 UK plug
- Ref. **24466** - CL 50 Ultra Single phase 230V/50/1 DK
- Ref. **24472** - CL 50 Ultra Single phase 120V/60/1
- Ref. **24471** - CL 50 Ultra Single phase 220V/60/1
- Ref. **24473** - CL 50 Ultra Three phase 400V/50/3
- Ref. **24474** - CL 50 Ultra Three phase 220V/60/3
- Ref. **24475** - CL 50 Ultra Three phase 380V/60/3

CL 50 - 1 speed



CL 50 Ultra - 1 speed





CL 50 Ultra **Pizza**

Our brand-new package for making **Pizzas**



+ 4-mm slicing disc
for tomatoes, aubergines, etc.



+ 2-mm slicing disc
for zucchini, mushrooms, peppers, onions, etc.



+ 7-mm grating disc
For mozzarella or special pizza cheese blend



CL 50 Ultra Pizza

Power	550 Watts
Voltage	Single phase
Speed	375 rpm
Motor base	stainless steel
3 discs	included
Delivered with	0.6 litre internal collection tray
Dimensions (WxDxH)	390 x 340 x 610 mm
Gross weight	20.2 kg

10 Dicing
4 French Fries available
+50 DISCS AS OPTION

- Ref. 2027 - CL 50 Ultra Pizza 230V/50/1 + 3 discs
- Ref. 2028 - CL 50 Ultra Pizza 230V/50/1 UK + 3 discs
- Ref. 2029 - CL 50 Ultra Pizza 230V/50/1 DK + 3 discs
- Ref. 2030 - CL 50 Ultra Pizza 120V/60/1 + 3 discs
- Ref. 2031 - CL 50 Ultra Pizza 220V/60/1 + 3 discs
- Ref. 2033 - CL 50 Ultra Pizza 400V/50/3 + 3 discs



CL 52 Vegetable Preparation Machine

Designed to process large amounts of vegetables in no time at all

Extra Ergonomic

EXTRA PRECISE



Cylindrical feed tube (Ø 59 mm) for uniform cutting of long vegetables.

EXTRA WIDE



The XL hopper can cope with up to 15 tomatoes at a time.

EXTRA POWERFUL

Stainless-steel motor unit for easy aftercare Ultra-powerful, ultra-quiet, commercial-grade 750-W motor.



EXTRAORDINARILY USER FRIENDLY!



Power lever to take the strain and increase throughput.

EFFICIENT EJECTION

Convenient and space-saving lateral ejection.





CL 52 1 speed



CL 52



MOTOR BASE

Induction motor
Stainless steel motor base



VEGETABLE PREPARATION FUNCTION

Metal vegetable bowl and lid
Large hopper
Load capacity 4.4 litres
Feed tube included Ø : 58 mm
Cylindrical hopper specially designed for long vegetables
No disc included
Mashed potato accessory available as option

10 Dicing
4 French Fries
available

AS OPTION
+50
DISCS

CL 52 - 1 speed

Power	750 Watts
Voltage	Single phase or Three phase
One speed	375 rpm
Dimensions (LxWxH)	360 x 340 x 690 mm
Gross weight	28 kg

- Ref. 24490 - CL 52 230V/50/1
- Ref. 24492 - CL 52 230V/50/1 UK plug
- Ref. 24489 - CL 52 230V/50/1 DK
- Ref. 24496 - CL 52 120V/60/1
- Ref. 24494 - CL 52 220V/60/1
- Ref. 24498 - CL 52 400V/50/3
- Ref. 24499 - CL 52 220V/60/3
- Ref. 24500 - CL 52 380V/60/3

Please add the machine, disc pack or individual disc references on your order

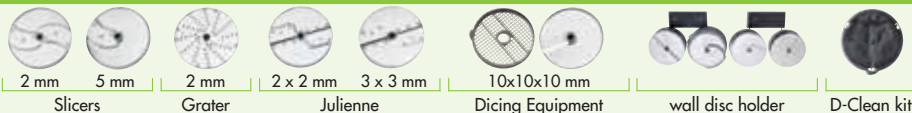
SUGGESTED PACKS OF DISCS



Pack of 8 discs for restaurants - Ref. 1933



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005

VEGETABLE PREPARATION MACHINES

Complete selection of discs, refer page 18



2017

CL 55 Pusher Feed-Head - CL 55 2 Feed-Heads

MOTOR BASE

Induction motor
All-metal motor base

VEGETABLE PREPARATION FUNCTION

Stainless steel mobile stand equipped with 2 wheels with brake included
No disc included
Mashed Potato accessory available as option

10 Dicing
4 French Fries
available

AS OPTION
+50
DISCS

CL 55 Pusher Feed-Head

Power	750 Watts	1100 Watts
Voltage	Single phase	Three phase
Speeds	375 rpm	375 & 750 rpm
Pusher feed Head	Metal	
Load capacity	4.5 litre	
Tube included	Ø 58 mm	
Dimensions (LxWxH)	with: 865 x 396 x 1272 mm	
Gross weight	54 kg	

- Ref. 2214 - CL 55 Pusher Feed-Head with stand 400V/50/3
- Ref. 2234 - CL 55 Pusher Feed-Head with stand 220V/60/3
- Ref. 2229 - CL 55 Pusher Feed-Head with stand 380V/60/3
- Ref. 2245 - CL 55 Pusher Feed-Head with stand 230V/50/1
- Ref. 2252 - CL 55 Pusher Feed-Head with stand 230V/50/1 UK plug
- Ref. 2276 - CL 55 Pusher Feed-Head with stand 120V/60/1
- Ref. 2264 - CL 55 Pusher Feed-Head with stand 220V/60/1

CL 55 2 Feed-Heads large output

Power	1100 Watts	
Voltage	Single phase	Three phase
Speeds	375 rpm	375 & 750 rpm
Automatic feed head	stainless steel	
Load capacity	4.2 litre	
Pusher feed Head	Metal	
Dimensions (LxWxH)	without stand: 865 x 396 x 1272 mm	
Gross weight	62 kg	

- Ref. 2211 - CL 55 2 Feed-Heads large output with stand 400V/50/3
- Ref. 2233 - CL 55 2 Feed-Heads large output with stand 220V/60/3
- Ref. 2227 - CL 55 2 Feed-Heads large output with stand 380V/60/3
- Ref. 2244 - CL 55 2 Feed-Heads large output with stand 230V/50/1
- Ref. 2275 - CL 55 2 Feed-Heads large output with stand 120V/60/1
- Ref. 2263 - CL 55 2 Feed-Heads large output with stand 220V/60/1

CL 55 Pusher Feed-Head

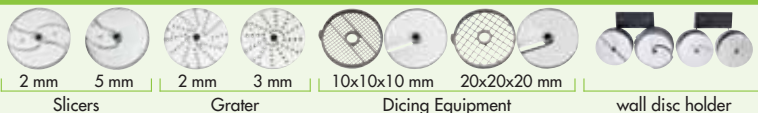


CL 55 2 Feed-Heads



Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS



Pack of 8 discs for restaurants - Ref. 1927



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005

VEGETABLE PREPARATION MACHINES



CL 55 Workstation



MOTOR BASE

Induction motor
Stainless steel motor base



VEGETABLE PREPARATION FUNCTION

Metal chute and lid
Delivered with :
Automatic feed head
Pusher feed head - capacity 4.9 litres - Tube included
MultiCut pack of 16 discs
Potato ricer equipment 3 mm
All stainless steel mobile stand equipped with wheels and brake
Adjustable Trolley GN 1x1 - 3 heights
3 containers GN 1x1

10 Dicing
4 French Fries
available

AS OPTION
+50
DISCS

CL 55 Workstation

Power 1100 Watts
Voltage Three phase or Single phase
Speed 375 & 750 rpm
Dimensions (WxDxH) with stand 865 x 396 x 1 272 mm
Gross weight 80 kg

- Ref. 2287 - CL 55 Workstation 400V/50/3
- Ref. 2288 - CL 55 Workstation 220V/60/3
- Ref. 2289 - CL 55 Workstation 380V/60/3
- Ref. 2290 - CL 55 Workstation 230V/50/1
- Ref. 2293 - CL 55 Workstation 230V/50/1 UK
- Ref. 2291 - CL 55 Workstation 120V/60/1
- Ref. 2292 - CL 55 Workstation 220V/60/1



MultiCut pack of 16 discs included

 1 mm	 2 mm	 4 mm	 1,5 mm	 3 mm	 10x10 mm
Slicers			Grater		French Fries
 5x5 mm	 10x10x10 mm	 20x20x20 mm	 2.5x2.5 mm	 2x10 mm	 4x4 mm
Dicing equipment				Julienne	
					
Disc holders for 16 discs				D-Clean Kit	



CL 55 WORKSTATION COMPLETE VEG. PREP. SOLUTION

New



Up to
1200 kg
of vegetables
per hour

ADJUSTABLE TROLLEY 3 HEIGHTS



For the transport and easy loading of vegetables and fruit.



Can be used to transport attachments.

MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED HEAD



For all vegetables in bulk (tomatoes, onions, potatoes...)



PUSHER FEED HEAD



Specially intended for bulky vegetables (e.g. cabbage or celeriac)



POTATO RICER EQUIPMENT 3mm



Ideal for mashing large amounts of fresh potato.



ADJUSTABLE TROLLEY GN 1X1



3 heights adjustable trolley for transport, loading and reception. Delivered with 2 containers GN1x1.



CL 55 ACCESSORIES



Automatic Feed-Head

Ref. 28170



Pusher Feed-Head with feed tube included

Ref. 39673



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

Ref. 28161



Straight and bias cut hole hopper.

Ref. 28155



Potato Ricer Equipment

Ref. 28208 Ø 3 mm

Ref. 28206 Ø 6 mm



New

**Adjustable Trolley GN1X1
3 heights
delivered without container**

Ref. 49128

4 French Fries cuts available



8 x 8 mm

New



8 x 16 mm



10 x 10 mm



10 x 16 mm





CL 60 Pusher Feed-Head

MOTOR BASE
 Induction motor
 Stainless Steel Motor Base

**10 Dicing
 4 French Fries
 available**
 AS OPTION
**+50
 Discs**

VEGETABLE PREPARATION FUNCTION
Equipped with :
 - one adjustable foot : machine stable on all floors
 - 2 wheels
 - Stainless steel tray for tools
 No disc included
 Mashed Potato accessory available as option

CL 60 Pusher Feed-Head

New

175 mm
 59 mm
 Area : 227 cm²

CL 60 Pusher Feed-Head

New

Power 1500 Watts
 Voltage Three phase
 Two speeds 375 & 750 rpm
 Dimensions (LxWxH) 425 x 613 x 1159 mm
 Gross weight 70 kg

- Ref. 2319 - CL 60 Pusher Feed-Head 400V/50/3
- Ref. 2321 - CL 60 Pusher Feed-Head 220V/60/3
- Ref. 2320 - CL 60 Pusher Feed-Head 380V/60/3
- Ref. 2323 - CL60VV Pusher feed head 230/50-60/1



VEGETABLE
 PREPARATION MACHINES

Please add the machine, disc pack or individual disc references on your order

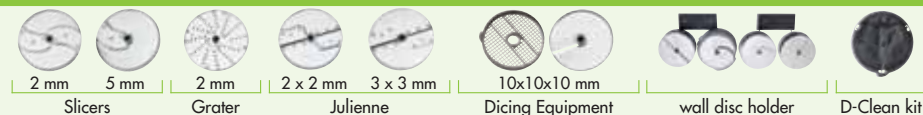
SUGGESTED PACKS OF DISCS



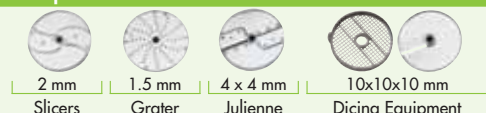
Pack of 8 discs for restaurants - Ref. 1927



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005



New



CL 60 Workstation



MOTOR BASE

- Induction motor
- Stainless Steel motor base



VEGETABLE PREPARATION FUNCTION

Equipped with :

- one adjustable foot : machine stable on all floors
- 2 wheels
- Stainless steel tray for tools

Delivered with :

- Pusher Feed Head - capacity 4,9 litre - cylindrical hopper included
- + Automatic feed head
- + 4 tubes feed head
- + Ergo mobile trolley
- + Three full-size gastronorm pans
- + Potato ricer equipment 3 mm
- + MultiCut pack of 16 discs
- + Storage Trolley

10 Dicing
4 French Fries
available

AS OPTION
+50
DISCS

CL 60 Workstation

New

Power	1 500 Watts
Voltage	Three phase or Single phase
Speeds	375 & 750 rpm or 100 to 1000 rpm
Dimensions (LxWxH)	462 x 770 x 1353 mm
Gross weight	150 kg

- Ref. 2300 - CL 60 Workstation 400V/50/3
- Ref. 2302 - CL 60 Workstation 220V/60/3
- Ref. 2304 - CL 60 Workstation 380V/60/3
- Ref. 2301 - CL 60 V.V. Workstation 230V/50/1



Ref. 2022 MultiCut Pack of 16 discs included

1 mm	2 mm	4 mm	1,5 mm	3 mm	10x10 mm
Slicers			Grater		French Fries
5x5 mm	10x10x10 mm	20x20x20 mm	2.5x2.5 mm	2x10 mm	4x4 mm
Dicing equipment			Julienne		
Disc holders for 16 discs					D-Clean Kit

ERGO MOBILE TROLLEY



Lower level: 2 GN 1x1 cut vegetable pans. Rotating system to effortlessly replace the full pan with an empty pan
Upper level: 1 GN 1x1 uncut vegetable pan for easier feeding.



CL 60 WORKSTATION COMPLETE VEG. PREP. SOLUTION

New



Up to
1800 kg
of vegetables
per hour

ADJUSTABLE FOOT
Machine stable on all floors

WORKSTATION STORAGE TROLLEY



- Place all accessories on the trolley!
- Tray for 16 discs and 8 attachments
- Container GN 1x1 for kitchenware
- **3 chutes:**
 - Pusher Feed Head
 - 4 Tubes Feed Head
 - Automatic Feed Head

MULTICUT PACK OF 16 DISCS INCLUDED

AUTOMATIC FEED HEAD



For all vegetables in bulk (tomatoes, onions, potatoes...)



PUSHER FEED HEAD



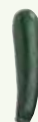
Specially intended for bulky vegetables (e.g. cabbage or celeriac)



4 TUBES FEED HEAD



Specially intended for long vegetables, like cucumbers or zucchini.



POTATO RICER EQUIPMENT 3mm



Ideal for mashing large amounts of fresh potato.



ERGO MOBILE TROLLEY



Can accommodate three full-size gastronorm pans



CL 60 2 Feed-Heads

New



CL 60 2 Feed-Heads



MOTOR BASE

Induction motor
All-metal motor base



VEGETABLE PREPARATION FUNCTION

Pusher feed head 238 cm² - capacity 4,2 litres
Stainless steel automatic feed head
No disc included
Mashed Potato accessory available as option

**10 Dicing
4 French Fries
available**

**AS OPTION
+50
DISCS**

CL 60 2 Feed-Heads CL60 V.V. 2 Feed heads

New

Power 1500 Watts
Voltage Three phase
Two speeds 375 & 750 rpm
Dimensions (LxWxH) 600 x 720 x 1225 mm
Gross weight 85 kg

Ref. 2325 - CL 60 2 Feed-Heads 400V/50/3
Ref. 2327 - CL 60 2 Feed-Heads 220V/60/3
Ref. 2326 - CL 60 2 Feed-Heads 380V/60/3
Ref. 2329 - CL60 V.V. 2 Feed-Heads 230/50-60/1

For V.V. model, It is advisable to use a type A or type B GFCI.



Please add the machine, disc pack or individual disc references on your order

SUGGESTED PACKS OF DISCS



Pack of 8 discs for restaurants - Ref. 1927



Pack of 12 discs for institutions - Ref. 1942



Asia pack of 7 discs - Ref. 2023



Eastern Europe pack of 5 discs - Ref. 2005



CL 60 ACCESSORIES



Automatic Feed-Head
With feeding tray.

Ref. 39681



Pusher Feed-Head

Ref. 39680



Stainless Steel Ergo Mobile Trolley. Delivered without container. To receive 3 Gastronorm pans GN1/1.

Ref. 49066

New



Workstation storage trolley for 16 discs and 3 heads (not included). Delivered with GN1x1 container.

Ref. 49132



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

Ref. 28157



Potato Ricer Equipment

Ref. 28208 Ø 3 mm
Ref. 28206 Ø 6 mm



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

Ref. 28162

