

robot coupe®



FOOD PROCESSORS : BOWL CUTTER/VEGETABLE PREPARATION
R 401 • R 402 • R 402 V.V.



RESTAURANTS - CATERERS



CUTTER-MIXER Function

All types of coarse and fine chopping, stuffings, emulsions, kneading and grinding.

NEW

Lid easy to position on bowl for quick and simple use.

An **all-metal motor base** for greater sturdiness.

The R 401 has a single speed of **1 500 rpm**.

The R 402 has 2 speeds. The **1 500 rpm speed is reserved for the cutter function**.

The R 402 V.V. has a speed range of **300 to 3 000 rpm**.



4.5-litre capacity, stainless-steel bowl with handle.

A **smooth blade** with a removable cap is supplied as a standard attachment.



Optional extras:

- **Serrated blade** assembly for all your grinding and kneading tasks.
- **Fine serrated blade** assembly for chopping parsley.



VEGETABLE PREPARATION Function

Large hopper (area: 104 cm²) for the preparation of vegetables such as cabbage, celery, lettuce, tomatoes and so on.



For greater user comfort and speed of operation, **the lever can be used for automatically restarting the appliance**.

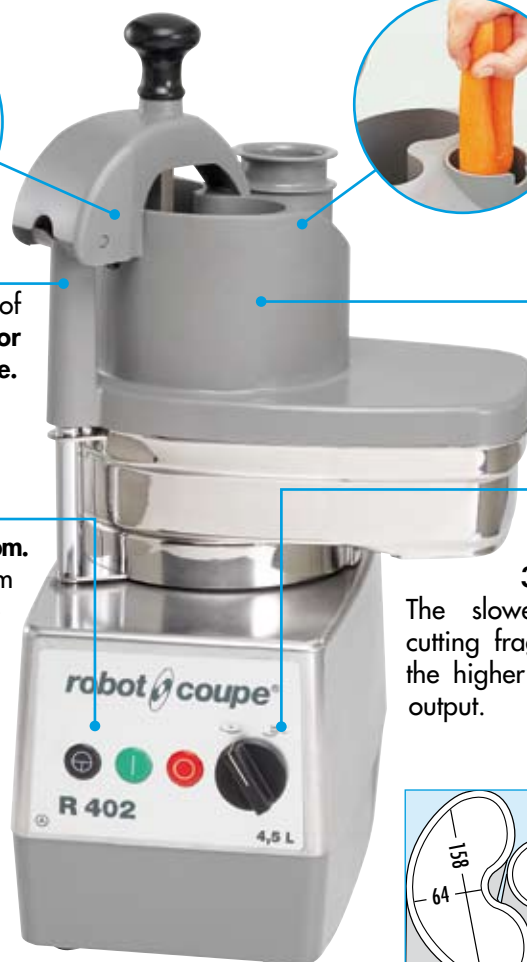
The R401 has a single speed of **1 500 rpm**. The R402 has **2 speeds**. The 750 rpm speed is reserved for the vegetable preparation function and allows users to dice vegetables and make french fries.

Comprehensive range of stainless-steel discs available for all your fruit and vegetable preparation tasks, including slicing, ripple-cutting, shredding, grating, cutting into sticks and, for the R402 and R402 V.V. models, dicing and making french fries.

Round deep hopper (Ø 58 mm) designed for long or fragile vegetables and for **an outstanding cut quality**.

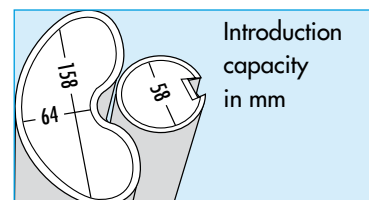


Removable lid and stainless-steel bowl.



The R 402 V.V. has a speed range of **300 to 1 000 rpm**.

The slower speeds are for cutting fragile foodstuffs, while the higher ones allow a faster output.



Food Processors



The Main Benefits:

2 machines in 1 ! :

- A cutter bowl and a vegetable preparation attachment on the same motor base.

Processing capacity :

- Large hopper feed head (area : 104 cm²) for processing large vegetables such as celeriac, cabbage, lettuce.
- Cylindrical hopper (Ø 58 mm) designed for long and fragile vegetables.
- 4 litres stainless steel cutter bowl for emulsifying, grinding, chopping, kneading.

Wide range of cut :

- Complete collection of 28 stainless steel discs to satisfy all your requirements such as slicing, julienne, ripple cutting and grating as well as dicing and making French Fries for the R 402 and R 402 V.V. models.

Robust:

- Industrial heavy duty induction motor for longer lifespan and greater reliability.
- The metal motor base, stainless steel cutting bowl and stainless steel vegetable preparations bowl guarantee durability



Number of covers:

20 to 100



Target:

Restaurants, Caterers.



In brief :

Whichever model you choose, it will prove itself to be a sound investment, saving you time and money.



The widest variety of cuts available today!



6 SLICERS

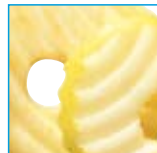
1 mm

6 mm



1 RIPPLE CUTTER

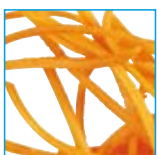
2 mm



10 GRATERS

1,5 mm

9 mm



6 JULIENNE DISCS

2 x 2 mm

8 x 8 mm



3 DICERS

8 X 8 X 8 mm

12 X 12 X 12 mm



2 FRENCH FRIES ATTACHMENTS

8 x 8 mm

10 x 10 mm



Citrus press function



The citrus-press extracts the juice of oranges, lemons, grapefruits and others. it consists of a grey basket and cone.



Blade assemblies



SMOOTH-EDGED BLADES



e.g. fine and coarse mincing, sauces, etc.

FINE SERRATED BLADES



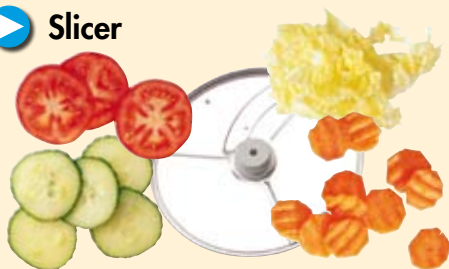
e.g. fine mincing, sauces, etc.

SERRATED BLADES



e.g. kneading, grinding, etc.

Slicer



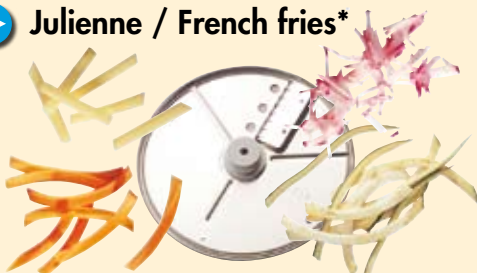
1 mm
2 mm
3 mm
4 mm

ref.
27051
27555
27086
27566

5 mm
6 mm
Ripple cut 2 mm

ref.
27087
27786
27621

Julienne / French fries*



2 x 2 mm
2 x 4 mm
2 x 6 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm

ref.
27599
27080
27081
27047
27610
27048

french fries* 8 x 8 mm
french fries* 10 x 10 mm

ref.
27116
27117

* only R 402 and R 402 V.V.

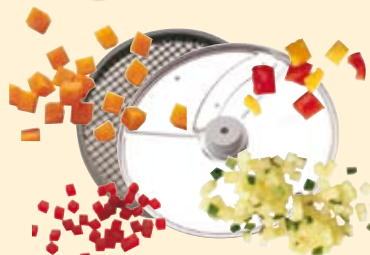
Grater



1,5 mm
2 mm
3 mm
6 mm
9 mm
horseradish paste 0.7 mm
horseradish paste 1 mm
horseradish paste 1.3 mm
parmesan
röstis potatoes

ref.
27588*
27577*
27511*
27046
27632
27078
27079
27130
27764
27191

Dicing*



8 x 8 x 8 mm
10 x 10 x 10 mm
12 x 12 x 12 mm

ref.
27113
27114
27298

* only R 402 and R 402 V.V.

Induction motor



- **Asynchronous heavy duty industrial motor** guarantees a longer life span and reliability
- Motor built on ball bearings for a silent running with no vibration.
- Direct drive motor :
- **Extra powerful** : No belt device.
- **No maintenance** : No brushes.
- **Stainless steel motor shaft.**

CE
Mark

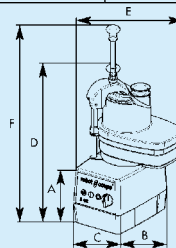
Characteristics

Weight (kg)

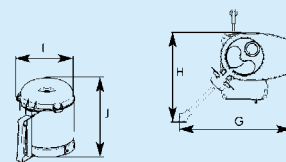
	Motor base	Cutter attachment	Vegetable preparation attachment	Diced vegetables and french fries	Power (Watts)	Intensity* (Amp.)	Net	Gross
R 401	Single-phase 1500 rpm	4.5 litres Stainless Steel	Stainless Steel Selection of 23 discs	NO	700	230 V/1 50 Hz 5,7	13	16
R 402	Three-phase 750/1500 rpm	4.5 litres Stainless Steel	Stainless Steel Selection of 28 discs	YES	750	400 V*/3 50 Hz 3	15	18
R 402 V.V.	Single-phase 300 à 3000 rpm	4.5 litres Stainless Steel	Stainless Steel Selection of 28 discs	YES	1000	230 V/1 60 Hz 10	15	18

Dimensions (in mm)

	A	B	C	D	E	F	G	H	I	J
R 401	204	304	226	570	320	725	530	440	190	235
R 402	224	304	226	590	320	725	530	440	190	235
R 402 V.V.	224	304	226	590	320	725	530	440	190	235



Vegetable preparation attachment
common for all models



*Other voltages available.

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Distributeur

STANDARDS :

Machines in compliance with :

- The following European directives and related national legislation : 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.

- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 - 1 (1998), EN 12852, EN 1678.



robot coupe®

 **BLIXER®**
Blixer® 2

NEW



RESTAURANTS - CATERERS - NURSING HOMES - CRÈCHES



▶ Blixer® 2

NEW

EFFICIENT

2.9-litre stainless-steel bowl with a user friendly handle.



Scraper arm made in two parts easy to dismantle and to clean.

STURDY

Heavy duty industrial motor for longer lifespan.



HANDY

Polycarbonate lid equipped with a watertight joint.

HYGIENE

All parts that are in contact with food are easily removed for cleaning.

SMALL PORTION CONTROL

Specially conceived to process small quantities - from 200g to 1.5kg).



Delivered with a fine serrated blade knife.

▶ Gastronomy

« The essential tool for the trendy cuisine in gourmet bistros, top level restaurants, caterers and banquets. »

- In-a-glass-preparations
- Mises en bouche
- Zakouskis
- Siphons
- Cromesquis
- Emulsions
- Tapenade
- Houmous
- Tarama
- Guacamole
- Pesto
- Anchoyade
- Bell pepper dip



- Special «powders» for dry or dehydrated food : snails, mushrooms, ham, etc...

Blixer®: A unique concept



The Product Benefits

2 functions in 1 !

- The Blixers® combine the features of two well-known appliances: the cutter and the blender/mixer. With the Blixer® 2 you can prepare:
 - portion menus (starters, main dishes, desserts) with a modified texture for the health sector.
 - in-a-glass preparations, mise en bouches, siphons, emulsions, or specialties such as tapenade, pesto, guacamole...

Efficient :

- With their large capacity and leak proof lid, with built in scraper, these models make it simple to prepare all types of mixed and liquidized food, even for tube feeding.

Reliable :

- A safety device fitted to the lid prevents access to moving blades and an integral motor braking device ensures operator safety.

Perfect hygiene :

- Any parts that come into contact with food can be easily removed and cleaned, in compliance with the strictest hygiene standards.



Number of covers:

2 to 15



Users:

Hospitals, Nursing Homes,
Crèches, Restaurants



In brief:

Blixers® are quick, efficient, simple to use and robust. Add to this a guarantee of a perfectly finished-end product that contains all the goodness and flavour of the pre-liquidized food.



▶ Healthcare - Pureed food

All preparations for every type of diet.
Starters, Main dishes , Desserts, both cooked and raw

Since 1991, Robot-Coupe has worked in close partnership with healthcare and catering specialists in improving the Blixer® concept for patients who suffer dysphagia or problems with mastication and swallowing. With a Blixer, preparing healthy, well-balanced and tasty food is simplicity itself, due to its ability to blend raw ingredients



Calculate the total weight of pureed preparations per meal

	Portion weight		Number of blended meals		
Starter or dessert	gr	X	Meal	=	gr

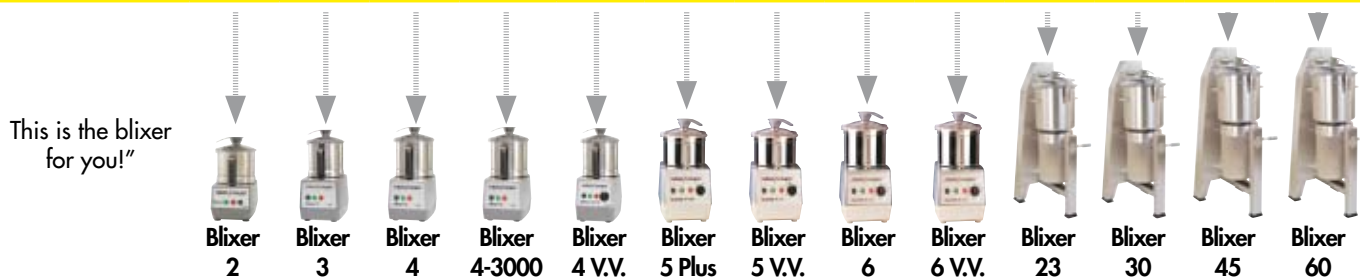
Example : 80 gr X 10 Meals = 800 gr

	Portion weight		Number of blended meals		
Main course	gr	X	Meal	=	gr

Exemple 300 gr X 10 Meals = 3 000 gr

Find the Blixer® you need

What amounts do you need to process?	Special Single Portion	0.3 gr to 2 kg	0.4 gr to 2.5 kg	0.4 gr à 3,5 kg	0.4 gr to 3.5 kg	4 kg to 15 kg	6 kg to 20 kg	6 kg to 30 kg	6 kg to 45 kg				
Do you have a 3-phase power supply?	No	No	Yes	No	No	Yes	No	Yes	No	Yes	Yes	Yes	Yes

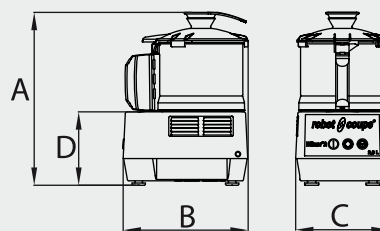


INDUCTION MOTOR

- **Asynchronous industrial motor** to guarantee greater reliability and a longer life.
- Motor built on ball bearings for **silent running** without vibration.
- Direct drive motor :
 - **Extra powerful**
 - No belt device
 - **No maintenance**
 - No brushes.
 - **Stainless steel motor shaft.**



	Dimensions (in mm)			
	A	B	C	D
Blixer® 2	389	281	210	165



CE mark	Caracteristics						Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Motor base	Stainless-steel bowl capacity	Liquid capacity	net	gross
Blixer® 2	3 000	700	230 V/1 50 Hz 4,8	Polycarbonate	2,9 l	2,2 l	14	16

* Other voltages available

robot coupe®

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robot coupe®



BLIXER®

Blixer® 3 • Blixer® 4 • Blixer® 4 V.V. • Blixer® 5 Plus
Blixer® 5 V.V. • Blixer® 6 • Blixer® 6 V.V.

NEW



HOSPITALS - NURSING HOMES - CRÈCHES - RESTAURANTS

▶ **Blixer® 5 Plus • Blixer® 5 V.V. • Blixer® 6
Blixer® 6 V.V.**

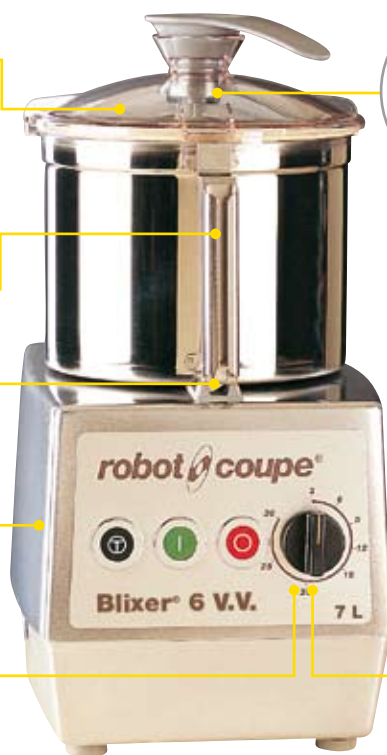
Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

Automatic locking of bowl.

Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

An all-metal motor support for greater sturdiness.

The Blixer® 5 V.V. and Blixer® 6 V.V. have a speed range of 300 to 3 000 rpm.



Scraper arm made in two parts easy to dismantle and to clean.



A fine serrated blade is supplied as a standard attachment with the Blixer® 5 Plus and Blixer® 5 V.V.



Detachable fine-serrated blades made from stainless steel for the Blixer® 6 and Blixer® 6 V.V.

Dual-speed Blixer® Plus and Blixer® 6 models (1 500 and 3 000 rpm).

▶ **Blixer® 3 • Blixer® 4 • Blixer® 4 V.V.**

NEW

3.7-litre stainless-steel bowl with handle for the Blixer® 3 model.

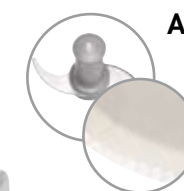
4.5-litre stainless-steel bowl with handle for the Blixer® 4 and Blixer® 4 V.V. models.

An all-metal motor support makes the Blixer® 4 and Blixer® 4 V.V. even sturdier.

The Blixer® 4 V.V. has a speed range of 300 to 3 000 rpm, for greater flexibility of use and a wider choice of preparations



Scraper arm made in two parts easy to dismantle and to clean.



A fine serrated blade is supplied as a standard attachment, with a cap which can be removed for cleaning.

The Blixer® 3 has a single speed of 3 000 rpm.

The Blixer® 4 has two speeds: 1 500 and 3 000 rpm.

BLIXER®: A unique concept



The Products Plus:

2 functions in 1 !

- The Blixers® combine the features of two well-known appliances: the cutter and the blender/mixer.
- The Blixers® will easily realise your pureed, raw or cooked, semi-liquid, liquid or pasty meals.

Efficient :

- With their large capacity and leak proof lid, with built in scraper, these models make it simple to prepare all types of mixed and liquidized food, even for tube feeding.

Reliable :

- A safety device fitted to the lid prevents access to moving blades and an integral motor braking device ensures operator safety.

Perfect hygiene :

- Any parts which come into contact with food can be easily removed and cleaned, in compliance with the strictest hygiene standards (NSF).



Number of covers:

10 to 100



Users:

Hospitals, Nursing Homes,
Crèches, Restaurants



In brief:

Blixers® are quick, efficient, simple to use and robust. Add to this a guarantee of a perfectly finished-end product that contains all the goodness and flavour of the pre-liquidized food.



Examples of use

HOSPITAL USES

Spoon feeding

- Minced foods: meat, fish, etc.
- Mousses: vegetables, fish, etc.
- Vegetables purees
- Compotes of stewed fruits.



Semi-liquid feeding

This simply entails diluting spoon-feeding preparations:

- soups / creamed soups
- minced meat + gravy
- puree + liquid (broth, milk, etc.)
- fruits compotes + syrup or water



Liquid feeding

(for use via tubes)

- Soups and any preparations that can be liquidized.



CORDON BLEU COOKERY

- Butter mixtures: snail butter, salmon butter, anchovie butter...
- Sauces: green sauce, mayonnaise, remoulade, ailloli, emulsified sauces with tomatoes, cream, parsley...
- Grinding: lobster, scampi, seashells...



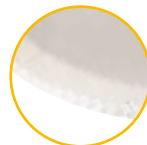
PHARMACEUTICAL AND CHEMICAL LABORATORY USES

- Grinding: herbs, seeds, powders, tablets...
- Mixing: homogeneization of creams, ointments, mixed components, varied ingredients...

Unique Blixer® features



Bowl and lid scraper



Blade assembly with micro-serrated blades



High chimney in bowl for processing large quantities of liquid ingredients.



3 000-rpm processing speed to ensure a truly smooth consistency.



Lid fitted with a seal making it totally watertight.



Available in a variable-speed version (300-3 000 rpm) for greater operating flexibility.





INDUCTION MOTOR

- **Asynchronous industrial motor for heavy duty** to guarantee longer life machine and reliability.
- Motor built on ball bearings for a **silent process**, without any vibration.
- Direct drive motor :
 - **Extra powerful**
 - No belt device
 - **No maintenance**
 - No brushes.
 - **Stainless steel motor shaft.**

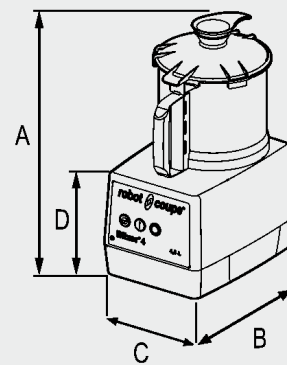


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CE mark	Characteristics						Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Motor base	Stainless-steel bowl capacity	Liquid capacity	net	gross
Blixer® 3	3 000	750	230 V/1 50 Hz 4.8	Polycarbonate	3.7 l	2 l	14 kg	16 kg
Blixer® 4 -3000	3 000	900	230 V/1 50 Hz 4.8	Metal	3.7 l	3 l	15 kg	17 kg
Blixer® 4	1500 and 3000	1 000	400 V*/1 50 Hz 4.8	Metal	4.5 l	3 l	15 kg	17 kg
Blixer® 4 V.V.	3 000	1 100	230 V/1 50 Hz 10	Metal	4.5 l	3 l	15 kg	17 kg
Blixer® 5 Plus	1500 and 3000	1300	400 V*/3 50 Hz 3.4	Metal	5.5 l	3.5 l	24 kg	26 kg
Blixer® 5 V.V.	300 to 3000	1400	230 V/1 50 Hz 12.5	Metal	5.5 l	3.5 l	24 kg	26 kg
Blixer® 6	1500 and 3000	1300	400 V/1 50 Hz 13	Metal	7 l	4.5 l	26 kg	28 kg
Blixer® 6 V.V.	300 to 3000	1500	230 V/1 50 Hz 13	Metal	7 l	4.5 l	26 kg	28 kg

Dimensions (in mm)

	A	B	C	D
Blixer® 3	420	330	210	190
Blixer® 4	480	304	226	255
Blixer® 4-3000 Blixer® 4 V.V.	480	304	226	255
Blixer® 5 Plus	500	340	270	265
Blixer® 5 V.V.	500	340	270	265
Blixer® 6 Blixer® 6 V.V.	535	370	270	265



* Other voltages available

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Distributor

STANDARDS :

Machines in compliance with:

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- The following European harmonized standards and standards setting out health and safety rules : EN 292 - 1 and 2, EN 60204 - 1, 1998, EN 12852.



robot coupe®



AUTOMATIC SIEVES
PressCoulis C40

NEW



COMMERCIAL KITCHENS AND PATISSERIES

C40 Coulis Maker: 3 appliances in 1!

The C 40 Coulis Maker is designed to ensure that you always get the very best out of your raw fruit and vegetables, thanks to its 3 inbuilt functions:

Coulis Maker



Designed to process soft-fleshed fruit and vegetables (raspberries, blackcurrants, tomatoes, etc.).

Result:

Thick, smooth coulis or nectar.

Juicer



Designed to process firm-fleshed fruit and vegetables (apples, carrots, raw beetroot, etc.).

Result:

Clear, pulp-free juice.

Citrus Press



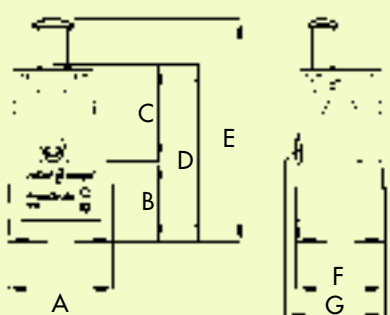
Intended for all types of citrus fruit (oranges, lemons, grapefruit, etc.).

Result:

Quick-to-make juice with no pips and just the right amount of pulp.

	Coulis Maker	Juicer	Citrus Press
Orange, Lemon, Lime, Grapefruit, Clementine, Mandarin.	●	●	●
Apricot, Peach, Nectarine, Pineapple, Cherry, Cucumber, Strawberry, Guava fruit, Kiwi, Litchi, Mango, Papaya, Melon, Watermelon, Pepper, Passion fruit, Pear, Plum, Grape and Tomato.	●	●	
Banana, Strawberry, Blackcurrant, Red currant, Blueberry, Raspberry, Blackberry and Kaki fruit.	●		
Asparagus, Beetroot, Broccoli, Carrot, Celery, Fennel, Ginger, Coconut, Parsley, Apple, Radish, Lettuce and Bean sprout.		●	

Throughput: up to 20 kg/hr depending on the function and the type of fruit or vegetable.



Dimensions in mm	
A	237
B	182
C	217
D	399
E	502
F	198
G	223

Electrical characteristics			
Motor	Speed (Rpm)	Power (Watts)	Intensity (Amp.)
230 V/1/50 Hz	1500	500	4

STANDARDS: Machines in compliance with:

- Is in conformity with the following directives and with standards and relations regarding safety and hygiene: 98/37/CEE, 73/23/CEE, 89/336/CEE, 89/109/CEE, 90/128/CEE.
- Is in conformity with the following European Harmonised Standards: EN 292 - 1 and - 2, EN 60204 - 1 (1998), EN 1678.

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DISTRIBUTOR:

robot coupe®

 **C80 • C120 • C200**
AUTOMATIC SIEVES



RESTAURANTS - CATERERS - CONFECTIONERS - FISHMONGERS

AUTOMATIC SIEVES

- Multi-purpose machine : fruitpulp, vegetable mousse, sauce, bisque and fish soup are among the most common preparations.
- All parts are stainless steel made to ensure higher reliability and easy cleaning.
- The machine uses centrifugal action to produce high output, high quality end products, out weighing more traditional methods such as food mills, strainers etc.
- Continuous feeding for ease of use and time saving.
- All parts are easy dismantled and dish washer proof.
- One piece tool with removable paddles easy to assemble.
- The paddles are made from rubber to prevent any grinding of pips, fruit stones, bones or shells, giving products bitter free and with a longer shelf life.
- Magnetic safety system will not allow access to the sieve while operating.
- Each model is delivered with a standard 1 mm sieve. There are 2 additional sieves available for specific uses i.e. 0.5 mm for very fine sieving (sauce etc.) and 3 mm for fruits with large stones, or when texture is required in the end product.



C 80

- Table-top model
- Space saving
- Easy to move
- Single phase model 370 W
- Hourly output : from 40 to 60 kg depending on type of preparation
- Non-stop processing time : 30 minutes maximum



C 120

- Higher hourly output from 100 to 120 kg depending on type of preparation
- Machine equipped with stainless steel feet
- Available in single or three phase 900 W



C 200

- Heavy duty model equipped a 1800 W motor for :
 - harder products such as blackcurrants processing
 - longer non-stop processing time
 - intensive use
- Available in three phase or with a speed variation from 100 to 1800 rpm
- Hourly output : form 120 to 150 kg depending on type of preparation.



When it comes to straining soups, bisques or sauces, extracting fruit pulps or separating fibres from vegetables, the automatic sieves make light work of these tasks. They are built to give successful results everytime. In the chart below you will find some common uses. Of course many other food preparations can be obtained.

USES	JUICE OUTPUT	USE ADVICE	HOURLY OUTPUT C 80	HOURLY OUTPUT C120/C 200	END PRODUCT	
FRUITPULPS						
STRAWBERRIES RASPBERRIES BLACKBERRIES	90% 90% 90%	PROCESS RIPE FRUITS	60 kg/h	150 kg/h	WITH THE FRUITPULP YOU CAN MAKE : - Icecream - Sorbets - Coulis - fruitpurees - Jams - Fruit-jelly - Jelly	
REDCURRANTS BLACKCURRANTS	75% 75%	TO BE BLANCHED FOR MAX OUTPUT	40 kg/h	100 kg/h		
BILBERRIES TOMATOES MIRABELLE PLUMS CHERRIES PLUMS PEACHES APRICOTS	90% 90% 80% 80% 80% 80%	TO BE WASHED BEFORE FEEDING INTO THE MACHINE	60 kg/h	150 kg/h		
MELON LEMON ORANGE	90% 80% 80%	PEELED	40 kg/h	100 kg/h		
GRAPES	80%	USE RIPE PICKED GRAPES	40 kg/h	100 kg/h		
APPLES COCONUT PINEAPPLE	85% 85% 90%	GRIND BEFORE PROCESSING	40 kg/h 60 kg/h	100 kg/h 150 kg/h		
APPLE PUREE	90%	COOKED	40 kg/h	100 kg/h		
VEGETABLE MOUSSE						
ASPARAGUS CARROTS CELERIAC CUCUMBERS LEEKS BELL PEPPER	80% 90% 90% 95% 80% 95%	THOROUGH COOKING BEFORE SIEVING	40 kg/h 60 kg/h	100 kg/h 150 kg/h		- Vegetable purees - Vegetable mousse
SOUPS						
FISH SHELLFISH	75% to 90%	GRIND BEFORE PROCESSING	60 l/h	*150 l/h and more	- Bisques - Velouté/Soup	
SAUCES						
			60 l/h	*150 l/h and more		

* If C 120 and C 200 are integrated in automatic feeding and evacuating process of the product, the performances of the machines can be increased considerably.

These indications are given for your guidance and may vary according to the quality and the consistency of the product.

RECIPE : Raspberry Mousse

- 1) Ingredients : • 600 g raspberry • 7 gelatin leaves • 250 g whipped egg white
• 500 g whipped cream • 50 g raspberry extract

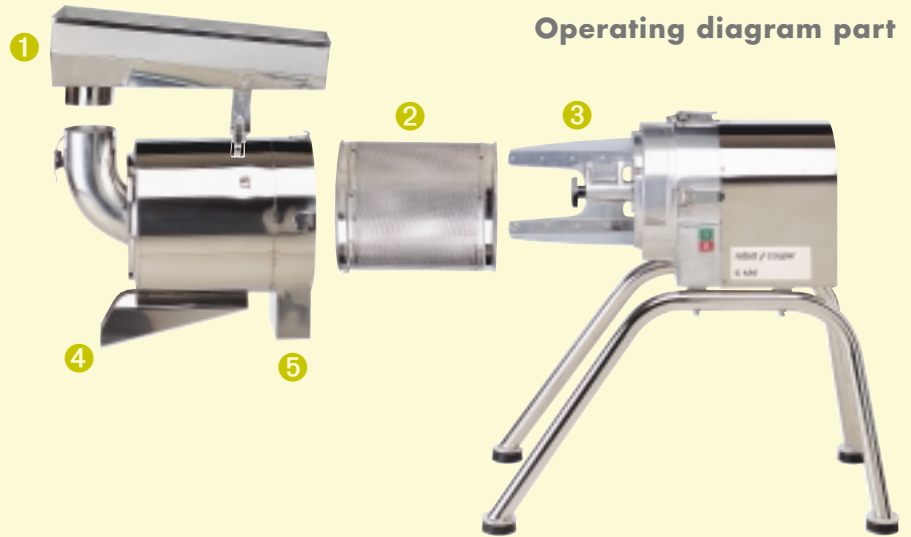
2) Preparation :

- Pass the raspberries through the machine to extract the pulp.
- Heat 250 g of the pulp, then add the soaked gelatin leaves and mix thoroughly.
- Remove from heat, add the remaining pulp and allow to cool.
- Mix half of the cooked pulp with the whipped egg white and the other half with the whipped cream.
- Fold together the 2 halves of the preparation.
- Then add the raspberry extract.
- Pour in a half-spherical mould and allow to coll.
- Allow to set before turning out, decorate with whipped cream and langue de chat.



TECHNICAL SPECIFICATIONS

- ① TRAY
Continuous feeding of washed products, no need to stone or peel.
- ② PERFORATED BASKET
Products fall inside the basket where they are sieved.
- ③ PADDLES
Paddle assembly rotating at 1500 rpm to extract maximum pulp and juice.
- ④ END PRODUCT EJECTION CHUTE
From this chute is collected the ready to use pulp, bitter free as no pips, stone or bones... have been ground.
- ⑤ WASTE EJECTION CHUTE
I.E skins, pips, stones, tails, bones, shells, fibres...



Operating diagram part

Dimensions in mm

A	540	A	860
B	610	B	1030
C	360	C	400

Weight

C 80	Net weight	21 Kg	Gross weight	25 Kg
C 120	Net weight	40 Kg	Gross weight	56 Kg
C 200	Net weight	41 Kg	Gross weight	57 Kg
C 200 V.V.	Net weight	53 Kg	Gross weight	70 Kg

RECIPE : Sauce Américaine

- 1) Ingredients:
 - Shellfish (crustaceans) as desired: live lobster, edible crab
 - Oil
 - 50 g butter
 - 1 clove of garlic
 - 12 shallots
 - 1 carrot
 - 4 tomatoes
 - 1 glass of dry white wine
 - 100 ml fumet (concentrated stock)
 - 100 ml cognac
 - 100 ml Madeira wine
 - Spices, salt, pepper



2) Preparation:

- Stun the shellfish and cut them into pieces. Put the coral and the creamy parts to one side. Sauté the pieces of shellfish in oil just until they are well-coloured and then remove them from the frying pan.
- Melt 50 g of butter and allow it to turn a golden colour, then add the garlic, the chopped shallots and the carrot cut into thin round slices. Braise these vegetable, then add the shellfish followed by the tomatoes, white wine, fumet and seasoning.



- Cook for 30 minutes.
- Then add the coral. Stir in the cognac and Madeira wine and cook for another 30 minutes.
- Crush the shells of the shellfish in a cutter-mixer and then slowly pour the preparation into your sieve-juicer. Process to obtain a smooth, creamy sauce.

electrical data

Motor	Speed (rpm)	Power (watts)	Intensity (Amp)
C 80 230 V single phase 50 Hz	1500	370 W	5,7 A
115 V single phase 60 Hz	1800	370 W	12 A
C 120 230x400V three phase 50 Hz	1500	900 W	230 V 3,6 A 400 V 2,1 A
230 V single phase 50 Hz	1500	900 W	5,5 A
115 V single phase 60 Hz	1800	900 W	12 A
C 200 230x400 V three phase 50 Hz	1500	1800 W	230 V 7,5 A 400 V 4,3 A
C 200 VARIABLE SPEED 230 V single phase 50 Hz	1500 to 1800	1800 W	11 A

STANDARDS : MACHINES IN COMPLIANCE WITH: • The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 90/128/EEC. • The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 - 1 (1992), EN 12852.

INDEXES OF PROTECTION: • IP 55 for the switches. • IP 34 for the machines.

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VEGETABLE PREPARATION MACHINES

CL 55 • CL 60 • CL 60 V.V.



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



CL 60 Automatic



* Except for feed-head base made in aluminium



- The Automatic feed-head combines an **outstanding cut quality** with **high output** (perfect balance between the shape of the hopper, the rotary speed and the surface of cutting disc).
- This head is ideal for **grated carrots** and **sliced or diced potatoes** for example. It has been conceived for all types of cut with the **exception of slicing of long products, processing fragile products or products that are too large for the feed hopper.**
- **Stainless steel feeding tray** designed to facilitate continuous supply into the machine.
- Recommended from 300 to 3000 covers and more.

- All parts in contact with food made from **stainless steel**.
- Heavy duty construction for **intensive use**.
- **Tilting of the heads** in the line of the motor base to guarantee space saving design and greater user comfort.
- Two speeds **375 rpm or 750 rpm** to guarantee perfect results and fast processing.
- Thanks to a simple design, all parts in food contact (for both models) **can be easily dismantled** without tools for **perfect hygiene**.
- Its **compact size**, the **wheels** and **handle** make the machine very easy to move.
- **Magnetic safety system** prevents any access to moving parts whatever head is in use.



CL 60 Pusher feed-head



- **New pusher feed head** (area : 227 cm²) designed for large vegetables processing with a **feed tube** (Ø 58 mm) **included** for long or fragile vegetables processing.
- The lever mounted on the feed-head has been designed for **ease of operation** and **minimum effort** on the part of the operator.
- **Automatic restart of the machine** with the pusher for better user comfort and a bigger output.
- The full size opening of the pusher feed-head minimizes the pre-cutting actions of vegetables for **time saving** and **better output**.
- Recommended from 300 to 400 covers and more.



VEGETABLE PREPARATION MACHINES

FLOOR MODELS



The Products "Plus"

Processing capacity :

- Large hopper feed head (area : 227 cm²) for large vegetables processing and an automatic feed head for continuous feeding.
- Powerful motor which guarantees large outputs (up to 900 kg/h).

Wide range of cut :

- Complete selection of 46 discs for slicing, grating, julienne, dicing and making French Fries.
- 4 different type of feed heads to guarantee a wide variety of tasks.

Simple and robust design :

- Mainly stainless steel for easy cleaning and a longer life.
- Parts in food contact are easy to dismantle and clean.



Number of covers :
up to 3000.



Target : For Hospitals & Institutions, Hotels, C P U's and Food Manufacture's.



In brief :

- **High performance, robust, easy to clean and maintain**, simple to use and versatile. Quite simply incomparable.

Operating time

Processing time

Number of covers

CL 55

up to 700 kg/h *

up to 15 kg/mn *

100 to 1000 + *

CL 60 • CL 60 V.V. (Variable Speed)

up to 900 kg/h *

up to 30 kg/mn *

300 to 3000 + *

* Depending on type of cut and head selected.

OPTIONAL ATTACHMENTS



4 Straight holes feed-head for CL55-CL60

- Designed for the preparation of long vegetables in large outputs.
- Diameters of the tubes : 2 tubes of 50 mm and 2 tubes of 70 mm



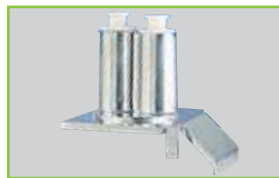
CL55 feeding tray

- Available in order to facilitate the loading of the vegetables in the pusher feed-head.



Half moon feed head CL55

- Area : 121 cm².
- Automatic restart of the machine with the pusher.



Straight hole feed-head CL60

- Designed for the preparation of **long vegetables** like carrots, cucumbers, leeks etc..., or **fragile fruit and vegetables** such as mushrooms, etc...



Straight and inclined hole feed-head CL55 - CL60

- Designed for the preparation of long vegetables and biaised cut.
- This head is equipped with an hole and pusher Ø 75 mm, one insert and pusher Ø 50 mm.



CL 60 stainless steel trolley

- Two stainless steel trolleys with locking wheels designed for 2 x 1 or 1 x 1 standard size containers..



CL 60 V.V. Variable Speed

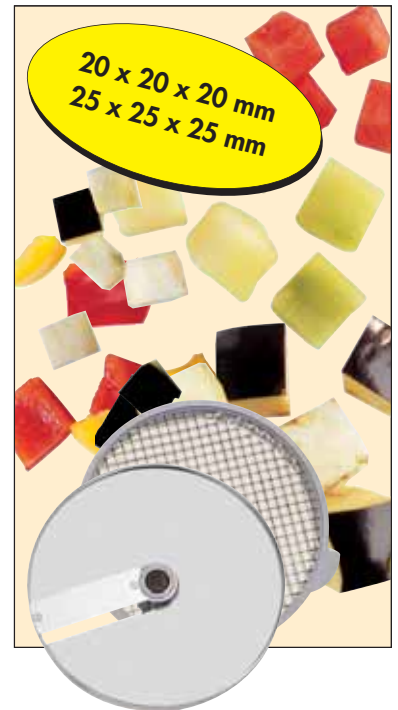
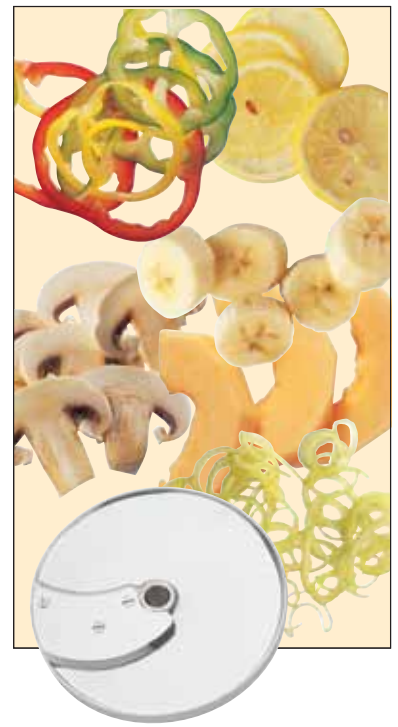
- The CL60 V.V. variable speed allows a more accurate cut quality thanks to a speed range between **100 to 1000 rpm**. Consequently, a very precise **speed** can be selected according to the **type of cut** and **texture** of the **fruit or vegetable** to be processed.
- This guarantees an **optimum cut quality**, particularly when processing fragile products such as tomatoes or mushrooms and will **satisfy** even the **most demanding professionals**.
- As a standard, the CL60 V.V. variable speed is equipped with a stainless steel **automatic feed head**. Optional hoppers available are pusher feed-head or hole feed-heads.

CL 55 Automatic



- The CL55 model can be fitted with an **automatic feed-head** for **volume processing and cut quality**.
- The design of the automatic feed-head has been reviewed in order to give to the end-user a larger introduction capacity and therefore bigger outputs.
- The Automatic feed-head is ideal for **slicing delicate vegetables** such as mushrooms, tomatoes, **grating carrots**, **dicing potatoes** and cutting **French fries** to mention but a few of its use.
- **All stainless steel head** for easy cleaning and hygiene.

- **2 speeds for all models except for 380/60/3, 220/60/3 and single phase models.**
- Recommended from **100 to 1000 covers.**
- Operating time : up to **700 kg/h.**
- The optional **Stainless Steel mobile stand** gives the perfect operating height and accepts standard size gastronorm containers allowing you to prepare large quantity's with the minimum of fuss.
- **New blade contour** now gives an even **smoother, more durable cut.**
- Available with three phase or single phase powered motor.



CL 55 Pusher feed-head












- **Robust construction** for commercial use.
- This model is equipped with a **pusher feed-head** (area : 227 cm²) including a feed tube (Ø 58 mm) and a stainless steel movable stand.
- The **full size opening head** has been specially designed for bulky vegetables such as cabbage or lettuce.
- The tube is used for **continuous feeding** of long or fragile fruit or vegetables.
- The shape of the pusher has been conceived for a better **use comfort** and for **fast processing.**

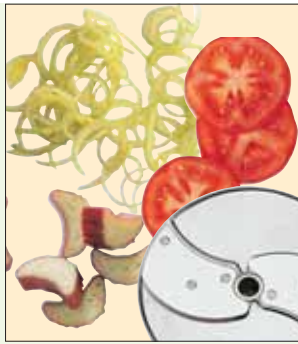







COMPLETE SELECTION OF DISCS

SLICER









-  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
-  Cooked potatoes
4 mm Ref.27244
-  Cooked potatoes
6 mm Ref.27245








-  8 mm Ref.28066
-  10 mm Ref.28067
-  14 mm Ref.28068
-  20 mm Ref.28132
-  25 mm Ref.28133

JULIENNE / STRIPS



-  1x8 mm Ref.28172
-  1x26 mm Ref.28153
Half ring onions
-  2x2 mm Ref.28051
-  2x4 mm Ref.27072
-  2x6 mm Ref.27066
-  2x8 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

RIPPLE CUT SLICER / FRENCH FRIES







-  2 mm
Ref.27068
-  3 mm
Ref.27069
-  5 mm
Ref.27070

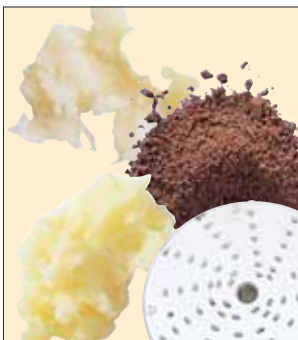


-  8 x 8 mm
Ref.28134
-  10 x 10 mm
Ref.28135
-  10 x 16 mm
Ref.28158

GRATER



-  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 GRATER

 Ref.28061

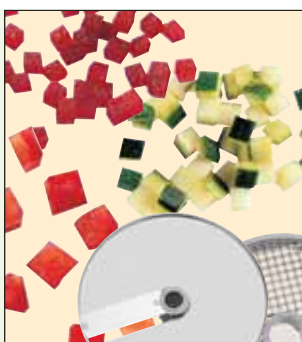
RÖSTIS POTATOES





 Ref.27164

HORSERADISH PASTE




 1mm Ref.28055

DICING EQUIPMENT



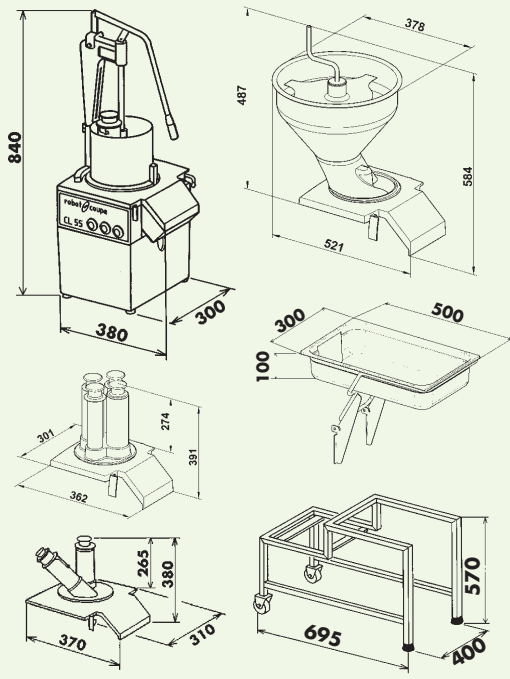
-  5 x 5 x 5 mm
Ref.28110
-  8 x 8 x 8 mm
Ref.28111
-  10 x 10 x 10 mm
Ref.28112
-  14 x 14 x 14 mm
Ref.28113



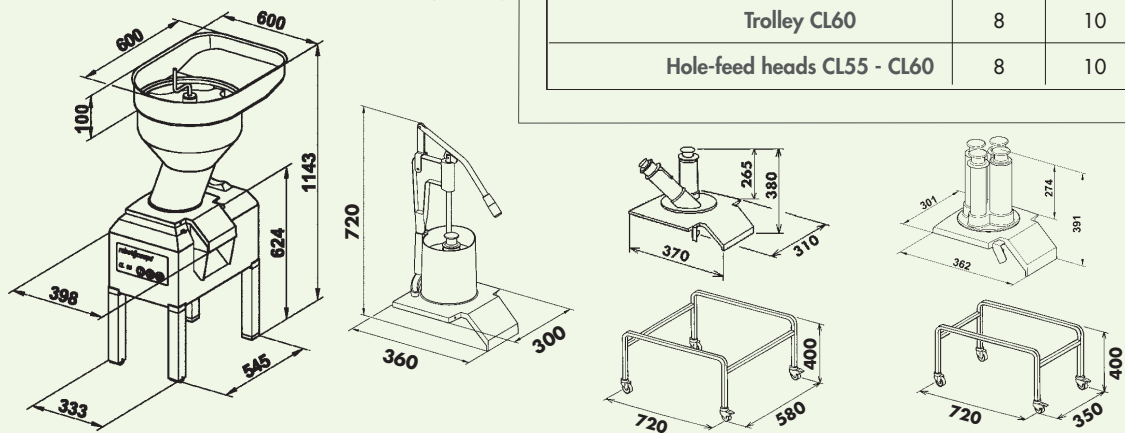
-  20 x 20 x 20 mm
Ref.28114
-  25 x 25 x 25 mm
Ref.28115
-  45 x 45 x 45 mm
(salad)
Ref.28180

CE mark

CL55 Dimensions (in mm)



CL60 - CL60 V.V. Dimensions (in mm)



Electrical data

	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage
CL55	375 and 750	1 100	1.4	400 V 50 Hz / 3
CL60	375 and 750	1 500	3.4	400 V 50 Hz / 3
CL60 V.V.	375 to 750	1 500	12	230 V 50-60 Hz / 1

Weight (kg)

	net	gross
CL55 (Motor base)	18	19
CL60 (Motor base)	43	57
CL60 V.V. (Motor base)	43	57
Automatic feed head CL55	6.2	7.2
Automatic feed head CL60	13	16
Pusher-feed head CL55	9	14
Pusher-feed head CL60	7	12
Stand (CL55)	8	10
Feeding tray (CL55)	3.5	6
Trolley CL60	8	10
Hole-feed heads CL55 - CL60	8	10

* Other voltages available.

STANDARDS: Machines in compliance with:

- Is in conformity with the following directives and with standards and relations regarding safety and hygiene: 98/37/CEE, 73/23/CEE, 89/336/CEE, 89/109/CEE, 90/128/CEE.
- Is in conformity with the following European Harmonised Standards: EN 292 - 1 and - 2, EN 60204 - 1 (1998), EN 1678.



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VEGETABLE PREPARATION MACHINES

CL 20 • CL 25 • CL 30



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



▶ CL 30

THROUGHPUT

Operating time :

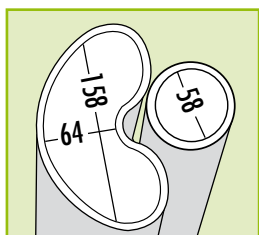
up to 80 kg/h

Processing time :

up to 3 kg/mn

PRODUCTION

One speed of 375 Rpm suitable for **dicing, French fries** as well as processing delicate vegetables.



PRACTICAL

Automatic restart of the machine with the pusher for a better use comfort and fast processing.

ERGONOMICS

Space saving and compact table-top model designed for a wide range of cut.

STURDINESS

Metal motor base for greater strength.

28 stainless-steel discs available

▶ Large hopper



• **Two feed hoppers:**

- **One large hopper** (area 104 cm²) for large products such as cabbage, potatoes etc...

- **One round feed hopper** (Ø 58 mm) designed for long and fragile vegetables for perfect slicing of cucumbers, carrots, tomatoes etc...

Round feed hopper ▶



▶ CL 25

CLEANING

Stainless-steel cutter bowl and lid made from ABS can easily be removed for cleaning.

THROUGHPUT

Operating time :

up to 60 kg/h

Processing time :

up to 3 kg/mn

1 speed:

1500 Rpm

23 stainless-steel discs available

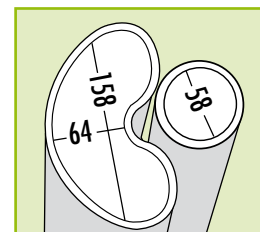


PRACTICAL

Automatic restart of the machine with the pusher for a better use comfort and fast processing.

STURDINESS

Polycarbonate motor base.



Vegetable preparation machines

Table-top models



The Products Plus:

Processing capacity:

- Large hopper (104 cm²) for large vegetable processing and round feed hopper (Ø 58 mm) designed for long and fragile products.

Range of cut:

- Complete selection of discs allowing all types of fruit and vegetables cut such as slicing, ripple cut slicing, julienne and grating.

Simple design:

- Removable bowl and lid for easy and perfect cleaning.
- Designed for easy handling and maintenance.

Security:

- Patented magnetic security device and motor braking system stop the machine as soon as the bowl or hoppers are opened.



Number of covers:

from 20 to 80



Users:

Restaurants, Institutions,
Delicatessens, Caterers



In brief:

Space saving and compact table-top model designed for a wide range of cut.



▶ CL 20



CLEANING

Cutter bowl and lid made from ABS can easily be removed for cleaning.

THROUGHPUT

Operating time :
up to 40 kg/h
Processing time :
up to 2 kg/mn
1 speed:
1500 Rpm

23 stainless-steel discs available

▶ Induction motor

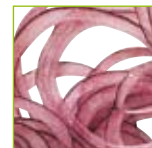
- Commercial asynchronous motor for heavy duty to guarantee longer life machine and reliability.
- Motor operation has ball bearings for a silent process, without any vibration.
- Extra power
- **No maintenance**
 - no brushes.
 - Stainless steel motor shaft



▶ The greatest variety of cuts of all!



6 SLICERS
1 mm
▼
6 mm



1 RIPPLE CUTTERS
2 mm



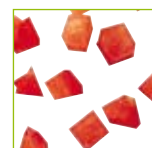
10 GRATERS
1,5 mm
▼
9 mm



6 JULIENNE
2 x 2 mm
▼
8 x 8 mm



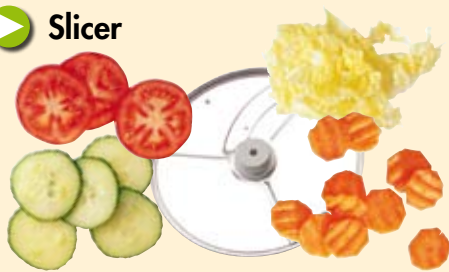
ONLY CL 30
3 DICERS
8 x 8 x 8 mm
▼
12 x 12 x 12 mm



ONLY CL 30
2 FRENCH FRIES
8 x 8 mm
▼
10 x 10 mm



Slicer



1 mm
2 mm
3 mm
4 mm

ref.
27051
27555
27086
27566

5 mm
6 mm
Ripple-cut 2 mm

ref.
27087
27786
27621

Julienne/French fries*



2 x 2 mm
2 x 4 mm
2 x 6 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm

ref.
27599
27080
27081
27047
27610
27048

French fries* 8 x 8 mm
French fries* 10 x 10 mm

ref.
27116
27117

Graters



ref.
1,5 mm 27588/27148*
2 mm 27577/27149*
3 mm 27511/27150*
6 mm 27046
9 mm 27632
Horseradish paste 0.7 mm 27078
Horseradish paste 1 mm 27079
Horseradish paste 1.3 mm 27130
parmesan 27764
Röstis potatoes 27191

Dicing sets*



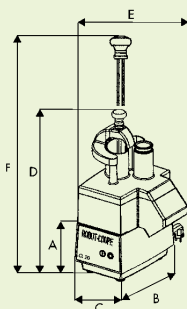
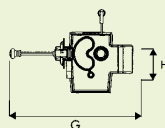
ref.
8 x 8 x 8 mm 27113
10 x 10 x 10 mm 27114
12 x 12 x 12 mm 27290

* Only CL 30

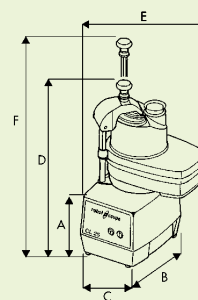
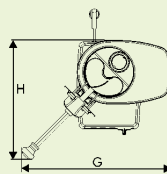
CE mark

	Electrical data			Dimensions (mm)								Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	G	D	net	gross
CL 20	1500	400	230 V/1 50 Hz 5,7	188	301	217	545	545	700	590	140	11 kg	13 kg
CL 25	1500	450	230 V/1 50 Hz 5,7	190	340	210	550	320	710	530	140	14 kg	16 kg
CL 30	375	500	230 V/1 50 Hz 5,7	224	320	210	604	320	744	530	140	15 kg	18 kg

CL 20



CL 25 - CL 30



* Other voltages available

robot coupe®

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www.robot-coupe.com

DISTRIBUTOR

STANDARDS:

Machines in compliance with:

- The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.
- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1998), EN 1678.



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VEGETABLE PREPARATION MACHINES

CL 50 • CL 50 Ultra • CL 52



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



▶ CL 50 / CL 50 Ultra

NEW

THROUGHPUT

Large hopper (139 cm² surface area) catering for bulky vegetables such as cabbage and celeriac. Can cope with up to 10 tomatoes at a time.

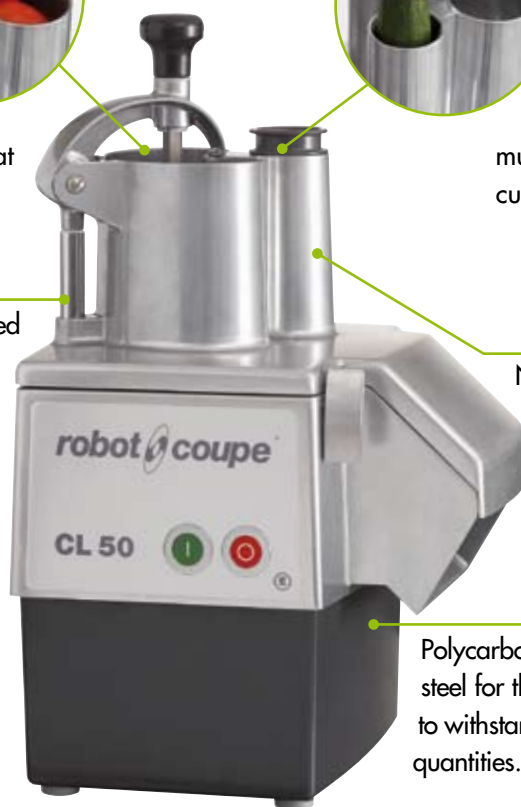
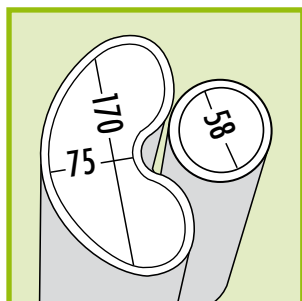


PRECISION

Cylindrical hopper (ø 58 mm) for processing long or delicate vegetables (e.g. courgettes, cucumbers, mushrooms) with flawless cutting precision.

ERGONOMICS

These models boast a lever-activated auto restart, making them more user-friendly and optimising throughput.



CLEANING

New lid shape eliminating nooks and crannies where food residue could accumulate.

STURDINESS

Polycarbonate motor base (stainless steel for the CL 50 Ultra), designed to withstand the processing of large quantities.



▶ CL 52

PRECISION

Cylindrical hopper (ø 58 mm) for processing long or delicate vegetables with flawless cutting precision. e.g. carrots, cucumbers, etc.

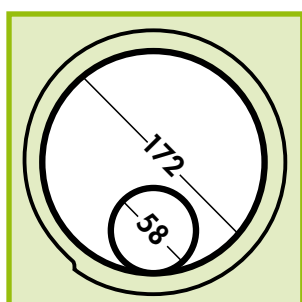


PRODUCTION

Large full-moon hopper (227 cm² surface area) for handling bulky vegetables such as celeriac, cabbage and lettuces. This large hopper reduces handling and optimizes throughput.

CUTTING QUALITY

The removable partition guarantees optimum cutting quality and regularity - especially when slicing tomatoes or potatoes.



STURDINESS

Stainless-steel motor base.

The truest cut of all - for large and small quantities alike.



Vegetable preparation machines

Table-top models



The main benefits:

Processing capacity :

- **Large hopper** allowing bulky vegetables, such as lettuces and cabbages, to be processed.

Wide variety of cuts:

- Comprehensive range of **48 discs** for slicing, ripple-cutting, grating and cutting into sticks, strips or dice (from 5x5x5 mm to 25x25x25 mm) with optimum quality and precision every time.
- 375 rpm single-speed appliance ideal for processing delicate foodstuffs, dicing or making french fries, as well as guaranteeing a wide variety of slicing, grating and julienne cuts.
- 375/750 rpm two-speed appliances successfully reconciling speed and cutting precision.

Simple, sturdy design:

- All parts which come into contact with foodstuffs can easily be removed for cleaning, thus maintaining the highest standards of hygiene.
- Induction motor for intensive use.



Number of covers:

up to 400 covers



Target:

Institutions, Delicatessens, Caterers, Restaurateurs.



In brief:

Immensely strong, durable, and easy to clean, you will find no other machines to meet your specific day to day needs so precisely or with such apparent ease and efficiency.



The greatest variety of cuts of all!



12 SLICERS
0,6 mm
14 mm



3 RIPPLE CUTTERS
2 mm
5 mm



10 GRATERS
1 mm
9 mm



11 JULIENNE DISCS
1 x 8 mm
8 x 8 mm



9 DICERS
5 x 5 x 5 mm
50 x 70 x 25 mm



3 FRENCH FRIES ATTACHMENTS
8 x 8 mm
10 x 16 mm



Outputs

	CL 50	CL 50 Ultra Stainless-steel base	CL 52 Stainless-steel base
Actual outputs	up to 250 kg/h.	up to 250 kg/h.	up to 300 kg/h.
Theoretical outputs	up to 5 kg/min.	up to 5 kg/min.	up to 7 kg/min.
Number of covers per day	20 to 300 +	20 to 300 +	50 to 400 +

Potato Ricing Attachment

NEW

The CL50 E and CL50 Ultra E can all be equipped with a puréeing attachment as an optional extra.

This attachment comprises:

- A special grid and a metal tool
- A special ejector plate
- Hopper feed head

The hopper feed head can not be used on the CL52.



A simple method of producing large quantities of flavoursome, first-rate mashed potato.

Slicer



0,6 mm
0,8 mm
1 mm
2 mm
3 mm
4 mm
5 mm
8 mm

ref.
28166
28069
28062
28063
28064
28004
28065
28066

10 mm
14 mm
Ripple-cut 2 mm
Ripple-cut 3 mm
Ripple-cut 5 mm
Cooked potatoes 4 mm
Cooked potatoes 6 mm

ref.
28067
28068
27068
27069
27070
27244
27245

Julienne



1 x 8 mm
1 x 26 mm onion/cabbage
2 x 2 mm (celeriac)
2 x 4 mm (strips)
2 x 6 mm (strips)
2 x 8 mm (strips)
2 x 10 mm

ref.
28172
28153
28051
27072
27066
27067
28173

3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm
French fries 8 x 8 mm
French fries 10 x 10 mm
French fries 10 x 16 mm

ref.
28101
28052
28053
28054
28134
28135
28158

Graters



1,5 mm
2 mm
3 mm
4 mm
5 mm
7 mm
9 mm
parmesan
Radish
Rösti-type potatoes

ref.
28056
28057
28058
28073
28059
28016
28060
28061
28055
27164

Dicing sets



5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 14 mm
14 x 14 x 5 mm
14 x 14 x 10 mm
20 x 20 x 20 mm
25 x 25 x 25 mm
50 x 70 x 25 mm

ref.
28110
28111
28112
28113
28181
28179
28114
28115
28180

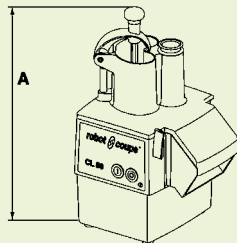
Induction motor



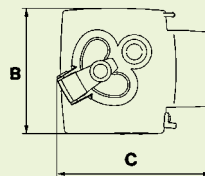
- Commercial asynchronous motor for heavy duty to guarantee longer life and reliability.
- Motor has operation ball bearings for silent, without vibration free running.
- Extra power
- No maintenance
- No brushes.
- Stainless steel motor shaft

CE mark	Electrical data			Dimensions (mm)			Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity* (Amp.)	A	B	C	net	gross
CL 50	375	550	400 V/3 50 Hz 1.7	335	310	380	15	18
CL 50	375 and 750	550	400 V/3 50 Hz/ 1.8-2.1	335	310	380	15	18
CL 50 Ultra	375	550	400 V/3 50 Hz 1.7	350	310	380	15	18
CL 50 Ultra	375 and 750	550	400 V/3 50 Hz/ 1.8-2.1	350	310	380	15	18
CL 52	375	750	400 V/3 50 Hz 2	640	360	250	21	24

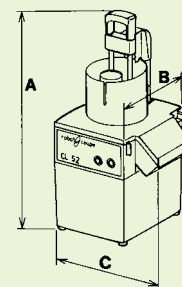
CL 50 - CL 50 Ultra



* Other voltages available



CL 52



robot coupe

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robot coupe[®]



POWER MIXERS

NEW



MP 600

MP 450 Combi

MP 350

CMP 250 V.V.

RESTAURANTS - CATERERS - DELICATESSENS

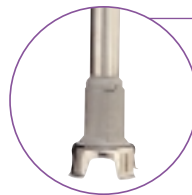
POWER MIXERS



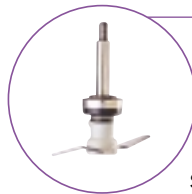
Shape of the handle specifically designed for a **good grip** of the power mixer, thus **reducing user fatigue**.



Upper motor ventilation grills to guarantee the lower part watertightness.



Stainless steel tube, bell and knife for a longer life.



Overmoulded blade to ensure perfect hygiene. Sharpening designed to give optimum speed and perfect quality of cut.



Functions : **intermittent, continuous** and according the model, **variable speed** designed for a better user comfort and speed control flexibility according to the preparation.



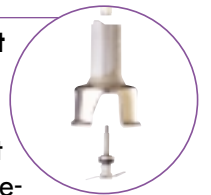
Variable speed switch located on the top of the machine for easier use and speed control.



For easier cleaning, the knife can be dismantled with the special tool delivered with the machine.

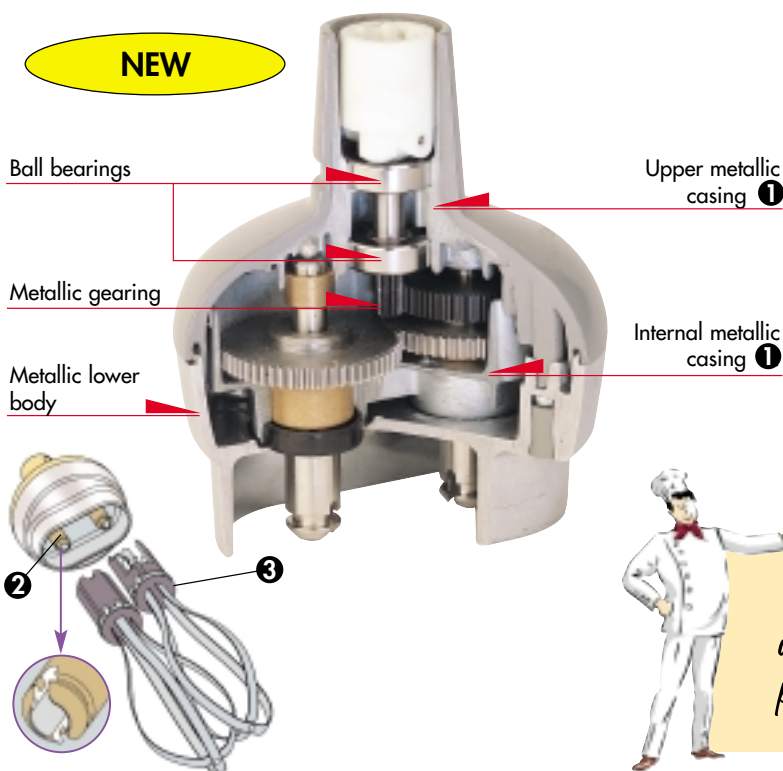


Entirely dismantlable foot and knife, Robot-Coupe exclusive patented system, for easy cleaning, perfect hygiene and easy maintenance. Robot Coupe's exclusive patented device has been developed as part of the **HACCP procedure**.



Whisk Function

NEW



- Gears contained **within 2 separate metallic ① casings** which make the gearbox resistant to support increased efforts.
- **Fast coupling ②** of the whisks on the housing and the housing on the motor base for easy assembling and dismantling.
- **Overmoulded whisks ③** to ensure a perfect hygiene (machine design without any recesses).



Very resistant when processing foodstuffs with a doughy or compact texture i.e; pan cakes or mashed potatoes.

TWO RANGE TO SATISFY...

COMPACT RANGE MIXERS

CMP 250 V.V.

CMP 300 V.V.

CMP 350 V.V.

MP 350
MP 350 V.V.

MP 450
MP 450 V.V.



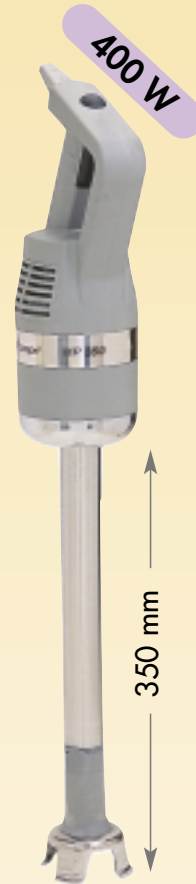
15 litres



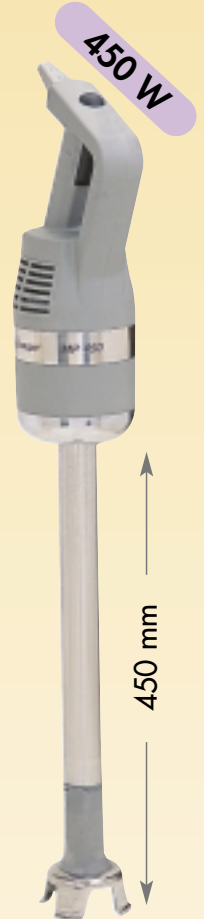
30 litres




45 litres



50 litres



100 litres

Models	COMPACT RANGE		
	CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.
 Function mixer	●	●	●
Tube length	250 mm.	300 mm.	350 mm.
Speed	4800 a 9600 rpm		
Pan capacity	15 litres	30 litres	45 litres
Power (Watts)	270 W	300 W	350 W



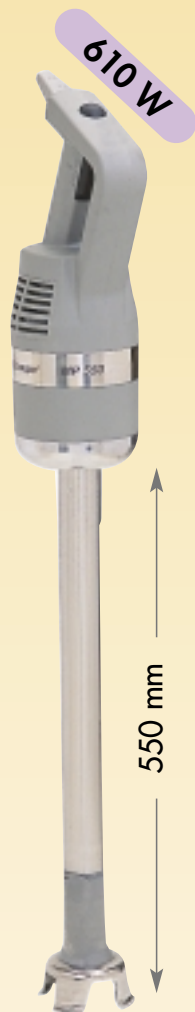
CLEANING

Knife and bell easily removable



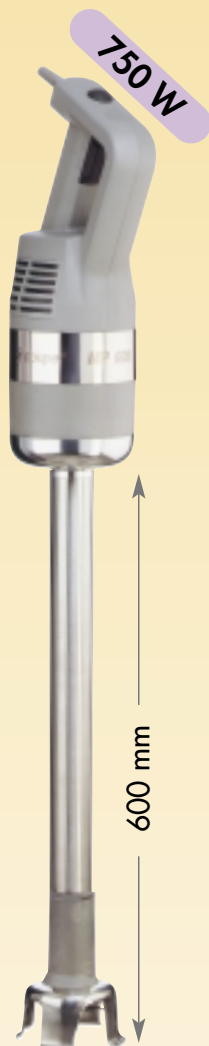
...ALL YOUR NEEDS

MP 550



200 litres

MP 600



300 litres

Combi : Mixer/Whisk

MP 350 Combi

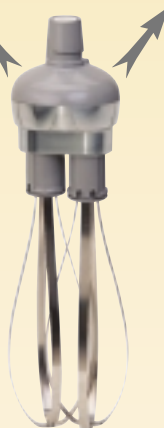


50 litres

MP 450 Combi



100 litres



Whisk

MP 450 FW



100 litres

Models	LARGE RANGE								
	MP 350	MP 450	MP 550	MP 600	MP 350 V.V.	MP 450 V.V.	MP 350 Combi	MP 450 Combi	MP 450 FW
Mixer function / length	350 mm.	450 mm.	550 mm.	600 mm.	350 mm.	450 mm.	350 mm.	450 mm.	
Whisk function / length							280 mm.	280 mm.	280 mm.
Speed	9000 rpm				1500 a 9000 rpm		Mixer : 1500 a 9000 rpm Whisk : *250 a 1900 rpm		*250 a 1900 rpm
Pan Capacity	50 litres	100 litres	200 litres	300 litres	50 litres	100 litres	50 litres	100 litres	100 litres
Power (Watts)	400 W	450 W	610 W	750 W	400 W	450 W	400 W	450 W	450 W

*A self-regulating speed system has been specially developed for puréeing tasks using the whisk.

POWER MIXERS

An exclusive technique !



The Product Plus :

- **Perfect hygiene** : Foot, knife, bell and whisk fully removable, a **Robot-Coupe exclusivity**.
- **Robust machine** : Choice and design of materials studied to produce a sturdy machine.
- **Large processing capacity** : Powerful motor for fast processing and an optimum quality end-product.
- **Easy maintenance** : All stainless steel tube, bell, knife and whisk.
- **Compact models** : Space saving and easy to use. 3 models to process small quantities.
- **Variable speed models** : allow you to adapt the speed to the preparation being processed and reduce splashing at low speed.



Pan capacity :

from 2 to 300 litres



Target :

Restaurants, Caterers, Delicatessens



In brief :

Choose Robot-Coupe power mixers, a complete range of Power mixers which combine rapidity, ergonomics, safety and hygiene.

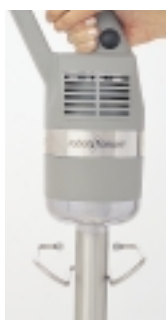
Wall holders

2 stainless steel wall supports are delivered with each power mixer for easy storage.



- **One combined model** : to store : MP350 Combi, MP450 Combi and MP450 FW models.

- **One single holder** : to store the models with mixer function only.



Pan support accessories (in option)

- All stainless steel, entirely dismantled, easy to clean and ergonomic.
- Can be dismantled entirely. Improves user confort and allows machine to continue running on its

One single support 3 adjustable support

For any pans diameter.

For pans from Ø :

- from 330 to 650 mm.
- from 500 to 1000 mm.
- from 850 to 1300 mm.



robot coupe®

CE mark

COMPACT RANGE

Weight :

	CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.
net	3,0 kg	3,1 kg	3,3 kg
gross	4,7 kg	4,8 kg	5,0 kg

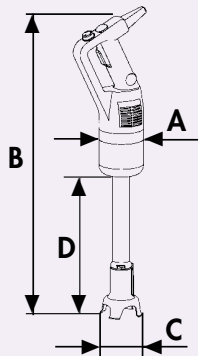
Electrical data

	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)
CMP 250 V.V.	from 4800 à 9600	270	230 V/50 Hz 1,1
CMP 300 V.V.	from 4800 à 9600	300	230 V/50 Hz 1,2
CMP 350 V.V.	from 4800 à 9600	350	230 V/50 Hz 1,4

*Other voltages available.

Dimensions (in mm)

	CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.
A	94	94	94
B	610	660	718
C	90	90	90
D	255	305	363



LARGE RANGE

Electrical data

	Speed (rpm)	Power (Watts)	Voltage* (Amp.)
MP 350	9000	400	230 V/50 Hz 1,9
MP 450	9000	450	230 V/50 Hz 2,1
MP 550	9000	610	230 V/50 Hz 2,9
MP 600	9000	750	230 V/50 Hz 3

*Other voltages available.

Weight :

	MP 350	MP 450	MP 550	MP 600
net	4,6 kg	4,9 kg	5,2 kg	5,7 kg
gross	6,1 kg	6,4 kg	6,7 kg	7,6 kg

Dimensions (in mm)

	MP 350 Combi	MP 350 V.V.	MP 450 Combi	MP 450 V.V.	MP 450 FW
A	125	125	125	125	125
B	775	725	875	825	805
C	100	100	100	100	120
D	410	360	510	460	460
E	440	440	440	440	440
F	120	120	120	120	120

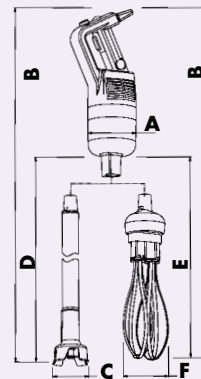
Weight :

	MP 350 Combi	MP 350 V.V.	MP 450 Combi	MP 450 V.V.	MP 450 FW
net	5,9 kg	4,8 kg	6,1 kg	5,0 kg	4,3 kg
gross	8,3 kg	6,3 kg	8,5 kg	6,4 kg	6,5 kg

Electrical data

	Mixer Variable speed (rpm)	Whisk Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)
MP 350 V.V.	1500 à 9000		400	230 V/50 Hz 1,9
MP 350 Combi	1500 à 9000	250 à 1900	400	230 V/50 Hz 1,9
MP 450 V.V.	1500 à 9000		450	230 V/50 Hz 2,1
MP 450 Combi	1500 à 9000	250 à 1900	450	230 V/50 Hz 2,1
MP 450 FW		250 à 1900	450	230 V/50 Hz 2,1

*Other voltages available.



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- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 - 1 (1992), EN 12853.



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Distributor

robot coupe®



TABLE-TOP CUTTER MIXERS

R2 • R3 • R4 • R4 V.V. • R5 PLUS • R5 V.V. • R6 • R6 V.V.

NEW



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS



▶ R5 Plus • R5 V.V. • R6 • R6 V.V.

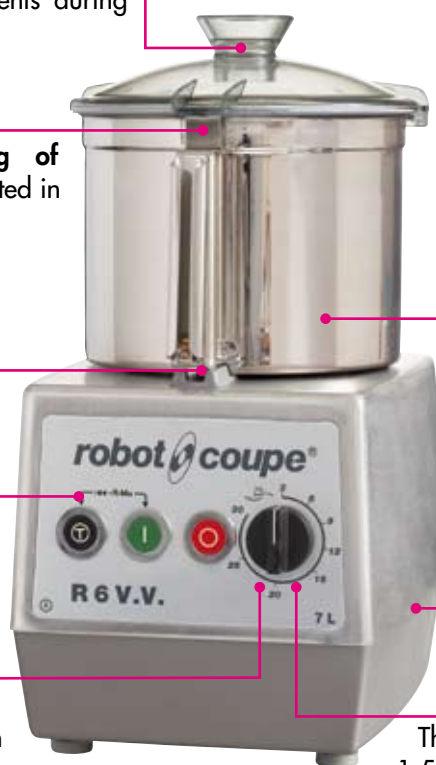
Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

Automatic locking of bowl.

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

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



Standard **smooth-edged blade assembly.**



- For the R6 and R6 V.V. models:
- 100% stainless-steel blade assembly
 - Detachable blades
 - Serrated and fine serrated blades available as optional extras.
- For the R5 and R5 Plus models:
- Non-detachable blades
 - Serrated and fine-serrated blades available as optional extras.



An **all-metal motor base** for greater sturdiness.

The **R5 Plus** and **R6** have two speeds: 1 500 and 3 000 rpm.

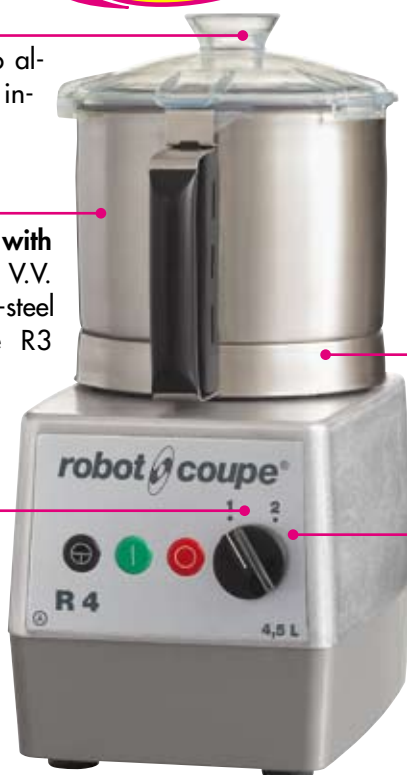
▶ R3 • R4 • R4 V.V.

NEW

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

4.5-litre stainless-steel bowl with handle for the R4 and R4 V.V. models and 3.7-litre stainless-steel bowl with handle for the R3 model.

The **R4 V.V.** has a speed range of **300 to 3,000 rpm.**



A **smooth blade** is supplied as a standard attachment, with cap which can be removed for cleaning.



Optional extras :

- **Serrated blade** assembly for grinding and kneading tasks.
- **Fine-serrated blade** assembly recommended for chopping parsley.



The **R3** has a single speed of either **1 500 or 3 000 rpm**, depending on the model.

The **R4** has a single speed of 1,500 rpm, or 2 speeds of **1 500 and 3 000 rpm.**

The **R4-1500** model has a single speed of **1,500 rpm.**

Table-Top Cutters Mixers



The products' benefits :

High Performance :

- They have been designed to process all types of food and will mix, grind, chop, knead and puree with speed and efficiency, giving consistent high quality end-products in a few minutes for the longest preparation. The 3000 rpm speed is recommended for mousses and smooth-textured mousses.

Precision :

- Pulse control allows you to maintain the precise cut that you require.
- Some models in the range are equipped with a speed variator giving flexibility for a wider range of tasks.

Power and durability :

- Industrial induction motor designed for heavy duty guarantees durability and reliability.



Number of covers :

10 to 100



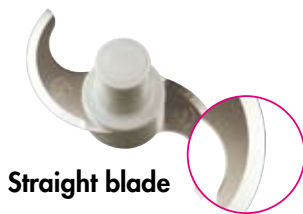
Target :

Restaurants, Institutions,
Delicatessens, Caterers



In brief :

As inventors and market leaders, Robot-Coupe offers the most complete range of Table-Top Cutter Mixers, a choice of 12 models, with capacities ranging from 2.9 litres to 11 litres.



Straight blade



Serrated blade



Fine serrated blade

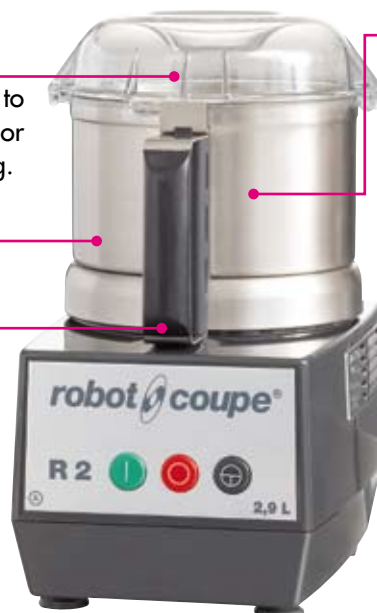


R2

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

2.9-litre stainless-steel bowl

Ergonomic bowl handle.



Hardwearing, stainless steel motor shaft.

Stainless steel straight blade delivered as a standard attachment.



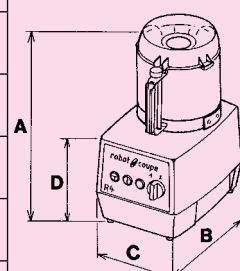
A **serrated blade** for grinding and kneading and a **fine serrated blade** for shopping parsley are available as optional extras.



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MODELES	Bowl capacity	Speed rpm	Motor base	Supply	Number of covers	Maximun quantities processed (kg)			
						Coarse mincing	Emulsion	Kneading	Grinding
R2	2,9 litres	1500	ABS	Single phase	10 - 20	0,75	1,0	0,5	0,3
R3 - 1500	3,7 litres	1500	ABS	Single phase	10 - 30	1,0	1,5	1,0	0,5
R3 - 3000	3,7 litres	3000	ABS	Single phase	10 - 30	1,0	1,5	1,0	0,5
R4	4,5 litres	1500 and 3000	Metallic	Three phase	10 - 50	1,5	2,5	1,3	0,9
R4 - 1500	4,5 litres	1500	Metallic	Single phase	10 - 50	1,5	2,5	1,3	0,9
R4 V.V.	4,5 litres	300 to 3000	Metallic	Single phase	10 - 40	1,5	2,5	1,3	0,9
R5 Plus	5,5 litres	1500 and 3000	Metallic	Three phase	20 - 80	2,0	3,0	2,0	1,0
R5 V.V.	5,5 litres	300 to 3000	Metallic	Single phase	20 - 80	2,0	3,0	2,0	1,0
R6	7 litres	1500 and 3000	Metallic	Three phase	20 - 100	2,0	3,5	2,0	1,0
R6 V.V.	7 litres	300 to 3000	Metallic	Single phase	20 - 100	2,0	3,5	2,0	1,0

CE Mark	Electrical data				Dimensions (in mm)				Weight (kg)	
	Speed (rpm)	Power (Watts)	Intensity (Amp.)	Voltage* (Amp.)	A	B	C	D	net	gross
R2	1 500	550	3,5	230 V/50 Hz 1	350	280	200	165	10	12
R3 - 1500	1 500	650	5,7	230 V/50 Hz 1	400	210	210	200	13	14
R3 - 3000	3 000	650	4,8	230 V/50 Hz 1	400	210	210	200	13	14
R4	1 500 and 3 000	900	2,7	400 V/50 Hz 3	440	226	226	235	15	17
R4 - 1500	1 500	700	2,7	230 V/50 Hz 1	440	226	226	235	15	17
R4 V.V.	300 to 3 000	1 000	10	400 V/50 Hz 1	460	226	226	235	15	17
R5 Plus	1 500 and 3 000	1 200	3,5	400 V/50 Hz 3	490	350	280	265	24	26
R5 V.V.	300 to 3 000	1 300	13	230 V/50 Hz 60 Hz /1	490	350	280	265	25	27
R6	1 500 and 3 000	1 300	3,4	400 V/50 Hz 3	520	350	280	265	25	27
R6 V.V.	300 to 3 000	1 500	13	230 V/50 Hz 60 Hz/1	520	350	280	265	26	28



*Other voltages available.

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robot coupe[®]



BOWL CUTTER & VEGETABLE PREPARATION

R 502 • R 502 V.V. • R 602 • R 602 V.V.

NEW



RESTAURANTS - CATERERS

CUTTER-MIXER function

All types of coarse and fine chopping, stuffings, emulsions, kneading and grinding.

5.5-litre stainless-steel bowl for the R 502 and R 502 V.V.

7-litre stainless-steel bowl for the R 602 and R 602 V.V.

Extremely simple unlocking of bowl by means of a trigger fitted in the handle.

Speed varying from 300 to 3,000 rpm to allow for more flexible use.

Two speeds for the R 502 and R 602 models: 750 and 1,500 rpm. The 1,500-rpm speed is specifically intended for this function.



R 602 and R 602 V.V. models supplied with a smooth-edged stainless-steel blade assembly that can be entirely taken apart.



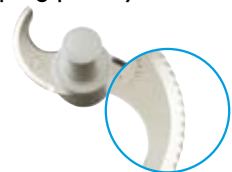
R 502 and R 502 V.V. models are also delivered with a smooth edged blade.

Optional extras:

• **Serrated blade** assembly for grinding and kneading tasks.



• **Fine-serrated blade** assembly for chopping parsley.



VEGETABLE PREPARATION function

Round deep hopper (Ø 58mm) designed for long or fragile vegetables.



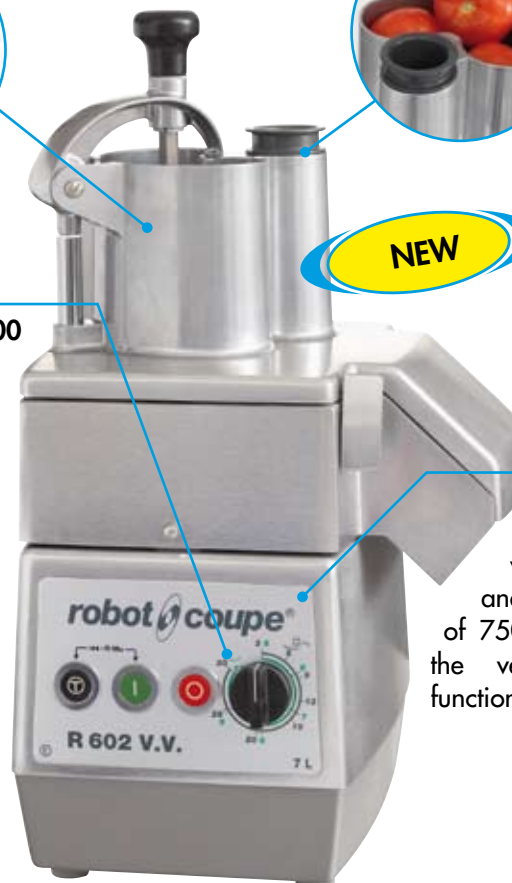
Large hopper (139 cm²) to process vegetables such as cabbage, celery, lettuce and tomatoes.



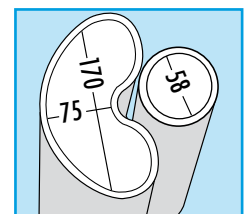
NEW

Speed varying from 300 to 1,000 rpm. Slower speeds intended for processing delicate vegetables and higher speeds for faster output.

Comprehensive collection of discs designed to perform all types of fruit and vegetable preparation tasks with flawless cutting quality, including slicing, ripple-cutting, shredding, dicing, ribbon-cutting and making french fries. Blade and disc profiles carefully designed to ensure a clean and lasting cut.



Models R502 and R602 are provided with two speeds: 750 and 1500 rpm. The speed of 750 rpm is reserved for the vegetable preparation function.



Food processors



The Products benefits :

- **2 Machines in 1 !**

A cutter bowl and a vegetable preparation attachment on the same motor base.

- **High performance :**

The pulse function keeps you in command and allows you to maintain the precision cut that you require. Patented blade knife, an exclusive Robot-Coupe feature, gives perfect result for small or large quantities when using the cutter attachment.

- **Robustness:**

Industrial induction motor for heavy duty to guarantee longer life machine and reliability. Aluminium motor bloc, stainless steel cutter bowl and metallic vegetable preparation attachment for a longer life machine.

- **Wide range of cut :**

Complete collection of 48 discs for all your requirements such as slicing, julienne, ripple cutting, grating, macedoine or French fries.



Number of covers :

30 to 400.



Target :

Restaurants - Institution - Caterers



In brief :

High performance and robust, these machines will be a proud investment, saving you time and money.



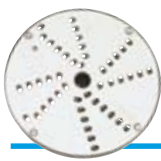
The widest variety of cuts available today!



12 SLICERS
0,6 mm
14 mm



3 RIPPLE CUTTERS
2 mm
5 mm



10 GRATERS
1,5 mm
9 mm



11 JULIENNE DISCS
1 x 8 mm
8 x 8 mm



9 DICERS
5 x 5 x 5 mm
50 x 70 x 25 mm



3 FRENCH FRIES ATTACHMENTS
8 x 8 mm
10 x 16 mm

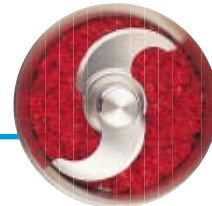


Maximum quantities processed in cutter (kg)

	R 502 R 502 V.V.	R 602 R 602 V.V.
Coarse mincing	1.5	2.0
Emulsion	3.0	3.5
Kneading	2.0	2.5
Grinding	1.0	1.5

Stainless steel blades

SMOOTH-EDGED BLADES



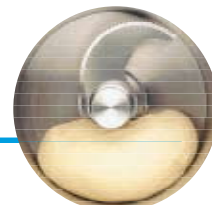
e.g. fine and coarse mincing, sauces, etc.

FINE SERRATED BLADES



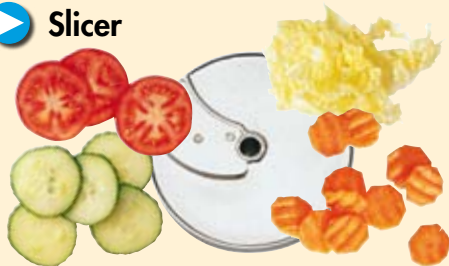
e.g. fine mincing, sauces, etc.

SERRATED BLADES



e.g. kneading, grinding, etc.

Slicer



0.6 mm
0.8 mm
1 mm
2 mm
3 mm
4 mm
5 mm
8 mm

ref.
28166
28069
28062
28063
28064
28004
28065
28066

10 mm
14 mm
Ripple Cut Slicers 2 mm
Ripple Cut Slicers 3 mm
Ripple Cut Slicers 5 mm
4 mm for cooked potatoes
6 mm for cooked potatoes

ref.
28067
28068
27068
27069
27070
27244
27245

Julienne



1 x 8 mm
1 x 26 mm onions/Cabagge
2 x 2 mm (celeriac)
2 x 4 mm (strips)
2 x 6 mm (strips)
2 x 8 mm (strips)
2 x 10 mm

ref.
28172
28153
28051
27072
27066
27067
28173

3 x 3 mm
4 x 4 mm
6 x 6 mm
8 x 8 mm
French fries 8 x 8 mm
French fries 10 x 10 mm
French fries 10 x 16 mm

ref.
28101
28052
28053
28054
28134
28135
28158

Graters



1.5 mm
2 mm
3 mm
4 mm
5 mm
7 mm
9 mm
parmesan
radish
Röstis potatoes

ref.
28056
28057
28058
28073
28059
28016
28060
28061
28055
27164

Dicing equipment



5 x 5 x 5 mm
8 x 8 x 8 mm
10 x 10 x 10 mm
14 x 14 x 5 mm
14 x 14 x 10 mm
14 x 14 x 14 mm
20 x 20 x 20 mm
25 x 25 x 25 mm
45 x 45 x 25 mm

ref.
28110
28111
28112
28181
28179
28113
28114
28115
28180

Induction Motor



- Asynchronous industrial motor for heavy duty to guarantee longer life machine and reliability.
- Motor built on ball bearings for a silent process, without any vibration.
- Direct drive motor :
 - Extra powerful
 - No belt device
 - No maintenance
 - No brushes.
 - Stainless steel motor shaft.

CE Mark

Characteristics

Weight (kg)

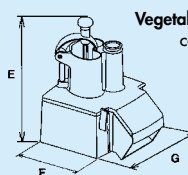
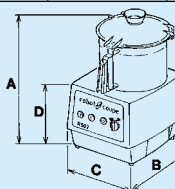
	Motor base	Cutter attachment	Vegetable preparation attachment	R-Mix Function	Power (Watts)	Intensity (Amp.)	Net	Gross
R 502	Three-phase 750/1500 rpm	5.5 litres Stainless Steel	Metallic Selection of 48 discs	NO	1000	400 V/3 50 Hz 2,4	30	32
R 502 V.V.	Single-phase 300 to 3000 rpm	5.5 litres Stainless Steel	Metallic Selection of 48 discs	60 to 500 rpm	1300	230* V/1 50 Hz 13	34	36
R 602	Three-phase 750/1500 rpm	7 litres Stainless Steel	Metallic Selection of 48 discs	NO	1200	400 V/3 50 Hz 2,4	31	35
R 602 V.V.	Single-phase 300 to 3000 rpm	7 litres Stainless Steel	Metallic Selection of 48 discs	60 to 500 rpm	1500	230* V/1 50 Hz 13	33	37

Dimensions (in mm)

	A	B	C	D
R 502	480	350	280	265
R 502 V.V.	480	350	280	265

Dimensions (in mm)

	A	B	C	D
R 602	520	350	280	265
R 602 V.V.	520	350	280	265



Vegetable preparation attachment common for all models

E = 400
F = 355
G = 300

*Other voltages available.

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robot coupe®



FOOD PROCESSORS : BOWL CUTTER/VEGETABLE PREPARATION

R201 E • R201 Ultra E

NEW



RESTAURANTS - BREWERY - SANDWICH BAR

VEGETABLE PREPARATION ATTACHMENT

- Vegetable preparation attachment designed to be simple to operate.
- The vegetable preparation attachment is equipped with two openings :
 - **One large feed opening** built to maximise cutting areas and allow cuts of vegetable like celeriac, cabbage.
 - **One round opening** especially for slicing long or fragile vegetables.
- Attachment easy to remove for maximum hygiene.
- **Selection of 23 stainless steel discs** for slicing, Julienne and grating.



R 201 E



R 201 Ultra E

Motor Base + Cutter Bowl + Veg. Prep. Att.



Unique concept 2 machines in 1 !



Number of covers : 10 to 30

CUTTER-MIXER ATTACHMENT

- **2.9 litre** cutter bowl constructed in ABS.
- **2.9 litre stainless steel** cutter bowl easy to operate.
- Pulse control for optimum cutting precision.
- **Polycarbonate** lid design to allow additional ingredients or liquids being added while processing.
- Patented knife gives perfect results for small or large quantities.
- Models supplied with a **straight blade knife**. A **serrated blade knife** designed for grinding and kneading tasks and a **fine serrated blade knife** mainly for parsley chopping are available as an extra.
- **Single speed** 1500 Rpm.
- **Stainless steel** motorshaft.



R 201 E

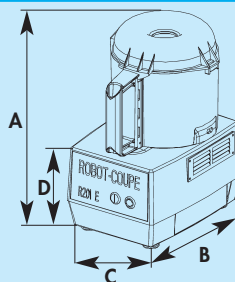


R 201 Ultra E

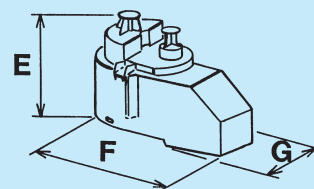
WEIGHT (without disc) **Net weight** 10 kg **Gross weight** 12 kg

ELECTRICAL DATA

Single phase 230 V / 50 Hz - 550 W. - 3.5 Amp
Operating speed 1500 rpm
Other voltages available



DIMENSIONS (in mm)



A	365
B	280
C	220
D	165
E	270
F	350
G	220

MADE IN FRANCE BY ROBOT-COUPÉ S.N.C.

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robot coupe[®]



POWER MIXERS - MINI RANGE

Mini MP 160 V.V. - Mini MP 190 V.V. - Mini MP 240 V.V.
Mini MP 190 Combi - Mini MP 240 Combi

NEW



RESTAURANTS - NURSERIES - DELICATESSENS



▶ MINI Range

Ideal for small quantities

3 mixer models: Mini MP 160 V.V. • Mini MP 190 V.V. • Mini MP 240 V.V.
2 combined mixer and whisk models: Mini MP 190 Combi • Mini MP 240 Combi

ERGONOMIC



Great attention has been paid to the **design of the handle** for maximizing grip of the mixer permitting easy, fatigue free use.

VARIABLE SPEED

- Mixer function: 2000 to 12500 rpm.
- Whisk function: 350 to 1500 rpm.



POWER

Powerful motors from 220 W to 270 W ensure a longer lifespan.

HYGIENE



The **foot, blade and stem dismantle** for perfect hygiene - an exclusive Robot-Coupe patent. The **stem, bell housing and blade are made of stainless steel** for ease of cleaning.

MULTI-FUNCTION



Stainless steel overmoulded blade to guarantee perfect hygiene. Used for preparing veloutés and sauces.



Stainless steel removable emulsion disc to aerate hot and cold sauces to give them a mousse like consistency.

STURDY

The **whisk gearbox** benefits from an all metallic interior construction for even greater strength and durability



Exclusive technology!



The Product Benefits :

- **Perfect hygiene:** The foot, blade, bell housing and whisk are removable - an exclusive Robot Coupe patent.
- **Robust Construction:** the mixers have been designed and built from materials that guarantee a long life.
- **Compact dimensions:** reduced sizes for easy manipulation. 5 models for use with smaller quantities.
- **Variable Speed Control:** allows the mixer speed to adjust during use which reduces spills by starting slowly.
- **Automatic speed regulation:** constant speed whatever the consistency of the preparation.



Ideal for small quantities



Target:

Restaurants, nurseries, delicatessens



In brief:

For all your last-minute preparations.



MINI SIZE, MAXI PERFORMANCE

3 new lengths

220 W



250 W



270 W

Mini MP 190 V.V.
and Mini MP 240 V.V.
Removable tube and bell



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MINI

▶ Mini MP

NEW

220 W, 250 W, 270 W

Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V.

For handling smaller quantities

COMPACT

▶ CMP

270 W, 300 W, 350 W

CMP 250 V.V., CMP 300 V.V., CMP 350 V.V.

15 litres, 30 litres, 45 litres

LARGE

▶ MP Ultra **STAINLESS STEEL BELL**

NEW

440 W, 500 W, 750 W, 850 W, 1000 W

MP 350 Ultra, MP 450 Ultra, MP 550 Ultra, MP 600 Ultra, MP 800 Turbo

50 litres, 100 litres, 200 litres, 300 litres, 400 litres

COMBI

▶ Mini MP - CMP - MP Ultra - MP FW Ultra **STAINLESS STEEL BELL**

NEW

250 W, 270 W, 300 W, 440 W, 500 W

Mini MP 190 Combi, Mini MP 240 Combi, CMP 250 Combi, CMP 300 Combi, MP 350 Combi Ultra, MP 450 Combi Ultra, MP 450 FW Ultra

For handling smaller quantities

15 litres, 30 litres, 50 litres, 100 litres, 100 litres

Cleaning

Blade and disc easy to dismantle

Removable bell for the models MP 190 V.V. and MP 240 V.V.

CE mark

Mini RANGE	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
Mini MP 160 V.V.	from 2000 to 12500	220	230 V/50 Hz 1.1	78	430	65	160	1.41	1.94
Mini MP 190 V.V.	from 2000 to 12500	250	230 V/50 Hz 1.1	78	470	65	190	1.44	1.97
Mini MP 240 V.V.	from 2000 to 12500	270	230 V/50 Hz 1.1	78	520	65	240	1.47	2.00

Other voltages available.

Combi RANGE	Electrical data				Dimensions (in mm)						Weight (kg)	
	Mixer Variable speed (rpm)	Whisk Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	net	gross
Mini MP 190 Combi	2000 to 12500	350 to 1500	250	230 V 50 Hz - 1.1	78	470	65	190	255	100	1.95	2.68
Mini MP 240 Combi	2000 to 12500	350 to 1500	270	230 V 50 Hz - 1.1	78	520	65	240	255	100	1.98	2.70

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Réf : 450 391 - 11/2008 - Anglais

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POWER MIXERS - MINI RANGE

MINI MP 170 V.V. • MINI MP 220 V.V.

MINI MP 170 Combi • MINI MP 220 Combi

NEW



RESTAURANTS - NURSERIES - DELICATESSENS

MINI RANGE

MINI SIZE, MAXI PERFORMANCE

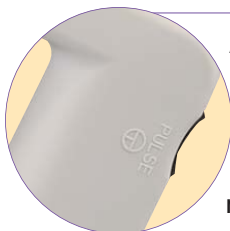
2 mixer models : Mini MP 170 V.V. • Mini MP 220 V.V.

2 combined mixer and whisk models : Mini MP170 Combi • Mini MP 220 Combi



Great attention has been paid to the **design of the handle** for maximizing grip of the mixer permitting easy, fatigue free use.

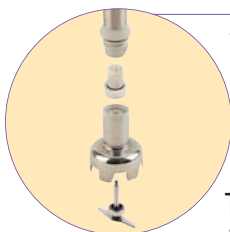
Variable Speed Button positioned on the front of the handle - for easy control.



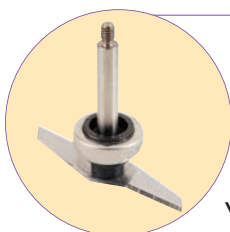
Automatic regulation of the motor speed to ensure precise processing whatever the consistency of the mixture.

NEW

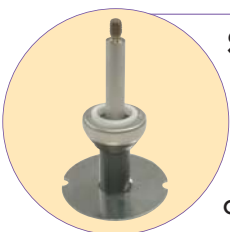
The whisk gearbox benefits from an all metallic interior construction for even greater strength and durability



The foot, blade and stem dismantle for perfect hygiene - an exclusive Robot Coupe patent. The stem, bell housing and blade are made of stainless steel ensuring a long life.



Stainless steel over-moulded blade to guarantee perfect hygiene. Used for preparing veloutes and sauces.



Stainless steel removable emulsion disc to aerate hot and cold sauces to give them a mousse like consistency.



An exclusive technique !



The Product Plus :

- **Perfect hygiene** : The foot, blade, bell housing and whisk are removable - an exclusive Robot Coupe patent.
- **Robust Construction** : the mixers have been designed and built from materials that guarantee a long life.
- **Compact dimensions** : reduced sizes for easy manipulation. 4 models for use with smaller quantities.
- **Variable Speed Control** : allows the mixer speed to adjust during use which reduces spills by starting slowly.
- **Automatic speed regulation** : constant speed whatever the consistency of the preparation.



Ideal for small quantities



Target :

Restaurants, creches, delicatessens



In brief :

For all your last-minute preparations.



CLEANING



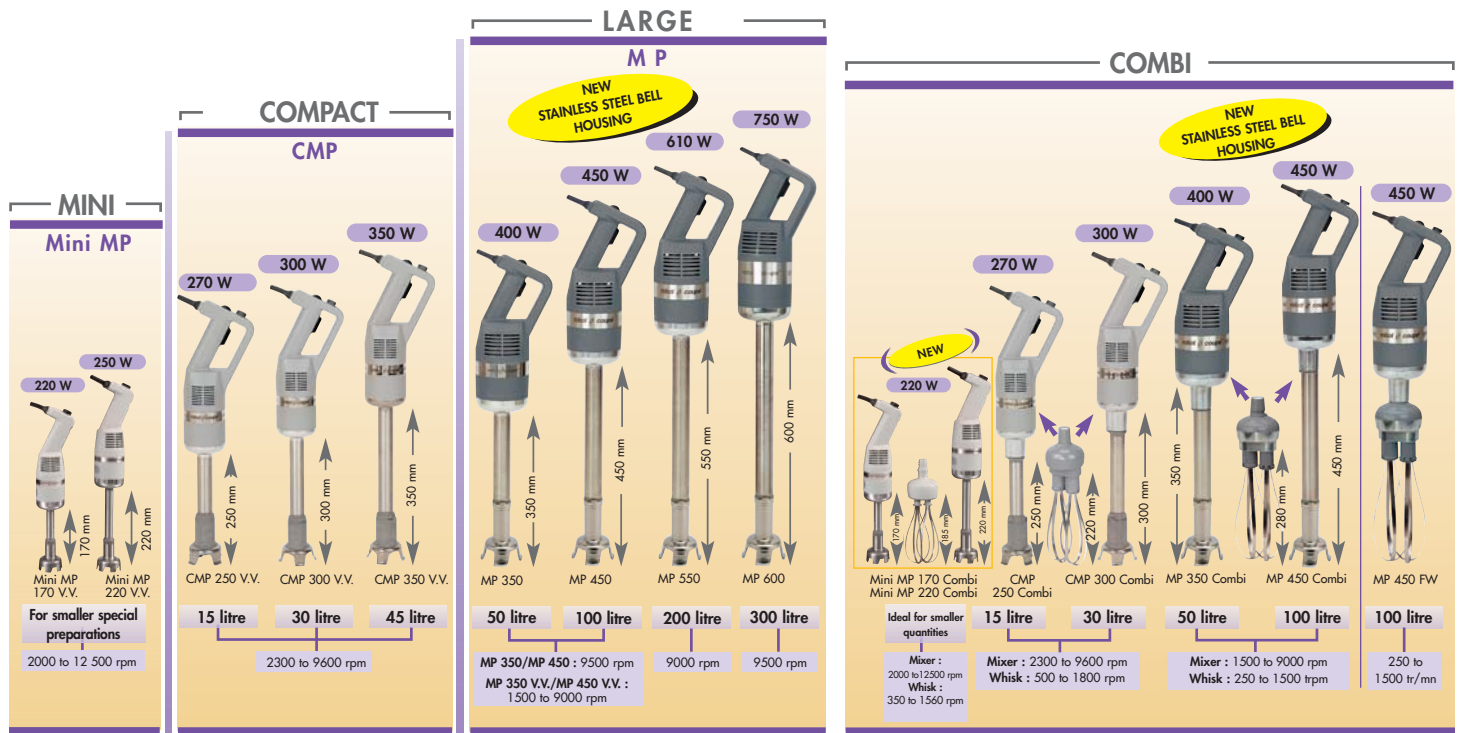
Blade, disc and bell easy to dismantle

Mini MP 170 V.V. - Mini MP 220 V.V.



Both of these models will fit the whisk attachment as an accessory.





CE mark	Electrical data				Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Intensity (Amp.)	A	B	C	D	net	gross	
230 V/50*										
Mini MP 170 V.V.	2000 to 12500	220	1,1	78	465	65	170	1,51	1,85	
Mini MP 220 V.V.	2000 to 12500	250	1,3	78	515	65	220	1,56	1,99	

CE mark	Electrical data				Dimensions (mm)						Weight (kg)	
	Mixer Variable speed (rpm)	Whisk Variable speed (rpm)	Power (Watts)	Intensity (Amp.)	A	B	C	D	E	F	net	gross
230 V/50*												
Mini MP 170 Combi	2000 to 12500	350 to 1560	220	1,1	78	465	65	170	255	100	1,95	2,68
Mini MP 220 Combi	2000 to 12500	350 to 1560	250	1,3	78	515	65	220	255	100	1,99	2,71

*Other voltages available.

STANDARDS : MACHINES IN COMPLIANCE WITH :

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- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 1 (1998), EN 12853.



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DISTRIBUTOR

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robot coupe[®]



POWER MIXERS

NEW



robot coupe
MP 600 Ultra



robot coupe
MP 450 Combi
Ultra



robot coupe



robot coupe



RESTAURANTS - CATERERS - DELICATESSENS

MIXER FUNCTION

▶ CMP, CMP Combi, MP Ultra and MP Combi Ultra



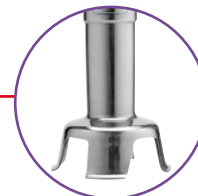
Variable speed switch located on the top of the machine for easier use and speed control. (V.V. models only).



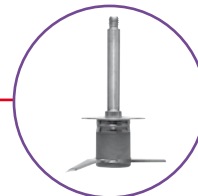
Shape of the handle specifically designed to ensure a **good grip** and manipulation of the Power Mixer, thus **reducing user fatigue**.



Entirely dismantlable foot and knife (Robot Coupe exclusive patented system) for easy cleaning, perfect hygiene and easy maintenance. Robot Coupe's exclusive patented device has been developed as part of the **HACCP procedure**.



Stainless steel tube, bell and knife for a longer life. (On MP Ultra models only).



Overmoulded blade to ensure perfect hygiene. Sharpening designed to give optimum speed and perfect quality of cut.

▶ 100% STAINLESS-STEEL BELL*

STURDINESS

- Heavy duty construction

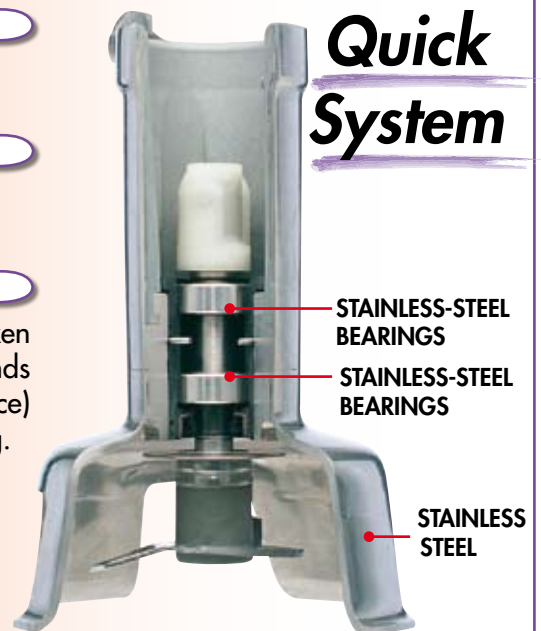
MONEY SAVING

- Exceptional life span

PERFECT HYGIENE

- Bell can be entirely taken apart within a few seconds (tool supplied with appliance) for fast and easy cleaning.

Quick System



* Patented system, available on the following models: MP 350 Ultra, MP 450 Ultra, MP 550 Ultra, MP 600 Ultra, MP 350 V.V. Ultra, MP 450 V.V. Ultra, MP 350 Combi Ultra, MP 450 Combi Ultra.

LARGE

COMPACT

MINI

▶ Mini MP

See individual product descriptions

220 W



Mini MP 170 V.V.

250 W



Mini MP 220 V.V.

For handling smaller quantities

2000 to 12 500 rpm

▶ CMP

270 W



CMP 250 V.V.

15 litres

300 W



CMP 300 V.V.

30 litres

350 W



CMP 350 V.V.

45 litres

2300 to 9600 rpm

▶ MP Ultra

ALL STAINLESS STEEL BELL

440 W



MP 350 Ultra

50 litres

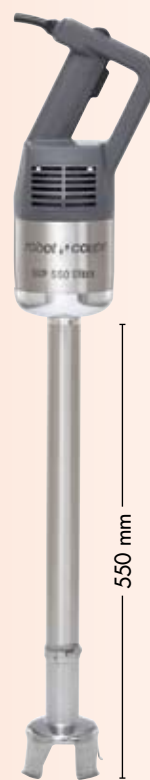
500 W



MP 450 Ultra

100 litres

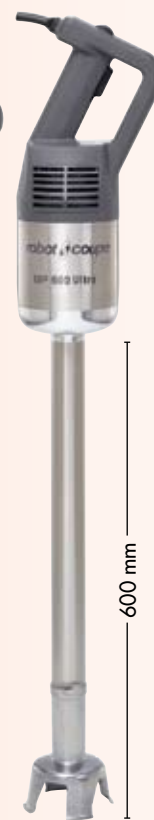
750 W



MP 550 Ultra

200 litres

850 W



MP 600 Ultra

300 litres

MP 350/MP 450 : 9500 rpm

MP 350 V.V./MP 450 V.V. : 1500 to 9000 rpm

9000 rpm

9500 rpm



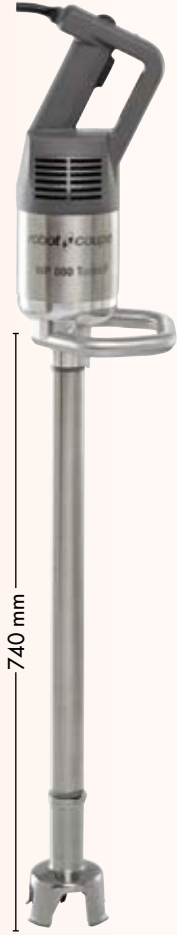
COMBI

NEW

▶ **Mini MP - CMP - MP Ultra - MP FW Ultra**

ALL STAINLESS STEEL BELL

1000 W



MP 800 Turbo

400 litres

9500 rpm

220 W



Mini MP 170 Combi

250 W



Mini MP 220 Combi

For handling smaller quantities

Mixer : 1500 to 9000 rpm
Whisk : 250 to 1500 rpm

270 W



CMP 250 Combi

300 W



CMP 300 Combi

15 litres

30 litres

Mixer : 2300 to 9600 rpm
Whisk : 500 to 1800 rpm

440 W



MP 350 Combi Ultra

50 litres

500 W



MP 450 Combi Ultra

100 litres

Mixer : 1500 to 9000 rpm
Whisk : 250 to 1500 rpm

500 W



MP 450 FW Ultra

100 litres

250 to 1500 rpm



Exclusive Technology!



The Main Benefits:

- **Perfect hygiene:** Foot, knife, bell, and whisk fully removable - a Robot-Coupe exclusive.
- **Robust machine:** The design of the machines and the materials used in their construction guarantee a sturdy machine.
- **Large processing capacity:** Powerful motor for fast processing and an optimum quality end-product.
- **Easy maintenance:** All stainless steel tube, bell, knife and whisk.
- **Compact models:** Space saving and easy to use. 5 models to process small quantities.



Pan capacity:

Between 2 and 400 litres according to the model.



Target:

Restaurants, Caterers, Delicatessens, Day Nurseries.



In brief:

The performance in terms of hygiene, ease of use, multiple functions, longer life, and profitability make it the best choice on the market.

▶ MP 800 Turbo



POWER

- 1 000 W motor.
- EBS* technology: electronic system optimizing motor output.

IMPRESSIVE PROCESSING CAPACITY

- Detachable shaft: **740 mm**
- Maximum pan capacity: **400 litres**

ERGONOMIC

- **Double ergonomic handle** making it more comfortable to hold and easier to move around.

*Electronic Booster System



▶ PAN SUPPORT

- All stainless steel, entirely dismantled, easy to clean and ergonomic.
- Can be dismantled entirely. Improves user comfort and allows machine to continue running on its.

1 UNIVERSAL PAN SUPPORT*

For any pans diameter.



*mounted on pan top

3 ADJUSTABLE SUPPORT*

For pans from Ø:

- from 330 to 650 mm.
- from 500 to 1000 mm.
- from 850 to 1300 mm.

* Except MP 800

Mini RANGE

- ▶ Mini MP 170 V.V., Mini MP 220 V.V. (1+2)
- Mini MP 170 Combi and Mini MP 220 Combi (1+2+3)

1. BLADE



2. EMULSIFYING DISC



3. WHISK



▶ 3 accessories

- a **blade assembly** for making soups and sauces
- an **emulsifying disc** for adding volume to hot and cold sauces and giving them a lighter consistency.
- a **whisk** for beating egg whites and making cake mixtures, meringues and whipped cream.
 - Whisk housing with all-metal interior for greater resilience.
 - Whisk wires cleverly shaped to produce even stiffer egg whites.
 - Bell, blade assembly, disc, shaft and whisk can all be removed for cleaning, thus maintaining perfect hygiene, thanks to a patented system exclusive to Robot-Coupe.

WHISK FUNCTION / MASHED POTATOES

▶ CMP Combi, MP Combi Ultra and MP FW Ultra



Functions: intermittent, continuous and according to the model, variable speed designed for a better user comfort and speed control flexibility according to the preparation.

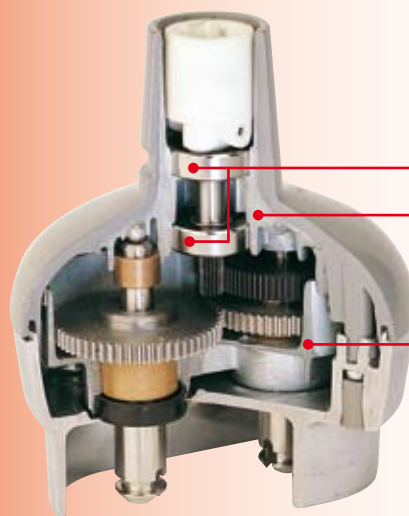


Motor venting is at the top of the machine, away from any liquids.



Ultra-resistant metal whisk housing.

▶ METAL GEAR BOX



Ball bearings

Upper metal casing ①

Internal metal casing ①

STURDINESS

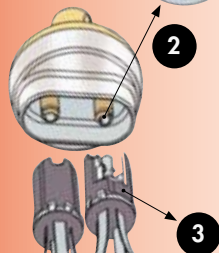
- Gears contained **within 2 separate metal ① casings** which make the gearbox very strong and resistant under heavy processing.

ERGONOMIC

- **Fast coupling ②** of the whisks on the gear box and the gear box on the motor base for easy assembling and dismantling.

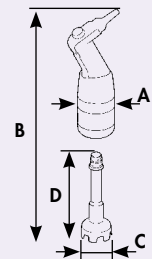
HYGIENIC

- **Over moulded whisks ③** to ensure perfect hygiene (machine design without any recesses).

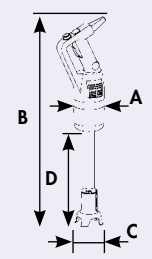


CE mark

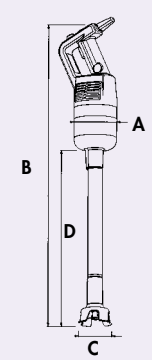
MINI RANGE	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
Mini MP 170 V.V.	2000 to 12500	220	230 V/50Hz 1.02	78	465	65	170	1.51	1.85
Mini MP 220 V.V.	2000 to 12500	250	230 V/50Hz 1.28	78	515	65	220	1.56	1.99



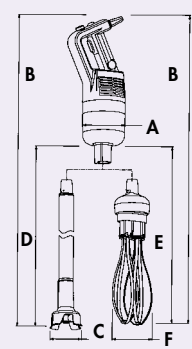
COMPACT RANGE	Electrical data			Dimensions (in mm)				Weight (kg)	
	Variable speed (rpm)	Puissance (Watts)	Voltage* (Amp.)	A	B	C	D	net	gross
CMP 250 V.V.	from 2300 to 9600	270	230 V/50 Hz 1.1	94	610	90	255	3.0	4.7
CMP 300 V.V.	from 2300 to 9600	300	230 V/50 Hz 1.2	94	660	90	305	3.1	4.8
CMP 350 V.V.	from 2300 to 9600	350	230 V/50 Hz 1.4	94	718	90	363	3.3	5.0



LARGE RANGE	Electrical data			Dimensions (in mm)						Weight (kg)		
	Speed (rpm)		Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	net	gross
	Mixer	Mixer Variable speed										
MP 350 Ultra	9500		440	230 V 50 Hz - 2.1	125	725	100	360			4.6	6.1
MP 350 V.V. Ultra		1500 to 9000	440	230 V 50 Hz - 2.1	125	725	100	360	440	120	4.8	6.3
MP 450 Ultra	9500		500	230 V 50 Hz - 2.3	125	825	100	460			4.9	6.4
MP 450 V.V. Ultra		1500 to 9000	500	230 V 50 Hz - 2.3	125	825	100	460	440	120	5.0	6.4
MP 550 Ultra	9000		750	230 V 50 Hz - 3.5	125	925	111	560			5.2	6.7
MP 600 Ultra	9500		850	230 V 50 Hz - 3.4	124	970	110	580			5.7	7.6
MP 800 Turbo	9500		1000	230 V 50 Hz - 4.5	125	1130	110	740			7.1	9



COMBI RANGE	Electrical data				Dimensions (in mm)						Weight (kg)	
	Mixer Variable speed (rpm)	Whisk Variable speed (rpm)	Power (Watts)	Voltage* (Amp.)	A	B	C	D	E	F	net	gross
Mini MP 170 Combi	1500 to 9000	250 to 1500	220	230 V 50 Hz - 1.1	78	465	65	170	255	100	1.95	2.68
Mini MP 220 Combi	1500 to 9000	250 to 1500	250	230 V 50 Hz - 1.1	78	515	65	220	255	100	1.99	2.71
CMP 250 Combi	2300 to 9600	500 to 1800	270	230 V 50 Hz - 1.1	94	610	90	255	390	120	3.0	4.7
CMP 300 Combi	2300 to 9600	500 to 1800	300	230 V 50 Hz - 1.4	94	660	90	305	390	120	3.1	4.8
MP 350 Combi Ultra	1500 to 9000	250 to 1500	440	230 V 50 Hz - 2.1	125	775	100	410	440	120	5.9	8.3
MP 450 Combi Ultra	1500 to 9000	250 to 1500	500	230 V 50 Hz - 2.3	125	875	100	510	440	120	6.1	8.5
MP 450 FW Ultra		250 to 1500	500	230 V 50 Hz - 2.3	125	805	120	460	440	120	4.3	6.5



*Other voltages available.

robot coupe®

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Distributor

STANDARDS:

Machines in compliance with:

- The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.
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Réf.: 450 338 - 04/2008 - Anglais

robot coupe®



R8 • R10 • R10 V.V.
TABLE-TOP CUTTER MIXERS

R20 • R20 V.V.
VERTICAL CUTTER MIXERS



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

R10 • R20

The Table-Top Cutter Mixers and Vertical Cutter Mixers have been designed to process all types of food and will **mix, grind, chop, knead** and **puree** with speed and efficiency giving consistent, quality end-products.

All electrical parts are **water resistant**.

Additional ingredients can safely be added while processing.

Machine specially designed for **volume liquid processing**.

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.



Machine also available with a **double jacket bowl** to cool, to warm up or to maintain in temperature the processed ingredients depending on the food preparation to be obtained.

A mechanical safety and a **motor brake** prevents the machine being used when the cover is not properly locked. Machine stops as soon as the lid is open.

VACUUM

Machine pre-equipped to receive vacuum "**sous-vide**" kit, simply attach the vacuum kit **R-VAC**[®], patented by ROBOT COUPE, to the lid and connect to a vacuum pump.

This vacuum kit, **R-VAC**[®], allows liquids to be added while processing. Vacuum processing allows you to obtain better results by giving :

- **longer shelf life**
- **retention of flavors**
- **fresh presentation** and all naturally without additives.



VARIABLE SPEED

The **VARIABLE SPEED** is a table-top cutter mixer equipped with an electronic speed variation which allows to **adapt the speed depending on each type of food preparation**. The machine has different speed controls **from 50 to 3000 rpm** which gives maximum **versatility of use** and allows a **wide variety of tasks**.



TABLE-TOP CUTTER MIXERS

VERTICAL CUTTER MIXERS



The Products Plus :

High performance :

- The pulse control keeps you in command and allows you to maintain the precision cut that you require.
- A patented blade knife, an exclusive Robot-Coupe feature, gives perfect result for small or large quantities.

Fast :

- Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.
- Its fastness will allow the Chief to give free rein to his creation.

Reliables :

- Industrial induction motor for heavy duty to guarantee longer life machine and reliability.
- From their simple and robust technical conception, the cutters have been built to exacting hygiene and safety standards.
- Parts in food contact easy to remove and to clean.



Number of covers :
20 to 300.

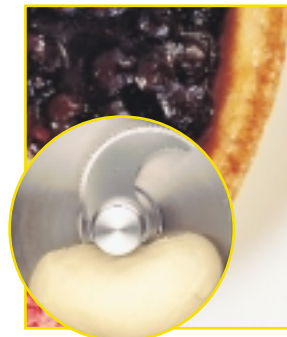


Target :
Restaurants, Institutions,
Delicatessens, Caterers.



In brief :

- ROBOT-COUCPE offers the most complete range of cutters with capacities ranging from 2.5 litre to 60 litre.



Models	Bowl capacity	Speed rpm.	Vacuum option	Mini-Bowl Option	Number of covers	Maximum quantities processed (in kg)			
						Coarse mincing	Emulsion	Kneading	Grinding
R8	8 litres stainless steel	2 speeds 1500 and 3000	●	●	20 - 150	3.0	4.0	4.0	2.0
R10	11.5 litres stainless steel	2 speeds 1500 or 3000	●	●	50 - 200	4.0	5.0	5.0	3.0
R10 V.V.	11.5 litres stainless steel	50 to 3000	●	●	50 - 200	4.0	5.0	5.0	3.0
R20	17.5 litres stainless steel	2 speeds 1500 or 3000	●	●	50 - 300	9.0	10	8.0	6.0
R20 V.V.	17.5 litres stainless steel	50 to 3000	●	●	50 - 300	9.0	10	8.0	6.0

R 8

- **Transparent lid** allowing constant and easy checking of the progress of processing operations.

- **Perfectly sealed lid with automatic tilting** action so that it can be closed in a single operation.



- **The blade at the bottom of the bowl** is exclusive to ROBOT-COUCPE, ensuring perfect processing results.

- Machine specially designed for volume liquid processing.

MINI BOWL

- **3.5-litre bowl** (an exclusive patented ROBOT-COUCPE feature) can be used to prepare sauces in no time, and chopped condiments and carry out **all types of last-minute preparations.**



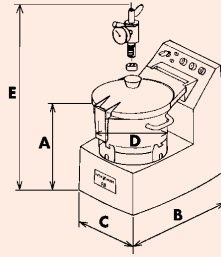
CE Mark

R8

Net weight 36 kg
Gross weight 46 kg
400 V/50 Hz - three-phase
motor 2200 W. - 5,7 Amp.
Speeds 1500 and 3000 rpm.
Other voltages available.

DIMENSIONS (in mm)

A	540
B	545
C	400
D	305
E	660



CE Mark

R10 • R10 V.V.

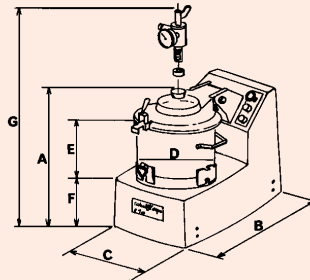
Weight net gross
R10 51 kg 63 kg
R10 V.V. 51 kg 63 kg

R10 : 400 V/50 Hz - three-phase
2200 W - 5,7 Amp.
Speeds 1500 and 3000 rpm.
Other voltages available.

R10 V.V. : 230 V/50 Hz - single-phase
1800 W - 12 Amp.
Speeds 50 to 3000 rpm.

DIMENSIONS (in mm)

	R10	R10 V.V.
A	570	580
B	565	635
C	360	375
D	325	325
E	200	200
F	235	235
G	690	690



CE Mark

R20 • R20 V.V.

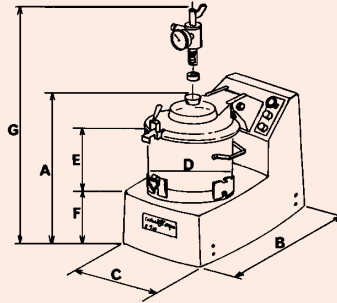
Weight net gross
R20 75 kg 88 kg
R20 V.V. 75 kg 88 kg

R20 : 400 V/50 Hz - three-phase
4400 W - 10,1 Amp.
Speeds 1500 and 3000 rpm.
Other voltages available.

R20 V.V. : 230 V/50 Hz - single-phase
4000 W - 15,8 Amp.
Speeds 50 to 3000 rpm.

DIMENSIONS (in mm)

	R20	R20 V.V.
A	710	710
B	640	640
C	360	375
D	325	325
E	280	280
F	320	320
G	820	820



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- **fresh presentation** and all naturally without additives.



VARIABLE SPEED

The **VARIABLE SPEED** is a table-top cutter mixer equipped with an electronic speed variation which allows to **adapt the speed depending on each type of food preparation**. The machine has different speed controls **from 50 to 3000 rpm** which gives maximum **versatility of use** and allows a **wide variety of tasks**.



TABLE-TOP CUTTER MIXERS

VERTICAL CUTTER MIXERS



The Products Plus :

High performance :

- The pulse control keeps you in command and allows you to maintain the precision cut that you require.
- A patented blade knife, an exclusive Robot-Coupe feature, gives perfect result for small or large quantities.

Fast :

- Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.
- Its fastness will allow the Chief to give free rein to his creation.

Reliables :

- Industrial induction motor for heavy duty to guarantee longer life machine and reliability.
- From their simple and robust technical conception, the cutters have been built to exacting hygiene and safety standards.
- Parts in food contact easy to remove and to clean.



Number of covers :
20 to 300.

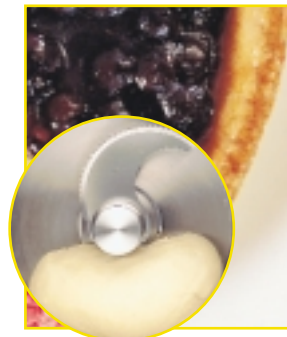


Target :
Restaurants, Institutions,
Delicatessens, Caterers.



In brief :

- ROBOT-COUCPE offers the most complete range of cutters with capacities ranging from 2.5 litre to 60 litre.



Models	Bowl capacity	Speed rpm.	Vacuum option	Mini-Bowl Option	Number of covers	Maximum quantities processed (in kg)			
						Coarse mincing	Emulsion	Kneading	Grinding
R8	8 litres stainless steel	2 speeds 1500 and 3000	●	●	20 - 150	3.0	4.0	4.0	2.0
R10	11.5 litres stainless steel	2 speeds 1500 or 3000	●	●	50 - 200	4.0	5.0	5.0	3.0
R10 V.V.	11.5 litres stainless steel	50 to 3000	●	●	50 - 200	4.0	5.0	5.0	3.0
R20	17.5 litres stainless steel	2 speeds 1500 or 3000	●	●	50 - 300	9.0	10	8.0	6.0
R20 V.V.	17.5 litres stainless steel	50 to 3000	●	●	50 - 300	9.0	10	8.0	6.0

R 8

- **Transparent lid** allowing constant and easy checking of the progress of processing operations.

- **Perfectly sealed lid with automatic tilting** action so that it can be closed in a single operation.



- **The blade at the bottom of the bowl** is exclusive to ROBOT-COUCPE, ensuring perfect processing results.

- Machine specially designed for volume liquid processing.

MINI BOWL

- **3.5-litre bowl** (an exclusive patented ROBOT-COUCPE feature) can be used to prepare sauces in no time, and chopped condiments and carry out **all types of last-minute preparations.**



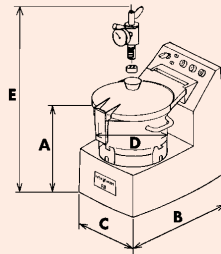
CE Mark

R8

Net weight 36 kg
Gross weight 46 kg
400 V/50 Hz - three-phase
motor 2200 W. - 5,7 Amp.
Speeds 1500 and 3000 rpm.
Other voltages available.

DIMENSIONS (in mm)

A	540
B	545
C	400
D	305
E	660



CE Mark

R10 • R10 V.V.

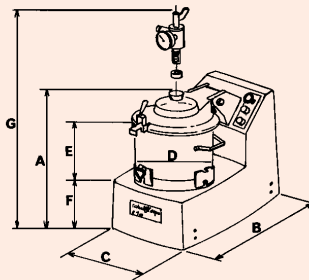
Weight net gross
R10 51 kg 63 kg
R10 V.V. 51 kg 63 kg

R10 : 400 V/50 Hz - three-phase
2200 W - 5,7 Amp.
Speeds 1500 and 3000 rpm.
Other voltages available.

R10 V.V. : 230 V/50 Hz - single-phase
1800 W - 12 Amp.
Speeds 50 to 3000 rpm.

DIMENSIONS (in mm)

	R10	R10 V.V.
A	570	580
B	565	635
C	360	375
D	325	325
E	200	200
F	235	235
G	690	690



CE Mark

R20 • R20 V.V.

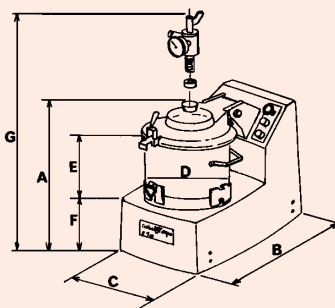
Weight net gross
R20 75 kg 88 kg
R20 V.V. 75 kg 88 kg

R20 : 400 V/50 Hz - three-phase
4400 W - 10,1 Amp.
Speeds 1500 and 3000 rpm.
Other voltages available.

R20 V.V. : 230 V/50 Hz - single-phase
4000 W - 15,8 Amp.
Speeds 50 to 3000 rpm.

DIMENSIONS (in mm)

	R20	R20 V.V.
A	710	710
B	640	640
C	360	375
D	325	325
E	280	280
F	320	320
G	820	820



STANDARDS : MACHINES IN COMPLIANCE WITH :

- The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 90/128/EEC.
- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1992), EN 12852.



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robot coupe®



R8 • R10 • R10 V.V.
TABLE-TOP CUTTER MIXERS

R20 • R20 V.V.
VERTICAL CUTTER MIXERS



RESTAURANTS - INSTITUTIONS - DELICATESSENS - CATERERS

R10 • R20

The Table-Top Cutter Mixers and Vertical Cutter Mixers have been designed to process all types of food and will **mix, grind, chop, knead** and **puree** with speed and efficiency giving consistent, quality end-products.

All electrical parts are **water resistant**.

Additional ingredients can safely be added while processing.

Machine specially designed for **volume liquid processing**.

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.



Machine also available with a **double jacket bowl** to cool, to warm up or to maintain in temperature the processed ingredients depending on the food preparation to be obtained.

A mechanical safety and a **motor brake** prevents the machine being used when the cover is not properly locked. Machine stops as soon as the lid is open.

VACUUM

Machine pre-equipped to receive vacuum "**sous-vide**" kit, simply attach the vacuum kit **R-VAC**[®], patented by ROBOT COUPE, to the lid and connect to a vacuum pump.

This vacuum kit, **R-VAC**[®], allows liquids to be added while processing. Vacuum processing allows you to obtain better results by giving :

- **longer shelf life**
- **retention of flavors**
- **fresh presentation** and all naturally without additives.



VARIABLE SPEED

The **VARIABLE SPEED** is a table-top cutter mixer equipped with an electronic speed variation which allows to **adapt the speed depending on each type of food preparation**. The machine has different speed controls **from 50 to 3000 rpm** which gives maximum **versatility of use** and allows a **wide variety of tasks**.



TABLE-TOP CUTTER MIXERS

VERTICAL CUTTER MIXERS



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High performance :

- The pulse control keeps you in command and allows you to maintain the precision cut that you require.
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Fast :

- Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.
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Reliables :

- Industrial induction motor for heavy duty to guarantee longer life machine and reliability.
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- Parts in food contact easy to remove and to clean.



Number of covers :
20 to 300.

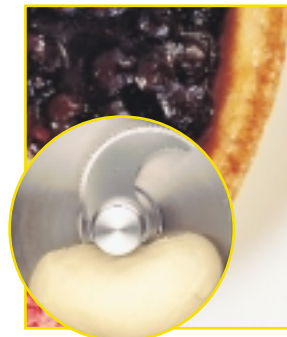


Target :
Restaurants, Institutions,
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In brief :

- ROBOT-COUCPE offers the most complete range of cutters with capacities ranging from 2.5 litre to 60 litre.



Models	Bowl capacity	Speed rpm.	Vacuum option	Mini-Bowl Option	Number of covers	Maximum quantities processed (in kg)			
						Coarse mincing	Emulsion	Kneading	Grinding
R8	8 litres stainless steel	2 speeds 1500 and 3000	●	●	20 - 150	3.0	4.0	4.0	2.0
R10	11.5 litres stainless steel	2 speeds 1500 or 3000	●	●	50 - 200	4.0	5.0	5.0	3.0
R10 V.V.	11.5 litres stainless steel	50 to 3000	●	●	50 - 200	4.0	5.0	5.0	3.0
R20	17.5 litres stainless steel	2 speeds 1500 or 3000	●	●	50 - 300	9.0	10	8.0	6.0
R20 V.V.	17.5 litres stainless steel	50 to 3000	●	●	50 - 300	9.0	10	8.0	6.0

R 8

- **Transparent lid** allowing constant and easy checking of the progress of processing operations.
- **Perfectly sealed lid with automatic tilting** action so that it can be closed in a single operation.



- **The blade at the bottom of the bowl** is exclusive to ROBOT-COUCPE, ensuring perfect processing results.
- Machine specially designed for volume liquid processing.

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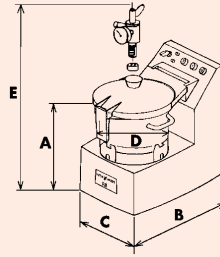
CE Mark

R8

Net weight 36 kg
Gross weight 46 kg
400 V/50 Hz - three-phase
motor 2200 W. - 5,7 Amp.
Speeds 1500 and 3000 rpm.
Other voltages available.

DIMENSIONS (in mm)

A	540
B	545
C	400
D	305
E	660



CE Mark

R10 • R10 V.V.

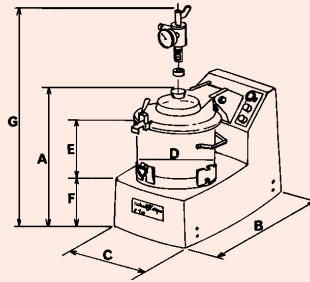
Weight net gross
R10 51 kg 63 kg
R10 V.V. 51 kg 63 kg

R10 : 400 V/50 Hz - three-phase
2200 W - 5,7 Amp.
Speeds 1500 and 3000 rpm.
Other voltages available.

R10 V.V. : 230 V/50 Hz - single-phase
1800 W - 12 Amp.
Speeds 50 to 3000 rpm.

DIMENSIONS (in mm)

	R10	R10 V.V.
A	570	580
B	565	635
C	360	375
D	325	325
E	200	200
F	235	235
G	690	690



CE Mark

R20 • R20 V.V.

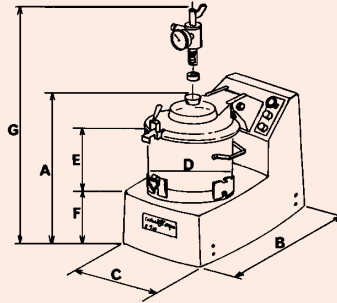
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	R20	R20 V.V.
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- The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 -1 (1992), EN 12852.



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robot coupe[®]




R23 • R30 • R45 • R60

VERTICAL CUTTER-MIXERS

NEW MODELS



INSTITUTIONS - DELICATESSENS - CATERERS - RESTAURANTS - CONFECTIONERS

 **R23 • R30 • R45 • R60**



R23 • R30 • R45 • R60



1

Control panel

- 0-15 minute **timer**. When the appliance is used, it automatically repeats the processing time selected on the previous occasion, unless the user sets a different one.
- **Stainless-steel control buttons flush with the casing**, making them easier to clean and longer lasting.
- **Safety indicator lights** to ensure risk-free use.
- **Pulse control** for greater cutting precision.



5

Bowl

- **tilting bowl** making it easier to empty.
- **Removable bowl**, exclusive to Robot-Coupe, for hassle-free cleaning.



2

Lid

- **Transparent polycarbonate lid** to enable user to monitor processing.
- **Watertight lid** requiring a single movement to lock it into position.
- Lid specially designed to direct liquid back into processing bowl when opened.
- **Opening in centre of lid** for adding liquid or dry ingredients during processing.
- **Lid and seal designed to be dismantled** simply and quickly for thorough cleaning.



6

Tilting lever

- Ergonomic lever enabling the user to tilt the bowl at various angles, even horizontally.



3

Lid wiper (optional extra)

- To wipe the inside of the lid, thereby ensuring perfect visibility during processing.



7

Wheels (optional extra)

- **3 retractable wheels** making it easier to move the appliance in order to clean the surface underneath.



4

Bowl-base blade assembly

- Exclusive to Robot-Coupe, ensuring total homogeneity of processed foodstuffs, even when small amounts are involved.



8

Frame

- 100% stainless-steel with system of 3 sturdy built-in legs :
 - ensuring total stability of the appliance and risk-free use,
 - taking up very little space,
 - making cleaning easier.

VERTICAL CUTTER-MIXERS



The Products Plus :

High Performance :

- Vertical Cutter Mixers have been designed for processing both large and small quantities.
- The cutter allows the processing of meat, vegetables and smooth-textured mousses, as well as for grinding and kneading foodstuffs in a minimum of time.
- Less than 5 minutes are needed to realise even the longest preparation such as smooth-textured mousses.

Cut quality :

- New patented blade for an optimum cut quality.
- To guarantee perfect cutting quality and perfect homogeneity of products even in small quantities.

Ease of use :

- All stainless steel machine for space saving, built with a removable bowl and tilting seal for easier cleaning and to empty the bowl easily.
- Control panel designed for a simple and reliable use and equipped with a timer for a better preparation control.



Number of covers :

100 to 3000 +



Quantities processed by operation :

From 4 to 35 kg



Target :

Institutions, Delicatessens, Caterers, Restaurants, Confectionners



In brief :

New generation of stainless steel Vertical Cutter Mixers with high capacity removable bowl and tilting seal (from 23 to 60 litres according to the model) satisfying all the professionals requirements.

Delivered with a smooth 3-blade assembly.



The blade shaft can be fitted with 2 blades for processing small amounts, the 3 blade assembly being used for maximum quantities. To obtain the best results, it is important to get the spacing between the blades right and to take into account the maximum processing capacities (see table).

Three different types of edge :

As a standard

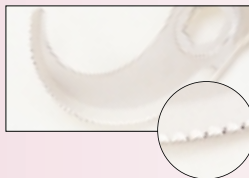


Smooth edge for emulsions, mousses and the fine mincing of meat and vegetables.

Optional extra



Serrated edge for cake-making (grinding almonds, hazelnuts, making icing sugar), for frozen goods and all hard foodstuffs.



Fine serrated edge for all blending tasks, as well as for homogeneous and smooth-textured preparations. Recommended for chopping parsley.

Models	R23	R30	R45	R60
Bowl capacity (in litres)	23	28	45	60
Speeds	1500/3000	1500/3000	1500/3000	1500/3000
Timer	●	●	●	●
No of serving	100-400 +	100-500 +	200-1000 +	300-3000 +
Maximum quantities processed				
Coarse mincing	10 kg	12 kg	18 kg	25 kg
Emulsion	12 kg	14 kg	24 kg	30 kg
Kneading (in kg of flour)	7 kg	8 kg	12 kg	18 kg
Grinding	5 kg	6 kg	9 kg	12 kg

MINCING	EMULSIFYING	KNEADING	GRINDING
Minced meat, steak tartare, hamburger, stuffing for tomatoes, country pâté, sausage, chopped vegetables, garlic, parsley, onions, shallots, purées, soups, compotes, etc.	Liver paste, fish mousse, galantine, white pudding, brandade, quenelle, flavoured butters, mayonnaise, sauces, etc.	Shortbread, sweet pastry, flaky pastry, savarin mix, choux pastry, cake mixes, special breads, biscuit, brioche dough, pizza dough.	Grinding fruit, shellfish, breadcrumbs, crushed ice, ground almonds..., almond paste, praline, hazelnut purée, chocolate and hazelnut paste.

VERTICAL CUTTER- MIXERS



Surprise Brioche



3-pepper purée



Hommos (Chickpea purée)



Hot, spicy sausages

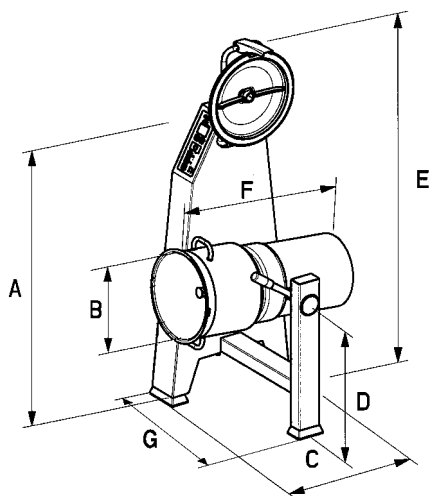


Mayonnaise, green mayonnaise sauce, cocktail sauce

robot coupe®

R23 • R30 • R45 • R60

Dimensions (in mm)



	R23	R30	R45	R60
A	1250	1250	1400	1400
B	320	360	400	450
C	600	600	600	600
D	590	590	640	640
E	1620	1620	1800	1820
F	800	800	870	870
G	700	720	760	810

CE Mark

Electrical data

Speeds 1500 - 3000 Rpm
 400 V/50 Hz - Three-phase
 R23 : 4500 W - 18 Amp.
 R30 : 5000 W - 18 Amp.
 R45 : 6700 W - 24 Amp.
 R60 : 10 000 W - 35 Amp.

Other voltages Bar

Weight

R23 : Net 110 kg Gross 131 kg
 R30 : Net 110 kg Gross 131 kg
 R45 : Net 138 kg Gross 165 kg
 R60 : Net 150 kg Gross 177 kg

As inventors and market leaders, Robot-Coupe offers the most complete range of Table-Top Cutter Mixers, a choice of **models** with capacities ranging from **2.5 litres to 60 litres**.



STANDARDS : MACHINES IN COMPLIANCE WITH :

- The following European directives and related national legislation: 98/37/EEC, 73/23/EEC, 89/336/EEC, 89/109/EEC, 90/128/EEC.
 - The following European harmonized standards and standards setting out health and safety rules: EN 292 - 1 and - 2, EN 60204 - 1 (1992), EN 12852.
- INDEXES OF PROTECTION: • IP 65 for the switches. • IP 34 for the machines.



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R23 • R30 • R45 • R60

VERTICAL CUTTER-MIXERS

NEW MODELS



INSTITUTIONS - DELICATESSENS - CATERERS - RESTAURANTS - CONFECTIONERS

 **R23 • R30 • R45 • R60**



R23 • R30 • R45 • R60



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Control panel

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5

Bowl

- **tilting bowl** making it easier to empty.
- **Removable bowl**, exclusive to Robot-Coupe, for hassle-free cleaning.



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Lid

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- To wipe the inside of the lid, thereby ensuring perfect visibility during processing.



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High Performance :

- Vertical Cutter Mixers have been designed for processing both large and small quantities.
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Number of covers :
100 to 3000 +



Quantities processed by operation :
From 4 to 35 kg



Target :

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In brief :

New generation of stainless steel Vertical Cutter Mixers with high capacity removable bowl and tilting seal (from 23 to 60 litres according to the model) satisfying all the professionals requirements.

Delivered with a smooth 3-blade assembly.



The blade shaft can be fitted with 2 blades for processing small amounts, the 3 blade assembly being used for maximum quantities. To obtain the best results, it is important to get the spacing between the blades right and to take into account the maximum processing capacities (see table).

Three different types of edge :

As a standard

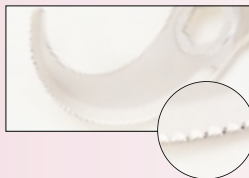


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Optional extra



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Models	R23	R30	R45	R60
Bowl capacity (in litres)	23	28	45	60
Speeds	1500/3000	1500/3000	1500/3000	1500/3000
Timer	●	●	●	●
No of serving	100-400 +	100-500 +	200-1000 +	300-3000 +
Maximum quantities processed				
Coarse mincing	10 kg	12 kg	18 kg	25 kg
Emulsion	12 kg	14 kg	24 kg	30 kg
Kneading (in kg of flour)	7 kg	8 kg	12 kg	18 kg
Grinding	5 kg	6 kg	9 kg	12 kg

MINCING	EMULSIFYING	KNEADING	GRINDING
Minced meat, steak tartare, hamburger, stuffing for tomatoes, country pâté, sausage, chopped vegetables, garlic, parsley, onions, shallots, purées, soups, compotes, etc.	Liver paste, fish mousse, galantine, white pudding, brandade, quenelle, flavoured butters, mayonnaise, sauces, etc.	Shortbread, sweet pastry, flaky pastry, savarin mix, choux pastry, cake mixes, special breads, biscuit, brioche dough, pizza dough.	Grinding fruit, shellfish, breadcrumbs, crushed ice, ground almonds..., almond paste, praline, hazelnut purée, chocolate and hazelnut paste.

VERTICAL CUTTER- MIXERS



Surprise Brioche



3-pepper purée



Hommos (Chickpea purée)



Hot, spicy sausages

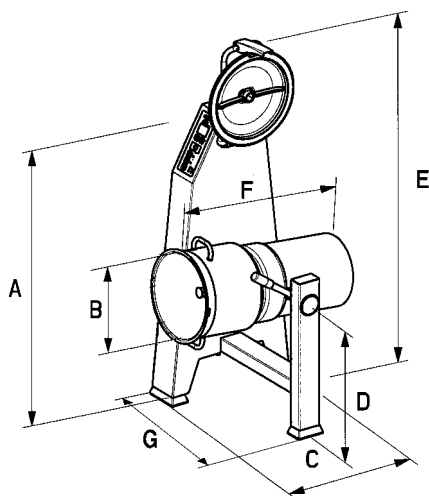


Mayonnaise, green mayonnaise sauce, cocktail sauce

robot coupe®

R23 • R30 • R45 • R60

Dimensions (in mm)



	R23	R30	R45	R60
A	1250	1250	1400	1400
B	320	360	400	450
C	600	600	600	600
D	590	590	640	640
E	1620	1620	1800	1820
F	800	800	870	870
G	700	720	760	810

CE Mark

Electrical data

Speeds 1500 - 3000 Rpm
 400 V/50 Hz - Three-phase
 R23 : 4500 W - 18 Amp.
 R30 : 5000 W - 18 Amp.
 R45 : 6700 W - 24 Amp.
 R60 : 10 000 W - 35 Amp.

Other voltages Bar

Weight

R23 : Net 110 kg Gross 131 kg
 R30 : Net 110 kg Gross 131 kg
 R45 : Net 138 kg Gross 165 kg
 R60 : Net 150 kg Gross 177 kg

As inventors and market leaders, Robot-Coupe offers the most complete range of Table-Top Cutter Mixers, a choice of **models** with capacities ranging from **2.5 litres to 60 litres**.



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- INDEXES OF PROTECTION: • IP 65 for the switches. • IP 34 for the machines.



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R23 • R30 • R45 • R60

VERTICAL CUTTER-MIXERS

NEW MODELS



INSTITUTIONS - DELICATESSENS - CATERERS - RESTAURANTS - CONFECTIONERS

 **R23 • R30 • R45 • R60**



R23 • R30 • R45 • R60



1

Control panel

- **0-15 minute timer.** When the appliance is used, it automatically repeats the processing time selected on the previous occasion, unless the user sets a different one.
- **Stainless-steel control buttons flush with the casing,** making them easier to clean and longer lasting.
- **Safety indicator lights** to ensure risk-free use.
- **Pulse control** for greater cutting precision.



5

Bowl

- **tilting bowl** making it easier to empty.
- **Removable bowl,** exclusive to Robot-Coupe, for hassle-free cleaning.



2

Lid

- **Transparent polycarbonate lid** to enable user to monitor processing.
- **Watertight lid** requiring a single movement to lock it into position.
- **Lid specially designed** to direct liquid back into processing bowl when opened.
- **Opening in centre of lid** for adding liquid or dry ingredients during processing.
- **Lid and seal designed to be dismantled** simply and quickly for thorough cleaning.



6

Tilting lever

- **Ergonomic lever** enabling the user to tilt the bowl at various angles, even horizontally.



3

Lid wiper (optional extra)

- To wipe the inside of the lid, thereby ensuring perfect visibility during processing.



7

Wheels (optional extra)

- **3 retractable wheels** making it easier to move the appliance in order to clean the surface underneath.



4

Bowl-base blade assembly

- **Exclusive to Robot-Coupe,** ensuring total homogeneity of processed foodstuffs, even when small amounts are involved.



8

Frame

- **100% stainless-steel** with system of 3 sturdy built-in legs :
 - ensuring total stability of the appliance and risk-free use,
 - taking up very little space,
 - making cleaning easier.

VERTICAL CUTTER-MIXERS



The Products Plus :

High Performance :

- Vertical Cutter Mixers have been designed for processing both large and small quantities.
- The cutter allows the processing of meat, vegetables and smooth-textured mousses, as well as for grinding and kneading foodstuffs in a minimum of time.
- Less than 5 minutes are needed to realise even the longest preparation such as smooth-textured mousses.

Cut quality :

- New patented blade for an optimum cut quality.
- To guarantee perfect cutting quality and perfect homogeneity of products even in small quantities.

Ease of use :

- All stainless steel machine for space saving, built with a removable bowl and tilting seal for easier cleaning and to empty the bowl easily.
- Control panel designed for a simple and reliable use and equipped with a timer for a better preparation control.



Number of covers :
100 to 3000 +



Quantities processed by operation :
From 4 to 35 kg



Target :

Institutions, Delicatessens, Caterers, Restaurants, Confectionners



In brief :

New generation of stainless steel Vertical Cutter Mixers with high capacity removable bowl and tilting seal (from 23 to 60 litres according to the model) satisfying all the professionals requirements.

Delivered with a smooth 3-blade assembly.



The blade shaft can be fitted with 2 blades for processing small amounts, the 3 blade assembly being used for maximum quantities. To obtain the best results, it is important to get the spacing between the blades right and to take into account the maximum processing capacities (see table).

Three different types of edge :

As a standard

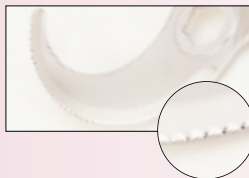


Smooth edge for emulsions, mousses and the fine mincing of meat and vegetables.

Optional extra



Serrated edge for cake-making (grinding almonds, hazelnuts, making icing sugar), for frozen goods and all hard foodstuffs.



Fine serrated edge for all blending tasks, as well as for homogeneous and smooth-textured preparations. Recommended for chopping parsley.

Models	R23	R30	R45	R60
Bowl capacity (in litres)	23	28	45	60
Speeds	1500/3000	1500/3000	1500/3000	1500/3000
Timer	●	●	●	●
No of serving	100-400 +	100-500 +	200-1000 +	300-3000 +
Maximum quantities processed				
Coarse mincing	10 kg	12 kg	18 kg	25 kg
Emulsion	12 kg	14 kg	24 kg	30 kg
Kneading (in kg of flour)	7 kg	8 kg	12 kg	18 kg
Grinding	5 kg	6 kg	9 kg	12 kg

MINCING	EMULSIFYING	KNEADING	GRINDING
Minced meat, steak tartare, hamburger, stuffing for tomatoes, country pâté, sausage, chopped vegetables, garlic, parsley, onions, shallots, purées, soups, compotes, etc.	Liver paste, fish mousse, galantine, white pudding, brandade, quenelle, flavoured butters, mayonnaise, sauces, etc.	Shortbread, sweet pastry, flaky pastry, savarin mix, choux pastry, cake mixes, special breads, biscuit, brioche dough, pizza dough.	Grinding fruit, shellfish, breadcrumbs, crushed ice, ground almonds..., almond paste, praline, hazelnut purée, chocolate and hazelnut paste.

VERTICAL CUTTER- MIXERS



Surprise Brioche



3-pepper purée



Hommos (Chickpea purée)



Hot, spicy sausages

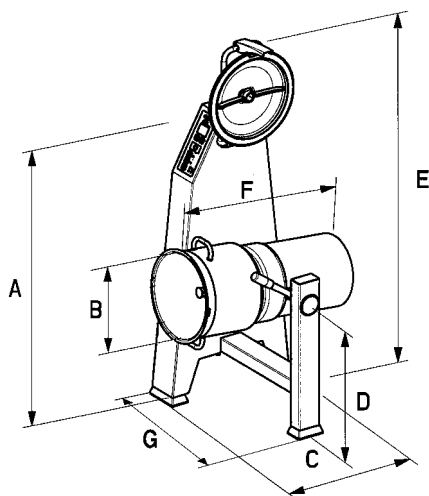


Mayonnaise, green mayonnaise sauce, cocktail sauce

robot coupe®

R23 • R30 • R45 • R60

Dimensions (in mm)



	R23	R30	R45	R60
A	1250	1250	1400	1400
B	320	360	400	450
C	600	600	600	600
D	590	590	640	640
E	1620	1620	1800	1820
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CE Mark

Electrical data

Speeds 1500 - 3000 Rpm
 400 V/50 Hz - Three-phase
 R23 : 4500 W - 18 Amp.
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 R45 : 6700 W - 24 Amp.
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Other voltages Bar

Weight

R23 : Net 110 kg Gross 131 kg
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robot coupe[®]




R23 • R30 • R45 • R60

VERTICAL CUTTER-MIXERS

NEW MODELS



INSTITUTIONS - DELICATESSENS - CATERERS - RESTAURANTS - CONFECTIONERS

 **R23 • R30 • R45 • R60**



R23 • R30 • R45 • R60



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3

Lid wiper (optional extra)

- To wipe the inside of the lid, thereby ensuring perfect visibility during processing.



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Bowl-base blade assembly

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Frame

- **100% stainless-steel** with system of 3 sturdy built-in legs :
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 - making cleaning easier.

VERTICAL CUTTER-MIXERS



The Products Plus :

High Performance :

- Vertical Cutter Mixers have been designed for processing both large and small quantities.
- The cutter allows the processing of meat, vegetables and smooth-textured mousses, as well as for grinding and kneading foodstuffs in a minimum of time.
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Cut quality :

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Ease of use :

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- Control panel designed for a simple and reliable use and equipped with a timer for a better preparation control.



Number of covers :

100 to 3000 +



Quantities processed by operation :

From 4 to 35 kg



Target :

Institutions, Delicatessens, Caterers, Restaurants, Confectionners



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Delivered with a smooth 3-blade assembly.



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Three different types of edge :

As a standard

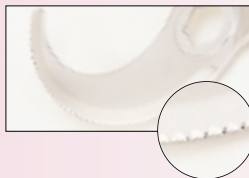


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Optional extra



Serrated edge for cake-making (grinding almonds, hazelnuts, making icing sugar), for frozen goods and all hard foodstuffs.



Fine serrated edge for all blending tasks, as well as for homogeneous and smooth-textured preparations. Recommended for chopping parsley.

Models	R23	R30	R45	R60
Bowl capacity (in litres)	23	28	45	60
Speeds	1500/3000	1500/3000	1500/3000	1500/3000
Timer	●	●	●	●
No of serving	100-400 +	100-500 +	200-1000 +	300-3000 +
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VERTICAL CUTTER- MIXERS



Surprise Brioche



3-pepper purée



Hommos (Chickpea purée)



Hot, spicy sausages

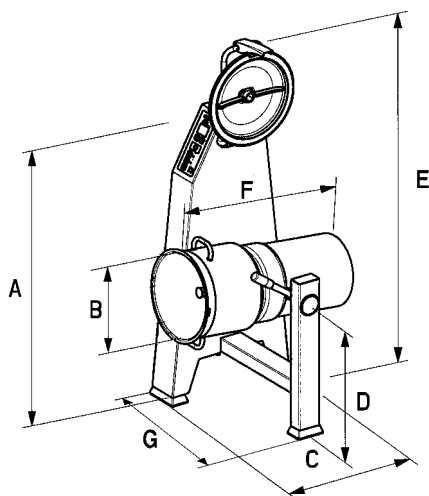


Mayonnaise, green mayonnaise sauce, cocktail sauce

robot coupe®

R23 • R30 • R45 • R60

Dimensions (in mm)



	R23	R30	R45	R60
A	1250	1250	1400	1400
B	320	360	400	450
C	600	600	600	600
D	590	590	640	640
E	1620	1620	1800	1820
F	800	800	870	870
G	700	720	760	810

CE Mark

Electrical data

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 R23 : 4500 W - 18 Amp.
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Weight

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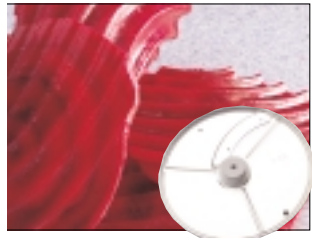
R 201 • R 201 Ultra

FOOD PROCESSORS

BOWL CUTTER & VEGETABLE PREPARATION



RESTAURANTS - CATERERS



R 201

- 2,5 litres cutter bowl constructed in ABS.

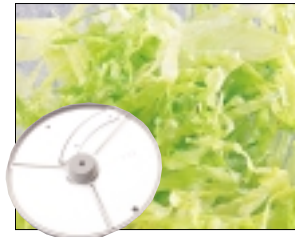
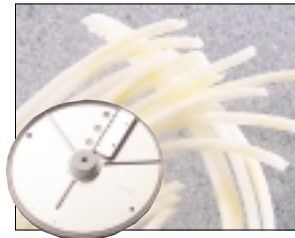
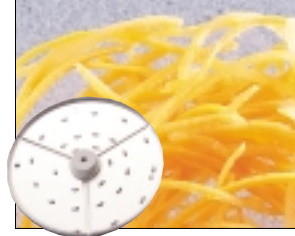


- The vegetable preparation lid is equipped with two openings :
 - **One large feed opening** built to maximise cutting areas and allow cuts of vegetable such as celeriac, cabbage.
 - **One round opening** especially for slicing long or fragile vegetables.
- **Selection of 23 stainless steel discs** for slicing, grating and julienne.
- All parts which come into contact with food can be easily removed and cleaned.
- These models have been designed to be in accordance with the strictest highest hygiene standards.

R 201 Ultra

- 2,5 litres stainless steel cutter bowl easy to clean.
- **Pulse** function for precision control.

- The cutter bowl allows to perform all types of coarse and fine chopping, stuffing, emulsions, kneading and grinding.
- Polycarbonate lid design to allow additional ingredients or liquids to be added while processing.
- Patented blade gives perfect results for small or large quantities.
- **Single speed** 1500 Rpm.
- Stainless steel motorshaft.
- Vegetable preparation lid providing ejection into the bowl.



Weight
R201 or R201Ultra **Net weight** 10 kg **Gross weight** 12kg

Electrical data
 Single phase : 230 V / 50 Hz - 550 W. - 3,5 Amp.
 Speed 1500 Rpm - other voltages available

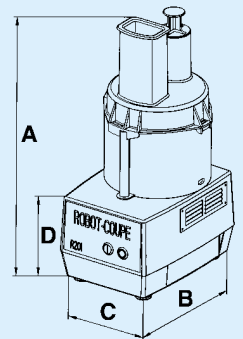
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INDEXES OF PROTECTION: • IP 55 for the switches. • IP 34 for the machines.

Dimension (in mm)

A	470
B	270
C	280
D	165



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 **FOOD PROCESSORS: CUTTERS & VEGETABLE SLICERS**
R 301 • R 301 Ultra

NEW



RESTAURANTS - CATERERS



▶ CUTTER-MIXER function

For all your fine and coarse mincing, blending, kneading and grinding tasks.

NEW

New easy-fit lid making it quicker and simpler to use.

New magnetic failsafe system and motor brake which stops the blades moving as soon as the lid is opened.

The **R301 and R301 Ultra** models are both equipped with a **pulse control**, for true precision processing.



R301 and R301 Ultra models fitted with a **new handle** for a more comfortable grip.

Standard smooth-edged blade assembly with removable cap.



Optional extras:

- **Serrated blades** for grinding and kneading tasks.
- **Fine-serrated blades** for chopping parsley.

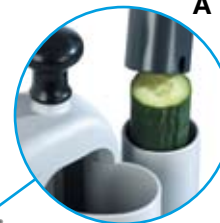


▶ VEGETABLE PREPARATION function

A large hopper (104 cm²) for the preparation of vegetables such as cabbage, celeriac, lettuce, tomatoes.



A cylindrical hopper (Ø 58 mm) designed for long or fragile vegetables giving an outstanding quality of cut.

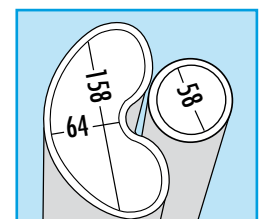
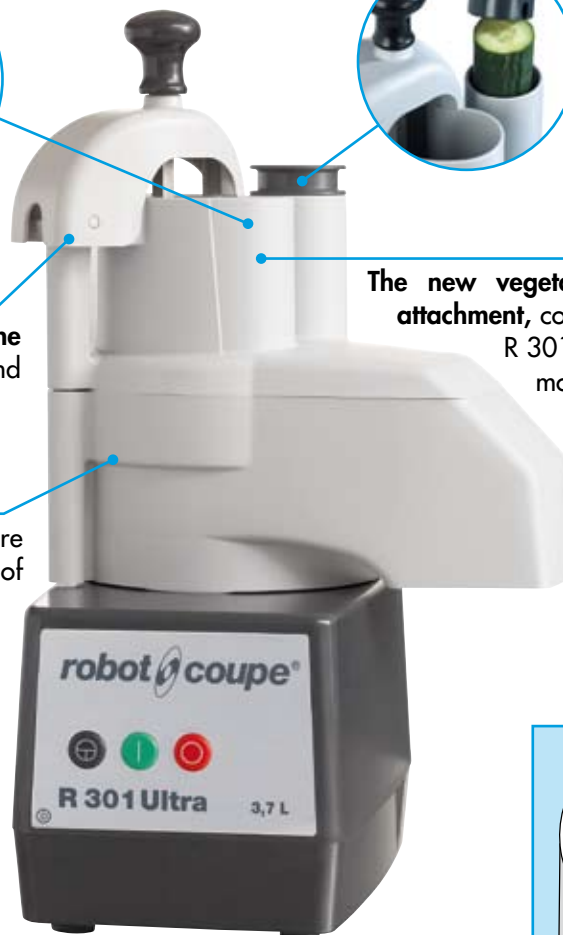


Automatic restart of the machine by the pusher for greater speed and efficiency.

The new vegetable preparation attachment, common to both the R 301 and R 301 Ultra models, consists of a lidded vegetable preparation bowl. Both the **bowl** and the **lid** can be removed for cleaning.

New sling plate designed to ensure perfect ejection and optimum care of delicate products.

Complete collection of stainless steel discs available to satisfy all your requirements for the preparation of fruit and vegetables: slicing, julienne and ripple cutting and grating.



Food processors Cutters & Vegetable slicers



The Product Advantages:

- **2 Machines in 1 !**
A cutter bowl and a vegetable preparation attachment on the same motor base.
- **Indispensable:**
The R 301 and R 301 Ultra easily chops, grinds, kneads, mixes and thanks to its complete selection of 23 stainless steel discs, grates, slices and juliennes to perfection. It can perform any number of tasks, which you will gradually discover as you use it.
- **High performance:**
Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote.
- **Robust:**
Industrial induction motor for heavy duty use guarantees durability and reliability.



Number of covers:

10 to 70



Users:

Restaurants, Caterers.



In brief:

- Efficient, robust and fast, the range of Robot-Coupe Food processor's (12 models) will satisfy all the Professionals requirements for establishments serving from 10 to 400 covers.
- It will be a reliable and time saving investment.



Citrus press function

The citrus-press extracts the juice of oranges, lemons, grapefruits and others. It consists of a grey basket and a cone.



The widest variety of cuts available today!



6 SLICERS

1 mm

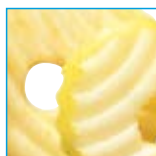


6 mm



1 RIPPLE CUTTER

2 mm



10 GRATERS

1,5 mm



9 mm



6 JULIENNE

2 x 2 mm



8 x 8 mm



The blade assemblies



SMOOTH-EDGED BLADES



e.g. fine and coarse mincing, sauces, etc.

FINE-SERRATED BLADES



e.g. fine mincing, sauces, etc.

SERRATED BLADES



e.g. kneading, grinding, etc.



Slicer



	ref.
1 mm.	27051
2 mm	27555
3 mm	27086
4 mm	27566
5 mm	27087
6 mm	27786
Ripple-cut 2 mm	27621

Julienne



	ref.
2 x 2 mm	27599
2 x 4 mm	27080
2 x 6 mm	27081
4 x 4 mm	27047
6 x 6 mm	27610
8 x 8 mm	27048

Grater



	ref.
1,5 mm	27588
2 mm	27577
3 mm	27511
6 mm	27046
9 mm	27632
potatoes grater	27191
radish grater 0,7 mm	27078
radish grater 1 mm	27079
radish grater 1,3 mm	27130
parmesan grater	27764

Induction motor



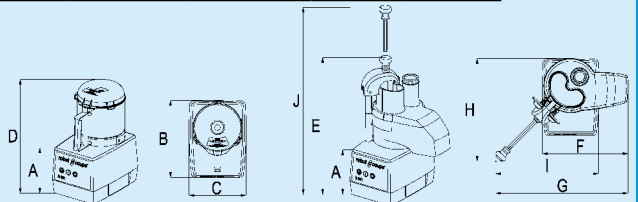
- **Industrial induction motor for heavy duty** use guarantees durability and reliability.
- Motor built on ball bearings for **silent** running without vibration
- Direct drive motor:
 - **Extra power**
 - **No belts**
 - **No maintenance**
 - **No brushes**
 - **Stainless steel motor shaft**

CE Mark

	Characteristics					Weight (kg)	
	Motor base	Cutter attachment	Vegetable preparation attachment	Power (Watts)	Voltage* (Amp.)	net	gross
R301	Single-phase 1500 rpm	3.7 litres Composite material	Stainless Steel Selection 23 discs	650	400 V/1 50 Hz 1,7	15	18
R301 Ultra	Single-phase 1500 rpm	3.7 litres Stainless Steel	Stainless Steel Selection 23 discs	650	400 V*/3 50 Hz 3	15	18

Dimensions (mm)

	A	B	C	D	E	F	G	H	I	J
R301	205	304	226	427	570	340	525	405	410	726
R301 Ultra	205	304	226	427	570	340	525	405	410	726



* Other voltages available

robot coupe®

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Distributor

STANDARDS :

Machines in compliance with:

- The following European directives and related national legislation: 98/37/CEE, 73/23/EEC, 89/336/EEC, 89/109/EEC, 2002/72/EEC.
- The following European harmonized standards and standards setting out health and safety rules : EN 292 - 1 and 2, EN 60204 - 1, 1998, EN 12852, EN 1678.



robot *coupe*®



TP 180
BREAD SLICER



INSTITUTIONS - RESTAURANTS

TP 180 BREAD SLICER

- The TP 180 bread slicer can cut **180 slices of bread per minute**, each **perfectly even** and measuring between **8 and 80 mm** thick.
- It can tackle all types of long loaf, thanks to the shape of its feeder tube (150 x 125 mm) and even cut is guaranteed every time, with no tearing or flattening.
- This appliance is built from **stainless steel** for easy **maintenance** and to ensure **optimum standards of hygiene**.

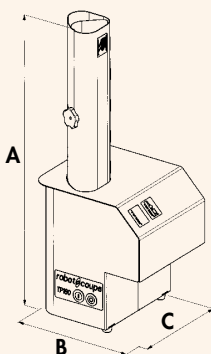


- Sturdy and built to last, it combines **speed** with **simplicity of use**.
- Its simple design ensures that all the components that are frequently handled can be taken apart for easy **maintenance** and **cleaning**. The blade **can easily be removed** and the shape of its hub means that it can be held in the hand with no risk of injury.
- The appliance has an **asynchronous motor** with a high starting torque and its bearings have lifetime lubrication. The motor is fitted with a device to prevent overheating.
- The **twin-belt drive** system **reduces noise levels to a minimum** and requires absolutely no maintenance.
- **SAFETY DEVICES**
 - An **exclusive infrared safety system** at the outlet automatically stops the motor if someone puts his or her hand in.
 - A **self-monitoring system** checks that the components forming the infrared barrier and lid safety device are working properly. In the event of a malfunction, the machine shuts down.
 - An **automatic stopping device** is triggered if the output becomes blocked or if the appliance has been left running for more than a minute without any bread being introduced.
 - A **magnetic lid locking system** stops the motor as soon as the lid is opened.
 - A **no-volt control device** means that after a power cut, the machine will not start again until the user has pressed the "on" button.

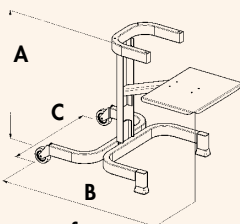
- Extremely simple to use, it meets all the requirements of the **catering market**.
- As an optional extra, the TP 180 bread slicer can be supplied with a **special mobile support frame** made entirely from stainless steel.

Dimensions (in mm)

A	920
B	382
C	333



A	652
B	870
C	543



TP 180

Net weight : 28.2 kg
Gross weight : 33 kg

Support frame

Net weight : 13 kg
Packed weight : 16.5 kg

Electrical data

Models	Speed	Power (W)	Voltage Single phase	Intensity (Amp)
TP 180 230 V/50 Hz	180 rpm	350	230V	3

STANDARDS : APPLIANCE COMPLIANT WITH :

- the provisions of the following European directives and national legislation adapting them : 98/37/CEE, 73/23/CEE, 89/336/CEE, 89/109/CEE, 90/128/CEE,
- European standards : NF EN 292 - 1 and 2, EN 60204 - 1
- American hygiene standard NSF Standard 8.

IP PROTECTION RATINGS : • IP 55 for control buttons • IP 34 for machines.

GUARANTEE

NEW APPLIANCES SUPPLIED BY ROBOT-COUPÉ ARE GUARANTEED FOR ONE YEAR.



MADE IN FRANCE BY ROBOT-COUPÉ S.N.C.

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P.O. Box 16625 - Jackson, Mississippi 39236-6625 - http://www.robotcoupeusa.com

Distributor



R 23

Bowl 23 L

- **Power** : 4500 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with :**
 - **Stainless steel tilting and removable 23 litre bowl.**
 - **3 stainless steel straight blade knife included. Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW)** : 1250 x 700 x 600 mm.
- **In option :**
 - Blixer kit including : - Scraper for both bowl and lid
 - 2 Stainless steel serrated blade knife.

R 30

Bowl 28 L

- **Power** : 5400 Watts - Three phase.
- **2 speeds** : 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with :**
 - **Stainless steel tilting and removable 28 litre bowl.**
 - **3 stainless steel straight blade knife included. Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW)** : 1250 x 720 x 600 mm.
- **In option :**
 - Blixer kit including : - Scraper for both bowl and lid
 - 2 Stainless steel serrated blade knife.

Voltages	R 23		R 30		Option : Blixer kit		
	Ref.	€	Ref.	€	Ref.	€	
400V/50/3	51033	7 715	52066	9 695	Blixer 23 Kit	57058	935
230V/50/3	51039	7 715	52069	9 695	Additional fine serrated blade	118292	95
220V/60/3	51034	7 715	52067	9 695	Blixer 30 kit	57059	975
380V/60/3	51038	8 485	52068	10 660	Additional fine serrated blade	118241	105



OPTIONS	R 23		R 30	
	Ref.	€	Ref.	€
Serrated blade assembly (3 blades)	57070	675	57075	700
Fine serrated blade assembly (3 blades)	57072	650	57077	675
Additional straight blade assembly (3 blades)	57069	625	57074	650
Serrated blade	118294	105	118286	110
Fine serrated blade	118292	95	118241	105
Straight blade	118217	90	117950	100
3 retractable wheels	57062	585	57062	585

VACUUM MODELS AVAILABLE ON REQUEST



R 45

Bowl 45 L

- **Power :** 10000 Watts - Three phase.
- **2 speeds :** 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with :**
 - **Stainless steel tilting and removable 45 litre bowl.**
 - **3 stainless steel straight blade knife included. Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW) :** 1400 x 760 x 600 mm.
- **In option :**
 - Blixer kit including :
 - Scraper for both bowl and lid
 - 2 Stainless steel serrated blade knife.

R 60

Bowl 60 L

- **Power :** 11000 Watts - Three phase.
- **2 speeds :** 1500/3000 rpm.
- **Stainless steel machine.**
- IP65 control panel equipped with a digital 0-15 mn timer.
- Magnetic safety system and motor brake.
- Transparent polycarbonate lid.
- **Delivered with :**
 - **Stainless steel tilting and removable 60 litre bowl.**
 - **3 stainless steel straight blade knife included. Removable blades.**
 - **Lid wiper.**
- **Dimensions (HxLxW) :** 1400 x 810 x 600 mm.
- **In option :**
 - Blixer kit including :
 - Scraper for both bowl and lid
 - 2 Stainless steel serrated blade knife.

Voltages	R 45		R 60		Option : Blixer Kit	Ref.	€
	Ref.	€	Ref.	€			
400V/50/3	53037	13 055	54166	17 800	Blixer 45 Kit	57060	1 025
230V/50/3	53069	13 055	54169	17 800	Additional fine serrated blade	118243	110
220V/60/3	53067	13 055	54167	17 800	Blixer 60 kit	57061	1 375
380V/60/3	53068	14 360	54168	19 580	Additional fine serrated blade	118245	155



OPTIONS	R 45		R 60	
	Ref.	€	Ref.	€
Serrated blade knife (3 blades)	57082	725	57092	1 090
Fine serrated blade knife (3 blades)	57084	700	57095	1 065
Additional straight blade knife (3 blades)	57081	675	57091	1 040
Serrated blade	118287	115	118290	160
Fine serrated blade	118243	110	118245	155
Straight blade	117952	105	117954	150
3 retractable wheels	57062	585	57062	585

VACUUM MODELS AVAILABLE ON REQUEST



THE PRODUCT PLUS

Lid wiper

To wipe the inside of the lid, ensuring perfect visibility during processing.

Lid :

- **Transparent lid** for perfect control of the process.
- Ergonomic locking device of the lid bowl.
- **Lid and seal designed to be removed** simply and quickly for perfect cleaning.

Control panel :

- **Build in stainless-steel control buttons.**
- 0-15 minute **timer.**
- Pulse control for greater cutting precision.

Frame

- 100% stainless-steel
- Perfect stability on the floor,
- Compact,
- Easy cleaning.

Knife

- New patented blade profile for an optimum cutting quality.

Tilting Mecanism

- Ergonomic lever enabling the user to tilt the bowl at various angles.

Vacuum models available

Bowl :

- **Tilting and removable bowl**, a Robot-Coupe exclusivity.
- Capacity: 23, 28, 45 or 60 litre according the model.

Wheels (optional)

- **3 retractable wheels** making it easier to move the appliance in order to clean the surface underneath.



Since 1991, Robot-Coupe has always been improving the Blixers® concept in close partnership with healthcare and catering specialists, in order to process food for people who have problems to chew and swallow. With a Blixer®, preparing healthy, well-balanced and tasty food is simplicity itself, due to its ability to blend raw ingredients.

Robot-Coupe Blixers® allow you to make any starter, main dish or dessert you choose!

For all
your spices



as well as

Starter

Celeriac and
red cabbage pureed food



Main Dish

Blanquette pureed food



Dessert

Lemon tart pureed food



Processing capacities

Models	Bowl capacity (litre)	Processing quantities (kg)	Number of blended meals
Blixer 2	2.9	0.2 to 1.5	1 to 15
Blixer 3	3.5	0.3 to 2	10 to 30
Blixer 4	4.5	0.3 to 2.5	10 to 50
Blixer 4 V.V.			
Blixer 5 Plus	5.5	0.4 to 3.5	20 to 80
Blixer 5 V.V.			
Blixer 6 V.V.	6.5	0.5 to 4.5	20 to 100

Blixer 2

NEW

Bowl 2.9 L

From 0.2 to 1.5 kg quantities processed by operation.

Special
for portion
menus

Motor base : 700 W - Single phase - 1 speed : 3000 rpm - **Blixer :** stainless steel bowl 2,9 litre capacity maximum liquid capacity of 1 litre - delivered with a fine serrated blade knife - **Dimensions :** 420 x 210 x 330 mm.



Blixer 3

Bowl 3.7 L

From 0.3 to 2 kg quantities processed by operation.

Motor base : 750 W - Single phase - 1 speed : 3000 rpm - **Blixer :** stainless steel bowl 3.7 litre capacity maximum liquid capacity of 2 litre - delivered with a fine serrated blade knife - **Dimensions :** 420 x 210 x 330 mm.



Blixer 4

Bowl 4.5 L

From 0.3 to 2.5 kg quantities processed by operation.

Motor base : 1000 W - three phase - 2 speeds : 1500/3000 rpm - **Blixer :** stainless steel 4.5 litre capacity bowl with handle - Maximum liquid capacity of 2.5 litre - Metal motor base - delivered with a fine serrated blade knife **Dimensions :** 460 x 226 x 304 mm.



Blixer 4 V.V.

Bowl 4.5 L

From 0.3 to 2.5 kg quantities processed by operation.

Motor base : 1100 W - Single phase 230 V - Variable speed from 300 to 3000 rpm.
Other characteristics same as above. **Dimensions :** 480 x 226 x 304 mm.



Blixer 5 Plus

Bowl 5.5 L

From 0.4 to 3.5 kg quantities processed by operation.

Motor base : 1300 W - three phase - Metal motor base - 2 speeds : 1500/3000 rpm delivered with 1 fine serrated blade knife - **Blixer :** stainless steel bowl 5.5 litre capacity - maximum liquid capacity of 3.5 litre. **Dimensions :** 500 x 270 x 340 mm.



Blixer 5 V.V.

From 0.4 to 3.5 kg quantities processed by operation.

Motor base : 1400 W - Single phase 230 V - Variable speed from 300 to 3000 rpm.
Other characteristics same as above.



Blixer 6

Bowl 7 L

From 0.5 to 4.5 kg quantities processed by operation.

Motor base : 1300 W - Single phase 230 V - Metal motor base - 2 speeds : 1500/3000 rpm.
Blixer : stainless steel bowl 7 litre capacity - maximum liquid capacity of 4.5 litre - delivered with 1 fine serrated blade knife. **Dimensions :** 535 x 270 x 370 mm.



Blixer 6 V.V.

From 0.5 to 4.5 kg quantities processed by operation.

Motor base : 1500 W - three phase 400 V - Variable speed from 300 to 3000 rpm.
Other characteristics same as above.



EFFICIENT

2.9-litre stainless-steel bowl with a user friendly handle.

HANDY

Polycarbonate lid equipped with a watertight seal.

STURDY

Heavy duty industrial motor for longer lifespan.

HYGIENE

All parts that are in food contact are easily removed for cleaning.

SMALL PORTION CONTROL

Equipped with a specific blade to process batches from 100 gr to 1.5 kg.

« The essential tool for the trendy cuisine in gourmet bistros, top level restaurants, caterers and banquets. »



Mise en bouche, Cromesquis, Houmous, Tarama, Pesto, Anchoyade, Emulsions, Zakouskis, Siphons



Blixer 2

Bowl 2.9 L

- **Power** : 700 Watts - Single phase.
- **1 speed** 3000 rpm.
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with:**
 - **Stainless steel 2.9 litre capacity bowl** with handle.
 - **Sealed lid equipped with a bowl and lid scraper.**
- **Dimensions (HxLxW)** : 420 x 210 x 330 mm.



Blixer 3

Bowl 3.7 L

- **Power** : 750 Watts - Single phase.
- **1 speed** 3000 rpm.
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with:**
 - **Stainless steel 3.7 litre capacity bowl** with handle.
 - **High liquid capacity bowl.**
 - **Fine serrated blade knife.**
 - **Sealed lid equipped with a bowl and lid scraper.**
- **Dimensions (HxLxW)** : 420 x 210 x 330 mm.



Blixer 4-3000 Single phase

Bowl 4.5 L

- **Power** : 900 Watts - Single phase.
- **1 speed** : 3000 rpm.
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Metal motor support.**
- **Delivered with:**
 - **Stainless steel 4.5 litre capacity bowl** with handle.
 - **High liquid capacity bowl.**
 - **Fine serrated blade knife.**
 - **Sealed lid equipped with a bowl and lid scraper.**
- **Dimensions (HxLxW)** : 460 x 226 x 304 mm.

Blixer 4 Three phase

- **Power** : 1000 Watts - Three phase.
 - **2 speeds** : 1500/3000 rpm.
- Other characteristics same as above.

Blixer 4 V.V. VARIABLE SPEED

- **Power** : 1100 Watts - Single phase.
 - **Variable speed** from 300 to 3000 rpm.
 - **Dimensions (HxLxW)** : 480 x 226 x 304 mm.
- Other characteristics same as above.



Voltages	Blixer 2		Blixer 3		Blixer 4		Blixer 4 V.V.	
	Ref.	€	Ref.	€	Ref.	€	Ref.	€
400V/50/3					33215	1 640		
220V/60/3					33216	1 640		
380V/60/3					33217	1 640		
220V/50/3					33218	1 640		
230V/50/1	33228	1 150	33197	1 370	33208	1 475		
230V/50/1 UK plug	33232	1 150	33198	1 370	33209	1 475		
120V/60/1	33234	1 185	33202	1 415	33210	1 475		
220V/60/1	33233	1 210	33201	1 440	33211	1 475		
230V/50-60/1							33220	2 115

OPTIONS	Blixer 2		Blixer 3		Blixer 4	
	Ref.	€	Ref.	€	Ref.	€
Serrated blade knife	27371	85	27348	85	27349	85
Additional fine serrated blade knife	27370	85	27347	85	27350	85



Blixer 5 Plus Three phase

Bowl 5.5 L

- **Power :** 1300 Watts - Three phase. • **2 speeds :** 1500/3000 rpm.
- **Induction motor.** Magnetic safety system and motor brake.
- **Metal motor base.**
- **Stainless steel motor shaft.** Pulse function.
- **Delivered with :**
 - **Stainless steel 5.5 litre capacity bowl** with handle.
 - **High liquid capacity bowl.**
 - **Fine serrated blade knife.**
 - **Sealed lid equipped with bowl and lid scraper.**
- **Dimensions (HxLxW) :** 500 x 270 x 340 mm.

Blixer 5 Plus Single phase

Bowl 5.5 L

- **Power :** 1300 Watts - Single phase.
 - **1 speed :** 3000 rpm - without pulse function.
- Other characteristics same as above.

Blixer 5 V.V. VARIABLE SPEED

- **Power :** 1400 Watts - Single phase.
 - **Variable speed** from 300 to 3000 rpm.
- Other characteristics same as above.



Blixer 6

Bowl 7 L

- **Power :** 1300 Watts - Single phase. • **2 speeds :** 1500/3000 rpm
- **Metal motor base.**
- **Stainless steel motor shaft.** Pulse function.
- **Induction motor.** Magnetic safety system and motor brake.
- **Delivered with :**
 - **Stainless steel 7 litre capacity bowl** with handle.
 - **High liquid capacity bowl.**
 - **Fine serrated blade knife.**
 - **Sealed lid equipped with bowl and lid scraper.**
- **Dimensions (HxLxW) :** 535 x 270 x 370 mm.

Blixer 6 V.V. VARIABLE SPEED

- **Power :** 1500 Watts - Single phase.
 - **Variable speed** from 300 to 3000 rpm.
- Other characteristics same as above.



Voltages	Blixer 5 Plus		Blixer 5 V.V.		Blixer 6.		Blixer 6 V.V.	
	Ref.	€	Ref.	€	Ref.	€	Ref.	€
230-400V/50/3	33166	2 490			33226	2 750		
400V/50/3	33164	2 320			33227	2 750		
220V/60/3	33162	2 320						
380V/60/3	33163	2 320						
230V/50/1	33160	2 385						
220V/60/1	33161	2 385						
230V/50-60/1			33171	2 850			33155	3 220

OPTIONS	Blixer 5 Plus / 5 V.V.		Blixer 6 / Blixer 6 V.V.	
	Ref.	€	Ref.	€
Serrated blade knife	27180	170		
Additional fine serrated blade knife	27155	160	27169	275
Additional upper fine serrated blade			117193	40
Additional lower fine serrated blade			117194	40

MP Ultra

NEW

STAINLESS STEEL



STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

POWER

More powerful motor :
+ 20% for even more efficient machine.

DURABILITY

Sturdy construction thanks to its **stainless steel motor base**.

PERFORMANCE

Increased performance for **optimized mixing time**.

HYGIENE

Removable stainless steel knife and bell for easy cleaning and maintenance.

ERGONOMIC

Ergonomic handle for a better grip of the machine.

COMFORT

4 pan supports available reducing user fatigue.



3 adjustable stainless steel pan supports



Stainless steel universal pan support

* Patented system available on the following models: MP 350 Ultra, MP 450 Ultra, MP 550 Ultra, MP 600 Ultra, MP 350 V.V. Ultra, MP 450 V.V. Ultra, MP 350 Combi Ultra and MP 450 Combi Ultra.

LARGE

MP

see page 54

MP 350 Ultra	MP 450 Ultra	MP 550 Ultra	MP 600 Ultra	MP 800 Turbo
350 mm	450 mm	550 mm	600 mm	740 mm
50 l	100 l	200 l	300 l	400 l

COMPACT

CMP

see page 52

CMP 250 V.V.	CMP 300 V.V.	CMP 350 V.V.
250 mm	300 mm	350 mm
15 l	30 l	45 l

MINI

Mini MP

see page 50

NEW

Mini MP 160 V.V.	Mini MP 190 V.V.	Mini MP 240 V.V.
160 mm	190 mm	240 mm
15 l	30 l	45 l

l: Maximum capacity in litre



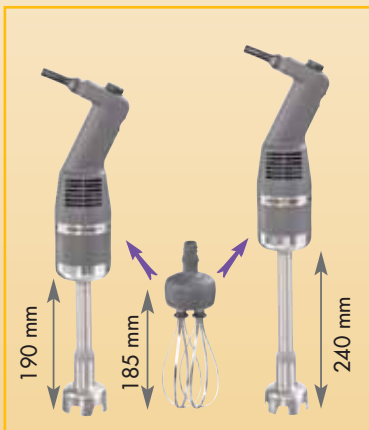
COMBI

see page 57

see page 58

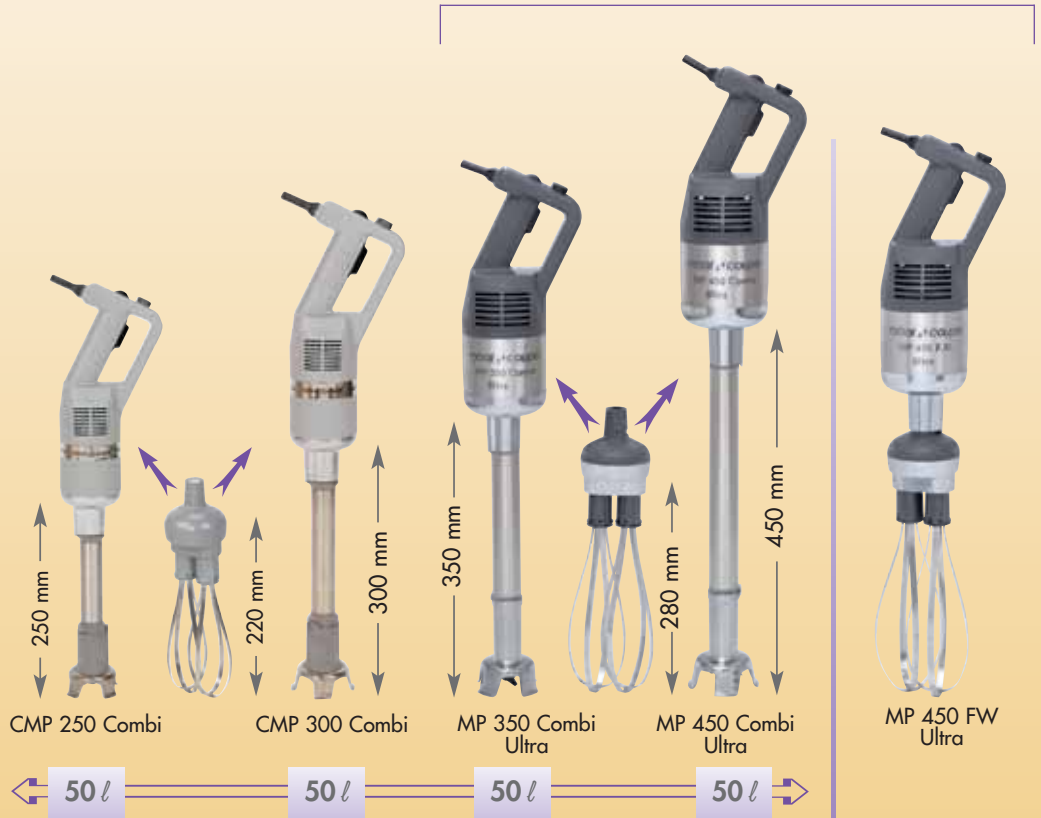
see page 57

NEW



Mini MP 190 Combi

Mini MP 240 Combi



CLEANING

Knife and bell easily removable



Within the HACCP procedure, we advise users to stock the bell and the knife in cold room after cleaning.

USER COMFORT

Pan supports easy to use for easy process

3 stainless steel adjustable pan supports

- Diameter of the pan : 330 mm to 650 mm
- Diameter of the pan : 500 mm to 1000 mm
- Diameter of the pan : 850 mm to 1300 mm

1 stainless steel universal pan support

to fix on the edge of the pan



MINI RANGE



SPECIAL FOR EMULSIONS

Mini MP 160 V.V., Mini MP 190 V.V., Mini MP 240 V.V.
Mini size, Maxi Performance.
Ideal for "sauces and small quantities"



Handle designed for easy grip and effortless use.

NEW



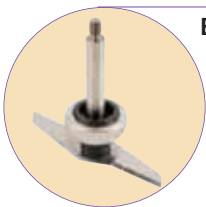
Variable speed button for easier use and speed control



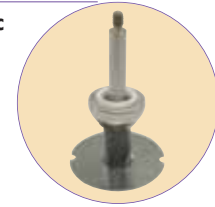
Blades and tube can all be taken apart for cleaning, to ensure perfect hygiene.



Powerful motor to increase your appliance's lifespan.

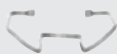


Blade designed for an optimum mixing quality



Emulsifying disc to lighten fresh or warm sauces and give them a mouss consistency.



ALL STAINLESS
STEEL BELL

Mini MP 160 V.V. VARIABLE SPEED

SPEED SELF
REGULATION SYSTEM

NEW

- **Power** : 220 Watts.- Single phase
- **Ideal for small quantities**
- **Variable speed** from 2000 to 12500 rpm.
- **Stainless steel knife, bell disc and tube.**
- **Removable knife and emulsifying disc**, a Robot-Coupe exclusive patented system.
- **Foot equipped with a 3 level watertightness system.**
- **Delivered with** : 1 stainless steel wall support.
- **Tube length** : 160 mm - **Total length** : 455 mm - Ø 78 mm.

Ref. 34690 - Mini MP 160 V.V. 230V/50/1	225 €
Ref. 34691 - Mini MP 160 V.V. 240V/50/1 UK plug	225 €
Ref. 34695 - Mini MP 160 V.V. 120V/60/1	225 €
Ref. 34694 - Mini MP 160 V.V. 220V/60/1	225 €

Mini MP 190 V.V. VARIABLE SPEED

SPEED SELF
REGULATION SYSTEM

NEW

- **Power** : 250 Watts.
 - **Stainless steel knife, bell disc and tube.**
 - **Removable knife and emulsifying disc**, a Robot-Coupe exclusive patented system.
 - **Tube length** : 190 mm - **Total length** : 485 mm - Ø 78 mm.
- Other characteristics same as above.

Ref. 34700 - Mini MP 190 V.V. 230V/50/1	275 €
Ref. 34701 - Mini MP 190 V.V. 240V/50/1 UK plug	275 €
Ref. 34705 - Mini MP 190 V.V. 120V/60/1	275 €
Ref. 34704 - Mini MP 190 V.V. 220V/60/1	275 €
Ref. 27333 - Whisk attachment for Mini MP	190 €

Mini MP 240 V.V. VARIABLE SPEED

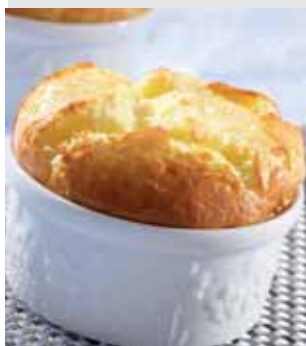
SPEED SELF
REGULATION SYSTEM

NEW

- **Power** : 270 Watts.- Single phase
 - **Tube length** : 240 mm - **Total length** : 535 mm - Ø 78 mm.
- Other characteristics same as above.

Ref. 34710 - Mini MP 240 V.V. 230V/50/1	315 €
Ref. 34711 - Mini MP 240 V.V. 240V/50/1 UK plug	315 €
Ref. 34715 - Mini MP 240 V.V. 120V/60/1	315 €
Ref. 34714 - Mini MP 240 V.V. 220V/60/1	315 €
Ref. 27333 - Whisk attachment for Mini MP	190 €

Whisk function



Mini MP 190 Combi

NEW

See page 57

Mini MP 240 Combi

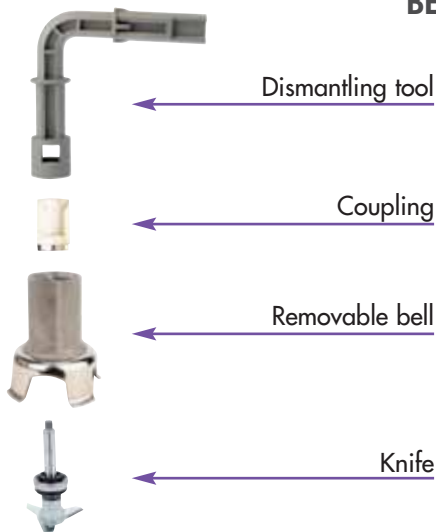
NEW

See page 57

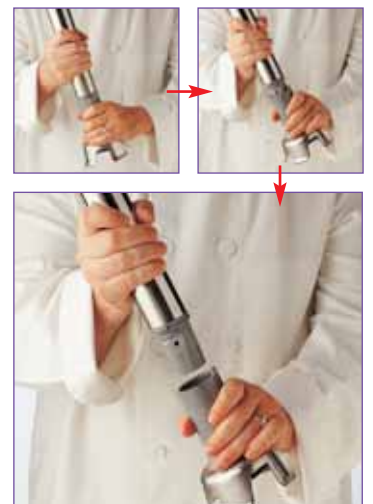
COMPACT RANGE CMP



BELL AND KNIFE DISMANTLING



Robot-Coupe power mixers are the only one to be equipped with removable knife and bell. This exclusive patented system guarantees a perfect cleaning.



• COMPACT RANGE - VARIABLE SPEED MIXERS



CMP 250 V.V.* VARIABLE SPEED

- **Power** : 270 Watts. Single phase.
- **Variable speed** from 2300 to 9600 rpm.
- **Speed self regulation system.**
- **Stainless steel knife, bell and tube.**
- **Removable foot and knife**, a Robot-Coupe exclusive patented system.
- **Delivered with** : 1 stainless steel wall support.
- Tube length : 250 mm - Total length : 650 mm - Ø 94 mm.

CMP 300 V.V.* VARIABLE SPEED

- **Power** : 300 Watts.
 - **Stainless steel knife, bell and tube.**
 - Tube length : 300 mm - Total length : 660 mm - Ø 94 mm.
- Other characteristics same as above.

CMP 350 V.V.* VARIABLE SPEED

- **Power** : 350 Watts.
 - **Stainless steel knife, bell and tube.**
 - Tube length : 350 mm - Total length : 700 mm - Ø 94 mm.
- Other characteristics same as above.

CMP 400 V.V.* VARIABLE SPEED

- **Power** : 380 Watts.
 - **Stainless steel knife, bell and tube.**
 - Tube length : 400 mm - Total length : 750 mm - Ø 94 mm.
- Other characteristics same as above.

Voltages	CMP 250 V.V.		CMP 300 V.V.		CMP 350 V.V.		CMP 400 V.V.	
	Ref.	€	Ref.	€	Ref.	€	Ref.	€
230V/50/1	34240	380	34230	415	34250	445	34260	485
230V/50/1 UK plug	34241	380	34231	415	34251	445		
120V/60/1	34245	380	34235	415	34255	445		
220V/60/1	34244	380	34234	415	34254	445		

Whisk function



CMP 250 Combi

See page 57

CMP 300 Combi

See page 57

• LARGE RANGE- MIXERS



MP 350 Ultra

ALL STAINLESS STEEL BELL

- **Power** : 440 Watts. Single phase.
- **1 speed** 9500 rpm.
- **Stainless steel knife, bell and tube.**
- **Removable foot and knife**, a Robot-Coupe exclusive patented system.
- **Foot equipped with a 3 level watertightness system.**
- **Delivered with** : 1 stainless steel wall support.
- Tube length : 350 mm - Total length : 740 mm - Ø 125 mm.
- Stainless steel motor base.

MP 350 V.V. Ultra VARIABLE SPEED

SPEED SELF REGULATION SYSTEM

ALL STAINLESS STEEL BELL

- **Power** : 440 Watts. Single phase.
 - **Variable speed** from 1500 to 9000 rpm.
 - **Speed self regulation system.**
- Other characteristics same as above.

MP 450 Ultra

ALL STAINLESS STEEL BELL

- **Power** : 500 Watts.
 - **Stainless steel knife, bell and tube.**
 - Tube length : 450 mm - Total length : 840 mm - Ø 125 mm.
 - Stainless steel motor base.
- Other characteristics same as above.

MP 450 V.V. Ultra VARIABLE SPEED

SPEED SELF REGULATION SYSTEM

ALL STAINLESS STEEL BELL

- **Power** : 500 Watts.
 - **Variable speed** from 1500 to 9000 rpm.
 - **Speed self regulation system.**
- Other characteristics same as above.

Whisk function



MP 350 Combi Ultra

See page 58

MP 450 Combi Ultra

See page 58

Voltages	MP 350 Ultra		MP 350 V.V. Ultra		MP 450 Ultra		MP 450 V.V. Ultra	
	Ref.	€	Ref.	€	Ref.	€	Ref.	€
230V/50/1	34600	430	34640	475	34610	480	34650	525
230V/50/1 UK plug	34601	430	34641	475	34611	480	34651	525
120V/60/1	34605	430	34645	475	34615	480	34655	525
220V/60/1	34604	430	34644	475	34614	480	34654	525

• LARGE RANGE- MIXERS



MP 550 Ultra

ALL STAINLESS
STEEL BELL

- **Power** : 750 Watts.
- **Stainless steel knife, bell and tube.**
- **Removable foot and knife**, a Robot-Coupe exclusive patented system.
- **Foot equipped with a 3 level watertightness system.**
- **Delivered with** : 1 stainless steel wall support.
- **1 speed** 9000 rpm.
- It is recommended to use the MP 550 with a pan support.
- Tube length : 550 mm - Total length : 940 mm - Ø 125 mm.
- Stainless steel motor base.

MP 600 Ultra

ALL STAINLESS
STEEL BELL

- **Power** : 850 Watts. Single phase.
- **1 speed** 9500 rpm.
- **Stainless steel knife, bell and tube.**
- It is recommended to use the MP 600 with a pan support.
- Tube length : 600 mm - Total length : 980 mm - Ø 125 mm.
- Stainless steel motor base.

Other characteristics same as above.

MP 800 Turbo

EBS

ALL STAINLESS
STEEL BELL

- **Power** : 1000 Watts. Single phase.
- **1 speed** 9500 rpm.
- **Stainless steel knife, bell and tube.**
- Tube length : 740 mm - Total length : 1130 mm - Ø 125 mm.
- Stainless steel motor housing.
- **EBS new technology** : Electronic booster system, which improves motor performance
- **Double ergonomic handle** for a better user comfort during processing.

Other characteristics same as above.



3 adjustable pan supports

Ref. 27363 - for pan from 330 to 650 mm diameter	1	225 €
Ref. 27364 - for pan from 500 to 1000 mm diameter		240 €
Ref. 27365 - for pan from 850 to 1300 mm diameter		250 €

Universal pan support

Ref. 27354 - for any pans diameter	2	135 €
------------------------------------	----------	-------

Voltages

	MP 550 Ultra		MP 600 Ultra		MP 800 Turbo	
	Ref.	€	Ref.	€	Ref.	€
230V/50/1	34620	715	34630	880	34490	1 005
230V/50/1 UK plug	34621	715	34631	880	34491	1 005
120V/60/1	34625	715	34635	880	34495	1 005
220V/60/1	34624	715	34634	880	34494	1 005

WHISKS USED WITH THE COMBI RANGE

The Robot-Coupe whisk available on Mini MP Combi, CMP Combi, MP Combi Ultra, and MP FW will allow you to...



MP

CMP

Mini MP

EMULSIFY

any salad dressing, mayonnaise



MIX

pancake dough, tomato pulp, seasoning...



SEED

semolina, rice, wheat, quinoa...



BEAT

egg whites, chocolate mousse, whipped cream...



MIX/KNEAD

mashed potatoes, doughnuts dough for fried preparation...



COMBI MIXER/WHISK



Mini MP 190 Combi

NEW

- **Power** : 220 Watts. Single phase.
- **Variable speed** : from 2 000 à 12 500 rpm in mixer function.
from 350 à 1 560 rpm in whisk function.
- **Speed self regulation system.**
- Total length with tube : 485 mm - with whisk : 550 mm, Ø 78 mm.
- **Stainless steel removable knife, bell, tube and whisk (185 mm).**
- Whisk gear box with heavy duty metal parts.

Ref. 34720 - Mini MP 190 Combi 230V/50/1	400 €
Ref. 34721 - Mini MP 190 Combi 230V/50/1 UK plug	400 €
Ref. 34724 - Mini MP 190 Combi 220V/60/1	400 €
Ref. 34725 - Mini MP 190 Combi 120V/60/1	400 €

Mini MP 240 Combi

NEW

- **Power** : 250 Watts.
- Total length with tube : 535 mm - with whisk : 550 mm, Ø 78 mm.
- Other characteristics same as above.

Ref. 34730 - Mini MP 240 Combi 230V/50/1	440 €
Ref. 34731 - Mini MP 240 Combi 230V/50/1 UK plug	440 €
Ref. 34734 - Mini MP 240 Combi 220V/60/1	440 €
Ref. 34735 - Mini MP 240 Combi 120V/60/1	440 €

COMBI MIXER/WHISK



CMP 250 Combi

SPEED SELF
REGULATION SYSTEM

- **Power** : 270 Watts. Single phase.
- **Variable speed** : from 2300 to 9600 rpm in mixer function.
from 500 to 1800 rpm in whisk function.
- **Speed self regulation system.**
- **Stainless steel removable knife, bell, whisk and tube. Gear box with heavy duty metal parts.**
- Tube length : 250 mm - Whisk length : 220 mm
Total length with tube : 640 mm - with whisk : 610 mm - Ø 125 mm.

CMP 300 Combi

SPEED SELF
REGULATION SYSTEM

- **Power** : 300 Watts.
- Tube length : 300 mm - Whisk length : 220 mm
Total length with tube : 700 mm - with whisk : 610 mm - Ø 125 mm.
- Other characteristics same as above.

Voltages	CMP 250 Combi		CMP 300 Combi	
	Ref.	€	Ref.	€
230V/50/1	34300	540	34310	570
230V/50/1 UK plug	34301	540	34311	570
120V/60/1	34305	540	34315	570
220V/60/1	34304	540	34314	570
OPTIONS	Ref.	€	Ref.	€
Motor base : 230V/50/1	29819	280	29820	305
120V/60/1	29841	280	29842	305
220V/60/1	29833	280	29834	305
Mixer attachment (tube + foot)	27249	135	27250	145
Whisk attachment equipped with heavy duty metal parts	27248	175	27248	175

• LARGE RANGE- VARIABLE SPEED MIXERS



MP 350 Combi Ultra

SPEED SELF
REGULATION SYSTEM

- **Power** : 440 Watts. Single phase.
- **Variable speed** : from 1500 to 9000 rpm in mixer function.
from 250 to 1500 rpm in whisk function.
- **Speed self regulation system.**
- **Stainless steel removable knife, bell, whisk and tube.**
- **Foot equipped with a 3 level watertightness system.**
- **Metal gearbox** even more resistant when processing pan cakes or fresh smashed potatoes.
- **Delivered with:** 1 stainless steel wall support.
- Tube length : 350 mm - Whisk length : 280 mm
Total length with tube : 790 mm - with whisk : 805 mm - Ø 125 mm.
- Stainless steel motor base.

MP 450 Combi Ultra

SPEED SELF
REGULATION SYSTEM

- **Power** : 500 Watts.
- **Stainless steel removable knife, bell, whisk and tube**
- Tube length : 450 mm - Whisk length : 280 mm
Total length with tube : 890 mm - with whisk : 840 mm - Ø 125 mm.
- Other characteristics same as above.

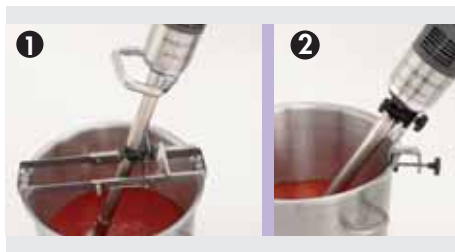
• LARGE RANGE - WHISK



MP 450 FW Ultra

SPEED SELF
REGULATION SYSTEM

- **Power** : 500 Watts - Single phase.
- **Variable speed** from 250 to 1500 rpm.
- **Speed self regulation system.**
- **Removable whisk.**
- **Metal gearbox** even more resistant when processing pancakes or fresh smashed potatoes.
- **Delivered with:** 1 stainless steel wall support.
- Whisk length : 280 mm - Total length : 800 mm - Ø 125 mm.
- Stainless steel motor base.

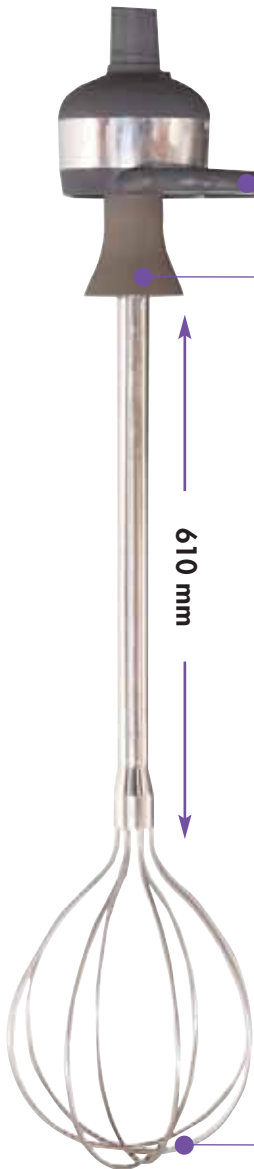


3 adjustable pan supports		1
Ref. 27363 - for pan from 330 to 650 mm diameter	225 €	
Ref. 27364 - for pan from 500 to 1000 mm diameter	240 €	
Ref. 27365 - for pan from 850 to 1300 mm diameter	250 €	
Universal pan support		2
Ref. 27354 - for any pans diameter	135 €	

Voltages	MP 450 FW Ultra		MP 350 Combi Ultra		MP 450 Combi Ultra	
	Ref.	€	Ref.	€	Ref.	€
230V/50/1	34680	570	34660	675	34670	725
230V/50/1 UK plug	34681	570	34661	675	34671	725
120V/60/1	34685	570	34665	675	34675	725
220V/60/1	34684	570	34664	675	34674	725

OPTIONS	MP 350 Combi Ultra		MP 450 Combi Ultra	
	Ref.	€	Ref.	€
Motor base : 230V/50/1	39418	385	39410	435
120V/60/1	39422	385	39415	435
220V/60/1	39421	385	39414	435
Mixer attachment (tube + foot)	39354	160	39355	170
Whisk attachment equipped with heavy duty metal parts	27210	195	27210	195
NEW Mixing Attachment 3	27355	365	27355	365

MIXING TOOL ATTACHMENT



Ergonomic handle

Rubber protection

610 mm

- Gearbox with all-metal gears and flange for increased wear resistance.
- **Variable speed** from 150 to 510 rpm
- Total length of the tool : **690 mm**
- In option, on MP 350 Combi Ultra, MP 450 Combi Ultra and MP 450 FW Ultra models.

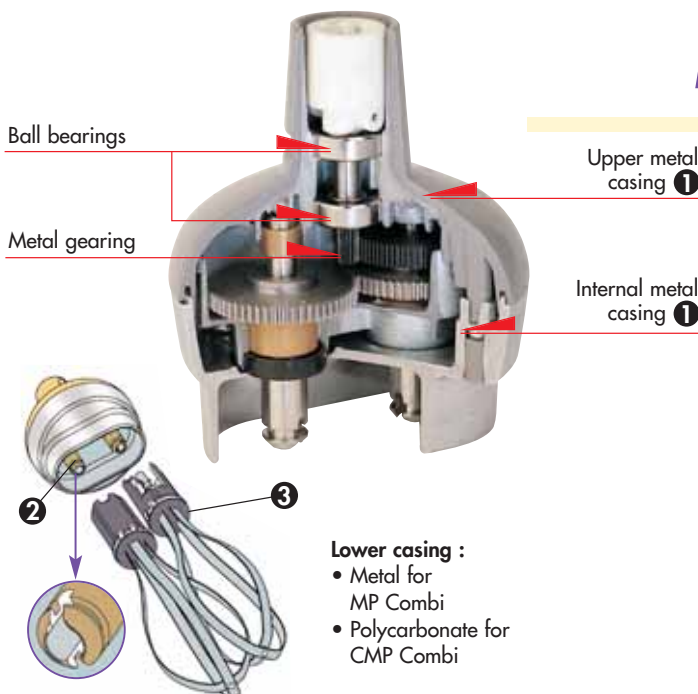
Uses :

- Potato flakes
- Dry soups
- Dehydrated base for sauce
- Spices + sauces
- Dehydrated mixes for pastry

Ø 175 mm



Metal Gear Box



- Lower casing :**
- Metal for MP Combi
 - Polycarbonate for CMP Combi

- Gears contained **within 2 separate metal casings 1** which make the gearbox resistant to support heavy strenghts.
- **Fast coupling 2** of the whisks on the gear box and the gear box on the motor base for easy assembling and dismantling.
- **Overmoulded whisks 3** to ensure a perfect hygiene (machine design without any hidden corner).



C 40 PressCoulis AUTOMATIC CHINOIS

NEW

- **Power** : 500 Watts.
- **Voltage** : single phase 230 V.
- **Speed** : 1500 rpm.
- **Metal motor base.**
- **Removable lid and bowl.**
- **Delivered with** : Citrus-press accessory, PressCoulis and juice extractor. Cleaning brush.
- **Dimensions** (HxWxD) : 502 x 237 x 223mm.

Réf. **55023** - PressCoulis C 40 230V/50/1

640 €

C40 PressCoulis from Robot Coupe - 3 machines in 1

The C40 PressCoulis can extract all the goodness from fruits and vegetables thanks to its 3 functions...

...Citrus press



For citrus fruit:
oranges, lemons,
grapefruit...
Seedless and pulp-free
citrus juice

...Juice extractor



For hard fruit and
vegetables:
apples, carrots, raw
beetroot...
Clear, pulp-free juice

...Automatic chinois



For soft fruit and
vegetables:
raspberries,
blackcurrants, tomatoes
Thick, seedless and pulp-
free coulis and juice



C 80

- **Power** : 650 Watts - Single phase.
- **Speed** 1500 rpm.
- **Table top model.** Stainless steel sieve. Continuous feeding of the machine. Automatic ejection of waste.
- **Delivered with :**
- Perforated basket Ø 1 mm.
- **Dimensions** (HxLxW) : 540 x 610 x 360 mm.



C 120

- **Power** : 900 Watts - Three phase.
 - **Dimensions** (HxLxW) : 860 x 1030 x 400 mm.
 - **Floor model delivered with stainless steel feet.**
- Other characteristics same as above.

C 200 SPECIAL INDUSTRY

- **Power** : 1800 Watts - Three phase.
 - **Delivered with :**
- Perforated basket Ø 1 mm and Ø 3 mm.
 - **Dimensions** (HxLxW) : 860 x 1030 x 400 mm.
- Other characteristics same as above.

C 200 V.V. VARIABLE SPEED

- **Power** : 1800 Watts - Single phase.
 - Available with a speed variation from 100 to 1800 rpm.
- Other characteristics same as above.



Voltages	C 80		C 120		C 200		C 200 V.V.	
	Ref.	€	Ref.	€	Ref.	€	Ref.	€
230-400V/50/3			55000	4 195	55006	4 500		
220V/60/3			55009	3 860	55007	4 160		
230V/50/1	55012	2 055	55011	3 945				
115V/60/1	55014	2 055	55022	3 945				
220V/60/1	55017	2 055						
230V/50-60/1							55018	7 200



OPTIONS	C 80		C 120/C 200	
	Ref.	€	Ref.	€
Perforated basket Ø 0,5 mm	57009	210	57211	440
Perforated basket Ø 1,5 mm			57042	265
Perforated basket Ø 2 mm			57019	265
Perforated basket Ø 3 mm	57008	175	57156	265
Perforated basket Ø 5 mm (on request)	57023	265	57020	265
Additional perforated basket Ø 1 mm	57007	175	57145	265
Additional rubber scraper (per unit)	100338	30	100702	30



TP180 Bread Slicer

- **Power** : 350 Watts. Single phase.
- **Stainless steel construction.** Induction motor
- **Adjustable tray** that allows cutting from 8 to 80 mm slices.
- **Stainless steel blade** very easily removable for cleaning.
- **Infrared security system, Robot-Coupe patented.**
- **Output** : 180 to 360 slices per minute.
- **In option** : Stainless steel movable stand.
- **Dimensions** (HxLxW) : 920 x 335 x 385 mm.

Ref. **23001** - TP 180 230V/50/1

2 170 €

Ref. **23002** - TP 180 220V/60/1

2 170 €

Ref. **27187** - Stainless steel movable stand

410 €



THE PRODUCT'S PLUS

The bread slicer can cut **180-360 slices of bread per minute**, each **perfectly even** and measuring between 8 and 80 mm thick.

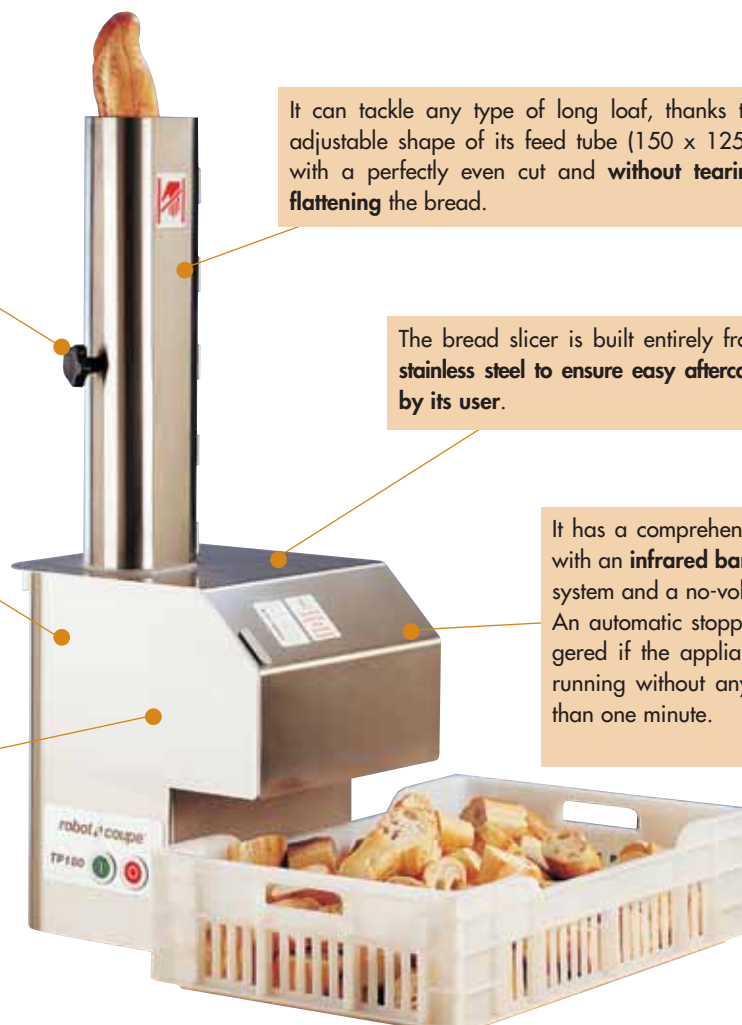
It can tackle any type of long loaf, thanks to the adjustable shape of its feed tube (150 x 125 mm) with a perfectly even cut and **without tearing or flattening** the bread.

Its stainless-steel blade can be easily removed for cleaning without the need of any special tools.

The bread slicer is built entirely from **stainless steel** to ensure **easy aftercare** by its user.

Removable breadcrumbs tray

It has a comprehensive safety system with an **infrared barrier**, a lid-locking system and a no-volt control device. An automatic stopping device is triggered if the appliance has been left running without any bread for more than one minute.













YOU REQUIRE A FOOD PROCESSOR



How many covers do you serve per day ?



 $\frac{10}{20}$ 	 $\frac{10}{70}$ 	 $\frac{20}{100}$ 	 $\frac{30}{300+}$ 	 $\frac{30}{400+}$ 
---	---	--	---	---



Do you require dicing or French fries ?



No	No	No	No	Yes	Yes	Yes
----	----	----	----	-----	-----	-----













Do you require stainless steel bowl ?



No	No	Yes	Yes	Yes	Yes	Yes
----	----	-----	-----	-----	-----	-----

HERE IS YOUR FOOD PROCESSOR



						
						
R 201	R 301	R 301 Ultra	R 401	R 402 R 402 V.V.	R 502 R 502 V.V.	R 602 R 602 V.V.



YOU REQUIRE A VEG'PREP ONLY, SEE PAGE 64
YOU REQUIRE A CUTTER MIXER ONLY, SEE PAGE 65



YOU REQUIRE A VEG'PREP ONLY



How many covers do you serve per day ?



$\frac{20}{60}$	$\frac{20}{80}$	$\frac{20}{300+}$	$\frac{50}{400+}$	$\frac{100}{1000+}$	$\frac{300}{1000+}$
-----------------	-----------------	-------------------	-------------------	---------------------	---------------------



What output do you require (Operating time kg/h) ?

Processing time (kg/h)



up to 40	up to 40	up to 250	up to 300	up to 700	up to 900
up to 120	up to 180	up to 300	up to 420	up to 900	up to 1800



Do you require dicing or French fries ?



No	No	Yes	Yes	Yes	Yes	Yes
----	----	-----	-----	-----	-----	-----



Do you require Brunoise or waffles ?



No	No	No	No	No	No	No
----	----	----	----	----	----	----



HERE IS YOUR VEG'PREP MACHINE



CL 20



CL 25



CL 30



CL 50
CL 50 Ultra



CL 52



CL 55



CL 60
CL 60 V.V.






YOU REQUIRE A CUTTER MIXER ONLY



How many covers do you serve per day ?



 $\frac{10}{20}$ 	 $\frac{10}{30}$ 	 $\frac{10}{40}$ 	 $\frac{20}{80}$ 	 $\frac{20}{100}$ 	 $\frac{20}{150}$ 	 $\frac{50}{200}$ 
---	---	---	---	--	--	--

















What maximum bowl load per batch do you require ?



1 kg	1,5 kg	2 kg	3 kg	3,5 kg	4 kg	5,5 kg
------	--------	------	------	--------	------	--------

HERE IS YOUR CUTTER MIXER













						
						
R 2	R 3	R 4 R 4 V.V.	R 5 Plus R 5 V.V.	R 6 V.V.	R 8	R 10 R 10 V.V.



How many covers do you serve per day ?



 $\frac{50}{300}$ 	 $\frac{100}{400}$ 	 $\frac{100}{500}$ 	 $\frac{200}{1000}$ 	 $\frac{300}{3000}$ 
--	---	---	--	--



What maximum bowl load per batch do you require ?

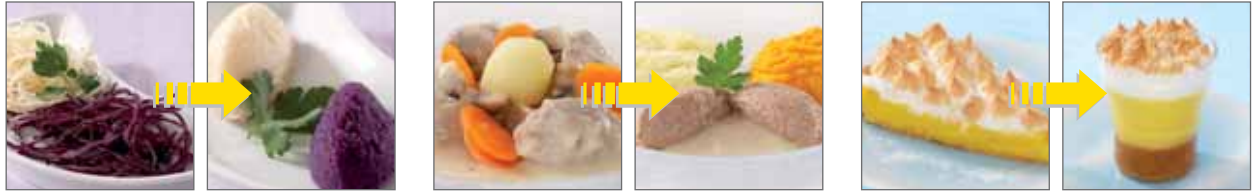


8 kg	10 kg	12 kg	18 kg	25 kg
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HERE IS YOUR VERTICAL CUTTER MIXER



				
				
R 20 R 20 V.V.	R 23	R 30	R 45	R 60



CALCULATE THE TOTAL WEIGHT OF PUREED PREPARATIONS PER MEAL

	Portion weight		Number of blended meals	
Starter or dessert	<input type="text"/> gr	X	<input type="text"/> Meal	= <input type="text"/> gr

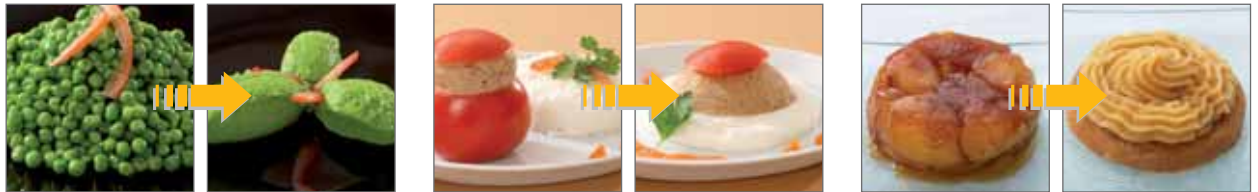
Example : 80 gr X 10 Meals = 800 gr

	Portion weight		Number of blended meals	
Main course	<input type="text"/> gr	X	<input type="text"/> gr	= <input type="text"/> gr

Example 300 gr X 10 Meals = 3 000 gr



YOU NEED A BLIXER!



What amounts do you need to process?



0.2 gr to 1.5 kg	0.3 gr to 2 kg	0.4 gr to 2.5 kg	0.4 gr to 3.5 kg	0.5 gr to 4.5 kg
------------------	----------------	------------------	------------------	------------------



Do you have a 3-phase power supply?



No	No	Yes	No	No	Yes	No	Yes	No
----	----	-----	----	----	-----	----	-----	----

THIS IS THE BLIXER FOR YOU!"



▼▼▼	▼▼▼	▼▼▼	▼▼▼	▼▼▼	▼▼▼	▼▼▼	▼▼▼	▼▼▼
Blixer 2	Blixer 3	Blixer 4	Blixer 4-3000	Blixer 4 V.V.	Blixer 5 Plus	Blixer 5 V.V.	Blixer 6	Blixer 6 V.V.

For your showrooms and stores



Robot-Coupe range poster

Printed on both sides
Delivered with suspension cord
Ref. : 430 354

Mini MP Display

New presentation
Ref. : 407 881

Plastic whisk support

Ref. : 430 439
Box of 10



Ref. : 430 437

550 x 1200 mm

R301 Display

Ref. : 430 393



PLV CL50

Ref. : 430 416



NEW

R 301 discs display

Ref. : 450 367



CL 50 discs display

Ref. : 450 366



Power Mixers Display

Ref. : 407 435 Price 230 €



3 Machines Display

Ref. : 407 818 Price 350 €

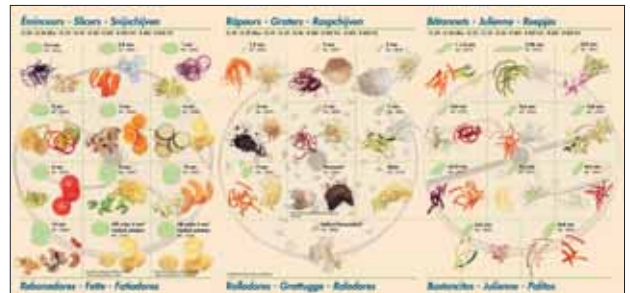


New tool at your disposal

Disc selection guide



First side



Reverse side

At your service :

CD-ROM



CD ROM n° 84
- For Architects and consultants
- For Distributors

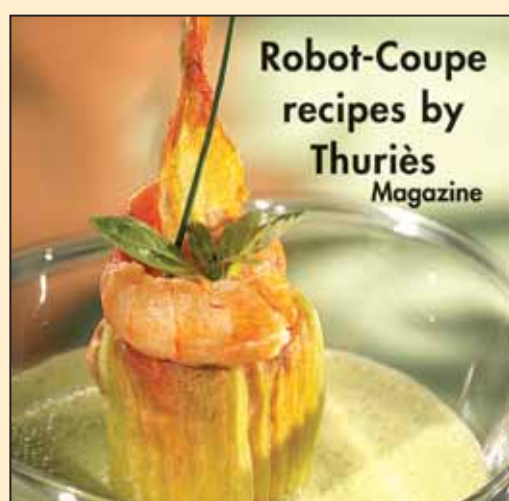


CD ROM N°118
SAV

Website www.robot-coupe.com

To access to the after sales service on the web, ask now your access code and password to our sales department.

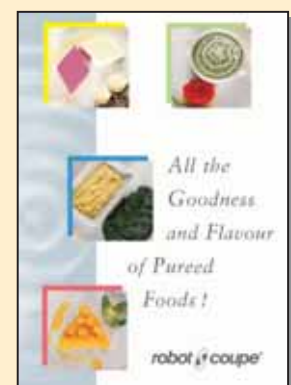
Recipe books



Ref. : 430 415



Ref. : 430 354



Ref. : 430 183

GENERAL CONDITIONS OF SALE

PREAMBLE

Robot-Coupe designs and manufactures top-of-the-range food processors for commercial use, which are distributed both in France and abroad, under conditions which reflect its industrial know-how and the image of its products as high-quality appliances designed in the heart of Burgundy.

Distributing Robot-Coupe products involves providing users with advice, services and warranties consistent with Robot-Coupe's brand image and the high standard of its products.

This is why, in order to market Robot-Coupe products appropriately, distributors must meet a whole series of qualitative criteria, centred around their ability to inform users about the characteristics of Robot-Coupe products, to promote these products effectively, to deliver, install and bring into service any products that are sold, and to provide warranty and after-sales services.

GENERAL POINTS

Article 1 :

The general conditions of sale set out in this document apply to all Robot-Coupe customers.

In accordance with article L441-6 of the French Code of Commercial Law, the general conditions of sale shall constitute the legal basis of negotiations, unless provided otherwise in writing and with Robot-Coupe's consent. They shall prevail over all general or specific conditions of purchase. They cannot be departed from without a specific agreement signed by Robot-Coupe.

Any order placed with Robot-Coupe entails ipso jure the purchaser's acceptance of Robot-Coupe's general conditions of sale.

Any order placed in bad faith or of an abnormal nature shall be refused by Robot-Coupe.

RATES AND PRICE REDUCTIONS

Article 2 :

The prices charged by Robot-Coupe are set out in a basic price list drawn up each year on January 1st and valid for one year.

Appliances are invoiced on the basis of the prices in effect on the date of despatch.

DELIVERY PERIODS

Article 3 :

Delivery periods are given as a guide when the order is taken.

Failure to respect the delivery period shall not entitle the customer to any compensation, penalty or damages.

It shall not justify the customer's refusal of a delivery.

Article 4 :

Should despatch be postponed at the distributor's request and with Robot-Coupe's consent, the cost of storing and handling the merchandise may be claimed from the purchaser. These arrangements do not alter the obligation to pay for the merchandise.

SHIPMENT – DELIVERY

Article 5 :

Whatever the merchandise's destination, its mode of shipment and the method of payment for the cost of shipment (carriage free/forward), shipment and all related operations shall be at the risk of the customer, who must inspect the despatched goods upon delivery.

CLAIMS – RETURNS

Article 6 :

It is up to the customer to inspect the merchandise with respect to quantities and references, and to check whether it matches the invoice description. In order to be valid, any claim must be submitted within eight days of receipt of the merchandise.

Article 7 :

If a product which fails to match the invoice description is brought to Robot-Coupe's attention in accordance with the conditions set out above, it shall be replaced or repaired, but shall not give rise to the payment of damages on whatever grounds.

Article 8 :

No merchandise can be returned without Robot-Coupe's prior permission. Any merchandise that is returned must be in good condition and must never have been used. It must clearly bear the name of the sender.

PAYMENTS

Article 9 :

All invoices for an amount below €153 before tax shall be paid cash and all invoices for an amount equal to or above €153 before tax shall be paid within 30 days of the date of the invoice.

Should an invoice be paid within 20 days, the purchaser may apply a discount to his/her payment equivalent to the legal rate. In which case only VAT corresponding to the price that is actually paid can be deducted.

In accordance with article L 441-6 of the French Code of Commercial Law, failure to pay on the day following the date of payment shown on the invoice shall result in the invoicing of interest on the late payment at the annual rate of 12%.

Furthermore, unless an extension of the deadline has been requested in time and granted by Robot-Coupe, late payment shall result in:

- in the immediate payability of all sums due, whatever their intended mode of payment.
- the payability as damages and as a penalty (within the meaning assigned by article 1229 of the French Civil Code) of compensation equal to 15% of the sums due, in addition to any legal interest and legal costs.

Lastly, if the purchaser has shirked one of his or her obligations on the occasion of previous orders (e.g. late payment), Robot-Coupe reserves the right to cease deliveries to said purchaser, either temporarily or definitively.

WARRANTY

Article 10 :

Merchandise supplied by ROBOT-COUCPE has a one-year warranty covering the parts against any operating defects arising from manufacturing defects or defects in the material. This warranty can only be brought into play by the purchaser if the products have been stored, used and maintained in compliance with the instructions for use published by Robot-Coupe.

In particular, this warranty does not cover (non-exhaustive list):

- inadequate supervision or aftercare, or unsuitable storage.
- the product's normal wear and tear.
- alterations to the product which are not in accordance with Robot-Coupe's instructions.
- use that is improper or does not correspond to the purpose of the product.
- an event of force majeure or any other event beyond the seller's control.
- any other cause which does not arise from an action by Robot-Coupe.

In any event, the warranty is strictly limited to the replacement of the faulty parts by Robot-Coupe, to the exclusion of any other form of compensation on whatever grounds. The repair, alteration or replacement of parts or products during the period covered by the warranty shall not have the effect of extending said warranty.

Article 11 :

As the retailer is contractually bound to the end customer, the former shall be the primary point of contact should a claim be submitted against the manufacturer's warranty.

The services relating to the implementation of the warranty (administrative and logistic management) are related to and inseparable from the sales contract entered into by the retailer and the end customer.

The sale price invoiced to the end customer comprises not only the price of the finished products being sold but also the retailer's consideration for managing the warranty covering these products.

As such, Robot-Coupe shall not bear any of the direct or indirect expenses incurred by the retailers in administering the manufacturer's warranty.

RESERVATION OF TITLE

Article 12 :

ROBOT-COUCPE reserves title to merchandise sold until the latter's prices have been paid in full, both interest and principal. Should the purchaser fail to pay the price on the due date, Robot-Coupe shall be entitled to recover the products, the sale shall be cancelled de jure if Robot-Coupe so wishes and the latter shall keep any downpayments that have already been made in return for the use the purchaser has made of the products.

Should the parties disagree as to the conditions under which the merchandise is to be returned, said return of goods shall be obtained by summary order injunction delivered by the presiding judge of Créteil Commercial Court to which the parties expressly assign competence.

Transfer of risk :

Robot-Coupe shall reserve title to the merchandise until the latter's prices have been paid in full, but the purchaser shall become responsible for it as soon as it has been materially handed over to the latter, the transfer of possession entailing the transfer of risk. As a consequence, the purchaser agrees to take out an insurance policy covering the loss, theft or destruction of the relevant merchandise.

Resale :

As Robot-Coupe shall reserve title to the merchandise until its price has been paid in full, the purchaser is expressly forbidden to use it for the purposes of resale.

However, Robot-Coupe, as a tolerance and a business expedient, authorizes the purchaser to resell the merchandise, providing that the purchaser settles all outstanding sums immediately upon resale, the corresponding sums being hypothecated here and now for the benefit of Robot-Coupe in accordance with article 2071 of the French Civil Code, the purchaser becoming merely the trustee of the price.

Shipment or warehousing :

Should the purchaser be required to transfer the products to a carrier or an agent, the latter shall date and sign a document mentioning the references and quantities of the merchandise of which he or she is taking possession and add in his or her own handwriting the words "I confirm that when the merchandise was handed over to me I read the clause stipulating that Robot-Coupe reserves title to this merchandise".

Seizure or requisition :

Until such time as the price is paid in full, the customer shall be obliged to inform Robot-Coupe, within twenty-four hours, of the seizure, requisition or confiscation of the merchandise for the benefit of a third party and to take all steps to ensure that Robot-Coupe's title is recognized and respected in the event of action by creditors.

Receivership or liquidation :

In the event of receivership or the liquidation of the purchaser's property, and in accordance with the provisions of article L 621-115 of the French Code of Commercial Law, Robot-Coupe shall be permitted to claim this merchandise within three months following the publication of the court order setting the procedure in motion.

USE OF THE ROBOT-COUCPE TRADEMARK AND OTHER INTELLECTUAL PROPERTY RIGHTS

Article 13 :

Apart from the sales contract, the retailer is forbidden to use the Robot-Coupe trademark and more generally any elements which might carry Robot-Coupe's intellectual property rights (photos of the products or advertising images, texts of recipe books and other texts, etc.) without Robot-Coupe's prior written permission.

In particular, any advertisement using the Robot-Coupe trademark either as the main subject or as an accessory shall be brought to Robot-Coupe's attention and shall be subject to the latter's prior written permission.

WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

Article 14 :

Insofar as the equipment being sold is electrical or electronic equipment as defined by decree no. 2005-829 of 20 July 2005, transposing the European directive 2002-96-CE of 27 January 2003, it is hereby agreed that the purchaser in possession of this equipment shall, unless it is expressly agreed otherwise, organize and pay for the disposal of the waste equipment, under the conditions set out in sections 21 and 22 of the aforementioned decree.

In the event of an inspection, the manufacturer can ask the purchaser to supply documents proving that the latter has fulfilled all the obligations relating to the equipment which was transferred to him or her under the sales contract.

Should the purchaser fail to supply these documents, the purchaser shall be assumed to be responsible for failing to fulfil his or her obligations, in respect of which the manufacturer reserves the right to claim damages.

CLAIMS

Article 15 :

From the date on which these general conditions take effect, no claim concerning a price advantage or a service shall be allowed if it is submitted more than twelve months after the start of the debt.

FORCE MAJEURE

Article 16 :

The advent of a force majeure shall have the effect of suspending the fulfilment of these contractual obligations.

A case of force majeure is any event beyond Robot-Coupe's control and which prevents it from operating properly during the manufacture or dispatch of the merchandise.

Cases of force majeure include floods, fires, total or partial strikes hindering the normal operation of Robot-Coupe or one of its suppliers, subcontractors or carriers, as well as an interruption of transport or the supply of power, raw materials or spare parts.

Article 17 :

Robot-Coupe reserves the right to make any alteration to the products described in its catalogues and other advertising media.

DISPUTES

Article 18 :

All sales entered into by Robot-Coupe are governed by French law.

All disputes relating to sales by Robot-Coupe and the application or interpretation of these general conditions of sale shall be heard exclusively by Créteil Commercial Court.

robot coupe®

*The specialist in food
preparation equipment*



MADE IN FRANCE BY ROBOT-COUCPE S.N.C.

Head Office, French, Export and Marketing Department:

Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26

48, rue des Vignerons - 94305 Vincennes Cedex - France

<http://www.robot-coupe.com> - email : international@robot-coupe.com

We reserve the right to alter at any time without notice the technical specifications of this appliance.
None of the information contained in this document is of a contractual nature. Modifications may be made at any time.
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Ref. : 430 197 - 02/2009 - Export

robot coupe®



EXPORT PRICE LIST

16-03-2009

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Tel.: + 33 1 43 98 88 33 - Fax: + 33 1 43 74 36 26

48, rue des Vignerons - 94305 Vincennes Cedex - France

<http://www.robot-coupe.com> - email : international@robot-coupe.com

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.

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



Straight

MIXING



Straight

FINE CHOPPING



Fine serrated

EMULSIONS AND SAUCES



Straight

KNEADING



Coarse serrated

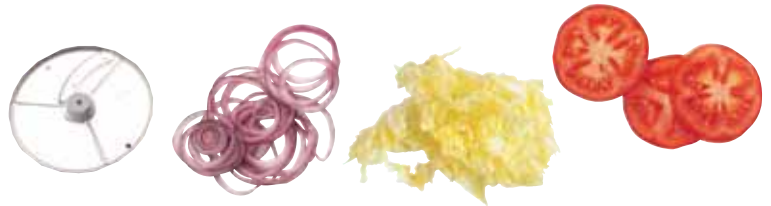
GRINDING



Coarse serrated

VEGETABLE PREPARATION Function

SLICING



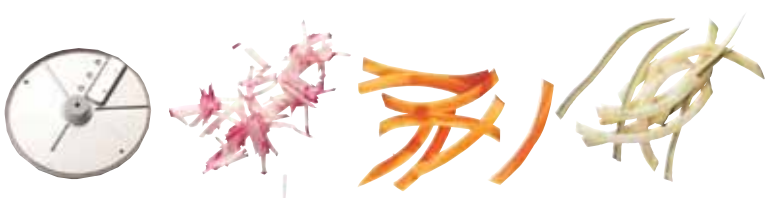
RIPPLE CUT



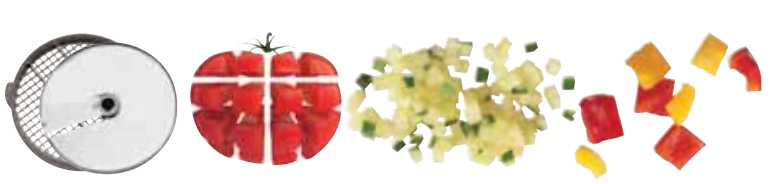
GRATING



JULIENNE



DICING



FRENCH FRIES



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

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

R 201

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 €

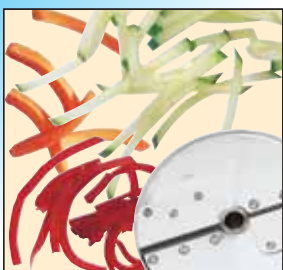
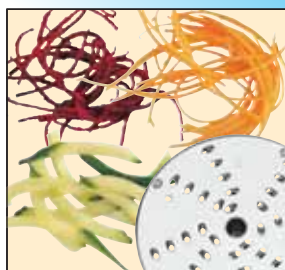
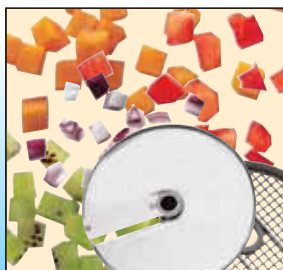
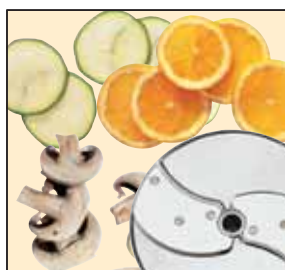
Ref. 1907 - **Suggested asian pack of 4 discs :**

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





Complete selection of discs, refer page 12



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.

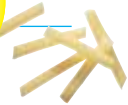


R 402 SINGLE PHASE

Bowl 4.5 L

Dicing and French Fries capability

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

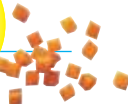


R 402 V.V. VARIABLE SPEED

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

- **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.

Bowl 5.5 L

Dicing and French Fries capability



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

- **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.

Dicing and French Fries capability



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					
	0,7 mm for horseradish paste	27078	75	27078	75							
	1 mm for horseradish paste	27079	75	27079	75	28055	125					
	1,3 mm 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

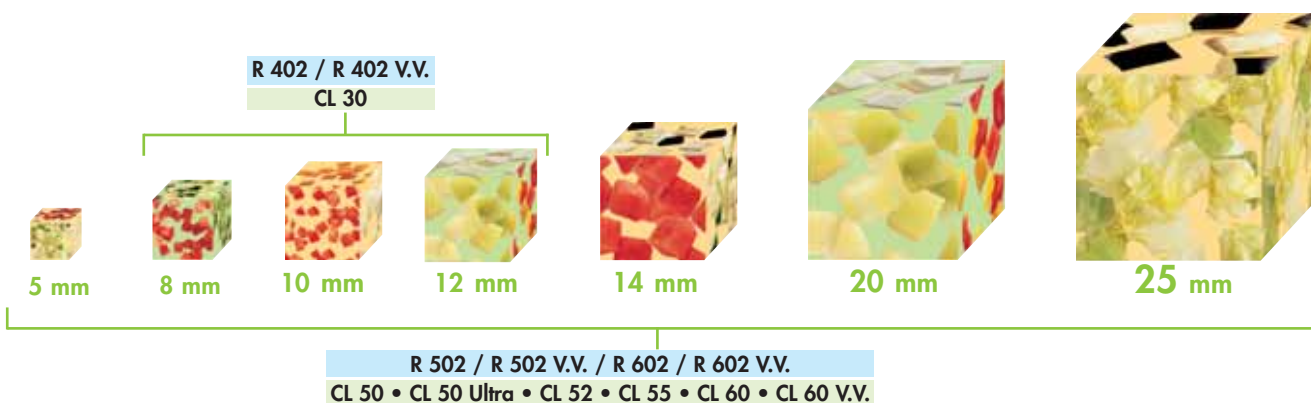
REMINDER



- 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.

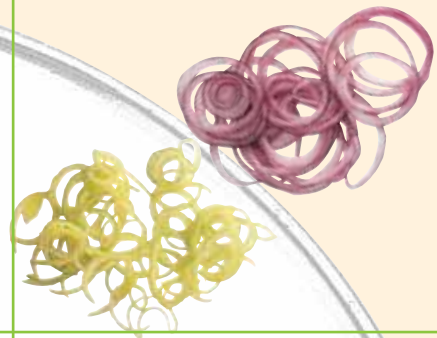
0,6 mm
Ref. : 28166



0,8 mm
Ref. : 28069



1 mm
Ref. : 28062



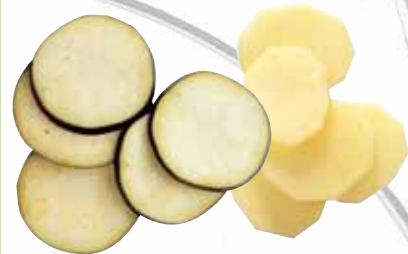
2 mm
Ref. : 28063



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



1x30 mm
Ref. : 28153



2x2 mm
Ref. : 28051



2x4 mm
Ref. : 27072



2x6 mm
Ref. : 27066



2x8 mm
Ref. : 27067



2x10 mm
Ref. : 28173



3x3 mm
Ref. : 28101



4x4 mm
Ref. : 28052



6x6 mm
Ref. : 28053



8x8 mm
Ref. : 28054





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

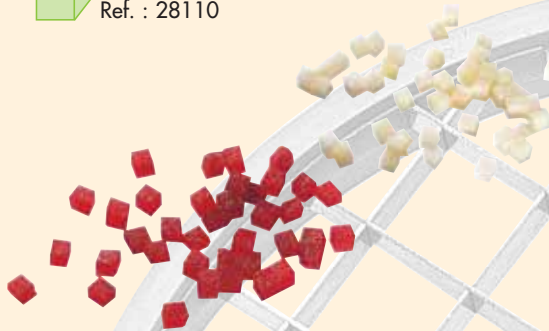



The widest range of cuts

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

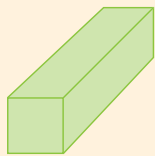




The widest range of cuts

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

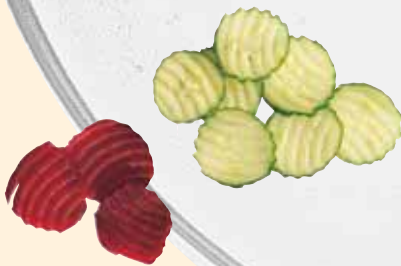


Ripple cuts

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



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.

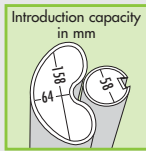
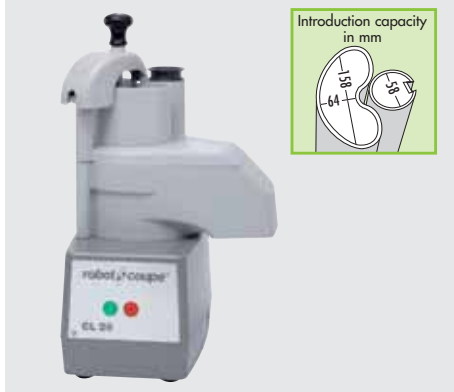


CL 60 Pusher Feed-Head

Recommended for 300 to 3000 meals and more

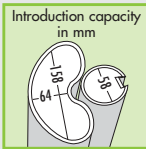
Motor base : motor 1500 W - three phase or switchable - 2 speeds 375/750 rpm
Stainless steel motor base. **Dimensions :** 1260 x 404 x 545 mm.





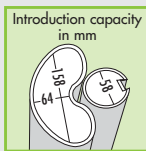
CL 20

- **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 €

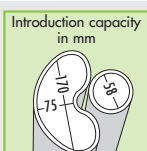
Ref. **28189** - Potato Ricer Attachment Ø 2 mm

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.



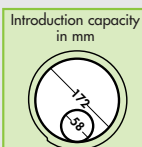
CL 50 Ultra

- **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.

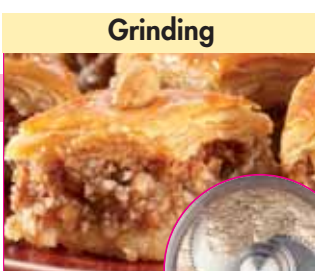
Ref. **27185** 630 €



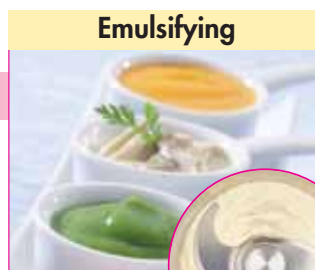
Straight blade Knife



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 fonction** : 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 €**

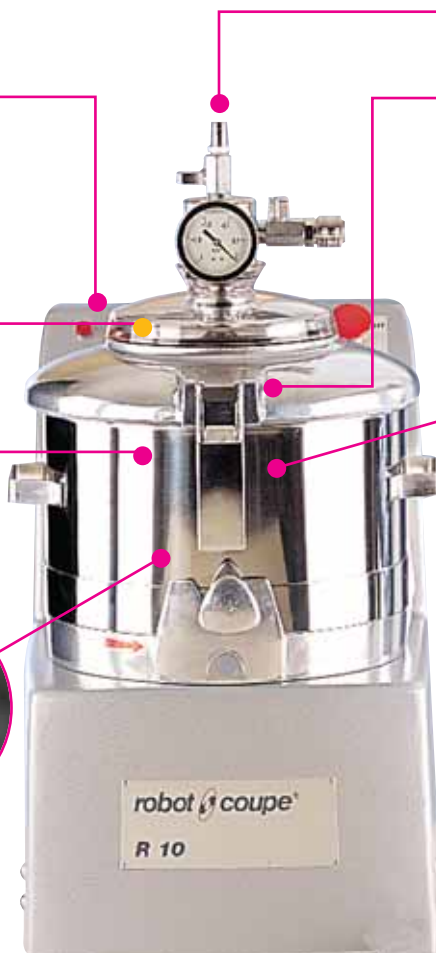
THE PRODUCTS PLUS

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.**

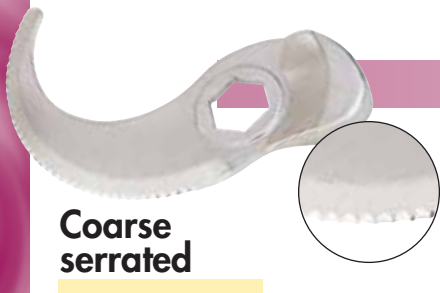
R-MIX FUNCTION ON R 5V.V., R 6 V.V., R 10 V.V. AND R 20 V.V.



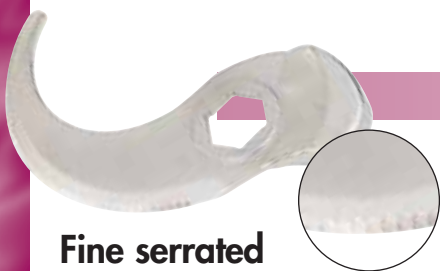
- **To mix without cutting delicate products**
- The R-Mix function allows to process with speed variation from 60 to 500 rpm in reverse rotation to incorporate without chopping delicate and fragile ingredients into a preparation.
Ex : mushroom into a terrine, crayfish tails in a fish mousse, raisins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



Straight



Coarse serrated



Fine serrated



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

Code	Designation		Price HT €
3003	H40 115V 60 R100	MOTOR 115V60HZ R100 W/BRA	145,55
3008	H50 240V 50 R172	H50 240V 50HZ R172	159,19
3009	ENS H50 220/50/1 CL	H50 220/50/1 CL ASS	163,97
3010	ENS H50 240/50/1 CL	H50 240/50/1 CL ASS	163,97
3011	H50 115V 60 CL50-A/CL401	H50 115V 60	163,91
3012	H50 115V 60 R172	H50 115V 60HZ R172	159,19
3015	H50 220V 50 R172	H50 220V 50HZ R172	159,19
3033	MOTEUR 220/50/1 R301UA	R301UA 220/50/1 MOTOR	218,28
3036	H50 115/60/1 CL USA	H50 115/60/1 CL USA	163,97
3041	ENS H50 230/50/1 R301 U	H50 220/50/1 R301U ASS	218,28
3046	H50 220V 50HZ R2	MOTOR H50 220V 50HZ R2	175,05
3048	ENS H50 240/50/1 R301 U	H50 240/50/1 R301U ASS	218,28
3049	ENS H50 115/60/1 R301 U	H50 115/60/1 R301U ASS	218,28
3050	H50 240V 50 R2	H50 240V 50 R2	175,05
3052	H45 220V 50HZ R120	H45 220V 50 R120 MOTOR	132,40
3053	H45 240V 50HZ R120E	H45 240/50 R120E	132,40
3054	H45 115V 60HZ R100E	H45 115V 60 R100E MOTOR	132,40
3062	ENS H50 220/60/1 R3	H50 220/60/1 R3 ASS	230,85
3063	ENS H50 220/60/1 CL	H50 220/60/1 CL ASS	168,21
3064	H50 220V 50/1 CL50-B	H50 220V 50/1 CL50-B	163,91
3065	H50 240V 50/1 CL50-B	H50 240V 50/1 CL50-B	163,91
3066	H50 115V 60/1 CL50-B	H50 115V 60/1 CL50-B	163,91
3067	H50 220V 60/1 CL50-B	H50 220V 60/1 CL50-B	163,91
3074	H50 220V 50HZ R302	MOTOR R302 220/50/1	218,28
3075	H50 220V 60HZ R302	MOTOR R302 220/60/1	230,85
3076	H50 120V 60HZ R302	MOTOR R302 116/60/1	218,28
3077	H50 220/50/1 CL	H50 220/50/1 CL	163,70
3078	H50 220/60/1 CL	H50 220/60/1 CL	163,91
3079	H50 115/60/1 CL	H50 115/60/1 CL	163,91
3080	H50 CL25 220-240/50/1	H50 CL25 220-240/50/1	218,28
3081	H50 CL25 115/60/1	H50 CL25 115/60/1	218,28
3082	H50 CL25 220/60/1	H50 CL25 220/60/1	230,85
3091	H50 220/60/1 R301B/UB	H50 220/60/1 R301B/UB	230,69
3092	H50 220-240/50/1 R301B/UB	H50 220-240/50/1 R301B/UB	218,28
3093	H50 115/60/1 R301B/UB	H50 115/60/1 R301B/UB	218,28
3094	H50 220/50/1 R301UAB	H50 220/50/1 R301UAB	218,28
3095	H50 115/60/1 CL	H50 115/60/1 CL	163,91
3096	H50 230/50/1 CL	H50 230/50/1 CL	163,91
3097	H50 220/60/1 CL	H50 220/60/1 CL	163,91
3101	H45 240V 50 HZ R101	MOTOR 240 V 50 HZ R101	126,14
3103	H40 230/50/1 TP180	MOTOR H40 230/50/1 TP180	109,32
3110	H40 220-240V 50HZ R101	H45 220-240V 50HZ R101	132,29
3111	H40 120V 60HZ R101	H45 115V 60HZ R101	132,40
3112	H40 220V 60HZ R101	H45 220V 60HZ R101	145,56
3114	H50 230/50/1 CL50D	H50 230/50/1 CL50D	163,85
3115	H50 120/60/1 CL50D	H50 120/60/1 CL50D	163,85
3116	H50 220/60/1 CL50D	H50 220/60/1 CL50D	163,85
3122	H50 CL30A 230/50/1	MOTOR H50 CL30A 230/50/1	171,34
3123	H50 CL30A 220/60/1	MOTOR H50 CL30A 230/60/1	171,34
3125	H50 CL30A 120/60/1	MOTOR H50 CL30A 120/60/1	171,34
3126	H50 230/50/1 R101A	MOTOR H50 230/50/1 R101A	142,38
3127	H50 220/60/1 R101A	MOTOR H50 220/60/1 R101A	142,38
3137	H50 230/50/1 C40		232,98
3144	H60 230/50/1 R401		251,11
3155	H60 220/60/1 R401A		273,77
3156	H60 120/60/1 R401A		273,77
3172	H50 220/60/1 CL50E		163,85
3202	H50 220-240V 50 R201/R2-A	H50 220-240V 50 R201/R2-A	218,17
3205	H50 115V 60 R201/R2-A	H50 115V 60 R201/R2-A	218,17
3206	H50 220V 60HZ R201/R2-A	H50 220V 60HZ R201/R2-A	240,08
3209	H50 220-240V 50 R2 HAPAG	H50 220-240V 50 R2 HAPAG	209,90
3215	H50 115V 60HZ R100 US	H50 115V 60HZ R100 US	180,57
3322	H45 220V 50 R100	H45 220V 50 R100	132,40
3355	H45 240V 50 R100	H45 240V 50 R100	110,97
3828	ENS H50 220/50/1 R301	H50 220/50/1 R301 ASS	218,28

Code	Designation		Price HT €
3839	ENS H50 240/50/1 R301	H50 240/50/1 R301 ASS	218,28
3840	ENS H50 115/60/1 R301	H50 115/60/1 R301 ASS	218,28
17051	COUTEAU PATE R172	DOUGH BLADE R172	10,34
17052	SPATULE R2/R302/R3	SPATULA R2/R302/R3	4,93
19126	DOMINO 3 POLES R100/R120E	R100/R120 DOMINO	7,90
19141	DOMINO 3 POLES C80/CL50-A	DOMINO 3 POLES	9,02
19188	DOMINO 3 POLES R201/R2-A	TERMINAL BLOCK 3P	3,29
19189	DOMINO 3 POLES R2 US	TERMINAL BLOCK 3P	3,29
19190	DOMINO 3 POLES R2US M.A/P	TERMINAL BLOCK M/A/P	3,29
27057	EMINCEUR 2 R101 1 PLAT	SLICER 2 R101	17,93
27058	RAPEUR 2 R101 1 PLAT	GRATER 2 R101	17,93
27075	COUTEAU DENTE BLIXER 5	FINE SERRATED BLADE BLX5	129,48
27351	COUTEAU DENTEE R502		161,71
27352	COUTEAU DENTE CR R602		277,07
28000	ENS SUPPORT MOT CL401	CL401 MOT.SUPPORT ASS	307,39
28010	DEMI GRILLE 5X5 CL50C	GRID 5X5 CL50C	97,87
28011	DEMI GRILLE 8X8 CL50C	GRID 8X8 CL50C	81,59
28012	DEMI GRILLE 10X10 CL50C	GRID 10X10 CL50C	81,59
28013	DEMI GRILLE 14X14 CL50C	GRID 14X14 CL50C	81,59
28014	GRILLE 20X20 CL50C	GRID 20X20 CL50C	81,59
28107	ENS PLAQUETTE VERR.R502D	R502D LOCKING PLATE ASS	19,94
28117	GRILLE 5X5 CL50	DICING GRID 5X5 CL50	105,50
28118	GRILLE 8X8 CL50	DICING GRID 8X8 CL50	86,99
28119	GRILLE 10X10 CL50	DICING GRID 10X10 CL50	86,99
28120	GRILLE 14X14 CL50	DICING GRID 14X14 CL50	86,99
28121	GRILLE 20X20 CL50	DICING GRID 20X20 CL50	86,99
28122	GRILLE 25X25 CL50	DICING GRID 25X25 CL50	86,99
28128	MACEDOINE EM5 CL50	DICING DISC DS5 CL50	84,82
28129	MACEDOINE EM8 CL50	DICING DISC DS8 CL50	84,82
28130	MACEDOINE EM10 CL50	DICING DISC DS10 CL50	84,82
28131	MACEDOINE EM14 CL50	DICING DISC DS14 CL50	84,82
28132	MACEDOINE EM20 CL50	DICING DISC DS20 CL50	84,82
28133	MACEDOINE EM25 CL50	DICING DISC DS25 CL50	84,82
28149	PLATINE R120 115V	R100 115V CIRCUIT BOARD	119,56
28150	ENS SUPP ILS 012 R600	ILS 012 SUPPORT ASSEMBLY	65,19
28160	ENS ILS+SUPPORT R800	REED SWITCH ASS	23,39
28303	SUPPORT TOLE RAPEUR CL401	SUPPORT GRAT.PLATE CL401	57,02
28358	SUPPORT GRILLE MACEDOINE	CL401 ALUMINIUM SUPPORT	23,02
28479	ENS DOUILLE CL401	CL401 SOCKET ASS	282,15
28590	JULIENNE 7X14 MONTE	PLATE R4 7X14	190,06
28611	COUVERCLE CUTTER R501/U	R501/U CUTTER LID	81,37
28754	PROLONGATEUR R172	R172 DISC STEM	7,00
28809	PLATINE R551/R5 220V 60	CIRC.BOARD R551/R5 220V60	194,73
28842	RAPEUR 2 R120	R120 GRATER 2	20,05
29001	COMMUTATEUR R501/U/R5 380	R501/U/R5 COMMUTATOR	88,16
29007	ENS TIGE SECURITE R2	R2 SAFETY ROD ASS	2,17
29015	CUVE CL R301U	R301/301U VEG.SLICER BOWL	135,48
29017	ENS POUSSOIR LEG CL50	CL50 VEG.PUSHER ASSEMBLY	122,91
29018	ENS COUV CL R2	R2 VEG.SLICER LID ASS.	40,85
29023	CUVE CUTTER R100/R120E	R100/R120 CUTTER BOWL ASS	69,75
29024	COUTEAU BLIXER AM	BLIXER BLADES	147,09
29025	ENS COUV+POUSSOIRS R2	R2 LID + PUSHERS ASS.	32,62
29026	ENS COUV+POUSSOIRS R4	R4 LID + PUSHERS ASS.	42,44
29028	ENS GUIDE POUSSOIR CL50	CL50 PUSHER GUIDE ASS	102,64
29031	ENS ILS+SUPPORT CL50-A	CL50 REED SWITCH ASS	7,48
29032	ENS CAPOT CL50	CL50 BASE ASS	219,29
29034	ENS KIT 3X3 R4	R4 KIT 3X3 R4	74,58
29035	ENS KIT POMME PAILLE R4	R4 RIPPLE CUT SLICER R4	74,58
29036	ENS KIT CELERI R4	R4 KIT SQUARE JULIENNE AS	74,58
29037	ENS KIT 7X7 R4	R4 KIT 7X7 ASS	74,58
29038	ENS KIT 4X2 R4	R4 KIT 4X2 ASS	74,58
29044	FAISCEAU ILS CL401	CL401 REED SWITCH	8,44
29045	FAISCEAU ILS CL50-A	CL50-A REED SWITCH	7,90
29046	FAISCEAU ILS R5 TRI	R5 TRI REED SWITCH	10,61
29047	FAISCEAU ILS R501/U	R501/U REED SWITCH	11,03

Code	Designation		Price HT €
29048	FAISCEAU ILS R5 MONO	R5 MONO REED SWITCH	10,14
29049	PLATINE R301U USA 115V 60	PCB R301U USA 115V 60HZ	82,48
29050	FAISCEAU ILS C120	C120 REED SWITCH	6,90
29052	FAISCEAU ILS C80	C80 REED SWITCH	6,90
29053	FAISCEAU ILS C80-A 60/1	BLIXER REED SWITCH	5,78
29058	ENS BAGUES EPAULEES CL50	CL50 SHOULDERED RING ASS.	6,84
29060	ENS POUSSOIR LEG R501U	R501U VEG. PUSHER ASS	89,06
29061	ENS TIGE VERROUILL CL50-A	LOCKING ROD ASS	20,31
29062	ENS SUP MOT R2 4 TROUS	R2 MOT.SUPP. ASS. 4 HOLES	46,53
29064	ENS GUIDE POUSS.LEG.CL50A	VEG.PUSHER GUIDE AS.CL50A	107,79
29065	CAPOT CL50A	CL50-A BASE ASS	168,68
29066	ENS TAQUET ACCROCHAGE	CLINCH CLIP ASS	51,35
29068	ENS DOUILLE ETANCH R10	R10 SEALING SOCKET ASS.	66,99
29069	PLATINE R10 380V 415V	R10 PCB 380V 415V	627,15
29070	PLATINE CDE R10/R40	R10 ELECTRONIC CIRC.BOARD	138,18
29074	ENS COUVERCLE CL55 LEVIER	CL55 LID ASS	1007,80
29075	PLAT.R10 220/60/220/380V	PCB R10 220/60/220/380V	627,15
29077	ENS COUV CL50-A US	CL50-A US COVER ASSEMBLY	427,27
29079	ILS R301 ULTRA USA	SAFETY SWITCH R301U USA	4,99
29080	ENS ARBRE TRANSMIS CL50A	LINE SHAFT ASS.CL50A	117,12
29081	ENS PLAQUETTE R3/R301U	R3/R01U LOCKING PLATE ASS	13,52
29082	ENS VIS SUPPORT MOT R3	R3 SCREW ASS	6,26
29083	ENS VIS SUPPORT MOT R301U	R301/U SCREWS ASS.	6,26
29089	ENS CUVE BLIXER AM	BLIXER BOWL ASS.	518,46
29090	PLATINE R10 220/380V	R10 PCB 220/380V	627,15
29093	ENS DETECTEUR CYLIN.R10	R10 DETECTOR ASS.	159,03
29094	ENS SUP MOT R101	R101 MOTOR SUPPORT ASS	52,94
29095	ENS SOCLE R2 120/60P USA	R2 MOTOR BASE	40,85
29096	ENS SUP MOT R301U	R301U MOTOR SUPPORT ASS.	83,02
29097	ENS SUP MOT R3 3000T	R3 MOT SUPPORT ASS 3000T	83,02
29098	ENS SOCLE R10	R10 BASE ASS.	616,01
29101	ENS PLAQ CUVE CUT.R501/U	R501/U CUT.LOCK.PLATE ASS	13,52
29102	ENS GUIDE POUSSOIR R501U	R501U PUSHER GUIDE ASS.	107,79
29103	ENS COUV CL R501U	R501U VEG.LID ASS	427,27
29104	ENS SUP MOT R5 TRI	R5 TRI MOTOR SUPPORT ASS.	316,68
29108	ENS COUV R10 PLASTIQUE	R10 PLASTIC LID ASS.	44,66
29109	PLATINE CDE R10VV 220/240	R10VV 220/240 SWITCH	81,05
29112	ENS AXE CHARNIERE R10	R10 HINGE PIN ASS.	27,90
29114	ENS PLAQ CUVE R10	R10 BOWL LOCKIN PLATE ASS	10,66
29119	ENS SUP MOT R501 MONO	R501 MONO MOTOR SUP.ASS.	264,85
29120	ENS SUPPORT MOT R551 TRI	R551 TRI MOTOR SUP.R551	264,85
29122	MINIRUPTEUR R100E	R100E MICROSWITCH	10,93
29123	ENS VISSERIE R100/R120	R100/R120 SCREW ASS.	1,53
29125	ENS SUPPORT MOT R172	R172 MOTOR SUPPORT ASS.	30,55
29129	ENS VISSERIE R2 (3 TROUS)	R2 (3 HOLES) SCREW ASS.	6,26
29130	ENS VISSERIE R2 (4 TROUS)	R2 (4 HOLES) SCREW ASS.	6,26
29131	ENS TIGE SECURITE R172	R172 SAFETY ROD ASS	7,64
29132	ENS SUP MOT R5 MONO	R5 MONO MOTOR SUPPORT ASS	316,68
29134	ENS SUP MOT C120/C200	C120/C200 MOTOR SUPP. ASS	518,56
29135	ENS MOT C80 220V 50	C80 220V 50 MOTOR ASS	229,69
29136	ENS MOT C80 240V 50	C80 240V 50 MOTOR ASS	229,69
29137	ENS MOT C80 115V 60	C80 115V 60 MOTOR ASS	229,69
29138	ENS MOT C120 220/380V	C120 220/380V MOTOR ASS.	711,28
29139	ENS SOCLE R501 ULTRA-V	R501UV BASE ASS	205,18
29141	ENS MOT C120 240V	C120 240V MOTOR ASS.	689,59
29142	ENS MOT C120 115V	C120 115V MOTOR ASS.	689,59
29143	ENS MOT C120 220V	C120 220V/50/1 MOTOR ASS	689,59
29144	ENS MOT C200 220/380V	C200 220/380V MOTOR ASS.	786,02
29145	ENS ARBRE TRANSMIS CL401	CL401 DRIVING SHAFT ASS.	106,04
29146	ENS MINIRUPTEUR R8	R8 MICROSWITCH ASS.	9,33
29147	ENS SOCLE R800	R800 BASE ASS	693,46
29148	ENS CUVE CUTTER R501	R501 CUTTER BOWL ASS	450,78
29149	ENS CUVE CUTTER R301U/R3	R301U/R3 BOWL ASS	271,81
29150	ENS CUVE R10 D-PAROI	R10 BOWL 2 WALLS ASS.	1162,80
29151	FAISCEAU ILS CL60	CL60 REED SWITCH	10,14

Code	Designation		Price HT €
29155	ENS LEVIER POUSS.CL60 AM	CL60 PUSHER LEVER ASS OM	769,84
29156	ENS CONE CHARGEMENT CL60	CL60 FEEDING CONE ASS	66,94
29157	ENS POUSSOIR R301U (NM)	R301U (NM) PUSHER ASS	48,59
29158	FAISCEAU ILS CL60-B	SAFETY SWITCH CL60-B	11,20
29160	ENS DOUILLE ETANCH CL60	CL60 SEALING SOCKET ASS	82,43
29163	ENS AXE TRANSMISSION CL60	CL60 TRANSMISS. SHAFT ASS	406,17
29164	ENS ILS+SUPPORT CL60	CL60 REED SWITCH ASS	9,70
29165	ENS FUSIBLE R10	R10 FUSES ASS.	26,42
29166	PLATINE CL55 220-240V 50	PCB CL55 220-240V 50	72,88
29170	PLATINE CL55 115V 60HZ	PCB CL55 115V 60HZ	72,88
29171	ENS MOT C200 220V 60HZ	MOTOR ASS.C200 220V 60HZ	786,02
29174	ENS ECROU ADAPTATEUR S/V	VACCUUM NUT ASS	116,85
29176	ENS SUPPORT TOLE CL50	CL50 DISC SUPPORT ASS	58,72
29177	ENS SUP MOT R201	R201 MOTOR SUPPORT ASS	96,96
29178	ENS VIS R201	R201 SCREWS ASS	6,26
29179	ENS TABLEAU CDE M/A R201	R201 ON/OFF SWITCH ASS	70,44
29180	ENS CUVE CUTTER R2-A	R2-A BOWL ASS	262,36
29181	ENS TABLEAU CDE R2-A	R2A ON/OFF/PULSE ASS	81,10
29182	ENS SUP MOT R201E	R201E MOTOR SUPPORT ASS	96,96
29184	ENS PLAQUETTES CENT. R2-A	R2-A CENTERING PLATES ASS	13,52
29185	ENS SUP MOT R3 1500T	MOTOR SUPPORT R3 1500 ASS	83,02
29186	ENS LEVIER POUSSOIR CL60	CL60 PUSHER LEVER ASS	796,42
29187	ENS EVIDEUR CL60	CL60 GROOVER ASS	45,20
29188	ENS TABLEAU CDE R201E	R201E CONTROL PANEL ASS	70,34
29189	PLATINE CL50-B 115V 60HZ	PCB CL5-B 115V 60HZ	52,30
29190	ENS SUP MOT R2-A	R2-A MOTOR SUPPORT ASS	96,96
29191	ENS TABLEAU CDE R201U	R201U ON/OFF/PULSE ASS	81,10
29192	ENS SUP MOT R201U	R201U MOTOR SUPPORT	96,96
29193	ENS LEVIER POUSSOIR CL55	CL55 PUSHER LEVEL ASS	796,42
29195	ENS TABLEAU CDE R201/U E	R201U/E ON/OFF/PULSE ASS	81,10
29196	ENS SUP MOT R201U E	R201U/E MOTOR SUPPORT ASS	96,96
29198	PLATINE C80A 220-240V 50H	PCB C80A 220-240V 50HZ	36,49
29199	PLATINE C80-A 115V 60	PCB C80A 115V 60	36,49
29200	ENS VIS R2 A	R2 A SCREW ASS	6,26
29201	ENS VIS R100 US	R100 US SCREW ASS	6,26
29202	ENS SUP MOT R100 US	R100 US MOTOR SUPPORT ASS	96,96
29203	ENS SUP MOT R2 US(NM)	MOTOR SUP ASS R2US (NM)	96,96
29204	ENS TABLEAU CDE R2 US(NM)	COMPLETE ON/OFF SWITCH ASS	66,62
29206	ENS TABLEAU CDE R2U US	ON/OFF/P/SWITCH ASS R2U US	77,29
29208	ENS TABLEAU CD M/A R100US	R100 US ON/OFF SWITCH ASS	38,04
29210	ENS MOT C120 220V 60HZ	C120 220V 60HZ MOT ASS	543,60
29211	ENS MOT C120 415V	C120 415V MOT ASS	543,60
29212	ENS MOT 220V C80-A	C80-A MOTOR ASS	229,69
29213	ENS MOT C80-A 220-240V 50	C80-A 220-240V MOTOR ASS	229,69
29214	ENS MOT C80-A 115V 60HZ	C80-A 115V 60HZ MOTOR ASS	229,69
29215	ENS SUP MOT C80-A	C80-A MOTOR SUPPORT ASS	391,89
29217	ENS SUP MOT R2-B	R2-B MOTOR SUPPORT ASS	96,96
29218	ENS TABLEAU CDE M/A R2-B	R2-B CONTROL PANEL ASS	70,44
29220	ENS PROTECT SELECT.VITESS	SPEED KNOB PROTECTOR ASS	18,30
29221	ENS CUVE CL50-B/CL55	CL5/CL50-B BOWL ASS	341,34
29224	EN SOCLE R101	R101 BASE ASSY	23,66
29226	PLATINE R301U 115V 60 USA	R301U USA 115/60/1 PCB	82,48
29227	ENS SUP MOT R4	R4 MOTOR SUPPORT ASS.	316,57
29228	ENS ARBRE TRANSMIS. CL55	CL55 TRANSMISS.SHAFT ASS	169,69
29229	ENS CUVE CL50A-B	CL50A-B BOWL ASS	341,34
29238	ENS PLAQUE FROTTEMENT	RUBBING PLATE ASS.	6,79
29239	ENS BATI CL60	CL60 FRAME ASS	1238,76
29240	ENS COUVERCLE R10/R20-C	R10C/R20A LID ASS	557,29
29241	FAISCEAU ILS R10/R20	R10/R20 REED SWITCH	10,61
29242	ENS TRANSFORMATEUR R10	R10 TRANSFORMER ASS	122,80
29243	ENS SOCLE R301 ULTRA	R301 ULTRA BASE ASS	18,67
29244	ENS SOCLE R301 ULTRA USA	R301 ULTRA USA BASE ASS	18,67
29245	ENS COUVERCLE R6N	R6N LID ASS	427,27
29248	ENS CUVE R10-C	R10-C BOWL ASS	599,31
29250	ENS TIGE SEC/PLAQ. CL R4	R4 VEG.SLICER SAFETY ROD	19,20

Code	Designation		Price HT €
29251	ENS ROTOR R301U FMI	ROTOR ASS R301U FMI	43,87
29252	ENS STATOR R301U FMI	R301U FMI STATOR ASY	43,87
29253	ENS SUP MOT BLIXER 3	MOTOR SUP ASS BLIXER 3	83,02
29254	ENS ILS+SUPPORT CL60-B	CL60-B REED SWITCH+PLATE	12,73
29255	ENS CHARNIERE R10/R20-A	R10/R20-A HINGE ASS	86,52
29259	ENS SUP MOT BLIXER 5	MOTOR SUP ASS BLIXER 5	342,30
29260	ENS TIGE SEC/PLAQ.CUT.R4	R4 CUTTER SAFETY ROD ASS.	19,20
29261	ENS ILS+SUPPORT CL50-B	CL50-B REED SWITCH+PLATE	9,28
29262	ENS INTER SECU R10/R20-A	R10/R20-A CONTACT SWITCH	68,17
29264	ENS STATOR R100E FMI	R100E FMI STATOR ASY	43,87
29265	ENS ROTOR CL50A/CL401 FMI	CL50A/CL401 FMI ROTOR ASY	43,87
29267	FRITES 8 CL50	FRENCH FRIES 8 CL50	85,93
29268	GRILLE FRITES 8MM CL50	FRENCH FRIES GRID 8 CL50	126,51
29269	ENS SUP MOT R501U-A	R501U-A MOTOR SUPPORT ASS	307,44
29270	ENS INTER SECU R10/R20 S5	R10/R20 S5 CONTACT SWITCH	68,17
29271	ENS MOT R4 380V 50	MOTOR ASS. 380V 50 R4	746,35
29276	FRITES 10 CL50	FRENCH FRIES 10 CL50	85,93
29277	GRILLE FRITES 10MM CL50	FRENCH FRY GRID 10 CL50	126,51
29278	ENS SOCLE BLIXER 3	BASE ASS BLIXER 3	18,67
29280	ENS SOCLE BLIXER 5	BASE ASS BLIXER 5	174,63
29281	ENS COUVERCLE BLIXER 5	LID ASS BLIXER 5	66,15
29283	ENS COUVERCLE BLIXER 3	LID ASS BLIXER 3	60,63
29284	ENS SUP MOT R5-A TRI	R5-A/3 MOTOR SUPPORT ASS	316,68
29292	FAISCEAU ILS R5 60/3	R5 60/3 REED SWITCH	10,61
29297	ENS SUP MOT BLIXER 5-A	BLIXER 5A MOT SUPPORT ASS	342,30
29298	ENS VIS SUP MOT BLIXER 3	MOT SUP SCREWS ASS B	6,26
29300	ENS AXE CHARNIERE R8	HINGE PIN ASS R8	25,09
29301	ENS CHARNIERE R8	HINGE ASS R8	86,47
29302	ENS SOCLE R8	BASE ASS R8	531,09
29303	ENS CUVE R8	BOWL ASS R8	523,98
29304	ENS MOT R4 415V	MOTEUR 415V R4 ASS	694,62
29305	ENS COUV R8 PLAST COMPLET	COMPL. PLAST LID R8 ASSY	470,89
29306	ENS POIGNÉE COUVERCLE R8	LID HANDLE ASS R8	93,26
29307	ENS ILS+SUPPORT R8	REED SWITCH ASS R8	12,36
29308	FRITES 6MM (R)	6MM FRENCH FRIES ®	94,52
29309	ENS COMMUTAT.MONO TENSION	COMMUTAT.ASS DUAL VOLTAGE	56,92
29310	ENS COMMUT. BI TENSION	COMMUTAT.ASS DUAL VOLT.	61,43
29311	ENS COUV COMPLET BLIXER 5	COMPLETE LID ASS BLIXER 5	254,12
29312	ENS COUV COMPLET BLIXER 3	COMPLETE LID ASS BLIXER 3	226,66
29313	ENS SUP MOT R5-A MONO	R5-A/1 MOTOR SUPPORT ASS	316,68
29314	ENS SUP MOT R501U-V	R501UV MOTOR SUPP.ASS	316,68
29315	ENS PLAQ CUVE CUT.R501/U	CUT LOCKING PLATE R501U	13,58
29316	FAISCEAU ILS R501ULTRA-V	R501UV REED SWITCH ASS	11,03
29318	FAISCEAU ILS SERIE 5	REED SWITCH SERIAL 5	40,26
29321	ENS VIS SUP. MOT. R302/P	SCREW ASS. R302	6,26
29322	ENS SUP MOT R302 VOYANTS	MOTOR SUP ASS R302	200,73
29323	ENS TABLEAU CDE R302	SWITCH ASS R302	81,10
29324	ENS POUSSOIR CL30/R302/+	PUSHER ACC CL30/R302/PLUS	48,59
29325	ENS TABLEAU CDE R302 PLUS	SWITCH ASS R302 PLUS	81,10
29327	ENS SUP MOT R302 PLUS	MOTOR SUP ASS R302 PLUS	200,73
29328	ENS ARBRE TRANSMIS. CL30	TRANSMISSION SHAFT CL30	87,42
29329	ENS SUP MOT CL30	MOTOR SUP ASS CL30	200,73
29330	ENS SUP MOT R3 PLUS	MOTOR SUP ASS R3PLUS	200,73
29331	ENS TABLEAU CDE R3PLUS	SWITCH ASS R3PLUS	81,10
29332	ENS TABLEAU CDE CL30	SWITCH ASS CL30	68,37
29333	EMINCEUR 8 CL30	SLICER 8 CL30	85,19
29334	EMINCEUR 10 CL30	SLICER 10 CL30	85,19
29335	ENS SOCLE R302/PLUS	BASE ASS R302/PLUS	85,93
29336	ENS APPUI CUVE	BOWL SUPPORT ASS	17,82
29338	ENS SUP MOT R602	MOTOR SUP ASS R602	336,41
29339	ENS SUP MOT R502	MOTOR SUPPORT R502	336,41
29340	ENS SOCLE R502/602	BASE ASS R502/602	195,90
29341	ENS COUVERCLE CUT. R502	R502 CUTTER LID	81,37
29343	FRITES 8 CL30	SLICER 8 CL30	85,19
29344	FRITES 10 CL30	SLICER 10 CL30	85,19

Code	Designation		Price HT €
29345	ENS PLAQUETTE VERR. R502	LOCKING ASS R502/602	19,94
29346	ENS CUVE CL R502/602	VEG. SLICER BOWL R502/602	356,83
29349	ENS SUP MOT R602 VV	MOTOR SUP ASS R602 VV	460,28
29350	ENS SUP MOT R5 PLUS	MOTOR SUP ASM R5 PLUS	336,41
29351	ENS SUP MOT R6	MOTOR SUP ASS R6	336,41
29352	ENS SOCLE R602 VV	R602 VV BASE ASSEMBLY	264,43
29353	ENS SUP MOT R6 VV	MOT SUP ASS R6 VV	460,28
29356	FAISCEAU ILS CL30	REED SWITH CL30	15,70
29357	FAISCEAU ILS R302/R301+	REED SWITH R302/R301+	17,29
29361	ENS SUP MOT R5+/1	MOT SUPPORT ASS R5+/1	336,41
29363	FAISCEAU ILS R4X/R6X NM	REED SWITCH ASS R4X/R6X	11,03
29364	FAISCEAU ILS R4UL/R6N NM	REED SWITCH ASS R4UL/R6N	14,75
29367	KIT PLATINE R501U 220/380	PCB ASS R501U 220/380	170,38
29368	KIT PLATINE R501U	PCB KIT R501U/R5	187,93
29369	ENS COUV R301U NM	R301U NM LID ASS	144,44
29371	ENS SUP MOT BLIXER 5 PLUS	MOT SUPPORT ASS BLIXER5+	336,41
29372	ENS SUP MOT BLIXER 6VV	MOTOR SUPORT ASS BLIX.6VV	460,28
29373	ENS RACLEUR BLIXER 5 PLUS	SCRAPER ASS BLIXER 5 PLUS	69,33
29374	ENS RACLEUR BLIXER 6VV	SCRAPER ASS BLIXER 6VV	69,33
29376	ENS SUP MOT CL25	CL25 MOTOR SUPPORT ASS	82,80
29377	ENS VIS SUPPORT MOT CL25	CL25 MOT SUP SCREWS ASS	6,26
29378	ENS SOCLE R301	R301 BASE ASSEMBLY	18,67
29379	ENS ILS+SUPPORT CL30/R3++	REED SWITCH ASS CL30/R3+	14,96
29380	ENS ILS+SUPPORT R302/+	REED SWITCH ASS R302/+	14,96
29383	ENS CUVE CLR4X/R4UL	CL R4X/R4 UL BOWL ASSY	426,53
29384	ENS. COUV CL R4X / R4UL	CL R4X/R4 UL LID ASSY	108,06
29385	ENS SUP MOT BLIX 5 P MONO	BLIX 5P MONO MOT SUP ASSY	336,41
29387	ENS POIGNEE	HANDLE ASS	24,18
29388	ENS BRAS RACLEUR	SCRAPER ARM ASS	26,68
29389	ENS SUP MOT BLIXER3+	SUPPORT MOTOR ASS BLIX3+	200,73
29390	ENS TABLEAU CDE BLIXER3+	SWITCH ASS BLIXER3+	81,10
29391	ENS INTER SECU KIT USA S5	KIT USA S8 CONTACT SWITCH	68,17
29393	ENS SUP MOT BX3+/1 VOYANT	MOT SUPP ASS BLIXER3+/1	200,73
29394	ENS TABL CDE BLIXER3+/1	PANEL CONTROL BLIXER3+/1	81,10
29395	ENS VIS SUP MOT BLIX3+/1	MOT SUP SCREWS ASS BLIX3+	6,26
29397	ENS SUP MOT R3+1500 VOYAN	MOTOR SUPPORT ASS R3+1500	200,73
29398	ENS SUP MOT R3+3000 VOYAN	SUPPORT MOTOR ASS R3+3000	200,73
29399	ENS TABLEUA CDE R3+ 3000	SWITCH ASS R3+ 3000	81,10
29400	KIT PLATINE R502/R602	PCB KIT R502/R602	141,69
29401	KIT MINUTERIE + CADRAN	TIMER + DIAL FACE KIT	62,33
29402	FAISCEAU ILS R602 V.V.	R 602 V.V. REED SWITCH	10,61
29404	FAISCEAU ILS CUVE RC25	BOWL SAFETY SWITCH ASS	28,01
29405	FAISCEAU ILS BIELLE RC25	ARM SAFETY SWITCH ASS	12,31
29406	FAISCEAU ILS GRILLE RC25	GRID SAFETY SWITCH ASSEMB	39,30
29407	FILS ILS LG900 RC25/40	REED SW.LINK WIRES	12,31
29411	ENS SUP MOT R301UA	R301UA SUP MOT ASSEMBLY	83,02
29412	ENS SOCLE R301UA	R301UA MOTOR SUPPORT ASS	18,67
29414	ENS COUV CUTTER 6L.	LID CUTTER 6L ASSEMBLY	97,65
29415	ENS RACLEUR BLIX 6VV NM	SCRAPER ASS BLIX 6VV NM	69,33
29418	ENS TABLEAU CDE R302 US	SWITCH ASS R302 US	77,29
29419	ENS TABLEAU CDE CL30 US	SWITCH ASS CL30 US	66,62
29420	ENS SUP MOT R301U USA	R301U MOTOR SUPPORT ASS.	83,02
29427	ENS TABLEAU CDE R301B	SWITCH PANNEL ASS R301B	70,34
29428	ENS TABLEAU CDE R301B UK	SWITCH PANNEL ASS R301B	70,34
29429	ENS TABLEAU CDE R301B USA	SWITCH PANNEL ASS R301B	66,62
29430	ENS SUP MOT R301B	MOTOR SUP ASS R301B	83,02
29431	ENS SUP MOT R301B UK	MOT SUP ASS R301B UK	83,02
29432	ENS SUP MOT R301B USA	MOT SUP ASS R301B US	83,02
29433	ENS SUP MOT R301UB	MOTOR SUPPORT ASS R301UB	83,02
29434	ENS TABLEAU CDE R301UB	SWITCH PANNEL ASS R301UB	81,10
29435	ENS SUP MOT R301UB US	MOTOR SUP ASS R301 UB US	83,02
29436	ENS SUP MOT R8/R800	R8/R800 MOTOR SUPPORT ASS	142,21
29437	ENS TABLEAU CDE R301UB US	SWITCH PANNEL ASS R301UB	77,29
29438	ENS KIT VARIA.LS1/G2 AUST	KIT VARIAT LS1/G2 AUST	755,26
29439	ENS KIT VARIAT LS1/G2 EUR	KIT VARIAT LS1/G2 EUR	755,26

Code	Designation		Price HT €
29440	ENS KIT VARIAT.LS1/G2 UK	KIT VARIAT LS1/G2 UK	755,26
29441	ENS ILS R301B/UB	REED SWITCH ASS R301B/UB	11,40
29442	ENS SUP MOT R3B 3000	MOTOR SUP ASS R3B 3000	83,02
29443	ENS TABLEAU CDE R3B 3000	SWITCH PANNEL ASS R3B	81,10
29444	ENS SUP MOT R3B 1500T	MOTOR SUP ASS R3B 1500T	83,02
29445	ENS TABLEAU CDE R3B 1500	SWITCH PANNEL ASS R3B	81,10
29446	ENS SUP MOT BLIXER3B	MOTOR SUP ASS BLIXER3B	83,02
29448	ENS TABLEAU CDE BLIXER3B	SWITCH PANNEL ASS BLIXER	81,10
29449	ENS SUP MOT CL25B	MOTOR SUP ASS CL25B	70,34
29450	ENS TABLEAU CDE CL25B	SWITCH PANNEL ASS CL25B	83,02
29451	FAISCEAU ILS R301B-R301UB	R301B-R301UB ILS	14,96
29452	ENS TABLEAU DE CDE R302	SWITCH PANEL R302 ASSY	81,10
29453	ENS TABLEAU CDE R3+ 1500	SWITCH ASS R3+ 1500	81,10
29454	ENS TABLEAU CDE R3+ 3000	SWITCH ASS R3+ 3000	81,10
29455	ENS TABLEAU CDE BLIX3+	SWITCH ASS BLIXER3+	81,10
29456	FAIS.ILS COUV. CL50B/CL55	LID SWITCH CL50B/CL55	9,28
29457	FAISCEAU ILS POUSSOIR	SAFETY SWITCH PUSHER	9,28
29458	ENS SOCLE R8	R8 BASE ASSEMBLY	693,46
29459	ENS ILS + SUPPORT CL50B/3	CL50B/3 REED SWITCH+PLATE	24,08
29460	ENS SUP MOT R302 S.VOYANT	MOT SUP R302 ASSEMBLY	200,73
29462	ENS SUP MOT R3+ 1500 S.VO	MOT.SUP.ASS R3+ 1500	200,73
29464	ENS SUP MOT R3+300 S.VO	MOTOR SUPPORT ASS R3+	200,73
29466	ENS SUP MOT BLIXER3+ S.VO	MOTOR SUPPORT BLIXER3+	200,73
29468	ENS BRAS RACLEUR BLIX.5+	SCRAPER ARM ASS BLIX.5+	17,66
29471	ENS TABLEAU CDE CL20	SWITCH PANNEL ASS CL20	70,34
29472	ENS SUP MOT CL20	MOTOR SUPPORT ASS CL20	83,02
29473	ENS AXE COUV. R10D/R20D	LID SPINDLE ASSEMBLY	87,90
29474	ENS COUVERCLE R10D-R20D	LID ASS R10D-R20D	557,29
29475	ENS CHARNIERE R10D-R20D	R10D-R20D HINGE ASSY	86,47
29479	ENS BRAS RACLEUR	SCRAPER ARM ASSEMBLY	17,66
29482	KIT VARIATEUR EUR ST 1/2	KIT VARIAT ST 1/2 EUR	322,14
29484	FILS ILS LG350 RC25/40	REED SWITCH / PCB RC25	9,23
29485	ENS BRAS RACLEUR BLIX.6VV	SCRAPER ARM ASS BLIX.6VV	17,66
29486	ENS BRAS RACLEUR BLIX.6VV	SCRAPER ARM ASS BLIX.6VV	17,66
29487	ENS COUV MECAN. BLIXER 4	MECA LID BLIXER 3 ASSY	72,41
29488	ENS COUV COMPLET BLIXER 4	COMPLETE LID ASS BLIXER 4	146,40
29491	ENS RESSORT MINIRUPT R8	R8 MICROSWITCH SPRING ASS	6,37
29495	ILS CUVE RC40	RC40 REED SWITCH BOWL	24,25
29496	FILS ILS LG620 RC25/40	RC40 REED SWITCH	9,23
29497	ILS GRILLE RC25/40	RC25/40 REED SWITCH GRID	37,72
29501	ENS TAQUET ACCROCHAGE D	CLINCH CLIP D ASS	51,35
29506	ARBRE ENTRAIN MP450 SAV	DRIVING SHAFT MP450 ASSY	33,73
29513	ENS FILS ELECT MP 120V	WIRES MP 120V ASSY	10,14
29516	FAISCEAU ILS BLIX/R3+ TRI	REED SWITCH BLIX/R3+	14,96
29517	FAISCEAU ILS R302+	REED SWITCH R302+	9,29
29518	FAISCEAU ILS BLIX/R3+MONO	REED SWITCH BLIX/R3+MONO	14,96
29519	ENS PIETEMENT CL60	BASE CLO60 ASSY	769,84
29521	ENS TABLEAU CDE R301 PLUS	SWITCH PANNEL ASS R301+	81,10
29523	ENS ARBRE TRANSMIS.CL50C	LINE SHAFT ASS CL50C	169,80
29529	ENS CUVE CL50 C	BOWL ASS CL50 C	341,34
29530	ENS POULIE MOTRICE MOT. 1	MOTOR PULLEY ASS	59,68
29532	ENS POULIE MOTRICE MOT. 3	MOTOR PULLEY ASS	59,68
29533	ENS SUPPORT PLATINE	PCB SUPPORT ASSEMBLY	13,00
29534	ENS CAPOT+PIEDS CL50C/D	BASE+FEET CL50C/D ASSY	168,68
29536	ENS ILS POUSSOIR	MAGNETIC LIGHT PUSHER ASS	52,30
29537	ENS ILS COUVERCLE	MAGNETIC LIGHT COVER ASSY	52,30
29538	ARBRE ENTRAIN MP350 SAV	DRIVING SHAFT MP350 ASSY	30,45
29539	ARBRE ENTRAIN MP550UL SAV	DRIVING SHAFT MP550 ASSY	58,57
29546	ENS BARRETTE COMMUT. R8	R8 SWITCH GEAR ASS	3,61
29548	ARBRE ENTRAIN MPC350 SAV	MPC350 DRIVING SHAFT ASS	44,88
29549	ARBRE ENTRAIN MPC450 SAV	MPC450 DRIVING SHAFT ASS	48,65
29553	ENS COUQUE SUP FW	FW UPPER BODY ASS	11,67
29559	ARBRE ENTRAIN MP550 SAV	DRIVING SHAFT MP550 ASSY	41,32
29561	ENSEMBLE VIS R201 E	SCREWS R201E ASSEMBLY	6,72
29564	ENS LAME/VIS DISQ CL50	BLADE/SCREW ASS CL50 DISK	13,58

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29565	ENS AIMANT CUVE R25/40/60	MAGNET BOWL VCM ASSEMBLY	18,83
29566	ENS MOT 220/60/1 C80-A	C80-A 220/60/1 MOTOR ASS.	229,69
29567	ENS SUP MOT R100 GRIS	R100 GREY MOTOR SUP ASS	96,96
29573	FAISC ILS CUTTER R602VVA	CUTTER SWITCH R602VVA ASS	16,39
29574	FAISCEAU ILS CL R602 VVA	CL SWITCH R602VVA ASSY	17,19
29575	ENS SUP MOT R3PLUS 3000	SUP MOT R3PLUS 3000 ASSEM	200,73
29576	ENS SUP MOT BLIXER3+	SUP MOT BLIXER3+ ASSEMBLY	200,73
29578	ENS JUPE CL55	CL55 COVER BASE ASSEMBLY	182,05
29580	ENS COMMUT R8 R800	R8 R800 COMMUT VN16 ASS.	154,05
29581	ENS SOCLE R602VVA	BASE ASS R602VVA	110,81
29582	ENS SUP MOT R602VVA	SUPPORT MOTOR ASS R602VVA	460,28
29583	ENS SUP MOT R6 VVA	SUPPORT MOTOR ASS R6VVA	460,28
29584	ENS SUP MOT BLIX 6VVA	SUPOT MOTOR ASS BLIX6VVA	460,28
29585	ENS ILS CL R502A/R602A	REED SWITCH ASSY CL R502A	31,98
29586	ENS ILS CUTTER R602 VVA	REED SWITCH ASS R602VVA	27,26
29588	ENS SUPPORT LEVIER CL60	CL60 LEVEL SUPPORT ASS	222,15
29591	ENS ILS CL R602VV	R602VV VEG-SL SWITCH ASSY	33,48
29592	FAIS.ILS SEC POUS CL55 3~	PUSH SAFETY SWITCH CL55	10,02
29593	ENS G.A. INOX NU CL55	BULK FEED HEAD CL55	1173,46
29594	ENS SUP MOT R502 VVA	SUP MOTOR R502VVA ASSY	460,28
29595	ENS SUP MOT R5 VVA	SUP MOTOR R5VVA ASSY	460,28
29596	ENS SUP MOT BLIXER 5 VVA	SUP MOTOR BX5VVA ASSY	460,28
29598	ENS VIS BLOCAGE DISQ CL30	PLATE SECU SCREW W/KNOB	8,38
29599	FAISCEAU MOTEUR CL50D 1~	REED SWITCH MOT CL50D	7,48
29600	FAISCEAU MOTEUR CL50D TRI	MOT REED SWITCH CL50D TRI	7,48
29604	ENS AXE TRANS R302 VV	R302 VV DRIVING SHAFT ASS	87,31
29605	ENS AXE TRANS BLIXER3 VV	BLIXER3 VV DRIVING SHAFT	87,31
29606	ENS TABLEAU CDE R302 VV	SWITCH PANEL R302VV ASSY	81,05
29607	ENS TABLEAU CDE R3 VV	SWITCH PANEL R3VV ASSY	81,05
29608	ENS TABLEAU CDE BLIXER3VV	SWITCH PANEL BLIXER3VV	81,05
29609	ENS SUP MOT R302 VV	R302 VV MOT SUP ASS	200,66
29610	ENS SUP MOT BLIXER3 VV	BLIXER3 VV MOT SUP ASS	200,66
29611	ENS SUP MOT R3 VV	R3 VV MOT SUP ASS	200,66
29614	ENS COUVERCLE CL R6ND	R6ND VEGET SLICER ASS	427,27
29620	ENS SOCLE R502A	BASE R502A ASSEMBLY	99,94
29621	FAISCEAU MOT CL50D MONO	CL50D MONO REED SWITCH	2,60
29627	ENS COUVERCLE CL50D	CL50D LID ASSEMBLY	427,27
29628	ENS CUVE CL50D	CL50D BOWL ASSEMBLY	356,68
29629	ENS ARBRE TRANSMIS CL50D	CL50D DRIVING SHAFT ASSY	169,80
29630	ENS RLTS+JOINTS CL5XD AM	CL50D BEARING COMBI ASS	33,84
29635	ENS LAME TP180	TP180 BLADE ASSEMBLY	94,15
29636	ENS PLATEAU REGL TP180	ADJUSTABLE PLATE ASSY	83,22
29637	ENS VIS BLOC. PLATEAU TP	LOCKING SCREW PLATE ASSY	9,02
29638	ENS BAGUE PTE-JOINT TP180	TP180 SEAL SUPPORT ASSY	49,54
29639	ENS AXE ARTIC COUV TP180	TP180 LID SPINDLE ASSY	17,51
29640	ENS AXE RECEPTEUR TP180	TP180 DRIVEN SHAFT ASSY	113,20
29641	ENS POULIE INTERM TP180	TP180 INTERM PULLY ASSY	55,27
29642	ENS SUP AIMANT D TP180	TP180 RIGHT MAGNET ASSY	18,25
29643	ENS SUP AIMANT G TP180	TP180 LEFT MAGNET ASSY	18,25
29644	ENS POTENTIOMETRE R302VV	POTENTIOMETER R302VV	49,91
29661	ENS BLOC MOT 450FW EUR	MOT 450FW 230/50 EUR ASS	403,56
29662	ENS BLOC MOT 450FW UK	MOT 450FW 240/50 UK ASS	403,56
29663	ENS BLOC MOT 450FW AUST	MOT 450FW 240/50 AUST ASS	403,56
29664	ENS BLOC MOT 450FW 220/60	MOT 450FW 220/60 ASS	403,56
29666	ENS BLOC MOT 450FW 120/60	MOT 450FW 120/60 ASS	403,56
29678	ENS CLOCHE COMPLETE CMP	COMPLETE BELL COVER ASS	81,59
29691	ENS BAGUES MOYEU CL52D	CL52D HUB RINGS ASS	6,84
29692	ENS EVIDEUR CL52D	CL52D GROOVER ASSEMBLY	45,20
29693	ENS ARBRE TRANSM CL52D AM	CL52D DRIVING SHAFT ASSY	169,80
29694	ENS COUVERCLE CL52D	CL52D LID ASSEMBLY	484,62
29695	ENS GUIDE POUSSOIR R502D	R502D PUSHER ASSEMBLY	107,79
29696	ENS COUVERCLE CL R502D	R502D VEG. FEED LEAD ASSY	427,27
29697	ENS CUVE CL R502D	R502D BOWL ASSEMBLY	356,68
29700	ENS PANIER P.AGRUMES R4	R4 CITRUS PRESS BASKET	152,77
29704	ENS SUPPORT LEVIER CL55D	CL55 PUSHER SUP ASSEMBLY	114,79

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29705	ENS PORTE AIMANT CL55D	CL55 MAGNET CASE ASSY	41,69
29706	ENS BUTEE POUSSOIR CL55D	CL55 PUSHER STOP ASSY	8,38
29707	ENS BAGUE GUIDAGE CL55D	CL55 HUB RING ASSEMBLY	8,54
29708	ENS COUVERCLE CL55D	CL55D LID ASSEMBLY	240,24
29709	ENS POUSSOIR CL55D	CL55D PUSHER ASSEMBLY	148,47
29710	ENS LEVIER CL55D	CL55D LEVER ASSEMBLY	96,17
29738	ENS GUIDE POUSS LEG CL50D	CL50D PUSHER GUIDE ASSY	107,79
29739	ENS COUVERCLE CL50D UL	LID CL50D USA ASSEMBLY	427,27
29740	ENS CAPOT CL UL + PIEDS	COVER BASE + FEET CL ASSY	179,02
29741	ENS RESIST CL50D/CL55D UL	RESIST CL50D/CL55D ASSY	8,01
29766	ENS TIGE VERROUILL R4	R4 LOCKING PIN ASSEMBLY	11,67
29771	ENS PEIGNE 2X2 C2	COMB 2X2 C2 ASSEMBLY	49,02
29772	ENS PEIGNE 2X4 C2	COMB 2X4 C2 ASSEMBLY	49,02
29773	ENS PEIGNE 2X6 C2	COMB 2X6 C2 ASSEMBLY	49,02
29774	ENS PEIGNE 2X8 C2	COMB 2X8 C2 ASSEMBLY	49,02
29775	ENS PEIGNE 3X3 C2	COMB 3X3 C2 ASSEMBLY	49,02
29776	ENS PEIGNE 4X4 C2	COMB 4X4 C2 ASSEMBLY	49,02
29777	ENS PEIGNE 6X6 C2	COMB 6X6 C2 ASSEMBLY	49,02
29778	ENS PEIGNE 8X8 C2	COMB 8X8 C2 ASSEMBLY	49,02
29779	ENS LAME JULIENNE C2	JULIENNE BLADE C2 ASSY	15,07
29780	ENS LAME MACEDOINE C2D	DICING BLADE C2D ASSEMBLY	11,20
29782	ENS VIS CAPOT CL50	SCREW ENCLOSURE CL50 ASSY	5,94
29785	ENS VERROUIL COUV TP180	COVER LOCKING TP180 ASSY	38,61
29786	ENS LAME ONDULEE C2	CORRUGATED BLADE C2 ASSY	17,40
29789	ENS COUV SECU CL50D USA	SECURITY LID CL50D ASSY	432,37
29821	ENS CUVE CUTTER R4	R4 CUTTER BOWL ASSEMBLY	349,57
29857	ENS COUV+POUS R201E»A»	R201E»A» LID+PUSHER ASSY	99,41
29858	ENS TIGE SECU R201E»A»	R201E»A» SAFETY ROD ASSY	1,97
29861	ENS SUP MOT R211	R211 MOTOR SUPPORT ASSY	96,64
29862	ENS TABLEAU CDE R211	SWITCH PANEL R211 ASSY	70,29
29866	ENS SUP MOT R211U	R211U MOTOR SUPPORT ASSY	96,81
29867	ENS TABLEAU CDE R211U	ON/OFF SWITCH ASSEMBLY	80,95
29870	ENS ILS CUTTER R5+/BX5+	R2+/BX5+ CUT SWITCH ASSY	27,26
29875	ENS TIGE SECU R211/R211U	R211/R211U SAFETY ROD ASS	1,91
29877	ENS COUV CL R211/R211U	R211/R211U LID+PUSH ASSY	86,30
29880	ENS POUSSOIR LEG R301C	R301C PUSHER ASSEMBLY	48,53
29889	ENS DOIGT SECURITE R10	R10 LID SENS.SCREW W/NUT	3,72
29891	ENS TABLEAU CD MAP R100+	SWITCH PANEL MAP R100+ AS	75,22
29894	ENS BARREAU CUTTER R301	R301 BOWL ROD W/PRESS FIT	13,29
29898	ENS CUVE R8/R800	R8/R800 BOWL ASS	523,98
29904	ENS SOCLE R201	R201 BASE ASSEMBLY	75,54
29905	ENS SOCLE R201 ULTRA	R201U BASE ASSEMBLY	75,54
29906	ENS JOINTS ETANCHEITE	WATERPROOFNESS SEALS ASSY	10,71
29907	ENS DOUILLE ETANCHEITE	WATERPROOFNESS SOCKET ASS	70,17
29908	ENS ROULETTE CL60D	WHEEL CL60D ASSEMBLY	15,22
29909	ENS TIGE BLOCAGE R8/R800	R8/R800 LOCKING PIN ASS	14,01
29911	ENS PIED AV G CL60D	LEFT FRONT FOOT CL60D ASS	159,29
29912	ENS PIED AV D CL60D	RIGHT FRONT FOOT CL60D AS	159,29
29913	ENS PIED AR CL60D	BACK FOOT CL60D ASSEMBLY	155,85
29914	ENS ILS TAQUET ACCROCHAGE	HANGINH WEDGE SWITCH ASSY	43,34
29915	ENS AXE CL60D	CL60D SHAFT ASSEMBLY	405,26
29916	KIT VARIATEUR R10D VV	KIT VARIATOR R10D VV	1530,78
29917	KIT VARIATEUR R20D VV	KIT VARIATOR R20D VV	1696,11
29921	ENS GUIDE POUSSOIR R301C	R301C PUSHER GUIDE ASSY	38,67
29922	ENS COUVERCLE C-L R301C	R301C VEG LID ASSEMBLY	142,21
29923	ENS MOTEUR CL50D USA	CL50D USA MOTOR	174,09
29924	ENS BATI CL60D	CL60D MOT HOUSING FRAME	1625,14
29925	ENS TAQUET CL60D	CL60D LID LATCH ASSEMBLY	60,42
29926	ENS BAGUE GUIDAGE CL60D	CL60D PLAST BUSHINGS ASSY	12,46
29927	ENS POUSSOIR CL60D	CL60D PUSHER ASSEMBLY	155,43
29928	ENS GOULOTTE AUTO CL60D	CL60D FEED HEAD ASSEMBLY	891,05
29929	ENS COUVERCLE CL60D	CL60D LID ASSEMBLY	304,95
29930	ENS TAB CDE R301C	SWITCH PANEL R301C ASSY	38,14
29932	ENS TAB CDE R301C UK	SWITCH PANEL R301C UK	38,14
29933	ENS TAB CDE R301UC	SWITCH PANEL R301UC ASSY	41,06

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29934	ENS TAB CDE R301UC US	SWITCH PANEL R301UC US	41,06
29935	ENS TAB CDE R300C US	SWITCH PANEL R300C US ASS	38,14
29936	ENS TAB CDE R301C PLUS	SWITCH PANEL R301C PLUS	44,19
29937	ENS TAB CDE CL20C	SWITCH PANEL CL20C ASSY	38,14
29938	ENS TAB CDE CL25C	SWITCH PANEL CL25C ASSY	43,28
29953	ENS SUP MOT R4	R4 MOTOR SUPPORT	316,57
29954	ENS FIL TERRE MOT/POIGNEE	WIRE MOT/HANDLE ASSY	5,15
29960	ENS PALIER PTE-CHARB MP	MP BRUSH HOLDER ASSY	20,31
29965	ENS VARIAT+FILT R10D VV	R10D VV VARIAT+FILT ASSY	1349,46
29966	ENS VARIAT+FILT R20D VV	R20D VV VARIAT+FILT ASSY	1522,02
29968	ARBRE ENTRAIN MP600 SAV	MP600 DRIVING SHAFT ASSY	52,20
29988	ENS BATI CL60D US	CL60D US FRAME ASSY	1625,14
39000	COUVERCLE BLIXER AM	BLIXER COVER	24,77
39003	PLATINE R301 220/240V	PCB 220/240V R301	137,52
39004	PLATINE BLIXER 220/240 AM	BLIXER PCB 220/240V	119,29
39010	PLATINE R172 115V	PCB 115V 60HZ R172	66,52
39013	PLATINE BLIXER 5/R8	CIRCUIT BOARD BLIXER 5	194,83
39015	ENS COUV BLIXER AM	BLIXER COVER ASS.	60,63
39016	PLATINE R351 220/240V	R351 PCB 220/240V	79,62
39018	PLATINE R3 220/240V (X)	R3 PCB 220/240V	86,73
39020	PLATINE R301U 220/240V	R301U PCB 220/240V	90,73
39022	PLATINE R3 220/240V	R3 PCB 220/240V	90,73
39025	PLATINE 220/240V BLIXER	BLIXER PCB 220/240V	40,21
39026	PLATINE BLIXER 115V	BLIXER PCB 115V	40,21
39027	ENS ARBRE TRANSMIS BLIXER	BLIXER TRANSMIS.SHAFT ASS	139,45
39028	ENS POIGNEE BLIXER	BLIXER HANDLE ASS	70,68
39030	ENS COUTEAU BLIXER	BLIXER BLADE ASS	144,76
39031	ENS DOUILLE BLIXER	BLIXER BOWL SOCKET ASS	143,44
39032	ENS AXE CUVE BLIXER	BLIXER BOWL SHAFT ASS	164,66
39034	PLATINE R8 220/60/3	R8 PCB 220/60/3	194,83
39068	ENS VIROLE DECOR MMP170	MMP170 FERRULE ASSEMBLY	8,17
39069	ENS VIROLE DECOR MMP220	MMP220 FERRULE ASSEMBLY	8,17
39071	ENS ARRET DE CABLE	STOP POWER CORD ASSY	12,63
39072	ENS GOULETTE H2000	H2000 HOPPER ASS.	29,76
39086	ENS PEIGNE OIGNONS	COMB ONIONS ASSEMBLY	100,36
39087	ENS BUTEE COUVERCLE CAOUT	COVER RUBBER THRUST ASSY	24,72
39088	ENS DOUILLE PTE-JOINT	SOCKET SUPPORT SEAL ASSY	70,24
39089	ENS POIGNEE TP180	HANDLE TP180 ASSEMBLY	57,29
39090	ENS INSERT DROIT D50	STRAIGHT INSERT D50 ASSY	226,19
39091	ENS INSERT INCLINE D50	TILTED INSERT D50 ASSY	192,07
39092	ENS COUV GOUL TUBE D CL55	STRAIGHT TUBE LID ASSY	490,72
39093	ENS COUV GOUL T.INCL CL55	TILTED TUBE LID ASSY	554,75
39094	ENS EMBASE H2000	TILTED TUBE LID ASY	24,56
39095	ENS COUV GOUL TUBE D CL60	STRAIGHT TUBE LID ASSY	490,72
39097	ENS GUIDE POUSSOIR CL55	PUSHER GUIDE ASSEMBLY	112,83
39098	ENS AXE DE CHAPE CL50	CL50 GUIDE AXLE ASSEMBLY	34,69
39099	ENS TAQUET CL60D MAXMEC	CL60D WEDGE ASSEMBLY	58,35
39100	ENS SOCLE R10D VV	R10D VV BASE ASSEMBLY	629,59
39103	ENS TIGE SECU R2 3L GRIS	SAFETY ROD R2 3L GREY	2,17
39110	ENS TABLEAU CDE R401US	SWITCH PANEL R401US ASSY	84,82
39111	ENS SUP MOT R401US	MOTOR SUP R401 US ASSY	210,11
39112	ENS SOCLE PLAST R402	R402 BASE ASSEMBLY	45,03
39113	ENS TABLEAU CDE CL30A US	CL30A US SWITCH ASSEMBLY	84,82
39114	ENS SUP MOT CL30A US	CL30A US MOTOR SUP ASSY	210,11
39115	ENS TABLEAU CDE CL30A	CL30A SWITCH ASSEMBLY	84,82
39116	ENS PIECE ETANCH H2000	H2000 SEALING PIECES ASS.	12,36
39117	ENS SUP MOT CL30A	CL30A MOTOR SUPPORT ASSY	210,11
39118	ENS TABLEAU CDE R401	R401 SWITCH ASSEMBLY	84,82
39119	ENS SUP MOT R401	R401 MOTOR SUPPORT ASSY	210,11
39120	ENS SUP MOT R402 VV	R402VV MOTOR SUPPORT ASSY	210,11
39121	ENS SUP MOT R4VV	R4VV MOTOR SUPPORT ASSY	210,11
39122	ENS SUP MOT BLIXER 4 VV	BLX4VV MOTOR SUPPORT ASSY	210,11
39123	ENS SUP MOT R4 TRI	R4 TRI MOTOR SUPPORT ASSY	210,11
39124	ENS TABLEAU CDE R4 TRI	R4 TRI SWITCH ASSEMBLY	84,82
39125	ENS SUP MOT BLIXER 4 TRI	BLX4 TRI MOTOR SUP ASSY	209,10

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39126	ENS TABLEAU CDE BLX4 TRI	BLX4 TRI SWITCH ASSY	84,82
39182	ENS INTERRUPTEUR R60 TRI	SWITCH R60 TRI ASSEMBLY	14,85
39187	ENS SUP MOT R4 MONO	R4 1500T MOTOR SUP ASSY	210,11
39189	ENS TABLEAU CDE R4 MONO	R4 1500T SWITCH ASSY	84,82
39191	ENS SUP MOT BLIXER 4 MONO	BLX4 MOTOR SUPPORT ASSY	210,11
39192	ENS TABLEAU CDE BLX4 MONO	BLX4 SWITCH ASSEMBLY	84,82
39193	ENS TABLEAU CDE R402	R402 SWITCH ASSEMBLY	84,82
39194	ENS SUP MOT R402	R402 MOTOR SUPPORT ASSY	210,11
39195	ENS SUP MOT R101A	R101A MOTOR SUPPORT ASSY	96,59
39196	ENS SOCLE R101A	R101A BASE ASSEMBLY	51,98
39197	ENS JOINT FACIAL CL50D	CL50D SEAL ASSEMBLY	25,09
39198	ENS AXE TRANSMIS. CL50D	CL50D RECEPT SHAFT ASSY	177,81
39199	ENS AXE CL52/CL55D (NM)	CL55D RECEPT SHAFT ASSY	177,81
39200	ENS CUVE CL50D B.ETANCHE	CL50D BOWL ASSEMBLY	373,39
39201	ENS SOCLE R401	R401 BASE ASSEMBLY	45,03
39202	ENS POTENTIOMETRE R402VV	R402VV POTENIOMETER ASSY	52,25
39203	ENS TABLEAU CDE R402 VV	R402VV SWITCH ASSEMBLY	84,82
39204	ENS TABLEAU CDE R4VV	R4VV SWITCH ASSEMBLY	84,82
39205	ENS TABLEAU CDE BLX4VV	BLX4VV SWITCH ASSEMBLY	84,82
39206	ENS SUP MOT BLIX4 MONO US	BX4 US MOTOR SUPPORT ASSY	209,10
39207	ENS TAB CDE BLIX4 MONO US	BX4 US SWITCH ASSEMBLY	84,82
39218	ENS COUV COMPLET BLIX4 US	BLX4US COMPLETE LID ASSY	237,32
39219	COUV+ETIQ+JOINT BLIX4 US	BLX4US LID+STICKER+SEAL	63,50
39220	ENS TIGE SECU R2 3L INOX	R2 3L INOX SEFETY ROD	5,52
39221	ENS CUVE R201 3L PLAST	R201 BOWL 3L PLAST ASSY	99,94
39222	ENS CUVE R201U 3L INOX	R201U BOWL 3L INOX ASSY	288,46
39225	ENS TIGE SECU CUTTER R401	R401 SAFETY ROD ASSY	14,80
39227	ENS TIGE SECURITE R301D	R301D SAFETY ROD ASSY	14,80
39228	ENS TIGE SECURITE R301UD	R301UD SAFETY ROD ASSY	14,80
39230	ENS SOCLE R401 US	R401 US BASE ASSEMBLY	45,94
39231	ENS SOCLE CL30A US	CL30A US BASE ASSEMBLY	45,94
39233	ENS SELF RESEAU C200 VVA	SUPPLY INDUCTOR ASSY	124,28
39234	ENS VARIATEUR C200 VVA	VARIATOR ASSY C200VVA	830,16
39237	PLATINE R300 11.5V	R300 PCB 11.5V	132,29
39238	ENS SUP MOT R402V	R402V MOTOR SUPPORT ASSY	219,61
39240	ENS SUP MOT BLIXER 4V	BLIX4V MOTOR SUPPORT ASSY	219,61
39241	ENS TAB CDE BLIXER 4V	BLIXER 4V SWITCH ASSEMBLY	89,12
39242	ENS SUP MOT C40	C40 MOTOR SUPPORT ASSY	214,30
39243	ENS TABLEAU COMMANDE C40	C40 SWITCH ASSEMBLY	75,22
39244	ENS SOCLE C40	C40 BASE ASSEMBLY	91,77
39273	ENS RLTS+JOINTS CL5XD NM	CL5XD NM BEARINGS+SEALS	33,84
39274	ENS TIGE SECURITE C40	C40 SAFETY PIN ASSEMBLY	5,20
39275	ENS CUVE C40	C40 BOWL ASSEMBLY	54,90
39277	ENS ILS CL R602VVA	SAFETY SW ASSY CL R602VVA	31,98
39278	ENS BRAS RACLEUR BLIXER4	BLX4 SCRAPER ARM ASSEMBLY	25,62
39279	ENS RACLEUR BLIXER 4	BLIXER 4 SCRAPER ASSEMBLY	19,42
39286	ENS VENTILATEUR BLX3/4	BLIXER 3/4 FAN ASSY	24,41
39287	ENS COUVERCLE CL R301D	R301C VEG.SLICER LID ASSY	142,21
39288	ENS SOCLE R301UD ANTH	R301UD ANTH. BASE ASSY	45,03
39290	ENS TABLEAU CDE R301D	R301D CONTROL PANEL ASSY	41,06
39293	ENS TABLEAU CDE R301UD	R301UD CONTROL PANEL ASSY	41,06
39299	ENS TABLEAU CDE BLX3D		92,70
39300	FAISCEAU ILS R172	R172 REED SWITC.BLUE WIRE	14,58
39307	ENS TAB CDE R301 SERIES D	R301 SERIES D PCB ASSY	39,10
39316	ENS SUP MOT R301D GRIS M	R301D GREY MOT SUP ASSY	83,02
39317	ENS SUP MOT R301UD ANTH	R301UD ANTH MOT SUP ASSY	83,02
39323	ENS LAME GAUFRETTE 4		34,33
39324	ENS LAME GAUFRETTE 6		34,33
39326	ENS PEIGNE BRUNOISE 2X2		73,57
39327	ENS PEIGNE BRUNOISE 3X3		73,57
39328	ENS PEIGNE BRUNOISE 4X4		73,57
39331	PIED COMPLET MP350A SAV	MP350A COMPLETE FOOT	144,70
39332	PIED MP350A EQUIPE SAV	MP350A FOOT	79,57
39333	ARBRE ENTRAIN MP350A SAV	DRIVING SHAFT MP350A ASSY	32,99
39334	BAGUE PIED MP»A» SAV	MP»A» RING FOOT ASSY	12,63

Code	Designation		Price HT €
39335	CLOCH INOX MP450A EQU SAV	MP450 A BELL COVER	90,28
39337	COUTEAU MP450A SAV	MP450A BLADE ASSY	36,61
39338	PIED COMPLET MP450A SAV	MP450A COMPLETE FOOT	152,77
39339	PIED MP450A EQUIPE SAV	MP450A FOOT	87,10
39340	ARBRE ENTRAIN MP450A SAV	MP450A DRIVING SHAFT ASSY	35,33
39341	PIED COMPLET MP550A SAV	MP550 A COMPLETE FOOT	149,35
39342	PIED MP550A EQUIPE SAV	MP550A FOOT	96,54
39343	ARBRE ENTRAIN MP550A SAV	MP550A DRIVING SHAFT ASSY	41,38
39344	CLOCH INOX MP550A EQU SAV	MP550 A BELL COVER	101,16
39345	COUTEAU MP550A SAV	MP550A BLADE ASSY	40,85
39346	PIED COMPLET MP600A SAV	MP600A COMPLETE FOOT	156,61
39348	PIED MP600A EQUIPE SAV	MP600A FOOT	103,23
39349	ARBRE ENTRAIN MP600A SAV	MP600A DRIVING SHAFT ASSY	46,15
39350	ARBRE ENTRAIN MPC450A SAV	MPC450A DRIVING SHAFT ASS	40,53
39352	ARBRE ENTRAIN MPC350A SAV	MPC350A DRIVING SHAFT ASS	37,13
39358	ILS R301/U BLINDE	R301/U REED SWITCH	4,99
39370	CUVE CUTTER R301 GRIS	R301 CUTTER BOWL	136,17
39380	COUVERCLE CUTTER R301/U	R301/U CUTTER LID	60,89
39391	PLATINE R301 115V	R301 PCB 115V	132,29
39413	PLATINE R301 115V 60 UL	R301 CIRC.BOARD 115V60 UL	132,29
39452	PIED MPC350A EQUIPE SAV	MPC350A FOOT	79,57
39453	PIED MPC450A EQUIPE SAV	MPC450A FOOT	83,54
39470	ENS CUVE+AXE CL50D (NM)	CL50D NM BOWL+SHAFT ASSY	341,34
39472	ENS SUP MOT R301	R301 MOTOR SUPPORT ASSY	91,19
39474	ENS TIGE SECURITE R502	R502 SAFETY ROD ASSY	21,22
39475	ENS TIGE SECURITE R602	R602 SAFETY ROD ASSY	21,22
39481	ENS SUP MOT CL30 BISTRO	CL30 BISTRO MOT.SUPPORT	194,88
39483	ENS TAB CDE BLIXER3B JAP		81,10
39500	PIGNONS BF MMP SAV		48,85
39501	COQUE INF BF MMP SAV		7,50
39502	FOUET MMP SAV		21,58
39503	VIS+CACHE VIS BF MMP SAV		5,79
39504	COQUE SUP BF MMP SAV		23,05
39505	BILLE RONDELLE BF MMP SAV		7,06
39506	JOINTS BF MMP SAV		4,02
39507	BOITE FOUET MMP SAV		106,93
39700	COUVERCLE COMPL CL50E SAV		427,27
39701	ENSEMBLE POUSSOIR SAV		89,06
39702	ENS GUIDE POUSS+AXE SAV		107,79
39703	ENS GUIDE POUSSOIR SAV		89,82
39704	ENSEMBLE AXE DE CHAPPE		34,69
39705	ENS BAGUES EPAULÉES SAV		6,84
39706	ENSEMBLE CUVE SAV		341,34
39707	ENS SUPPORT TRANS SAV		169,23
39708	ENS AXE RECEPTEUR SAV		101,87
39709	ENSEMBLE ROULEMENT SAV		33,84
39711	COUVERCLE COMPL GOURMET A		932,15
39712	ENS REDUCTION GOURMET SAV		67,26
39714	ENSEMBLE PALIER SAV		14,63
39715	ENS ARBRE INTERMED. SAV		61,39
39716	MINI CUVE GOURMET SAV		25,75
39717	CAPOT PLASTIQ MONTE CL50E		163,69
39720	VIS CHC 4X35 SAV		4,64
39730	ENS ENTONNOIR PP CL50E		117,72
39731	ENS PORTE AIMANT P-PURÉE		18,15
39732	ENS OUTIL PRESSE PURÉE		43,95
39733	ENS GRILLE P-PURÉE 1.5MM		112,81
39734	ENS DISQUE EVAC P-PURÉE		32,37
39735	ENS GRILLE P-PURÉE 2MM		112,81
39736	ENS GRILLE P-PURÉE 3MM		112,81
39740	ENS JOINT COUVERCLE R401A		20,85
39741	ENS COUVERCLE R401A		60,89
39742	ENS CUVE CUTTER R401A		261,30
39743	ENS SECURITE CUVE R401A		14,80
39744	ENS POIGNEE CUVE R401A		37,60

Code	Designation	Price HT €
39745	ENS RONDELLE ACCRO R401A	17,61
39746	RACLEUR CUVE BLX4A	5,49
39747	ENS RACLEUR COUV BLX4A	6,59
39748	ENS BRAS RACLEUR BLX4A	26,68
39749	ENS POIGNEE RACLEUR BLX4A	24,21
39750	ENSEMBLE COUVERCLE BLX4A	146,47
39751	ENS SECURITE CUVE R301UD	14,83
39752	ENS POIGNEE CUVE R301UD	37,57
39753	ENS RONDELLE ACCROC R201U	15,86
39754	RACLEUR COUV BLX3D	6,57
39755	BRAS RACLEUR BLX3D	26,68
39756	JOINT COUVERCLE BLX3D	15,30
39757	ENS COUVERCLE BLX3D	133,69
39758	CUVE CUTTER BLIXER 4A	320,33
39759	ENS CUVE CUTTER R301UD	271,81
39760	ENS CUVE CUTTER BLX3D	295,03
39763	ENS POIGNEE CUVE R201U	31,93
39764	ENS TABLEAU CDE R402A	84,82
39765	ENS PLAQUE FRONTALE R402A	8,59
39766	ENS TABLEAU CDE R402 VVA	84,82
39767	ENS PLAQUE FRONT R402 VVA	8,59
39770	ENS TABLEAU CDE R401A	84,82
39771	ENS PLAQUE FRONTALE R401A	8,59
39778	ENS TABL CDE BLX4A MONO	81,16
39779	ENS PLAQ FRONT BLX4A MONO	9,89
39780	ENS TABLEAU CDE BLX4 VVA	81,16
39781	ENS PLAQUE FRONT BLX4 VVA	8,60
39784	ENS PLAQUE FRONT BLX3D	9,42
39787	ENS SUP MOTEUR R401A	210,11
39788	ENS SUP MOTEUR R402A	210,11
39792	ENS SUP MOTEUR BLX4A MONO	210,12
39794	ENS SUP MOTEUR R402 VVA	210,11
39795	ENS CUVE CUTTER R21 1ULTRA	262,36
39796	ENS SUP MOTEUR BLX4 VVA	210,12
39797	ENS RONDELLE ACCRO R301UD	17,61
39810	COUVERCLE+JOINT BLIXER 3D	69,36
39815	ENS PLAQUE FRONT R602VVE	9,89
39816	ENS PLAQUE FRONT R502VVE	9,87
39817	ENS PLAQUE FRONT R602E	9,89
39818	ENS PLAQUE FRONT R502E	9,87
39819	ENS ROUL MOTEUR R502-602	38,42
39821	ENS COUV CL R502E COMPLET	427,35
39823	ENS COUV+BARREAU CL50E	161,10
39824	ENS GUIDE POUSS+AXE R502E	86,42
39827	ENS GACHETTE CUTTERS R502	39,76
39828	ENS SUP MOT R602VVE	460,31
39829	ENS SUP MOT R502VVE	460,28
39830	ENS SUP MOT R602E	336,50
39831	ENS SUP MOT R502E	336,41
39833	ENS PIED R502	5,15
39834	ENS VERROUIL C.LEG R502	36,05
39835	ENS BAGUES COUTEAU R602	28,02
39860	ENS MINIRUPTEUR R201	10,93
39935	ENS LAME+VIS MACED CL30	16,97
49016	ENS TOLE ABRASIVE E6	162,74
49027	ENS PATEAU E6	ABRASIVE PLATE E6 99,51
49236	ENS SUPPORT MOT ROBOMAT 6	220,19
57031	ENS CUVE R23 D-PAROI	R23 DOUBLE JACKETED BOWL 2066,53
57032	ENS CUVE R30 D-PAROI	R30 DOUBLE JACKETED BOWL 2204,28
57033	ENS CUVE R45 D-PAROI	R45 DOUBLE JACKETED BOWL 2353,55
57034	ENS CUVE R60 D-PAROI	R60 DOUBLE JACKETED BOWL 2640,58
57051	ENS ROULETTE AV VCM	FRONT CASTOR ASSEMBLY 217,91
57052	ENS ROULETTE AR VCM	REAR CASTOR ASSEMBLY 217,91
59003	ENS BOUTON ETOILE C80-A	C80-A KNOB ASSY 2,97
59010	ENS MINIRUPTEUR R25/40/60	MICROSWITCH ASS 66,99

Code	Designation		Price HT €
59017	ENS OUTIL C120 COMPLET	C120 COMPLETE TOOL	244,22
59018	ENS DOUILLE ETANCH R25BSV	R25BSV SEALING SOCKET ASS	135,32
59020	ENS BERCEAUX C200/C120	C120/C200 LEGS ASS	857,16
59021	ENS BAGUES EPAULEES R15	R15 SHOULDERED RINGS ASS	6,84
59022	ENS SOCLE R15 S.5	BASE R15 S.5 ASS	485,37
59023	ENS SOCLE R15 S.10	BASE R15 S.10 ASS	485,37
59024	ENS MINIRUPTEUR R15	R15 MICROSWITCH ASS	66,99
59025	ENS SOCLE R25B S.5	BASE R25B S.5 ASS	677,33
59026	ENS CASQUETTE R25	R25 LID PLASTIC CAP ASS	27,32
59029	ENS SOCLE R25 S.5	BASE R25 S.5 ASS	738,65
59030	ENS SOCLE R25B S.10	BASE R25B S.10 ASS	903,15
59033	ENS SOCLE R40B S5	BASE R40B S5 ASS.	1100,79
59035	ENS COUV R25 S/V	R25B SV LID ASS	1268,52
59036	ENS ENTRETOISE R25B S/V	R25BSV SPACER ASS	955,65
59037	ENS TIGE CHARNIERE R25/40	R25/40 HINGE PIN ASS	18,67
59039	ENS CUVE R60B BORD PLAT	R60B BOWL ASS (FAT HEDGE)	1487,70
59040	ENS AXE COTE CHEM.R60B	R60B TILTING BACK AXLE	837,05
59041	ENS CHARNIERE R60B	R60B HING ASS	214,15
59043	ENS ENTRETOISE R60B/V	R60B/V SPACER ASY	2558,37
59045	ENS 3 LAMES CRANTEES R60B	R60B 3 SERRATED BLADE ASS	391,89
59046	PLAT.R20/R25A/BA 380-415V	PCB R20/R25A/BA 380-415V	876,04
59047	PLAT.R20/R25A 220/60/BT	R20/R25A/BA PCB 220/60/BT	876,04
59048	ENS 3 LAMES LISSES R60B	R60B 3 STRAIGHT BLADE ASS	348,93
59049	ENS CUVE R60B BORD ROND	R60B BOWL ASS ROND HEDGE	1487,70
59050	ENS POIGNEE COUV R10/R20	R10/R20 LID HANDLE ASS	92,99
59051	ENS SOCLE R20	R20 BASE ASS	801,67
59054	ENS COUV R10/R20 COMPLET	R10/R20 COMPLETE LID ASS	557,29
59057	ENS CUVE R20/R20-A	R20/R20-A BOWL ASS	743,32
59060	ENS ENTRETOISE R60BA	R60B SPACER ASS	1021,54
59062	ENS COMMUTATEUR MONO S.5	SINGLE VOLTAGE COMMUT S.5	152,77
59063	ENS COMMUTATEUR BI S.5	DUAL VOLTAGE COMMUT. S.5	270,85
59064	ENS COMMUTATEUR MONO S.10	SINGLE VOLTAGE COMMUT S10	274,88
59065	ENS COMMUTATEUR MONO	SINGLE VOLTAGE COMMUT.ASS	129,01
59066	ENS TRANSFORMATEUR 48VA	48VA TRANSFORMER ASS	278,75
59092	ENS PALIER HORIZONTAL R60	R60 HORIZ BEARING BLOCK	397,89
59093	PLATINE R40BA 380/415/50	PCB R40BA 380/415/50	995,97
59094	PLATINE R40A 380/415/50	PCB R40A 380/415/50	995,97
59095	PLAT.R40BA 220/60/220/380	PCB R40BA 220/60/220/380V	995,97
59096	PLAT.R40A 220/60/220/380V	PCB R40A 220/60/220/380V	995,97
59097	ENS SOCLE R25A	BASE ASS R25A	738,65
59098	ENS AXE CHARNIERE R25/40A	HINGE PIN ASS R25A/R40A	34,48
59099	ENS POIGNEE COUV R25/R40A	LID HANDLE ASS R25A/R40A	106,24
59101	ENS CHARNIERE R25/R40A	HINGE ASS R25A/R40A	76,17
59102	ENS CUVE R25A	BOWL ASS R25A	820,92
59103	ENS AXE COTE BLOCAGE	TILTING FRONT AXLE	193,72
59104	ENS DOUILL ETANCH R25/40A	SEAL.SOCKET ASS R25A/R40A	94,20
59105	ENS COUVERCLE R25A	LID ASS R25A	328,03
59106	ENS SOCLE R25BA	BOWL R25BA	903,15
59107	ENS SOCLE R40A	BOWL ASS R40A	821,98
59108	ENS CUVE R40A	BOWL ASS R40A	941,98
59109	ENS SOCLE R40BA	BASE ASS R40BA	1100,79
59110	ENS SOCLE R25A SERIE 5	BOWL ASS R25A SERIAL 5	738,49
59111	ENS SOCLE R25BA SERIE 5	BASE ASS R25BA SERIAL 5	903,15
59112	ENS CUVE R25BA SOUS VIDE	BOWL ASS R25BA VACUUM	1058,62
59113	ENS COUVERCLE R60BA	LID ASS R60BA	1268,04
59114	ENS LEVIER BLOCAGE R60	R60 TILTING ARM	293,60
59115	ENS CUVE R60BA	BOWL ASS R60BA	1487,70
59116	ENS CHARNIERE R60BA	HINGE ASS R60BA	214,15
59117	ENS TAQUET R60BA	CLIP ASS R60BA	228,09
59118	ENS DOUILLE ETANCH R60BA	SEAL.SOCKET ASS R60BA	318,64
59119	ENS CUVE R60BA SOUS VIDE	BOWL ASS R60BA VACUUM	1831,33
59127	ENS INTER SECURITE VCM	SAFETY SWITCH ASSEMBLY	20,26
59128	ENS CHARNIERE VCM	HINGE ASSEMBLY	94,78
59129	ENS POIGNEE COUV VCM (AM)	LID HANDLE ASSEMBLY (OV)	199,50
59130	ENS SUP COUVERCLE VCM	LID SUPPORT ASSEMBLY	192,13

Code	Designation		Price HT €
59131	ENS PINCE BRAS VCM	ARM CLIP ASSEMBLY	14,27
59132	ENS CUVE R30	R30 BOWL ASSEMBLY	601,53
59133	ENS DOUILLE R23/R30	SEALING SOCKET ASS R23/30	189,21
59134	ENS ENTRET R23/R30 (AM)	R23/R30 MOT SUP ASS (OV)	345,21
59135	ENS AXE AR R30/R45	TILTING BACK AXLE ASS R30	126,72
59137	ENS AXE AV R23/R30/R45	TILTING FRONT AXLE ASSEMB	76,44
59138	ENS LEV SERRAGE R23/30/45	TILTING LOCKING ASSEMBLY	126,72
59139	ENS CLAVIER R30	CONTROL PANEL ASSY R30	191,97
59140	ENS CLAVIER BLIXER 30	CONTROL PANEL ASSY BX30	201,47
59142	ENS CUVE R45	R45 BOWL ASSEMBLY	781,93
59143	ENS DOUILLE R45/R60	R45 SEALING SOCKET ASS	208,15
59144	ENS ENTRET R45/R60 (AM)	R45 MOT SUP ASSY (OV)	396,99
59145	ENS CLAVIER R45	CONTROL PANEL R45 ASSY	211,07
59146	ENS CLAVIER BLIXER 45	BX45 SWITCH PANEL 6T PADS	201,47
59148	ENS CUVE R60	R60 BOWL ASSEMBLY	1055,81
59151	ENS CLAVIER R60	R60 PCB ASSEMBLY	274,45
59152	ENS CLAVIER BLIXER 60	R60 PCB 4T ASS	201,47
59153	ENS COUVERCLE R23	R23 COMPLETE LID ASSEMBLY	162,05
59154	ENS CLAVIER BLIXER 23	SWITCH PANEL 6 TOUCH PADS	94,79
59155	ENS CUVE R23	R23 BOWL ASSEMBLY	499,26
59156	ENS AXE AR R23	R23 BACK TILTING PIVOT AS	105,18
59157	ENS CLAVIER R23	R23 CONTROL PANEL ASSEMBL	191,97
59160	ENS PASSE-FIL LAITON PG21	POWER CORD PROTECT PG21	17,08
59161	ENS LEV SERRAGE R60	R60 TILTING LOCKING ASS	177,32
59162	ENS AXE AR R60	R60 TILTING BACK BEARING	177,32
59163	ENS AXE AV R60	R60 TILTING FRONT AXLE	106,93
59165	ENS APPUI JUPE VCM	BOWL THRUST ASSEMBLY	100,04
59166	ENS MANIVELLE VCM	BLIXER HANDLE ASSEMBLY	181,63
59167	ENS PASSE-FIL LAITON PG29	POWER CORD PROTECT PG29	21,91
59168	ENS JOINT FACIAL R45/R60	SHAFT TOP SEAL RING ASSY	44,66
59170	ENS BUTEE NYLON	NYLON THRUST BLOCK ASS	48,11
59171	ENS BRAS BLIXER23	BLIXER BOWL SCRAPER ASSY	727,46
59172	ENS BRAS BLIXER30	BX30 BOWL SCRAPER ASSY	763,85
59173	ENS BRAS BLIXER45	BX45 BOWL SCRAPER ASSY	817,21
59174	ENS BRAS BLIXER60	BX60 BOWL SCRAPER ASSY	1144,12
59187	ENS CUVE R23 SOUS-VIDE	R23 VACUUM BOWL ASSEMBLY	761,04
59188	ENS CUVE R30 SOUS-VIDE	R30 VACUUM BOWL ASSEMBLY	903,94
59189	ENS CUVE R45 SOUS-VIDE	R45 VACUUM BOWL ASSEMBLY	1190,06
59190	ENS CUVE R60 SOUS-VIDE	R60 VACUUM BOWL ASSEMBLY	1506,32
59196	ENS POIGNEE COUV VCM	VCM LID HANDLE ASSEMBLY	199,50
59197	ENS ENTRETOISE R23/R30	R23/30 MOTOR SUPPORT ASSY	362,24
59198	ENS ENTRETOISE R45/R60	R45/60 MOTOR SUPPORT ASSY	309,89
59200	ENS SOCLE R20D VV	R20D VV BASE ASSEMBLY	819,33
59203	ENS ROULETTE AVANT NM	FRONT CASTOR ASSY (NM)	332,85
59204	ENS ROULETTE ARRIERE NM	REAR CASTOR ASSY (NM)	268,88
59205	ENS ESSUIE-COUVERCLE R23	R23 LID WIPER ASSEMBLY	47,47
59206	ENS ESSUIE-COUVERCLE R30	R30 LID WIPER ASSEMBLY	52,99
59207	ENS ESSUIE-COUVERCLE R45	R45 LID WIPER ASSEMBLY	56,55
59208	ENS ESSUIE-COUVERCLE R60	R60 LID WIPER ASSEMBLY	62,12
59209	ENS ROULETTE AV SEULE(NM)	STRAIGHT CASTOR ASSY (NM)	67,21
59210	ENS ROULETTE AR SEULE(NM)	SLANTED CASTOR ASSY (NM)	67,21
59213	ENS AMORTISSEUR	ABSORBER ASS	3,08
59214	ENS BRAS RACLEUR R23	R23 CRAPER ARM ASSEMBLY	691,28
59215	ENS BRAS RACLEUR R30	R30 SCRAPER ARM ASSEMBLY	708,36
59216	ENS BRAS RACLEUR R45	R45 SCRAPER ARM ASSEMBLY	723,27
59217	ENS BRAS RACLEUR R60	R60 SCRAPER ARM ASSEMBLY	730,74
59218	ENS GUIDE BLIXER	BLIXER GUIDE ASSEMBLY	128,05
59219	ENS RACLEUR SOUPLE R23/30	R23/30 SOFT SCRAPER ASSY	11,25
59220	ENS RACLEUR SOUPLE R45/60	R45/60 SOFT SCRAPER ASSY	12,31
59221	ENS JOINTS ARBRE R23/R30	R23/R30 SHAFT SEALS ASSY	38,90
59222	ENS JOINTS ARBRE R45/R60	R45/R60 SHAFT SEALS ASSY	55,57
59223	ENS CAVALIER AXE BASCULT	TILTIND PIVOT STAPLE ASSY	25,56
59224	ENS SUPP INTER R40 PIZZA	R40PIZZA SWITCH SUPPORT	13,64
59225	KIT SOUS-VIDE+CUVE R23 G3	R23 R-VAC+BOWL ASSEMBLY	2358,23
59226	KIT SOUS-VIDE+CUVE R30 G3	R30 R-VAC+BOWL ASSEMBLY	2513,59

Code	Designation	Price HT €	
59227	KIT SOUS-VIDE+CUVE R45 G3	R45 R-VAC+BOWL ASSEMBLY	2824,27
59228	KIT SOUS-VIDE+CUVE R60 G3	R60 R-VAC+BOWL ASSEMBLY	3160,84
59230	ENS CROCHET COUV R45	R45 LID HOOK ASSEMBLY	137,55
59231	ENS POIGNEE COUVERCLE R45	R45 LID HANDLE ASSEMBLY	265,17
59233	ENS JOINT COUVERCLE R45	R45 LID SEAL ASSEMBLY	113,17
59236	ENS RACLEURS SOUPLES R23	R23 LID SOFT WIPER ASSY	12,43
59237	ENS RACLEURS SOUPLES R30	R30 LID SOFT WIPER ASSY	13,64
59238	ENS RACLEURS SOUPLES R45	R45 LID SOFT WIPER ASSY	15,06
59239	ENS RACLEURS SOUPLES R60	R60 LID SOFT WIPER ASSY	16,47
59240	ENS CROCHET COUV R23	R23 LID HOOK ASSEMBLY	118,03
59241	ENS POIGNEE COUVERCLE R23	R23 LID HANDLE ASSEMBLY	245,66
59242	ENS COUVERCLE COMPLET R23	R23 COMPLETE LID ASSEMBLY	173,35
59243	ENS JOINT COUVERCLE R23	R23 LID SEAL ASSEMBLY	93,26
59250	ENS CROCHET COUV R30	R30 LID HOOK ASSEMBLY	123,38
59251	ENS POIGNEE COUVERCLE R30	R30 LID HANDLE ASSEMBLY	250,96
59252	ENS COUVERCLE COMPLET R30	R30 COMPLETE LID ASSEMBLY	208,84
59253	ENS JOINT COUVERCLE R30	R30 LID SEAL ASSEMBLY	99,02
59260	ENS CROCHET COUV R60	R60 LID HOOK ASSEMBLY	162,32
59261	ENS POIGNEE COUVERCLE R60	R60 LID HANDLE ASSEMBLY	289,89
59263	ENS JOINT COUVERCLE R60	R60 LID SEAL ASSEMBLY	138,93
59272	ENS POIGNEE COUVERCLE VCM	VCM LID HANDLE ASSY	133,24
59273	ENS SECURITE BRAS VCM G3	VCM G3 LID ARM SAFETY	40,61
59274	ENS COUV. COMPL. R23 G3	R23 G3 LID ASSY	228,00
59275	ENS COUV. COMPL. R30 G3	R30 G3 LID ASSY	243,41
59276	ENS COUV. COMPL. R45 G3	R45 G3 LID ASSY	318,28
59277	ENS COUV. COMPL. R60 G3	R60 G3 LID ASSY	351,36
59283	ENS KIT COUVERCLE R23 G1	R23 G1 KIT LID ASSY	273,82
59284	ENS KIT COUVERCLE R30 G1	R30 G1 KIT LID ASSY	282,91
59285	ENS KIT COUVERCLE R45 G1	R45 G1 KIT LID ASSY	313,22
59286	ENS KIT COUVERCLE R60 G1	R60 G1 KIT LID ASSY	328,38
59287	ENS KIT COUVERCLE R23 G2	R23 G2 KIT LID ASSY	233,40
59288	ENS KIT COUVERCLE R30 G2	R30 G2 KIT LID ASSY	245,53
59289	ENS KIT COUVERCLE R45 G2	R45 G2 KIT LID ASSY	273,82
59290	ENS KIT COUVERCLE R60 G2	R60 G2 KIT LID ASSY	318,28
59302	ENS COUV. COMPLET R23 G1	R23 G1 COMPLETE LID ASSY	343,54
59303	ENS COUV. COMPLET R30 G1	R30 G1 COMPLETE LID ASSY	368,79
59304	ENS COUV. COMPLET R45 G1	R45 G1 COMPLETE LID ASSY	454,68
59305	ENS COUV. COMPLET R60 G1	R60 G1 COMPLETE LID ASSY	525,41
59306	ENS COUV. COMPLET R23 G2	R23 G2 COMPLETE LID ASSY	262,70
59307	ENS COUV. COMPLET R30 G2	R30 G2 COMPLETE LID ASSY	275,84
59308	ENS COUV. COMPLET R45 G2	R45 G2 COMPLETE LID ASSY	329,39
59309	ENS COUV. COMPLET R60 G2	R60 G2 COMPLETE LID ASSY	401,13
59324	ENS BRAS/COUV COMPL. R23	R23 COMPLETE ARM ASSY	839,65
59325	ENS BRAS/COUV COMPL. R30	R30 COMPLETE ARM ASSY	851,22
59326	ENS BRAS/COUV COMPL. R45	R45 COMPLETE ARM ASSY	899,26
59327	ENS BRAS/COUV COMPL. R60	R60 COMPLETE ARM ASSY	1025,56
59444	ENS EQUERRE SUPP PIED R15	R15 FOOT SQUARE SUPP ASS	7,37
59455	ENS ROULETTES R15/25/40B	COMPLET WHEELS ASS	60,32
59500	ENS POIGNEE R15	R15 HANDLE ASS	18,14
59532	ENS CUVE-ENTRETOISE R15	R15 BOWL-SPACER ASSY	882,14
59631	ENS TAQUET FERMETURE	LOCKING CLAMP ASS	103,06
59653	ENS SUPPORT MINIRUPT R15	M/SWITCH SUPPORT ASS.R15	8,27
59807	ENS EQUERRE SUPP PIED R25	R25 FOOT SQUARE SUPPORT	9,50
59885	ENS ENTRETOISE R25A	R25/R40 SPACER ASSEMBLY	483,82
59896	ENS COUV R25B/40B COMPLET	R25B/40B COMPLETE LID ASS	328,03
59939	ENS EQUERRE SUPP MINIRUPT	M/SWITCH SUPPORT BRACKET	1,48
59950	CLE DEMONTE COUTEAU VCM	BLADE DISMANTLING RENCH	10,29
59961	ENS VIS SECURITE	SAFETY SCREWS ASSEMBLY	6,95
69037	ENS ENTRETOISE R25BA	ASSEMBLED SPACER	573,95
69071	ENS ENTRETOISE R40A	R40 SPACER ASSEMBLY	483,82
69113	ENS CAPOT MOT R25B	R25B MOTOR COVER	320,61
69124	ENS PALIER HORIZONTAL	R25B HORIZ BEARING BLOCK	383,99
69135	ENS LEVIER BLOCAGE R25B	R25B TILTING ARM	126,99
69147	ENS PALIER VERTICAL	VERTICAL BEARING BLOCK	110,28
69157	ENS AXE COTE CHEM.R25/40B	TILTING BLOCK AXLE	223,48

Code	Designation		Price HT €
69290	ENS ENTRETOISE R40BA	R40B SPACER ASSEMBLY	687,89
69300	ENS LEVIER BLOCAGE R40	R40 LOCKING LEVER ASY	91,13
69344	ENS CAPOT MOT R40B	R40B MOTOR COVER ASS	320,61
69400	ENS SUPP COUT R25 SCAM.X	VANE BLADE SUPPORT	161,90
69410	ENS SUPP COUT R40 SCAMPA	CUTTERS SUPPORT SCAMPA R	211,07
69674	ENS POMPE A VIDE R25 S/V	VACUUM PUMP R25 ASS	2958,63
69718	ENS INTERRUPTEUR COMPLET	CONTACT SWITCH	87,31
69774	ENS CUVE R25B S/V	R25B VACUUM BOWL ASS	1058,62
69806	ENS CUVE R15	R15 BOWL ASS	654,79
69840	ENS SUPPORT AIMANT	MAGNET SUPPORT ASY	18,83
89000	POIGNEE INOX MP800T SAV		39,24
89001	PIED MP800T COMPLET SAV		257,50
89002	PIED MP800T ÉQUIPÉ SAV		237,62
89003	ARBRE ENTR. MP800 EQU SAV		123,56
89004	ARBRE ENTR. MP800T SAV		105,06
89006	ROULEMENT PIED MP800 SAV		15,14
89008	VIROLE DECOR MP800 T SAV		15,14
89009	CARTER ALU MP800 T SAV		33,68
89010	MOYEU ENTRAIN MP800 T SAV		3,30
89011	FILS ELEC MP800T 230V SAV		11,64
89012	BLOC MOT MP800 T EUR SAV		798,25
89021	MOTEUR MP800 T 230V SAV		245,14
89022	VIS POIGNEE MP800 T SAV		2,58
89023	BOUCHON MP800 T EQ SAV		14,73
89024	JOINT BOUCHON MP800 T SAV		1,49
89034	VIROLE HTE MP600 U SAV		13,08
89043	MOTEUR MP600U 230V SAV		185,13
89053	CLOCHE MMP EQUIPE SAV	MMP BELL COVER	72,62
89054	COUTEAU MMP EQUIPE SAV	MMP BLADE	23,48
89056	ETANCHEITE BOUTON MMP SAV	MMP CAP KNOB	4,30
89058	OUTIL DEMONTAGE MMP SAV	MMP DISMOUNT TOOL	11,64
89059	BOUTON VARIATEUR MMP SAV	MMP VARIATOR SWITCH	5,09
89065	BAGUE MOTEUR MMP SAV	MOTOR RING MMP	6,10
89066	CONDUIT VENTILAT MMP SAV	MMP VENTILATOR PIPE	5,68
89067	VENTILATEUR MMP SAV	MMP VENTILATOR	3,77
89068	VIROLE MMP170 VV SAV	MMP170VV FERRULE	8,17
89069	VIROLE MMP220 VV SAV	MMP220VV FERRULE	8,17
89070	VIROLE MOTEUR MMP SAV	MMP MOTOR FERRULE	5,99
89079	PIED CMP250 COMPLET SAV		126,69
89080	PIED CMP300 COMPLET SAV		130,30
89081	PIED CMP350 COMPLET SAV		141,11
89082	PIED CMP400 COMPLET SAV		142,14
89133	MOTEUR MMP220 230V SAV	MMP220 230V MOTOR	44,19
89134	MOTEUR MMP220 120V SAV	MMP220 120V MOTOR	44,19
89150	DISQ EMULSION PLEIN SAV	MMP EMULSION DISC	21,59
89151	ARBRE ENTMENT CMP400 SAV	CMP400 DRIVING SHAFT	34,97
89158	JOINT MOTEUR MMP SAV	MMP MOTOR O RING	3,98
89159	CARTER MOTEUR MMP SAV	MMP MOTOR CASING	19,36
89163	CABLE ALIM MMP 230V SAV	MMP 230V POWER CORD	11,99
89164	CABLE ALIM MMP SUISSE SAV	MMP Swiss POWER CORD	11,99
89165	CABLE ALIM MMP UK SAV	MMP UK POWER CORD	12,09
89166	CABLE ALIM MMP AUST SAV	MMP Aust POWER CORD	12,09
89167	CABLE ALIM MMP 120V SAV	MMP 120V POWER CORD	11,99
89168	PLATINE MMP 230V SAV	MMP 230V CIRC BOARD	37,03
89169	PLATINE MMP 220V 60HZ SAV	MMP 220V60Hz CIRC BOARD	37,03
89170	PLATINE MMP 120V 60HZ SAV	MMP 120V CIRC BOARD	37,03
89171	FIL ELECTRIQUE MMP SAV	MMP ELECT WIRING	5,46
89173	CHARBON MMP 230V/120V SAV	MMP BRUSHES	8,06
89175	MOTEUR MMP170 230V SAV	MMP170 230V MOTOR	39,30
89176	MOTEUR MMP170 120V SAV	MMP170 120V MOTOR	39,30
89360	KIT BOUCHON POIGNEE SAV	CAP HANDLE KIT	4,99
89364	KIT LEVIER COMMANDE SAV	COMMAND ARM KIT	18,57
89365	MICRO INTERRUPTEUR SAV	MICROSWITCH	5,78
89379	COQUE SUP BF MP CMP SAV	MP/CMP BF UPPER BODY	15,12
89385	FLASQU ZAMAK+VIS+CVIS SAV	PLATE+SCREW+CAP SCREW	27,21

Code	Designation		Price HT €
89387	COQUE INF ALU BF MP SAV	MP BF ALU LOWER BODY	21,75
89389	VIS+CVIS BF MP CMP SAV	BF SCREW+CAP SCREW	5,94
89392	PLATINE MP 230V SAV	MP 230V CIRC BOARD	32,89
89393	PLATINE MP 120V SAV	MP 120V CIRC BOARD	32,89
89394	CABLE ALIM MP UK SAV	MP UK POWER CORD	15,65
89395	CABLE ALIM MP AUST SAV	MP Aust POWER CORD	15,65
89396	CABLE ALIM MP EUR SAV	MP 230V POWER CORD	11,57
89397	CABLE ALIM MP 120V SAV	MP 120V POWER CORD	15,65
89398	CABLE ALIM MP SUISSE SAV	MP Swiss POWER CORD	13,42
89405	CABLE ALI MPCCMP SUEDE SAV	MPC/CMP SWE POWER CORD	19,20
89406	PLATINE MPC 230V SAV	MPC 230V CIRC BOARD	46,58
89407	PLATINE MPC 120V SAV	MPC 120V CIRC BOARD	46,58
89408	FILS ELEC MPC 230V SAV	MP C 230V ELECT WIRING	10,14
89409	FILS ELEC MPC 120V SAV	MP C 120V ELECT WIRING	10,14
89425	FILS ELEC MP 230V SAV	MP 230V ELECT WIRING	10,14
89426	FILS ELEC MP 120V SAV	MP 120V ELECT WIRING	10,14
89427	FILS ELEC MP600T 120V SAV	MP600 T 120V ELECT WIRING	10,14
89428	PLATINE MP600 230V SAV	MP600 230V CIRC BOARD	37,98
89429	PLATINE MP600 120V SAV	MP600 120V CIRC BOARD	37,98
89430	PLATINE MP550 230V SAV	MP550 230V CIRC BOARD	37,98
89431	PLATINE MP550 120V SAV	MP550 120V CIRC BOARD	37,98
89468	KIT CHARBON MP 230V SAV	MP 230V BRUSHES KIT	5,87
89469	KIT CHARBON MP 120V SAV	MP 120V BRUSHES KIT	5,87
89503	COUTEAU MP450 SAV	MP450 BLADE	36,98
89507	ROULEMENTS MOTEUR MP SAV	MP MOTOR BEARING	13,89
89508	KIT GRILLE MP SAV	MP VENT COVERS KIT	3,73
89510	INDUIT MOT MP550 230V SAV	MP550 230V INDUCED CIRC	73,20
89511	INDUIT MOT MP550 120V SAV	MP550 120V INDUCED CIRC	73,20
89518	INDUIT MOT MP450 230V SAV	MP450 230V INDUCED CIRC	56,01
89519	INDUIT MOT MP450 120V SAV	MP450 120V INDUCED CIRC	56,01
89529	MOTEUR MP450A 230V SAV	MP450A 230V MOTOR	135,55
89530	KIT BOUTON MP/CMP SAV	MP/CMP KNOBS KIT	9,50
89531	KIT LEVIER CDE MPCCMP SAV	MPC/CMP COMMAND ARM KIT	18,57
89532	KIT VIS POIG MP/CMP SAV	MP/CMP HANDLE SCREW	4,09
89533	KIT ETANCHEITE MP/CMP SAV	MP/CMP WATERPROOFNESS KIT	5,77
89534	KIT POIGNEES G+D MP SAV	MP HANDLES L+R KIT	19,10
89535	CHARBON MP A 230V SAV	MPA 230V BRUSHES	5,87
89536	BOUTON VARIAT MP/CMP SAV	MP/CMP VARIATOR SWITCH	6,68
89537	KIT CHARBON MP A 120V SAV	MPA 120V BRUSHES KIT	5,87
89538	CABLE ALIM MPC CMP EU SAV	MPC/CMP 230V POWER CORD	11,57
89539	CABLE ALIM MPC CMP UK SAV	MPC/CMP UK POWER CORD	12,68
89541	CABLE ALI MPCCMP 120V SAV	MPC/CMP 120V POWER CORD	15,65
89543	VENTILAIMANT MPC T SAV	MPC T MAGNET VENTIL	6,03
89544	PIGNONS RLT BAG BF MP SAV	BF MP GEARS+RING+BEAR	67,16
89545	KIT JOINT RONDELLE BF SAV	BF SEAL WASHER KIT	5,52
89546	KIT GRILLES CMP SAV	CMP VENT COVERS KIT	1,70
89547	KIT POIGNEE CMP SAV	CMP HANDLES L+R KIT	14,58
89548	KIT CONNECTEUR CMP SAV	CMP CONNECTOR KIT	10,93
89549	PGNONS RLT BAG BF CMP SAV	BF CMP GEARS RING BEAR	54,37
89550	KIT BOUTON RESSORT SAV	KNOB- SPRING KIT	4,30
89551	KIT POIGNEES MMP SAV	MMP HANDLES L+R KIT	13,00
89552	KIT EJECT FOUET MP/CMP SA	MP/CMP WHIP EJECTOR	4,14
89553	KIT FOUETS MP SAV	MP WHIPS KIT	58,50
89554	MOTEUR MP350A 230V SAV	MP350A 230V MOTOR	123,28
89555	COUTEAU MP550 SAV	MP550 BLADE	52,04
89556	MOTEUR MP550A 230V SAV	MP550A 230V MOTOR	154,57
89557	MOTEUR MP600A 230V SAV	MP600A 230V MOTOR	185,13
89558	MOTEUR MP350A 120V SAV	MP350A 120V MOTOR	123,28
89559	MOTEUR MP450A 120V SAV	MP450A 120V MOTOR	135,55
89560	MOTEUR MP550A 120V SAV	MP550A 120V MOTOR	154,57
89561	MOTEUR MP600A 120V SAV	MP600A 120V MOTOR	185,13
89568	KIT CVIS VIS MMP SAV	MMP SCREW KIT	3,45
89569	CONDUIT VENTIL MP SAV	MP VENTILATOR PIPE	7,26
89570	CONDUIT VENTIL CMP SAV	CMP VENTILATOR PIPE	6,31
89571	COURONNE CANAL MP SAV	MP AIR DUCT	2,54

Code	Designation	Price HT €	
89572	VENTIL DEFLEC MP SAV	MP VENTILATOR	5,20
89573	VENTIL MP600 Ø69 SAV	MP600 VENTILATOR	5,20
89574	VENTIL AIMANT MPC SAV	MPC MAGNET VENTIL	5,20
89575	CHARBON CMP 230V/120V SAV	CMP BRUSHES	3,92
89576	VENTILATEUR CMP SAV	CMP VENTILATOR	4,30
89577	COURONNE CANAL MP600 SAV	MP600 AIR DUCT	2,86
89578	VIROLE MP350 SAV	MP350 FERRULE	8,44
89579	VIROLE MP450 SAV	MP450 FERRULE	8,44
89580	VIROLE MP550 SAV	MP550 FERRULE	8,44
89581	VIROLE MP600 SAV	MP600 FERRULE	10,08
89582	VIROLE MPC350 SAV	MPC350 FERRULE	8,44
89583	VIROLE MPC450 SAV	MPC450 FERRULE	8,44
89584	VIROLE MP350VV SAV	MP350 VV FERRULE	8,44
89585	VIROLE MP450VV SAV	MP450VV FERRULE	8,44
89586	VIROLE MP450FW SAV	MP450FW FERRULE	8,44
89605	VIROLE CMP250 VV SAV	CMP250VV FERRULE	6,63
89606	VIROLE CMP300 VV SAV	CMP300VV FERRULE	6,63
89607	VIROLE CMP350 VV SAV	CMP350VV FERRULE	6,63
89608	VIROLE CMP400 VV SAV	CMP400VV FERRULE	6,63
89609	VIROLE CMPC250 SAV	CMPC250 FERRULE	6,63
89610	VIROLE CMPC300 SAV	CMPC300 FERRULE	6,63
89611	VIROLE CMP250 FW SAV	CMPC250FW FERRULE	6,63
89612	VIROLE MOTEUR CMP SAV	CMP MOTOR FERRULE	6,63
89613	SUPPORT SELF MP SAV	MP SELF REST	1,39
89614	SUPPORT MURAL MMP SAV	MMP WALL SUPPORT	12,63
89615	PONT DIODES MP SAV	MP RECTIFIER BRIDGE	14,21
89616	JOINT T D21.6X2.4 SAV	SEAL T 21.6 X 2.4	2,01
89617	CAGE ENTMENT MMP SAV	MMP DRIVING FRAME	8,19
89618	GARNITURE ETANCH MMP SAV	MMP SEAL RING	6,21
89619	RESSORT PIED MP SAV	MP FOOT SPRING	0,79
89620	VIROLE MOTEUR MP600 SAV	MP600 MOTEUR FERRULE	4,83
89621	VIS M4X105 MP SAV	MP SCREW M4x105	2,01
89622	VIS M4X60 MP600 SAV	MP600 SCREW M4x60	2,01
89623	VIS M4X95 CMP SAV	CMP SCREW M4x95	2,01
89624	CAGE ENTRAINMENT INOX SAV	STAINL ST DRIVING FRAME	10,08
89625	MOYEU ENTRAINMENT MPA SAV	MPA DRIVING HUB	8,22
89626	CAGE ENTMENT MP CMP SAV	DRIVING FRAME MP/CMP	9,12
89627	MOYEU ENTMENT MP CMP SAV	MP/CMP DRIVING HUB	8,19
89628	JOINT DE PIED MP CMP SAV	MP/CMP FOOT SEAL	2,66
89629	SUPPORT MURAL MP SAV	MP WALL SUPPORT	14,70
89630	SUPPORT MURAL MPC SAV	MPC WALL SUPPORT	15,49
89631	TIRANT MP600 SAV	MP600 SCREWED SPACER	4,79
89632	MOYEU ENTMENT MPC SAV	MPC DRIVING HUB	1,43
89633	CARTER ALU MPC SAV	MPC ALUMINIUM CASING	24,82
89637	SUPPORT MURAL CMP SAV	CMP WALL SUPPORT	15,49
89638	KIT FIL TERRE CMP SAV	CMP GROUND WIRING KIT	2,42
89639	JOINT TOR 2X1.5 CMP SAV	SEAL T 2x1.5 x4	1,85
89641	CARTER ALU CMPC SAV	CMP ALUMINIUM CASING	24,25
89642	GARNITURE ETANCHEITE SAV	SEAL RING	9,17
89643	KIT PIED MPC CMP CMPC SAV	MPC/CMP/CMPC FOOT KIT	8,45
89644	ROULMENT INOX 608 2RS SAV	STAINL ST BEAR 608 2RS	3,82
89645	ROULMENT 608 2RS SAV	BEARING 608 2RS	3,82
89646	JOINT A LEVRE 8X18X5 SAV	SEAL 8x18x5	3,82
89647	ANNEAU ELAST E MP/CMP SAV	«RING «E»»»	1,75
89649	FOUET CMP SAV	CMP WHIPS	60,24
89650	BOITE FOUET MP SAV	MP WHIPS KIT	125,61
89651	BOITE FOUET CMP SAV	CMP WHIP BOX	185,73
89652	PIED CMP250 EQUIPE SAV	CMP250 FOOT	72,56
89653	PIED CMP300 EQUIPE SAV	CMP300 FOOT	76,17
89654	PIED CMP350 EQUIPE SAV	CMP350 FOOT	86,88
89655	PIED CMP400 EQUIPE SAV	CMP400 FOOT	93,42
89656	PIED CMP250 COMBI EQU SAV	CMPC250 FOOT	67,36
89657	PIED CMP300 COMBI EQU SAV	CMPC300 FOOT	77,97
89658	PIED MMP 170 EQUIPE SAV	MMP170 FOOT	55,36
89659	PIED MMP220 EQUIPE SAV	MMP220 FOOT	60,10

Code	Designation		Price HT €
89661	MOYEU ENTMENT CMPCOMB SAV	CMPC DRIVING HUB	1,75
89662	OUTIL DEMONTAGE MP/CMP SA	MP/CMP DISMOUNT TOOL	10,14
89676	COUTEAU CMP EQUIPE SAV	CMP BLADE	33,73
89678	CLOCHE CMP EQU SAV	CMP BELL COVER	76,37
89679	ROULEMENTS MOTEUR CMP SAV	CMP MOT BEARING	11,67
89685	ARBRE ENTMENT CMP250 SAV	CMP250 DRIVING SHAFT	30,54
89686	ARBRE ENTMENT CMP300 SAV	CMP300 DRIVING SHAFT	32,24
89687	ARBRE ENTMENT CMP350 SAV	CMP350 DRIVING SHAFT	33,63
89746	COQUE INF PLAST BF CMP SA	BF CMP LOWER BODY PLAS	10,88
89751	PLATINE CMP 230V SAV	CMP 230V CIRC BOARD	44,14
89752	PLATINE CMP 120V SAV	CMP 120V CIRC BOARD	44,14
89753	PLATINE CMP 220V60 SAV	CMP 220V60Hz CIRC BOARD	47,22
89759	INDUIT CMP 230V SAV	CMP 230V INDUCED CIRC	40,58
89760	INDUIT CMP 120V SAV	CMP 120V INDUCED CIRC	40,58
89761	MOTEUR CMP300 230V SAV	CMP300 230V MOTOR	110,39
89762	MOTEUR CMP300 120V SAV	CMP300 120V MOTOR	110,39
89767	MOTEUR CMP250 230V SAV	CMP250 230V MOTOR	100,47
89768	MOTEUR CMP350 230V SAV	CMP350 230V MOTOR	118,67
89769	MOTEUR CMP250 120V SAV	CMP250 120V MOTOR	100,47
89770	MOTEUR CMP350 120V SAV	CMP350 120V MOTOR	118,67
89771	MOTEUR CMP400 SAV 120V	CMP400 120V MOTOR	131,63
89811	ARBRE ENT CMPC250 SAV	CMPC250 DRIVING SHAFT	33,37
89812	ARBRE ENTMENT CMP300 COMB	CMPC300 DRIVING SHAFT	35,02
89976	INDUIT MOT MP600 230V SAV	MP600 230V INDUCED CIRC	87,63
89977	INDUIT MOT MP600 120V SAV	MP600 120V INDUCED CIRC	87,63
89994	MOTEUR CMP400 230V SAV	CMP400 230V MOTOR	145,59
100007	SUPPORT CONTACTEUR R40/B	R40/B CONTACTOR SUPPORT	11,57
100012	PALETTE 18O R25	PADDLE 18O R25	70,49
100021	DISQUE EVACUATEUR R3O1UK	R3O1 DISCHARGE PLATE UK	13,52
100028	FOURCHETTE R172	FORK R 172	1,70
100031	COUVERCLE CL R4	R4 VEGETABLE SLICER LID	85,19
100032	POUSSOIR LEGUMES R4	R4 VEGETABLE PUSHER	30,34
100033	POUSSOIR CAROTTES R4	R4 ROUND PUSHER	13,79
100034	DISQUE EVACUATEUR R4	R4 SLING PLATE	30,34
100035	COUVERCLE CUTTER R4	R4 CUTTER LID	69,75
100039	PLAQUE BAKELIT R100/R120E	BAKELIT PLATE R100/R120E	1,16
100041	RONDELLE DE CALAGE R101	R101 WEDGING WASHER	1,97
100045	PALETTE COUTEAU 152	BLADE PADDLE 152	116,92
100046	AILETTE FOND CUVE R60B	R60B BOTTOM BLADE	217,75
100048	TRAPPE D'ACCES R4O PETRIN	R4O PETRIN BACK PART OF	98,34
100051	BARREAU CUVE INOX R301U	STAINLESS STEEL SMALL BAR	4,46
100057	CONTRE PLAQ.R4O PETRIN	COUNTER PLATE R4O PETRIN	31,67
100061	BAGUE EPAULEE COUV CL50	CL50 COVER SHOULDED RING	1,70
100062	DISQUE EVACUATEUR CL50	SLING PLATE	11,89
100068	PLAQ SUP MOT CL50	CL50 MOTOR SUPPORT PLATE	29,76
100070	ENTRETOISE CL50	CL50 BRACE	27,16
100071	GUIDE POUS.LEG.	PUSH VEGETABLES GUIDE	99,99
100072	POUSSOIR LEGUMES CL50	CL50 PUSH VEGETABLES	62,54
100073	POUSSOIR CAROTTES CL50	WHITE CARROT PUSHER CL50	7,11
100074	AXE POUSSOIR CL50	PUSH AXIS	33,63
100075	BARREAU CONDUCTEUR	CONDUCTOR BAR	19,73
100089	COUVERCLE CL R3O1/U	R3O1/U VEG.SLICER LID	36,81
100095	CAPSULE CACHE VIS R301U	R301U BOLT COVER	0,69
100096	BAGUE CENTRAGE COUT R301U	CENTRING RING R301U	1,16
100106	COUVERCLE CL R2	R2 VEGETABLE SLICER LID	40,85
100110	POUSSOIR CAROTTES R2	R2 ROUND PUSHER	7,11
100129	SOCLE BLIXER AM	BLIXER BASE	355,77
100131	CUVE BLIXER AM	BLIXER SS BOWL	265,97
100133	BRAS RACLEUR BLIXER AM	SCRAPER ARM BLIXER AM	7,64
100134	PLAQ SUP APPAR.BLIXER AM	INSTALLATION SUPPORT PLAT	39,99
100139	RONDELLE CENT.BLIXER AM	CENTERING WASHER	25,78
100142	CACHE ROULEMENT BLIXER AM	BALL BEARING MASK	4,30
100152	BOUCHON COUVERCLE BLIXER AM	RUBBER PLUG	5,89
100153	ROUE MOTRICE BLIXER AM	MOTOR WHEEL	84,92
100162	PLAQUE FOND BLIXER AM	BUTTOM PLATE	31,19

Code	Designation		Price HT €
100172	OUTIL C120/C200	C120/C200 TOOL	209,53
100173	PLAQ SUP RELAIS	RELAY SUPPORT RELAY	8,22
100196	BOUCHON R301 ULTRA	R301 ULTRA TAP	2,54
100199	DOUILLE PORTE RLTS	BEARING HOLDER PEELER	16,66
100200	BRISE JET E6	ANTI-SPLASH NOZZLE PEELER	17,51
100233	TRAPPE D'ACCES R60B	R60B ACCESS FLAP DOOR	434,92
100234	JUPE MOTEUR R60B	R60B MOTOR COVER	473,95
100235	CHASSIS R60B	FRAME R60B	4055,13
100237	POUSOIR CAROT ERGOT BL	ROUND PUSHER	6,79
100243	CACHE ROULEMENT E6	BEARING COVER PEELER 6	9,87
100249	PLAQ SUP APPAREIL.R6	SUPPORT INSTALLATION PLAT	70,71
100251	BARREAU CUVE R501U	R501U BOWL ROD	6,79
100260	POULIE METAL CL401	METALLIC PULLEY CL401 CL5	88,53
100269	TIGE DE SECURITE R172	PIN R172	0,79
100274	SUPPORT COUT. R15/R25/R40	BLADE SUPPORT R15/R25/R40	117,29
100275	COUVERCLE R172	R172 LID	23,81
100281	PEIGNE 5X2	5X2 VERTICAL BLADE	70,34
100317	TREMIE C80	HOPPER C80	208,52
100318	CUVE C80	C80 BOWL	527,74
100319	CHASSIS C80	FRAME C80	654,79
100326	TOLE DE FOND C80	SHEET IRON C80	52,14
100327	PLAQUE FIXE PALETTE C80	C80 SCRAPER HOLDING	6,26
100329	OUTIL C80	TOOL C80	96,49
100340	AXE COTE CHEMINEE R60B	AXLE R60B STAINLESS STEAL	501,81
100355	LAME CRANTEE R800	SERRATED BLADE R800	39,99
100363	BARREAU DE CUVE R301U	R301 U BOWL ROD	6,95
100364	BAGUE ENTRET.40X46.7X14.5	SPACER RING 42/46.5X14.5	8,27
100374	PLAQUETTE EQUILIBRAG.CL50	BALANCING PLATE CL50	5,99
100376	LEVIER MANOEUVRE R60B	WORKING LEVER R60B	119,78
100384	POIGNEE ALUMINIUM	ALUMINIUM HANDLE	41,06
100389	RAIL SUPPORT R10D INOX	SUPPOR R60B RAIL	10,98
100392	JOINT TRAPPE ACCES R60B	R60 ACCESS FLAP DOOR SEAL	78,19
100393	RONDELLE FIXE COMMUTATEUR	FIXING COMMUTATOR RING	32,62
100395	PIED R60B CARRE	SQUARE FOOT R60B	39,15
100398	PALIER FIXATION VERT.	BEARING FOR VERTICAL ANCH	74,00
100405	SUPPORT MOT R501	MOTOR SUPPORT R501	264,85
100411	TOLE RAPEUR 3 CL50	MEDIUM GRATING GRID 3MM	24,94
100412	TOLE RAPEUR 1.5 CL50	GRATING GRID 1.5 MM	24,94
100413	TOLE RAPEUR 7 CL50	COARSE GRATING GRID 5MM	34,96
100414	TOLE RAPEUR 9 CL50	9MM EX-COARSE GRATING GRI	34,96
100415	TOLE PARMESAN CL50	EXTRA FINE GRATING GRID	24,94
100422	COUVERCLE R25B/R40B	R25B/R40B TILTING COVER	254,30
100433	COUVERCLE	COVER	329,35
100434	MALAXEUR	MIXEUR	8,33
100439	PARMESAN R4 USINE	PARMESAN DISC R4 MOUTED	97,02
100461	SOCLE AUTOEXT.R15 PEINT	R15 FLAME RETARDANT BASE	560,21
100463	COUVERCLE BABY V	TOP COVER ROBOMAT	22,06
100464	FOURREAU ENTRAINEMENT	DRIVING SLEEVE	121,42
100465	PALIER DROIT	RIGHT SIDE BEARING	107,74
100466	PALIER GAUCHE	LEFT SIDE BEARING	107,74
100468	RACLEUR INTERIEUR	CONTAINER INSIDE SCRAPER	126,72
100469	LAME 4X4	BLADE 4X4	15,07
100470	LAME 6X6	BLADE 6X6	15,07
100473	RESSORT TIGE SECURITE R2	SPRING FOR PIN R2	0,96
100474	PIECE ALIMENTATION BABY	ALIMENTATION PART BABY	15,59
100475	ROBINET A CHOCOLAT	CHOCOLATE TAP	68,64
100477	ECROU SONDE	PROBE NUT	55,01
100478	PLAQ SUP APPAREIL.ELEC	ELECTRICAL COMPONENTS SUP	97,18
100479	TUBE SUPPORT BOITIER	ENCLOSURE SUPPORT TUBE	161,90
100480	TAQUET BUTEE GOULET.CL401	CL401 HOPPER CLIP THRUST	4,30
100481	TAQUET VERROU.GOULETTE CL	CL401 HOPPER LOCKING CLIP	4,35
100482	SOCLE AUTOEXT.R25B PEINT	R25B PAINT SELF EXTINGUIS	981,18
100486	TUBE GUIDAGE	GUIDING TUBE	120,47
100487	TIGE DE SECURITE	SECURITY STEM	19,94
100488	EQUERRE SUPP TUBE	TUBE SUPPORT RIGHT ANGLE	86,62

Code	Designation		Price HT €
100489	EQUERRE FIXATION	TUBE FIXING RIGHT ANGLE	86,62
100490	RONDELLE EPAISSEUR 3	3MM THICK WASHER	4,67
100498	ENTRAINEUR	MIXER DRIVING SPLINT	6,42
100500	ENTRETOISE R25 M/B	R25 SPACER	564,50
100501	ENTRETOISE R40B	R40B SPACER	652,77
100503	SOCLE AUTOEXT.R40B PEINT	R40B FLAME RETARDANT BASE	1061,96
100508	ENTRETOISE R25B	R25B SPACER	428,55
100509	ENTRETOISE R15	R15 SPACER	192,76
100513	BOUCHON BARREAU CUVE	BOWL ROD CAP	2,12
100535	TRAPPE D'ACCES R25B S/V	R25BV ACCESS FLAP DOOR	94,15
100536	CAPOT MOTEUR R25B ANTHRAC	GREY R25B MOTOR HOUSING	361,82
100537	SOCLE R25B ANTHRACITE	BLACK GREY R25B BASE	992,73
100540	COUVERCLE R8 PLASTIQUE	R8 PLASTIC LID	59,14
100544	AXE CHAPE CL50	CL50 HINGE SHAFT	55,81
100545	RONDELLE BUTEE	THRUST WASHER	3,45
100546	CACHE MOT.R40B AUTOEXTING	FLAME RETARD R40B MOT COV	320,61
100547	CACHE MOT.R25B AUTOEXTING	FLAME RETARD.MOTOR COVER	320,61
100556	RESSORT GUIDE POUSSOIR CL	CL50 PUSHER GUIDE SPRING	6,26
100580	FOURREAU	SLEEVE	2,86
100581	FOURREAU GUIDE POUS CL50	CL50 PUSHER GUIDE SLEEVE	0,69
100582	PIED R2/R100E	R2/R100E FOOT	0,64
100588	POIGNEE CUVE R172	R172 HANDLE	7,48
100589	ENTRAINEUR BLIXER	BLENDER TRAINER	27,06
100598	LAME ENCOCHEE 3MM (PAS 3)	BLADE 3MM	15,65
100601	CUVE CL CL50A	CL50A VEG.SLICER BOWL	319,65
100602	COUVERCLE CL50-A US	CL50A US LID	161,10
100603	GUIDE POUS.LEG.CL50	CL50 US VEG.PUSHER GUIDE	37,35
100604	POUSSOIR LEGUMES CL50	CL50 VEGETABLE PUSHER	89,06
100606	BARREAU COUVERCLE CL50-A	CL50A SAFETY ROD	6,79
100612	OUIE VENTIL SOCLE CL50	CL50 BASE AIR OPENING	24,30
100615	PLAQUETTE CUVE R301U	R301 U BOWL LOCKING PLATE	1,48
100616	PLAQUETTE CUVE R5/R501	LOCKING PIN R5/R501 BOWL	3,23
100634	ARBRE TRANSMISSION CL50A	CL50A SHAFT	169,80
100638	BAGUE GUIDAGE POUSS. CL50	CL50 PUSHER GUIDE RING	1,60
100639	DEFLECTEUR AXE CL50A	CL50A DEFLECTOR	7,75
100640	DEFLECTEUR AXE R6X R6N	R6X R6N R600 DEFLECTOR	12,46
100641	ECROU BLOCAGE DISQUE R6N	R6N DISC LOCKING NUT	19,84
100642	PIED R3/301/351/172 GRIS	GREY FOOT	0,15
100644	PLAQUETTE EQUILIBRAGE	BALANCING PLATE	7,27
100654	TIGE VERROU CUVE CL R6	R600 VEG.SLICER BOWL LOCK	9,50
100656	SUPPORT MOT R6X	MOTOR SUPPORT R6X	316,52
100657	SUPPORT MOT R6N	MOTOR SUPPORT R6N	316,52
100661	DOUILLE SOCLE BLIXER AM	BLENDER SOCKET BASE SIDE	32,78
100662	DOUILLE CUVE BLIXER AM	BLENDER SOCKET BOWL SIDE	32,89
100664	POIGNEE COUV BLIXER AM	BLENDER COVER HANDLE	28,01
100665	AXE ENTRAINEMENT BLIXE.AM	BLENDER DRIVE AXLE	97,82
100666	AXE PORTE OUTIL BLIXER AM	BLENDER SUPPORT TOOL AXLE	107,15
100667	ENTRETOISE BLIXER L6 AM	BLENDER CROSS PIECE L6	11,25
100668	ENTRETOISE BLIXER L12 AM	BLENDER CROSS PIECE L12	11,25
100669	ENTRET. S/PIEDS BLIXER AM	CROSS PIECE FOR BLENDER F	21,49
100670	SOCLE AUTOEXT.R18	R18 SELF EXTINGUISH. BASE	639,99
100671	COUPELLE ENTRAINEMENT B	DRIVING CUPEL BLENDER	37,35
100672	EQUERRE SUPP PLATINE B AM	SQUARE FOR PCB SUPPORT	23,66
100673	TOLE AERATION BLIXER AM	VENTILATING SHEET IRON	71,77
100674	POULIE RECEPT.BLIXER AM	RECEIVING PULLEY D70	32,62
100675	BARREAU CUVE CL R501	R501 BOWL ROD	5,52
100676	EQUERRE SUPP PLAQUE AM	PLATE SQARE SUPPORT AM	7,53
100678	PLAQUE SOUS TRANSFO R60B	R60 TRANSFORMER SUPPORT	18,67
100679	PLAQUE SOUS TRANSFO R60B	R60 TRANSFORMER SUPPORT	14,96
100680	COUVERCLE CL50-A	VEG. SLICER LID	161,10
100682	SOCLE R10 VV	R10 VV BASE	616,01
100695	RESSORT GOULETTE CL401	CL401 FEED LEAD SPRING	5,89
100701	PLAQUE FIXE PALETTE C120	C120/C200 SCRAPER HOLDING	8,76
100703	TIGE VERROU COUV CL50-A	CL50 HINGE PIN	14,52
100709	POUSSOIR CAROTTES CL50-A	CARROTS PUSHER	7,11

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100715	ENS JOINT COUV 12MM R60	R60 LID SEAL 12MM	55,91
100722	LAME INCURVEE 1.5 CL50	SLICER CURVED BLADE 1.5MM	11,82
100725	TAQUET ACCROCHAGE CL50A	CL50A CLINCH CLIP	15,70
100726	DOIGT ACCROCHAGE CL50	LATCHING FINGER	4,03
100734	GUIDE POUS.LEG.R501	R501 VEG PUSHER GUIDE	38,41
100736	GUIDE POUSSOIR LEG. CL50-	CL50-A VEG. PUSHER GUIDE	31,67
100739	PORTE JOINT R25B S/V	R25 VAC. SEAL SUPPORT	93,09
100740	REHAUSSE POIGNEE	KNOB WASHER	2,91
100752	CUVE R10	R10 BOWL	599,31
100756	PEIGNE 2X2 CL50	COMB 2X2	49,02
100757	PEIGNE 4X4 CL50	COMB 4X4	49,02
100758	PEIGNE 6X6 CL50	COMB 6X6	42,33
100759	PEIGNE 8X8 CL50	COMB 8X8	42,33
100764	LAME ENCOCHEE CL50	JULIENNE HOR. BLADE	15,07
100767	ENTRETOISE CL50A	CL50A BRACE	1,91
100768	GOUJON M8X75 CL50A	CL50A STUD M8X75	1,80
100769	DOUILLE SUP.AIMANT CL50A	CL50A MAGNET SUPPORT SOCK	2,86
100777	SUPPORT MOT R501 ULTRA	UPPER ENCLOSURE R501U	264,85
100784	BAGUE DETECTEUR EPAUL.R10	DETECTOR RING R10	0,64
100790	PIED R10	FOOT R10	11,25
100792	BAGUE COUTEAU 15MM INOX	R10 INOX RING 15MM	20,37
100793	BAGUE INOX COUT 20MM R10	R10 INOX RING 20MM	25,41
100794	SUPPORT COUTEAU R10/R20	R10 BLADE SUPPORT	228,36
100797	CASQUETTE R10/R20	CAP R10	23,56
100798	RESSORT COUVERCLE R10/R20	R20/R10 LID SPRING	41,96
100799	AXE COUVERCLE R10/R20	R10 LID SPINDLE	87,90
100804	CHARNIERE R10/R20	R10 HINGE	86,52
100806	ENTRETOISE R10	R10 SPACER	197,91
100812	DOUILLE ETANCHEITE R60 SV	SEALING RING R60 S/V	151,34
100815	CUVE R60B S/V	R60B VACUUM BOWL	1831,59
100816	DOUILLE ETANCH. R10/R20	SEALING SOCKET R10	2,76
100817	AXE CROCHET R10	HOOK AXLE R10	6,90
100818	BUTEE COUVERCLE R10/R20	R10 LID STOP	6,84
100819	PLAQUE ISOLANTE C80	INSULATED PLATED C80	12,09
100820	JOINT COUVERCLE R10 L1	R10 LID SEAL	41,96
100825	POUSSOIR R172	R172 PUSHER	5,36
100832	POUSSOIR R100/R120	R100/R120 PUSHER	7,32
100848	BAGUE PLAST COUTEAU 15MM	R10 PLAST RING 15MM	17,40
100849	BAGUE COUTEAU 75MM R10/20	R10 RING 75MM	37,43
100851	BATI CL60	CL60 FRAME	1167,95
100852	PIED CL60	CL60 FOOT	14,01
100855	BAGUE COUVERCLE 2MM	LID RING 2MM	2,54
100857	CORPS ADAPTATION S/V	VACUUM ADAPTATION BODY	91,77
100858	TUBE ADAPTATION S/V	ADAPTAT.TUBE R10 AIRLESS	122,32
100860	ECROU CLOCHE ADAP. S/V	BELL NUT ADAP.R10 AIRLESS	57,13
100862	SUPPORT MECANIQUE CL60	MECHANICAL SUPPORT CL60	288,72
100863	AXE TRANSMISSION CL60	CL60 TRANSMISSION SHAFT	203,17
100865	COUVERCLE R101	R101 LID	17,88
100866	ENTRETOISE ROULEMENT CL60	CL60 BEARING BRACE	47,84
100867	ENTRETOISE BLOC.ROUL.CL60	CL60 LOCKING BRACE	27,63
100868	POULIE RECEPTRICE CL60	CL60 RECEIVING PULLEY	87,10
100869	POULIE MOTRICE CL60	CL60 DRIVING PULLEY	59,51
100873	GOULOTTE AUTOMAT.NUE CL60	AUTOMATIC FEED TUBE CL60	504,14
100893	POUSSOIR TUBE D75 CL60	FEED TUBE PUSHER D75 CL60	23,93
100894	POUSSOIR TUBE D65 CL60	FEED TUBE PUSHER D65 CL60	23,93
100895	POUSSOIR TUBE D50 CL60	FEED TUBE PUSHER D50 CL60	23,93
100896	POUSSOIR TUBE D35 CL60	FEED TUBE PUSHER D35 CL60	23,93
100898	TRAPPE D'ACCES R10	R10 ACCESS FLAP DOOR	40,69
100912	TOLE RAPEUR 2 CL50	FINE GRATING GRID 2MM	23,56
100913	ECROU TAQUET R15/25/40/60	CLAMP KNOB	46,95
100914	ECROU CUVE R15/25/40/60	BOWL KNOB	44,66
100921	AXE TAQUET CL50A	CL50A WEDGE SHAFT	5,68
100926	PLAQUETTE CUVE R10/R20	R10 BOWL PLATE	5,09
100928	TRAPPE D'ACCES R10 VV	R10 VV CHIMNEY PLATE	43,39
100929	JOINT FOND CHEMINEE R10VV	R10VV CHIMNEY PLATE JOINT	19,36

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100933	BAGUE DETECTEUR CYLINQUE	DETECTOR RING R10	15,70
100934	PASSE FIL A MEMBRANE R10	R10 POWER CORD GROMMET	1,70
100942	LEVIER SUPPORT CL55	SUPPORT LEVER CL55	217,75
100946	ECROU COUTEAU R10/R20	R10 BLADE LOCKING NUT	33,53
100947	PIEtement CL60	CL60 SEATING	769,84
100950	COUVERCLE CL R301U (N)	R301U (N) VEG.SLICER LID	52,67
100951	CUVE CL R301U (N)	R301U (N) VEG.SLICER BOWL	172,32
100952	GUIDE POUSSOIR R301U (N)	R301U (N) PUSHER GUIDE	17,66
100953	POUSSOIR LEGUME R301U (N)	R301U N VEGET.PUSHER (N)	45,35
100954	DISQUE EVACUATEUR R301U N	R301U (N) SLING PLATE	13,52
100955	POUSSOIR CAROTTE R301U(N)	R301U N CAROTT.PUSHER (N)	6,63
100957	BAGUE CENTRAGE TIGE R172	R172 SPINDLE CENT.RING	0,74
100958	TIGE DE SECURITE R172	R172 SECURITY SPINDLE	1,60
100963	AXE CHAPE CL R301U (N)	R301U(N) PUSHER GUIDE	14,80
100964	RESSORT COMPRESSION R2	R172 SPRING	0,15
100965	ENS JOINT COUV R25/R40	LID SEAL ASS	44,66
100966	ENS JOINT COUV R25/V AM	LID SEAL R25B/V OLD MODEL	31,30
100967	SOCLE AUTOEXT.R10	R10 FLAME RETARDANT BASE	615,91
100971	ECROU A BOULE R25B/R40B	R25B/R40B BALL SCREW	85,19
100973	ENS JOINT COUV R25V 16/20	R25 VACUUM LID SEAL ASS.	75,32
100974	ENS JOINT COUV R60V 16/20	R60 LID SEAL R60B	95,16
100975	SUPPORT APP.ELE.R15/25/40	R15/25/40 ELECTRICAL SUPP	104,93
100976	FOURREAU AXE R100/R120E	R100/R120E SLEEVE	2,83
100982	DOUILLE ETANCHEITE CL60	CL60 SEALING SOCKET ASY	27,37
100983	ECROU BLOCAGE CUVE R10/20	R10 BOWL KNOB	21,06
100984	SUPPORT DISCONTACTEUR	DISCONNECTOR SUPPORT	29,12
101010	JOINT TRAPPE ACCES R10 SV	R10SV AC.FLAP DOOR SEAL	18,14
101013	AXE LEVIER CL60	CL60 LEVEL SHAFT	4,46
101014	MANETTE VERROUIL. R10/R20	LOCKING KNOB R10/R20	49,44
101024	PLATEAU ALIMENTATION CL60	CL60 FEEDING TRAY	663,65
101026	SOCLE R2 US	R2 US BASE	54,48
101033	TAMPON MOTEUR R301U USA	MOTOR R301U USA SPACER	6,79
101035	CASQUETTE R25	CAP R25	32,89
101041	BAGUE ENTRET.POULIE MOT.	MOTOR PULLEY BRACE RING	9,60
101043	CABLE ALIM. R60B 4G16	POWER CORD R60B	112,46
101054	RESSORT DE TORSION R301U	R301U PUSHER GUIDE SPRING	4,09
101055	TREMIE CL60	CL60 HOPPER	471,04
101056	AGITATEUR CL60	CL60 AGITATOR	113,04
101060	ENS JOINT DE TAMIS C120	C120 CORDED SEAL	12,09
101061	ENS JOINT DE TAMIS C80	C80 CORDED SEAL	10,39
101062	TOLE RADIS CL50	CL50A RADISH GRATING PLAT	87,10
101080	AXE CROCHET R8/R10/R20	R10 HOOK AXLE	6,90
101082	PIED R201/R2-A NOIR	R201/R2-A FOOT	1,28
101084	TIGE SECURITE R2-A	R2-A SECURITY SPIN	3,03
101087	SOCLE R201/R2-A	R201/R2-A BASE	75,69
101088	COUVERCLE R201/U	R201/U LID	67,26
101089	POUSSOIR LEG R201/U CRIST	R201/U VEGETABLE PUSHER	8,59
101090	PROLONG BLANC L140 2PLATS	R100 DISC STEM	7,00
101095	TAMPON AMORTISSEUR R2 US	R2 US ABSORBER	7,85
101096	CONDUIT VENTIL MOT R2 US	R2 US MOT VENTIL.GUIDE	27,90
101097	CONDUIT VENTIL R201/R2-A	R201/R2-A VENTIL SHAFT	9,39
101098	GRILLE VENTIL R201/R2-A	R201/R2-A VENTIL COVER	3,87
101099	TAMPON AMORTISS.R201/R2-A	R201/R2-A ABSORBER	9,70
101103	CAPSULE CACHE VIS R2 US	R2 US BOLT COVER	0,69
101105	MINIRUPTEUR R201/R2-A	R2-A MICROSWITCH ASS	10,93
101106	SERRE CABLE R201/R2-A	R201/R2-A POWER CORD CLIP	0,15
101111	TIGE POUSSOIR CL60	CL60 PUSHER ROD	36,12
101112	BAGUE EPAULEE CL60	CL60 RING	0,74
101113	LEVIER CL60	CL60 LEVER	267,08
101114	SUPPORT LEVIER CL60	CL60 PUSHER SUPPORT	182,37
101116	BIELLETTTE CL60	CL60 SMALL ROD	63,23
101117	POUSSOIR CL60		124,92
101120	PROLONG BLANC L140 1 PLAT	R201 DISC STEM	7,00
101125	BAGUE ENTRETOISE CL60	CL60 SPACER RING	0,15
101126	SUPPORT GRILLE CL60	CL60 ALUMIN.SUPPORT FRAME	37,61

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101128	LAME GOULETTE CL55/60	CL60 BLADE	47,84
101140	ENTRETOISE R10 KIT	R10 KIT SPACER	197,91
101141	BOUCHON COUTEAU R5/R501U	BLADE CAP R501U	0,91
101142	SOCLE R301 ULTRA	BASE R301 ULTRA USA	18,67
101146	BARREAU CUVE INOX R501 U	R501U BOWL ROD	6,79
101148	SOCLE BLIXER	BLIXER BASE	270,80
101149	TOLE SUPPORT MECAN.BLIXER	BLIXER METAL SUPPOR.PLATE	39,30
101150	ARBRE TRANSMISSION BLIXER	BLIXER COUPLING SHAFT	97,60
101151	BAGUE ENTRETOISE 15X19X34	BRACE RING 15X19X34	12,58
101152	POULIE RECEPTRICE BLIXER	BLIXER RECEIVING PULLEY	32,62
101153	POULIE MOTRICE BLIXER	BLIXER MOT.PULLEY	84,98
101154	CARTER INOX BLIXER	BLIXER HOUSING S/S	483,13
101155	ENTRETOISE CAOUTCH.BLIXER	BLIXER RUBBER BRACE	25,83
101159	ECROU DOUILLE BLIXER	BLIXER SOCKET NUT	39,99
101163	JOINT COUVERCLE BLIXER	BLIXER LID SEAL	29,55
101164	AXE RACLEUR BLIXER	BLIXER SCRAPER SHAFT	38,56
101169	GRILLE VENTILATION BLIXER	BLIXER VENTILATION COVER	32,52
101170	JOINT DOUILLE CUVE BLIXER	BLIXER BOWL SEAL.SOCKET	6,21
101175	RACLEUR BLIXER	BLIXER SCRAPER	49,22
101176	ENTRETOISE R20	R20 SPACER	318,59
101177	TRAPPE D'ACCES R20	R20 ACCESS FLAP DOOR	55,17
101179	JOINT TRAPPE ACCES R20	R20 AC FLAP DOOR SEAL	25,56
101182	LAME BLIXER	BLIXER BLADE	47,84
101183	LAME PLIEE BLIXER	BLIXER BENT BLADE	74,21
101184	BAGUE COUTEAU 5MM BLIXER	BLIXER RING 5MM	6,21
101185	BAGUE COUTEAU 12MM BLIXER	BLIXER RING 12MM	9,70
101186	PALETTE RACLEUR BLIXER	BLIXER LID SCRAPER	18,14
101187	ENTRETOISE (RECEP)BLIXER	BLIXER BRACE 15X10	6,21
101188	ENTRETOISE (MOTRI.)BLIXER	BLIXER BRACE 15X14	6,21
101195	BAGUE COUTEAU 50MM R20	SPACER 50 MM	24,56
101196	COUVERCLE R10/R20	R10/R20 LID	188,57
101200	GOULOTTE A LEVIER NU CL60	CL60 MANUAL FEED HOPPER	731,65
101204	BUTEE POUSSOIR CL60	CL60 PUSHER THRUST	0,10
101205	CLEF CL60	CL60 UNLOCKING TOOL	47,84
101206	BAGUE COUTEAU 30MM R20	R20 RING 30MM	22,70
101208	CAPSULE CACHE VIS R2-A	R2A BOLT COVER	0,69
101212	CAPOT MOTEUR C80A	C80A MOTOR HOUSING	182,58
101213	TREMIE C80A	C80A FEED HOPPER	208,52
101214	CUVE C80A	C80A BOWL	527,74
101215	PIEDS C80A GRIS	C80A GREY FOOT	5,41
101217	CLEF BLIXER	BLIXER KEY	15,22
101218	BUTEE COUVERCLE	LID THRUST	27,58
101219	MASSELOTTE SUPERIEUR R60B	R60B UPPER BALANCE	52,94
101220	MASSELOTTE INFERIEUR R60B	R60B BOTTOM BALANCE	60,74
101224	SOCLE R100 US (PC)	R100 US BASE	49,22
101225	CAPSULE CACHE VIS R100 US	R100 US BOLT COVER	0,69
101226	PLAQUETTE TAMIS C80A	C80A SIEVE SMALL PLATE	4,14
101227	PIETAGE C80A	C80A LEG ASY	262,95
101231	AXE BIELLETTE CL60	CL60 SMALL ROD SHAFT	2,44
101234	SABOT APPUI LAME R10/R20	BLADE DISMONTING HOLDER	5,15
101236	CLEF R10/R20	KEY R10/R20	6,95
101244	INSERT CL60 D 30	CL60 TUBE D 30	146,14
101247	POUSSOIR CL60 D 30	CL60 PUSHER D 30	132,83
101248	INSERT CL60 D 35	CL60 TUBE D 35	146,14
101251	POUSSOIR CL60 D 35	CL60 PUSHER D 35	132,83
101252	INSERT CL60 D 40	CL60 TUBE D 40	146,14
101255	POUSSOIR CL60 D 40	CL60 PUSHER D 40	132,83
101256	INSERT CL60 D 45	CL60 TUBE D 45	146,14
101259	POUSSOIR CL60 D 45	CL60 PUSHER D 45	132,83
101260	INSERT CL60 D 50	CL60 TUBE D 50	146,14
101264	INSERT CL60 D 55	CL60 TUBE D 55	146,14
101267	POUSSOIR CL60 D 55	CL60 PUSHER D 55	132,83
101268	INSERT CL60 D 60	CL60 TUBE D 60	146,14
101271	POUSSOIR CL60 D 60	CL60 PUSHER D 60	132,83
101272	INSERT CL60 D 65	CL60 TUBE D 65	146,14

Code	Designation		Price HT €
101275	POUSSOIR CL60 D 65	CL 60 PUSHER D 65	132,83
101276	INSERT CL60 D 70	CL60 TUBE D 70	146,14
101277	MINIRUPTEUR R2 US	R2 US MICROSWITCH	10,93
101278	POUSSOIR CL60 D 70	CL60 PUSHER D 70	132,83
101279	POUSSOIR CL60 D 75	CL60 PUSHER D 75	132,83
101287	MINIRUPTEUR R2 ULTRA US	R2 ULTRA US MICROSWITCH	10,93
101311	TRAPPE ACCES R10 KIT	R10 KIT ACCESS DOOR	40,69
101312	SUPPORT COUT SCAMPA	SCAMPA BLADE SUPPORT	437,63
101313	COUTEAU AILETTES SCAMPA	SCAMPA SMALL BLADE	137,07
101314	TIGE SECURITE R10/R20 S5	R10/R20 S5 SECURITY SPIN	8,81
101315	DOUILLE SECURITE	SECURITY NUT	5,20
101316	DOIGT SECURITE R10/R20 S5	R10 / R20 S5 SAFETY FINGE	3,03
101332	BRIDE ADAPT. COMMUTATEUR	COMMUTATOR ADAPT.CLAMP	2,54
101333	JOINT BRIDE COMMUTATEUR	COMMUTATEUR CLAMP SEAL	2,54
101334	JOINT POIGNEE COMMUTATEUR	COMMUTATOR HANDLE SEAL	2,54
101352	LAME ONDULEE 1.5 CL50	RIPPLE CUT SLICER BLADE	22,33
101354	SOCLE R101	R101 BASE	17,13
101355	DEFLECTEUR R101	R101 DEFLECTOR	1,11
101356	AXE RAPPORTE R101	R101 ADDED SHAFT	14,01
101359	TIGE SECU PLAST. R2A US	R2-A US PLASTIC PIN BOWL	1,85
101360	BAGUE INOX TIGE R2-A	R2-A SS SPINDLE RING	1,85
101361	PLAQUE SUPPORT MOT CL55	CL55 MOT SUPPORT PLATE	34,17
101365	ECROU BLOCAGE SCAMPA	SCAMPA LOCK NUT R25	39,94
101376	PETITE ENTRETOISE SCAMPA	SMALL SPACER-SCAMPA	16,66
101381	SUPPORT PEIGNE FRITE 10MM	10MM FREN FRIES COMB SUP	119,98
101398	COUTEAU AILETTE SCAMPA	WINGED CUTTER	137,07
101401	CAPOT CL55	COVER BASE CL55	225,60
101402	PLAQUE DE FOND CL55	BOTTOM PLATE	94,15
101405	GOULOTTE TUBE CL55 NUE	CL55 BARE TUBE FEED HOPPE	587,84
101409	COUTEAU PLAT SCAMPA	FLAT CUTTER SCAMPA-DRIVE	70,49
101410	GRANDE ENTRETOISE SCAMPA	LARGE SPACER-SCAMPA	51,24
101412	SUPPORT AIMANT CL55	CL55 MAGNET SUPPORT	21,43
101415	TUBE INCLINE D50 CL55	CL55 D50 BIAIS INSERT	149,22
101417	INSERT CL55 D50	CL55 D50 STRAIGHT INSERT	146,14
101418	PIED R502/R602	FOOT R502/R602	1,29
101419	GOULOTTE LEVIER CL55 NU	CL55 BARE PUSHER FEED HOP	555,07
101420	TIGE ENTRAIN. SCAMPA R25	DRIVE ROD D.8	6,63
101421	TIGE POUSSOIR CL55	CL55 PUSHER GUIDE	43,97
101423	LEVIER CL55	CL55 LEVEL	91,93
101424	AXE LEVIER CL55/POUS.CL60	CL55 LEVEL SHAFT	3,45
101428	ARBRE TRANSMISSION CL55	TRANSMISSION SHAFT CL55	103,23
101429	POUSSOIR D60 CL55	CL55 D60 PUSHER	132,83
101430	POUSSOIR LEVIER CL55	CL55 LEVEL PUSHER	281,93
101431	SUPPORT MOBILE SCAMPA R25	MOBILE SCAMPA SUPPORT R25	111,98
101437	ENTRETOISE CL55	BRACE	1,91
101438	POULIE MOTRICE CL55	CL55 PULLEY (20 TEETH)	59,68
101439	EQUERRE CL30/CL55	CL30 / CL55 SQUARE SUPPOR	7,21
101440	PEIGNE 2X6 CL50	2X6 MM COMB	34,17
101441	PEIGNE 2X8 CL50	2X8 MM COMB	30,71
101442	RESSORT SCAMPA R25 40	SPRING SCAMPA R25	5,89
101447	FAISCEAU ILS CL55 MONO	CL50 SINGLE PHASE REED SW	10,02
101449	FAISCEAU ILS CL55 TRI	CL50 THREE PHASE REED SWI	19,25
101452	TAMPOM CAOUTCHOUC	RUBBER ABSORBER	1,11
101455	SUPPORT ILS DOUBLE	DOUBLE REED SWITCH SUPPOR	1,22
101456	SUPPORT ILS	REED SWITCH SUPPORT	1,22
101463	PEIGNE 2X4 CL50	2X4MM COMB	49,02
101464	CLAVETTE ENTRAIN. SCAMPA	DRIVE KEY SCAMPA	9,76
101482	EMINCEUR 8 CL50-A NM	8MM SLICER CL50-A NM	57,02
101489	SUPPORT TOLE CL50-A NM	GRATING PLAT SUP CL50A NM	57,02
101535	INSERT D50 L233	STRAIGHT INSER D50	160,04
101537	INSERT INCLINE D50 L233	TILTED INSER D50	192,07
101538	POUSSOIR D70 L233	PUSHER D70	80,04
101539	POUSSOIR D50 L233	PUSHER D50	69,38
101547	DEFLECTEUR CL50D	DEFLECTOR CL50D	2,60
101548	COUPELLE 59X4 CL50D	59X4 CL50D CUP	12,31

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101551	PLAQ ANTIROTATION POTENT.	POTENT. ANTI-ROTATING	2,71
101555	CUVE BLIXER 4	BLIXER 4 BOWL	320,29
101557	LAME INCURVEE 1 CL50		12,99
101560	CARTE CDE R10 VV R-MIX	R10VV R-MIX CIRCUIT BOARD	84,77
101564	GRILLE FRITES 10X16 CL50	FRENCH FRY GRID 10X16 CL5	89,06
101565	COUV+ETIQ BLIXER4 US	BLIXER4 US LID+STICKER	43,50
101568	RONDELLE CALAGE R101A	R101A ABSORBER	2,07
101569	PROLONG BLANC L156 1 PLAT	DISC STEM 3QT PLAST BOWL	7,75
101570	PROLONG GRIS L156 1 PLAT	DISC STEM 3QT INOX BOWL	7,75
101585	TIGE POUSSOIR SCAMPA R25	PUSH ROD SCAMPA D.8	12,36
101625	AXE RACLEUR BLIXER	SCRAPER SCHAFT BLIXER	14,01
101636	SUPPORT COUPEAU R8	BLADE SUPPORT R8	228,41
101638	COUVERCLE PLAST R8 FINI	PLASTIC LID R8	227,40
101643	JOINT COUVERCLE BLIXER 5	LID SEAL BLIXER 5	29,81
101644	GRILLE FRITES 6 CL50	FRENCH FRY GRID 6 CL50	89,75
101645	GRILLE FRITES 8 CL50C	FRENCH FRY GRID 8 CL50C	89,75
101646	GRILLE FRITES 10 CL50C	FRENCH FRY GRID 10 CL50C	89,75
101647	GRILLE FRITES 6 CL60	FRENCH FRY GRID 6 CL60	89,75
101648	GRILLE FRITES 8 CL60C	FRENCH FRY GRID 8 CL60C	89,75
101649	GRILLE FRITES 10 CL60C	FRENCH FRY GRID 10 CL60C	89,75
101650	CUVE BLIXER 3 PLUS	BOWL BLIXER 3	295,03
101652	BRAS RACLEUR BLIXER 5	SCRAPER ARM BLIXER 5	52,46
101653	AXE CROCHET R25A/R40A	HOOK SHAFT R25A/R40A	4,54
101655	BOUCHON AIMANT R8	BOWL MAGNET CAP R8	5,73
101657	AXE COUVERCLE R25A/R40A	LID SHAFT R25A/R40A	110,97
101658	AXE VIS LEVIER R25A/R40A	SCREW SHAFT R25A/R40	2,66
101659	RESSORT COUV R25A/R40A	LID SPRING R25A/R40A	55,54
101660	TRAPPE D'ACCES R25A	ACCESS FLAP DOOR R25	120,47
101661	TRAPPE D'ACCES R40A	ACCESS FLAP DOOR R40	129,90
101662	TRAPPE D'ACCES R25BA	ACCESS FLAP DOOR R25	129,90
101663	TRAPPE D'ACCES R40BA	ACCESS FLAP DOOR R40	136,96
101668	RACLEUR COUV BLIXER 5	LID SCRAPER BLIXER 5	6,68
101677	AXE RAPPORTE 2/P BLIXERS	DRIVE SHAFT BLIXER	22,75
101680	TOLE RAPEUR 5 CL50	5MM GRATING PLATE CL50	34,96
101699	RACLEUR CUVE BLIXER 5	BOWL SCRAPER BLIXER 5	7,21
101706	TIGE ENTRAIN.SCAMPA R40	DRIVE ROD SCAMPA	2,76
101712	RESSORT TAQUET CHARNIERE	HINGE CLIP SPRING	19,73
101720	CONTRE PLAQUE R25A	R25A INNER PLATE	169,96
101722	ENTRETOISE COM. BLIXER 5	BLIXER 5 COMMUTATOR SPACE	4,83
101725	DOUILLE SECURITE R8/R60B	SAFETY SOCKET R8/R60B	11,40
101729	ENTRETOISE R25A	SPACER R25A	470,89
101730	ENTRETOISE R40A	SPACER R40A	470,89
101731	ENTRETOISE R25BA	SPACER R25BA	467,33
101732	ENTRETOISE R40BA	SPACER R40BA	483,82
101733	JOINT COUVERCLE R25/R40A	LID SEAL R25/R40A	44,66
101734	JOINT TRAPPE R25A	ACCESS DOOR SEAL R25A	26,57
101736	JOINT TRAPPE R25BA	ACCESS DOOR SEAL R25BA	27,43
101754	CAPSULE CACHE VIS	BOLT COVER	0,69
101757	JOINT TRAPPE R40A	ACCESS DOOR SEAL R40A	27,43
101759	JOINT TRAPPE R40BA	ACCESS DOOR SEAL R40BA	37,23
101760	BAGUE COUVERCLE 4.5MM	LID RING 4.5MM	2,28
101762	ENTRETOISE R60BA	SPACER R60BA	1021,43
101770	COLLERETTE ECROU BLOCAGE	LOCKING NUT FLANGE	20,85
101771	CONTRE PLAQUE R40A	R40A INNER PLATE	169,96
101772	CONTRE PLAQUE R25BA	R25BA INNER PLATE	169,96
101773	CONTRE PLAQUE R40BA	R40BA INNER PLATE	169,96
101774	VIS BRAS RACLEUR BLIXER 3	BLIXER 3 SCRAPER ARM SCRE	1,48
101775	VIS BRAS RACLEUR BLIXER 5	BLIXER 5 SCRAPER ARM SCRE	1,85
101783	TIGE POUSSOIR SCAMPA R40	PUSH ROD SCAMPA D.8	14,53
101802	SUPPORT COUPEAU 3.5 R8	BLADE SUPPORT 3.5 R8	89,75
101804	ECROU COUPEAU (3.5) R8	BLADE LOCKING NUT (3	70,86
101806	BAGUE 15MM (3.5) R8	RING 15MM (3.5) R8	6,05
101808	ECROU COUPEAU R8	BLADE LOCKING NUT R8	33,53
101810	JOINT COUVERCLE R8	LID SEAL R8	68,54
101811	ENTRETOISE R8	SPACER R8	197,86

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101815	CUVE R8/R10 3.5L	BOWL 3.5L R8/R10	389,45
101817	TRAPPE D'ACCES R8	ACCESS FLAP DOOR R8	42,59
101822	CLE DOUILLE R25/R40	WRENCH SEAL SUPP. R25/R40	41,38
101825	SUPPORT ILS SIMPLE	REED SWITCH SUPPORT	1,16
101835	VARIATEUR R501U-V	R501 ULTRA-V VARIATOR	771,81
101843	COUVERCLE R10-C	R10-C LID	294,71
101845	CLEF COUTEAU CUVE 3.5L	3.5 BOWL KNIFE KEY	6,68
101846	RONDELLE E4 COUT CUVE 3.5	3.5 BOWL E4 KNIFE NUT	2,97
101849	DOIGT SECURITE R8		2,86
101851	CALE SS CHARNIERE R10/R20		13,42
101888	BOUCH COUT BL BLIX3 36MM	R2 WHITE BLADE CAP	0,70
101914	INSERT CL55/60 D30	INSERT CL55/60 D30	146,14
101916	INSERT CL55/60 D35	INSERT CL55/60 D35	146,14
101918	INSERT CL55/60 D40	INSERT CL55/60 D40	146,14
101920	INSERT CL55/60 D45	INSERT CL55/60 D45	146,14
101921	CARTE BOUTONS R402	R402 CONTROL PCB	25,83
101922	INSERT CL55/60 D55	INSERT CL55/60 D55	146,14
101924	INSERT CL55/60 D60	INSERT CL55/60 D60	146,14
101926	INSERT CL55/60 D65	INSERT CL55/60 D65	146,14
101930	CLE DEMONTE BAGUE PJ 50	PJ50 SOCKET FKEY	31,98
101933	RENFORT SOCLE R25B/R40B	PJ50 SOCKET KEY	46,04
101945	BAGUE PALIER VERTICAL	VERT.BEARING BLOCK NUT	12,78
101957	SOCLE R40BA AUTO EXTING.	R40BA SELF EXTING.BASE	762,84
101958	SOCLE R25BA AUTO EXTING.	R25BA SELF EXTING.BASE	677,33
101959	TRAPPE R40BA AUTO EXTING.	R40BA S.EXTING.ACCESS.DOOR	153,51
101960	TRAPPE R25BA AUTO EXTING.	R25BA S/EXTING ACCES DOOR	146,40
101967	SUPPORT COUTEAU R10-C	R10-C BLADE SUPPORT	228,36
101986	AILETTE FOND CUVE	BOWL BOTTOM BLADE	59,78
101987	PALETTE COUTEAU 158	BLADE PADDLE 158	43,82
101988	PALETTE COUTEAU 125	BLADE PADDLE 125	43,82
101990	BOUCHON AIMANT R25A/R40A	R25A/R40A MAGNET CAP	11,03
102003	CUVE CL CL30/R302	VEG SLICER BOWL CL30/R302	271,49
102013	RENFORT CHASSIS R60B	R60 FRAME REINFORCEMENT	446,86
102016	COUVERCLE CL CL30/R302	VEG SLICER LID CL30/R302	66,15
102019	DISQUE EVACUAT. CL30/R302	SLING PLATE CL30/R302	14,60
102020	GUIDE POUSSOIR R302/R402	PUSHER GUIDE R302/R402	20,16
102021	POIG. POUSSOIR CL30/R302	HANDLE KNOB CL30/R302	5,30
102022	POUSSOIR CAROTTES CL30	ROUND PUSHER CL30/R302	8,38
102031	PIED R201 US BLANC	R201 US WHITE FOOT	1,16
102036	LAME INCURVEE 1.5 CL30	CL30 1.5MM CURVED BLADE	11,82
102037	CAPSULE CACHE VIS	SCREW CAP	0,69
102044	DOUILLE SECURITE R25 R40	R25/R40 SAFETY FINGER	11,35
102049	CONDUIT VENTIL R302	MOTOR VENTI. R302	27,90
102058	TIGE CHARNIERE PORTE R	DOOR HINGE SHAFT	0,96
102060	ARBRE TRANSMISSION CL30	CL30 TRANSMISSION SHAFT	68,54
102063	PLAQ. SUPPORT MOTEUR CL30	CL30 MOTOR SUPPORT PLATE	34,17
102064	GRILLE 8X8 CL30	DICING GRID 8X8 CL30	78,72
102065	GRILLE 10X10 CL30	DICING GRID 10X10 CL30	78,72
102066	GRILLE FRITES 8 CL30	FRENCH FRIES GRID 8 CL30	87,42
102067	GRILLE FRITES 10 CL30	FRENCH FRIES GRID 10 CL30	87,42
102071	SUP COUTEAU R602 2P	BLADE SUPPORT R602	123,97
102073	ECROU COUT. R602	BLADE LOCKING NUT R602	56,70
102075	CENTRAGE PORTE JOINT	CENTRED SEAL SUPPORT	45,94
102077	CROCHET CUVE CUTTER R502	R502 CUTTER BOWL LATCH	14,06
102080	PLAQUE PRESSION	PRESSION PLATE	26,94
102081	TIGE SECURITE R502	R502 SAFETY ROD	5,36
102082	TIGE SECURITE R602	R602 SAFETY ROD	5,62
102083	APPUI CUVE	BOWL SUPPORT	0,79
102084	APPUI SECU R502 ROND	SAFETY SW CASE R502 ROUND	1,43
102086	ETOILE ACCROCH. CL R602	CLR602 LOCKING STAR KNOB	14,90
102089	POULIE MOTRICE CL30/CL50B	CL30/CL50B DRIVING PULLEY	59,68
102091	BOL 1/4 DE SPHERE	BOWL	31,56
102098	TABEAU CDE M/A CL30		29,65
102099	PLATINE R302+/R502	PCB R302+/R502	141,69
102106	BUTEE POTENTIOMETRE	POTENTIOMETER STOP	1,70

Code	Designation		Price HT €
102108	TOLE RAPEUR 4 CL50	CL50 4 MM GRATING PLATE	24,94
102109	LAME LISSE R10 2MM S/AF.	S.BLADE R10 2 UNSHARPENED	50,45
102120	LAME DROITE CL30	STRAIGHT BLADE CL30	9,92
102127	PLAT.BATTEUR RC 400/50/3	PLANETARY MIXER PCB 400/3	126,67
102138	RACLEUR COUV BLIXER3/3+	LID SCRAPER BLIXER3/3+	2,86
102140	VIROLE PROTECTRICE RC25	RC25 FIXED GUARD	263,00
102142	ENTRETOISE 9X12X23	SPACER 9X12X23	1,97
102169	CAPSULE CACHE VIS CL25	SCREW CAP CL25	0,69
102171	CAPOT RC25	TRANSMISSION COVER RC25	308,45
102173	BATI COMPLET RC25 BRUT	RC25 COMPLETE FRAME	1365,70
102174	PILIER RC25	RC25 PILLAR	83,17
102180	AXE RAPPORTE BLIXER3 PLUS	DRIVE SHAFT BLIXER3 PLUS	27,32
102181	ARBRE PORTE-OUTIL RC25	PLANETARY-SHAFT RC25	47,52
102182	LEVIER VERROU CUVE	STEADY HOOK	4,67
102185	TIGE LEVAGE RC 25	BOWL-LIFT ROD	7,21
102186	BIELLE LEVAGE	BOWL-LIFT ARM	8,01
102188	COURONNE DENTEE 63D	CROWN GEAR 63T	47,52
102189	LEVIER MONTE ET BAISS	RAISING-LOWERING SHAFT	9,97
102190	PIGNON PLANETAIRE 19D.	PLANETARY PINION 19 TEETH	47,52
102191	ARBRE CHGT VITESSES	GEAR LEVER SHAFT	55,49
102192	LEVIER CHGT VITESSES	GEAR LEVER	20,85
102193	MOYEU CHGT VITESSE	GEAR HUB	32,73
102194	EXCENTRIQUE CHGT VIT.	GEAR EXCENTRIC	32,73
102195	BLOC MOTEUR RC25	RC25 MOTOR BLOCK	192,56
102196	PIGNON MOTEUR 13 DENTS L	MOTOR PINION 13 TEETH L	23,81
102197	COUVERCLE BOITE VITESSES	GEAR BOX UPPER COVER	32,84
102198	POULIE 73 DENTS L	BELT PULLEY 73 TEETH	27,96
102201	MOYEU ROUE LIBRE	FREE WHEEL HUB	12,95
102202	PIGNON 46 DENTS VIT. 1	GEAR 46 TEETH SPEED 1	100,68
102203	PIGNON CONIQUE 46 DENTS	GEAR BEVEL 46 TEETH	18,14
102204	GALET ROUE LIBRE	ROLL PILLAR	6,42
102206	PIGNON CRABOT 38 DENTS	GEAR CLUTCH 38 TEETH	111,61
102208	BAGUE MOBILE CRABOT	CLUTCH MOBILE SLEEVE	53,63
102209	TIGE GUIDAGE FOURCH RC25	ROD-SHIFTER GUIDE	10,40
102210	APPUI RESSORT FOURCH RC25	SHIFTER SPRING RETAINER	1,82
102214	PIGNON 24 DENTS	GEAR 24 TEETH	45,99
102216	ARBRE PRIMAIRE 12 DENTS	MASTER SHAFT 12 TEETH	88,16
102217	PIGNON 34 DENTS	GEAR 34 TEETH	67,90
102227	COURONNE SUPERIEURE RC25	UPPER CROWN RC25	166,29
102228	GRILLE MOBILE RC25 ASSEM.	ASSEMBLED MOBILE GRID	427,91
102233	PLAQUE SUPPORT MOTEUR	MOTOR SUPPORT PLATE	56,87
102236	AXE RAPPORTE R3+ 3000	R3+ 3000 ADDED SHAFT	21,54
102240	PANIER PRES AGRUME AIMANT	CITRUS PRESS BASKET	88,05
102279	GOUPILLE ARBRE MOTEUR RC	MOTOR SHAFT PIN RC25	1,65
102292	GRILLE VENTIL.502 170X130	502 170X130 VENTIL. GRID	6,63
102294	TETE C-LEG R302/R401 US	FEED LID R302/R401 US	148,79
102300	PLAT R301 120/60/1 G3.2	R301 115/60/1 CIRCUIT BOA	90,87
102301	PLATINE R301 230/50-60/1	R301 230/50-60/1 CIR.BOAR	82,38
102302	PLAT R301U 120/60/1 G3.2	R301U/R3 115/60/1 PCB	67,79
102303	PLAT.R301U/R3 230/50-60/1	R301U/R3 230/50-60/1 C.B.	82,38
102304	PLAT BLIX3 120/60/1 G3.2	BLIXER3/R3 115/60/1 PCB	90,87
102305	PLAT.BLIX3/R3 230/50-6/1	BLIX3/R3 230/50-60/1 P.C.	82,38
102309	PLATINE R301 UA 220/50	PCB R301 UA 220/50	82,48
102332	CONDUIT VENTIL BLIX4 US	BLIXER4 US MOTOR VENT	30,71
102371	SUPPORT MOTEUR R301B	MOTOR SUPPORT R301B	91,19
102373	PLAT R300B US 120/1 G3.2	R300B US 115/60/1 PCB	100,47
102381	BRAS RACLEUR BLIX 3B MONT	SCRAPER ARM BLIXER3 B	19,39
102382	RACLEUR CUVE BLIXER3 B	SCRAPER BOWL BLIXER3 B	2,28
102390	ILS SURMOULE R301U 4X10	REED SWITCH R301U 4X10	9,23
102410	CAGE D'ENTRAINEMENT	DRIVING FRAME	10,88
102422	MOYEU D'ENTRAINEMENT	DRIVING HUB	10,88
102455	CUVE BLIXER3 USA A TIGE	BLIXER3 US BOWL W. ROD	295,03
102467	CARTER MOTEUR	MOTOR CASING	12,63
102470	PLATINE CL30/50B/55 115/1	CL30/50B/55 115/60/1 PCB	52,30
102471	PLATINE CL30/50B/55 230/1	PCB CL30/50B/55 230/1	52,30

Code	Designation		Price HT €
102479	PLATINE CL50C TRI	CL50C 3 PHASE CIRCUIT BOA	81,37
102480	PLATINE CL50C MONO	CL50C 1 PHASE CIRCUIT BOA	52,30
102481	PLATINE CL50E MONO	CL50E 1 PH. CONTROL BOARD	52,30
102583	BRAS SUPPORT MARMITE	PAN SUPPORT ARM	29,60
102585	CHASSIS SUPPORT MARMITE	PAN SUPPORT FRAME	70,39
102589	TE SUPPORT MARMITE	PAN SUPPORT T-SHAPE	114,21
102592	GRAND CACHE VIS MP	MP BIG SCREW CAP	0,42
102593	PETIT CACHE VIS MP	MP SMALL SCREW CAP	0,15
102597	LOGEMENT MIXER	MIXER HOUSING	28,64
102598	LEVIER SUPPORT MARMITE	PAN SUPPORT LEVER	38,78
102599	PATIN SUPPORT MARMITE	PAN SUPPORT SLIPPER	3,18
102600	PLATINE R502 TRI G3	R502 PCB TRI G3	141,69
102652	BAGUE COUPEAU 4MM	RING 4MM	2,76
102690	DISQUE EVACUAT GRIS CL50D	GREY SLING PLATE CL50D	11,89
102699	CUVE C-LEGUMES R201E	VEGET.SLICER BOWL R201E	90,71
102701	POUS.CAROT.R201 GRIS ANTH	CARROT PUSHER GREY ANTHR.	6,68
102702	CUVE CUT. R201 GRIS CLAIR	CUTTER BOWL LIGHT GREY	90,71
102721	RESSORT SUPPORT MARMITE	PAN SUPPORT SPRING	1,48
102856	RESSORT SECU ADAPT RC40		3,18
102864	ECROU FOURCHETTE RC25		64,19
102880	FOUET BRINS PLATS MPCOMBI	WHIP MPC	41,32
102909	PLASTRON MONTE R302	R302 CONTROL PANEL	6,74
102910	PALIER SUPPORT TRANSMIS.	TRANSMIS SUPPORT HOLDER	22,87
102911	SUPPORT PLATINE R302	R302 PCB SUPPORT	3,61
102913	CLAVETTES PLASTRON R302	R302 PANEL KEY	0,91
102920	CAPTEUR VITESSE R302VV	SPEED SENSOR R302VV	19,47
102921	CARTE BOUTONS R402 V.V.	R402 V.V. CONTROLS BOARD	14,90
102922	ROUE DENTEE R302VV	R302VV TOOTHED WHEEL	15,91
102923	POULIE RECEPTRICE R302VV	R302VV DRIVEN PULLEY	47,90
102924	POULIE MOTRICE R302 VV	R302VV SMALL PULLEY	41,69
102934	VENTILATEUR GEOM VARIABLE	MOTOR FAN	5,73
102935	VARIATEUR 230 1~ R302VV	VARIATOR 230 1~R302VV	504,46
102938	VIROLE DECOR MP350COMBI	FERRULE MP350 COMBI	8,44
102940	TURBINE DEFLECTEUR	DEFLECTORE FAN	5,20
102961	VIROLE DECOR MP350VV	FERRULE MP350 VV	8,44
103157	DEFLECTEUR R302 VV	R302 V.V. DEFLECTOR	9,39
103171	SUPPORT MURAL CMP	CMP RACK	15,49
103205	BIELLETTTE CL55	CL55 SMALL ROD	48,59
103244	POUSSOIR LEGUMES R211	R211 VEGETABLE PUSHER	8,54
103245	POUSSOIR CAROT R201E»A»	R201E»A» CAROT PUSHER	7,11
103249	POUSSOIR LEGUMES R201E»A»	R201E»A» VEGET PUSHER	18,09
103287	DISQUE EVACUATEUR R211	R211 SLINGER PLATE	11,67
103288	DISQUE EVACUATEUR R2 (NL)	R2(NL) DISCHARGE PLATE	11,67
103289	CUVE CL R211 MONTÉE	R211 VEGET SLICER BOWL	82,11
103294	COUVERCLE CL R211	R211 VEGET SLICER LID	73,84
103308	ECROU EPAULE POTENTIOM	POTENTIOMETER NUT	0,91
103309	MYLAR PROTEC R5A+/BXRA+	R5A+/BXRA+ PROTEC MYLAR	7,21
103411	PROLONGATEUR AXE	SPINDLE EXTENSION	67,58
103464	BAGUE NSF EQUIPEE CMP	NSF PROTECTION RING-SCREW	3,34
103534	COUVERCLE C-LEG R301C	R301C VEG SLICER LID	52,57
103540	ENS AXE G-POUSSOIR R301C	PUSHER GUIDE SPINDLE ASSY	14,48
103680	PLATINE R301C 120V	R301C CIRCUIT BOARD 120V	88,90
103681	PLATINE R301C 230V	R301C CIRCUIT BOARD 230V	88,90
103682	PLATINE R301UC 115C	R301UC CIRCUIT BOARD 115V	82,16
103683	PLATINE R301UC 230V	R301UC CIRCUIT BOARD 230V	82,16
103690	PLATINE R301D 120V	R301D PCB 120V	54,85
103691	PLATINE R301D/CL30 230V	R301D PCB 230V	54,85
103692	PLATINE R301UD 120V	R301UD PCB 120V	86,25
103693	PLATINE R301UD 230V	R301US PCB 230V	86,25
103694	PLATINE BLX 4 MONO 120V	BLX4 MONO PCB 120V	86,25
103695	PLATINE BLX 4 MONO 230V	BLX4 MONO PCB 230V	86,25
103696	PLATINE R402V 120V/60HZ	R402V PCB 120/60	90,55
103700	PLATINE CL60D	CL60D PCB	138,71
103702	POUSSOIR CAROT R201 G-CL	R201 G-CL CAROT PUSHER	6,68
103703	POUSSOIR LEGUMES R301C	R301C VEGETABLES PUSHER	44,77

Code	Designation		Price HT €
103710	VARIATEUR R10D VV	R10D VV VARIATOR	995,02
103711	FILTRE VARIATEUR R10D VV	R10D VV VARIATOR FILTER	118,18
103712	VARIATEUR+FILTRE R10D VV	R10D VV VARIATOR+FILTER	1108,27
103713	VARIATEUR R20DVV	R20D VV VARIATOR	1168,15
103714	FILTRE VARIATEUR R20DVV	R20D VV VARIATOR FILTER	128,05
103715	VARIATEUR+FILTRE R20D VV	R20D VV VARIATOR + FILTER	1296,10
103716	EQUERRE SUP VARIAT R10DVV	R10D VV VARIAT SQUARE SUP	90,71
103728	CUVE COUPE-LEG R301C	R301C VEG SLICER BOWL	156,32
103761	GRILLE PROTECTION MOT RC	MOTOR VENTILATION SCREEN	4,24
103800	PLATINE CL60D UL	CL60D PCB	154,20
103813	JOINT GOULOTTE COUV TP180		5,74
103889	PLAQUE DE FOND CL60D US	CL60D BOTTOM PLATE	168,21
103903	BAGUE INOX 10MM R602	R602 10MM STAIN/STEEL RIN	2,49
103904	SUPPORT COUPEAU R602 2P		124,01
103905	MYLAR VARIATEUR R602VV	R602 VV BAFFLE	7,11
103913	JOINT ECROU PLANET RC40		6,74
103917	BAGUE COUPEAU 11MM	RING 11MM	7,11
103940	BAGUE COUPEAU 27MM	RING 27MM	12,95
103942	RONDELLE ETANCH DOUILLE	SEALING SOCKET WASHER	2,44
103954	BRAS SUP MARMITE 850/1300		34,33
103957	BOITE FOUET MP RENFORCEE	REINFORCED WHIP BOX MP	125,61
104031	GRILLE SALADE CL50	SALAD GRID CL50	170,80
104050	BAGUE INOX R2 CUVE 3L	R2 3L BOWL STAIN/ST RING	2,71
104068	VENTILATEUR RC	MOTOR FAN	2,42
104070	CACHE-VIS R401 GRIS MOYEN	R401 BOLT COVER GREY MED	0,69
104076	CUVE COUPE-LEG R401/CL30	R301+ VEGET-SLICER BOWL	209,10
104077	CUVE CUTTER R2 3L INOX	R2 3L CUTTER BOWL INOX	288,47
104078	BAGUE CENTRAGE MOT R401	R401 MOTOR CENTRING RING	0,96
104079	CENTREUR MOT LS R402	R402 MOTOR CENTRING	0,96
104080	CENTREUR MOT BLIXER 4	BLIXER4 MOTOR CENTRING	0,96
104085	CUVE CUTTER INOX 4L	CUTTER BOWL INOX 4L	261,30
104089	PLAQUE RENFORT TP180	TP180 REINFORCEMENT PLATE	21,37
104098	TIGE SECU R2 US CUVE 3L	R2 2.9L BOWL SAFETY ROD	2,71
104104	BAGUE ENTRETOISE H2000C	SPACER RING H2000C	3,77
104109	DEFLECTEUR R402VV	R402VV DEFLECTOR	9,82
104110	CONDUIT VENTIL R401	R401 MOTOR VENT	23,39
104113	CONDUIT VENTIL R401US	R401US MOTOR VENT	23,39
104121	CACHE VIS R301UD	R301UD BOLT COVER	0,69
104122	GRILLE VENTILATION R401	R401 VENT COVER	4,19
104125	PALIER SUP TRANS R402VV	R402VV TRANSMISSION SUP	38,67
104131	ISOLANT PLATINE SUP MET	PCB PROTECT	1,65
104147	BOUCHON COUPEAU R301D	R301D BLADE CAP	0,74
104178	CAGE ACCOUPLE MOTEUR MMP		2,52
104241	OUTIL DEMONT EQUIPE MMP	MMP TOOL ASSEMBLY	7,06
104287	AXE TRANSMIS. CL50D (NM)	CL50D TRANSMISSION SHAFT	100,57
104370	OUTIL DEMONTAGE PIED V2	MP»A» DESMANTLING TOOL	3,03
104434	CUVE 3.7L R301D MONTEE	R301D BOWL 3.7L	136,17
104437	ECROU CUVE CUTTER R301D		2,38
104438	CUVE INOX 3.7L R301UD	R301UD INOX BOWL 3.7L	271,81
104440	BUTEE POTENT. PLASTIQUE	POTENTIOMETER STOP	0,96
104454	CUVE COUPE-LEG R401 US	R401 US VEG-SLICER BOWL	209,10
104779	DISQUE EMUL. PLEIN EQUIP.	COMPLETE EMUL DISC	10,19
104918	CUVE CL R301D	R301D VEG. SLICER BOWL	113,17
104919	COUVERCLE CL R301D	R301D VEG. SLICER F.LEAD	52,57
104921	DISQUE EVACUATEUR R301D	R301D SLING PLATE	13,52
104922	GUIDE POUSS. R301D MONTE	R301D PUSHER GUIDE	38,67
104925	VENTILATEUR LS D25 3000T	FAN D25 3000T	12,95
104935	CAPSULE COUT BLIXER 4 ASS	BLIXER 4 BLADE CAP ASS.	0,80
105069	CACHE MOTEUR C200 VVA	C200 VVA MOTOR HOUSING	233,93
105072	CAVALIERS+SUPPORT C200VVA	C200VVA VARIAT.SUP+CLIPS	62,59
105083	PIED CARIFLEX BLANC	PLASTIC FEET	0,69
105089	RACLEUR CUVE BLIXER 4	BOWL SCRAPER BLIXER 4	2,60
105092	BROSSE NETTOYAGE C40		9,32
105106	BRAS RACLEUR BLIX 4 MONTE	SCRAPER ARM BLIXER 4	19,39
105167	SPATULE C40	C40 SPATULA	5,20

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105173	COUVERCLE C40	C40 LID	25,94
105174	BEC SURMOULE+HABILL C40	C40 METAL SPOUT	7,27
105175	HABILLAGE BEC C40	C40 METAL SPOUT COATING	5,20
105176	BOUCHON CUVE C40	C40 SAFETY PIN LID	2,71
105178	ENTONNOIR C40	C40 FUNNEL	5,20
105179	POUSSOIR C40	C40 PUSCHER	9,18
105180	DISQUE EVACUATEUR C40	C40 EVACUATION DISC	6,74
105183	PANIER P-AGRUMES C40	C40 P-FRUITS BASKET	31,09
105184	PETIT CONE C40	C40 SMALL CONE	16,07
105185	GRAND CONE C40	C40 LARGE CONE	19,20
105192	PANIER CENTRI C40	JUICE EXTRACTOR BASKET	45,89
105196	OUTIL PRESSEUR C40	C40 PRESS COULIS TOOL	17,40
105201	ACCROCHAGE CENTRAL C40	C40 FIXING BOWL	7,27
105202	SUPPORT MINIRUPTEUR C40	C40 SWITCH SUPPORT	7,27
105207	AXE RAPPORTE C40	C40 DISMOUTABLE SHAFT	16,02
105208	DEFLECTEUR AXE C40	C40 SHAFT DEFLECTOR	1,97
105211	SECURITE C40 ASSEMBLEE	C40 SWITCH ASSEMBLY	11,72
105212	CACHE-VIS C40	C40 BOLT COVER	0,22
105213	GRILLE VENTILATION C40	C40 VENT COVER	6,95
105529	POULIE RECEP CL50E SAV		14,21
105531	SUPPORT TRANSM CL50E SAV		23,84
105565	RONDELLE BLOCAGE VENTIL.		0,64
105590	JOINT COUVERCLE R25	COVER JOINT R25	26,89
105875	BAGUE NYLON	NYLON RING	2,17
105885	VENTIL. MOT. LS R502/R602		5,40
105904	ECROU COUT R23/R30+BAGUE	R23/R30 BLADE LOCKING	101,60
105905	ECROU COUT R45/R60+BAGUE	R45/R60 BLADE LOCKING	107,05
105906	BAGUE PLAST COUT R23/R30	R23/R30 PLASTIC WASHER	7,88
105907	BAGUE PLAST COUT R45/R60	R45/R60 PLASTIC WASHER	8,89
105911	CUVE R301D PC+A MONTEE		136,17
105912	CAME BRAS VCM G3	VCM G3 SAFETY SWITCH CAM	13,95
105919	PORTE PRESSION H2000	PRESSURE DOOR H2000	18,19
105920	GOULETTE H2000	FEED HOPPER H2000	42,33
105930	EMBASE H2000	BASE H2000	24,56
105952	EMPREINTE 140GR H2000	MOULD 140GR H2000	5,57
105974	AXE CENTRAGE PLAQUE H2000	MOULDING PLATE CENTRING P	4,30
105985	LEVIER PORTE H2000	LEVER ASS. WITH SOCKET	7,75
106018	SOCLE H2000 FONTE GRIS M.	BASE.CAST ALLOY.GREY HAMM	221,04
106030	EMPREINTE 120GR H2000	MOULD 120GR. H2000	6,31
106040	EMPREINTE 100GR H2000	MOULD 100GR. H2000	6,52
106041	RACLEUR CUVE BLX3B COUPE	BLIXER 3B BOWL SCRAPER	2,63
106051	PLAQ 2 EMPREINTES H2000	DOUBLE MOULD PLATE H2000	14,11
106128	COUVERCLE GOULETTE H2000	HOPPER LID H2000	8,76
106194	DOUILLE POUR BILLE R15	SOCKET FOR BALL R15	8,27
106227	EMPREINTE 85GR H2000	MOULD 85GR. H2000	6,95
106238	ECROU 6 DECOLLETE RCV2	MACHINED NUT N.6 RCV2	1,16
106250	PLATINE CL50E 2V TRI	CL50D 2V PCB	81,37
106268	RLT SUP+FLASQUE MOT D25		48,51
106458	COUVERCLE CUTTER R2	R2 CUTTER LID	52,09
106519	LAME SUP CR DENTE R602		36,30
106520	LAME INF CR DENTE R602		36,30
106524	POUSSOIR LEGUMES R2	R2 VEGETABLE PUSHER	18,04
106568	COUVERCLE PRESSE/A R2	R2 CITRUS PRESS LID	40,85
106700	PLAQ ECOULEMENT R2	R2 DRAIN PLATE	4,61
106854	TIGE CHARNIERE R25	LOCKING ROD R25	22,60
106865	SUPPORT MOT R8	MOTOR REINF.SUPPORT R6	152,24
106876	EQUERRE SUPP PIED R8/R800	R8/R800 FOOT SQUARE SUPP.	5,36
106964	EQUERRE SUPP PIED R25	FOOT SUPPORT BRACKET R25	14,21
107074	SUPPORT DISCONTACTEUR	DISCONNECTOR SUPPORT	14,21
107591	POIGNEE R15-R25-R40	HANDLE R15	37,77
107602	PLAQ SOUS POIGNEE R25/40	PLATE UNDER HANDLE R15	6,31
107613	EQUERRE SUPP PIED	FOOT SQUARE SUPPORT	7,11
107635	SUPPORT MOT R15	MOTOR SUPPORT BLOCK R15	198,29
107789	VIS TCB 6X35 INOX	SCREW-SAFETY CONTACT-STAI	2,34
107800	PIECE ETANCHEITE H2000	SEAL FITTING H2000	8,44

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107910	SUPPORT PIEDS H2000	FEET SUPPORT H2000C	1,38
108340	VIS TH 6X16 DECOLLETEE	SCREW TH 6X16 MACHINED	1,28
108449	EQUERRE SUPP PIED H2000C	BRACKET FOR FEET H2000	7,11
108515	CAVALIER SERRE CABLE	POWER CORD CLIP	0,15
109021	GRAND CONE R2/R4	R2/R4 BIG CONE	5,25
109032	PETIT CONE R2/R4	R2/R4 SMALL CONE	5,25
109164	CUVE CL R2	R2 VEGETABLE SLICER BOWL	96,86
109208	TIGE DE SECURITE R2	SAFETY ROD R2	1,48
109219	BAGUE CENTRAGE TIGE R2	CENTRING RING FOR SAFETY	1,43
109230	PORTE STEACKY 2	EJECTION DOOR STEACKY 2	127,78
109461	SOCLE H2000C PEINT	BASE.GREY HAMMERED H2000C	251,59
109483	TOLE DE FROTTEMENT H2000	FRICTION PLATE UNDER SWIV	6,58
109505	EMBASE TOURNANTE H2000C	SWIVEL SUPPORT H2000C	55,01
109670	SUPPORT MOT R4	MOTOR SUPPORT R4	316,57
109813	SUPPORT TOLE RAPEUR R4	GRATING PLATE SUPPORT	69,75
109857	CACHE TIGE CUVE CUTT R4	ROD COVER FOR R4 CUTTER B	3,29
109868	PLAQ CENTRAG.COTE TIGE R4	CENTRING PLATE.ROD SIDE	2,34
109879	PLAQ CENTRAG.OPPO.TIGE R4	CENT.PLATE OPP.SIDE SPIND	1,70
109880	CACHE TIGE CUVE CL R4	ROD COVER FOR VEG.SLICER	2,81
109890	BAGUE CENTRAGE TIGE R4	CENTRING RING R4	1,60
109901	TIGE DE SECU CUVE CUT.R4	R4 CUTTER BOWL SAFETY ROD	5,73
109912	TIGE DE SECU CUVE CL R4	SAFETY ROD FOR VEG.SLICER	5,73
109923	LAME LISSE R4 1MM	SMOOTH BLADE 1MM	8,70
109945	LAME LISSE R4 3MM	SLICING BLADE 3MM	15,65
109956	TOLE EFFIL.LEGUMES R4	CARROTS GRATING PLATE ONL	81,00
109967	TOLE EFFIL.GRUYERE R4	CHEESE GRATING PLATE ONLY	81,00
110022	AXE ROULETTE R15/R25/R40	CASTER SPINDLE R15	7,53
110110	TOLE RAPEUR PARMESAN R4	HARD CHEESE GRATING PLATE	81,00
110121	INSERE TUBULAIRE H2000	TUBULAR INSERT H2000	5,57
110132	PEIGNE CELERI 2X2 R4	2X2 JULIENNE BLADE KIT	72,83
110143	PEIGNE P.PAILLE 5X5 R4	VERTICAL BLADE 5 MM	67,58
110187	ENTRETOISE R40B 9CV	SPACER D.360 R40B 9HP	463,24
110253	LAME CRANTEE R4 2MM INCUR	CURVED SERRATED BLADE 2MM	33,95
110308	GOUPILLE AXE MOTEUR FINIE	MOTOR SHAFT PIN	2,17
110418	DISQUE BRONZE	BRASS DISC	70,66
110430	LEVIER BLOCAGE R40B	LOCKING LEVER R40B	67,90
110462	BUTEE NYLON	NYLON STOP	10,39
110473	EQUERRE SUPP BUTEE	STOP SUPPORT BRACKET	47,90
110484	EQUERRE SUPP INTER	INTER.SUPPORT BRACKET	6,10
110495	ECROU BLOCAGE 25B/40B/60B	TILTING LOCKING NUT	109,70
110594	LEVIER BLOCAGE R25B	R25B LOCKING LEVER	72,14
110671	TOLE EFFIL.CHOUX CS7 R4	CS GRATING PLATE ONLY	81,00
110990	TRAPPE D'ACCES R15	R15 ACCESS FLAP DOOR	95,16
111056	AXE CHARNIERE R15	HINGE SPINDLE R15	14,01
111078	LAME SUP.LISSE D30 (X)	BLADE.UPPER.SMOOTH R15	78,72
111166	RONDELLE FRICTION EPLU.	FRICTION WASHER PEELER 6	1,48
111200	CAPOT MOTEUR R25B	MOTOR COVER GREY	361,82
111474	TIGE DE BLOCAGE R6	LOCKING ROD R6	7,53
111518	BUTEE ACCROCHAGE EPLUCH.	DOOR LOCK STOP PEELER	8,49
111606	PLAQ MINIRUPTEUR R8	R8 MICROSWITCH PLATE	6,31
111640	JOINT ENTRETOISE R15	R15 SPACER SEAL	35,16
111672	RESSORT PLAT MINIRUPT.R6	FLAT M/SWITCH SPRING R6	2,22
111694	VIS D ATTAQUE SECU.R15	SAFETY ACTIVATING SCREW R	8,38
111705	TIGE DE SECURITE R15	SAFETY ROD R15	4,67
111716	EQUERRE SUPP MINIRUPT.R15	M/SWITCH SUPP.BRACKET R15	8,38
111848	PLAQUE FROTTEMENT R4/R600	R4/R600 FRICTION PLATE	1,16
112024	POULIE MOTRICE E6	DRIVEN PULLEY CL100	22,87
112204	CUVE CUTTER R2 3L GRIS	GREY BOWL R2 3 QT	99,94
112287	PLAQ SUP VARIATEUR R402V	R402V SPEED VARIATOR SUP.	16,60
112288	POULIE RECEPT. CL55 2V	CL55 2V DRIVEN PULLEY	94,35
112486	MANCHON EVACUATION	OUTLET SLEEVE	29,49
112497	AXE DOUILLE E6	SOCKET SPINDLE PEELER 6	120,25
112552	BAGUE AXE PORTE E6	RING FOR DOOR SPINDLE PEE	13,64
112600	PLATINE R502D 230/400	R502D 230/400 PCB	144,82
112673	PLAQ SOUS PALIER HORIZONT	PLATE UNDER HORIZ.BEARING	5,78

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112750	SUPPORT AMORTISSEUR	ABSORBER SUPPORT	9,02
113201	LAME CRANTEE R4 DROIT.2MM	BLADE.SERRATED STRAIGHT 2	14,27
113700	PLATINE CL60D 230/400	CL60D 230/400 PCB	146,08
113850	ARRET DE TORSION	BUSHING RELIEF	0,69
114015	SOCLE R2 120V 60HZ	R2 BASE ASS. 120/60	40,85
114510	FAISCEAU 4X1MM2 R1 5	HARNESS 4X1MM2 R1 5	25,25
114884	PLAQ SUP CONTACTEUR R4	CONTACTOR SUPPORT PLATE R	7,75
114917	FAISCEAU 4X4MM R40/40B 9	CONNECTION HARNESS 4X4MM2	27,06
115600	PLAQUETTE EQUILIBRAGE R4	BALANCE PLATE R4	7,32
115918	ARBRE FAUX SUP.CTX R60	CUTTER-FITTING BRACKET SH	221,73
115951	PANIER CENTRI R4	CENTRIFUGE BASKET R4	26,68
115962	SUPPORT PANIER R4	BASKET SUPPORT R4	160,52
115973	AXE EVIDEUR ANANAS R4	R4 PINAPPLE CARVER	97,97
115984	COUVERCLE PRESSE/A R4	R4 CITRUS PRESS LID	71,82
116094	CACHE MINIRUPT.R8	R8 MICROSWITCH COVER	35,65
116402	AXE COTE CHEMINEE R25/40B	SHAFT-REAR CASING SIDE	203,32
116413	BRAS DE BUTEE	THRUST ARM	92,20
116435	CONTRE PLAQ.CHEMINEE	REAR CASING REINFORCE PLA	22,23
116534	BUTEE LEVIER R60B	LEVER STOP R60	18,57
116578	COUVERCLE R60 VERROU	R60 COVER WITH LOCK	1114,64
116655	SUPPORT COUT. R60	CUTTER SUPPORT R60	472,10
116688	CLE DE SERRAGE R60B	R60B LOCKING KEY	239,18
116699	ECROU A BOULE R60	BALL NUT R60	69,75
116700	ECROU COUTEAU R60	R60 ST ST BLADE NUT	100,73
116710	BAGUE COUTEAU 12MM R60B	RING 12MM	27,16
116721	BAGUE COUTEAU 26MM R60B	RING 26MM	32,99
116776	PLAQ SUP CONTACTEUR R60 X	CONTACTOR SUPPORT PLATE	40,21
116787	BUTEE CUVE R25B/R40B/R60B	BOWL THRUST	11,67
116798	PIED NOIR	BLACK FOOT	10,08
116810	SUPPORT LEVIER R60	LEVER SUPPORT R60	65,88
116820	PALIER FIXATION HORIZ.	HORIZ.BEARING FIXATION	115,85
116842	AXE TAQUET R15/R25/R40	LOCK-LUG SPINDLE R15	65,41
116853	TAQUET PIVOTANT R15	SWIVEL LUG R15	8,86
117024	ECROU TIGE CUVE CUTTER	CUTTER BOWL ROD BOLT	5,15
117029	ENTRET. BASSE COUT R602	LOWER SPACER R602	35,48
117030	BAGUE INOX 15MM R602	ST.ST. SPACER 15MM R602	15,70
117031	BAGUE PLASTIQUE 5MM R602	PLASTIC SPACER 5MM R602	10,02
117046	SUP MOT R502/602	R502 / R602 MOTOR SUPPORT	336,41
117054	ENTRET. FIXATION MOTEUR	MOTOR SPACER	1,80
117056	ECROU BLOCAGE	BLOCKING BOLT	1,06
117058	CAPUCHON DECLIP COUT.R301	R301 BLADE CAP	0,74
117059	BOUCHON COUTEAU R302	BLADE CAP R302	0,74
117072	POIGNEE COMMUTATEUR RCF	COMMUTATOR HANDLE	8,38
117073	POIGNEE POTENTIOMETRE	POTENTIOMETER HANDLE	8,38
117079	TETE C-LEG R302/R402	FEED LID R302/R402	148,79
117091	MOYEU DISQUE EVACUATEUR	SLING PLATE HUB	7,37
117092	DISQ EVACUATEUR REVERSIBL	REVERSIBLE SLING PLATE	6,21
117093	PLATINE R301/CL25 115/60	R301/CL25 CIRCUIT BOARD	52,30
117099	VARIATEUR 115/60/1	REDUCTOR 115/60/1	767,03
117100	JOINT COUV R502/R602	LID SEAL R502/R602	20,85
117101	ENS ILS COUPE LEGUMES	REED SWITCH ASS SLICE VEG	31,98
117102	ENS ILS CUTTER	SECURITY SUPPORT ASS	27,26
117103	PLATINE R302 220V	PCB R302 220V	75,69
117104	PLATINE R301 220-240/50/1	PCB R301 220-240/50/1	52,30
117106	CUVE CUTTER R502	R502 CUTTER BOWL	450,78
117107	CUVE CUTTER R602	R602 STAINLESS ST BOWL	507,43
117109	PLAT. R3(01U) 1500 115V	PCB R301U R3 1500 115V	75,69
117114	LAME SUP COUT R501U INOX	KNIFE UPPER BLADE R501U	43,60
117115	LAME INF COUT R501U INOX	KNIFE LOWER BLADE R501U	43,60
117119	BARREAU CUVE R502/602D	STAINLESS STEEL BAR	8,54
117124	PLATINE R3 220-240/50/1	PCB R3 220-240/50/1	82,48
117125	GUIDE POUSSOIR R401 US	PUSHER GUIDE R401 US	20,16
117131	PLATINE R3/BLIXER3 115V	PCB R3/BLIXER3 115V	82,48
117134	POIGNEE MINUTERIE	TIMER HANDLE	4,67
117136	ENS APPUI SECURITE R5+/1	SECURITY SUP.ASS R5+/1	27,26

Code	Designation		Price HT €
117146	SABOT APPUI LAMES R25/R40	BLADE DISMONTING HOLDER	14,90
117161	CONDUIT VENTIL R302 USA	R302 US MOTOR VENT.GUIDE	27,90
117164	DOIGT ACCROCHAGE R4X NM	R4X NM LATCHING FINGER	4,67
117171	SOCLE R4X/R6X NM	BASE R4X/R6X NM	209,64
117172	SUPPORT CONTACT.R4X/R6X	CONTACTOR SUPPORT R4X/R6X	12,63
117173	CROCHET COUVERCLE R4X NM	LID HOOK R4X NM	1,91
117176	ENTRET. COUT H77 BLIX 6VV	BLADE SPACE.H77 BLIXER6VV	21,43
117177	ENTRET. COUT H5 BLIX 6VV	BLADE SPACER H5 BLIXER6VV	10,02
117178	ENTRET.BASSE COUT BLIX6VV	BLADE LOW SPACER BLIX6VV	35,48
117179	ECROU COUTEAU BLIXER 6VV	BLADE LOCK.NUT BLIXER 6VV	56,70
117186	BOUCHON COUT BLIXER 5 +	BLADE CAP BLIXER 5 +	0,74
117187	POIGNEE BRAS RAACL.BLIX6VV	SCRAPER ARM HANDL.BLIX6VV	24,18
117192	RACLEUR SUP.BLIX 6VV	UPPER SCRAPER BLIXER 6VV	2,86
117196	CUVE BLIXER 5 PLUS	BOWL BLIXER 5 PLUS	450,78
117197	CUVE BLIXER 6 VV	BOWL BLIXER 6VV	572,89
117199	POUSSOIR LEGUMES R4X NM	VEG.PUSHER R4X NM	22,33
117200	RONDELLE ECROU BLOCAGE CL	WASHER	1,43
117221	JOINT CUVE 3.5L R8	SEAL 3.5L BOWL R8	21,32
117224	EQUERRE SUPPORT ILS R8	REED SWITCH SUPPORT R8	5,15
117225	BAGUE 45MM R8	RING 45MM R8	28,43
117226	JOINT TRAPPE D'ACCES R8	ACCESS FLAP DOOR SEAL R8	20,16
117236	SOCLE R8 AUTOEXTINGUIBLE	R8 SELFEXTINGUISED BASE	607,31
117237	TRAPPE D'ACCES R8 AUTOEXT	R8 SELFEXTING.ACCESS DOOR	136,43
117239	SOCLE INOX CL50/R501	STAND TO CLR50/R501	733,56
117240	CHARIOT INOX CL60	TOOL TROLLEY TO CL60	1228,52
117241	SOCLE ALU CL50/R501 +ROUE	STAND TO CL50/R501+WHEEL	541,38
117242	SOCLE ALU CL50/R501	STAND TO CL50/R501U	454,12
117243	SUPPORT BAC CL60	CONTAINER TROLLEY TO CL60	558,88
117266	CONDUIT VENTIL CL25	CL25 MOT. VENTIL. GUIDE	9,39
117267	ENTRETOISE FIXATION MOT	MOTOR FIXING BRACE	8,76
117276	POUSS.CAROTTE GRIS R4X/UL	GREY ROUND PUSHER R4X/UL	13,42
117277	SUPPORT PLATINE PLIE	PCB FOLDED SUPPORT	16,45
117280	BAGUE DE GUIDAGE CL60	CL60 CENTRING RING	11,99
117296	SUPPORT COFFRET CL60VV	CL60VV BOX SUPPORT	731,11
117310	ENTONNOIR GRILLE RC25	RC25 GRID FUNNEL	42,86
117320	DEMONTE COUTEAU	BLADE DISMANTLING TOOL	2,86
117321	BUTEE ANTI-FRICTION	ANTI-FRICTION STOP	1,48
117340	RACLEUR BLIXER 20	SCRAPER BLIXER 20	45,94
117395	COUV CUTTER R301UD/R401	R301UA/R401 CUTTER LID	60,89
117397	TIGE SECURITE R301UA	SAFETY ROD	5,57
117398	ECROU TIGE SECU BX3 US	SAFETY ROD BOLT BX3 US	9,02
117402	CUVE CUTTER R301UA	CUTTER BOWL	271,81
117441	DEFLECTEUR SOCLE	BASE DEFLECTOR	9,23
117442	DEFLECTEUR LATERAL R301UA	LATERAL DEFLECTOR	9,23
117450	POUSSOIR CL50 GOURMET		38,26
117452	POMMEAU CL50 GOURMET		5,30
117465	CAPOT SUPERIEUR GOUR A		11,33
117466	CAPOT INFERIEUR GOUR A		6,49
117467	INSERT MAINTIENT GOUR A		11,33
117468	PIGNON 72 DENTS GOUR A		7,00
117469	CACHE VIS GOUR A		1,55
117476	PIGNON 18 DENTS GOUR A		18,85
117484	PROTECTION DE DISQUE		
117518	ROND.JOINT FACIAL R45/60	R45/R60 FACE SEAL WASHER	11,25
117528	MYLAR PROTEC. PLATINE 502	MYLAR PROTEC.	1,65
117532	CUVE CL R302 US	BOWL CLR302 US	318,64
117536	ECROU COUT BLIX6 V.V. NM	BLX 6VV NM BLADE BOLT	56,70
117538	SUP.COUT.BLIXER6 V.V. NM	BLIXER6VV BLADE SUPPORT	136,43
117579	PIED CL50C	RUBBER FOOT CL50C	0,96
117583	AXE RAPPORTE R302 USA	DRIVE SHAFT R302 USA	24,08
117587	GRILLE VENT.602V.V.77X148	FAN GRID 602V.V	9,76
117589	SUPPORT RELAIS R4X	RELAY SUPPORT R4X	4,19
117590	VARIATEUR R602 G2	VARIATOR R602 G2	755,09
117591	PIED CAOUTCHOUC R302 BLAN	RUBBER FOOT R302 WHITE	1,16
117599	CONE P. AGRUME R301 JAUNE	CITRUS PRESS BASKET	17,98

Code	Designation		Price HT €
117601	CONE P.AGRUME R302 ORANGE	CITRUS PRESS BASKET	17,98
117613	SUPPORT CONTACTEURS CL60	CONTACTORS SUPPORT CL60	19,31
117623	BAGUE ENTRETOISE MOTEUR	MOTOR RING	10,39
117629	SUPPORT PLATEAU CL55	TRAY SUPPORT CL55	103,70
117630	TOLE POMME DE TERRE	GRATING PLATE CL50	52,73
117631	PLATEAU CL55	TRAY CL55	292,12
117636	BRIDE D'ETANCHEITE	WATERTIGHTNESS CABLE CLIP	1,75
117637	JOINT APPUI SECURITE	SEAL SECURITY	1,28
117638	JOINT APPUI CUVE	SEAL BOWL	1,33
117639	AXE CROCHET R10D-R20D	LID HANDLE SPINDLE	2,76
117641	JOINT COUVERCLE R10D-R20D	LID SEAL R10D-R20D	41,96
117644	RESSORT COUVERCLE	LID SPRING	32,89
117645	BAGUE NYLON	NYLON RING	2,17
117647	SUPPORT MECANIQUE CL60 V2	MECHANICAL SUPP. CL60 V2	273,76
117651	RACLEUR VERTICAL BLIX.5+	VERTICAL SCRAPER BLIX.5+	2,86
117652	RACLEUR VERTICAL BLIX.6VV	VERTICAL SCRAPER BLIX.6VV	2,86
117656	COUVERCLE RAMPE BLIXER3	BLIXER 3 LID	41,43
117657	CUVE CUTTER R2 ABS BLANC	CUTTER BOWL R2 ABS	90,87
117661	VIROLE PROTECTRICE RC40	VIROLE PROTECTRICE RC40	155,37
117664	COURONNE SUPERIEURE RC40	COURONNE SUPERIEURE RC40	192,56
117674	GRILLE MOBILE RC40	GRILLE MOBILE RC40	497,56
117680	ILS CUVE RC25A	ILS CUVE RC25A	36,71
117681	CAPOT CL50 BAS PLASTIQUE	CL50 PLASTIC MOTOR ENCLOS	163,69
117682	POULIE RECEPTRICE CL50D	PULLEY 75 TEETH	8,86
117686	JUPE CL50 C ULTRA	CL50C ULTRA COVER BASE	145,39
117687	PLAQUE FOND CL50 C ULTRA	BOTTOM PLATE CL50C ULTRA	46,31
117688	ARBRE TRANSMIS. CL50C	CL50C DRIVING SHAFT	94,27
117689	PLAQ SUP MOT CL50C	CL50C MOT SUP PLATE	29,76
117691	ENTRETOISE FIX CAPOT	BASE BRACE	3,82
117692	ENTRETOISE FIX SUPPORT	SUPPORT BRACE	3,34
117693	ENTRETOISE MOTOR LS D25	LS D25 MOTOR SPACER	6,26
117702	SUPPORT PLATINE R502A	R502A CIRCUIT BOARD SUPPO	4,09
117703	CLAVETTE FIX PLATINE	PCB LOCKING KEY	0,64
117705	SEPARATEUR DE FLUX	AIR FLOW SEPARATOR	11,62
117706	CARTE BOUTONS R602 V.V.	R602VV SWITCHES BOARD	13,15
117708	LEVIER MICRORUPTEUR DB		0,42
117710	VARIA.230/50-60/1 AV FILT	230/50-60/1 VAR WITH FILT	755,09
117711	VARIAT 200/50/3 SS FILTRE	200/50/3 VARIAT WITH FILT	755,09
117712	VARIAT 200/50/1 SS FILTRE	200/50/1 VARIAT WITH FILT	755,09
117725	PLAQUE FIXATION VARIATEUR	VARIATOR FIXING PLATE	20,85
117738	ARBRE PORTE OUTIL	SHAFT PLANETARY	98,66
117742	LEVIER VERROU CUVE	STEADY HOOK	38,78
117744	GOUPILLE AXE PORTE OUTIL	PIN	1,70
117748	PIGNON CONIQUE	OBLIQUE GEAR	25,26
117754	LAME INCURVEE 1.2 CL50	SLICER CURVED BLADE 1.2MM	18,39
117766	AXE RAPPORTE BLIXER3+	BLX3+ DISMOUTABLE SHAFT	27,32
117767	AXE RAPPORTE R3+3000	R3+ DISMOUTABLE SHAFT	15,01
117770	PROFIL OMEGA RBX4-RBX6	PROFIL OMEGA RBX4-RBX6	11,57
117774	PLATEAU GA INOX CL60	FEEDING TRAY CL60	663,65
117775	MANIVELLE GA INOX CL60	CL60 FEED HEAD CRANK	55,49
117777	AGITATEUR CL60 VERSION 2	CL60 V2 AGITATOR	26,10
117778	GOULOTTE AUTO INOX NU	STAIN/STEEL AUTO FEED HEA	631,77
117788	BOUCHON BARREAU CUTTER	BOWL ROD CAP	2,12
117789	BARREAU CUTTER 501U SAV	501U BOWL ROD CAP	6,79
117790	BARREAU CUTTER 301U SAV	301U BOWL ROD CAP	6,79
117791	JUPE CL55	CL55 COVER BASE	162,27
117792	SELECTEUR DE VITESSE	COMMUTATOR	8,38
117799	BAGUE ENTRETOISE MOTEUR	SPACER RING MOTOR USA	10,39
117805	POIGNEE SELECTEUR VITESSE	COMMUTATOR HANDLE	8,38
117809	SUPPORT PLATINE	CIRCUIT BOARD SUPPORT	5,57
117812	PEIGNE 3X3 CL50	PEIGNE 3X3 CL50-A NM	49,02
117813	CARTE BOUTONS R502 G3	SWITCH CARD R502 G3	23,56
117814	PLATINE TRI G3 BI-TENSION	PCB TRI G3 BI-TENSION	141,32
117821	POUSSOIR GOUL AUTO CL55	FEED HEAD AUTO PUSHER	18,41
117903	CONDUIT VENTIL R301UC	R301UC VENTILATION GUIDE	4,51

Code	Designation		Price HT €
117922	DOUILLE PTE-JT FINIE R30	R30 SEALS SOCKET	139,43
117928	DOUILLE PTE-JT R45 R60	R45/R60 SEALS SOCKET	158,63
117930	SUPPORT COUTEAU R23/R30	BLADE SUPPORT R23/R30	117,07
117932	SUPPORT COUTEAU R45	BLADE SUPPORT R45	156,86
117934	CAISSON R20/R30	CASING R23/R30	791,11
117935	FACE AR R20/R30	CASING ACCESS DOOR R23/30	182,85
117936	PIEtement R30	STAND R30	321,24
117939	CAISSON R45/R60	CASING R45/R60	909,88
117940	FACE AR R45/R60	CASING ACCESS DOOR R45/60	215,36
117941	PIEtement R45	STAND R45	353,75
117956	COUVERCLE MONTANT AV VCM	PLUG VCM	16,23
117958	PIED ROULETTE AV VCM	STAND FOOT VCM	23,71
117959	BUTEE PLAST BASCULT VCM	TILTING THRUST	20,80
117980	CARTE CONNEXION R30/45/60	CONNECTION CARD	54,69
117981	CARTE COMMANDE R30/45/60	COMMANDE CIRCUIT	149,64
117982	LIMANDE RACCORD. R30-60	FLAT LINK CABLE	20,16
117984	ENS PLATINE R23 US	PCB R23 220V/50HZ	694,52
117987	ENS PLATINE R23/R30 400V	PCB R30 400V/50HZ	633,14
117988	ENS PLATINE R30 US	PCB R30 220V/60HZ	840,77
117989	ENS PLATINE R23/R30 220V	PCB R30 230/60	840,77
117990	PLATINE R23/R30 COMMUT	PCB R23/R30 COMMUTABLE	822,73
117991	ENS PLATINE R45 400V	PCB R45 400V/50HZ	794,56
117992	ENS PLATINE R45 US	PCB R45 220V/60HZ	1136,28
117993	ENS PLATINE R45 220V	PCB R45 220/60	1136,28
117994	PLATINE R45 COMMUT	PCB R45 CMMUTABLE	1033,42
117995	ENS PLATINE R45/R60 400V	PCB R60 400/50	1013,48
117996	ENS PLATINE R60 US	PCB R60 220V/60HZ	1376,09
117997	ENS PLATINE R45/R60 220V	PCB R60 220/60	1119,35
117998	PLATINE R60 COMMUT	PCB R60 COMMUTABLE	1481,71
117999	CARTE OPTION/TIMER R30-60	TIMER CIRCUIT BOARD	86,15
118008	PAROI AMOVIBLE CL52	CL52D REMOVABLE WALL	18,94
118032	PION SECURITE ADAPT RC40	PION SECURITE ADAPT RC40	59,19
118033	29497SECURITE ADAPT RC40	TIGE SECURITE ADAPT RC40	65,25
118034	BOUCHON GUID. ADAPT RC40	BOUCHON GUID. ADAPT RC40	69,38
118035	FOUET 25L ADAPT RC40	WHIP 25L ADAPT RC40	135,58
118036	CROCHET 25L ADAPT RC40	HOOK 25L ADAPT RC40	146,78
118037	PALETTE 25L ADAPT RC40	BEATER 25L ADAPT RC40	120,30
118038	CAISSON TP180	BASE TP180	227,51
118039	COUVERCLE TP180	LID TP180	221,57
118041	BOUTON LAME TP180	BLADE HUB TP180	29,02
118044	BAGUE GUIDAGE PLATEAU TP	ADJUSTABLE PLATE BLUSH TP	7,96
118046	PLATEAU REGLABLE TP180	ADJUSTABLE PLATE TP180	69,33
118049	POULIE RECEPTRICE TP180	DRIVEN PULLY TP180	27,74
118054	AXE RECEPTEUR TP180	DRIVEN SHAFT TP180	21,75
118055	ENTRETOISE ROULEMETS TP180	BALL BEARING SPACER TP180	4,61
118056	ENS POULIE MOTRICE TP180	DRIVING PULLY TP180	24,56
118061	LAME COUPE PAIN	BLADE TP180	65,25
118069	BAC A MIETTES TP180	CRUMBS TRAY TP180	11,52
118070	TOLE DE FOND TP180	BOTTOM SHEET METAL TP180	46,15
118079	BERCEAU ADAPT 25L BRUT	RACK 25L RC40	146,78
118082	VOLET DE REGLAGE TP180	ADJUSTABLE PADDLE TP180	60,32
118085	PALIER INFERIEUR TP180	LOWER MOUTING TP180	49,17
118086	PALIER SUPERIEUR TP180	UPPER MOUTING TP180	49,17
118100	GUIDE COUVERCLE VCM	LID SEAL VCM	10,45
118101	SUPPORT COUVERCLE VCM	LID SUPPORT VCM	166,19
118104	TUBE DROIT R23 (AM)	RIGHT LID TUBE R23 (OV)	45,20
118105	TUBE GAUCHE R23 (AM)	LEFT LID TUBE R23 (OV)	45,20
118106	TUBE DROIT R30 (AM)	RIGHT LID TUBE R30 (OV)	54,43
118107	TUBE GAUCHE R30 (AM)	LEFT LID TUBE R30 (OV)	54,43
118108	TUBE DROIT R45 (AM)	RIGHT LID TUBE R45 (OV)	59,83
118109	TUBE GAUCHE R45 (AM)	LEFT LID TUBE R45 (OV)	59,83
118110	TUBE DROIT R60 (AM)	RIGHT LID TUBE R60 (OV)	83,76
118111	TUBE GAUCHE R60 (AM)	LEFT LID TUBE R60 (OV)	83,76
118115	AXE POIGNEE VCM	VCM HANDLE PIVOT	12,63
118126	DOUILLE PALIER CHARNIERE	HINGE BUSH	0,84

Code	Designation		Price HT €
118127	FAISCEAU RACCORD ILS BRAS	ARM SAFETY WIRING	5,89
118128	PLAQUE RENFORT CHARNIERE	HINGE FIXING PLATE	12,21
118132	ILS BRAS VCM	ARM REED SWITCH VCM	11,94
118134	JOINT COUVERCLE R45	LID SEAL R45	77,34
118142	POIGNEE LEVIER VCM	HANDLE VCM	6,15
118143	RONDELLE APPUI AV BRONZE	FRONT THRUST WASHER	2,71
118144	DOUILLE PALIER AV VCM	FRONT HEASING BUSH	2,71
118145	AXE AR BASCULEMENT R30/45	R30/45 REAR TILT ARM SHAF	76,01
118146	ENTRETOISE AXE AR R30	BACK TILTING PIVOT SPACER	24,03
118147	RONDELLE APPUI AR VCM	BACK THRUST WASHER	20,05
118148	DOUILLE PALIER AR VCM	BACK BEARING BUSH	2,71
118149	MANCHON 107MM R30/R45	SLEEVE 107MM R30/R45	25,04
118150	DOUILLE MANCHON VCM	SLEEVE BUSH	2,91
118151	JUPE HAUTE R23/R30	UPPER MOTOR COVER R23/R30	86,84
118152	JUPE BASSE R23/R30	BOTTOM MOTOR COVER	288,83
118153	JOINT FOND DE CUVE VCM	BOWL SEAL VCM	9,50
118154	BOUCHON DE VIS VCM	SCREW PROTECTOR VCM	4,30
118155	DEFLECTEUR MOT R23/R30	MOTOR DEFLECTOR R23/R30	24,08
118156	MANCHON 87MM R23	SLEEVE 87MM R23	20,80
118157	ENS ILS ENTRETOISE VCM	MOTOR SUPPORT REED SWITCH	10,61
118166	ECROU REGLAGE BASCUL VCM	TILTING ADJUSTING NUT	15,70
118168	MANCHON 132MM R60	SLEEVE 132MM R60	24,08
118171	BOUCHON SECURITE VCM	COMPLETE SAFETY PLUG	8,54
118172	CROCHET COUV MOULE (AM)	LID HOOK (OV)	51,46
118174	DEFLECTEUR MOT R45/R60	MOTOR DEFLECTOR R45/R60	24,08
118175	JUPE HAUTE R45	UPPER MOTOR COVER R45	95,58
118176	JUPE BASSE R45	BOTTOM MOTOR COVER R45	361,03
118177	ENS COUVERCLE+GUIDE R23	COMPLETE LID PC R23	111,61
118178	ENS COUVERCLE+GUIDE R30	COMPLETE LID PC R30	120,94
118186	PIED ROULETTE AR VCM	CASING FOOT VCM	23,71
118189	PIEtement R23	R23 STAND	266,71
118191	PIEtement R60	R60 STAND	495,22
118200	ENTRET COUT R23/R30 29MM	BLADE SPACER 32MM	27,63
118201	ENTRET COUT R23/R30 11MM	BLADE SPACER 10MM	17,35
118202	ECROU COUTEAU R30	BLADE LOCKING NUT R30	84,98
118203	RONDELLE COUTEAU R30	PLASTIC WASHER R30	7,11
118204	ENTRET COUT R45/R60 14MM	BLADE SPACER 14MM	19,73
118205	ENTRET COUT R45/R60 40MM	BLADE SPACER 43MM	31,09
118206	ECROU COUTEAU R45	BLADE LOCKING NUT R45	101,90
118207	RONDELLE COUTEAU R45	PLASTIC WASHER R45	7,37
118218	CAVALIER AXE AR VCM (AM)	TILTING PIVOT STAPLE (OV)	14,48
118220	POIGNEE ESSUIE	WIPER HANDLE	13,42
118221	ESSUIE GLACE R30	R30 LID WIPER	18,25
118222	ESSUIE GLACE R45	R45 LID WIPER	20,11
118223	ESSUIE GLACE R60	R60 LID WIPER	24,30
118224	RACLEUR COUVERCLE R30	R30 LID SOFT WIPER	6,47
118225	RACLEUR COUVERCLE R45	R45 LID SOFT WIPER	7,16
118226	RACLEUR COUVERCLE R60	R60 LID SOFT WIPER	7,85
118227	ECROU ESSUIE	LID WIPER NUT	4,14
118228	GUIDE ESSUIE	WIPER GUIDE	4,19
118229	ESSUIE GLACE R23	R23 LID WIPER	16,55
118232	CAME SUPERIEURE VCM	CASTOR UPPER CAM	26,74
118233	CAME INFERIEURE VCM	CASTOR LOWER CAM	19,52
118235	ROULETTE DROITE	STRAIGHT CASTOR	13,69
118237	ROULETTE INCLINEE	SLANTED CASTOR	13,69
118238	RACLEUR COUVERCLE R23	R23 LID SOFT WIPER	5,89
118239	JOINT COUVERCLE R23	R23 LID SEAL	58,82
118251	JUPE HAUTE R60	R60 UPPER MOTOR COVER	133,78
118253	CAME BRAS VCM	ARM CAM VCM	3,45
118254	SUPPORT INTERRUPTEUR VCM	SWITCH SUPPORT	4,35
118255	JOINT PLAT CHARNIERE VCM	HINGE FLAT SEAL	2,71
118256	JOINT FACE AR R23/R30	DOOR SEAL R23/R30	24,94
118257	JOINT FACE AR R45/R60	SEAL DOOR R45/R60	27,43
118268	DEMONTE COUTEAU VCM	R45 KNIFE TOOL	17,13
118284	CLAVIER 6 TOUCHES	6 KEYS BOARD	179,02

Code	Designation		Price HT €
118296	JUPE BASSE R23/R30	R23/R30 BOTTOM MOT COVER	239,76
118297	JUPE BASSE R45 MARQUEE	R45 BOTTOM MOTOR COVER	279,55
118298	JUPE BASSE R60 MARQUEE	R60 BOTTOM MOTOR COVER	505,46
118321	BAGUE GUIDAGE POUSS CL52	CL52 PUSHER GUIDING RING	1,33
118324	POUSSOIR CAROTTES CL50D	CL50D ROUND PUSHER	7,11
118329	SUPPORT LEVIER CL55D	CL55D LEVER SUPPORT	232,55
118331	BAGUE LEVIER CL55D	CL55D GUIDE RING	2,34
118333	POUSSOIR LEVIER CL60D	CL60D PUSHER LEVER	124,66
118335	SUPPORT LEVIER CL60D	CL60D LEVER SUPPORT	221,63
118340	CONDUIT VENTIL. BLIXER 3	BLIXER 3 VENTILATION PIPE	18,67
118341	PLATINE TP180 230/50/1	PCB TP180	91,77
118344	ENS BOITIER SECU D TP180	RIGHT SAFETY BOX ASS	54,05
118345	ENS BOITIER SECU G TP180	LEFT SAFETY BOX ASS	54,05
118373	AXE CL50D	CL50D SHAFT	94,27
118376	COUVERCLE CL50D	CL50D VEG. FEED LEAD	161,10
118377	BARREAU COUVERCLE CL50D	CL50D FEED LEAD ROD	7,58
118380	AXE CL52D/CL55D (AM)	CL52 SHAFT	94,27
118387	VIS FIX CAPOT SURMOULE	HOUSING SCREW	3,23
118393	BASE AR SUPPORT TP180		148,02
118395	GRILLE FRITES 8 CL50	FRENCH FRIES 8 CL50	115,64
118396	GRILLE FRITES 10 CL50	FRENCH FRIES 10 CL50	115,64
118397	POUSSOIR D60 CL55D	CL55D PUSHER D60	40,63
118398	BOUCHON COUTEAU GRIS	GREY BLADE CAP	0,74
118420	EVACUAT CHOUX VERSION D	CABBAGE DISCH PADDLE	12,31
118427	GOULOTTE CL52 NU	CL52 NU FEED-HOPPER	183,06
118428	POUSSOIR COMPLET CL52	CL52 COMPLETE PUSHER	207,78
118430	JUPE CL52	CL52 COVER BASE	162,27
118433	ETOILE ACCROC R502/602D	R502/602D FIXING STAR	14,90
118436	CLEF AGITATEUR CL50D	CL50D AGITATOR TOOL	9,65
118438	PIED CAOUT VISSE SUP TP	TP SCREWED RUB FOOT SUPPO	19,73
118441	POUSSOIR CAROT CL50D BL	CAROT PUSHER CL50D WH	7,11
118442	COUPE-CIRCUIT CL50D UL	CIRCUIT BREAKER CL50D	8,44
118443	PLAQUE DE FOND CL5XD USA	BOTTOM PLATE USA	54,74
118451	SUPPORT RVAC	VCM VACUUM LID SUPPORT	499,47
118453	RONDELLE INDEXAGE BLIXER	BLIXER INDEXING SPACER	33,58
118455	SUPPORT SOUS-VIDE R23	R23 VACCUM SUPPORT	594,64
118456	SUPPORT SOUS-VIDE R30	R30 VACCUM SUPPORT	601,48
118457	SUPPORT SOUS-VIDE R45	R45 VACCUM SUPPORT	643,38
118458	SUPPORT SOUS-VIDE R60	R60 VACCUM SUPPORT	836,14
118486	RACLEUR BX R23/R30 COURT	BX R23/R30 SHORT SCRAPER	19,25
118487	RACLEUR BLIXER23/30 LONG	BX23/30 SCRAPER	14,21
118488	RACLEUR BX R45/R60 COURT	BLIXER SCRAPER	22,12
118489	RACLEUR BLIXER45/60 LONG	BX R23/R30 LONG SCRAPER	18,67
118498	GUIDE BLIXER	BLIXER GUIDE	86,20
118500	BOUTON RVAC	R-VAC KNOB	85,51
118503	BAGUE BUTEE INOX R25/40/B	RING BRASS	10,76
118518	CAISSON BRUT TP180	BASE TP180	227,51
118519	COUVERCLE NU TP180	LID TP180	221,57
118526	BUTEE COUVERCLE CL60D	CL60D LID STOP	19,42
118527	PIED CAOUTCHOUCL CL60D	CL60D RUBBER FOOT	14,01
118529	SUPPORT MECANIQUE CL60D	CL60D MECHANICAL SUPPORT	273,19
118532	RONDELLE PIED CL60D	CL60D LINK WASHER	17,13
118547	COUVERCLE CL50D US	LID CL50D US	261,94
118550	PLAQUE DE FOND CL60D	CL60D BOTTOM PLATE	84,66
118556	PIED AV D CL60D	CL60D RIGHT FRONT FOOT	142,58
118557	PIED AV G CL60D	CL60D LEFT FRONT FOOT	142,58
118558	PIED AR CL60D	CL60D BACK FOOT	142,58
118559	AXE TRANSMISSION CL60D	CL60D TRASMISSION SHAFT	158,55
118560	ENTRETOISE ROULT CL60D	CL60D BEARING BRACE	135,69
118565	ROULETTE CL60D	CL60D WHEEL	11,89
118566	AXE ROULETTE CL60D	CL60D WHEEL SHAFT	3,23
118567	RESSORT ROULETTE CL60D	CL60D WHEEL SPRING	1,80
118573	BOUCHON SOUPLE COUV VCM	SOFT LID COVER VCM	30,18
118576	BRAS BLIXER 23 LONG	BLIXER 23 ARM	410,25
118577	BRAS BLIXER 30 LONG	BLIXER 30 ARM	430,78

Code	Designation		Price HT €
118578	BRAS BLIXER 45 LONG	BLIXER 45 ARM	460,90
118579	BRAS BLIXER 60 LONG	BLIXER 60 ARM	645,24
118582	TIGE VERROUILLAGE CL60D	CL60D LOCKING ROD	17,40
118584	ENTRET POULIE RECEP CL60D	CL60D SPACER REC PULLEY	8,81
118585	POULIE RECEPT CL60D	CL60D RECEIVING PULLEY	86,99
118586	SUPPORT PLATINE CL60D	CL60D PCB SUPPORT	26,47
118590	SOCLE R502/602 VVA 144R	R502/R602 VVA BASE 144R	22,97
118592	COUVERCLE CL R201E»A»	R201E»A» VEG SLICER LID	77,45
118595	TALON APPUI CUVE VCM	BOWL SUPPORT VCM	1,43
118624	CARTE COMMANDE RM25		113,17
118625	NEZ PLASTIQUE RM25		13,64
118790	CONTRE PLAQ.R15	REINFORCE.Plate R15	47,15
118807	KIT CHANGT VITESSE RC25	RC25 GEAR SHIFTER ASSY	44,45
118808	KIT FOURCHETTE RC25	RC25 SHIFTER ASSEMBLY	44,45
118809	KIT CHANGT VITESSE RC40	RC40 GEAR SHIFTER ASSY	157,62
118811	PASSE FIL ET 5016	WIRE DUCT	6,63
118822	PASSE FIL	WIRE DUCT	7,11
118833	PASSE FIL CAOUT. D18	RUBBER GROMMET D18	8,59
119126	SUP VARIATEUR CL60D VV	VARIATOR SUP CL60D VV	43,55
119131	ENTRET COUT 81MM BX23/30	BLADE SPACER 81MM	55,22
119132	ENTRET COUT 111MM BX45/60	BLADE SPACER 111MM	16,07
119144	APPUI CUVE VCM INOX	ST ST VCM SEAL BOWL	28,59
119145	ENTRETOISE SUP MOT CL55D	CL55D SUPPORT BRACE	4,51
119157	JOINT GRIS VCM S/V	VACUUM VCM GREY SEAL	20,69
119165	CALE PLATINE VCM	VCM CIRCUIT BOARD WEDGE	4,88
119168	PLOT ANTI-VIBR 20X15 M/M	ABSORBER 20X15 M/M	3,87
119169	PLOT ANTI-VIBR 20X15 M/F	ABSORBER 20X15 M/F	5,78
119178	ENS PLATINE R30 PLUS 400V	PCB R30 PLUS 400/50	800,07
119179	ENS PLATINE R30 PLUS 220V	PCB R30 PLUS 220/60	864,11
119180	ENS PLATINE R60 PLUS 400V	PCB R60 PLUS 400/50	1258,76
119181	ENS PLATINE R60 PLUS 220V	PCB R60 PLUS 220/60	1376,09
119182	LAME R25/R40 NON AFFUTEE	R25 / R40 DULL BLADE	96,39
119183	JOINT COUV R23 PLEIN	R23 LID SEAL	58,77
119184	JOINT COUV R30 PLEIN	R30 LID SEAL	63,87
119185	JOINT COUV R45 PLEIN	R45 LID SEAL	77,07
119186	JOINT COUV R60 PLEIN	R60 LID SEAL	100,20
119192	CALE BOIS PETIT MODEL VCM	WOOD WEDGE SMAL MODEL VCM	2,34
119193	CALE BOIS GRAND MODEL VCM	WOOD WEDGE BIG MODEL VCM	2,12
119194	FAISCEAU ILS CUVE VCM	BOWL SAFETY SWITCH HARNES	6,48
119199	ILS CUVE VCM	VCM BOWL SAFETY SWITCH	10,87
119200	CLE DEMONTE COUTEAU VCM	VCM BLADE DISMANTLING	6,87
119202	CALE ANTI-BRUIT VCM	ANTI-NOISE WEDGE VCM	2,22
119204	TUBE DROIT R23	RIGHT LID TUBE R23	47,42
119205	TUBE GAUCHE R23	LEFT LID TUBE R23	47,42
119206	TUBE DROIT R30	RIGHT LID TUBE R30	57,07
119207	TUBE GAUCHE R30	LEFT LID TUBE R30	57,07
119208	TUBE DROIT R45	RIGHT LID TUBE R45	62,75
119209	TUBE GAUCHE R45	LEFT LID TUBE R45	62,75
119210	TUBE DROIT R60	RIGHT LID TUBE R60	87,90
119211	TUBE GAUCHE R60	LEFT LID TUBE R60	87,90
119212	CROCHET COUV MOULE VCM	LID HOOK VCM	54,00
119213	POIGNEE COUVERCLE VCM	COVER HANDLE VCM	50,02
119214	CAVALIER AXE AR VCM	TILTING PIVOT STAPLE VCM	15,17
119217	CARTE COMMANDE 12V	COMMAND CIRCUIT 12V	149,64
119218	CARTE OPTION/TIMER 12V	TIMER/OPTION CIRCUIT 12V	86,09
119236	RACLEUR CUVE VCM/BX 23/30		21,17
119237	RACLEUR CUVE VCM/BX 45/60		24,35
119238	PLAQUE SERRAGE BLX23/30	BLX 23/30 TIGHTENING PLAT	40,58
119239	PLAQUE SERRAGE BLX45/60	BLX 45 60 TIGHTEN. PLATE	44,83
119240	BRAS RACLEUR R23	R23 (NM) SCRAPER ARM	330,68
119241	BRAS RACLEUR R30	R30 (NM) SCRAPER ARM	358,48
119242	BRAS RACLEUR R45	R45 (NM) SCRAPER ARM	371,26
119243	BRAS RACLEUR R60	R60 (NM) SCRAPER ARM	392,58
119246	BAGUE PROTECT BLX (NM)	BLX (NM) PROTECTION RING	6,42
119251	COUVERCLE PC COMPLET R23	R23 COMPLETE PC LID	119,41

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119252	COUVERCLE PC COMPLET R30	R30 COMPLETE PC LID	129,38
119259	BUTEE CROCHET VCM	LID LATCH RUBBER STOP	9,09
119263	JOINT COUVERCLE R23 G3	R23 G3 LID SEAL	64,92
119264	JOINT COUVERCLE R30 G3	R30 G3 LID SEAL	70,38
119265	JOINT COUVERCLE R45 G3	R45G G3 LID SEAL	84,98
119266	JOINT COUVERCLE R60 G3	R60 G3 LID SEAL	107,81
119267	CROCHET COUVERCLE VCM	LID LATCH G3	56,73
119269	PLAT SERRAGE PALETTE VCM		2,65
119270	U SERRAGE PALETTE VCM		5,00
119856	RONDELLE DE CALAGE R172	R172 SHOCK ABSORBER	1,22
120021	CAVALIER SERRE CABLE R2	R2 POWER CORD CLIP	0,15
120220	DISQUE EVACUATEUR CL200	CL 200 DISCHARGE PLATE	16,66
120406	PEIGNE 3X3 R4	VERTICAL BLADE 3X3 MM	70,34
120440	COUVERCLE R800 ALU	ALUMINIUM LID R600	62,33
120593	BOUTON SERRAGE DE CUVE	BOWL LOCKING KNOB	8,76
120626	CUVE R60	R60 CUTTER BOWL	1055,81
120714	COUVERCLE R8 SECU.MECANIQ	R8 LID WITH SECURITY	121,48
120770	DOIGT SECURITE R8 ALU	LID SAFETY SWITCH	4,99
121132	ARRET DE TORSION D 8.5	BUSHING RELIEF	0,69
121451	TIGE VERROU CUVE R4	LOCKING PIN	5,09
121495	RONDELLE CAOUTCHOUC R2	R2 RUBBER SEAL	0,59
121506	RONDELLE TEFLON 39X19X0.5	R4 TEFLON WASHER	1,65
121517	JOINT TORIQUE 16.3X2.4	R4 TOROIDAL SEAL	2,34
121594	CANON CENTRAGE RC7	POSITIONING WASHER	0,91
121605	CAPSULE CACHE VIS R172	R172 BOLT COVER	0,69
121748	CACHE MOT.C120/C200	C120/C200 MOTOR HOUSING	212,77
121836	PATTE ACCROCH.PANIER C120	BASKET BINDING IRON	29,28
121847	GRILLE VENTIL MOT C120	MOTOR SAFETY SHEET	33,48
121858	AIMANT 6X25	PF1 MAGNET 6X25	10,08
121869	SUPPORT AMPOULE MAGNETIC	MAGNETIC BULB SUPPORT	1,38
122023	PEIGNE 7X7 R4	COMB 7X7 R4	61,53
122045	LAME ENCOCHEE R4 1MM	1MM NOTCHED BLADE R4	8,70
122056	LAME ENCOCHEE R4 2MM	2MM NOTCHED BLADE R4	12,83
122067	LAME ENCOCHEE R4 3MM	NOTCHED BLADE 3MM	15,65
122155	FOURCHETTE RC7/S	FORK	2,76
122232	BAGUE EPAULEE CL401 AM	SHOULDERED RING	1,22
122265	CUVE CL CL401	VEGETABLE SLICER BOWL CL4	255,52
122386	PLAQ CENTRAG.COTE VERR.R5	R501 CENTRING PLATE LOCKI	4,99
122420	TIGE VERROU CUVE CL401	CL401 LOCKING PIN	3,55
122750	LAME LISSE INCURVEE 2MM	CURVED 2MM BLADE	11,89
125048	DISQUE EVACUATEUR R301	R300 DISCHARGE PLATE	13,52
125136	DEFLECTEUR MOTEUR R301U	R301/U MOTOR DEFLECTOR	9,39
125246	DEFLECTEUR MOTEUR R3/R351	R3/R351 DEFLECTOR	9,39
125257	CAPSULE CACHE VIS R301	R301 BOLT COVER	0,69
125279	VIS M6/M8 L22	SCREW M6/M8 L22	7,64
125280	TIGE DE SECU COUV R301	LID SECURITY ROD R300	26,68
125290	GRILLE VENTILATION INOX	S.S VENT COVER	2,81
125554	BAGUE ENTRETOISE MGX3500	MGX 3500 SPACER RING	1,11
125576	PLAQ SUP APPAREIL.ELECT.	EQUIPEMENT SUPPORT PLATE	84,03
125664	FAISCEAU 4X1.5 MM2 L750	BUNDLE	18,25
125675	SUPPORT APPAREIL.R800	ELECTRIC EAU IPT BASE	114,85
125708	PLAQ PROTECTION R800	R800 PROTECTING PLATE	66,89
125884	SUPPORT ILS L61.5	MAGNETIC LIGHT SUP. L61.5	1,48
126247	CONE CHARGEMENT CL401	FEEDING CONE CL400	19,84
126500	TRAPPE D'ACCES R25	R25 ACCESS FLAP DOOR	107,37
126511	TRAPPE D'ACCES R25B	R25B ACCESS FLAP DOOR	94,15
126522	TRAPPE D'ACCES R40	R40 ACCESS FLAP DOOR	126,99
126533	TRAPPE D'ACCES R40B	R40 ACCESS FLAP COVER	126,99
126577	JOINT TRAPPE ACCES R25	R25 ACCESS FLAP DOOR SEAL	28,80
126588	JOINT TRAPPE ACCES R25B	R25BACCESS FLAP DOOR SEAL	33,53
126599	JOINT TRAPPE ACCES	ACCESS FLAP DOOR SEAL	32,15
126600	JOINT TRAPPE ACCES R40B	R40B ACCES.FLAP DOOR SEAL	37,23
126786	BAGUE FROTTEMENT R100	RING R100	6,63
126820	TIGE DE SECURITE R100	SECURITY ROD R100	1,01
126830	BAGUE CENTRAGE TIGE R100	PLASTIC RING R100	1,01

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126863	ECRAN ISOLATION R100	ISOLATION SCREEN R100	0,64
127017	TOLE RAPEUR CS9 R4	R4 EXTRA COARSE GRATING G	81,00
127028	BOUCHON SUPPORT ILS D10	REED SW SUPPORT CAP D10	1,60
127116	BAGUE ENTRETOISE R501	SPACING RING	0,91
127127	PLAQ SUP APPAREIL.R5/R501U	ELECTRIC SUPPORT PLATE R5	63,65
127160	TRAPPE D'ACCES R8/R800	R8/R800 ACCESS FLAP DOOR	50,87
127182	JOINT TRAPPE ACCE.R8/R800	R8/R800 ACCESS FLAP DOOR	17,56
127370	LAME LISSE R501 SUP	UPPER STRAIGHT BLADE R501	30,87
127380	LAME LISSE R501 INF	LOWER STRAIGHT BLADE R501	30,87
127523	COUVERCLE PC R23 G3 COMP.	R23 G3 LID	150,30
127524	COUVERCLE PC R30 G3 COMP.	R30 G3 LID	176,82
127525	COUVERCLE PC R45 G3 COMP.	R45 G3 LID	197,03
127526	COUVERCLE PC R60 G3 COMP.	R60 G3 LID	198,84
127527	CALE EMBAL CUTTER H200		1,57
127534	PEIGNE 14	14MM VERTICAL BLADE	75,91
127578	CALE MOTEUR/SOCLE R301/U	R301/U WEDGING PART	3,82
127589	ECRAN ILS R3/R301/R351	ILS SCREEN	13,69
127622	SUPPORT APPAREIL.R40/R40B	MECANISM SUPPORT	251,22
127644	CONTRE PLAQ.CHARNIERE	HINGE BACK STAY	56,97
127655	SUPPORT AMORTISSEUR	ABSORBER SUPPORT	7,75
127656	PLAQ SUP CONTACTEUR	CONTACTOR SUPPORT PLATE	39,57
127657	ENTRETOISE PLAQ S/CONTACT	CONTACTOR SUPPORT PLATE S	16,60
127666	CONTRE PLAQ.SUP.APPAREIL	MICANISM SUPPORT BACK STA	52,67
127688	SUPPORT MINIRUPTEUR	SWITCH SUPPORT	5,46
127699	PISTON SECURITE R25/40/60	SECURITY PISTON	10,14
127700	SUPPORT AIMANT	MAGNET SUPPORT	12,58
127710	CAPSULE SECURITE	SAFETY CAP	9,02
127721	CALE S/CHARNIERE R25/40	R25/40 BOTTOM HINGE WEDGE	3,61
127743	RESSORT CAOUTCHOUC	RUBBER SPRING	10,93
127787	ENTRETOISE SUPP MINIRUPT.	MICROSWITCH SUPPORT STUD	2,34
127809	ENTRETOISE MINIRUPTEUR.	MICROSWITCH STUD	2,22
130010	RENFORT SUPERIEUR SUPPORT	UPPER REINFORCED SUPPORT	36,54
130020	RENFORT INF.SçAPPAREIL.	MECANISM LIWER LINING	36,54
130064	SUPPORT MINIRUPTEUR	SWITCH SUPPORT	7,53
130086	PISTON SECURITE R10/R20	SECURITY PISTON	12,73
130097	TIGE DE SECURITE R15	SECURITY RODE	13,10
130108	PLAQUE CALAGE R15	ADJUSTMENT PLATE	6,15
130119	CHARNIERE R15	R15 BRAKE HINGE	38,51
130141	TAMPON CAOUTCHOUC 35X9	ABSORBER	1,85
130174	SELECTEUR VITESSE	SPEED KNOB	14,11
130251	PANIER PRESSE/A R300	JUICER BASKET	23,98
130339	BAGUE ENTRETOISE COLOREE	SPACER RING	7,85
130340	ECROU BLOCAGE	KNOKING BOLT R 550	12,46
130450	CALE MOTEUR/SOCLE	WEDGING PART	3,08
130513	COUVERCLE R60B	R60B LID	936,83
130592	SUPPORT ILS L40.5	MAGNETIC LIGHT SUP L40.5	0,69
130780	CASQUETTE (X)	CAP	9,07
130933	POULIE RECEPTRICE CL50	CL50 PULLEY (75 TEETH)	8,86
130944	POULIE MOTRICE CL50	CL50 PULLEY (20 TEETH)	59,68
130955	ARBRE TRANSMISSION CL401	CL401 SHAFT	157,97
130977	PALIER CL401	CL401 BEARING BRACKET	102,22
130988	PLAQ SUP MOT CL401	CL401 MOTOR SUPPORT PLATE	27,90
141020	RONDELLE FROTTEMENT CL50A	CL50 RUBBING WASHER	2,17
141086	RONDELLE FEUTRE (X)	FELT RING	1,70
141097	JOINT FEUTRE 8X2X55 CL50	8X2X55 CL50 FELT SEAL	0,91
141141	LAME DROITE JULIENNE (X)	JULIENNE STRAIGHT BLADE	12,46
141152	SOCLE R4X R4UL	R4UL R4X BASE	174,63
141273	SUPPORT MOT R100 S/FREIN	R100 W/OUT BRAKE MOTOR SU	59,41
141372	CAVALIER COUV CL R301	R301 VEGETABLE CUTTER COV	2,86
141383	RESSORT DE CHAPE CL R301	R301 VEGETABLE CUTTER HIN	2,49
141394	CHAPE CL R301	R 301 VEGETABLE CUTTER HI	26,05
141416	POUSSOIR CAROTTES R301(X)	R301 SMALL PUSHER	6,63
141427	POUSSOIR LEGUMES R301	R 301 BIG PUSHER	29,12
141504	EQUERRE SUPP CONTACTEUR	CONTACTOR SUPPORT	11,82
141658	COUVERCLE CUTTER R301	R301 CUTTER LID	40,53

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141780	CUVE C120/C200	C120/C200 BOWL	766,88
141790	TREMIE C120/C200	C120/C200 HOPPER	369,41
200004	VIS TC PZD 3.5X15.9	SCREW TC PZD 3.5X15.9	0,05
200005	VIS TC PZD 3.5X19	SCREW TC PZD 3.5X19	0,05
200006	VIS POELIER 5X10	5X10 SCREW	0,10
200008	CIRCLIPS 52-1	BUSHING 52-1	2,22
200010	GOUPILLE G02 4X32 (X)	G02 4X32 SHAFT PIN	2,02
200014	VIS TRL M6X12 ZINGUEE	SCREW TRL M6X12 ZINGUEE	0,10
200022	RONDELLE NYLON 8	NYLON 8 WASHER	0,42
200024	VIS TF/90 3X8 INOX	SCREW T/90 3X8 STAINLESS	0,05
200027	FILET ROULE M6X27 INOX	ROLLED THREADED PIN M6X27	1,70
200028	VIS BTR M6X50 INOX	SCREW BTR M6X50 STAINLESS	1,16
200031	VIS HC TCB M6X10 INOX	TCB M6X10 ST ST SCREW	0,69
200038	VIS POELIERS M4X8 INOX	M4X8 ST ST SCREW	0,10
200044	VIS TF HC 12X40 INOX	TF HC 12X40 ST ST SCREW	1,97
200050	VIS TH M6X40 FILETE	SCREW HM6X40 INOX	0,27
200053	GOUJON DISQUE CL30	CL30 DISC PIN	1,97
200054	ENTRET. LG 8 R502	R502 LG 8 SPACER	0,15
200055	VIS AUTOTARAUD. 3.5X12	SCREW AUTO TAPED 3.5X12	0,27
200056	VIS AUTOTARAUD C6X180	C6X180 SCREW	1,28
200057	VIS AUTOTARAUD C6X235	C6X235 SCREW	1,60
200065	VIS CHC M3X35	SCREW CHC M3X35	0,74
200066	VIS CHC M6X140	SCREW CHC M6X140	8,76
200068	VIS TF/90 4X6 INOX	SCREW TF/90 4X6 ST/LESS	0,79
200074	BAGUE D'ARRÊT	CIRCLIPS EXTERNAL	0,64
200080	VIS TF/90 4X8	SCREW TF/90 4X8	0,05
200101	VIS TF M4X10 DECOLLETEE	SCREW TF M4X10 ST/LESS	0,05
200123	VIS TF/90 4X12 INOX	SCREW TF/90 4X12 STAINLES	0,05
200134	VIS TF/90 4X15 INOX	SCREW TF/90 4X15 STAINLES	0,10
200156	VIS TF/90 4X16 INOX	SCREW TF/90 4X16 STAINLES	0,05
200178	VIS TF/90 4X20	SCREW TF/90 4X20	0,10
200189	VIS TF/90 4X30 INOX	SCREW TF 90 4X30 STAINLES	0,10
200200	VIS TF/90 5X10 INOX	SCREW TF/90 5X10 STAINLES	0,05
200222	VIS TF 5X16	SCREW TF 5X16	0,10
200255	VIS TF/90 6X10 INOX	SCREW TF/90 6X10STAINLESS	0,15
200277	VIS TFZ/90 6X12 INOX	SCREW TF/90 5X12 STAINLES	0,59
200332	VIS TF/90 6X14 TETE NON F	SLOTLESS SCREW TF/90 6X14	1,53
200365	VIS TF/90 6X30 INOX	SCREW TF/90 6X30 STAINLES	0,64
200398	VIS TF/90 8X20 INOX	SCREW TF/90 8X20 ST/LESS	0,74
200420	VIS TF/90-8X30 INOX	SCREW TF/90 8X30 ST/LESS	0,91
200475	VIS TF/90 10X40 INOX	TF/90 10X40 ST ST SCREW	1,16
200486	VIS TF/90 12X40 INOX	SCREW TF/ 90 12X10	5,36
200563	VIS TF/90 6X14 INOX	SCREW TF/90 6X14 STAINLES	0,37
200574	VIS TFM 3X12	SCREW TF M3X12	0,05
200585	VIS TF/90 4X7 INOX	SCREW TF/90 4X7 STAINLESS	0,96
200596	VIS TF/90 12X25 INOX	SCREW TF/90 12X25 STAINLE	5,04
200618	VIS TF/90 4X18 INOX	SCREW TF/9 4X18 STAINLESS	1,80
200630	VIS TF/90 3X10 INOX	SCREW TF/90 3X10 STAINLES	0,05
200651	VIS TF/90 4X60 INOX	SCREW TF/90 4X60 STAINLES	1,38
201685	VIS TC 4X10 INOX	SCREW TC 4X10 STAINLESS	0,15
201729	VIS TC 4X8 INOX	SCREW TC 4X8 ST/LESS	0,05
201730	VIS TC 4X12 INOX	SCREW TC 4X12 ST/LESS	0,10
201817	VIS TC 3X12 BRUTE	SCREW GROSS C3X12	0,05
201840	VIS TC 4X50 INOX	SCREW TC 4X50 STAINLESS	0,64
201861	VIS TC 4X20 NYLON	SCREW TC 4X20 NYLON	0,64
201883	VIS 5X8 S/FENTE SPHERIQUE	SCREW TL 5X8	0,96
201971	VIS TFB/90 4X10 INOX	SCREW TFB/90-4X10 ST/LESS	0,05
201982	VIS TFB/90 4X16 INOX	SCREW TFB/90 4X16 ST/LESS	0,10
201993	VIS TFB/90 4X20 INOX	SCREW TFB/90-4X20 ST/LESS	0,10
202015	VIS TFB/90 6X16 INOX	SCREW TFB/90-6X16 ST/LESS	0,47
202026	VIS TFB/90 6X25 INOX	SCREW TFB/90-6X25 ST/LESS	0,64
202037	VIS TFB/90 6X30 INOX	STAINLESS SCREW TFB 906X3	0,64
202092	VIS TFB/90 6X20 INOX	SCREW TFB/90-6X20 ST/LESS	0,64
202829	VIS TH 5X16 INOX	SCREW TH 5X16	0,42
202830	VIS TH 6X10 INOX	SCREW TH 6X10 STAINLESS	0,15

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202851	VIS TH 6X12 INOX	SCREW TH 6X12	0,47
202862	VIS TH 6X16	SCREW TH 6X16	0,15
202895	VIS TH 6X20 INOX	SCREW TH 6X20 ST/LESS	0,54
202906	VIS TH 6X25 INOX	SCREW TH 6X25 STAINLESS	0,64
202917	VIS TH 6X30 INOX	STAINLESS SCREW TH 6X30	0,74
202939	VIS TH 8X16 INOX	STAINLESS SCREW TH 8X16	0,10
202950	VIS TH 8X20 INOX	STAINLESS SCREW TH 8X20	0,74
202961	VIS TH 8X25	SCREW TH 8X25	0,96
202972	VIS TH 8X30 INOX	STAINLESS SCREW TH 8X30	0,74
202983	VIS TH 8X35 INOX	SCREW TH 8X35 STAINLESS	0,69
202994	VIS TH 8X40 INOX	STAINLESS SCREW TH 8X40	0,64
203000	VIS TH 4X12 INOX	SCREW STAINLESS 4X12	0,54
203001	VIS TH 6X35	TH 6X35 SCREW	0,47
203005	VIS TH 10X25 INOX	SCREW TH 10X25 ST/LESS	1,22
203006	VIS TF90 4X5 DECOLLETEE	TF 90 4X5 SCREW	0,15
203007	VIS TF90 4X6 DECOLLETEE	TF 90 4X6 SCREW	0,54
203008	VIS TF90 4X8 DECOLLETE G	TF 90 4X8 SCREW	0,42
203011	FREIN D'AXE R301U (N)	R301U SHAFT BRAKE (N)	1,22
203015	CLAVETTE 6X6 K9 L20	BOLT 6X6 K9 L20	0,79
203016	204479 10X30	SCREW TH 10X30	1,28
203017	VIS TF HC M8 X 25	SCREW TF HC M8 X 25	1,01
203021	RESSORT TIGE LEVAGE	SPRING	1,91
203024	GOUPILLE ELASTIQ. 3-30	SPRING-PIN 3-30 MM	2,34
203027	VIS TH 10X40	SCREW TH 10X40	1,75
203032	CIRCLIPS ALESAGE 52X2	C-RING INTERN. 52X2 STW52	1,65
203038	VIS TH 10X50	SCREW TH 10X50	1,53
203042	CIRCLIPS ALESAGE 35X1.5	C-RING INT. 35X1.5 STW35	1,53
203047	GOUPILLE G2 4X24 INOX	PIN G2 4X24 INOX	1,33
203063	VIS THM 10X100	SCREW M10X1.5	6,37
203064	RONDELLE FROTTEMENT CL50C	RUBBING WASHER CL50C	0,79
203065	CIRCLIPS INOX CL50C	CL50C ST ST CIRCLIP	0,96
203068	CIRCLIPS EXT 25 SAV	C-RING STW25	1,51
203070	VIS BTR M5X16 RONDE	BTR M5X16 SCREW	0,47
203076	VIS OREILLES M10X25 INOX	M10X25 ST ST SCREW	4,35
203084	ANNEAU E863 D7 ACIER MPC	E863 D7 MPC RING	0,47
203093	VIS TH 10X45 INOX	STAINLESS SCREW TH 10X45	1,70
203094	CIRCLIPS 32I	CIRCLIPS INTERNAL 32I	0,47
203104	TIGE FILETEE FIXE RC40	SUPPORTING SCREW	1,80
203107	FLASQUE ETANCH CL5XD (AM)	CL50D RING	3,82
203108	CIRCLIPS A18X1.20	BUSHING	0,96
203109	CONTREPLAQUE CP1830	RUBBING WASHER	1,01
203110	VIS EJOT WN1352 M3X06	WN1352 M3X06 SCREW	0,05
203120	VIS HM 8X75		0,91
203124	CIRCLIPS E8 INOX		0,29
203131	ECROU FREINE M4		0,32
203132	CALE 29 X 18.3 X 0.4	WASHER	1,01
203148	VIS TH 5X20 INOX	STAINLESS SCREW TH 5X20	0,15
203157	CLAVETTE 6X6X30	KEY 6X6X30	2,22
203159	VIS TH 5X30 INOX	SCREW TH 5 X 30 STAINL ST	0,47
203175	RONDELLE 10 GROWER INOX	GROWER 10 ST ST WASHER	0,15
203181	VIS TH 3X25 INOX	SCREW TH 3X25	0,15
203190	VIS TF 5X20 INOX ENDUITE	TF 5X20 SCREW	0,64
203203	VIS H3X12 INOX	STAINLESS SCREW H3X12	0,10
203206	CIRCLIPS INT 42 SAV		0,82
203217	VIS TH 4X16 INOX	TH 4X16 STAINLESS STEEL S	0,10
203225	VIS TH M8X60	TH M8X60 SCREW	0,79
203236	VIS TH 3X8 INOX	STAINLESS STEEL 3 X 8 TH	0,10
203654	VIS HC 4X6 CUVETTE	SCREW HC 4X6 BOWL	0,15
203720	VIS HC 6X8 CUVETTE	SCREW HC BOWL 6X8	0,47
204204	VIS BTR 5X16 INOX	SCREW BTR 5X16 ST/LESS	0,79
204215	VIS CHC 5X30 INOX	STAINLESS SCREW CHC 5X30	0,91
204259	VIS BTR 6X16 INOX	SCREW BTR 6X16 ST/LESS	0,79
204260	VIS BTR 6X20	SCREW BTR 6X20	0,96
204270	VIS CHC 6X25 INOX	STAINLESS SCREW CHC 6X25	0,74
204281	VIS BTR 6X30	SCREW BTR 6X30	1,16

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204292	VIS BTR 6X35	SCREW BTR 6X35	0,91
204336	VIS CHC 8X12 INOX	STAINLESS SCREW CHC 8X12	1,11
204347	VIS CHC 8X16 INOX	CHC 8X16 ST ST SCREW	0,91
204369	VIS BTR 8X25 INOX	SCREW BTR 8X25 STAINLESS	1,01
204370	VIS CHC 8X30 INOX	SCREW CHC 8X30 STAINLESS	1,16
204391	VIS CHC 10X25	SCREW CHC 10X25	1,70
204402	VIS BTR 10X35	SCREW BTR 10X35	1,80
204413	VIS CHC M10X40 FILT/TETE	SCREW CHC M10X40	1,91
204446	VIS BTR 6X18 INOX	SCREW BTR 6X18 STAINLESS	1,06
204457	VIS BTR 10X60 INOX	SCREW BTR 10X60	3,23
204479	VIS BTR 12X30 INOX	SCREW BTR 12X30 STAINLESS	2,91
204480	VIS CHC 4X12 INOX	SCREW CHC 4X12 STAINLESS	0,15
204501	VIS BTR 8X50 INOX	STAINLESS SCREW BTR 8X50	1,70
205360	VIS TC 3.5X15.9 PARKER	SCREW PARKER TC3.5X15.9 G	0,05
205425	VIS TAPTITE PZD 6X30	SCREW TAPTITE 6X30 POSIDR	0,74
205447	VIS TC 3.5X19 PARKER	SCREW PARKER TC 3.5X19	0,10
205502	VIS TC 4X25	4 X 25 TC SCREW	0,10
205557	VIS A TOLE N 4 D. 2.85 LG	SCREW N4 D.2.85	0,05
205568	VIS 2.85 X12.7 INOX PARKE	SCREW 2.85X12.7 STAINLESS	0,10
206173	ECROU HU5	NUT HU5	0,05
206195	ECROU H-M6 INOX	NUT HU 6 ST/LESS	0,10
206206	ECROU HU8 INOX	NUT HU8 ST/LESS	0,47
206217	ECROU HU10 INOX	NUT HU 10 STAINLESS	0,79
206240	ECROU HU16	NUT HU 16	2,76
206283	ECROU HUM4	NUT HU M4	0,05
206305	ECROU HM8	NUT HM8	0,64
206338	ECROU HM6 INOX	NUT HM 6 ST/LESS	0,42
206350	ECROU BORGNE M4	CAP NUT 4 STAINLESS	0,42
206371	ECROU BORGNE M8	CAP NUT 8 ST/LESS	1,53
206382	ECROU BORGNE M10	CAP NUT 10 STAINLESS	3,03
206404	ECROU NYLSTOP 6	NUT NYLSTOP NO6 GUM DICHR	0,64
206426	ECROU HM10 INOX	NUT HM 10 STAINLESS	0,96
206437	ECROU NYLSTOP 8	NUT NYLSTROP 8	1,80
206448	ECROU BUTEE	BALL DRIVER NUT	11,57
206460	ECROU H. M3	NUT HU 3 STAINLESS	0,05
206481	ECROU AUTO FILTEUR RAYMON	BOLT R300	2,86
206492	ECROU HM5 INOX	NUT HM5 STAINLESS	0,91
206965	VIS CHC M10X16 TB INOX EN	CHC M10X16 ST ST SCREW	0,74
206967	VIS CHC M4X16 INOX ENDUIT		0,61
207009	RONDELLE M4 INOX	WASHER M4 STAINLESS STEEL	0,05
207010	RONDELLE M5 INOX	M5 ST ST WASHER	0,05
207011	RONDELLE PLATE D5 LL INOX	D5 LL ST ST FLAT WASHER	0,22
207020	RONDELLE M6 6X14X1.2	WASHER M6 6X14X1.2	0,05
207031	RONDELLE PLATE LL 6X24X1.	FLAT WASHER LL 6X24X1.5	0,15
207042	RONDELLE M8	FLAT WASHER M8	0,42
207053	RONDELLE PLATE L 8X24X2	WASHER M8	0,47
207064	RONDELLE Z10 INOX	WASHER 210 ST/LESS	0,47
207086	RONDELLE PLATE 10X22X2 IN	FLAT WASHER 10X22X2	0,15
207097	RONDELLE PLATE 12X27X2 IN	FLAT WASHER 12X27X2	0,42
207240	RONDELLE DD6	WASHER DD6	0,05
207251	RONDELLE DD6 INOX	WASHER DD6 STAINLESS	0,10
207284	RONDELLE BELLEVILLE DE 6	WASHER BELLEVILLE 6	0,59
207306	RONDELLE L.6X18X1.5MM	WASHER L.6X18X1.5MM	0,10
207317	RONDELLE ZU6 INOX	WASHER U6 STAINLESS	0,05
207328	RONDELLE M12 BRUTE	WASHER M12	0,10
207339	RONDELLE M16	WASHER M16	1,11
207340	RONDELLE LU8 22X8X1.5	LUB 22X8X1.5 WASHER	0,15
207361	RONDELLE 15X20X0.5 ACIER	WASHER 15X20X0.5 NONTREAT	0,15
207372	RONDELLE Z5	WASHER Z5	0,05
207383	RONDELLE M8	WASHER M8	0,10
207427	RONDELLE JZ8 INOX	WASHER JZ8 ST/LESS	0,10
207438	RONDELLE JZ10	WASHER JZ10	0,10
207449	RONDELLE JZ5 INOX	WASHER JZ5 ST/LESS	0,05
207450	RONDELLE JZ12	WASHER JZ12	0,15
207471	RONDELLE JZ4 INOX	WASHER JZ4 ST/LESS	0,05

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207482	CUVETTE A VIS AC. NICKELE	WASHER CONIC AC.NICKELED	0,10
207493	RONDELLE PLATE M10	FLAT WASHER M10	0,15
207504	RONDELLE PLATE L4 4X14X0.	FLAT WASHER L4 4X14X0.7	0,05
207515	RONDELLE JZ 3 INOX	WASHER JZ3 STAINLESS STEE	0,05
207537	RONDELLE PLATE 6/30 E125	FLAT RING 6/30 E125	0,10
207592	RONDELLE GROWER D.6 INOX	GROWER D6 ST ST WASHER	0,05
207603	RONDELLE DD5	WASHER DD5	0,47
207614	RONDELLE 8.5X16X0.5	WASHER 8.5X16X0.5	0,10
207681	RONDELLE LL3 INOX	LL3 STAINLESS STEEL WASHE	0,10
208000	FILET ROULE 8X40 INOX	THREADED STUD 8X40 STAINL	2,17
208002	GOUPILLE 5X30 C80-A	PEG 5X30	2,54
208003	GOUPILLE GO6 6X26	GO6 6X26 PIN	3,29
208131	GOUPILLE GO2 3X8 R4	PIN GO2-3X8 R4	0,91
208132	GOUPILLE GO6 3X18 INOX	STAINLESS STEEL GO6 3X18	1,43
208142	GOUPILLE GO2 3X15	PIN GO2 3X15	0,79
208164	GOUPILLE GO2 3X30	PIN GO2 3X30	1,11
208329	GOUPILLE GO2 3X10 INOX	PIN GO2 3X10	1,01
208340	GOUPILLE GO3 3X16	PIN GO3 3X16	0,79
208362	GOUPILLE GO2 4X20 INOX	PIN GO2 4X20 ST/LESS	1,60
208373	GOUPILLE GO2 6X12	PIN GO2 6X12	1,70
208395	GOUPILLE CONIQUE 3X18	CONIQUE SHAFT PIN 3X18	1,22
208428	GOUPILLE MECANINDUS 3X40	MECANINDUS PIN 3	0,10
208472	GOUPILLE GO2 6X40 INOX	PIN GO2 6X40 STAINLESS	0,54
208494	GOUPILLE GO6 6X30 INOX	PIN GO6 6X30 STAINLESS	1,11
208505	GOUPILLE MECANINDUS 5X30	PIN MECANINDUS 5X30	0,15
208516	GOUPILLE MECANINDUS 3X30	PIN MECANINDUS 3X30	0,05
208538	GOUPILLE GO 7 10X18	PIN GO1-10X20	4,72
208549	GOUPILLE GO2 3X25 INOX	PIN GO2 3X25	0,15
208550	GOUPILLE GO2 3X24 INOX	PIN GO2 3X24	1,11
208582	GOUPILLE GO6 8 X 34	MOTOR SHAFT PIN	7,27
208615	GOUPILLE GO2 3X7 INOX CL	PIN GO2 3X7 STAINLESS	0,91
208626	GOUPILLE CAVALIER R301/U	R301/U STAPLE PIN	1,01
208714	CLOU CTR 6X22 INOX	NAIL CTR 6X22	0,15
208824	CIRCLIPS E18	CIRCLIP E18	0,15
208879	ANNEAU TRUARC E.7133-6 R4	RING TRUARC E.7133-6 R4	0,15
209044	CLOU CTR1 4X10 INOX	NAIL CTR1 4X10 STAINLESS	0,54
209187	DOUILLE FINSERT M6	M6 SOCKET	0,64
209209	CIRCLIPS E16	E16 BUSHING	0,69
301001	MOTEUR R501U 220/380 TRI	R501U MOTOR 220/380 THREE	922,03
301002	ENS MOT R501U 380V TRI	R501U MOTOR 380V TRI ASS	868,40
301003	ENS MOT R501U 415V 50 TRI	R501U MOT 415V 50 TRI ASS	891,95
301004	MOTEUR R501U 220/60 TRI	R501U MOTOR 220/60 THREE	868,40
301006	MOTEUR 220/380/415V C200	MOTOR C200 220/380/415V	864,11
301007	ENS MOT CL60 380V 50	CL60 MOTOR 380V 50 ASS	849,46
301008	ENS MOT CL60 415V 50	CL60 MOTOR 415V 50 ASS	849,46
301009	MOTEUR 220V 60HZ CL60	MOTOR CL60 220V 60HZ	849,46
301010	MOTEUR 220/380V CL60	CL60 MOTOR 220/380V	889,25
301011	MOTEUR R5 220V 60HZ MONO	MOTOR R5 220V 60HZ MONO	936,72
301012	MOTEUR CL55 220V 60/3	MOTOR CL55 220V 60/3	383,14
301013	MOTEUR CL55 380-415V 50/3	MOTOR CL55 380-415V 50/3	360,28
301014	MOTEUR CL55 115V 60/1 UL	MOTOR CL55115V 60/1 UL	383,14
301015	MOTEUR CL55 220-240V 50/1	MOTOR CL55 220-240V 50/1	360,28
301016	MOTEUR R5 220/380V TRI	MOTOR 220/380V R5 TRI	1094,00
301017	ENS MOT R5 380V 50 TRI	R5 MOTOR 380V 50 TRI ASS	979,37
301018	ENS MOT R5 415V 50 TRI	R5 MOTOR 415V 50 TRI ASS	979,37
301019	MOTEUR R5 220V 60 TRI	R5 MOTOR 220V 60 THREE	979,21
301021	MOTEUR 220-240V 50 BLIXER	BLIXER MOTOR 220-240V 50	416,83
301022	MOTEUR 115V 60HZ BLIXER	BLIXER MOTOR 115V 60HZ	416,83
301026	MOTEUR CL60 220V 60/3 UL	CL60 220V 60/3 UL MOTOR	914,02
301027	MOTEUR R20VV 220/380 50/3	MOTOR R20E 220/380 50/3	1312,70
301029	MOTEUR R501 ULTRA-V	R501 ULTRA-V MOTOR	909,14
301033	ENS MOTEUR R8 380/50/3	380/50/3 R8 MOTOR ASSEMBL	878,00
301035	ENS MOTEUR R8 415/50/3	415/50/3 R8 MOTOR ASSEMBL	878,00
301036	MOTEUR R8 220/60/3	MOTOR R8 220/60/3	878,00
301037	MOTEUR R8 220/380/50/3	MOTOR R8 220/380/50/3	991,25

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301038	MOTEUR R5 220/240V MONO	MOTOR 220/240V R5 MONO	851,75
301039	MOTEUR 115V 60 R5 MONO	R5 SINGLE MOTOR 115V 60	851,75
301043	ENS MOTEUR R5-A 380/50/3	R5-A MOTOR 380/50/3 ASS	979,37
301045	ENS MOTEUR R5-A 415/50/3	R5-A MOTOR 415/50/3 ASS	979,37
301047	MOTEUR R5-A 220/60/3	R5-A MOTOR 220/60/3 ASS	979,21
301048	ENS MOT R501U-A 380/50/3	R501UA MOTOR 380/50/3 ASS	868,24
301050	ENS MOT R501U-A 415/50/3	R501UA MOTOR 415/50/3 ASS	866,01
301051	MOT R501U-A 380/60/3	360/60/3 R501U-A MOTOR	1118,19
301052	MOTEUR R501U-A 220/60/3	R501U-A MOTOR 220/60/3	868,40
301054	MOTEUR R10-C 220/380/50/3	MOTOR R10-C 220/380/50/3	1031,35
301055	MOTEUR R10-C 220/60/3	MOTOR R10-C 220/60/3	961,65
301056	MOTEUR R10-C VV 220/50/3	MOTOR R10-C VV 220/50/3	961,65
301057	ENS MOT R10-C 380/50/3	R10C MOTOR ASS 380/50/3	878,05
301058	ENS MOT R10-C 415/50/3	R10C MOTOR ASS 415/50/3	878,05
301059	MOTEUR R20 380/60/3 S5	MOTOR R20 380/60/3 S5	1168,59
301060	MOTEUR BLIXER 5A 380/60/3	MOTOR BLIXER 5A 380/60/3	1031,04
301061	MOTEUR BF H60 4P 400/50/3	MOT. BF H60 4P 400/50/3	458,31
301063	MOTEUR R5 PLUS 380/60/3	MOT R5 PLUS 380/60/3	1254,25
301064	MOT R502 380/60/3	MOT R502 380/60/3	909,14
301067	MOTEUR BLIX3 PLUS 220/60	MOTOR BLIX3 PLUS 220/60	331,79
301068	MOTEUR BX5+ 220/240/50/1	MOT BLIXER5+ 220/240/50/1	950,72
301069	MOTEUR BLIX5+ 220/60/1	MOT BLIXER 5+ 220/60/1	950,72
301070	MOTEUR R10C S5 380/60/3	MOTOR R10C S5 380/60/3	878,05
301071	MOTEUR R8 220/60 UL	MOTOR R8 220/60 UL	1111,30
301072	MOTEUR BLIX3 PLUS 380/60	MOTOR BLIX3 PLUS 380/60	331,79
301073	MOTEUR R3+ 380/60/3	R3+ MOTOR 380/60/3	331,79
301074	ENS MOT BLIXER 3/3+	MOTOR BLIXER3/3+ ASS	331,79
301075	ENS MOT BLIXER 3+ 415/50	MOTOR BLIX3+ ASS 415/50	331,79
301076	ENS MOT BLIXER3 220/60/1	MOT BLIXER3 ASS 220/60/1	469,07
301077	MOTEUR BLIXER3+ 220/50/1	BLIXER3+ MOTOR 220/50/1	429,93
301079	MOTEUR BLIXER3+ 115/60/1	BLIXER3+ MOTOR 115/60/1	469,07
301080	MOTEUR BLIXER3+ 220/60/1	BLIXER3+ MOTOR 220/60/1	469,07
301081	MOTEUR R302 PLUS 220/50/3	MOTOR R302 PLUS 220/50/3	344,37
301083	ENS MOT BLIXER3 100/50-60	MOT BLIXER3 ASS 100/50-60	450,24
302000	MOTEUR 220/380 R40 PETRIN	MOTOR R40 PETRIN 220/380V	1592,51
302001	MOTEUR 9/13CV 220V 60HZ	R60 MOTOR 220V 60 9/13HP	4059,00
302002	MOTEUR R60 415/50 9/13	R60 MOTOR 415V 9/13HP ASS	4059,00
302003	MOTEUR R551 220/240V MONO	MOTOR R551 220/240V	737,86
302004	MOTEUR R551 115V 60 MONO	MOTOR R551 MONO 115V	762,26
302005	MOTEUR 380-415/60/3 R8	380-415/60/3 R8 MOTOR ASS	1037,88
302011	MOTEUR RC25 230-400/50/3	MOTO RC25 230-400/50/3	288,88
302012	MOTEUR D29H80 400/50/3	MOTOR D29H80 400/50/3	359,22
302017	MOTEUR R800 MONO 220V	R800 220V/50/1 MOTOR	913,70
302018	MOTEUR R800 MONO 115V	R800 115V/60/1 MOTOR	938,10
302019	MOTEUR R25 220V 60	R25 MOTOR 220V 60	1084,83
302020	ENS MOT R15/R25 415V 50	R25 MOTOR 415V 50HZ ASS	1084,83
302021	MOTEUR R25 220V/380V 50	R25 MOTOR 220/380V 50	1120,16
302027	MOTEUR D'ENTR. 7/9CV 220/	DRIVE MOTOR 7/9HP 220/380	2453,39
302028	ENS MOT R15/R25 380V 50	R25 MOTOR 380V 50HZ ASS	1084,83
302029	ENS MOT R40 380V 50	R40 MOTOR 380V 50 ASS	2154,47
302030	ENS MOT R40 415V 50	R40 MOTOR 415V 50 ASS	2154,47
302031	MOTEUR R40 220/380V 50	R40 MOTOR 220/380V 50	2249,95
302032	MOTEUR R40 220V 60	R40 MOTOR 220V 60	2154,47
302033	MOTEUR BLIX3+ 220/50/3	BLIXER3 PLUS MOTOR	331,79
302034	MOTEUR BLIXER3 230/50/1	BLIXER3 MOTOR 230/50/1	450,24
302035	MOTEUR BLIXER3 220/60/1	BLIXER3 220/60/1 MOTOR	450,24
302036	MOTEUR BLIXER3 115/60/1	BLIXER3 MOTOR 115/60/1	450,24
302037	MOTEUR BLIXER3 100/50-60	BLIXER3 MOTOR 100/50-60/1	234,36
302040	MOTEUR R60 380/50 9/13	R60 MOTOR 380V 9/13HP ASS	4059,00
302041	ENS MOT BLIXER3 230/50/1	MOT BLIXER3 ASS 230/50/1	430,04
302043	ENS MOT BLIXER3 115/60/1	MOT BLIXER3 ASS 115/60/1	469,07
302044	MOTEUR R3 PLUS 220/50/3	MOTOR R3 PLUS 220/50/3	331,79
302045	ENS MOT BLIXER3+ 230/50/1	MOT ASS BLIXER3+ 230/50/	430,04
302046	ENS MOT BLIXER3+ 115/60/1	MOT ASS BLIXER3+ 115/60/1	430,04
302047	ENS MOT BLIXER3+ 220/60/1	MOT ASS BLIXER3+ 220/60/1	430,04

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302049	MOTEUR VENT. 0.12CV 220/3	MOTOR VENT. 0.12HP 220/38	592,94
302053	MOTEUR 220V 50 BLIXER AM	BLENDER MOTOR 220V 50HZ	416,99
302054	MOTEUR 240V 50 BLIXER AM	MOTOR BLIXER 240V 50HZ	416,99
302055	MOTEUR 115V 60 BLIXER AM	MOTOR BLIXER 115V 60HZ	416,99
302061	ENS MOT R10 380V 50 BI	MOTOR R10 380V 2 SPEEDS	878,05
302063	MOTEUR 220V 60HZ R10	R10 MOTOR 220V 60	961,65
302064	MOTEUR 220/380V 50HZ R10	R10 MOTOR 220/380V 50	1031,35
302066	ENS MOT R20 380V 50	MOTOR R20 380V 50 ASS	1114,64
302067	MOTEUR R20 220/380V 50HZ	MOTOR R20 220/380V 50HZ	1250,21
302068	ENS MOT R20 415V 50	MOTOR R20 415V 50 ASS	1114,64
302069	MOTEUR R20 220V 60HZ	MOTOR R20 220V 60HZ	1114,64
302075	MOTEUR R501 380-415 6 PAN		851,75
302083	MOTEUR CL60-B 380/60/3	MOTOR CL60-B 380/60/	948,02
302084	MOTEUR CL55 380/60/3	MOTOR CL55 380/60/3	461,97
302085	MOTEUR R501U 380/60/3	MOTOR R501U 380/60/3	948,02
302225	MOTEUR R551 220/380 TRI	R550 MOTOR 1500/3000 220V	1093,94
302236	ENS MOT R551 380V 6 PANS	R551 MOTOR 380V ASS	958,90
302258	ENS MOT R551 415V 6 PANS	R551 MOTOR 415V TRI ASS	958,90
302269	MOTEUR R551 220V 60 TRI	R550 220V 60HZ MOTOR	958,90
302291	MOTEUR R4000 220/380 TRI	MOTOR 220/380V STEACKY 4/	823,90
302380	MOTEUR R2 3000 120/240	MOTOR 1/2HP MONO 3000RPM	456,56
302467	MOTEUR VENTILATEUR R60	MOTOR VENT. 0.12HP 440V R	624,18
302478	MOTEUR R4000 380V TRI	MOTOR 0.9/1.2HP 1500/3000	663,28
302588	MOTEUR R4 220/380 TRI	MOTOR 220/380V R4	806,87
302654	MOTEUR R60 220/380 9/11CV	R60 MOTOR 220/380V 9/11HP	3046,38
302665	MOTEUR R60 415V 9/11CV	R60 MOTOR 415V 9/11HP	3154,06
302676	MOTEUR R60 220/60 9/11CV	R60 MOTOR 220V 60 9/11HP	3154,06
302698	ENS MOT R501 380V 6 PANS	R501 MOTOR 380V 50HZ ASS	851,75
302710	MOTEUR R501 220/380 TRI	R501 MOTOR 220/380	922,03
302720	ENS MOT R8 415V 50 TRI	R8 MOTOR 415V 50 TRI ASS	702,53
302731	MOTEUR R800 220/380 TRI	MOTOR 220/380V THREE	737,80
302742	ENS MOT R501 415V 6 PANS	R501 MOTOR 415V 50 ASS	791,33
302753	ENS MOT R8 380V 50 TRI	R8 MOTOR 380V 50 TRI ASS	702,53
302764	MOTEUR R501 220V 60 TRI	R501 MOTOR 220V 60	851,75
302775	MOTEUR R351 220V 50	R351 MOTOR 220V 50	376,77
302951	MOTEUR R40 220/380 TRI	MOTOR 220/380V 50HZ 7/9HP	1596,87
302984	MOTEUR R8 220/60 TRI	MOTOR 1.5/2HP 220V 60HZ	702,53
303001	MOTEUR CL55 220/60/1	CL55 220/60/1 MOTOR	396,14
303003	MOTEUR R302 PLUS 220/60/3	R302 PLUS 220/60/3 MOTOR	328,09
303005	MOTEUR R3 PLUS 220/60/3	R3 PLUS 220/60/3 MOTOR	331,79
303007	MOT R502/602 220/60/3	MOT R502/602 220/60/3	868,40
303008	MOT R502/602 220-380/50/3	MOT R502/602 220-380/50/3	922,03
303009	MOTEUR R602 VV	MOT R602 VV	868,40
303011	MOTEUR R5P/R6 220/60/3	MOT R5P/R6 220/60/3	979,37
303012	MOT R5P/R6 220-380/50/3	MOT R5P/R6 220-380/50/3	1094,00
303013	ENS MOT R5P/R6 380/50/3	ENS MOT R5P/R6 380/50/3	979,37
303014	ENS MOT R5P/R6 415/50/3	ENS MOT R5P/R6 415/50/3	979,37
303015	ENS MOT R302PLUS 380/50/3	ENS MOTOR R302PLUS 380/50	328,09
303016	ENS MOT R302PLUS 415/50/3	ENS MOTOR R302PLUS 415/50	328,09
303017	ENS MOT R3PLUS 380/50/3	ENS MOTOR R3PLUS 380/50/3	331,79
303018	ENS MOT R3PLUS 415/50/3	ENS MOTOR R3PLUS 415/50/3	331,79
303019	ENS MOT R502/602 380/50/3	ENS MOT R502/602 380/50/3	868,40
303020	ENS MOT R502/602 415/50/3	ENS MOT R502/602 415/50/3	868,40
303021	ENS MOTEUR R5P 220-240/50	R5P MOTOR 220-240/50/1	950,72
303022	ENS MOTEUR R5P 220/60/1	R5P MOTOR 220/60/1	950,72
303023	MOTEUR CL55 220-380/50/3	MOTOR CL55 220-380/50/3	401,02
303024	MOTEUR 380/60/3	MOTOR 380/60/3	417,68
303025	MOTEUR CL50 D25H40 400/50	MOTOR CL50 D25 H40 400/50	191,18
303026	MOTEUR CL50 D25H40 380/60	MOTOR CL50 D25H40 380/60	191,18
303028	MOTEUR CL50 D25H40 220/60	MOTOR CL50 D25H40 220/60	191,18
303029	MOTEUR CL60BF 400/50/3	MOTOR CL60BF 400/50/3	849,46
303030	MOTEUR CL60BF 220/60/3	MOTOR CL60BF 220/60/3	849,46
303031	MOTEUR CL60 BF VV 220/50	MOTOR CL60 BF VV 220/50	889,25
303035	MOTEUR D25H50 400/50/3	MOTOR D25H50 400/50/3	191,18
303036	MOTEUR D25H50 230/50/3	MOTOR D25H50 230/50/3	191,18

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303037	MOTEUR D25H50 380/60/3	MOTOR D25H50 380/60/3	200,04
303038	MOTEUR D25H50 220/60/3	MOTOR D25H50 220/60/3	191,18
303040	MOTEUR R40BA S5 380/60	MOTOR R40BA S5 380/60	2421,12
303042	ENS MOT R502A/602A 380 V	R502A/602A 380V MOTOR ASY	868,40
303043	ENS MOT R502A/602A 415 V	R502A/602A 400V	868,40
303044	MOT R502A/602A 400V	MOT R502A/602A 400V	909,14
303048	ENS MOT R5A/R6A 380 V	R5A/R6A 380V MOTOR ASY	979,37
303049	ENS MOT R5A/R6A 415 V	R5A/R6A 415V MOTOR ASY	979,37
303052	MOTEUR R5A+/R6A 220/60	MOT R5A+/R6A 220/60	1025,47
303055	ENS MOT R502A/602A 220/60	R502A/602A 220/60 MOT ASY	868,40
303056	ENS MOT R502A/602A 220/38	R502A/602A 220/380 MOT AS	921,87
303058	ENS MOT R5A/R6A 220/60	R5A/R6A 220/60 MOTOR ASY	979,37
303059	ENS MOT R5A/R6A 220/380	R5A/R6A 220/380 MOTOR ASY	1094,00
303060	ENS MOT R5A/R6A 380/60	R5A/R6A 380/60 MOTOR ASY	979,37
303062	MOTEUR R30 400V/50HZ	R30 MOTOR 400/50HZ	1087,47
303063	MOTEUR R45 400V/50HZ	R45 MOTOR 400V/50HZ	1468,07
303064	MOT R45/R60 400/50	R60 MOTOR 400V/50HZ	1908,71
303065	MOTEUR R30 230-400V/50HZ	R30 MOTOR 230-400V/50HZ	1417,84
303066	MOTEUR R45 230-400V/50HZ	R45 MOTOR 230-400V/50HZ	1876,21
303067	MOTEUR R60 230-400V/50HZ	R60 MOTOR 230-400V/50HZ	2481,39
303068	MOTEUR R30 3.7/4.5 220/60	3.7/4.5/220/60 R30 MOTOR	1087,47
303069	MOTEUR R45 4.5/6/220/60	4.5/6/220/60 R45 MOTOR	1468,07
303071	MOTEUR R30US 4.4/5.4 220	R30 MOTOR 220/60 4.4/5.4	1407,02
303076	MOTEUR R302 VV RC	R302VV MOTOR	408,60
303077	MOTEUR CL50D 220/60/3	CL50D MOTOR 220/60/3	191,18
303078	MOTEUR CL50D 380/60/3	CL50D MOTOR 380/60/3	191,18
303080	MOTEUR CL50D 400/50/3	CL50D MOTOR 400/50/3	191,18
303081	MOTEUR CL55D 120/60/1	CL55D MOTOR 120/60/1	360,23
303082	MOTEUR CL55D 230/50/1	CL55D MOTOR 230/50/1	360,23
303083	MOTEUR CL55D 400/50/3	CL55D MOTOR 400/50/3	360,23
303084	MOTEUR CL55D 220/60/3	CL55D MOTOR 220/60/3	360,23
303085	MOTEUR CL55D 380/60/3	CL55D MOTOR 380/60/3	360,23
303086	MOTEUR CL55D 220/60/1	CL55D MOTOR 220/60/1	360,23
303099	MOTEUR CL55D 230/400/50/3	CL55D MOTOR 230/400/50/3	401,02
303103	MOTEUR R60 7.6/11 400/50	R60 7.6/11 400/50 MOTOR	2080,16
303105	MOTEUR CL60D BF 400/50/3	CL60D MOTOR 400/50/3	847,61
303106	MOTEUR CL60D BF 220/60/3	CL60D MOTOR 220/60/3	847,61
303107	MOTEUR CL60D BF 380/60/3	CL60D MOTOR 380/60/3	847,61
303108	MOTEUR CL60D 230/400V/50	CL60D 230/400V MOTOR	901,45
303109	MOT R23 4500W 230/50/3	R23 4500W MOTOR 230/50/3	1141,16
303111	MOT R45/60 10000W 230/50	R45/60 10000W MOT 230/50	2261,52
303112	MOTEUR CL60D VV	CL60D VV MOTOR	887,33
303113	MOTEUR R502D 230/400V/50	R502D 230/400V/50 MOTOR	965,37
303114	MOTEUR R5+A 230/400V/50	R5+A 230/400V/50 MOTOR	1025,47
303121	MOT R30 US UL 4.4/5.4 220	R30 US UL 4.4/5.4 220 MOT	1514,81
303122	MOT R45 UL 10/7 220/60	R45 UL 10/7 220/60 MOTOR	2002,93
303123	MOT R60 UL 8.4/12 220/60	R60 UL 8.4/12 220/60 MOT	2293,51
303125	MOTEUR R23 US UL	R23 MOTOR	1114,05
303130	MOTEUR R23/R30 380V/60HZ	MOTOR R23/R30 380V/60HZ	1397,47
303131	MOTEUR R45 380V/60HZ	MOTOR R45 380V/60HZ	1701,47
303132	MOT R45/60 10000W 380/60	R45/60 10000W MOT 380/60	2261,52
303134	MOTEUR R30 PLUS 400/50/3	R30 5400W 400/50/3 MOTOR	1407,02
303136	MOT R30 5400W 380/60/3	R30 5400W 380/60/3 MOTOR	1626,78
303137	MOT R60 11000W 380/60/3	R60 11000W 380/60/3 MOTOR	2080,16
303138	MOT R30 5400W 230/50/3	R30 5400W 230/50/3 MOTOR	1407,02
303139	MOT R60 11000W 230/50/3	R60 11000W 230/50/3 MOTOR	1333,50
303140	MOTEUR R402 230/50/3	R402 MOTOR 230/50/3	331,79
303141	MOTEUR R402 400/50/3	R402 MOTOR 400/50/3	331,79
303142	MOTEUR R402 220/60/3	R402 MOTOR 220/60/3	331,79
303143	MOTEUR R402 380/60/3	R402 MOTOR 380/60/3	331,79
303144	MOTEUR R4 230/50/3	R4 MOTOR 230/50/3	331,79
303145	MOTEUR R4 400/50/3	R4 MOTOR 400/50/3	331,79
303146	MOTEUR R4 220/60/3	R4 MOTOR 220/60/3	331,79
303147	MOTEUR R4 380/60/3	R4 MOTOR 380/60/3	331,79
303148	MOTEUR BLIXER 4 230/50/3	BLIXER 4 MOTOR 230/50/3	331,79

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303149	MOTEUR BLIXER 4 400/50/3	BLIXER 4 MOTOR 400/50/3	331,79
303150	MOTEUR BLIXER 4 220/60/3	BLIXER 4 MOTOR 220/60/3	331,79
303151	MOTEUR BLIXER 4 380/60/3	BLIXER 4 MOTOR 380/60/3	331,79
303170	MOTEUR CL55D 2V 400/50/3	CL55D 2V MOTOR 400/50/3	396,04
303173	MOTEUR CL55D 2V 230/400V	CL55D 2V MOTOR 230-400V	440,86
303184	ENS MOT MP350A 230V	MOTOR MP350A 230V	123,28
40065	PLAQUE FRONTALE R351	R351 FRONT PLATE	10,71
400175	PLAQUE FRONTALE CL50	CL50 FRONT PLATE	14,80
400176	PLAQUE FRONTALE BLIXER AM	FRONT PLATE BLIXER	19,52
400177	PLAQUE FRONTALE R301U	R301U FRONT PLATE	8,27
400181	PLAQUE BLIXER AM	BLIXER PLATE	8,06
400187	PLAQ COMMANDE R60B	R60 FRONT PLATE	80,58
400212	PLAQUE FRONTALE R551 MONO	R551 MONO FRONT PLATE	9,87
400227	PLAQUE FRONTALE R301	R301 FRONT PLATE	14,48
400237	PLAQUE FRONTALE R2 US	R2 US FRONT PLATE	8,06
400278	PLAQUE FRONTALE CL50A	CL50A FRONT PLATE	14,80
400297	PLAQUE FRONTALE R40	R40 FRONT PLATE	31,78
400298	PLAQUE FRONTALE R25 S5	R25 S5 FRONT PLATE	31,78
400299	PLAQUE FRONTALE R25 S10	FRONT PLATE R25 S10	31,78
400300	PLAQUE FRONTALE R40 S10	FRONT PLATE R40 S10	31,78
400302	PLAQUE FRONTALE R40	R40 FRONT PLATE	31,78
400303	PLAQUE FRONTALE R25 S5	FRONT PLATE R25 S5	31,78
400304	PLAQUE FRONTALE R40B B.T.	FRONT PLATE R40B D.V.	35,16
400306	PLAQUE FRONTALE R25B COMM	FRONT PLAT R25B COMMUT	35,16
400313	PLAQUE FRONTALE R300 US	R300 US FRONT PLATE	8,27
400315	PLAQUE FRONTAL.R10E O/O/P	R10E O/O/P FRONT PLATE	9,50
400317	PLAQUE FRONTALE R40B S5	FRONT PLATE R40B S5	35,16
400318	PLAQUE FRONTALE R25B S5	FRONT PLATE R25B S5	35,16
400319	PLAQUE FRONTALE R40B S10	FRONT PLATE R40B S10	35,16
400320	PLAQUE FRONTALE R25B S10	FRONT PL AQUE R25B S10	35,16
400325	PLAQUE FRONTALE R10	FRONT PLATE R10	10,14
400337	PLAQUE 1500/3000 R10	FRONT PLATE 1500/3000 R10	4,30
400353	CARTON DISQUE CL50/R501	CL50/R501 DISC PACKAGING	1,16
400355	CARTON R20/R10E	R20/R10 E PACKAGING	23,07
400356	PLAQ FRONT R201U E	R201U/E FRONT PLATE	8,06
400377	PLAQUE FRONTALE R10 V.V	FRONT PLATE R10 V.V.	6,47
400402	PLAQUE FRONTALE R2-A	R2-A FRONT PLATE	8,06
400403	PALETTE 800X500 R10E/CL55		13,64
400404	CAISSE R8/R10	BOX R10	10,14
400439	CARTON R201/R2-A	R201/R2-A ULTRA PACKING	7,90
400443	PLAQUE FRONTALE BLIXER	BLIXER FRONT PLATE	18,14
400469	PLAQUE FRONTALE C80	FRONT PLATE C80	12,26
400472	RENFORT ADHESIF CARTON	REINFORCED CARDBOARD ADHE	0,79
400480	PLAQUE FRONTALE C120	FRONT PLATE C120	9,13
400485	CARTON CL50A/CL55	CL50A/CL55 PACKAGING	12,78
400486	CARTON CL R501U	CL R501U PACKAGING	11,57
400487	BOITE 5 DISQUES	5 DISCS BOX	2,54
400516	CAISSE R301	R301 PACKAGING	7,90
400517	CAISSE CL60	CL60 PACKAGING	25,14
400518	CAISSE R25/C120	R25/C120 PACKAGING	36,44
400519	CAISSE R25B/R40B	R25B/R40B PACKAGING	58,57
400520	CALE	WEDGE	2,28
400527	POLYSTYRENE COUTEAU R501	R501 BLADE POLYSTYRENE	2,28
400529	PLAQ FRONT R201E	R201E FRONT PLATE	8,06
400538	PLAQUE FRONTALE R2 ON/OFF	FRONT PLATE R2 ON/OFF	8,06
400539	PLAQUE FRONTALE R2U US	FRONT PLATE R2	8,06
400540	PLAQUE FRONTALE R201U	R201U FRONT PLATE	8,06
400541	PLAQUE FRONTALE R100 US	R100US FRONT PLATE	8,06
400547	POLYSTYRENE R120	POLYSTYREN PACKING R120	10,93
400548	PLAQUE FRONTALE R120	FRONT PLATE R120	6,84
400630	CARTON R101	R101 PACKING	7,90
400649	PLAQUE FRONTALE C80A	C80A FRONT PLATE	12,26
400650	PLAQUE FRONTALE R101	R101 FRONT PLATE	6,84
400659	CARTON C80A	C80A PACKAGING	21,69
400688	CAISSE GOULOT.AUTO/LEVIER	AUTO/PUSH FEED HEAD PACKA	52,30

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400692	PLAQUE FRONTALE R2-B	FRONT PLATE R2-B	7,64
400708	PLAQUE FRONTALE CL60 V.V.	CL60D VV FRONT PLATE	16,55
400719	PLAQUE FRONTALE R20 V.V.	FRONT PLATE R20 V.V.	7,00
400743	PLAQUE FRONTALE R25	R25 FRONT PLATE	13,47
400744	PLAQUE FRONTALE R25B	R25B FRONT PLATE	12,31
400745	PLAQUE FRONTALE R40	R40 FRONT PLATE	8,44
400746	PLAQUE FRONTALE R40B	R40B FRONT PLATE	12,31
400780	PLAQUE ON/OFF R10 S5	R10 S.5 ON/OFF PLATE	4,30
400803	PLAQUE FRONTALE R101	R101 FRONT PLATE	6,84
400830	PLAQUE FRONTALE C200 V.V.	FRONT PLATE C200 V.V.	10,08
400866	PLAQUE FRONTALE R100 E	R100 E FRONT PLATE	6,84
400870	PLAQUE FRONTALE CL55	FRONT PLATE CL55	16,32
400879	POLYSTYRENE COUTEAU	BLADE POLYSTYRENE	1,80
400880	CARTON DISQUES R4	R4 DISC PACKAGING	1,16
400902	PLAQUE FRONTALE R201	R201 FRONT PLATE	8,06
400904	PLAQUE FRONTALE R20 SOCLE	R20 FRONT PLATE	11,25
400905	PLAQUE FRONTALE R20 T.CDE	R20 PLATE ON/OFF/PULSE	12,09
400917	PLAQUE FRONTALE R3 1500T	FRONT PLATE R3 1500T/MN	8,27
400961	PLAQ SIGN PROFESSIONNEL	NAME PLATE	1,16
400967	PLAQUE FRONTALE R10 S5	R10 S5 FRONT PLATE	7,11
400968	PLAQUE FRONTALE R20 S5	R20 S5 FRONT PLATE	9,65
400972	ETIQ 1500/3000 ADHESIVE	S/ADHESIVE RED LABEL	0,64
400983	ETIQ AUTOCOLLANTE ST	SELF ADHESIVE LABEL STEAC	0,64
400994	ETIQ 1500/3000 ADHESIVE	S/ADHESIVE LABEL»1500-300	0,91
401026	PLAQUE «POTENTIOMETRE»	POTENTIOMETER PLATE	5,41
401042	PLAQUE FRONTALE R5 TRI	R5 TRI FRONT PLATE	9,87
401043	PLAQUE FRONTALE R5 MONO	R5 SINGLE FRONT PLATE	9,87
401044	PLAQUE FRONTALE R3 3000T	R3 FRONT PLATE 3000T/MN	8,27
401050	PLAQUE DECO R4	DECORATIVE PLATE R4	7,48
401060	PLAQUE DECO CL100	DECORATIVE PLATE CL100	5,57
401066	PLAQUE FRONTALE C200	FRONT PLATE C200	9,13
401071	PLAQUE FRONTALE R2	R2 FRONT PLATE	3,40
401126	PLAQUE DECO E6	DECORATIVE PLATE PEELER 6	5,36
401137	PLAQ COMMANDE R25A M/A/P	FRONTA PLATE OOP R25	31,78
401138	PLAQ COMMANDE R40A M/A	FRONT PLATE OF R40A	31,78
401139	PLAQ COMMANDE R25BA M/A/P	FRONT PLATE OOP R25B	35,16
401140	PLAQ COMMANDE R40BA M/A	FRONT PLATE R40BA O/	35,16
401165	PLAQUE FRONTALE BLIXER 3	FRONT PLATE BLIXER 3	8,27
401231	PLAQ CDE R25A S.5 M/A	R25A CONTROL PANEL PLATE	31,78
401232	PLAQ CDE R25BA M/A S.5	R25BA CONTROL PANEL PLATE	34,32
401237	PLAQUE FRONTALE CL50 US	CONTROL PANEL PLATE	9,23
401239	PLAQUE FRONTALE R301U US	CONTROL PANEL PLATE	8,01
401240	PLAQ TABLEAU CDE R18	CONTROL PANEL PLATE	11,72
401241	PLAQUE FRONTALE CL60 US	CONTROL PANEL PLATE	16,02
401262	PLAQUE FRONTALE R8	FRONT PLATE R8	10,14
401263	PLAQUE COMMUTATEUR R8	COMMUTATOR PLATE R8	4,72
401268	CALE R8	R8 WEDGE	8,64
401326	PLAQUE FRONTALE R501U V	R501U-V FRONT PLATE	10,34
401328	PLAQUE FRONTALE R5-A	R5-A/3 FRONT PLATE	9,87
401329	PLAQUE FRONTALE R5-A MONO	R5-A/1 FRONT PLATE	9,87
401333	CARTON R301 + CL	R301 + VEG'PREP PACKAGING	9,92
401394	CARTON EQUIP MACED/FRITES	FRENCH FRIES EQUIPT PACK	1,85
401501	PLAQUE FRONTALE CL30	CL30 FRONT PLATE	8,27
401502	PLAQUE FRONTALE R302	FRONT PLATE R302	8,27
401503	PLAQUE FRONTALE R302 PLUS	FRONT PLATE R302 PLUS	8,27
401541	PLAQUE FRONTALE R3 PLUS	R3 PLUS FRONT PLATE	8,27
401545	PLAQUE FRONTALE R502	R502 FRONT PLATE	9,87
401546	PLAQUE FRONTALE R602	R602 FRONT PLATE	9,87
401547	PLAQUE FRONTALE R5 PLUS	R5 PLUS FRONT PLATE	9,87
401548	PLAQUE FRONTALE R6	R6 FRONT PLATE	9,87
401553	EMBALLAGE R302	R302 PACKAGING	7,90
401557	EMBALLAGE CL30	CL30 PACKAGING	11,30
401560	BOITE COUTEAU R502-R602	R502-602 BLADE PACKAGING	2,76
401565	PLAQUE FRONTALE R6VV	R6 VV FRONT PLATE	9,87
401566	PLAQUE FRONTALE R602VV	R602 VV FRONT PLATE	9,87

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401593	PLAQUE FRONTALE R5+ MONO	R5+/1 FRONT PLATE	9,87
401696	CALE CARTON KIT R25/40/BA	KIT R25/40/BA WEDGE	12,04
401720	PLAQUE ROBOT COUPE	SILVER PLATE S/ADHESIVE	7,85
401755	PLAQUE FRONTALE R302 US	FRONT PLATE R302 US	8,06
401799	PLAQUE FRONTALE CL25	CL25 FRONT PLATE	8,27
401802	PLAQUE FRONTALE BLIXER 3+	FRONT PLATE BLIXER 3 +	8,27
401852	PALETTE 700X480	PALET 700X480	13,05
401856	PALETTE 1000X600 TRAITEE	PALET 1000X600 TREATED	43,97
401906	PLAQUE FRONTALE CL30 PRO	FRONT PLATE CL30 PRO	8,27
401907	PLAQUE FRONTALE R302 PRO	FRONT PLATE R302 PRO	8,27
401908	PLAQUE FRONTALE CL50 PRO	FRONT PLATE CL50 PRO	14,80
401923	PLAQUE FRONTALE R3+ PRO	FRONT PLATE R3+ PRO	8,27
401924	PLAQUE FRONTALE BLIX3+PRO	FRONT PLATE BLIX3+PRO	8,27
402227	CARTON MMP	MMP PACKAGING	5,09
402237	EMBALLAGE R401	R401 PACKAGING	8,44
402312	PLAQ FRONT CL55D 2V	CL55D 2V FRONT PLATE	14,80
402597	CARTON MP		10,59
402627	PLAQ FRONT CL30 BISTRO	CL30 BISTRO FRONT PLATE	8,03
402870	CARTON MP ULTRA		5,46
403989	PLAQ FRONT CL50E 2V		14,80
403991	PLAQ FRONT CL50E ULTRA 2V		14,80
403993	PLAQUE FRONTALE CL50E		14,80
403994	PLAQ FRONT CL50E ULTRA		14,80
405163	BOITE DISQUES	DISKS BOX	1,22
405501	PLAQUE INTERMED. R23		15,20
405503	PLAQUE INTERMED. R45		20,75
405583	CARTON R502/R602/R6/VV	R502/R602/R6VV PACKAGING	17,29
405590	PLAQ FRONTALE BLIXER 5 +	FRONT PLATE BLIXER 5 +	9,87
405591	PLAQUE FRONTALE BLIXER6VV	FRONT PLATE BLIXER 6VV	9,87
405645	PLAQUE FRONT.BLIXER 5+/1	FRONT PLATE BLIXER 5+/1	9,87
405649	PLAQUE FRONTALE RC25	FRONT PLATE RC25	13,42
405707	PLAQUE FRONTALE CL30 US	FRONT PLATE CL30 USA	8,06
405718	PLAQUE FRONTALE RC	FRONT PLATE RC	10,14
405723	PLAQ FRONTALE BLIXER3+/1	FRONT PLATE BLIXER3+/1	8,27
405727	PLAQUE FRONTALE R3+ 3000	FRONTE PLATE R3+ 3000	8,27
405859	PLAQUE FRONTALE R301 UB	FRONT PLATE R301 UB	8,27
405860	PLAQUE FRONTALE R301B UK	FRONT PLATE R301B UK	8,27
405861	PLAQUE FRONTALE R300B US	FRONT PLATE R300B US	8,27
405862	PLAQUE FRONTALE R3B 1500T	FRONT PLATE R3B 1500T	8,27
405863	PLAQUE FRONTALE R3B 3000T	FRONT PLATE R3B 3000T	8,27
405864	PLAQUE FRONTALE BLIXER3B	FRONT PLATE BLIXER3B	8,27
405865	PLAQUE FRONTALE R301UB US	FRONT PLATE R301UB US	8,27
405866	PLAQUE FRONTALE C25B	FRONT PLATE CL25B	8,27
405867	PLAQUE FRONTALE R301B	FRONT PLATE R301B	8,27
405869	SUREMBALLAGE COMBINE R301	R301 OVER-PACKAGING	3,40
405922	PLAQUE FRONTALE R302	FRONT PLATE R302	8,27
405923	PLAQUE FRONTALE R3+1500	FRONT PLATE R3+1500	8,27
405924	PLAQUE FRONTALE R3+ 3000	FRONT PLATE R3+ 3000	8,27
405925	PLAQUE FRONTALE BLIXER3+	FRONT PLATE BLIXER3+	8,27
405928	PLAQUE FRONTALE CL20	FRONT PLATE CL20	8,27
405968	PLAQUE FRONTALE CL50C	CL50C FRONT PLATE	14,80
405976	PLAQUE FRONTALE CL50	CL50 FRONT PLATE	14,75
406101	PLAQUE FRONTALE R301 PLUS	R301 PLUS FRONT PLATE	8,27
406120	CALE CEINTURE CL60	CL60 WEDGE	3,13
406220	PLAQUE FRONTALE R4	R4 FRONT PLATE	20,26
406252	PLAQ FRONT TP180	NAME PLATE TP180	6,58
406266	CARTON CL55 GOULOTTE AUTO	CL55 AUTO FEED HEAD PACK	14,80
406269	PLAQUE FRONTALE R4X	R4X FRONT PLATE	9,87
406270	PLAQUE FRONTALE R4N	R4N FRONT PLATE	9,87
406271	PLAQUE FRONTALE R6X	R6X FRONT PLATE	9,87
406272	PLAQUE FRONTALE R6N	R6N FRONT PLATE	9,87
406273	PLAQUE FRONTALE R6VN	R6VN FRONT PLATE	9,87
406278	PLAQUE FRONTALE R502 VVA	R502 VV FRONT PLATE	9,87
406279	PLAQUE FRONTALE R5 VVA	R5VVA FRONT PLATE	9,87
406280	PLAQ FRONT BLIXER 5 VVA	BLIXER 5VVA FRONT PLATE	9,87

Code	Designation		Price HT €
406313	ETIQ EPAISSEUR TRANCHE TP	THICKNESS LABEL TP180	1,75
406314	ETIQ SECURITE TP180	SAFETY LABELS SET TP180	2,17
406320	PLAQUE FRONT R302VV	R302 VV FRONT PLATE	8,27
406409	EMBALLAGE MP COMBI	MP COMBI PACKAGING	9,39
406514	PLAQ FRONT CL50D	CL50D FRONT PLATE	14,80
406515	PLAQ FRONT CL50D ULTRA	CL50D ULTRA FRONT PLATE	14,80
406516	PLAQ FRONT CL52	CL52 FRONT PLATE	14,80
406517	PLAQ FRONT CL55	CL55 FRONT PLATE	14,80
406727	EMBALLAGE CL52	CL52 PACKAGING	21,75
406736	EMBALLAGE CMP	CMP PACKAGING	9,65
406744	EMBALLAGE MP ET MP VV	MP AND MPVV PACKAGING	9,39
406746	EMBAL SUP MOBILE TP180	TP180 TOP PACKAGING	30,08
406756	PLAQ FRONT R3 VV	R3VV FRONT PLATE	8,27
406757	PLAQ FRONT BLIXER3 VV	BLIXER 3VV FRONT PLATE	8,27
407092	PLAQ FRONT CL60D	CL60D FRONT PLATE	16,50
407258	ETIQ NETTOYAGE LAME TP180	TP180 BLADE CLEANING LABE	1,28
407260	CARTON GRILLE SALADE DON.	C2D DISC PACKAGING	1,80
407279	PLAQ FRONT R211	R211 FRONT PLATE	8,06
407280	PLAQ FRONT R211 ULTRA	R211 ULTRA FRONT PLATE	8,06
407283	EMBALLAGE CMP COMBI	CMP COMBI PACKAGING	12,31
407295	PLAQ LATERALE DISQ CL60D	CL60 LATERAL DISC PLATE	16,50
407347	PLAQ FRONT CL60D US	CL60D US PACKAGING	16,50
407352	PLAQ FRONT CL60D VV	CL60DVV PACKAGING	16,50
407369	PALETTE 800X700 R30	R30 TREATED PALLET	33,63
407370	PALETTE 1000X700 R45	R45 TREATED PALLET	36,81
407508	POUTRE R45	R45 WEDGE	10,61
407511	EMBALLAGE MP600	MP600 PACKAGING	12,83
407586	EMBAL CUTTER R2U/301/302	R2U/301/302 CUTTER PACK	8,44
407704	PLAQ FRONT CL30A US	CL30A US FRONT PLATE	8,59
407705	PLAQUE FRONT CL30A	CL30A FRONT PLATE	8,59
407776	PLAQ FRONT R101A	R101A FRONT PLATE	7,21
407807	POLYSTYRENE MINI MP		2,93
407826	PLAQ FRONT R401	R401 FRONT PLATE	8,59
407827	PLAQ FRONT R401 US	R401 US FRONT PLATE	8,59
407828	PLAQ FRONT R402	R402 FRONT PLATE	8,59
407829	PLAQ FRONT R402VV	R402VV FRONT PLATE	8,59
407833	PLAQ FRONT R301D	R301D FRONT PLATE	8,27
407834	PLAQ FRONT R301UD	R301UD FRONT PLATE	8,27
407838	PLAQ FRONT R4 MONO 1500T	R4 MONO FRONT PLATE	8,59
407839	PLAQ FRONT R4 TRI	R4 TRI FRONT PLATE	8,59
407840	PLAQ FRONT R4VV	R4 VV FRONT PLATE	8,59
407841	PLAQ FRONT BLIXER4 MONO	BLIXER4 MONO FRONT PLATE	8,59
407842	PLAQ FRONT BLIXER 4 TRI	BLIXER4 TRI FRONT PLATE	8,59
407843	PLAQ FRONT BLIXER 4 VV	BLIXER4 VV FRONT PLATE	8,59
407844	PLAQ FRONT BLIXER 4 US	BLIXER4 US FRONT PLATE	8,59
407883	ETIQ LAME VCM UL (FR)		8,79
408006	PLAQ FRONT R402V	R402V FRONT PLATE	9,02
408007	PLAQ FRONT BLIXER 4V	BLIXER 4V FRONT PLATE	9,02
408146	PLAQ FRONT C40	C40 FRONT PLATE	8,54
408925	PLAQUE FRONTALE R100	FRONT DATA PLATE R100	8,59
410038	SUREMBALLAGE MMP PAR 2	MMP OVER PACKAGING BY 2	2,60
410039	SUREMBALLAGE MMP PAR 6	MMP OVER PACKAGINE BY 6	3,23
410065	POLYSTYRENE MP		6,38
411312	PLAQUE FRONTALE R15 S10	R15 S10 FRONT PLATE	20,90
413655	PLAQUE FRONTALE R550	R550 FRONT PLATE	32,89
413776	PLAQUE FRONTALE R15 S5	R15 S5 FRONT PLATE	17,24
415415	PLAQUE FRONTALE CL401	CL401 FRONT PLATE	9,50
415712	PLAQUE FRONTALE R301	R301 FRONT PLATE	8,27
415770	PLAQUE FRONTALE R501	R501 FRONT PLATE	5,68
430095	CAISSE R30		39,79
430096	CAISSE R45	R45 PACKAGING	49,34
430354	POSTER RC		0,00
430358	POSTER RC X10		0,00
450096	NOTICE CL52	CL52 OPERATING MANUAL	12,36
450126	ACCROCHES MIXIPOT	MIXIPOT HANGER	4,99

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500016	POIGNEE GALBEE 9067-0	OVAL KNOB D.30 M8 H2000	1,80
500017	RONDELLE JOINT R800 S/V	R800 VACUUM SEAL WASHER	9,39
500018	JOINT TORIQUE 50.17X5.33	O RING 50.17X5.33	3,98
500059	VARIATEUR 2.2KW R10-E	VARIATOR 2.2 KW CL60-E	1767,51
500166	JOINT LEG 90169 1700	WASHER LEG 90169 1700	5,89
500181	BOUTON ETOILE D40	DELTA KNOB D 40 METAL INS	3,13
500183	BAGUE ETAN.BABSL30X42X6.5	SEAL RING	13,74
500200	VENTILATEUR MOTEUR R351	R351 FANE	18,09
500214	RESSORT CONIQUE LONG 25	LENTH 25 CONICAL SPRING	10,93
500247	PIED GRIS D30	GREY FOOT D30	1,48
500252	GRENOUILLERE GE041B (X)	GE O41B FIXING STRAPS	8,01
500264	COLLIER	COLLAR	2,02
500265	EMBOUT CANNELE S/V	FLUTED FERRULE	20,21
500275	COUPLEUR MALE E-501-13B	FRAME HYDRAULIC E-501-13B	39,20
500276	VANNE F166-1/4	VALVE F166-1/4	37,77
500277	DOUILLE CANNELE D600 12	FLUTED SOCKET D600 12	10,56
500278	FILTRE EIF REF H1K	FILTER EIF REF H1K	293,65
500279	CARTOUCHE +3PU 10 050	ESCUTCHEON +3PU 10 050	160,35
500280	BOUTON CASQUETTE 25/40/60	PLASTIC CAP KNOB	2,91
500286	CARTOUCHE +6C 10 050	ESCUTCHEON +6C 10 050	91,82
500287	CORPS BOUTON (X)	BODY BUTTOM ZB2BZ1053	37,35
500298	COURROIE POLY VR71 1J 6 DE	BELT POLY VR71 1J6 TEETHS	28,06
500300	ENS BOUT.COUP POING ROUGE	RED KNOB ASS.	34,64
500301	ENS BOUTON POUSSOIR NOIR	BLACK KNOB ASS.	34,64
500311	FLASQUE SUPERIEUR R551LS	LS R551 UPPERT END BELL	63,65
500312	FLASQUE INFERIEUR R551LS	LS R551 DOWN END BELL	66,52
500313	MINUTERIE BLIXER AM	BLIXER TIMER	27,74
500314	BOUTON GRADUE SM REF M25M	KNOB GRADUED 5M REF M25MN	2,86
500315	BOUTON BACO REF V11MCO3	KNOB BACO REFV11MCO3	55,91
500320	BOUTON POUSSOIR NOIR	BLACK PUSHER KNOB	35,80
500321	ENS BOUTON POUSSOIR ROUGE	RED KNOB ASS.	35,80
500322	ENS BOUTON POUSSOIR VERT	GREEN KNOB ASS.	35,80
500323	VOYANT CRISTAL	RED LAMP	7,06
500324	VOYANT VERT	GREEN LAMP	7,75
500343	INVERSEUR 637H/2UL	INVERSOR 637H/2ULL	18,83
500344	CAPUCHON BLIXER AM	COWL	5,04
500345	RONDELLE U21	RING U21	0,54
500352	CLAVETTE 4X16 BOUT ROND	PARALLELE KEY 4X16	0,96
500373	RESISTANCE C120	C120 RESISTANCE	21,06
500375	HUILE POMPE A VIDE	VACUUM POMP OIL	54,11
500431	FILTRE A AIR R800 S/V	AIR FILTER R800 VACCUM	471,83
500433	CARTOUCHE 6 CU 13 042 R25	6CU 13 042 R25 CARTRIDGE	109,49
500445	BOUTON ETOILE D50	KNURLED KNOB D60	4,93
500446	FIL CON ROUG.L400 2.5 5/5		1,91
500455	GOIJON DESHUILEUR (X)	EXTRACTOR BUD	9,76
500457	JOINT FIBRE 6X10 (X)	6X10 FIBER SEAL	1,28
500467	BAGUE ETANCH 12X22X7	MOTOR SEAL	1,43
500468	CABLE ALIM. AUSTRAL 3F 2M	POWER SUPPLY CORD AUSTRAL	11,03
500476	BAGUE AUTO-LUBRIF.C80	C80 RING	8,06
500481	RACCORD MM DESHUILEUR JOI	EXTRACTOR CONNECTOR SEAL	21,32
500484	HELICE VENTIL.MOTEUR R60B	R60B MOTOR VENTILAT SCREW	68,17
500494	500496 VERT	GREEN LIGHT	7,90
500495	VOYANT ORANGE	ORANGE LIGHT	7,90
500496	VOYANT ROUGE	RED LIGHT	7,90
500499	PIED C80	C80 FEET 030 H24	2,28
500500	JOINT TORIQUE 60X3 4/5	O-RING 60X3MM 4/5 RCV4	1,80
500503	JOINT TORIQUE 84 2X5.7	SEAL D84 2X5.7	7,85
500504	BOUTON POUSSOIR ROUGE	RED PUSH BUTTON V12 AG01	24,56
500505	BOUTON POUSSOIR VERT	GREEN PUSH BUTTER V12 AG0	24,56
500506	BOUTON POUSSOIR NOIR	BLACK PUSH BUTTON	24,56
500510	DOMINO 4 POLES 380V/2.5 ²	4 POLES CONNECTOR 380/2.5	1,06
500512	FILTRE HUILE POMPE PIEL	OIL FILTER PUMP PIEL	502,07
500513	ROTOR R40 PETRIN	ROTOR R40 PETRIN	964,20
500518	VOYANT VERT LMI 48V	GREEN LIGHT 48V R10	7,37
500520	VOYANT CRISTAL R10/R20	RED LAMP LM1 48V R10	7,37

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500522	GRENOUILLE C80	C80 CLIP	12,83
500526	AIMANT 18X15X9	MAGNET 18X15X9	2,22
500527	CAPSULE ETANCHEITE R2	R2 SEAL CAP	0,64
500532	TRANSFO R10 120VA	TRANFOR R10 120VA	109,32
500533	BLOC JONCTION 4MM F (X)	JUNCTION BLOC 4MM FUSE	6,95
500534	BLOC JONC ENTC 016511316	JUNCTION BLOC 4MM EARTH	3,87
500535	BLOC JONCT ENTC 011511607	JUNCTION BLOC 4MM	1,70
500536	RELAIS TH LR2 D1312 D2	THERMICAL RELAY 5.5/8A	85,09
500537	FUSIBLE VERRE 5X20 2AT	PRIMARY FUSE 9/24V	3,29
500542	CONTACTEUR LC1 D09 01 D7	CONTACTOR 42V R10	59,51
500543	CABLE ALIM. UK LG2+FICHE	WIRE UK LG2 WITH PLUG	18,83
500544	CABLE ALIM.AUSTRAL.2F/1.2	AUSTRALIA WIRE 2F/L1 .20M	8,27
500545	JOINT TORIQUE S/V	VACCUUM SEAL	1,97
500546	JOINT TORIQUE 44.2 X 5.7	SEAL 44.2 X 5.7	2,66
500547	FILTRE ADAPTATEUR S/VIDE	VACUUM ADAPTATOR FILTER	101,42
500548	MANOMETRE	MANOMETER	196,64
500549	SUPPORT FUSIBLE R10	FUSIBLE SUPPORT R10	6,21
500550	COMMUTATEUR R10 220/380V	R10 COMMUTATOR 220/380V	199,13
500551	ROULETTE D80 R15/R25/R40	WHEEL D80 R15/R25/R40	9,02
500553	BLOC CONTACT AUXIL.CL55	ADDITIONAL CONTACT	33,48
500556	BOUTON COMMUTATEUR R10	ROTARY SWITCH KNOB	16,13
500559	BOUCHON DE TUBE C80A	C80A TUBE CAP	1,11
500560	RELAIS 220V 60HZ	220V/60 RELAY	60,74
500561	POIGNEE BATI CL60	CL60 FRAME HANDLE	36,71
500566	CABLE ALIM. 4X2.5MM	POWER CORD 4X2.5MM	51,46
500645	INTERRUPTEUR R100/R120 E	R100/R120 E SWITCH	12,04
500646	FLASQUE MOTEUR R25	R25 MOTOR FLANGE	418,21
500670	RELAIS TH LR2 D1314 D2	THERMAL RELAY 7/10 AMPS	127,52
500694	DOMINO 3 POLES	DOMINO 3 POLES	6,84
500709	RLTS 6202 2RS	BEARING	31,61
500720	BAGUE ETANCH 20X32X	GLAND RING	26,94
500742	BOUTON ETOILE COUVERCLE	LID LOCK KNOB	2,97
500746	PRESSE ETOUPE	CM29 98O16 SEALING GASKET	1,16
500747	PRESSE ETOUPE	CM13 98O13 SEALING GASKET	1,16
500753	JOINT TORIQUE 22X2	SEAL 22X2	0,64
500801	PRESSE ETOUPE D23 SAREL16	D23 SAREL 16 SEALING GASK	5,73
500802	TETE COMMUTATEUR MANETTE	CL60 SPEED KNOB ASS	14,75
500805	ECROU BLOCAGE COMMUTATEUR	COMUTATOR LOCKING NUT	7,43
500806	GRENOUILLE C80A	CLIP C80A	12,83
500820	JOINT BAGUE DETECT.R10/20	R10 DETECTOR RING SEAL	7,90
500835	RELAIS 3TG 2114 7N	3TG 2114 7N RELAY	29,12
500845	COURROIE CL60	CL60 BELT	54,43
500846	BLOC CONTACTS (N.OUVERT)	CONTACTS BLOC (SHUTING)	12,09
500847	BLOC CONTACTS (N.FERME)	CONTACTS BLOC (OPENING)	12,09
500849	COMMUTATEUR CL60	COMMUTATOR CL60	63,60
500850	VARIATEUR FREQUENCE R10VV	R10 VV FREQUENCY VARIATOR	1178,44
500897	CABLE ALIM. 2 FILS 2M UL	POWER CORD	12,83
500901	JOINT V RING V40	SEAL V RING V40	1,80
500902	COMMUTATEUR CL60 BT	COMMUTATOR DV CL60	115,85
500907	JOINT TORIQUE 174.2 X 5.7	JOINT 174.2 X 5.7	8,22
500928	MINUTERIE BLIXER 115V 60	BLIXER TIMER 115V	31,88
500935	POIGNEE CHAMPIGNON	HANDLE KNOB	13,47
500941	BOUTON POUSSOIR UL	PUSHER KNOB UL	65,35
500966	BAGUE METAFRAM 10X15X16 X	RING METAFRAM C10X15X16	2,17
500967	SUPPORT RELAIS THERMIQUE	THERMICAL RELAY SUPPORT	36,76
500974	RELAIS TH Z1 -63/EZ	THERMICAL RELAY Z1 63	186,82
500975	COMMUTATEUR R60B	R60B ROTARY SWITCH	358,06
500976	TEMPORISATEUR R60B 9/11CV	R60B TEMPORISOR 9/11HP	228,25
500995	PEIGNE CELERI CHROME RCM	COMB-CELERIAC-CHROMED RCM	36,23
501000	AIMANT FXD330 D12X6 CL50	CL50 FXD330 D12X6 MAGNET	0,74
501001	MINUT.MS65 15MN 230/50	TIMING SWITCH MS65 15MN	42,65
501002	VOYANT VERT BLIXER	BLIXER GREEN LAMP	8,59
501003	VOYANT CRISTAL BLIXER	BLIXER RED LAMP	7,37
501004	JOINT PROFIL H 12X22X1.6	BLIXER SEAL	5,15
501005	BAGUE ETANCH 12X22X4 VIT.	SEAL RING 12X22X4	9,70

Code	Designation		Price HT €
501006	BOUTON MINUTERIE BLIXER	BLIXER TIMER KNOB	1,65
501009	CIRCLIPS INTERIEUR D35	INTERNAL BUSHING D35	0,96
501010	BAGUE ETANCH 15X35X6	SEAL RING 15X35X6	8,06
501011	COURROIE BLIXER	BLIXER BELT	46,58
501017	CABLE ALIM. 4X1.5	POWER CORD 4X1.5	31,61
501022	RELAIS TH Z1 -40/EZ	R60B THERMAL RELAY	201,99
501028	RESSORT DE SECURITE	SAFETY SPRING R6	8,38
501029	RELAIS TH Z1 -57/EZ	R60B THERMAL RELAY	270,95
501030	COMMUTATEUR R60B	R60B ROTARY SWITCH	463,98
501031	COMMUTATEUR R60B C26	COMMUTATOR R60B C26	338,27
501032	COMMUTATEUR R60B	R60B ROTARY SWITCH	463,83
501043	EMBOUT R501	R501 FERRULE	0,79
501044	ROTOR LS112 2PLATS	ROTOR LS112 SHAFT WITH 2	672,66
501045	ROTOR LS 132 2PLATS	ROTOR LS 132 SHAT WITH 2	1247,67
501105	BAGUE ETANCH VIT 30X40X7	SEALING RING 30X40X7	2,71
501143	TRANSFORMATEUR 350 VA	TRANSFORMER R25	140,68
501144	CONTACTEUR LC1 D18 01 E7	18A 48V/50-60 CONTACTOR	109,81
501145	RELAIS TH LR2 D1316 D2	9/13A THERMAL RELAY	109,81
501160	BILLE D10	BALL D.10	0,64
501180	CLAVETTE 5X5X17 2 B/RONDS	BLIXER PIN	1,01
501182	JOINT MOUSSE D12	FOAM JOINT	4,46
501194	BAC C80A	C80A CONTAINER	10,24
501196	JOINT TORIQUE DIAM.12X2	DIAM 12X2 TORIC SEAL	0,79
501258	INTERRUPTEUR R10-A/R20-A	R10-A/R20-A SAFETY SWITCH	15,97
501261	VOYANT ROUGE BLIXER 115V	BLIXER RED LAMP 115V	7,37
501270	ROULEMENT 6203 2RS	BEARING	49,39
501293	POTENTIOMETRE R10VV MONTE	POTENTIOMETER	44,88
501305	JOINT TIGE SECU SERIE 5	SERIES 5 SAFETY ROD SEAL	4,99
501327	BAGUE ETANCH 12X22X4.5	SEAL RING 12X22X4.5	0,96
501424	BAGUE ETANCH SIMRI 20	SEALING RING SIMRI 20X30X	2,81
501466	VARIATEUR CL60D	CL60D VARIATOR	753,46
501577	PRESSE ETOUPE LAITON PG21		10,76
501578	ECROU LAITON PG21		0,96
501599	CONDO 240µF 120V	CAPACITOR 240µF 120V	35,65
501605	CONTACTEUR CA2DN1229DA65	CONTACTOR CA2DN1229DA65 R	41,06
501623	CONTACTEUR LC1 D40 11 E7	CONTACTOR 40A 48V 50/60	148,74
501624	BAGUE ETANCH 25X35X6/6.5	SEAL RING 25X35X6/6.5	3,45
501675	JOINT FKM RB40 SS COUPEL	FKM RB40 SEAL W/OUT CUP	5,20
501678	BAGUE ETANCH 25X42X7 FPM	MOTOR SEAL 24X42X7	7,00
501773	PRESSE ETOUPE D19 SAREL11	LOCKING CABLE GROMMET D19	4,83
501783	AIMANT 13X10X3	MAGNET 13X10X3	1,38
501814	PRESSE ETOUPE D47 CAPRI	D47 CAPRI SEAL GASKET	4,83
501816	RELAIS TH LR2 D1310 D2		121,10
501839	FIL CON NOIR 2.5 600 5/10		1,25
501840	COMMUTATEUR + POIGNEE	ROTARY SWITCH/HANDLE ASS	61,43
501841	COMMUTATEUR BI BLIXER 5	ROTARY SWITCH BLIXER 5 DV	61,43
501842	POIGNEE COMMUT.BLIXER 5	ROTARY SWITCH HAND.BLIX.5	12,78
501897	VOYANT CRISTAL R8	CRISTAL LAMP R8	7,37
501898	VOYANT VERT R8	GREEN LAMP R8	7,37
501908	CAPSULE ETANCHEITE R25(X)	SEALING CAP R25	2,22
501914	CONDO PERM? 20µF 450V	CAPACITOR PERM 20µF 450V	31,30
501915	CONDO PERM 60µF 300V	CAPACITOR PERM? 20µF 450V	31,30
501947	ENS POTENTIOMETRE	POTENTIOMETER ASSEMBLY	60,32
501967	CLEF PLATE 13	FLAT KEY N°13	12,78
501970	JOINT TORIQUE 50 X 2.5	SEAL 50 X 2.5	0,79
502067	CABLE ALIM R5-A/R8	R5-A/R8 POWER CORD	32,57
502095	FUSIBLE CART.10X38 10A GG	CART 10X38 10A GG FUSE	0,84
502098	FUSIBLE CART.10X38 20A AM	BREAK FUSE 20A	5,09
502104	RESSORT CUTTER R502/R602	R502/R602 CUTTER SPRING	0,79
502105	AIMANT NEFEB 6X6	MAGNET NEFEB 6X6	2,28
502106	PRESSE ETOUPE LAITON PG29	STRAIN RELIEF BRASS D37	12,83
502135	CONTACTEUR LC1 D25 10 Q7	CONTACTOR 25A 380/50/60	138,66
502169	BOUTON AFFLEURANT ROUGE	FLAT RED KNOB	13,58
502170	BOUTON AFFLEURANT VERT I	FLAT GREEN KNOB I	13,58
502171	BOUTON AFFLEURANT NOIR	FLAT BLACK KNOB	13,58

Code	Designation		Price HT €
502173	ENS BOUT.ROUGE AFFLEU 1NF	FLAT RED KNOB ASSEMB 1NC	34,64
502174	ENS BOUT.VERT AFFLEUR 1NO	FLAT GREEN KNOB ASSEMBLY	34,64
502175	ENS BOUTON NOIR R502/R602	BLACK KNOB R502/R602	34,64
502176	JOINT TORIQUE D8 X 1	D8X1 TORIC SEAL	0,42
502177	AIMANT NEFEB D14X7.5	MAGNET NEFEB D14X7.5	6,26
502179	FILTRE INOX R-VAC	S/S FILTER FOR R-VAC	201,94
502181	FUSIBLE CART.14X51 25A AM	CART 14X51 25A AM FUSE	2,91
502194	JONC POLYAMIDE D6	RING POLYAMIDE D6	7,85
502199	BAGUE ETANCH 20X30X4. BA	SEALING RING BA 20X30X4.	12,26
502205	COMMUTATEUR R25/40 S.5	COMMUTATOR R25/40 S.5	152,77
502206	COURROIE POLY VR7625 6 DE	BELT POLY VR7625 6 TEETH	46,95
502209	PONT DIODE R60B 220V 60HZ	RECTIFIER	117,07
502210	TRANSFO 220/380 1000 VA	TRANSFORMER	412,54
502256	BOBINE LX1D2 220/240/50/6	LX1D2 220/240/50/6 COIL	43,87
502301	RELAIS TH LR2 D2353 D2	THERMAL RELAY 32 AMP	135,32
502354	ARRET TORSION NOIR	WHITE BUSHING RELIEF	1,97
502365	AIMANT NEFEB 6 X 7.5	MAGNET NEFEB 6 X 7.5	2,28
502373	SUPPORT CABLE	CABLE TIE	0,79
502374	COMMUTATEUR KIT PLATINE	KIT PCB COMMUTATOR	41,69
502375	ROULEMENT 6204Z	BALL BEARING 6204Z	4,67
502376	BAGUE ETANCH.TC25X47X10	SEAL-OIL TC 25X47X10	1,91
502377	ROULEMENT 6203 Z	BALL BEARING 6203 Z	6,15
502378	ROULEMENT 6205 Z	BALL BEARING 6205 Z	9,02
502379	ROULEMENT 6202 2RS	BALL BEARING 6202	5,15
502381	CACHE VIS 22 X 6 CAOUT.	RUBBER SCREW CAP 22X6	6,63
502408	CABLE ALIM RC25 4X2.5	WIRE RC25 4X2.5	21,49
502409	FUSIBLE VERRE 5X20 T500MA	FUSE 5X20 T 500MA	1,97
502410	ECROU LAITON PG29	PG29 BRASS NUT	2,44
502418	CONTACTEUR LC1 D25 10 FE7	CONTACTOR 25A 110V 50/60	153,46
502441	FUSIBLE VERRE 5X20 100MAT	FUSE 100MA 5X20	4,30
502442	FUSIB 5X20 630MA RETARDE	FUSE 5X20 500 MA	1,53
502443	JOINT CUVE C80A 200X5	C80A BOWL SEAL 200X5	4,19
502455	CABLE D'ALIMENTA.2P+TERRE	2 PHASES+EARTH POWER CORD	10,88
502471	CABLE ALIM. 3X2.5	POWER SUPPLY COR.R10/R20E	14,96
502473	CONDO PERM 20µF 400V (X)	CAPACITOR PERM 20µF 400V	167,62
502474	CONDO 80µF ??V	CAPACITOR 80µF ??V	32,67
502475	VOYANT VERT LMI 12 115V B	GREEN LIGHT LMI 12 115V B	6,47
502481	VOYANT AMBRE LMI 12 115V	YELLOW LIGHT LMI 12 115V	6,47
502483	MANETTE COMMUTAT.G221 R60	R60 COMMUTATOR HANDLE	14,96
502494	FIL RACCORD. ROUGE LG150		1,28
502495	FUSIBLE CART.10X38 10A AM	BREAK FUSE 10A	4,03
502499	CABLE ALIM. 3X1.5² UK	3X1.5 UK POWER CORD	13,79
502508	JOINT NAPN 27X36X6.5	SEAL NAPN 27X36X6.5	13,15
502509	JOINT QUADRILOB JF410A	X RING JF410A	2,76
502510	ANNEAU TRUARC E15	CIRCLIP E 15 INOX	3,18
502513	COURROIE 259 L	BELT 259 L	23,81
502514	CAPUCHON GRAISSAGE RC 25	GREASE CAP GEAR BOX RC25	1,91
502516	JOINT TORIQUE 28X22X3	OIL RING 28X23X3	3,08
502518	BAGUE ETANCH. 52X35X10	SEAL RING 52X35X10	3,18
502535	COURROIE 914 J7	BELT 914 TRANSFLEX RCT	33,58
502557	BOUTON OLIVE D 30	LID KNOB D 30	1,48
502568	MINIRUPTEUR STEACKY 2	MICROSWITCH STEACKY 2	46,53
502579	PIERRE A AFFUTER	SHARPENER	20,21
502580	EMBOUT ROND CL50A 1220/08	CL50A 1220/08 ROUND FERRU	1,38
502582	JOINT TORIQUE 49.2X5.7	D49.2X5.7 RING	2,12
502583	BAGUE 20X35X6 BABS L R4	R4 RING BABS L 20X35X6	24,99
502594	EMBOUT ROND R60B 1220/10	ROUND FERRULE 1220/10R60B	18,30
502612	RELAIS 24V	24V RELAY	68,74
502634	BAGUE A COLLET C12/15/16	COLLET RING C12/15/16	1,53
502636	JOINT V RING V38 R10	JOINT V RING V38 R10	5,99
502637	COMMUTATEUR R10/R20	COMMUTATOR R10	117,07
502639	JOINT TORIQUE 30X4	SEAL D30X4	2,02
502658	DETECTEUR R10/R20	DETECTOR R10	133,89
502662	CONNECTEUR 3P/PAS 5.8 R10	CONNECTOR 3P/PAS 5.8 R10	8,59
502670	JOINT TORIQUE 50X2	O RING	0,59

Code	Designation		Price HT €
502678	ROULEMENT 6205 2RS	BEARING 6205	42,65
502679	FLASQUE ROTOR R351 ULTRA	R351 MOTRO FLANGE	182,69
502681	JOINT TORIQU 120X5 R60 SV	SEAM 120X5 R60 VACUUM	14,01
502682	JOINT TORIQUE 65X4 R60 SV	SEAM 65X4 R60 VACUUM	11,52
502686	CABLE D'ALIMENT. R10/R25	POWER CORD	93,09
502687	CABLE ALIMENTATION R40	R40 POWER CORD	97,76
502688	CABLE 3G-2.5 LG3M	WIRING 3G-2.5 LG3M	13,15
502721	ECROU DE SERRAGE B.P.	TIGHTENING NUT	1,01
502723	BAGUE A ERGOT	RING WITH NUT	1,60
502724	BILLE D. 3.5	D 3.5 BALL	0,10
502732	CONDO 460µF 120V	CAPACITOR 460µF 120V	13,47
502768	CLAVETTE 4X4X16	KEY 4X4X16	2,02
502777	RESSORT POUR BILLE	SPRING FOR BALL	1,85
502783	CONTACTEUR LC1 D25 10 Q7	CONTACTOR R40BA S5	62,59
502788	VOYANT VERT LMI 220/440V	INICATOR LIGHT GREEN 380V	9,87
502799	INTER.UNIPOLAIRE	SWITCH SIDE ACTION MONOPH	12,36
502800	COURROIE RC40	BELT S8M-896	132,83
502810	POIGNEE DE COMMUTATEUR	SPEED KNOB	14,75
502876	PLOT CAOUTCHOUC 12.5X15	SHOCK-ABSORBER D12.5X15	8,27
502953	COMMUTATEUR R800/R15	COMMUTATOR R800/R15	129,11
503008	ARRIVEE D'EAU E6	WATER SUPPLY PEELER 6	9,76
503020	INTER POUSSOIR 83-552-0	MICROSWITCH	35,75
503092	RELAIS 2CR3 209	RELAY 2CR3 209	25,56
503102	CONTACTEUR 9A 48V 50/60	9A 48V 50/60 CONTACTOR	56,01
503103	CONTACTEUR LC1 D25 01 E7	25A 48V 50/60 CONTACTOR	100,31
503104	RELAIS TH LR2 K0314 D2	5.5 8A THERMAL RELAY	58,40
503105	FUSIBLE 5X20 8AT	5X20 BAT FUSE	3,50
503106	FUSIBLE 5X20 3.15AT	SECONDARY FUSE 24V	3,50
503108	FUSIBLE 5X20 6.3AT	PRIMARY FUSE 5X20 6.3AT	3,50
503109	FUSIBLE 8X31 6AGG	8X31 6AGG FUSE	5,15
503110	FUSIBLE 8X31 8AGG	8X31 8AGG FUSE	5,15
503111	FUSIBLE 8X31 12AGG	8X31 12AGG FUSE	5,52
503112	FUSIBLE 8X31 20A GL	8X31 20A GL FUSE	4,72
503113	FUSIBLE 8X31 10A AM	8X31 10A AM FUSE	5,15
503114	BORNE FUSIBLE 5X20	5X20 FUSE THERMAL	9,50
503115	BORNE FUSIBLE 8X31	8X31 FUSE THERMAL	11,82
503125	CABLE R6/R602/BLIXER6 VVA	R6/602/BLI6VVA POWER CORD	17,19
503126	CABLE ALIM UK 3X1.5	POWER CORD UK 3X1.5	13,58
503129	BAGUE ETANCH 15X30X4.5	SEALING RING	1,43
503206	CABLE ALIM. 2X0.82+TERRE	POWER CORD 2X0.82+EARTH	10,88
503264	CABLE ALIM R23 US	R23 US POWER CORD	224,00
503265	CABLE ALIM R45/R60 US	R45/R60 US POWER CORD	427,81
503266	CABLE ALIM R30 US	R30 US POWER CORD	400,06
503268	BOURON AFFLEURANT VERT II	GREEN KNOB SPEED II	13,52
503272	CABLE ALIM CL60D	CL60D POWER CORD	31,56
503328	CABLE ALIM CL60D UL	CL60D UL POWER CORD	32,30
503343	BAGUE 15X25X6 BABSL	SEAL 15X25X6	3,45
503344	COURROIE POLY V414 J6MA	MULTI V BELT 414 J6MA	11,52
503348	GALET DIAMETRE 75 UG90		5,15
503352	TRANSFO 9/24V 10+50VA	TRANSFORMER 9/24V	44,77
503353	TRANSFO 48V 310VA	TRANSFORMER 48V	103,97
503354	RELAIS TH LR2 K0316 D2	THERMAL RELAY 8/12A	38,78
503355	FUSIBLE 10.3X38 12A GG	BREAK FUSE 12A	3,50
503356	FUSIBLE 10.3X38 20A GG	BREAK FUSE 20A	3,50
503361	CONTACT. LC1K09B7	CONTACTOR 9A	26,52
503362	CONTACT. LC1D25B7 TESYS	CONTACTOR D25	72,62
503363	CONTACT. LC1D12B7 TESYS	CONTACTOR 12A	29,65
503364	CONTACT. LC1D18B7 TESYS	CONTACTOR 18A	48,53
503365	FUSIBLE VERRE 5X20 1AT	SECONDARY FUSE 9V	3,50
503371	INTER TRI BASCULANT	SWITCH.3-PHASE.SIDE-ACTIO	12,95
503372	ROULEMENT 6002 2RS		6,95
503382	BAGUE ETANCH 20X38X8	SEALING RING 20X38X8 R4	3,45
503460	BAGUE METAFRAM 40X50X40	RING METAFRAM 40X50X40	31,40
503462	COMMUT 20A NON COMMUT	20A COMMUTATOR	62,96
503469	COMMUT 20A COMMUTABLE	20A SWITCHABLE COMMUTATOR	68,32

Code	Designation	Price HT €	
503470	BAGUE ETANCH 16X30X4.5	SEALING RING 16X30X4.5	3,40
503473	CABLE ALIM 2P+T R301C EUR	R301C POWER CORD EUR	10,88
503475	CABLE ALIM 2P+T R301C AUS	R301C POWER CORD AUST	11,45
503476	CABLE ALIM 2P+T R301C UK	R301C POWER CORD UK	11,45
503477	CABLE ALIM 2P+T R301C US	R301C POWER CORD US	11,45
503480	PASSE-FIL CL60D US	CL60D CORD PROTECTION	1,43
503481	CABLE ALIM CL60D VV	CL60D VV POWER CORD	13,15
503491	PRESSE ETOUPE A1555.20.12	C120 CORD PROTECTOR	4,14
503682	CABLE 2P+T R201 DK	2P+EAR R201 DK POWER CORD	10,88
503683	CABLE 2P+T CL50D DK	2P+EAR CL50D DK POWER COR	10,88
503685	CABLE 3X1.5 MM ²	3X1.5MM POWER CORD	10,88
503686	CABLE 2P+T R301UC DK	2P+EAR R301UC DK POW CORD	10,88
503688	CONTACT. LC1D38B7 TESYS	HIGHT SPEED CONTACTOR	104,56
503690	POIGNEE COMMUTATEUR R4	R4 COMMUTATOR HANDLE	9,50
503692	RELAIS MTRPH 65-39	STARTING RELAY MTRPH65-39	14,27
503712	CABLE ALIM. R40/R40B	R40/R40B POWER CORD	61,43
503719	CABLE ALIM R10D/R20D VV	R10D/R20D VV POWER CORD	49,49
503778	COURROIE POLY V7559 (X)	BELT TOOTHED L559 CL100	36,81
503800	BAGUE ETANCH 25X42X7	SEALING RING 25X42X7	4,09
503888	CONTACTEUR LC1 D09 10 M7	CONTACTOR 9A 220V 50/60	59,26
503899	CONTACTEUR LC1 D25 10 M6	CONTACTOR 25A 220V 60	133,94
503921	CONTACTEUR LC1 D09 10 N7	CONTACTOR 9A 415V 50/60	60,10
503930	BAGUE AUTOLUB MSM1521 20	PLASTIC BUSHING	3,87
503932	COURROIE POLY V7 LG 1168	BELT POLY VJ 7 TEETH L.11	55,75
503940	COURROIE POLY V414J8MA	BELT	40,63
503943	CONTACTEUR LC1 D25 10 N7	CONTACTOR 25A 415V 50/60	133,94
503954	RELAIS TH LR2 D1322 D2	THERMAL RELAY 18/25A	105,35
503961	RELAIS TH LR2 D2355 D2	THERMAL RELAY 30/40A	73,84
503965	RELAIS TH LR2 D1321 D2	THERMAL RELAY 13/18A	99,20
503969	CONTACT. LC1D32B7 TESYS	HIGHT SPEED CONTACTOR	100,36
503970	TRANSFO 9/24V 10+80VA	TRANSFORMER 9/24V	56,07
503971	TRANSFO 48V 560VA	TRANSFORMER 48V	169,05
503972	TRANSFO 9/24V 10+120VA	TRANSFORMER 9/24V	77,39
503973	TRANSFO 48V 900VA	TRANSFORMER 48V	282,74
503978	CABLE ALIM 2P+T 1.5 MM ²	2P+EARTH 1.5MM POWER CORD	10,88
503993	CONTACTEUR LC1 D18 10 M7	LC1D1810M7 CONTACTOR	69,33
503996	CABLE ALIM 3 X 1.5 MM ²	3X1.5MM POWER CORD	13,58
504000	FUSIBLE VERRE 5X20 200MAT	5X20 SECONDARY FUSE	1,65
504009	BOBINE LX1 D25 415V 50	COIL LX1 D25 415V 50	44,24
504010	BARETTE COMMUTATION	SWITCH CONN.STRIP	44,61
504031	COMMUTATEUR R800 220/380V	SWITCH BVN10 2-SPEED	152,62
504042	COMMUTATEUR 220/380V	COMMUTATOR 220/380V	270,85
504053	BOBINE LX1 D09 220V 50	COIL LX1 220V 50	43,87
504064	BOBINE LX1 D09 415/440 50	COIL 440V 50HZ	68,96
504075	CABLE ALIM R2/R2B/R201 CH	POWER CORD ASEV R2	4,78
504086	BOBINE 380V-50HZ	COIL 380V-50HZ	62,12
504119	BOBINE 220V-50HZ	COIL 220V-50HZ	56,55
504127	RELAIS DE TENSION 230V	230V RELAY	26,15
504130	BAGUE ETANCH 17X35X7	GLAUD RING	19,04
504141	BAGUE ETANCH 22X40X8	GLAUD RING 22X40X8	10,83
504163	BAGUE ETANCH 25X40X8	GLAUD RING 25X40X8	11,03
504174	BAGUE ETANCH 30X45X8	GLAUD RING 30X45X8	14,27
504185	BAGUE ETANCH 30X47X8	GLAUD RING	14,75
504218	ROULEMENT 6001 2RS	BEARING 6001	14,33
504219	JOINT TORIQUE 42X2 NBR70	SEAL 42X2	0,32
504230	ROULEMENT 6004	BEARING 6004	22,01
504240	ROULEMENT 6005 2RS	BALL BEARING 6005 2RS	12,09
504253	FUSIBLE 5X20 4AT CERAM	SECONDARY FUSE 9V	4,09
504257	FUSIBLE 5X20 8A VERRE	PRIMARY FUSE 8A	3,72
504258	FUSIBLE 5X20 10A VERRE	PRIMARY FUSE 10A	3,72
504262	BAGUE ETANCH 16X35X7	GLAUD RING 16X35X7	11,62
504266	ROULETTE FREIN D60 CL55D	CL55D BRAKE ROLLER D60	122,75
504267	ROULETTE S/FREIN D60 CL60	CL60D ROLLER D60	87,53
504268	TAMPON 25X25 CL55D	CL55D BUFFER 25X25	9,45
504272	CABLE ALIM 4X6 MM ²	POWER CORD 4X6 MM ²	117,71

Code	Designation		Price HT €
504273	BAGUE ETANCH 17X30X7	GLAUD RING	10,14
504274	CABLE ALIM 2P+T SURM EUR	POWER CORD 2P+T EUR	11,67
504275	CABLE ALIM 2P+T SURM UK	POWER CORD 2P+T UK	11,45
504276	CABLE ALIM 2P+T SURM DK	POWER CORD 2P+T DK	11,45
504277	CABLE ALIM 2P+T SURM US	POWER CORD 2P+T US	11,45
504278	CABLE ALIM 2P+T SURM AUST	POWER CORD 2P+T AUST	11,45
504279	CABLE ALIM 1.5 SURM EUR	POWER CORD 1.5 EUR	11,45
504280	CABLE ALIM 1.5 SURM UK	POWER CORD 1.5 UK	14,16
504281	CABLE ALIM 1.5 SURM DK	POWER CORD 1.5 DK	11,45
504282	CABLE ALIM R402 SURM TRIP	R402 POWER CORD	34,10
504284	BAGUE ETANCH 18X32X7	GLAUD RING 18X32X7	23,66
504288	ROULEMENT 6206-2RS	BALL BEARING 6206 2RS	19,04
504295	BAGUE ETANCH 18X35X10	GLAUD RING	10,08
504317	ROULEMENT 6207 2RS	BALL BEARING 6207 2RS	36,02
504328	ROULEMENT 6304 2RS	BEARING 6304	48,38
504339	ROULEMENT 6306	BEARING 6306	75,27
504350	CONNECTEUR BLEU R.131121	CONNECTOR PRONER BLUE	1,28
504361	COSSE FOURCHETTE D4 BLEUE	FORK TERMINAL-4 PRONER	0,96
504394	COLLIER RILSAN 319-10	COLLAR COLSON 319.10	0,79
504400	FICHE 16A 2P+T C200VVA	PLUG 16A 2P+T C200VVA	4,99
504405	COLLIER RILSAN 319-13	COLLAR RILSAN 319 13	0,79
504416	COLLIER RILSAN 319-16	COLLAR RILSAN 319-16	1,11
504427	COSSE RONDE D4 BLEUE	TERMINAL.ROUND.BLUE D.4	0,91
504438	BAGUE ETANCH 30X42X7	SEAL RING 30X42X7	28,01
504449	JOINT CUVE R15/R25/R40	R15/R25/R40 BOWL SEAL	2,71
504460	JOINT PAULSTRA 20X47X10	JOINT PAULSTRA 20X47X10	22,60
504471	CAPSULE CACHE VIS	SCREW COVER CAP REF.3669	0,64
504493	CAPSULE CACHE VIS R.3670	SCREW CAPS REF.3670	0,59
504515	BAGUE ETANCH 30X48X8	GLAUD RING 30X48X8	29,44
504560	BOBINE LX1 D25 220V 50HZ	COIL LX1 D25 220V 50HZ R1	44,83
504703	CONTACT. LC1D09N7 TESYS	CONTACT. LC1D09N7 TESYS	83,39
504780	CAPUCHON ETANCHEITE S.5	RUBBER NUT N.7	4,30
504812	ROULEMENT 6307	BEARING 6307	36,02
504823	BARETTE COMMUTATION	SWITCH GEAR	44,61
504845	ROULEMENT 6208 VV	BEARING 6208	112,08
504878	COSSE FOURCHETTE D6 BLEUE	D6 BLUE FORK TERMINAL	1,22
504900	PRISE 3P+T 227-78	PLUG MALE 3P+E 20AMP	12,83
505054	ROULEMENT 6003 VV	BEARING 6003	10,83
505065	COSSE RONDE D5 BLEUE	TERMINAL.ROUND.BLUE D.5	0,91
505076	COSSE FOURCHETTE D5 BLEUE	EYE TERMINAL 5 PRONER	1,11
505087	PIED C120/C200	C120/C200 FOOT	25,78
505164	JOINT CUVE R60B	R60B BOWL SEAL	6,05
505208	BAGUE METAFRAM 50X60X32	RING METAFRAM 50X60X32	30,34
505219	BAGUE ETANCH 38X55X10	SEALING RING 38X55X10	34,42
505230	CAPSULE CACHE VIS 3671	SCREW HEAD CAP 3671	0,69
505252	VOYANT CRISTAL SERIE 5	CRISTAL LIGHT SERIAL 5	8,38
505307	ROULEMENT 6305 VV	BEARING 6305	33,58
505318	ROULEMENT 6308 2RS	BALL BEARING 6308 2RS	35,97
505351	CAPSULE CACHE VIS 3668	SCREW HEAD CAP 3668	0,64
505362	CONDO 160µF 120V	CAPACITOR 160µF 120V	59,88
505373	CONDO 40µF 220V	CAPACITOR 40µF 220V	23,98
505406	CONDO 60µF 220V	CAPACITOR 60µF 220V	18,99
505417	CONDO PERM 10µF 450V	CAPACITOR PERM 10µF 450V	18,99
505428	CONDO 30µF 240V	CAPACITOR 30µF 240V	119,19
505439	RELAIS 2CR3 146	RELAY 2CR3 146	23,93
505440	RELAIS 2CR3 192	RELAY 2CR3 192	18,99
505450	CONDO 230µF 130V	CAPACITOR 230µF 130V	35,97
505461	CONDO 310µF 130V	CAPACITOR 310µF 130V	47,90
505472	RELAIS 110V ST2	RELAY 110V	49,59
505483	RELAIS 1PM456/60 SERIE MA	RELAY 1PM456/60	18,99
505494	ARRET DE TORSION R5/R51	BUSHING RELIEF	0,96
506176	RELAIS 2CR3 270	RELAY 2CR3 270	35,75
506210	AIMANT D8 LONG 35	MAGNET D8	28,64
506385	ROULEMENT 6205 VV	BEARING 6205	33,58
506396	BAGUE ETANCH 15X24X7	SEAL RING 15X24X7	6,05

Code	Designation	Price HT €
506407	BAGUE ETANCH 17X35X SEAL RING	27,58
506418	BAGUE ETANCH 25X35X7 (X) SEAL RING 25X35X7	7,32
506429	BAGUE ETANCH 25X47X7 (X) SEAL RING 25X47X7	7,96
506430	BAGUE ETANCH 30X50X10 SEAL RING 30X50X10	8,44
506440	BAGUE ETANCH 35X47X SEAL RING	9,65
506451	BAGUE ETANCH 35X50X8 SEAL RING	9,65
506473	COUPLEUR MOBILE R2 COUPLER MOVEABLE R2	17,08
506517	COSSE FOURCHETTE JAUNE 5 D5 YELLOW FORK TERMINAL	1,06
506528	BOUTON OLIVE 60/10 KNOB 60X10	0,05
506539	CONDO 80µF 130V CAPACITOR 80µF 130V	23,98
507002	BAGUE DE GUIDAGE CENTRING GUID	2,34
507026	CABLE ALIM 2P+T EUR 6.35 POWER CORD 6.35	10,88
507027	CABLE ALIM 2P+T US 6.35 POWER CORD US 6.35	10,88
507028	CABLE ALIM 2P+T AUST 6.35 POWER CORD AUST 6.35	10,88
507029	CABLE ALIM 2P+T UK 6.35 POWER CORD UK 6.35	18,83
507050	JOINT TORIQUE 120X3.5 O RING	3,45
507054	BAGUE ETANCH VIT 40X52X7 LIP SEAL	3,08
507063	ROULT 6004 2RS2/C3GWP BEARING	14,90
507064	ROULEMENT COMBINE RAX718	33,84
507107	BORNE ENTRELEC 6.35X32 6.35X32 ELECTRICAL TERMIN	8,96
507108	FLASQUE ENTRELEC FEM 13U FEM 13U FLANGE	1,01
507109	TIGE ACCOUPLE TGA13/3 ENTR TGA 13/3 COUPLING ROD	4,40
507110	ANNEAU TRUARC ANT ENTR TRUARC RING	0,15
507111	FUSIBLE CERAM 6.35X32 A 6.35X32 A CERAMIC FUSE	0,69
507113	FIL NOIR 1.5 MM² LG 150	0,73
507114	FIL NOIR 1.5 MM² LG 250	0,73
507121	FUSIBLE VERRE 5X20 5AT SECONDARY FUSE 24V	3,50
507122	PASSE FIL A BLOCAGE SR6P STRAIN RELIEF	1,48
507165	PRISE 2P+T DANEMARK 2P SOCKET + T DANEMARK	18,14
507167	BARRETTE COMMUTATION VCM COMMUTATION SUPPORT	74,58
507168	JOINT FACIAL R23/30 INOX R30 SHAFT TOP SEAL RING	14,90
507169	JOINT FACIAL R45/60 INOX R45 SHAFT TOP SEAL RING	19,10
507171	PRISE US CL60D PLUG HBL2421 20A 3PHASES	21,37
507174	CONTACT. LC1D09B7 TESYS CONTACTOR LC1D09B7	37,92
507175	CONTACT. LC1D40B7 TESYS LOW SPEED CONTACTOR	127,52
507176	CONTACT. LC1D50B7 TESYS HIGH SPEED CONTACTOR	151,49
507177	RELAIS TH LRD 3355 TESYS OVER RELAY LRD 3355 TESYS	98,19
507178	RELAIS TH LRD 3357 TESYS OVER RELAY LRD 3357 TESYS	115,22
507179	ROTOR MOT 303044 D29 400V 303044 D29 400V MOTOR ROT	263,10
507200	TRANSFO BLOC VCM 100/24 VCM 100/24 TRANSFORMER	95,48
507201	TRANSFO BLOC R60 250/24 R60 250/24 TRANSFORMER	118,98
507202	RELAIS TH LRD 21 TESYS OVER RELAY LRD 21 TESYS	63,55
507203	RELAIS TH LRD 22 TESYS OVER RELAY LRD 22 TESYS	63,55
507204	RELAIS TH LRD 32 TESYS OVER RELAY LRD 32 TESYS	86,47
507205	RELAIS TH LRD 35 TESYS OVER RELAY LRD 35 TESYS	86,47
507206	FUSIBLE 5X20 10AT CERAM SECONDARY FUSE 24V	4,09
507216	GRENOUILLE BLIXER4	7,06
507250	MINIRUPTUR NO 16A NO 16A SAFETY SWITCH	12,43
507257	RELAIS TH LRD 12 TESYS OVER RELAY LRD 12 TESYS	85,09
507320	CABLE ALIM. 2P + TERRE POWER CORD	10,88
507321	CABLE ALIM.2P+T EUR (3) 2P+EARTH EUR POWER CORD	10,88
507322	CABLE ALIM.2P+T EUR(2+1) POWER CORD 2P+T EUR	10,88
507323	CABLE ALIM.2P+T EUR POWER CORD 2P+T EUR	10,88
507324	CABLE ALIM.2P+T UK (3) POWER CORD 2P+T UK (3)	18,83
507325	CABLE ALIM. 2P+T UK POWER CORD 2P+T UK	18,83
507326	CABLE ALIM.2P+T AUST (3) POWER CORD 2P+T AUST (3)	11,03
507327	CABLE ALIM.2P+T AUST(2+1) POWER CORD 2P+T AUST	11,03
507328	CABLE ALIM.2P+T US (3) POWER CORD 2P+T US (3)	10,88
507329	CABLE ALIM.2P+T US (2+1) POWER CORD 2P+T US	10,88
507330	CABLE ALIM.2P+T US POWER CORD 2P+T US	10,88
507331	CABLE ALIM.2P+T AUST POWER CORD 2P+T AUST	11,03
507333	CABLE 2P+T R302 DK POWER CORD 2P+T R302 DK	10,88
507341	COURROIE CL50E	35,02
507343	PRESSE ETOUPE SAV	3,77
507518	POIGNEE GALBEE NOIRE LOCKING PIN KNOB	1,11

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507530	PALE MOBILE MS2	MOBILE PADDLE MS2	113,99
507540	PALE INFERIEURE MS2	BOTTOM PADDLE MS2	648,58
507639	CONTACTEUR LC1 D25 10 PV5	CONTACTOR 25A 220/380V	138,66
507650	CONTACTEUR LC1 D09 10 PV5	CONTACTOR 9A 220/380V	83,39
507661	BOBINE LX1 D09 220/380V	COIL LX1 220/380V	98,03
507683	GRENOUILLE C120/C200	C120/C200 CLIP	10,34
507694	BAGUE ETANCH 24X40X7	SEAL RING	8,64
507716	ILS RI 42	MAGNETIC LIGHT RI42 PF1	4,14
507859	COMMUTATEUR CL A6	CLA6 COMMUTATOR	11,40
507970	ILS RI 22 3B	ILS RI 22 3B	4,99
507991	RELAIS 220 V. SIEMENS	RELAY 220 V 50 HZ RC 7	27,85
508080	BAC C120/C200	C120/200 PLASTIC RECEIVER	34,42
508123	COURROIE CRANTEE 240LO75	240L TYPE NOTCHED BELT	26,74
508189	CONTACTEUR LC1 D09 10 FE7	CONTACTOR 9A 110V 50/60	60,10
508190	BOBINE LX1 DO9 110V	COIL LX1 DO9 110V	44,66
508211	CONDO 60µF 250V (X)	CAPACITOR 60µF 250V (X)	32,52
508222	CONDO PERM 16µF 400V (X)	CAPACITOR PERM 16µF 400V	42,17
508266	RELAIS 2CR3 216	PF1 RELAY 2CR3 216	52,73
508277	RELAIS 2CR3 285	PF1 RELAY 2CR3 285	54,95
508398	CACHE VENTIL MOT LS132M	FAN COVER	87,31
508409	CACHE VENTIL MOT LS90 L	FAN COVER	219,61
508431	VENTILATEUR MOTEUR LS132	FAN MOTOR 9CV	131,60
508442	CACHE VENTIL MOT LS132	FAN COVER	250,10
508464	ROTOR MOTEUR 9CV	ROTOR MOTOR 9CV	1240,09
508486	BORNIER R60B	R60B THERMINAL ELECTRIC	31,88
508497	PRESSE ETOUPE R60B	R60B SEALING GASKET	16,02
508706	ARRET DE TORSION R3/R301	BUSHING RELIEF	1,97
508849	PONT DIODE 25AMP 50V (X)	PONT DE DIODE 25 AMP 50 V	34,79
508850	CONTACTEUR LC1 D09 01 E7	CONTACTOR 9A 48V 50/60	64,29
508860	TEMPORISATEUR SERIE 10	TIMER DIAL LA3 D22	121,58
508871	TRANSFO 220/380 180 VA	TRANSFORMER	228,78
508882	TRANSFO 380/440 120VA	TRANSFORMER	195,90
508970	ROULEMENT D.20/42X8 REF 1	BEARING 20X42X8 REF 16004	22,97
508981	ROULEMENT D.25/47X8 REF 1	BEARING 25X47X8 REF 16005	25,31
508992	BAGUE ETANCH 25X38X7	SEAL RING 25X38X7	11,67
509003	COURROIE HTD 55085X20MM	CL400 BELT	39,20
509091	BOUTON MARCHE/ARRET	ON/OFF SWITCH	65,35
509102	ILS MDRR6 17-23 VOIR F11	REED SWITCH 17-23AT	4,99
509113	COURROIE CRANTEE 225L	BELT	18,51
509124	RELAIS 3TG1001 1AL2	RELAY 220/240V 50HZ	46,53
509135	RELAIS 3TK20 31-7AG2	RELAY 3TK 2040 6AJ1	52,73
509179	POIGNEE LEVIER CL60	CL60 HANDLE	11,57
509200	POIGNEE LEVIER CL55/CL60	CL55/CL60 PLASTIC HANDLE	11,57
509201	JOINT TORIQUE 24/2	TOROIDAL SEAL	7,48
509223	CONTACTEUR 48V 50/60	CONTACTOR 48V 50/60	67,90
509696	ILS IA85 (AD12)	REED SWITCH IA85 (AD12)	25,25
509784	BOBINE LX1 D09 48V	COIL LX1 D09 48V	69,75
510147	JOINT VA 65 FKM	SEAL VA 65 FKM	29,39
510148	JOINT TORIQUE D35X3	TORIC SEAL D35X3	2,54
510211	CONDO 120µF 250V	CAPACITOR 120µF 250V	41,11
510217	ROULEMENT 6004 2RS SAV		10,82
510218	DOUIL ELAST D10 SD200 SAV		1,24
510257	COMMUTATEUR R501/U/R5	R501/U/R5 COMMUTATOR	53,05
510312	TRANSFO 220/380 63 VA	TRANSFORMER	88,32
510323	TRANSFO 220/440 63VA 48V	TRANSFORMER	88,32
510477	CABLE ALIM. 2X0.75	POWER CORD R300	7,75
510499	FLASQUE INFERIEUR R4	R4 LOWER MOTOR FLANGE	88,05
510500	VENTILATEUR MOTEUR R4	R4 MOTOR LOWER FAN	61,32
510554	AMORTISSEUR	ABSORBER	11,89
511016	FIL CON BLEU L550 5/5		2,90
511038	FIL CON BLEU L1200 5/5		3,91
511104	FIL CON VERT/J L300 5/5		1,98
511192	500658N VERT/J L300 5/5		1,98
511490	CABLE 4MM2 LG=700	POWER CORD	30,45
511522	INTERRUPTEUR XE P A 1081	SWITCH XEP A 1081	23,39

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511533	CONTACTEUR ADDITIONNEL	ADDITIONAL CONTACT	21,91
511544	SUP.REL. TH LA7 D1064	RELAY SUPPORT	26,20
511555	CONTACTEUR LC1 D25 10 E7	CONTACTOR 25A 48V 50/60	133,94
511566	CONTACTEUR LC1 D40 11 E7	CONTACTOR 40A	233,77
511588	TETE INTER MARCHE/ARRET	ON OFF SWITCH END	27,53
511599	CORPS INTERRUPTEUR	SWITCH BODY	39,57
511600	CAPUCHON ETANCHEITE S.10	WATER TIGHT CAP	10,39
511610	AMPOULE DL 1CE 048	LIGHT DL 1CE 048	7,37
511620	PONT DE DIODES 25A	TRANSFORMER 25A	31,88
511621	PONT DIODE R800/25/40 S10	RECTIFIER	31,19
511622	PONT DE DIODES 35A	TRANSFORMER 35A	32,67
511632	PORTE FUSIBLE	FUSE SUPPORT	13,89
511643	FUSIBLE CART.8.5X31.5 2A	FUSE 8.5X31.5 2A	3,23
511654	ILS INVERSEUR CD 21	ILS SWITCH CD 21	55,43
511665	TRANSFO 220/380 50/560 VA	TRANSFORMER 220/380V	277,48
511676	COMMUTATEUR 220/380V	SWITCH	417,94
511687	TRANSFO 380/440 50-280 VA	TRANSFORMER	262,95
511698	COMMUTATEUR R25/R40 S.10	COMMUTATOR R25/40 S.10	266,82
511709	AIMANT FXD330 D29X7 R301	MAGNET FXD330 D29X7 R301	4,19
511720	COSSE OEIL D3.5 PRE ISOLE	D3.5 EYE PRE ISOLAT TERM	0,64
511731	CABOCHON VERT	CABOCHON GREEN	1,43
511940	TRANSFO 220/380	TRANSFORMER	278,75
511951	TRANSFO 380/440 50VA 48V	TRANSFORMER	207,57
512666	JOINT CHARNIERE R15 S10	R15 S10 HINGE SEAL	12,26
514030	RELAIS 2CR3 228	RELAY 2CR3 228	52,73
514140	FIL CON BLEU L1500 5/5		1,35
514162	FIL CON BLEU L1700 5/5		1,53
514184	FIL CON BLEU 200+1700 0.5		1,98
514536	VENTILATEUR MOTEUR 0.12CV	MOTOR FAN	17,51
514570	FILTRE A AIR C25	AIR FILTER C25	315,88
514646	FILTRE A AIR C4	AIR FILTER C4	185,76
514657	DISCONTACTEUR LE1 D1234	DISCONTACTOR	169,53
514690	BOITIER INTER XAC A029	INTERRUPTOR BOX XAC AO29	134,73
514756	JOINT TORIQUE 290X8	SEAL 290X8	56,55
514767	JOINT TORIQUE 180X4	SEAL D180X4	31,09
514778	PLOT ANTI-VIBRAT D20X20	ABSORBER	10,14
514954	BOUTON MARCHE NOIR	ON BUTTON BLACK XAC A 941	16,66
514965	CONTACT FERM ZB2 BE 101	CLOSING SWITCH ZB2 BE 101	16,66
514976	CONTACT OUVERT ZB2BE 102	OPENING CONTACT	16,66
515009	CACHE VENTIL REF 714364	FAN TOP 714364	137,07
515064	ROTOR R25 LS112 MONO.T	ROTOR R25 LS1 12 MONO.T	537,45
515075	VENTILATEUR MOTEUR LS90	MOTOR FAN LS 90	69,75
515086	VENTILATEUR MOTEUR LS112	R15 FAN MOTOR	55,91
515174	COMMUTATEUR R4	COMMUTATOR R4	59,68
515262	HELICE VENTIL LS 132 R60	R 60 FAN PROPELLER	185,76
515295	MANOMETRE VDO1765 (X)	MANOMETER VDO1765 (X)	146,67
515372	CONTACTEUR LC1 D25 01 E7	CONTACTOR 25A 48V 50/60	139,35
515405	BOBINE LX1 D25 48V	COIL LX1 D25 48V	92,99
515416	BOBINE D40 48V	COIL D40 48V	133,15
515482	COURROIE CL401/CL50	BELT	35,02
515493	BAGUE AUTO-LUBRIF.CL50-A	RING	3,13
515515	PRESSE ETOUPE D16 SAREL 9	CORD PROTECTOR D16 SAREL9	3,77
515548	TETE MANETTE R5/R551/R501	HAND LEVER HEAD	17,08
515559	EMBASSE ZB2 BZ 009	COLLAR ZB2 BZ 009	8,86
515570	CABLE ALIM 4X1.5 LG 3M	POWER CORD 4X1.5 LG 3M	32,57
515753	GRENOUILLERE 05AIB (X)	FIXING STRIPS 05AIB	11,67
515988	FAISCEAU BRANCHEMENT 0.82	0.82 CONNTECTING BEAM	8,33
600008	ROTOR MOTEUR R501	R501 MOTOR ROTOR	239,18
601271	RELAIS 2CR4 206	RELAYS 2CR4 206	27,06
601690	RELAIS 2CR4 144	RELAY 2CR4 144	12,63
601700	RELAIS LEROY 220 V	RELAY LEROY 220V	13,69
700003	JOINT VERSILIC 5/7	5/7 VERSILIC RING	2,34
700016	JOINT SILICONE EQ260 GRIS	EQ260 GREY SILICONE SEAL	14,38
700019	JOINT VERSILIC 10X6 6OSH	SEAL D10X6	9,07
700050	BOURRELET FLEX 4610026		2,26

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700909	TUYAU EVACUATION D45 L.	OUTLET PIPE D.45 LENGTH L	15,97
702230	121682FIBRE VERRE DIA 8	121682 FIBER GLASS DIA 8	2,49
106458S	COUVERCLE CUTTER R2		59,64
9134	ENS RELAIS MTRP 39/38	RELAY MTRP 39/38	18,57
9135	ENS RELAIS MTRPH 46/39	RELAY MTRPH 46/39	18,57
9142	ENS RELAIS MTRPH 16/39	RELAY ASSEMBLY MTRPH 1639	18,57
9143	ENS RELAIS MTRP 52/39	RELAY MTRP 52/39	18,57
9144	ENS RELAIS MTRP 56/39	RELAY MTRP 56/39	18,57
100050	PLAQ SUP RELAIS AMF	PLATE SUPPORT RELAY AMF	0,64
101984	FLASQUE SUPERIEUR RLT 4BR	UPPER END BELL RLT 4BR	6,42
101985	FLASQUE INFERIEUR RLT 4BR	LOWER END BELL RLT 4BR	6,42
102777	FLASQUE INFERIEUR MONTE	MOUNTED DOWN END BELL	6,79
102778	FLASQUE SUPERIEUR MONTE	MOUNTED UPPER END BELL	6,79
118512	VENTILATEUR CLOCHE D11	LS VA 056101 VENTILATOR	3,82
201828	VIS TC PZD 4X47	GROSS SCREW C 4X47 CAT 8.	0,10
206459	ECROU EMBASE M4 MGX	NUT SERPRESS M4	0,10
500257	RELAIS MTRP39-39	RELAY MTRP39-38	10,45
500289	RELAIS MTRPH46-39	RELAY MTRPH46-39	14,27
500296	RELAIS MTRPH 0016/39	RELAY MTRPH16-39	14,27
504674	RELAIS MTRPH 52-39		14,27
507215	CONDO 180µF 250V	CAPACITOR 180µF 250V	12,31
512704	RELAIS MTRP 52-39	RELAY MTRP 52-39	11,52
512705	RELAIS MTRP 56-39	RELAY MTRP 56-39	11,52
600018	CONDO 60µF 250V	CAPACITOR 60µF 250V	13,42
600030	COSSE BROCHE D2.3	D2.3 PIN TERMINAL	0,54
600087	CONDO 100µF 250V	CAPACITOR 100µF 250V	13,42
600089	CONDO 315µF 120V	CAPACITOR 315µF 120V	11,52
600567	RELAIS 2CR4 146	RELAY 2CR4 146	11,14
601029	STATOR H40	STATOR ONLY 125/80 HR 40	11,14
601030	ROTOR H40	ROTOR MOULED BORE 15 HR40	17,88
601140	CONDO 230µF 150V	CAPACITOR 230µF 150V	9,23
601282	AGRAFE DE CONDO AVANT	CONDENSOR CLASP	0,64
601337	CONDO PERM 25µF 250V	CAPACITOR PERM 25µF 250V	31,78
603262	ROTOR H50	ROTOR	12,31
603482	PROTEC THERMIQUE S06 140°	THERMAL PROTEC S06 140°	5,25
603559	CONDO 180µF 150/190V	CAPACITOR 180µF 150/190V	8,38
603636	CONDO 50µF 280V DPE	CAPACITOR 50µF 280V VDE	14,96
603658	CONDO 150µF 120V	CAPACITOR 150µF 120V	12,95
603669	CONDO 180µF 120V	CAPACITOR 180µF 120V	11,52
3208	H40 115V 60/1 COMPACT	H40 115V 60/1 COMPACT	103,18
3310	H50 115V 60 CS3000 FMI		158,29
3513	H50 115V 60 CS TK	H50 115V 60 CS TK	146,08
3514	H50 115V 60 CS5000 TK	H50 115 60 CS5000 TK	158,29
9133	ENS RELAIS MTRP 37/38	RELAY MTRP 37/38	13,79
27005	GRILLE 8X8 R4	R4 GRID 8X8	156,59
27016	GRILLE 10X10 R4	R4 GRID 10X10	156,59
27024	COUTEAU LISSE R501U	STRAIGHT BLADE R501U	134,84
27025	COUTEAU CRANTE R501U	SERRATED BLADE R501U	147,89
27027	GRILLE 14X14 R4	R4 GRID 14X14	156,59
27031	CUTTER R501U INOX	R501U CUTTER ATT.	568,75
27035	EMINCEUR 5 (H)	SLICER 5 (H)	88,11
27036	EMINCEUR 8 (H)	SLICER 8 (H)	88,11
27038	GRILLE 20X20 R4	R4 GRID 20X20	156,59
27039	EMINCEUR 14 (H)	SLICER 14 (H)	94,64
27040	JULIENNE 2X2 (H)	JULIENNE 2X2 (H)	118,55
27041	JULIENNE 4X4 (H)	JULIENNE 4X4 (H)	118,55
27042	JULIENNE 6X6 (H)	JULIENNE 6X6 (H)	118,55
27043	JULIENNE 8X8 (H)	JULIENNE 8X8 (H)	118,55
27082	EMINCEUR 10 R4	R4 SLICER 10	134,84
27115	JULIENNE 5X5 R4	R4 JULIENNE 5X5	168,58
27126	JULIENNE 9X9 R4	R4 JULIENNE 9X9	156,59
27160	RAPEUR 5 R4	R4 COARSE GRATER 5	147,89
27170	RAPEUR 2 R4	R4 GRATER 2	147,89
27181	RAPEUR 1.5 R4	R4 GRATER 1.5	147,89
27192	RAPEUR PARMESAN R4	R4 PARMESAN GRATER	147,89

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27214	EMINCEUR 1 R4	R4 SLICER 1	134,84
27225	EMINCEUR 2 R4	R4 SLICER 2	134,84
27236	EMINCEUR 3 R4	R4 SLICER 3	134,84
27247	JULIENNE 2X2 R4	R4 JULIENNE 2X2	168,58
27291	PRESSE AGRUMES R2	R2 COMPLETE CITRUS PRESS	144,65
27380	JULIENNE 3X3 R4	R4 JULIENNE 3X3	168,58
27423	COUTEAU LISSE R4	R4 STRAIGHT BLADES	128,32
27533	JULIENNE 7X7 R4	R4 JULIENNE 7X7	168,58
27841	EMINCEUR 5 R4	R4 SLICER 5	134,84
27973	RAPEUR 9 R4	R4 GRATER 9	147,89
27984	JULIENNE 2X4 R4	R4 JULIENNE 2X4	168,58
28116	COUTEAU LISSE R100/R120E	R100/R120E STRAIGHT BLADE	53,05
28260	RAPEUR 3 (H)	MEDIUM GRATING PLATE 3MM	80,47
28270	RAPEUR 1.5 (H)	GRATING PLATE 1.5 MM	80,47
28281	RAPEUR 7 (H)	COARSE GRATING PLATE 5MM	80,47
28292	RAPEUR 9 (H)	9MM EX-COARSE GRATE PLT	80,47
28435	RAPEUR PARMESAN (H)	EXTRA FINE GRATING PLATE	64,19
49020	PIEtement+FILTRE EP5	STAND ASSEMBLY+FILTER EP5	498,04
57002	COUTEAU LISSE R60B 3L	R60B STRAIGHT KNIFE 3 BL.	1123,34
57003	COUTEAU CRANTE R25 3L	SERRATED KNIFE 3B R25	768,83
57004	COUTEAU LISSE R25 3L	STRAIGHT KNIFE 3B R25	711,17
57013	COUTEAU CRANTE R60B 3L	R60B SERRATED KNIFE 3 BL.	1083,08
57015	COUTEAU CRANTE R25/R40 2L	R25/40 SERRATED KNIFE 2BL	541,53
57026	COUTEAU LISSE R25/R40 3L	R25/40 STRAIGHT KNIFE 3BL	594,85
57027	COUTEAU CRANTE R25/R40 3L	R25/40 SERRATED KNIFE 3BL	642,69
57029	COUTEAU LISSE R25/R40 2L	R25/40 STRAIGHT KNIFE 2BL	507,85
57068	COUTEAU LISSE R25	STRAIGH KNIFE R25	602,44
57079	COUTEAU CRANTE R25	SERRATED KNIFE R25	640,52
100040	BOITIER CONNECT. 110/220V	CONNECTION BOX 110/220V	5,20
100082	AXE HEXAGONAL R301U	R301U DRIVE SHAFT	15,01
100083	AXE MOTEUR H50 R301 ULTRA	R301 ULTRA MOTOR OXIS	13,20
100084	DEFLECTEUR AXE R301U	R301U SHAFT DEFLECTOR	1,80
100337	AXE MOTEUR H50 C80	MOTOR AXLE C80	101,90
100339	EQUERRE SUPP RELAIS C8	AQUARE FOR RELAY SUPPORT	3,55
100406	FLASQUE INFERIEUR RLT 3BR	LOWER END BELL	10,88
100410	FLASQUE SUPERIEUR RLT 3BR	UPPER END BELL FOR THE	10,88
100613	AXE MOTEUR H40 CS3000	CS3000 MOTOR SHAFT H40	3,66
101178	LAME LISSE R8	R8 SRAIGHT BLADE	53,31
101246	LAME LISSE R60B EP 3.5	3.5MM STRAIGHT BLADE R60B	131,60
101254	LAME LISSE R60B EP 5	5MM STRAIGHT BLADE R60B	131,60
101258	LAME CRANTEE R60B EP 3.5	3.5MM SERRATED BLADE R60B	145,71
101261	LAME CRANTEE R60B 5MM	5MM SERRATED BLADE R60B	145,71
101384	LAME LISSE R60B EP 3	3MM STAIGHT BLADE R60B	131,60
101385	LAME CRANTEE R60B 3MM	3MM SERRATED BLADE R60B	145,71
102960	LAME LISSE R15	R15 STRAIGHT BLADE	90,28
106821	LAME CRANTEE R8	R8 SERRATED BLADE	62,01
108020	LAME LISSE R25/R40	R25/R40 STRAIGHT BLADE	96,81
108383	LAME CRANTEE R25/R40	R25/R40 SERRATED BLADE	107,69
117162	AXE D'ENTRAINEMENT CL25	DRIVE AXEL CL25	15,01
117610	VENTILATEUR RC	FAN RC	6,21
120428	EQUERRE SUPP RELAIS R2	RELAY SQUARE SUPPORT	2,91
122947	PLATINE SUPPORT RELAIS	RELAY SUPPORT SCREW	1,70
125455	RONDELLE DE FROTTEMENT	RUB WASHER	0,10
125466	RONDELLE A ERGOT	LUG WASHER	0,10
126775	AXE MOTEUR H45 R100	H45 R100 MOTOR SHAFT	15,70
127512	FLASQUE SUPERIEUR R301	R300 UPPER FLANGE	17,88
127810	VENTILATEUR MOTEUR R301	R300 FAN	5,30
141010	AXE MOTEUR H50 CL401	MOTOR SPINDLE	12,73
141207	AXE MOTEUR H40 RC13	MOTOR AXLE	4,24
141340	CLIP FIXATION CONDO AV	CONDENSER FIXING CLIP	0,15
141570	AXE MOTEUR H50 R172	H50 R172 MOTOR SHAFT	9,13
203126	VIS TH 6X10 CADMIEE	CADMIUN PLATED SCREW TH 6	0,10
207526	RONDELLE ONDUFLEX E12	ONDUFLEX WASHER E12	0,05
207560	RONDELLE ELASTIQ D24X34	ELASTIC WASHER D24 D134	0,59
208758	CIRCLIPS E12	CIRCLIPS E12	0,05

Code	Designation		Price HT €
500256	RELAIS MTRP37-39	RELAY MTRP37-38	7,75
500558	PROTEC T11V 14005L534U102	THERMAL PROTECTION	6,05
500785	PLATEAU A COUTEAU EP5	KNIFE PEELING PLATE EP5	179,45
500786	PLATEAU G.OIGNONS EP5	LARGE ONIONS PEELING	132,66
500787	PLATEAU P.OIGNONS EP5	SMALL ONIONS PEELING	132,66
500788	PLATEAU LAVAGE EP5	WASHING PLATE EP5	243,58
500789	PLATEAU COQUILLAGES EP5	MUSSELS WASHING PLATE EP5	150,06
500790	PANIER ESSORAGE EP5		176,16
500791	PLATEAU ABRASIF EP5	CARBORUNDUN PEELING PLATE	132,66
500793	PLATEAU A COUTEAU EP10		369,73
500794	PLATEAU G.OIGNONS EP10/15	LARGE ONIONS PEELING	244,70
500795	PLATEAU P.OIGNONS EP10/15	SMALL ONIONS PEELING	244,70
500796	PLATEAU LAVAGE EP10/EP15	VEG. WASHING PLATE EP10/15	277,32
500797	PLATEAU COQUILL. EP10/EP15	MUSSELS WASHING PLATE	243,58
500798	PANIER ESSORAGE EP10	SALAD SPINING BASKET EP10	188,15
500799	PLATEAU ABRASIF EP10 COMB	CARBORUNDUN PEELING PLATE	180,51
500800	PANIER ESSORAGE EP15	SALAD SPINING BASKET EP15	188,15
501462	PLATEAU ABRASIF EP10/15	CARBORUNDUM PEELING PLATE	180,51
503613	ROTULE 12X22X15	SWIVEL 12X22X15	1,48
504229	ROULEMENT 6002 2RS	BEARING 6002	8,76
505538	COSSE OEIL D4	D4 EYE TERMINAL	0,10
508178	BAGUE C12X17X16	RING C12X17X16	2,28
600022	CLIP FIXATION CONDO AR	SMALL CAPACITOR STRAP	1,60
600457	ROULEMENT 6201 2RS	BEARING 6201 VV	6,95
601964	RELAIS 2CR4 214 R2	RELAY 2CR4 214 R2	23,07
601997	PROTECTEUR THERMIQUE 3/4»	THERMAL PROTECTION	11,94
602030	CLIP SONDE	T.O.U CLIP	0,64
602140	CONDO 40µF 250V SEV	CAPACITOR 40µF 250V SEV	23,93
602723	CONDO 50µF 250V VDE	CAPACITOR 50µF 250V VDE	8,81
603515	CONDO 40µF 250V VDE	CAPACITOR 40µF 250V VDE	8,81
603526	CONDO 60µF 250V VDE	CAPACITOR 60µF 250V VDE	13,47
603614	CONDO 40µF 280V DPE	CAPACITOR 40µF 280V DPE	8,81