

robot coupe®

GUIDE DE SÉLECTION DISQUES - DISCS SELECTION GUIDE

KEUREGIDS VOOR DE SCHIJVEN

GUIA DE SELECCION DE DISCOS - GUIDA ALLA SELEZIONE DEI DISCHI

GUIA DE SELEÇÃO DE DISCOS



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Éminceurs - Slicers - Snijschijven

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 20, CL 30 Bistro, CL 40, R 101 XL, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.

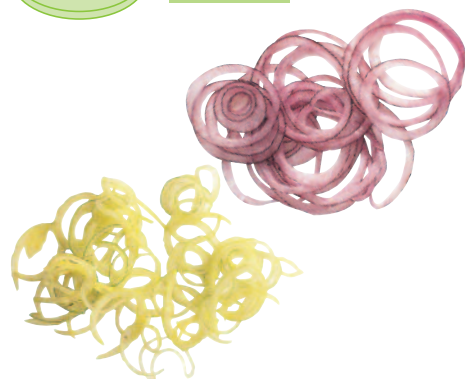
0,6 mm
Ref. 28166



0,8 mm
Ref. 28069



1 mm
Ref. 28062



2 mm
Ref. 28063
Ref. 27555



3 mm
Ref. 28064
Ref. 27086



4 mm
Ref. 28004
Ref. 27566



5 mm
Ref. 28065
Ref. 27087



6 mm
Ref. 28196
Ref. 27786



8 mm
Ref. 28066



10 mm
Ref. 28067



14 mm
Ref. 28068



PdT cuites 4 mm*
Cooked potatoes
Ref. 27244



*Gekookte aardappelen/Patatas cocidas/
Patate cucinate/Batatos cozidas

PdT cuites 6 mm*
Cooked potatoes
Ref. 27245



*Gekookte aardappelen/Patatas cocidas/
Patate cucinate/Batatos cozidas

Rebanadores - Fette - Fatiadores

Bâtonnets - Julienne - Reepjes

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 20, CL 30 Bistro, CL 40, R 101 XL, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.

1 x 8 mm
Ref. 28172



1x26 mm
Ref. 28153



2x2 mm
Ref. 28051
Ref. 27599



2,5x2,5 mm
Ref. 28195



2x4 mm
Ref. 27072
Ref. 27080



2x6 mm
Ref. 27066
Ref. 27081



2x8 mm
Ref. 27067



2x10 mm
Ref. 28173



3x3 mm
Ref. 28101



4x4 mm
Ref. 28052
Ref. 27047



6x6 mm
Ref. 28053
Ref. 27610



8x8 mm
Ref. 28054
Ref. 27048



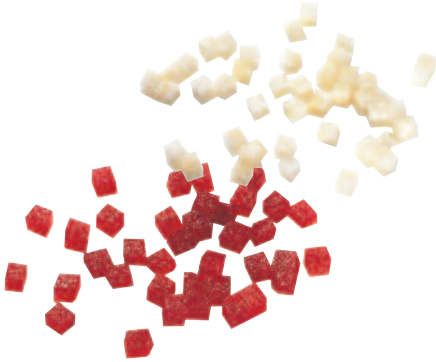
Bastoncitos - Julienne - Palitos

Macédoine - Dicing - Macedoine

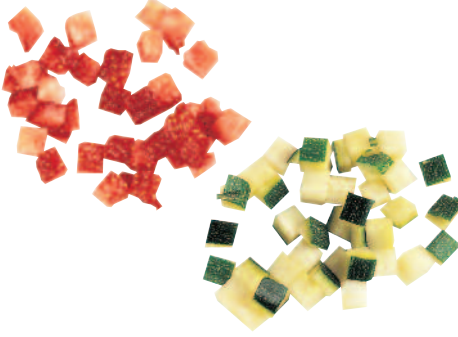
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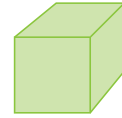
CL 40, CL 30 Bistro, R 402, R 402 V.V.

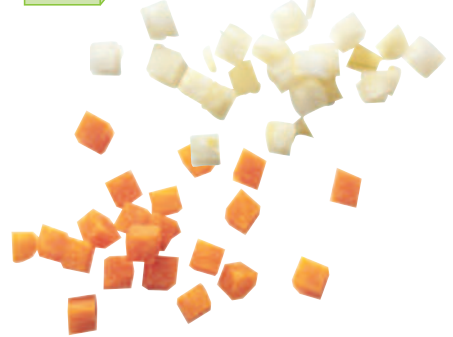
 **5x5x5 mm***
Ref. 28110

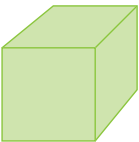


 **8x8x8 mm***
Ref. 28111
Ref. 27113



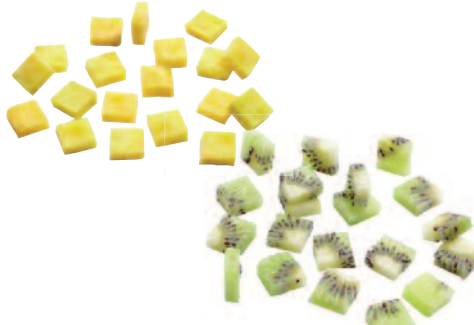
 **10x10x10 mm***
Ref. 28112
Ref. 27114

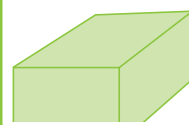


 **12x12x12 mm**
Ref. 27298

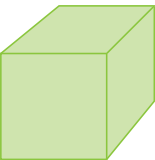


 **14x14x5 mm**
Ref. 28181

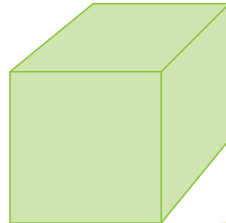


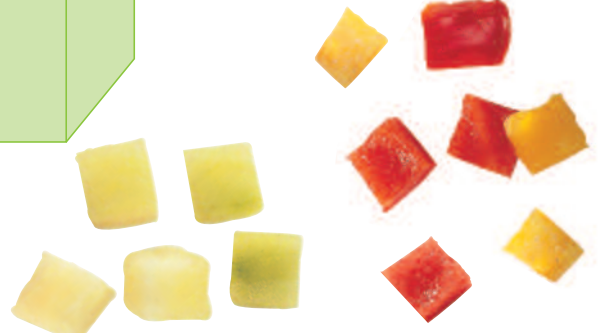
 **14x14x10 mm**
Ref. 28179

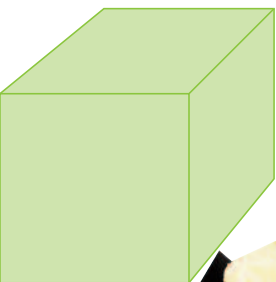


 **14x14x14 mm**
Ref. 28113

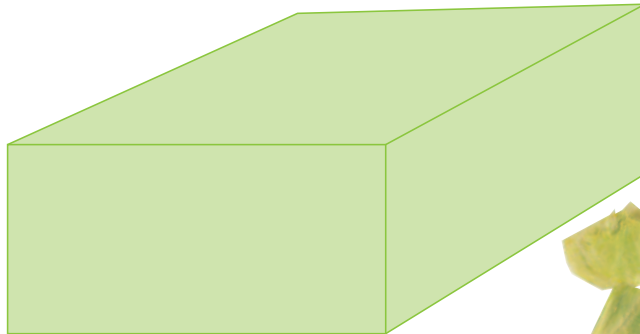


 **20x20x20 mm**
Ref. 28114



 **25x25x25 mm**
Ref. 28115



 **50x70x25 mm**
Ref. 28180



Macedonia - Cubetti - Cubos

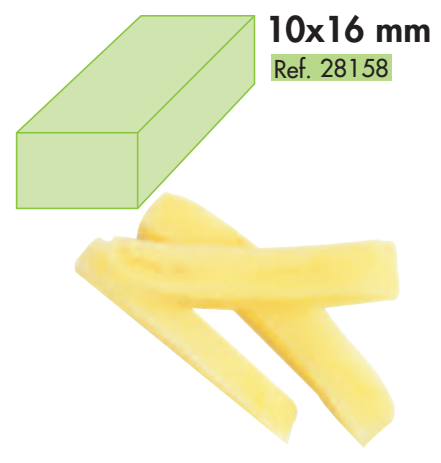
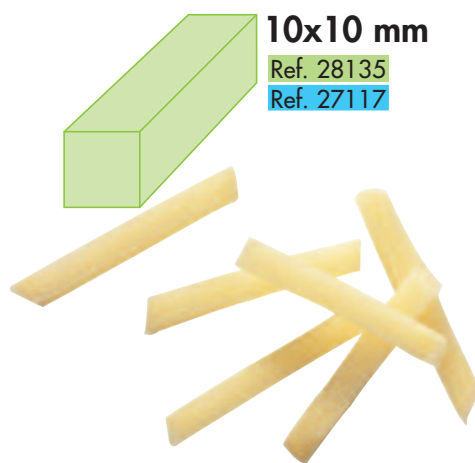
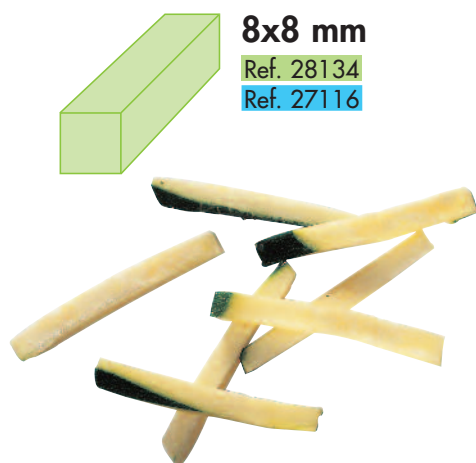
* Pour nettoyer, utilisez D-clean Kit (réf 39881)

* Use D-clean Kit for cleaning (ref 39881)

Frites - French Fries - Frieten

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

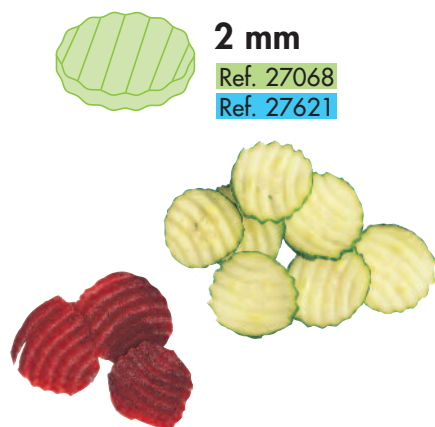
CL 40, CL 30 Bistro, R 402, R 402 V.V.



Patatas fritas - Patate fritte - Batatas fritas Ondulés - Ripple cuts - Gecolde

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 20, CL 30 Bistro, CL 40, R 101 XL, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.

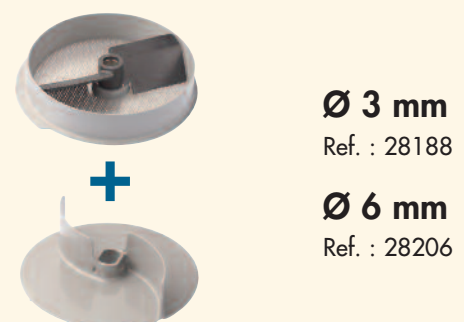


Ondulados - Ondulate - Ondulados Presse-purée - Mashed Potato - Pureepers

CL 50 - CL 50 Ultra



CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V.
R 652 - R 652 V.V.



Pasapuré - Schiacciapatate - Passador

Râpeurs - Graters - Raspchijven

CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

CL 20, CL 30 Bistro, CL 40, R 101 XL, R 201 XL, R 211 XL, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.

CL 40

1,5 mm

Ref. 28056
Ref. 27588
Ref. 27148



2 mm

Ref. 28057
Ref. 27579
Ref. 27149



3 mm

Ref. 28058
Ref. 27511
Ref. 27150



4 mm

Ref. 28073



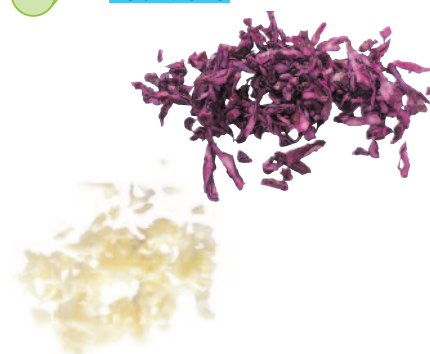
5 mm

Ref. 28059



6 mm

Ref. 27046



7 mm

Ref. 28016



9 mm

Ref. 28060
Ref. 27632



Parmesan*

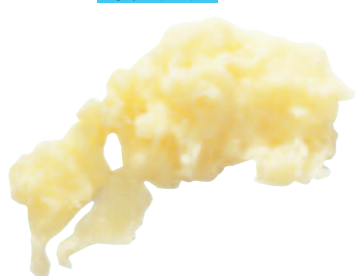
Ref. 28061
Ref. 27764



*Parmezaanse kaas/Parmesano/Parmigiano/Parmesão

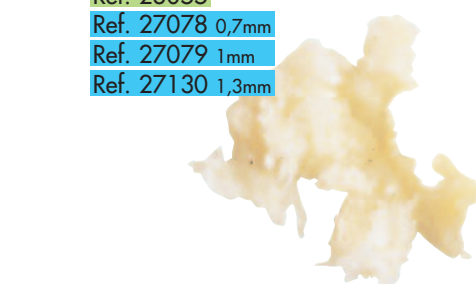
Röstis

Ref. 27164
Ref. 27191



Raifort/Horseradish*

Ref. 28055
Ref. 27078 0,7mm
Ref. 27079 1mm
Ref. 27130 1,3mm



*Radijs/Rábano blanco/Ravanelli/Rábano

Pdt crues/ Fresh Potatoes

Ref. 27219



Ralladores - Grattugge - Raladores