

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 - Snijerschijven

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



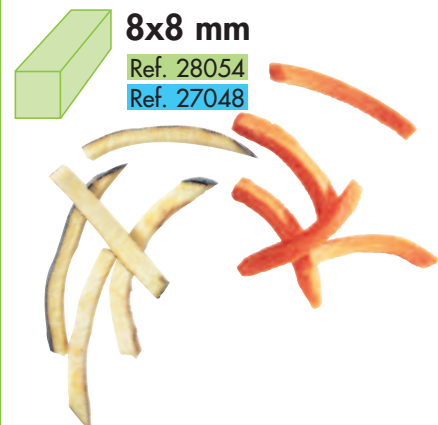
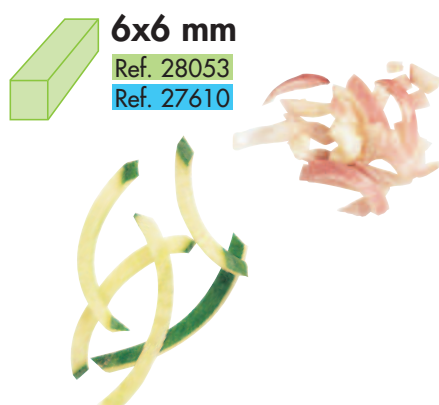
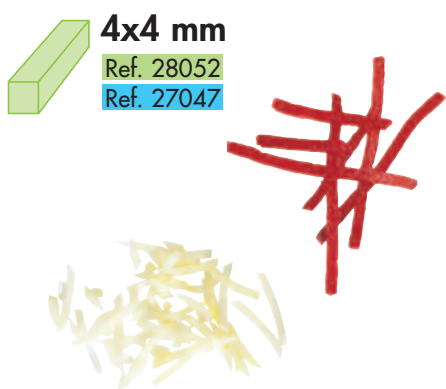
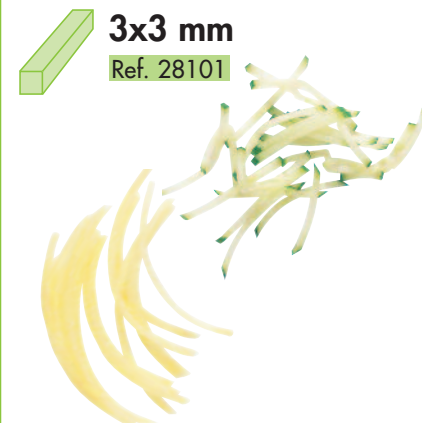
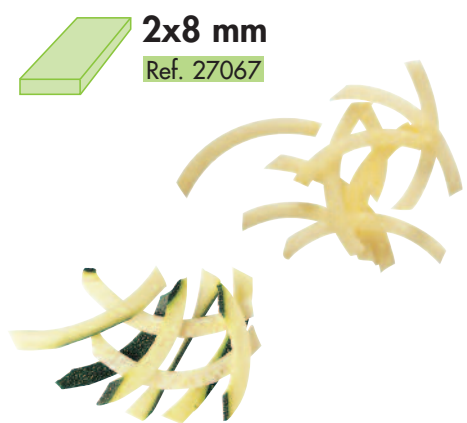
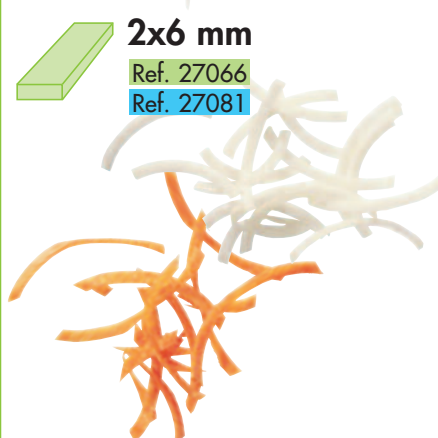
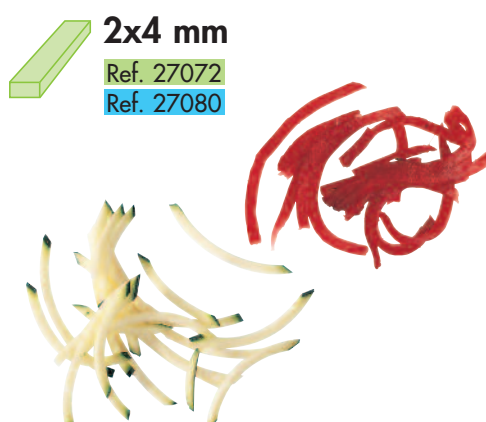
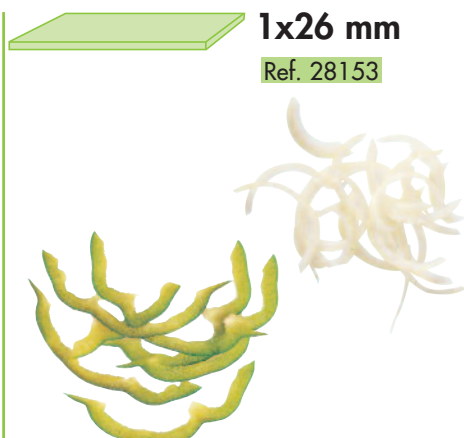
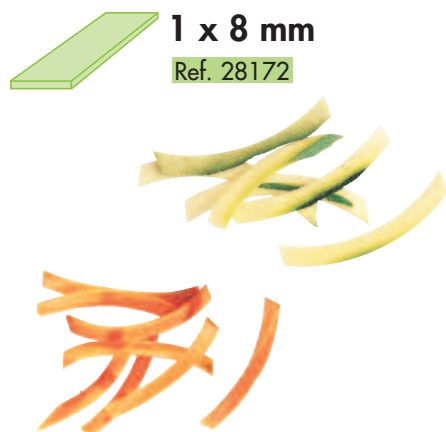
*Gekookte aardappelen/Patatas cocidas/
Patate cucinate/Batatos cozidas

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.




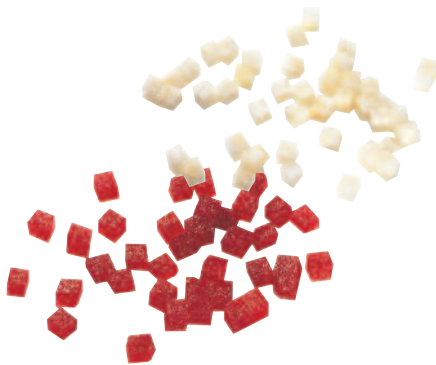
Bastoncitos - Julienne - Palitos


Macédoine - Dicing - Macedoine

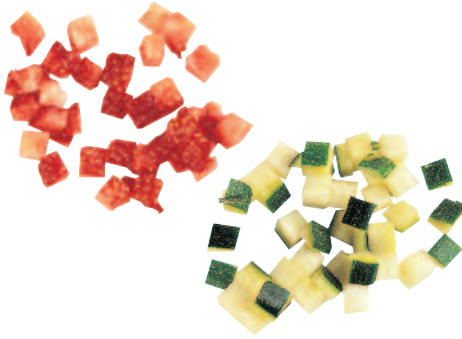
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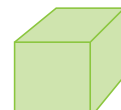
CL 40, CL 30 Bistro, R 402, R 402 V.V.

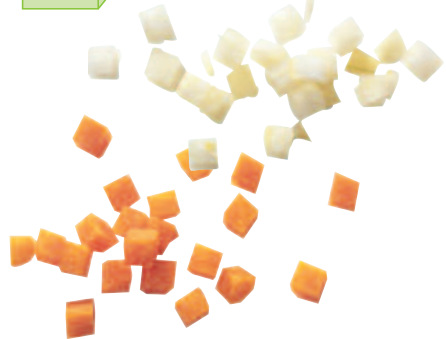
 **5x5x5 mm***
Ref. 28110



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



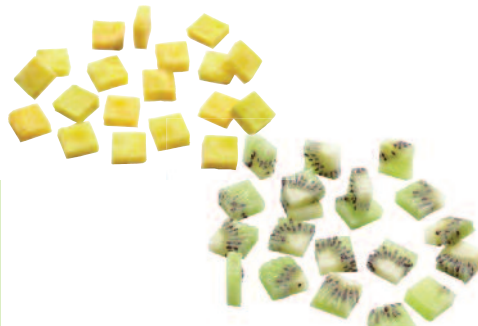
 **10x10x10 mm***
Ref. 28112
Ref. 27114




 **12x12x12 mm**
Ref. 27298



 **14x14x5 mm**
Ref. 28181



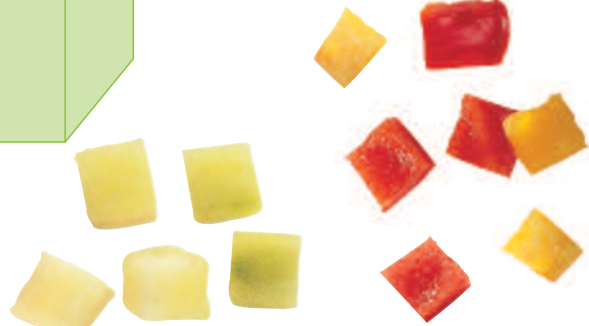
 **14x14x10 mm**
Ref. 28179



 **14x14x14 mm**
Ref. 28113



 **20x20x20 mm**
Ref. 28114



 **25x25x25 mm**
Ref. 28115



 **50x70x25 mm**
Ref. 28180



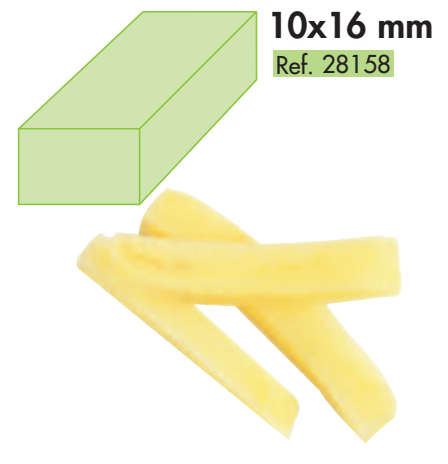
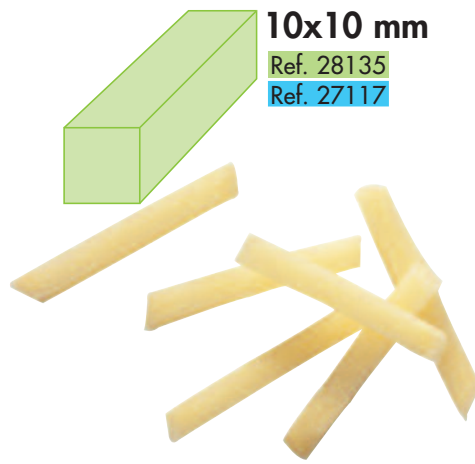
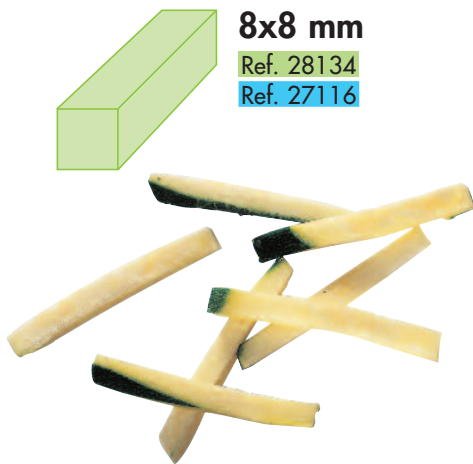
Macedonia - Cubetti - Cubos

* 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.



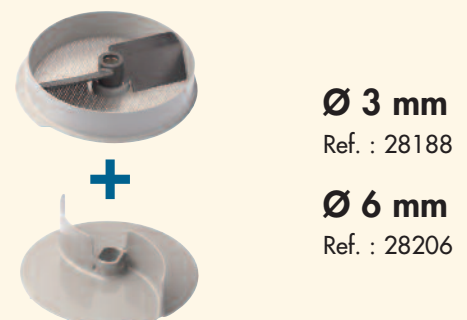
Ondulados - Ondulate - Ondulados

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

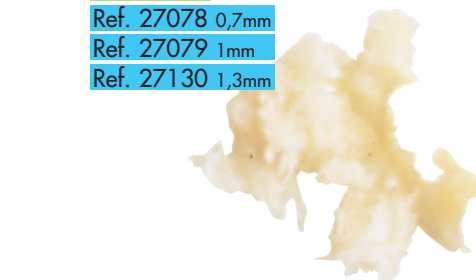
Röstis

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