

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



Service clients France : Tél. : 03 85 69 50 00 – Fax : 03 85 69 50 07
email : france@robot-coupe.fr
Direction Générale, France, Internationale et Marketing :
Tél. : +33 1 43 98 88 33 - Fax : +33 1 43 74 36 26
email : international@robot-coupe.com
Australia : T (02) 9478 0300 - F (02) 9460 7972
email : orders@robot-coupe.com.au
Belgium : Tél. : (071) 59 32 62 - Fax : (071) 59 36 04
email : info@robot-coupe.be
España : Tel. : (93) 741 10 23 - Fax : (93) 741 12 73
email : robot-coupe@robot-coupe.e.telefonica.net

Portugal : Zona norte n° 91 87 54 388 - Zona centro-Sul n° 91 95 56 569
email : international@robot-coupe.com
Italia : Tel : 051726810 - Fax : 051726812
email : info@robot-coupe.it
New Zeland : T 0800 716161 - F 0800 716162
email : orders@robotcoupe.com.au
UK : T : +44(0) 20 8232 1800
email : sales@robotcoupe.co.uk
U.S.A. : Ph : 800/824-1646 • 601/898-8411 - fax: 601/898-9134
email : info@robot-coupeusa.com

www.robot-coupe.com

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.

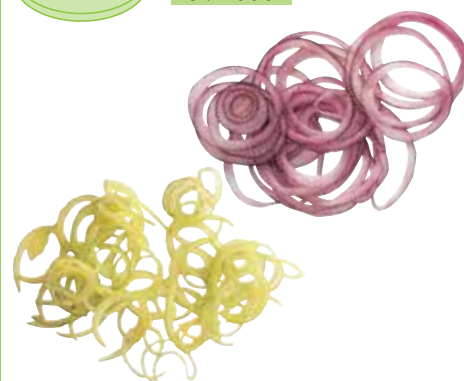
0,6 mm
Ref. 28166



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



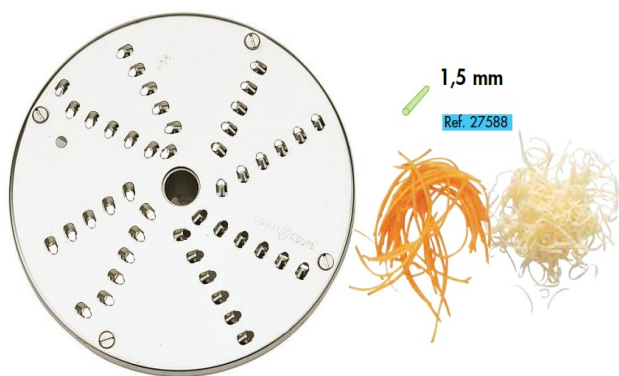
6x6 mm
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Ref. 27610



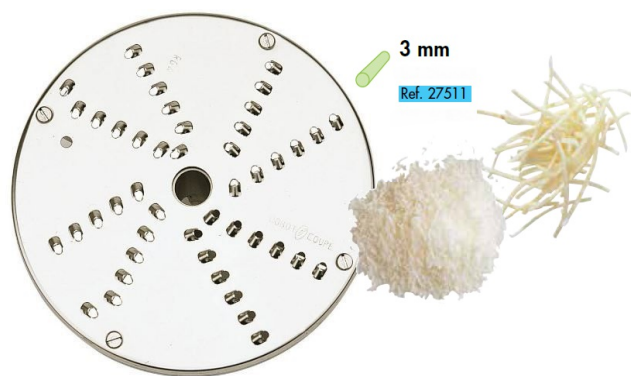
8x8 mm
Ref. 28054
Ref. 27048



Bastoncitos - Julienne - Palitos



Ref. 27588



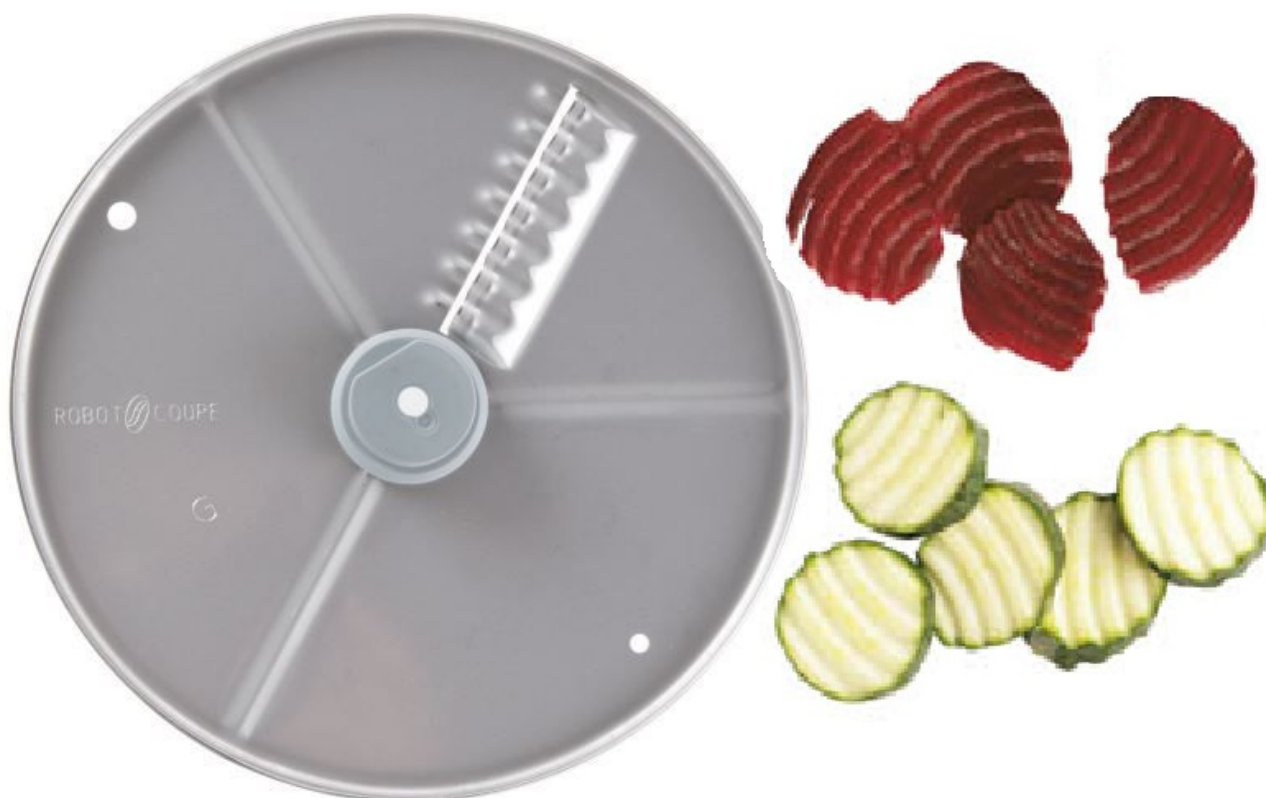
Ref. 27511



Ref. 27078



Ref. 27566



Ref. 27621

ONE

OMEGA

professional equipment

<http://www.omegaone.gr> email: info@omegaone.gr

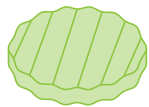
Tel: 0030 2103472270 Fax: 0030 2103476037

Patatas fritas - Patate fritte - Batatas fritas

Ondulés - Ripple cuts - Gecolde

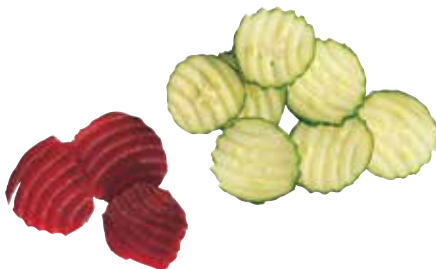
CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

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.

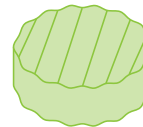
**2 mm**

Ref. 27068

Ref. 27621

**3 mm**

Ref. 27069

**5 mm**

Ref. 27070



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



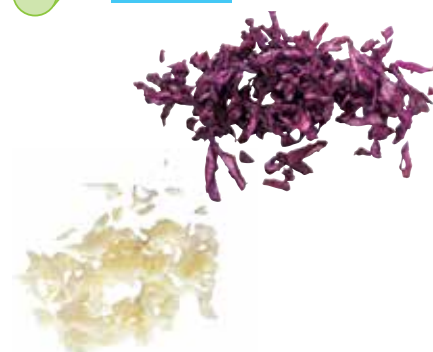
5 mm

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

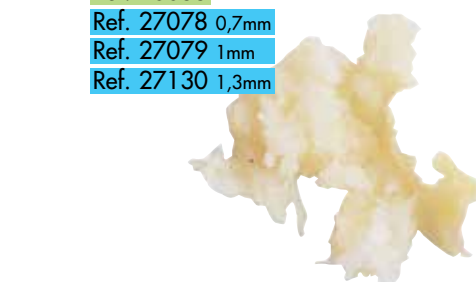
Röstis

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