

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.

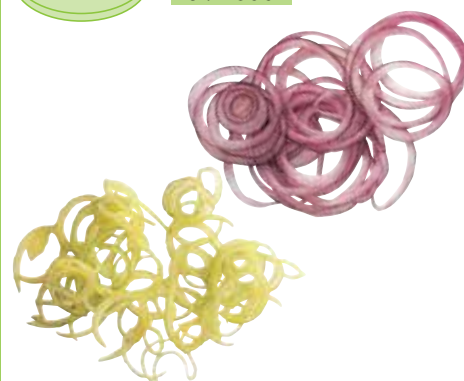
0,6 mm
Ref. 28166



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



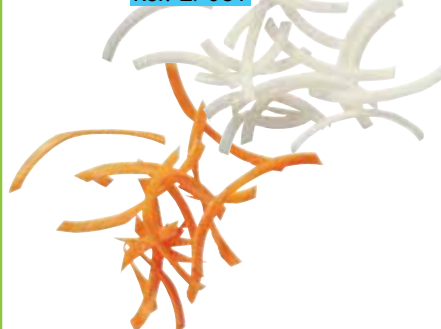
2,5x2,5 mm
Ref. 28195



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



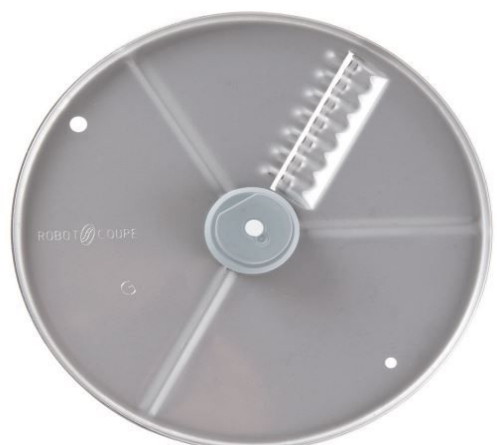
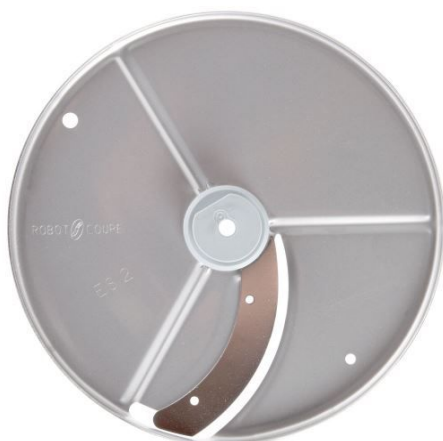
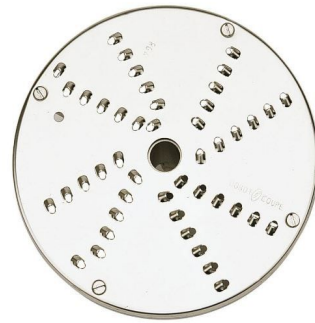
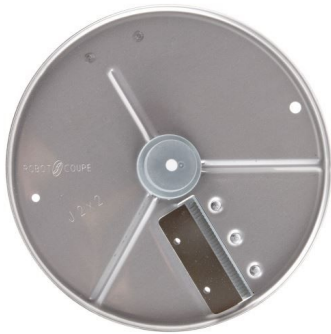
6x6 mm
Ref. 28053
Ref. 27610



8x8 mm
Ref. 28054
Ref. 27048



Bastoncitos - Julienne - Palitos



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.

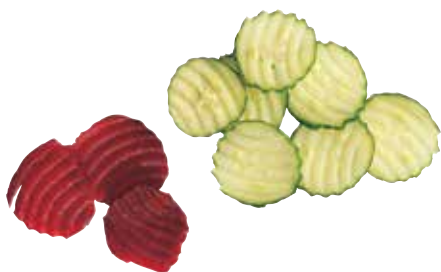
CL 20, CL 30 Bistro, CL 40, R 101 XL, R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.



2 mm

Ref. 27068

Ref. 27621



3 mm

Ref. 27069



5 mm

Ref. 27070



ONE

OMEGA

professional equipment

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Tel: 0030 2103472270 Fax: 0030 2103476037

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

Röstis

Ref. 27164

Ref. 27191

Raifort/Horseradish*

Ref. 28055

Ref. 27078 0,7mm

Ref. 27079 1mm

Ref. 27130 1,3mm

Pdt crues/ Fresh Potatoes

Ref. 27219

*Radijs/Rábano blanco/Ravanelli/Rábano

Ralladores - Grattugge - Raladores