

# 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



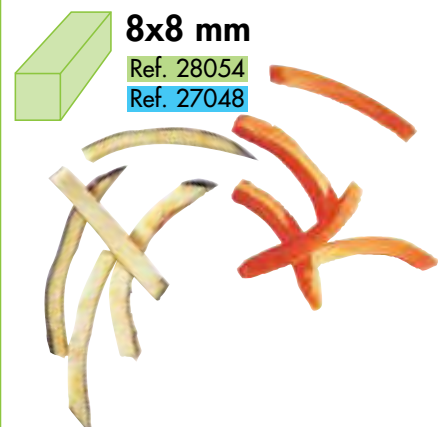
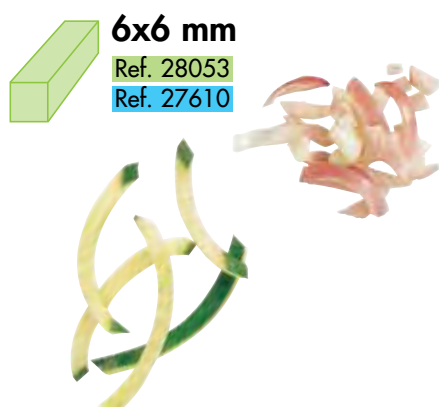
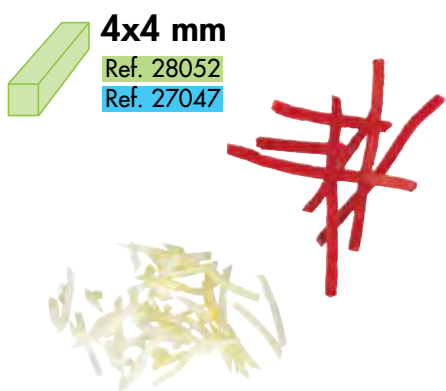
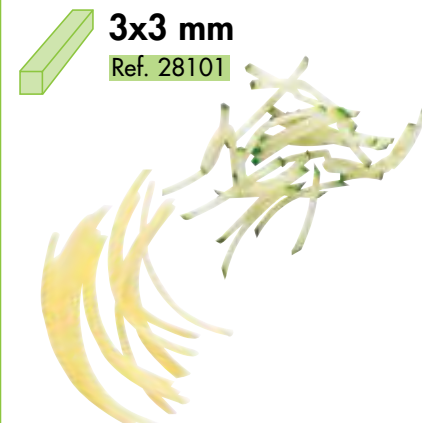
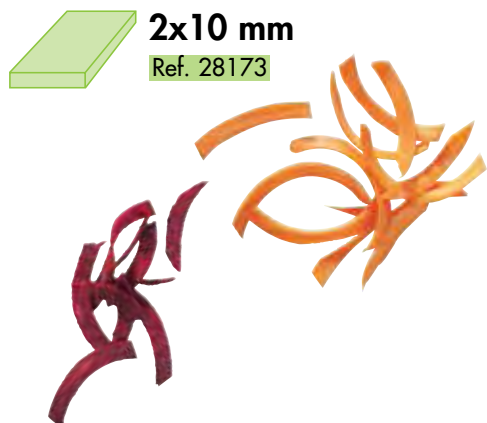
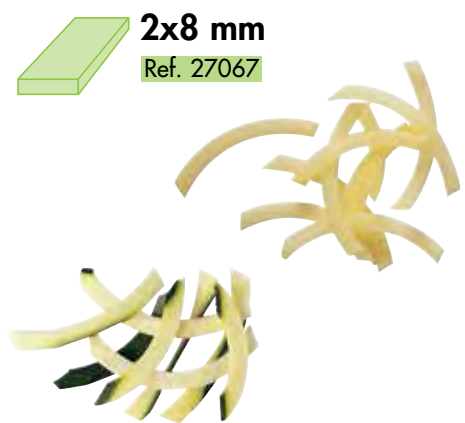
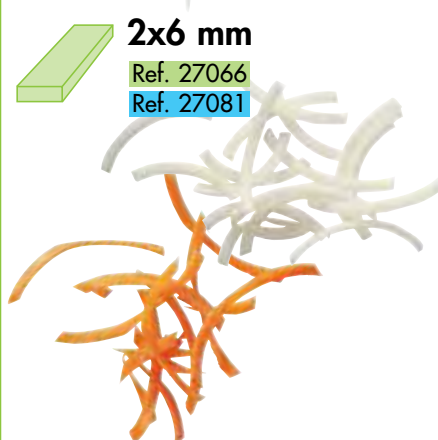
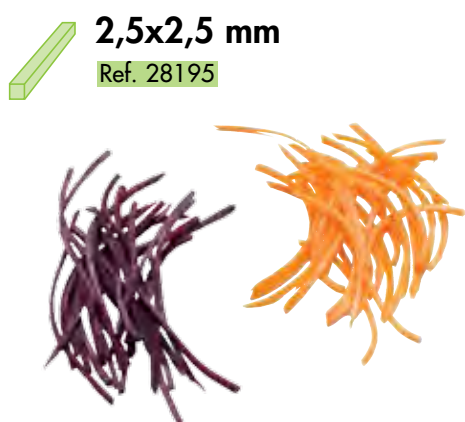
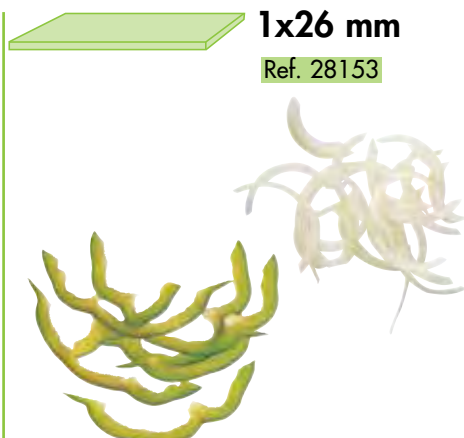
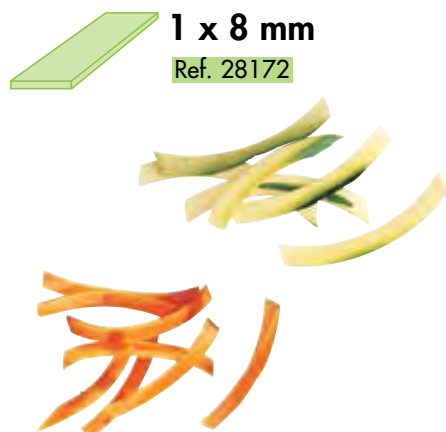
\*Gekookte aardappelen/Patatas cocidas/  
Patate cucinate/Batatos cozidas

# 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

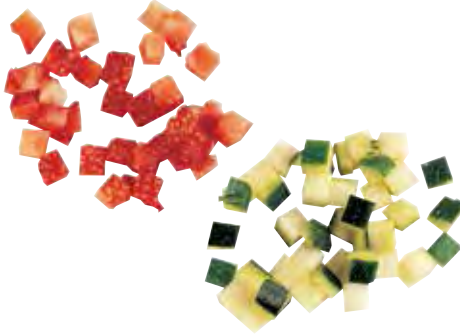
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CL 40, CL 30 Bistro, R 402, R 402 V.V.

**5x5x5 mm\***  
Ref. 28110



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



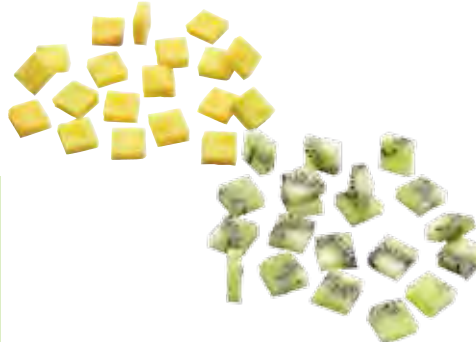
**10x10x10 mm\***  
Ref. 28112  
Ref. 27114



**12x12x12 mm**  
Ref. 27298



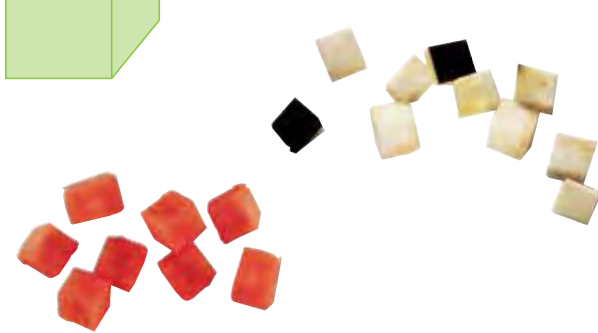
**14x14x5 mm**  
Ref. 28181



**14x14x10 mm**  
Ref. 28179



**14x14x14 mm**  
Ref. 28113



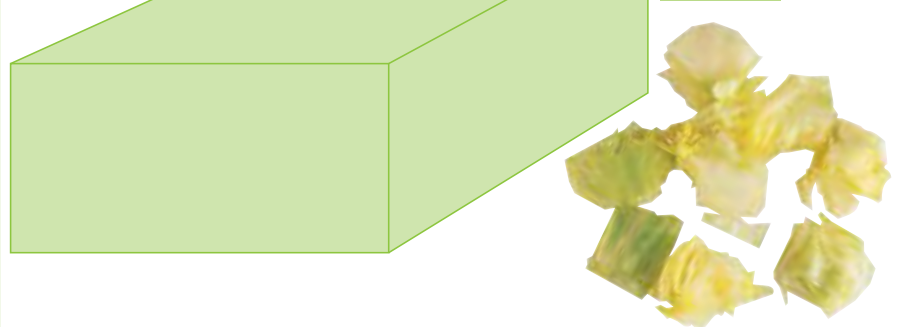
**20x20x20 mm**  
Ref. 28114



**25x25x25 mm**  
Ref. 28115



**50x70x25 mm**  
Ref. 28180



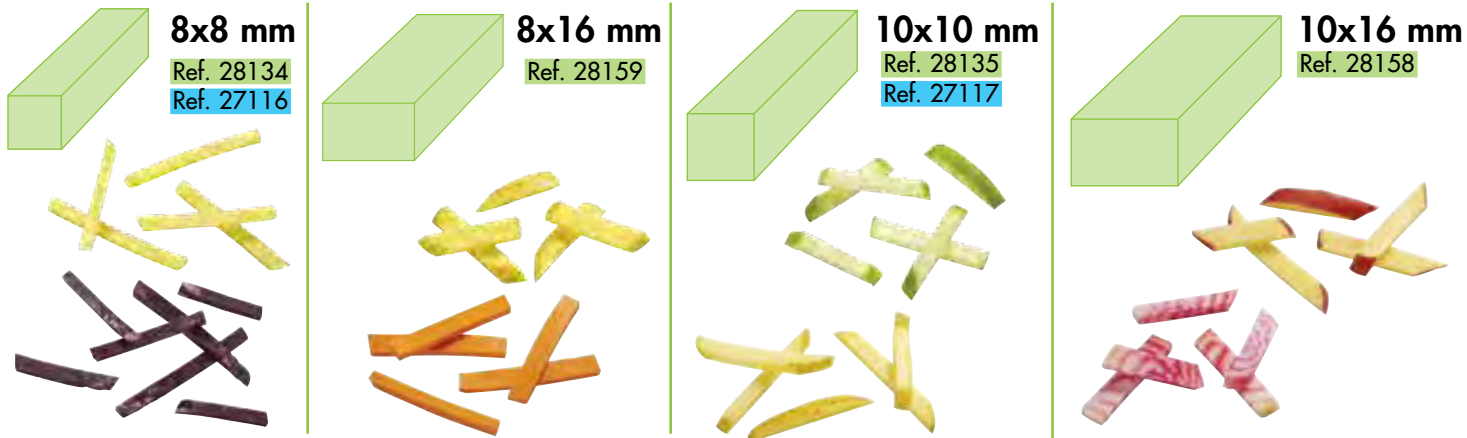
# Macedonia - Cubetti - Cubos

\* 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 - R 502 - R 502 V.V.



CL 52 - CL 55 - CL 60 - 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



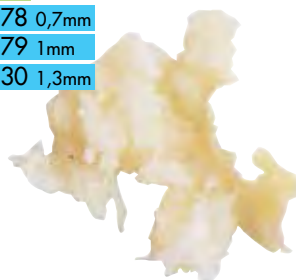
**Raifort/Horseradish\***

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