

# 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](http://www.robot-coupe.com)

# 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



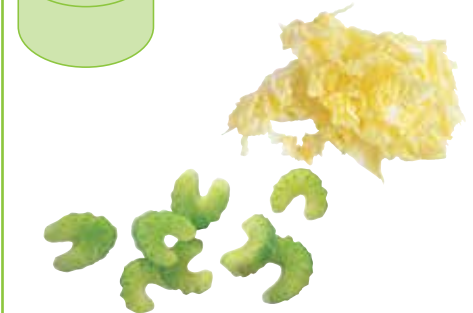
**5 mm**  
Ref. 28065  
Ref. 27087



**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



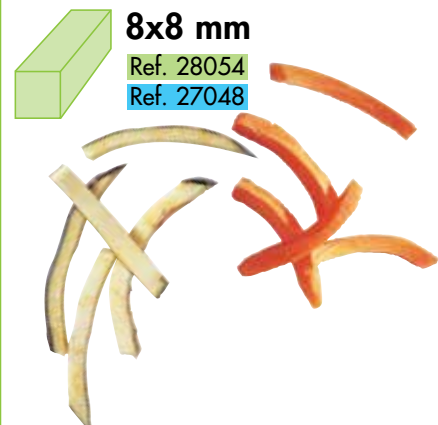
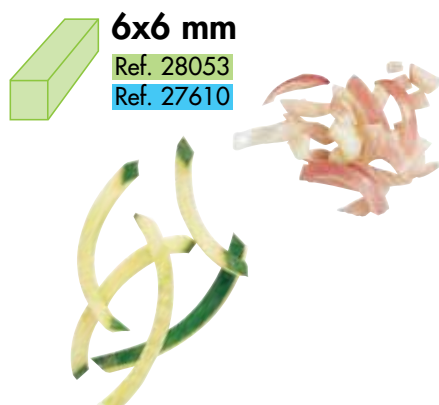
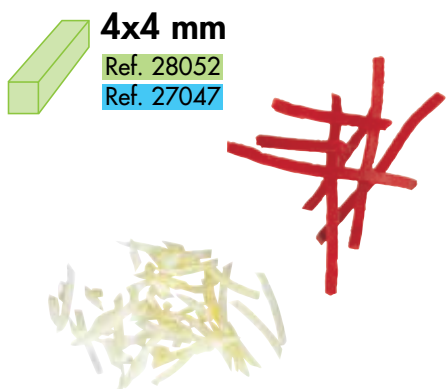
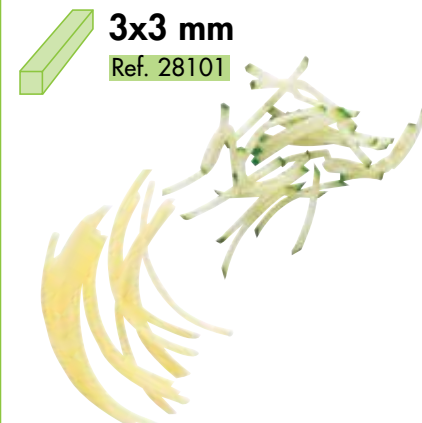
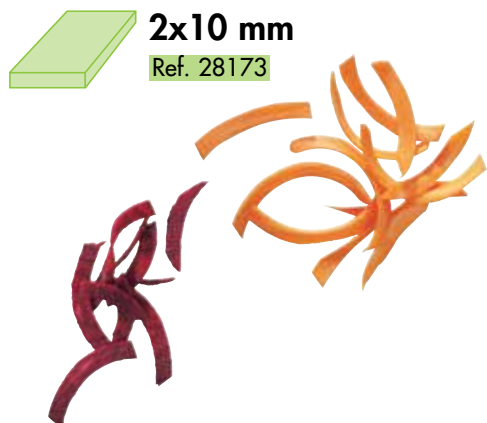
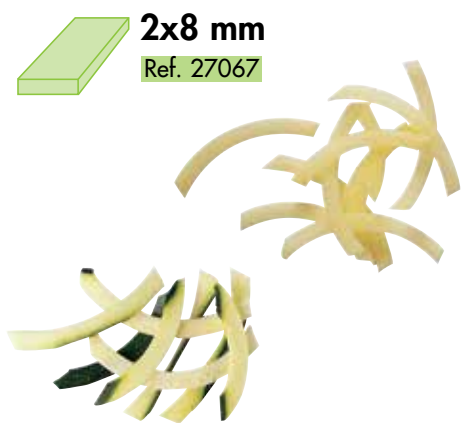
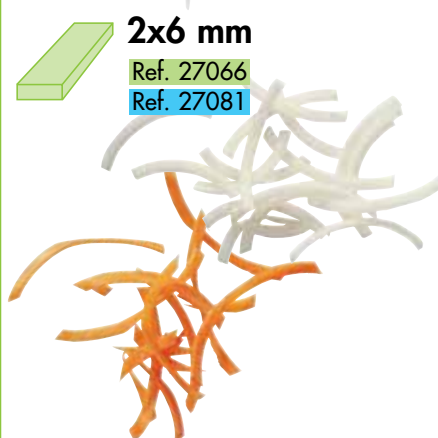
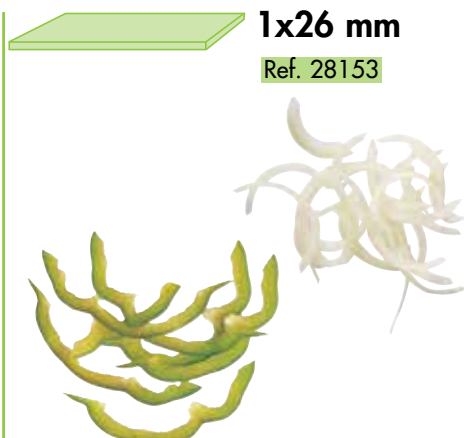
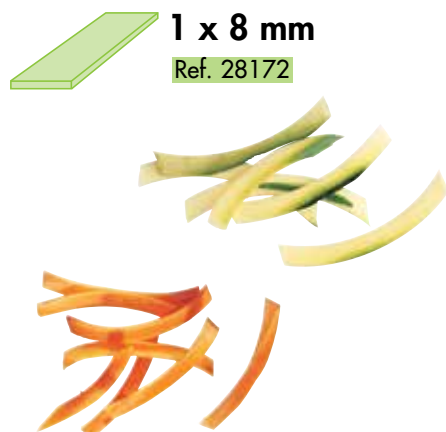
\*Gekookte aardappelen/Patatas cocidas/  
Patate cucinate/Batatos cozidas

# 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.



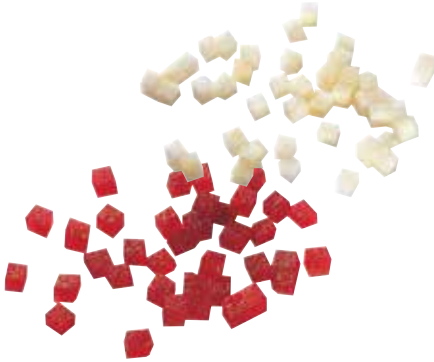
# Bastoncitos - Julienne - Palitos

# Macédoine - Dicing - Macedoine

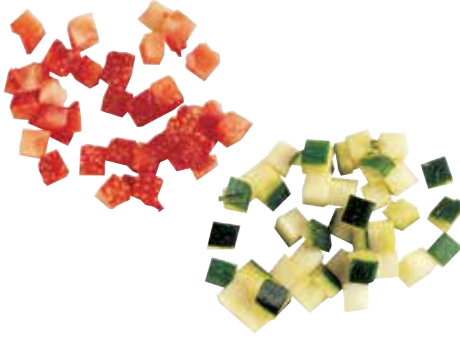
CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 652, R 652 V.V.

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

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



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



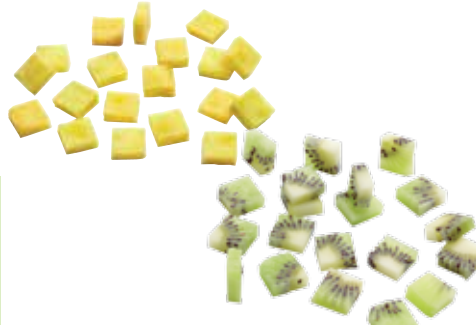
**10x10x10 mm\***  
Ref. 28112  
Ref. 27114



**12x12x12 mm**  
Ref. 27298



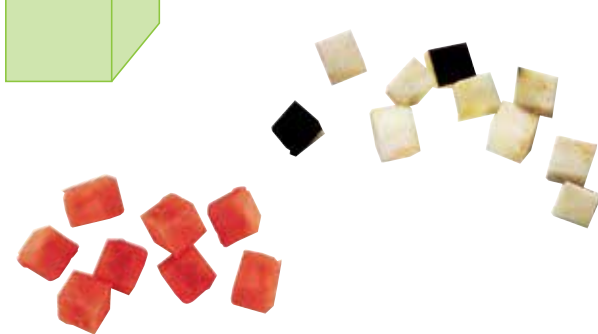
**14x14x5 mm**  
Ref. 28181



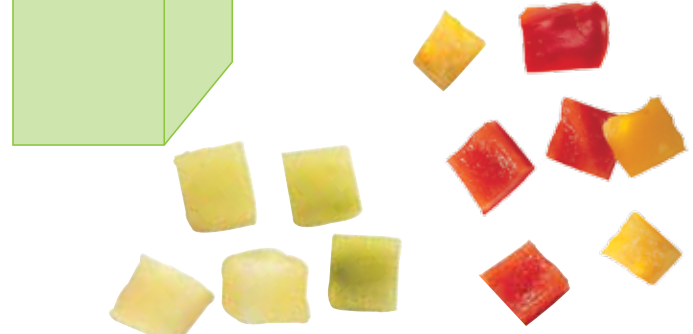
**14x14x10 mm**  
Ref. 28179



**14x14x14 mm**  
Ref. 28113



**20x20x20 mm**  
Ref. 28114



**25x25x25 mm**  
Ref. 28115



**50x70x25 mm**  
Ref. 28180



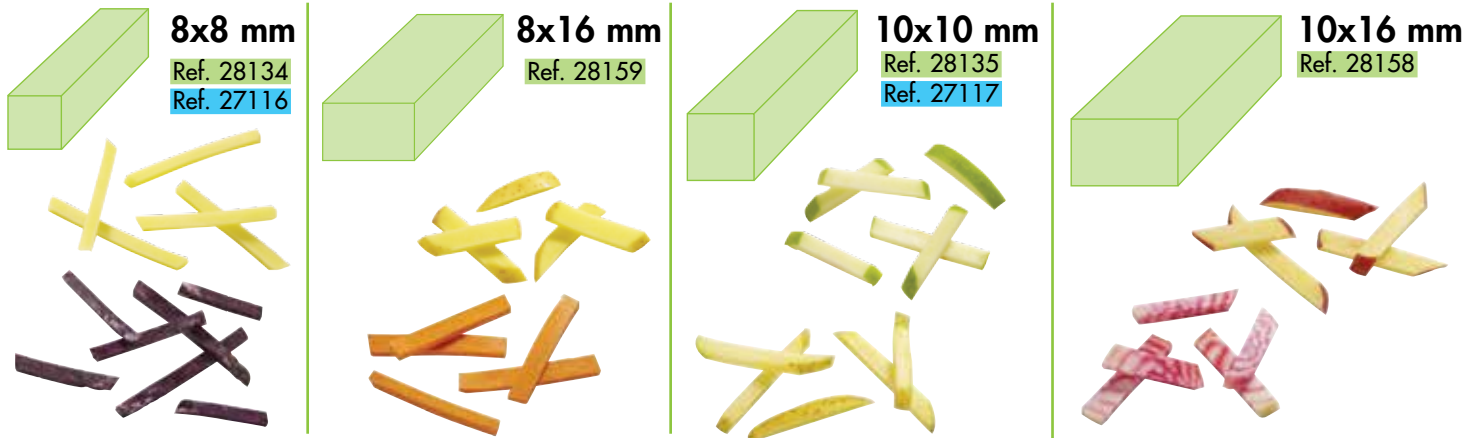
# Macedonia - Cubetti - Cubos

\* 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

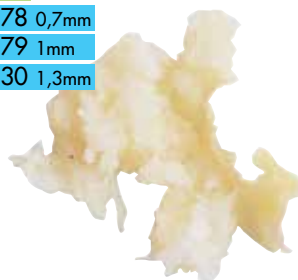
**Röstis**

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