

								
	R 201 / R 211 R 301 R 301 Ultra R 401	UNIT PRICE €	R 402 R 402 V.V.	CL 30	UNIT PRICE €	DISCS	R 502/R 502 V.V. R 602/R 602 V.V.	UNIT PRICE €
	CL 20 / CL 25						CL 50/CL 50 Ultra CL 52/CL 55/CL 60	
SLICERS						Almonds 0,6 mm	28166	92
						0,8 mm	28069	92
	27051	42	27051	42		1 mm	28062	92
	27555	42	27555	42		2 mm	28063	92
	27086	42	27086	42		3 mm	28064	92
	27566	42	27566	42		4 mm	28004	92
	27087	42	27087	42		5 mm	28065	92
	27786	42	27786	42		6 mm	New 28196	92
						8 mm	28066	92
						10 mm	28067	92
						14 mm	28068	92
						4 mm for cooked potatoes	27244	315
						6 mm for cooked potatoes	27245	315
RIPPLE CUT SLICERS	27621	42	27621	42		2 mm	27068	115
						3 mm	27069	115
						5 mm	27070	115
GRATERS	27588	42	27588	27148	42	1,5 mm	28056	77
	27577	42	27577	27149	42	2 mm	28057	77
	27511	42	27511	27150	42	3 mm	28058	77
						4 mm	28073	77
						5 mm	28059	77
	27046	42	27046	42		6 mm		
						7 mm	28016	77
	27632	42	27632	42		9 mm	28060	77
	27764	52	27764	52		Parmesan	28061	77
	27191	77	27191	77		Röstis potatoes	27164	125
	27078	77	27078	77		0,7 mm for horseradish paste		
	27079	77	27079	77		1 mm for horseradish paste	28055	130
	27130	77	27130	77		1,3 mm for horseradish paste		
JULIENNE						1 x 8 mm	28172	120
						1 x 30 onions/Cabbage	28153	230
	27599	52	27599	52		2 x 2 mm	28051	120
						2,5 x 2,5 mm	New 28195	120
	27080	52	27080	52		2 x 4 mm	27072	120
	27081	52	27081	52		2 x 6 mm	27066	120
						2 x 8 mm	27067	120
						2 x 10 mm	28173	120
	27047	52	27047	52		3 x 3 mm	28101	120
						4 x 4 mm	28052	120
	27610	52	27610	52		6 x 6 mm	28053	120
	27048	52	27048	52		8 x 8 mm	28054	120



	R 402 / R 402 V.V. CL 30	UNIT PRICE €	DISCS	R 502 / R 502 V.V. R 602 / R 602 V.V. CL 50 / CL 50 Ultra CL 52 / CL 55 / CL 60	UNIT PRICE €
DICING EQUIPMENTS  1 DICING GRID + 1 SLICER	■ 27113	187	5 x 5 x 5 mm	■ 28110	210
	■ 27114	187	8 x 8 x 8 mm	■ 28111	187
	■ 27298	187	10 x 10 x 10 mm	■ 28112	187
			12 x 12 x 12 mm		
			14 x 14 x 5 mm (mozzarella)	■ 28181	184
			14 x 14 x 10 mm	■ 28179	184
			14 x 14 x 14 mm	■ 28113	184
			20 x 20 x 20 mm	■ 28114	184
			25 x 25 x 25 mm	■ 28115	184
		50 x 70 x 25 mm (salad)	■ 28180	280	
FRENCH FRIES EQUIPMENTS 	▲ 27116	170	8 x 8 mm	▲ 28134 (1)	217
	▲ 27117	170	10 x 10 mm	▲ 28135 (1)	217
			10 x 16 mm	▲ 28158 (1)	217

REMINDER



- Dicing equipment delivered with : 1 dicing grid + 1 slicing disc.
- ▲ French Fries equipment delivered with : 1 French Fries disc + 1 slicing disc.
- (1) Not available for CL 55 and CL 60 with pusher feed head

ACCESSORIES

	REF.	UNIT PRICE €
POLYCARBONATE WALL DISCS HOLDER For discs R201 to R402 V.V. CL20 to CL30 	27019	15
POLYCARBONATE SET OF DISCS For R502 to R602 V.V. discs CL50 to CL60 V.V. 	27258	10
STAINLESS STEEL WALL DISCS HOLDER (receives 6 discs) 	101230	47
D-CLEAN KIT : CLEANING TOOL DICING GRIDS 	39881	62
DISC PROTECTOR For R502 to R602 V.V. discs CL50 to CL60 V.V.  	39726	10



The widest range of cuts

Slicers

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.



Almonds 0,6 mm

Ref. : 28166



0,8 mm

Ref. : 28069



1 mm

Ref. : 28062



2 mm

Ref. : 28063



3 mm

Ref. : 28064



4 mm

Ref. : 28004



5 mm

Ref. : 28065



6 mm

Ref. : 28196



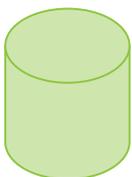
8 mm

Ref. : 28066



10 mm

Ref. : 28067



14 mm

Ref. : 28068



Cooked potatoes

4 mm

Ref. : 27244



Cooked potatoes

6 mm

Ref. : 27245

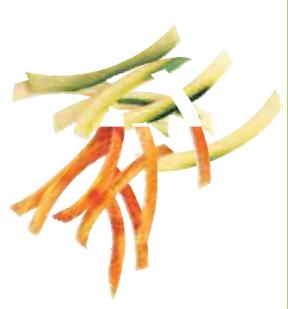
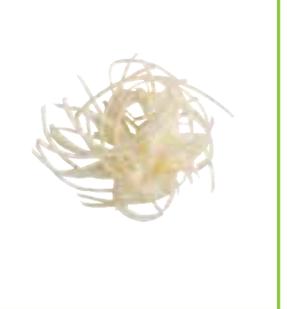
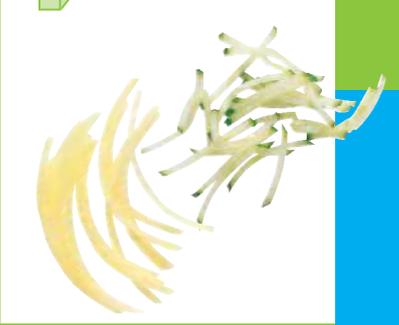




The widest range of cuts

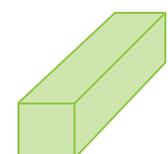
Julienne

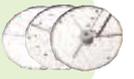
CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

 <p>1 x 8 mm Ref. 28172</p> 	 <p>1x26 mm Onions and cabbage Ref. : 28153</p> 	 <p>2 x 2 mm Ref. 28051</p> 	 <p>2.5 x 2.5 mm Ref. 28195</p> 	 <p>2 x 4 mm Ref. 27072</p> 
 <p>2 x 6 mm Ref. 27066</p> 	 <p>2 x 8 mm Ref. 27067</p> 	 <p>2 x 10 mm Ref. 28173</p> 	 <p>3 x 3 mm Ref. 28101</p> 	
 <p>4 x 4 mm Ref. 28052</p> 		 <p>6 x 6 mm Ref. 28053</p> 	 <p>8 x 8 mm Ref. 28054</p> 	

French Fries

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

 <p>8 x 8 mm Ref. 28134</p> 	 <p>10 x 10 mm Ref. 28135</p> 	 <p>10 x 16 mm Ref. 28158</p> 
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The widest range of cuts

Graters

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.



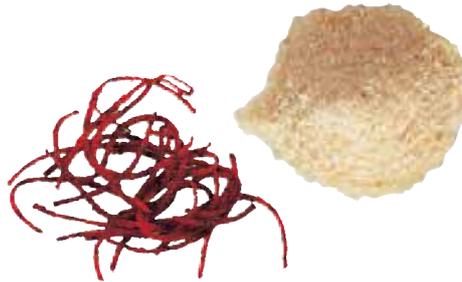
1,5 mm

Ref. : 28056



2 mm

Ref. : 28057



3 mm

Ref. : 28058



4 mm

Ref. : 28073



5 mm

Ref. : 28059



7 mm

Ref. : 28016



9 mm

Ref. : 28060



Parmesan

Ref. : 28061



Röstis

Ref. : 27164



Horseradish

1 mm

Ref. : 28055





The widest range of cuts

Dicing Equipments

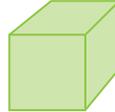
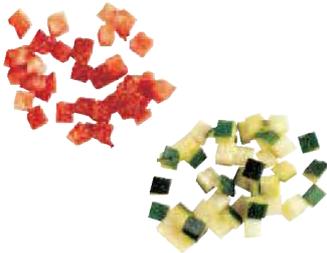
CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.



5x5x5 mm
Ref. : 28110



8x8x8 mm
Ref. : 28111



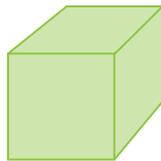
10x10x10 mm
Ref. : 28112



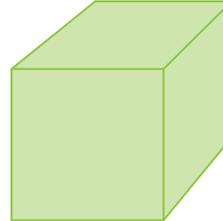
14x14x5 mm
Ref. : 28181



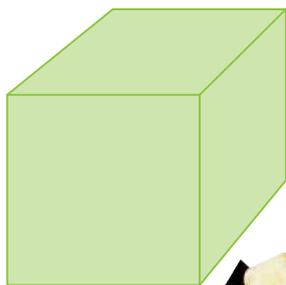
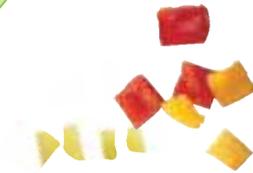
14x14x10 mm
Ref. : 28179



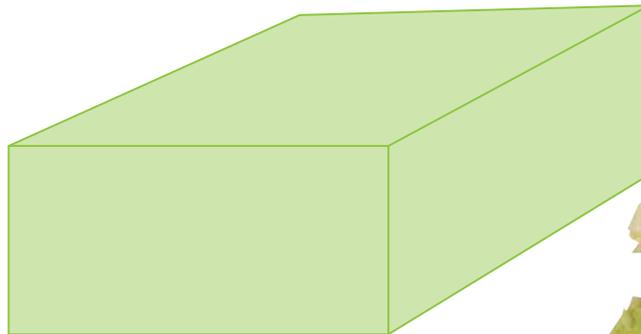
14x14x14 mm
Ref. : 28113



20x20x20 mm
Ref. : 28114



25x25x25 mm
Ref. : 28115



50x70x25 mm
Lettuce
Ref. : 28180



Ripple cuts

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.



2 mm
Ref. : 27068



3 mm
Ref. : 27069



5 mm
Ref. : 27070

