DISCS COLLECTION

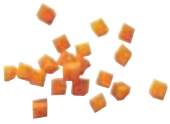
2016 robot coupe®

	Ø 175 mm	Ø 175 mm			Ø 190 mm	Ø 190 mm
	R 201 XL R 201 XL Ultra R 211 XL R 211 XL Ultra R 301 R 301 Ultra / R 401 CL 20	R 402 R 402 V.V.	CL 40	**DISCS**	R 502/R 502 V.V. R 652/R 652 V.V. CL 50/CL 50 Ultra CL 52/CL 55/CL 60	CL 50 Gourmet Parsley kit
SLICERS				Almonds 0.6 mm	605234	605234
				0.8 mm	605235	605235
	605200	605200		1 mm	605236	605236
	605201	605201		2 mm	605237	605237
	605202	605202		3 mm	605238	605238
	605203	605203		4 mm	605239	605239
	605204	605204		5 mm	605240	605240
	605205	605205		6 mm	605241	605241
				8 mm	605242	605242
				10 mm	605243	605243
				14 mm	605244	
				4 mm for cooked potatoes	605245	605245
				6 mm for cooked potatoes	605246	605246
RIPPLE CUT SLICERS	605206	605206		2 mm	605247	605247
				3 mm	605248	605248
				5 mm	605249	605249
GRATERS	605207	605207	605208	1.5 mm	605250	605250
	605209	605209	605210	2 mm	605251	605251
	605211	605211	605212	3 mm	605252	605252
				4 mm	605253	605253
				5 mm	605254	605254
	605213	605213		6 mm		
				7 mm	605255	605255
	605214	605214		9 mm	605256	605256
	605215	605215		Parmesan	605257	605257
	605216	605216		Röstis potatoes	605258	605258
				Raw potatoes	605259	605259
	605217	605217		0.7 mm for horseradish paste		
	605218	605218		1 mm for horseradish paste	605260	605260
	605219	605219		1.3 mm for horseradish paste		
JULIENNE				1 x 8 mm	605261	605261
				1 x 30 onions/Cabbage	605262	605262
	605220	605220		2 x 4 mm	605263	605263
	605221	605221		2 x 6 mm	605264	605264
				2 x 8 mm	605265	605265
				2 x 10 mm	605266	605266
	605222	605222		2 x 2 mm	605267	605267
				2.5 x 2.5 mm	605268	605268
				3 x 3 mm	605269	605269
	605223	605223		4 x 4 mm	605270	605270
	605224	605224		6 x 6 mm	605271	605271
	605225	605225		8 x 8 mm	605272	605272

KEN storkøkken
god service gør forskellen – før, under, efter

DISCS COLLECTION

2016 robot coupe®

	Ø 175 mm			Ø 190 mm		Ø 190 mm	
	R 402 R 402 V.V. CL 40		**DISCS**	R 502/R 502 V.V. R 652/R 652 V.V. CL 50/CL 50 Ultra CL 52/CL 55/CL 60		CL 50 Gourmet Parsley kit	
DICING EQUIPMENT  1 DICING GRID + 1 SLICER			5 x 5 x 5 mm	■ 605273		■ 605273	
	■ 605226		8 x 8 x 8 mm	■ 605274		■ 605274	
	■ 605227		10 x 10 x 10 mm	■ 605275		■ 605275	
	■ 605228		12 x 12 x 12 mm	■ 605276		■ 605276	
			14 x 14 x 5 mm (mozzarella)	■ 605277		■ 605277	
			14 x 14 x 10 mm	■ 605278		■ 605278	
			14 x 14 x 14 mm	■ 605279			
			20 x 20 x 20 mm	■ 605280			
			25 x 25 x 25 mm	■ 605281			
			50 x 70 x 25 mm (salade)	■ 605282			
FRENCH FRIES EQUIPMENT	▲ 605229		8 x 8 mm	▲ 605283		▲ 605283	
			8 x 16 mm	▲ 605284		▲ 605284	
	▲ 605230		10 x 10 mm	▲ 605285		▲ 605285	
			10 x 16 mm	▲ 605286		▲ 605286	
BRUNOISES			2 x 2 x 2 mm			605287	
			3 x 3 x 3 mm			605288	
			4 x 4 x 4 mm			605289	
WAFFLE			2 mm			605290	
			3 mm			605291	
			4 mm			605292	
			6 mm			605293	

RAPPEL

■ Dicing equipment delivered with : 1 dicing grid + 1 slicing disc.
▲ French Fries equipment delivered with:1 French Fries grid + 1 slicing disc.

ACCESSORIES		Ref.	
WALL-MOUNTED BLADE AND DISC HOLDER From the R 101 XL to the R 402 V.V To store 1 blade and 8 discs		605300	
WALL-MOUNTED DISC HOLDER WITH 4 STAINLESS-STEEL PEGS To store 16 small discs or 8 large discs		605301	
POLYCARBONATE SET OF DISCS For R502 to R652 VV discs CL50 to CL60 VV discs		605302	
D-CLEAN KIT : CLEANING TOOL DICING GRIDS		605303	
DISC PROTECTOR For R502 to R652 VV discs CL50 to CL60 VV discs		605304	

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