






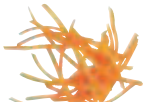








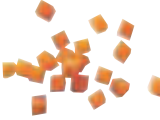






						
	R 201 / R 211 R 301 R 301 Ultra R 401	UNIT PRICE €	R 402 R 402 V.V.	CL 40	UNIT PRICE €	DISCS	R 502 - R 502 V.V. R 602 V.V.	UNIT PRICE €	CL 50 Gourmet	UNIT PRICE €
	CL 20 / CL 25						CL 50 - CL 50 Ultra CL 52 - CL 55 - CL 60			
SLICERS						Almonds 0,6 mm	28166	103	28166	103
						0,8 mm	28069	103	28069	103
	27051	48	27051	48		1 mm	28062	103	28062	103
	27555	48	27555	48		2 mm	28063	103	28063	103
	27086	48	27086	48		3 mm	28064	103	28064	103
	27566	48	27566	48		4 mm	28004	103	28004	103
	27087	48	27087	48		5 mm	28065	103	28065	103
	27786	48	27786	48		6 mm 	28196	103	28196	103
						8 mm	28066	103	28066	103
						10 mm	28067	103	28067	103
						14 mm	28068	103		
						4mm for cooked potatoes	27244	349	27244	349
						6 mm for cooked potatoes	27245	349	27245	349
RIPPLE CUT SLICERS	27621	48	27621	48		2 mm	27068	128	27068	128
						3 mm	27069	128	27069	128
						5 mm	27070	128	27070	128
GRATERS	27588	48	27588	27148	48	1,5 mm	28056	85	28056	85
	27577	48	27577	27149	48	2 mm	28057	85	28057	85
	27511	48	27511	27150	48	3 mm	28058	85	28058	85
						4 mm	28073	85	28073	85
						5 mm	28059	85	28059	85
	27046	48	27046	48		6 mm				
						7 mm	28016	85	28016	85
	27632	48	27632	48		9 mm	28060	85	28060	85
	27764	58	27764	58		Parmesan	28061	85	28061	85
	27191	85	27191	85		Röstis potatoes	27164	140	27164	140
	27078	85	27078	85		0,7 mm for horseradish paste				
	27079	85	27079	85		1 mm for horseradish paste	28055	145	28055	145
	27130	85	27130	85		1,3 mm for horseradish paste				
JULIENNE						1 x 8 mm	28172	133	28172	133
						1 x 30 onions/Cabbage	28153	255	28153	255
	27599	63	27599	63		2 x 2 mm	28051	133	28051	133
						2,5 x 2,5 mm 	28195	133	28195	133
	27080		27080	63		2 x 4 mm	27072	133	27072	133
	27081		27081	63		2 x 6 mm	27066	133	27066	133
						2 x 8 mm	27067	133	27067	133
						2 x 10 mm	28173	133	28173	133
						3 x 3 mm	28101	133	28101	133
	27047	63	27047	63		4 x 4 mm	28052	133	28052	133
	27610	63	27610	63		6 x 6 mm	28053	133	28053	133
	27048	63	27048	63		8 x 8 mm	28054	133	28054	133

							
	R 402 R 402 V.V. CL 40	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 €	CL 50 Gourmet	UNIT PRICE €
DICING EQUIPMENT  1 DICING GRID + 1 SLICER	■ 27113	208	5 x 5 x 5 mm	■ 28110	234	■ 28110	234
	■ 27114	208	8 x 8 x 8 mm	■ 28111	225	■ 28111	208
	■ 27298	208	10 x 10 x 10 mm	■ 28112	225	■ 28112	208
			12 x 12 x 12 mm				
			14 x 14 x 5 mm (mozzarella)	■ 28181	225	■ 28181	208
			14 x 14 x 10 mm	■ 28179	208	■ 28179	208
			14 x 14 x 14 mm	■ 28113	208		
			20 x 20 x 20 mm	■ 28114	208		
		25 x 25 x 25 mm	■ 28115	208			
		50 x 70 x 25 mm (salad)	■ 28180	310			
FRENCH FRIES EQUIPMENT 	▲ 27116	189	8 x 8 mm	▲ 28134 (1)	241	▲ 28134 (1)	241
	▲ 27117	189	10 x 10 mm	▲ 28135 (1)	241	▲ 28135 (1)	241
			10 x 16 mm	▲ 28158 (1)	241	▲ 28158 (1)	241
WAFFLE 			2 mm		 28198		152
			3 mm		 28199		152
			4 mm		 28177		152
			6 mm		 28178		152

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 CL40 	27019	20
POLYCARBONATE SET OF DISCS For R502 to R602 V.V. discs CL50 to CL60 V.V. 	27258	16
STAINLESS STEEL WALL DISCS HOLDER (receives 6 discs) 	101230	55
D-CLEAN KIT : CLEANING TOOL DICING GRIDS 	39881	71
DISC PROTECTOR For R502 to R602 V.V. discs CL50 to CL60 V.V.  	39726	18