

BLADES

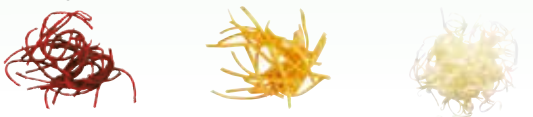
SLICERS



RIPPLE CUT SLICERS



GRATERS



JULIENNE



DICING EQUIPMENTS



FRENCH FRIES EQUIPMENTS



DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
SLICERS		
almonds 0,6 mm		UPR0006
0,8 mm		UPR1008
1 mm	FPR0001	UPR0001
2 mm	FPR0002	UPR0002
3 mm	FPR0003	UPR0003
4 mm	FPR0004	UPR0004
5 mm	FPR0005	UPR0005
6 mm	FPR0006	UPR2006
8 mm		UPR0008
10 mm		UPR0010
14 mm		UPR0014
4 mm for cooked potatoes		UPR1014
6 mm for cooked potatoes		UPR1006

RIPPLE CUT SLICERS		
2 mm	FPR1002	UPR2002
3 mm		UPR2003
5 mm		UPR2005

GRATERS		
1,5 mm	FPR2015	UPR3015
2 mm	FPR2002	UPR3002
3 mm	FPR2003	UPR3003
4 mm		UPR3004
5 mm		UPR3005
6 mm	FPR2006	
7 mm		UPR3007
9 mm	FPR2009	UPR3009
Parmesan	FPR3001	UPR4001
Röstis potatoes	FPR3002	UPR4002
0,7 mm for horseradish paste	FPR3004	
1 mm for horseradish paste	FPR3005	UPR4003
1,3mm for horseradish paste	FPR3006	

DISCS	R 201 Ultra - R 301 Ultra CL 30 Bistro	R 502 CL 50 - CL 60
JULIENNE		
1 x 8 mm		UPR4008
1 x 30 Onions/Cabbage		UPR4030
2 x 2 mm	FPR4002	UPR5002
2,5 x 2,5 mm		UPR5025
2 x 4 mm	FPR4004	UPR5004
2 x 6 mm	FPR4006	UPR5006
2 x 8 mm		UPR5008
2 x 10 mm		UPR5010
3 x 3 mm		UPR6003
4 x 4 mm	FPR5004	UPR6004
6 x 6 mm	FPR5006	UPR6006
8 x 8 mm	FPR5008	UPR6008

DISCS	CL 30 Bistro	R 502 CL 50 - CL 60
DICING EQUIPMENTS (1 dicing grid + 1 slicer)		
5 x 5 x 5 mm		UPR6005
8 x 8 x 8 mm	FPR8008	UPR6018
10 x 10 x 10 mm	FPR8010	UPR6010
12 x 12 x 12 mm	FPR8012	
14 x 14 x 14 mm		UPR6014
14 x 14 x 5 mm (mozzarella)		UPR6015
14 x 14 x 10 mm		UPR6111
20 x 20 x 20 mm		UPR6020
25 x 25 x 25 mm		UPR6025
50 x 70 x 25 mm		UPR6050

FRENCH FRIES EQUIPMENTS*		
8 x 8 mm	FPR9008	UPR7008*
10 x 10 mm	FPR9010	UPR7010*
10 x 16 mm		UPR7016*

* Not available for CL 60 with pusher feed head

NB: French fry and cubing discs must be used with dedicated blade supplied with cuber