

# MultiCut Pack of 16 discs

## FRUIT AND VEGETABLES IN ALL SHAPES AND SIZES

With evolving nutritional requirements, Chefs in the mass catering sector are looking for solutions to serve more fruit and raw vegetables.













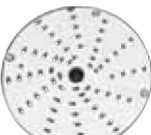











The aim is to improve the nutritional quality of meals served in school canteens, company cafeterias and healthcare institutions.

It is a great opportunity for Chefs to provide creative and original cuts to present fresh fruit and vegetables in a more attractive way.

Robot-Coupe is innovating with its latest launch, the Workstation Solution Pack, with 16 discs included.

**MultiCut Pack of 16 discs\*: Ref. 2022**

**2 free discs are included in the pack of 16 discs**

Slicers	 1 mm	Cabbage, onion, parsnip, courgette, turnip, celeriac, apple.		Dicing	 5 x 5 x 5 mm	Beetroot, courgette, cucumber, apple, pear, melon, mango.	
	 2 mm	Pepper, celeriac, carrot, leek, lemon, banana, kiwi.			 10 x 10 x 10 mm	Tomato, courgette, pepper, onion, apple.	
	 4 mm	Tomato, courgette, mushroom, eggplant.			 20 x 20 x 20 mm	Pepper, courgette, onion, eggplant, water melon, melon, apple, pineapple and iceberg lettuce salad.	
Graters	 1.5 mm	Carrots, celeriac, parsnip.		Julienne	 2 x 10 mm	Carrot, cucumber, courgette, beetroot.	
	 3 mm	Beetroot, cabbage, carrots, cheese.			 2.5 x 2.5 mm	Carrot, cucumber, radish, celeriac, courgette.	
French Fries	 10 x 10 mm	Potato, turnip, celeriac, courgette, sweet potato, parsnip.		 4 x 4 mm	Carrot, courgette, cucumber, celeriac, sweet potato, radish, beetroot.		

**D-Clean Kit**


















cleaning tool for dicing grids (5, 8 and 10 mm)








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**Disc holders**



Disc holders for 16 discs

					
	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	<b>DISCS</b>	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
<b>SLICERS</b>			<b>Almonds 0.6 mm</b>	28166	28166
	27051	27051	<b>0.8 mm</b>	28069	28069
	27555	27555	<b>1 mm</b>	28062	28062
	27086	27086	<b>2 mm</b>	28063	28063
	27566	27566	<b>3 mm</b>	28064	28064
	27087	27087	<b>4 mm</b>	28004	28004
	27786	27786	<b>5 mm</b>	28065	28065
			<b>6 mm</b>	28196	28196
			<b>8 mm</b>	28066	28066
			<b>10 mm</b>	28067	28067
			<b>14 mm</b>	28068	28068
			<b>4 mm for cooked potatoes</b>	27244	27244
			<b>6 mm for cooked potatoes</b>	27245	27245
<b> RIPPLE CUT SLICERS</b>	27621	27621	<b>2 mm</b>	27068	27068
			<b>3 mm</b>	27069	27069
			<b>5 mm</b>	27070	27070
<b>GRATERS</b>	27588	27588	<b>1.5 mm</b>	28056	28056
	27577	27577	<b>2 mm</b>	28057	28057
	27511	27511	<b>3 mm</b>	28058	28058
		27148	<b>4 mm</b>	28073	28073
		27149	<b>5 mm</b>	28059	28059
	27046	27046	<b>6 mm</b>		
	27632	27632	<b>7 mm</b>	28016	28016
	27764	27764	<b>9 mm</b>	28060	28060
	27191	27191	<b>Parmesan</b>	28061	28061
	27078	27078	<b>Röstis potatoes</b>	27164	27164
	27079	27079	<b>Raw potatoes</b>	27219	27219
	27130	27130	<b>0.7 mm for horseradish paste</b>		
			<b>1 mm for horseradish paste</b>	28055	28055
			<b>1.3 mm for horseradish paste</b>		
<b>JULIENNE</b>			<b>1 x 8 mm</b>	28172	28172
	27080	27080	<b>1 x 30 onions/Cabbage</b>	28153	28153
	27081	27081	<b>2 x 4 mm</b>	27072	27072
			<b>2 x 6 mm</b>	27066	27066
			<b>2 x 8 mm</b>	27067	27067
	27599	27599	<b>2 x 10 mm</b>	28173	28173
			<b>2 x 2 mm</b>	28051	28051
			<b>2.5 x 2.5 mm</b>	28195	28195
	27047	27047	<b>3 x 3 mm</b>	28101	28101
	27610	27610	<b>4 x 4 mm</b>	28052	28052
	27048	27048	<b>6 x 6 mm</b>	28053	28053
			<b>8 x 8 mm</b>	28054	28054

	 Ø 175 mm R 402 R 402 V.V. CL 40	DISCS		 Ø 190 mm R 502/R 502 V.V. R 652/R 652 V.V. CL 50/CL 50 Ultra CL 52/CL 55/CL 60	 Ø 190 mm CL 50 Gourmet Parsley kit
<b>DICING EQUIPMENT</b>  1 DICING GRID + 1 SLICER	■ 27113	5 x 5 x 5 mm	■ 28110	■ 28110	
	■ 27114	8 x 8 x 8 mm	■ 28111	■ 28111	
	■ 27298	10 x 10 x 10 mm	■ 28112	■ 28112	
		12 x 12 x 12 mm	■ 28197	■ 28197	
		14 x 14 x 5 mm (mozzarella)	■ 28181	■ 28181	
		14 x 14 x 10 mm	■ 28179	■ 28179	
		14 x 14 x 14 mm	■ 28113		
		20 x 20 x 20 mm	■ 28114		
<b>FRENCH FRIES EQUIPMENT</b> 	▲ 27116	8 x 8 mm	▲ 28134	▲ 28134	
		8 x 16 mm	▲ 28159	▲ 28159	
	▲ 27117	10 x 10 mm	▲ 28135	▲ 28135	
		10 x 16 mm	▲ 28158	▲ 28158	
<b>BRUNOISES</b> 		2 x 2 x 2 mm		28174	
		3 x 3 x 3 mm		28175	
		4 x 4 x 4 mm		28176	
<b>WAFFLE</b> 		2 mm		28198	
		3 mm		28199	
		4 mm		28177	
		6 mm		28178	

## 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.
<b>WALL-MOUNTED BLADE AND DISC HOLDER</b> From the R 101 XL to the R 402 V.V To store 1 blade and 8 discs 	107810
<b>WALL-MOUNTED DISC HOLDER WITH 4 STAINLESS-STEEL PEGS</b> To store 16 small discs or 8 large discs 	107812
<b>POLYCARBONATE SET OF DISCS</b> For R502 to R652 VV discs CL50 to CL60 VV discs 	27258
<b>D-CLEAN KIT : CLEANING TOOL DICING GRIDS</b> 	39881
<b>DISC PROTECTOR</b> For R502 to R652 VV discs CL50 to CL60 VV discs 	39726