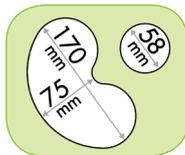


CL 50 - 1 speed



50
DISCS

9 Dicing
3 French fries



D	Number of meals per service	50 to 400
	Theoretical output per hour*	up to 500 kg/h

A SALES FEATURES

The 1-speed CL 50 Vegetable Preparation Machine is ideal for slicing, ripplecutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables, as well as grating cheese.

B TECHNICAL FEATURES

The 1-speed CL 50 Vegetable Preparation Machine – Single-phase 230V/50/1 or Three-phase 400V/50/3. Power 550 W. Speed 375 rpm. Equipped with a magnetic safety system, motor brake and lever-activated auto restart. This Veg. Prep. Machine has a lateral ejection facility and is equipped with 2 hoppers: 1 large capacity hopper diameter: 139 cm²; loading volume - 2.2 litres, and 1 cylindrical hopper Ø 58 mm. Metal vegetable bowl and lid. Suitable for 50 to 400 meals per service. No discs included. Large choice of 50 discs in option. Select your options at the back page **F** part.

C TECHNICAL DATA

Output power	550 Watts	
Electrical data	Single-phase - plug included or Three-phase - no plug included	
Speed	375 rpm	
Dimensions (WxDxH)	390 x 310 x 595 mm	
Rate of recyclability	95 %	
Net weight	19.8 kg	
Supply	Amperage	Reference
230V/50/1	5.7	24442

STANDARDS
EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006,
EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



E PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 550 Watts.
- Motor base in high resistant composite material.
- Stainless steel motor shaft.
- Magnetic safety system with motor brake.
- Speed - 375 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers: 1 half-moon hopper to cut bulky vegetables, like cabbage, celeriac, etc. and 1 cylindrical hopper for long, delicate vegetables.
- Removable lid.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort, and accommodates 150 mm high gastronorm pans
- Lever-activated auto restart (by the pusher)
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large choice of 50 discs as optional attachments.
- No discs included.
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.

MASHED POTATO FUNCTION

- Optional: a simple way of making large quantities, up to 10 kg, of fresh mashed potato in just 2 minutes

* Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

CL 50 - 1 speed

F OPTIONAL ACCESSORIES

- 3 mm potato ricer attachment - ref 28207
- 6 mm potato ricer attachment - ref 28209



- Wall 8-disc holder - ref 107812
- D-Clean Kit: cleaning tool for dicing grids 5 mm, 8 mm and 10 mm - ref. 39881

SUGGESTED PACKS OF DISCS

Restaurants pack of 8 discs

Ref 1933

slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; French fries equipment 10 x 10 mm (2 discs).

Institutions pack of 12 discs

Ref 1942

slicers 2 mm, 5 mm ; graters 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder.

Asian pack of 7 discs

Ref 2023

slicers 2 mm, 5 mm ; grater 2 mm ; julienne 2 x 2 mm, 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; D-clean kit ; wall disc holder.

Eastern Europe pack of 5 discs

Ref 2005

slicer 2 mm, grater 1.5 mm, julienne 4x4 mm ; dicing equipment : slicer 10 + dicing grid 10x10 mm.

MultiCut Pack of 16 discs

Ref 2022

slicers: 1 mm, 2 mm, 4 mm, graters: 1.5 mm, 3 mm, dicing equipment: slicer 5 + dicing grid 5x5 mm, slicer 10 + dicing grid 10x10 mm, slicer 20 + dicing grid 20x20 mm, julienne 2x10 mm, 2.5x2.5 mm, 4x4 mm, French fries 10x10 mm, 1 D-Clean Kit and 1 disc holder for 8 large discs.



SLICERS

Almonds 0.6 mm	28 166
0.8 mm	28 069
1 mm	28 062
2 mm	28 063
3 mm	28 064
4 mm	28 004
5 mm	28 065
6 mm	28 196
8 mm	28 066
10 mm	28 067
14 mm	28 068
Cooked potatoes 4 mm	27 244
Cooked potatoes 6 mm	27 245

RIPPLE CUT SLICERS

2 mm	27 068
3 mm	27 069
5 mm	27 070

GRATERS

1.5 mm	28 056
2 mm	28 057
3 mm	28 058
4 mm	28 073
5 mm	28 059
7 mm	28 016
9 mm	28 060
Parmesan	28 061
Röstis potatoes	27 164
Raw potatoes	27 219
Horseradish paste 1 mm	28 055

JULIENNE

Tagliatelles 1x8 mm	28 172
Onions/cabbage 1x26 mm	28 153
2x4 mm	28 072
2x6 mm	27 066
2x8 mm	27 067
Tagliatelles 2x10 mm	28 173
2x2 mm	28 051
2.5x2.5 mm	28 195
3x3 mm	28 101
4x4 mm	28 052
6x6 mm	28 053
8x8 mm	28 054

DICING EQUIPMENT

5x5x5 mm	28 110
8x8x8 mm	28 111
10x10x10 mm	28 112
12x12x12 mm	28 197
14 x14x5 mm (mozzarella)	28 181
14x14x10 mm	28 179
14x14x14 mm	28 113
20x20x20 mm	28 114
25x25x25 mm	28 115
50x70x25 mm salad	28 180

FRENCH FRIES EQUIPMENT

8x8 mm	28 134
10x10 mm	28 135
10x16 mm	28 158

G DRAWINGS AND DIMENSIONS

Single phase- plug included ; Three phase - no plug included.

