



CL 50 Ultra Restaurants

Area : 21.5 in²

Slicers



3 mm (1/8")
Cabbage, onion,
parsnip, Zucchini,
turnip, celeriac,
apple.



6 mm (1/4")
Pepper, celeriac,
carrot, leek,
lemon, banana,
kiwi.



Graters



3 mm (1/8")
Carrots, celeriac,
parsnip.



9 mm (11/32")
Beetroot,
cabbage, carrots,
cheese.



French fry



10x10 mm
(3/8" x 3/8")
Potato, turnip,
celeriac,
Zucchini,
sweet potato,
parsnip.



Dicing



10x10 mm
(3/8" x 3/8")
Tomato,
Zucchini, pepper,
onion, apple.



CL 50 Ultra Restaurants

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Discs	Included: Slicing discs 3 mm (1/8") & 6 mm (1/4") Grating discs 3 mm (1/8") & 9 mm (11/32") Julienne 4x4 mm (5/32" x 5/32") French fry 10x10 mm (3/8" x 3/8") Dicing kit 10x10 mm (3/8" x 3/8") Dice cleaning kit and pack of 4 wall holders

Choose
your model:

CL 50 Ultra Restaurants - 9 discs	\$
CL50EUREST - 120V/60/1	

Complete disc collection page 42



Julienne



4x4 mm
(5/32" x 5/32")
Carrots, Zucchini,
cucumber, radish,
beetroot.



Dice Cleaning Kit

Dicing grid cleaning tool



4 wall-mounted disc holders

for 16 discs

