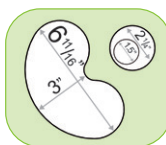


CL 50



Dicing and French Fries capability

OPTIONAL
+
50
DISCS



A

SALES FEATURES

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

B

TECHNICAL FEATURES

The CL 50 Vegetable Preparation Machine – Single-phase 120V/60/1. Power 1.5 HP. Speed 425 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 kidney shaped hopper (LxW - 6 11/16" x 3") and 1 cylindrical hopper: Ø 2 1/4" and/or Ø 1,5". Metal vegetable chute and continuous feed lead. D-Clean Kit. Suitable for 50 to 400 meals per service. Included: 28064W (3mm) 1/8" slicing disc, 28058W (3mm) 1/8" grating disc and 2 disc rack. Large range of 52 Mineral+ discs available as option: easy cleaning, dishwasher resistant.

Select your options at the back page **F** part.

C

TECHNICAL DATA

| | |
|------------------------------|--|
| Output power | 1.5 HP |
| Electrical data | Single-phase - 12 Amp plug included |
| Speed | 425 rpm |
| Dimensions (HxLxW) | 23 7/16" x 13 1/2" x 14 3/4" Cube: 3.57 |
| Rate of recyclability | 95% |
| Net weight | 41 lbs |
| Nema # | 5-15P |
| Reference | CL 50 E 120V/60/1 |

* Results may differ depending on the type of the hopper used, the choice of the cut and the setup of the workstation.

D

Number of meals per service

50 to 400

Theoretical output per hour*

1100 lbs

E

PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 1.5 HP
- Motor base in high resistant composite material.
- Stainless steel motor shaft.
- Magnetic safety system with motor brake.
- Speed - 425 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers:
 - 1 semi-circular hopper to chop bulky vegetables such as cabbage and celeriac.
 - 1 cylindrical hopper for long, delicate vegetables. The Exactitube pusher can be used to reduce the diameter of the hopper for cutting up small ingredients.
- Removable continuous feed lead.
- Reversible discharge plate for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort, and accommodates 5 29/32 inch high gastronorm pans
- Lever-activated auto restart (by the pusher).
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large range of 52 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- Packed with two processing discs (28064W - 3mm/1/8" slicing disc & 28058W - 3mm/1/8" grating disc) as standard.
- Stainless steel blades on slicing discs, blades on Julienne discs and grating discs are removable.
- D-Clean Kit to facilitate cleaning of dicing grids.

MASHED POTATO FUNCTION

- Optional: a simple way of making large quantities, up to 20 lbs, of fresh mashed potato in just 2 minutes.

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



CL 50

F

OPTIONAL ACCESSORIES

- EasyClean Xpress 8x8mm - Ref. 49305
- EasyClean Xpress 10x10mm - Ref. 49309
- EasyClean Xpress 12x12mm - Ref. 49313
- EasyClean Xpress 14x14mm - Ref. 49314
- Wall 8-disc holder - Ref. 107812
- 3 mm potato ricer attachment - Ref. 28207
- EasyStacker - Ref. 49332
- EasyLoader - Ref. 49323
- 6x6 mm French Fry attachment - Ref. 49324
- 8x8 mm French Fry attachment - Ref. 49325
- 8x16 mm French Fry attachment - Ref. 49326
- 10x10 mm French Fry attachment - Ref. 49327
- 10x16 mm French Fry attachment - Ref. 49328

SUGGESTED PACKS OF DISCS

| | |
|------------------------|--|
| 3 disc package | 5mm (3/16") coarse grating, 6mm (1/4" x 1/4") julienne and 5mm (3/16") slicing discs. |
| 5 disc package | 5mm (3/16") coarse grating; 6mm (1/4" x 1/4") julienne; 5mm (3/16"), 10 mm (3/8") slicing discs; 10x10 mm (3/8" x 3/8") dicing grid |
| 16 disc package | Slicers - 0.8mm (1/32"), 2 mm (5/64") & 5mm (3/16"). 2 graters - 2 mm (5/64") & 5mm (3/16"); 3 dicing - 5x5x5mm (3/16"), 10x10x10 mm (3/8") & 14x14x5mm (9/16"x9/16"x3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10"x1/10") & 2 x 10 mm (5/64"x3/8"). D-Clean Kit and 2 disc holders. |



SLICERS

| | |
|-------------------------------------|--------|
| 0.6 mm | 28166W |
| 0.8 mm | 28069W |
| 1 mm (1/32") | 28062W |
| 2 mm (5/64") | 28063W |
| 3 mm (1/8") | 28064W |
| 4 mm (5/32") | 28004W |
| 5 mm (3/16") | 28065W |
| 6 mm (1/4") | 28196W |
| 8 mm (5/16") | 28066W |
| 10 mm (3/8") | 28067W |
| 14 mm (9/16") | 28068W |
| 20 mm (25/32") | 28132W |
| 25 mm (1") | 28133W |
| cooked potatoes 4 mm (5/32") | 27244W |
| cooked potatoes 6 mm (1/4") | 27245W |



RIPPLE CUTTING

| | |
|---------------------|--------|
| 2 mm (5/64") | 27068W |
| 3 mm (1/8") | 27069W |
| 5 mm (3/16") | 27070W |



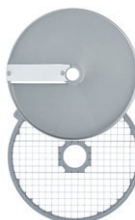
GRATERS

| | |
|--------------------------|--------|
| 1.5 mm (1/16") | 28056W |
| 2 mm (5/64") | 28057W |
| 3 mm (1/8") | 28058W |
| 4 mm (5/32") | 28136W |
| 5 mm (3/16") | 28163W |
| 7 mm (9/32") | 28164W |
| 9 mm (11/32") | 28165W |
| Röstis potatoes | 27164W |
| Raw potatoes | 27219W |
| Fine Pulping disc | 28055W |
| Hard Cheese grate | 28061W |



JULIENNE

| | |
|--|--------|
| 1x8 mm tagliatelle (1/32"x5/16") | 28172W |
| 1x26 onion/cabbage (1/32"x1 1/4") | 28153W |
| 2x2 mm (5/64" x 5/64") | 28051W |
| 2x4 mm (5/64" x 5/32") | 27072W |
| 2x6 mm (5/64" x 1/4") | 27066W |
| 2x8 mm (5/64" x 5/16") | 27067W |
| 2x10 tagliatelle (5/64"x3/8") | 28173W |
| 2.5x2.5 mm (1/10" x 1/10") | 28195W |
| 3x3 mm (1/8" x 1/8") | 28101W |
| 4x4 mm (5/32" x 5/32") | 28052W |
| 6x6 mm (1/4" x 1/4") | 28053W |
| 8x8 mm (5/16" x 5/16") | 28054W |



DICING EQUIPMENT

| | |
|--|--------|
| 5x5 mm (3/16") | 28110W |
| 8x8 mm (5/16") | 28111W |
| 10x10 mm (3/8") | 28112W |
| 12x12 mm (15/32") | 28197W |
| 14x14x5 mm Mozzarella (9/16"x9/16"x3/16") | 28181W |
| 14x14x10mm (9/16"x9/16"x3/8") | 28179W |
| 14x14 mm (9/16") | 28113W |
| 20x20 mm (25/32") | 28114W |
| 25x25 mm (1") | 28115W |
| 2" Lettuce Cut | 28180W |



FRENCH FRY EQUIPMENT

| | |
|--|--------|
| 6x6 mm attachment (1/4" x 1/4") | 49324 |
| 8x8 mm (5/16" x 5/16") | 28134W |
| 8x16 mm (5/16" x 5/8") | 28159W |
| 10x10 mm (3/8" x 3/8") | 28135W |
| 10x16 mm (3/8" x 5/8") | 28158W |

G

ELECTRICAL DATA

120V/60/1 - delivered with cord and plug.

