

CL 50



D Number of meals per service	50 to 400
Theoretical output per hour*	1100 lbs

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.

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 (L×W - 6 11/16" \times 3") and 1 cylindrical hopper: Ø $2\frac{1}{4}$ " 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.

Specification sheet

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

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
 - 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)



Update: May 2024

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

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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

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5mm (3/16") coarse grating, 6mm (1/4"x 1/4") julienne and 5mm 3 disc package (3/16") slicing discs.

5 disc 5mm (3/16") coarse grating; 6mm (1/4"x1/4") julienne; 5mm (3/16"), package 10 mm (3/8") slicing discs; 10x10 mm (3/8" x 3/8") dicing grid

Slicers - 0.8mm (1/32"), 2 mm (5/64") & 5mm (3/16". 2 graters 16 disc package

- 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 mr	m (5/32")	27244W
cooked potatoes 6 mr	m (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
2×2 mm (5/64" x 5/64")	28051W
2×4 mm (5/64" × 5/32")	27072W
2×6 mm (5/64" × 1/4")	27066W
2×8 mm (5/64" × 5/16")	27067W
2x10 tagliatelle (5/64"x3/8")	28173W
2.5×2.5 mm (1/10" × 1/10")	28195W
3×3 mm (1/8" × 1/8")	28101W
4×4 mm (5/32" × 5/32")	28052W
6×6 mm (1/4" × 1/4")	28053W
8×8 mm (5/16" × 5/16")	28054W



DICING EQUIPMENT	
5×5 mm (3/16")	28110W
8×8 mm (5/16")	28111W
10×10 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
14×14 mm (9/16")	28113W
20×20 mm (25/32")	28114W
25×25 mm (1")	28115W
2" Lettuce Cut	28180W

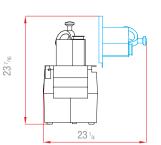


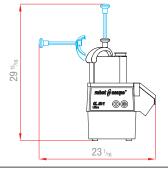
FRENCH FRY EQUIPMEN	T
6x6 mm attachment (1/4" x 1/4")	49324
8x8 mm (5/16" x 5/16")	28134W
8x16 mm (5/16""x 5/8")	28159W
10x10 mm (3/8"x 3/8")	28135W
10x16 mm (3/8" x 5/8")	28158W

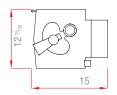
ELECTRICAL DATA

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









Update: May 2024