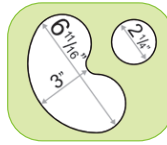


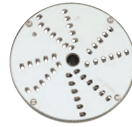
## CL 50



**Dicing and French Fries capability**



AS OPTION  
**+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. Suitable for 50 to 400 meals per service. Included: 28064 (3mm) 1/8" slicing disc, 28058 (3mm) 1/8" grating disc and 2 disc rack. Large choice of 52 discs available.

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

### C TECHNICAL DATA

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

<b>D</b> <b>Number of meals per service</b>	<b>50 to 400</b>
<b>Theoretical output per hour*</b>	<b>1100 lbs</b>

### 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 Exactitude 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 gastronom pans
- Lever-activated auto restart (by the pusher)
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large choice of 52 discs available.
- Packed with two processing discs (28064 - 3mm/1/8" slicing disc & 28058 - 3mm/1/8" grating disc) as standard.
- Stainless steel blades on slicing discs, blades on Julienne discs and grating discs are removable.

#### 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)



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

## CL 50

### F OPTIONAL ACCESSORIES

- 3 mm (1/8") Mashed potato ricer attachment - ref 28207



- Wall 8-disc holder - ref 107812
- Dice Cleaning Kit: cleaning tool for dicing grids 5 mm (3/16"), 8 mm (5/16") and 10 mm (3/8")

### SUGGESTED PACKS OF DISCS

<b>3 disc package</b>	5mm (3/16") coarse grating, 6mm (1/4"x1/4") julienne and 5mm (3/16") slicing discs.
<b>5 disc package</b>	5mm (3/16") coarse grating; 6mm (1/4"x1/4") julienne; 5mm (3/16"), 10mm (3/8") slicing discs; 10x10mm (3/8" x 3/8") dicing grid
<b>16 disc package</b>	Slicers - 0.8mm (1/32"), 2mm (5/64") & 5mm (3/16"). 2 graters - 2mm (5/64") & 5mm (3/16"); 3 dicing - 5x5x5mm (3/16"), 10x10x10mm (3/8") & 14x14x5mm (9/16"x9/16"x3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10"x1/10") & 2 x 10mm (5/64"x3/8"). Dice Cleaning Kit and 2 disc holders.

### OPTIONAL DISCS



#### SLICING

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



#### RIPPLE CUTTING

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



### GRATERS

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



### JULIENNE

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



### DICING EQUIPMENT

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



### FRENCH FRY EQUIPMENT

8x8 mm (5/16" x 5/16")	28134
8x16 mm (5/16" x 5/8")	28159
10x10 mm (3/8" x 3/8")	28135
10x16 mm (3/8" x 5/8")	28158

### G

### ELECTRICAL DATA

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

