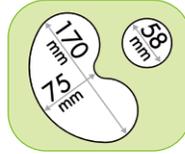


## CL 50 - 1 speed



AS OPTION  
**+ 50 DISCS**



**10 Dicing  
4 French  
fries**

<b>D</b> 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 cm<sup>2</sup>; loading volume - 2.2 litres, and 1 cylindrical hopper: Ø 58 mm and/or Ø 39 mm. Metal vegetable bowl and lid. D-Clean Kit. Suitable for 50 to 400 meals per service. No discs included. Large range of 50 Mineral+ discs available as option: easy cleaning, dishwasher resistant.

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

### C TECHNICAL DATA

<b>Output power</b>	550 Watts	
<b>Electrical data</b>	Single-phase - plug included or Three-phase - no plug included	
<b>Speed</b>	375 rpm	
<b>Dimensions (WxDxH)</b>	380 x 305 x 595 mm	
<b>Rate of recyclability</b>	95 %	
<b>Net weight</b>	19.8 kg	
<b>Supply</b>	<b>Amperage</b>	<b>Reference</b>
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 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 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 range of 50 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- No discs included.
- Stainless steel blades on slicing discs, combs 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 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

- D-Clean Kit - Ref. 29246
- 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
- 6 mm potato ricer attachment - Ref. 28209

### 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).

**Cultural market pack of 7 disks**  
Ref 1943

slicers 2 mm, 5 mm ; graters 2 mm; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 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.



GRATERS	
1.5 mm	28056W
2 mm	28057W
3 mm	28058W
4 mm	28073W
5 mm	28059W
7 mm	28016W
9 mm	28060W
Parmesan	28061W
Röstis potatoes	27164W
Raw potatoes	27219W
Horseradish paste 1 mm	28055W



JULIENNE	
1x8 mm	28172W
1x26 mm	28153W
2x4 mm	28072W
2x6 mm	27066W
2x8 mm	27067W
2x10 mm	28173W
2x2 mm	28051W
2.5x2.5 mm	28195W
3x3 mm	28101W
4x4 mm	28052W
6x6 mm	28053W
8x8 mm	28054W



SLICERS	
0.6 mm	28166W
0.8 mm	28069W
1 mm	28062W
2 mm	28063W
3 mm	28064W
4 mm	28004W
5 mm	28065W
6 mm	28196W
8 mm	28066W
10 mm	28067W
14 mm	28068W
Cooked potatoes 4 mm	27244W
Cooked potatoes 6 mm	27245W



DICING EQUIPMENT	
5x5x5 mm	28110W
8x8x8 mm	28111W
10x10x10 mm	28112W
12x12x12 mm	28197W
14x14x5 mm	28181W
14x14x10 mm	28179W
14x14x14 mm	28113W
20x20x20 mm	28114W
25x25x25 mm	28115W
50x70x25 mm salads	28180W



RIPPLE CUT SLICERS	
2 mm	27068W
3 mm	27069W
5 mm	27070W



FRENCH FRY EQUIPMENT	
8x8 mm	28134W
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W

### G DRAWINGS AND DIMENSIONS

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

