

CL 50



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 (LxW - 6 11/16" \times 3") and a cylindrical hopper (2 1/4"). 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 TECH	HNICAL 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

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

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 kidney shaped hopper to cut bulky vegetables, like cabbage, beets, celeriac, etc. and 1 cylindrical hopper for long, delicate vegetables.
- 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
- 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)



Update: November 2014

* 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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Specification sheet



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



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



DICING EQUIPMENT	
5×5 mm (3/16")	28110
8×8 mm (5/16")	28111
10×10 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
14×14 mm (9/16")	28113
20×20 mm (25/32")	28114
25×25 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

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ELECTRICAL DATA

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







