

## CL 52 - 1 speed



OPTIONAL  
+  
**50**  
DISCS



**10 Dicing**  
**5 French**  
**fries**

**D**

**Number of meals  
per service**

**70 to 600**

**Theoretical output  
per hour\***

**up to 750 kg/h**

**A**

### SALES FEATURES

The 1-speed CL 52 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 52 Vegetable Preparation Machine – Single-phase or Three-phase. Power - 750 Watts. Speed 375 rpm. Magnetic safety system, motor brake and lever-activated auto restart. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with 2 hoppers: 1 XL full moon hopper diameter: 238 cm<sup>2</sup>; loading volume - 4.2 litres, and 1 cylindrical hopper: Ø 58 mm and/or Ø 39 mm. Stainless steel motor base, bowl and lid. D-Clean Kit. Suitable for 70 to 600 covers 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>          | 750 Watts                                                         |                  |  |
| <b>Electrical data</b>       | Single-phase - plug included or<br>Three-phase - no plug included |                  |  |
| <b>Speed</b>                 | 375 rpm                                                           |                  |  |
| <b>Dimensions (WxDxH)</b>    | 360 x 340 x 690 mm                                                |                  |  |
| <b>Rate of recyclability</b> | 95%                                                               |                  |  |
| <b>Net weight</b>            | 28 kg                                                             |                  |  |
| <b>Supply</b>                | <b>Amperage</b>                                                   | <b>Reference</b> |  |
| 230V/50/1                    | 5.3                                                               | 24492            |  |

### 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 - 750 Watts.
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake.
- Speed - 375 rpm

#### VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers:
  - 1 XL full moon 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 200 mm high gastronomic pans
- Lever-activated auto restart (by the pusher)
- Lever-assisted facility requires less effort from the operator and increases output.
- 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 provided
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.
- D-Clean kit to facilitate cleaning of dicing grids.
- Brush to facilitate cleaning of motor shaft

#### MASHED POTATO FUNCTION

- option : Potato Ricer equipment

\* Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

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**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
- Motor shaft brush - Ref. 49257
- 3 mm potato ricer equipment - Ref. 28208
- 6 mm potato ricer equipment - Ref. 28210

### 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 discs**  
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 |



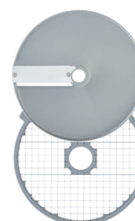
### JULIENNE

|            |        |
|------------|--------|
| 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 or Three-phase - no plug included

