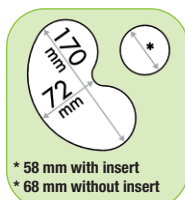


CL 50 Gourmet



OPTIONAL
53
DISCS

**3 Brunoise
4 Waffle**



D

**Number of meals
per service**

20 to 300

**Theoretical output
per hour***

up to 300 kg/h

A

SALES FEATURES

CL50 Gourmet Vegetable Preparation Machine is ideal for slicing, ripplecutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables. Moreover 7 original cuts are available, Brunoise and Waffle, with a high-precision cutting.

B

TECHNICAL FEATURES

CL50 Gourmet – 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 metal Veg. Prep. Machine has a lateral ejection facility and is equipped with 2 hoppers: 1 large capacity hopper diameter: 132 cm²; loading volume - 2.1 litres, and 1 cylindrical rotating hopper Ø 69 mm. Comes with a 0.6 litre collection bowl with a capacity of 600g of 3x3x3 mm potatoes. Stainless steel motor base, metal vegetable bowl and lid. D-Clean Kit. Suitable for 20 to 300 meals per service. No discs included. Large range of 53 Mineral+ discs available as option: easy cleaning, dishwasher resistant.

Select all the options under paragraph **F** on the reverse side.

C

TECHNICAL DATA

Output power	Single-phase - 550 Watts Three-phase - 600 Watts	
Electrical data	Single-phase - plug included or Three-phase - no plug included	
Speed	375 rpm	
Dimensions (WxDxH)	390 x 310 x 610 mm	
Rate of recyclability	95%	
Net weight	21.5 kg	
Supply	Amperage	Reference
230V/50/1	5.7	24555

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 for Single-Phase version and 600 Watts for Three-Phase version.
- Motor base and motor shaft in stainless steel.
- Magnetic safety system with motor brake.
- Speed - 375 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers: 1 half-moon hopper to cut bulky vegetables, like cabbage, celeriac, etc. and 1 cylindrical rotating hopper for long, delicate vegetables. This hopper is equipped with a special insert to guide fruit and vegetable during the cutting process.
- Removable lid.
- Reversible ejector disc for processing delicate produce.
- Removable collection bowl for processing Brunoise in small quantities, and ensures easier cleaning operations.
- 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 53 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- 3 French Fries, 5 Dicing cuts, 4 Waffle cuts and 3 Brunoise cuts available.
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.
- No discs included.
- D-Clean Kit to facilitate cleaning of dicing grids.

TABBOULEH / PARSLEY FUNCTION

- optional: with the Parsley Kit, parsley is chopped in no time at all. The Taboulé Kit is also available.

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

CL 50 Gourmet

F OPTIONAL ACCESSORIES

- Tabbouleh Kit : 3 Parsley Inserts + Dicing equipment 10x10 mm for tomatoes - Ref. 28192W
- Parsley Kit : 2 Inserts + slicer 1 mm + Brunoise disc 4x4 mm for onions - Ref. 28194W
- 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
- EasyStacker - Ref. 49312
- Mini bowl - Ref. 39716



BRUNOISES

2x2x2 mm	28174W
3x3x3 mm	28175W
4x4x4 mm	28176W



WAFFLE

2 mm	28198W
3 mm	28199W
4 mm	28177W
6 mm	28178W



SLICERS

Almonds 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
Cooked potatoes 4 mm	27244W
Cooked potatoes 6 mm	27245W



RIPPLE CUT SLICERS

2 mm	27068W
3 mm	27069W
5 mm	27070W



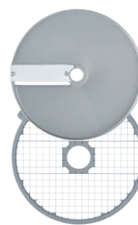
GRATERS

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

Tagliatelles 1x8 mm	28172W
Onions/cabbage 1x26 mm	28153W
2x4 mm	28072W
2x6 mm	27066W
2x8 mm	27067W
Tagliatelles 2x10 mm	28173W
2x2 mm	28051W
2,5x2,5 mm	28195W
3x3 mm	28101W
4x4 mm	28052W
6x6 mm	28053W
8x8 mm	28054W



DICING EQUIPMENT

5x5x5 mm	28110W
8x8x8 mm	28111W
10x10x10 mm	28112W
14x14x5 mm (mozzarella)	28181W
14x14x10 mm	28179W



FRENCH FRIES 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.

