

CL 20



D

Number of meals per service

20 to 80

Theoretical output per hour**

Up to 50 kg/h

A

SALES FEATURES

CL 20 Vegetable Preparation Machine is ideal for slicing, grating, ripple cut slicing and julienne from all types of fruit and vegetables, as well as grating cheese.

B

TECHNICAL FEATURES

CL 20 Vegetable Preparation Machine – Single-phase 230V/50/1. Power 400 W. Speed 1500 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: 104 cm²; loading volume - 1.56 litres, and 1 cylindrical hopper Ø 58 mm. Vegetable preparation attachment in composite material. Suitable for 20 to 80 meals per service. No discs included. Complete choice of 24 discs in option.

C

TECHNICAL DATA

Output power	400 Watts	
Electrical data	Single-phase - plug included	
Speed	1500 rpm	
Dimensions (WxDxH)	325 x 310 x 570 mm	
Rate of recyclability	95%	
Net weight	11 kg	
Supply	Amperage	Reference
230V/50/1	5.4	22395

STANDARDS

EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



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

E

VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 400 Watts.
- Stainless steel motor shaft.
- Magnetic safety system with motor brake.
- Speed - 500 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 hopper for long, delicate vegetables.
- Lid and pushers removable for an easy, dishwasher-safe clean.
- 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).
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large choice of 24 discs in option.
- No discs included.

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SUGGESTED PACKS OF DISCS

Pack of 4 discs
Ref. 1907
slicers 2 mm, 4 mm; grater 2 mm; julienne 4x4 mm

Pack of 5 discs
Ref. 1946
slicers 2 mm, 4 mm; grater 2 mm; julienne 4x4 mm, 8x8 mm

OPTIONAL DISCS



SLICERS

1 mm	27051
2 mm	27555
3 mm	27086
4 mm	27566
5 mm	27087
6 mm	27786



RIPPLE CUT SLICERS

3 mm	27622
5 mm	27623



GRATERS

1.5 mm	27588
2 mm	27577
3 mm	27511
6 mm	27046
9 mm	27632
Parmesan	27764
Röstis potatoes	27191
Horseradish paste 0.7 mm	27078
Horseradish paste 1 mm	27079
Horseradish paste 1.3 mm	27130



JULIENNE

2x4 mm	27080
2x6 mm	27081
2x2 mm	27599
4x4 mm	27047
6x6 mm	27610
8x8 mm	27048

G

DRAWINGS AND DIMENSIONS

Single-phase - plug included

