

## CL 50 Gourmet



|          |                                     |                |
|----------|-------------------------------------|----------------|
| <b>D</b> | <b>Number of meals per service</b>  | 20 to 300      |
|          | <b>Theoretical output per hour*</b> | 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 cm<sup>2</sup>; 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. Suitable for 20 to 300 meals per service. No discs included. Large choice of 53 discs in option.

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

### C TECHNICAL DATA

|                              |   |                  |
|------------------------------|---|------------------|
| <b>Output power</b>          | Single-phase - 550 Watts<br>Three-phase - 600 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>    | 390 x 310 x 610 mm  |                  |
| <b>Rate of recyclability</b> | 95%   |                  |
| <b>Net weight</b>            | 21.5 kg   |                  |
|                              | <b>Supply</b>   | <b>Amperage</b>  |
|                              | 230V/50/1   | 5.7              |
|                              | 230V/50/1 UK plug   | 5.7              |
|                              | 230V/50/1 DK  | 5.7              |
|                              | 120V/60/1   | 12               |
|                              | 220V/60/1   | 4                |
|                              | 400V/50/3   | 1.9              |
|                              |   | <b>Reference</b> |
|                              |   | 24453            |
|                              |   | 24555            |
|                              |   | 24452            |
|                              |   | 24458            |
|                              |   | 24457            |
|                              |   | 24459            |

### 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 gastronomic pans
- Lever-activated auto restart (by the pusher)
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large choice of 50 discs as optional attachments.
- 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.

#### TABBOULEH / PARSLEY FUNCTION

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

#### 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.

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### F OPTIONAL ACCESSORIES

- Tabbouleh Kit : 3 Parsley Inserts + Dicing equipment 10x10 mm for tomatoes - ref. 28192
- Parsley Kit : 2 Inserts + slicer 1 mm + Brunoise disc 4x4 mm for onions - ref. 28194
- Disc holder for 8 discs - ref 107 812
- D-Clean Kit: cleaning tool for dicing grids 5 mm, 8 mm and 10 mm. - ref. 39881



#### BRUNOISES

|          |        |
|----------|--------|
| 2x2x2 mm | 28 174 |
| 3x3x3 mm | 28 175 |
| 4x4x4 mm | 28 176 |



#### WAFFLE

|      |        |
|------|--------|
| 2 mm | 28 198 |
| 3 mm | 28 199 |
| 4 mm | 28 177 |
| 6 mm | 28 178 |



#### SLICERS

|                      |        |
|----------------------|--------|
| Almonds 0.6 mm       | 28 166 |
| 0.8 mm               | 28 069 |
| 1 mm                 | 28 062 |
| 2 mm                 | 28 063 |
| 3 mm                 | 28 064 |
| 4 mm                 | 28 004 |
| 5 mm                 | 28 065 |
| 6 mm                 | 28 196 |
| 8 mm                 | 28 066 |
| 10 mm                | 28 067 |
| 14 mm                | 28 068 |
| Cooked potatoes 4 mm | 27 244 |
| Cooked potatoes 6 mm | 27 245 |



#### RIPPLE CUT SLICERS

|      |        |
|------|--------|
| 2 mm | 27 068 |
| 3 mm | 27 069 |
| 5 mm | 27 070 |



#### GRATERS

|                        |        |
|------------------------|--------|
| 1.5 mm                 | 28 056 |
| 2 mm                   | 28 057 |
| 3 mm                   | 28 058 |
| 4 mm                   | 28 073 |
| 5 mm                   | 28 059 |
| 7 mm                   | 28 016 |
| 9 mm                   | 28 060 |
| Parmesan               | 28 061 |
| Röstis potatoes        | 27 164 |
| Raw potatoes           | 27 219 |
| Horseradish paste 1 mm | 28 055 |



#### JULIENNE

|                        |        |
|------------------------|--------|
| Tagliatelles 1x8 mm    | 28 172 |
| Onions/cabbage 1x26 mm | 28 153 |
| 2x4 mm                 | 28 072 |
| 2x6 mm                 | 27 066 |
| 2x8 mm                 | 27 067 |
| Tagliatelles 2x10 mm   | 28 173 |
| 2x2 mm                 | 28 051 |
| 2.5x2.5 mm             | 28 195 |
| 3x3 mm                 | 28 101 |
| 4x4 mm                 | 28 052 |
| 6x6 mm                 | 28 053 |
| 8x8 mm                 | 28 054 |



#### DICING EQUIPMENT

|                          |        |
|--------------------------|--------|
| 5x5x5 mm                 | 28 110 |
| 8x8x8 mm                 | 28 111 |
| 10x10x10 mm              | 28 112 |
| 14 x14x5 mm (mozzarella) | 28 181 |
| 14x14x10 mm              | 28 179 |



#### FRENCH FRIES EQUIP

|          |        |
|----------|--------|
| 8x8 mm   | 28 134 |
| 10x10 mm | 28 135 |
| 10x16 mm | 28 158 |

### G DRAWINGS AND DIMENSIONS

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

