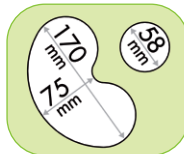


CL 50 Ultra 1 speed - 4 Discs



D	Number of meals per service	50 to 400
	Theoretical output per hour*	up to 500 kg/h

A SALES FEATURES
 The 1-speed CL50 Ultra 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 50 Ultra Vegetable Preparation Machine – Single-phase 240V/50/1. 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: 139 cm²; loading volume - 2.2 litres, and 1 cylindrical hopper: Ø 58 mm and/or Ø 39 mm. Metal vegetable bowl and lid. D-Clean Kit. Suitable for 50 to 400 meals per service. 4 discs included: 2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne. 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		
Output power	550 Watts	
Electrical data	Single-phase - plug included	
Speed	375 rpm	
Dimensions (WxDxH)	380 x 305 x 610 mm	
Rate of recyclability	95 %	
Net weight	20.2 kg	
Supply	Amperage	Reference
240V/50/1	5.7	1846

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 PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 550 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 semi-circular 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 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 50 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- 4 discs included: 2 mm slicer, 4 mm slicer, 2 mm grater, 4x4 mm julienne.
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.
- D-Clean Kit to facilitate cleaning of dicing grids.

MASHED POTATO FUNCTION

- Optional: a simple way of making large quantities, up to 10 kg, of fresh mashed potato in just 2 minutes

CL 50 Ultra 1 speed - 4 Discs

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
- 3mm Mashed potato attachment - Ref. 28207
- 6mm Mashed potato attachment - Ref. 28209
- EasyStacker - Ref. 49332
- EasyLoader - Ref. 49323
- 6x6 mm French Fry attachment - Ref. 49324
- 8x8 mm French Fry attachment - Ref. 49325
- 8x16 mm French Fry attachment - Ref. 49326
- 10x10 mm French Fry attachment - Ref. 49327
- 10x16 mm French Fry attachment - Ref. 49328

SUGGESTED PACKS OF DISCS

Restaurants pack of 8 discs
Ref 1933
Slicers: 2mm, 5mm; Grater: 2mm; Julienne: 3 x 3mm; Dicing Set: 10 x 10mm (2 discs); Chipping Set: 10 x 10mm (2 discs).

Cultural market pack of 7 discs
Ref 1943
Slicers: 2mm, 5mm; Grater: 2mm; Julienne: 3 x 3mm, 4 x 4mm; Dicing Set: 10 x 10mm (2 Discs).



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



RIPPLE CUT SLICERS

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



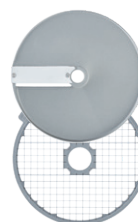
GRATERS

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

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



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



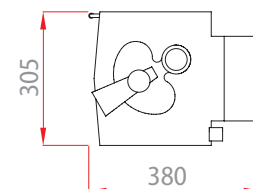
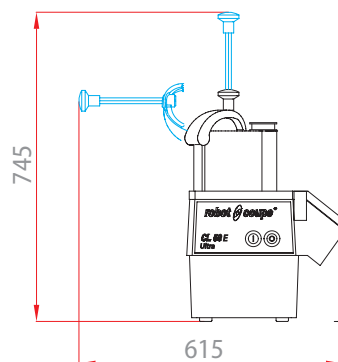
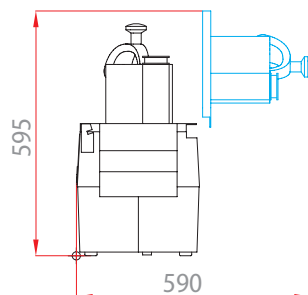
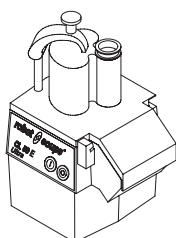
FRENCH FRY EQUIPMENT

6x6 mm attachment	49324
8x8 mm	28134W
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W

G

DRAWINGS AND DIMENSIONS

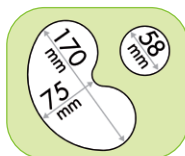
Single phase - plug included



CL 50 Ultra - 1 speed



OPTIONAL
+
50
DISCS



10 Dicing
5 French fries

D	Number of meals per service	50 to 400
	Theoretical output per hour*	up to 500 kg/h

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Electrical data	Single-phase - plug included	
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Dimensions (WxDxH)	380 x 305 x 610 mm	
Rate of recyclability	95 %	
Net weight	20.2 kg	
	Supply	Amperage
	230V/50/1	5.7
		Reference
		24469

STANDARDS

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



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CL 50 Ultra - 1 speed

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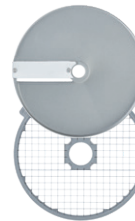
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DRAWINGS AND DIMENSIONS

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