

CL 50 Gourmet



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. 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

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
	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
	Reference	
	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



ULIENNE

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.

