

CL52 - 1 speed



50
DISCS



9 Dicing
3 French fries

D

Number of meals per service

70 to 600

Theoretical output per hour*

up to 750 kg/h

A

SALES FEATURES

The 1-speed CL52 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 CL52 Vegetable Preparation Machine – Single-phase or Three-phase. Power - 750 Watts. Speed 375 rpm. Magnetic safety system, motor brake and lever-activated auto restart. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with 2 hoppers: 1 XL full moon hopper diameter: 238 cm²; loading volume - 4.2 litres, and 1 cylindrical hopper Ø 58 mm. Stainless steel motor base, bowl and lid. Suitable for 70 to 600 covers per service. No discs included. Large choice of 50 discs in option.

Select your options at the back page **F** part.

C

TECHNICAL DATA

Output power	750 Watts	
Electrical data	Single-phase - plug included or Three-phase - no plug included	
Speed	375 rpm	
Dimensions (WxDxH)	360 x 340 x 690 mm	
Rate of recyclability	95%	
Net weight	28 kg	
Supply	Amperage	Reference
230V/50/1	5.3	24490
230V/50/1 UK plug	5.3	24492
230V/50/1 DK	5.3	24489
120V/60/1	8.9	24496
220V/60/1	5.3	24494
400V/50/3	2.0	24498
220V/60/3	4.4	24499
380V/60/3	2.6	24500

E

PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 750 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 XL full moon hopper to accommodate a whole cabbage or up to 15 tomatoes and 1 cylindrical hopper for long, delicate vegetables.
- Removable lid.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort, and accommodates 200 mm high gastronorm pans
- Lever-activated auto restart (by the pusher)
- Lever-assisted facility requires less effort from the operator and increases output.
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large choice of 50 discs as optional attachments.
- No discs provided
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.

MASHED POTATO FUNCTION

- option : Potato Ricer equipment

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.

CL52 - 1 speed

F

OPTIONAL ACCESSORIES

- 3mm potato ricer attachment - ref 28207
- 6mm potato ricer attachment - ref 28209



- Wall 8-disc holder - ref 107812
- D-Clean Kit: cleaning tool for dicing grids 5 mm, 8 mm and 10 mm - ref. 39881

SUGGESTED PACKS OF DISCS

**Restaurants pack
of 8 discs**

Ref 1933

slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; French fries equipment 10 x 10 mm (2 discs).

**Institutions pack
of 12 discs**

Ref 1942

slicers 2 mm, 5 mm ; graters 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder.

**Asian pack
of 7 discs**

Ref 2023

slicers 2 mm, 5 mm ; grater 2 mm ; julienne 2 x 2 mm, 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; D-clean kit; wall disc holder.

**Eastern Europe
pack of 5 discs**

Ref 2005

slicer 2 mm, grater 1.5 mm, julienne 4x4 mm ; dicing equipment : slicer 10 + dicing grid 10x10 mm.

**MultiCut Pack
of 16 discs**

Ref 2022

slicers: 1 mm, 2 mm, 4 mm, graters: 1.5 mm, 3 mm, dicing equipment: slicer 5 + dicing grid 5x5 mm, slicer 10 + dicing grid 10x10 mm, slicer 20 + dicing grid 20x20 mm, julienne 2x10 mm, 2.5x2.5 mm, 4x4 mm, French fries 10x10 mm, 1 D-Clean Kit and 1 disc holder for 8 large discs.



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
12x12x12 mm	28 197
14 x14x5 mm (mozzarella)	28 181
14x14x10 mm	28 179
14x14x14 mm	28 113
20x20x20 mm	28 114
25x25x25 mm	28 115
50x70x25 mm salad	28 180



FRENCH FRIES EQUIPMENT

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

G

DRAWINGS AND DIMENSIONS

Single-phase - plug included or Three-phase - no plug included

