

CL52 - 1 speed



AS OPTION
+ 50 DISCS



**10 Dicing
4 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 and/or Ø 39 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	
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	24493

STANDARDS

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



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 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 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

* 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

- 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).

Cultural market pack of 7 discs
Ref 1943

slicers 2 mm, 5 mm ; graters 2 mm; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 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	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	28056
2 mm	28057
3 mm	28058
4 mm	28073
5 mm	28059
7 mm	28016
9 mm	28060
Parmesan	28061
Röstis potatoes	27164
Raw potatoes	27219
Horseradish paste 1 mm	28055



JULIENNE

Tagliatelles 1x8 mm	28172W
Onions/cabbage 1x26 mm	28153W
2x4 mm	28072W
2x6 mm	27066W
2x8 mm	27067W
Tagliatelles 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
14 x14x5 mm (mozzarella)	28181W
14x14x10 mm	28179W
14x14x14 mm	28113W
20x20x20 mm	28114W
25x25x25 mm	28115W
50x70x25 mm salad	28180W



FRENCH FRIES EQUIPMENT

8x8 mm	28134W
10x10 mm	28135W
10x16 mm	28158W

G DRAWINGS AND DIMENSIONS

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

