CL 52 - 1 speed

D	
Number of meals per service	**70 to 600**
Theoretical output per hour**	up to 750 kg/h



OPTIONAL + 50 DISCS



10 Dicing
5 French fries

A SALES FEATURES

The 1-speed CL 52 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 52 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 cm^2; loading volume - 4.2 litres, and 1 cylindrical hopper: Ø 58 mm and/or Ø 39 mm. Stainless steel motor base, bowl and lid. D-Clean Kit. Suitable for 70 to 600 covers per service. No discs included. 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	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
220V/60/1 SAU*	5.3	24487
400V/50/3	2.0	24498
220V/60/3	4.4	24499
380V/60/3	2.6	24500

*For commercial use only

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 range of 50 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- No discs provided
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.
- D-Clean kit to facilitate cleaning of dicing grids.
- Brush to facilitate cleaning of motor shaft

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.

ETL LISTED 9900098 Conforms to UL NSF/ANSI Std 763 Std 8 Certified to CAN/CSA Std C22.2 No.195

** Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

CL 52 - 1 speed

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
- Motor shaft brush - Ref. 49257
- 3 mm potato ricer equipment - Ref. 28208
- 6 mm potato ricer equipment - Ref. 28210

SUGGESTED PACKS OF DISCS

pack of 8 discs for restaurants Ref 1933	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).
pack of 12 discs for institutions Ref 1942	slicers 2 mm, 5 mm; grater 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 mounted 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	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



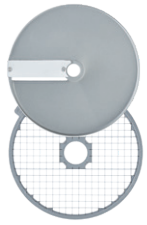
RIPPLE CUT SLICERS	
2 mm	27068W
3 mm	27069W
5 mm	27070W



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
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W

G DRAWINGS AND DIMENSIONS

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

