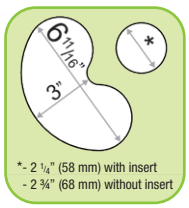
CL 50 Gourmet

D	
Number of meals per service	**50 to 400**
Theoretical output per hour*	660 lbs

3 Brunoise
4 Waffle



OPTIONAL **53** DISCS

A SALES FEATURES

CL50 Gourmet Vegetable Preparation Machine is ideal for slicing, ripple cutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables. Additionally 7 original cuts are available, Brunoise and Waffle, with a high-precision cutting.

B TECHNICAL FEATURES

CL50 Gourmet – Single-phase 120V/60/1. Power 1.5 HP. Speed 425 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 Kidney shaped (L × W) 6 11/16" × 3"; Cylindrical hopper (diameter) 2 1/4". Comes with a removable catch pan for processing small quantities of brunoise. Stainless steel motor base, metal vegetable chute and continuous feed lead. D-Clean Kit. Suitable for 50 to 400 meals per service. Includes one 28175W 1/8" Brunoise disc and one 28199W 1/8" Waffle/Gaufrette disc. Large range of 59 Mineral+ discs available as option: easy cleaning, dishwasher resistant.

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

C TECHNICAL DATA

Output power	1.5 HP
Electrical data	Single-phase - 12 Amp plug included
Speed	425 rpm
Dimensions (H×L×W)	23.5" x 14" x 12" Cube: 3.65
Rate of recyclability	95%
Net weight	48 lbs
Nema #	5-15P
Reference	CL 50 Gourmet 120V/60/1

E PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 1.5 HP
- Motor base and motor shaft in stainless steel.
- Magnetic safety system with motor brake.
- Speed - 425 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers: 1 kidney shaped to cut bulky vegetables, like cabbage, beets, 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 continuous feed lead.
- Reversible ejector disc for processing delicate produce.
- Removable catch pan for processing Brunoise in small quantities, and ensures easier cleaning operations.
- Lateral ejection facility for space-saving and greater user comfort, and accommodates 5 29/32 inch high gastronorm pans
- Lever-activated auto restart (by the pusher)
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large range of 59 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- 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.
- Includes one 28175W 1/8" Brunoise disc and one 28199W 1/8" Waffle/ Gaufrette disc.
- D-Clean Kit to facilitate cleaning of dicing grids.

TABBOULEH / PARSLEY FUNCTION

- optional: with the Parsley Kit, parsley is chopped in seconds. Special aromatic herb insert is also available.

STANDARDS
ETL electrical and sanitation Listed/ cETL (Canada)

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

* Results may differ depending on the type of the hopper used, the choice of the cut and the setup of the workstation.

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CL 50 Gourmet

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F OPTIONAL ACCESSORIES

- Special aromatic herb insert - Ref. 39727
- Parsley Kit : 2 Inserts + slicer 1 mm (1/32") - Ref. 28194W
- 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
- EasyStacker - Ref. 49332
- Mini Bowl - Ref. 39716

BRUNOISES	
2×2 mm (5/64" x 5/64")	28174W
3×3 mm (1/8" × 1/8")	28175W
4×4 mm (5/32" × 5/32")	28176W

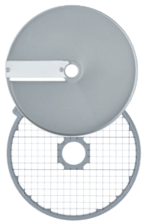
WAFFLE	
2 mm (5/64")	28198W
3 mm (1/8")	28199W
4 mm (5/32")	28177W
6 mm (1/4")	28178W

SLICERS	
0.6 mm	28166W
0.8 mm	28069W
1 mm (1/32")	28062W
2 mm (5/64")	28063W
3 mm (1/8")	28064W
4 mm (5/32")	28004W
5 mm (3/16")	28065W
6 mm (1/4")	28196W
8 mm (5/16")	28066W
10 mm (3/8")	28067W
14 mm (9/16")	28068W
20 mm (25/32")	28132W
25 mm (1")	28133W
cooked potatoes 4 mm (5/32")	27244W
cooked potatoes 6 mm (1/4")	27245W

RIPPLE CUTTING	
2 mm (5/64")	27068W
3 mm (1/8")	27069W
5 mm (3/16")	27070W

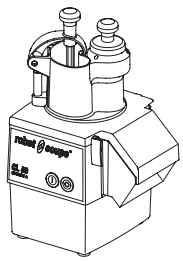
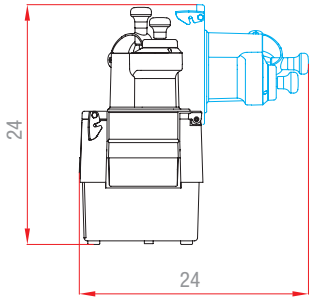
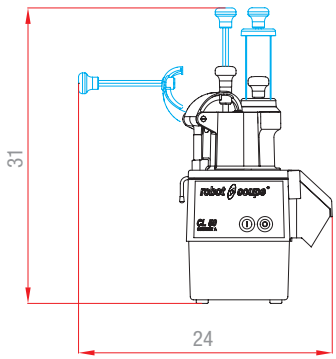
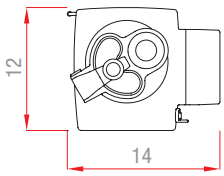
GRATERS	
1.5 mm (1/16")	28056W
2 mm (5/64")	28057W
3 mm (1/8")	28058W
4 mm (5/32")	28136W
5 mm (3/16")	28163W
7 mm (9/32")	28164W
9 mm (11/32")	28165W
Röstis potatoes	27164W
Raw potatoes	27219W
Fine Pulping disc	28055W
Hard Cheese grate	28061W

JULIENNE	
1x8 mm tagliatelle (1/32"x5/16")	28172W
1x26 onion/cabbage (1/32"x1 1/4")	28153W
2×2 mm (5/64" x 5/64")	28051W
2×4 mm (5/64" × 5/32")	27072W
2×6 mm (5/64" × 1/4")	27066W
2×8 mm (5/64" × 5/16")	27067W
2x10 tagliatelle (5/64"x3/8")	28173W
2.5×2.5 mm (1/10" × 1/10")	28195W
3×3 mm (1/8" × 1/8")	28101W
4×4 mm (5/32" × 5/32")	28052W
6×6 mm (1/4" × 1/4")	28053W
8×8 mm (5/16" × 5/16")	28054W



DICING EQUIPMENT	
5×5 mm (3/16")	28110W
8×8 mm (5/16")	28111W
10×10 mm (3/8")	28112W
12x12 mm (15/32")	28197W
14x14x5 mm Mozzarella (9/16''x9/16''x3/16'')	28181W
14x14x10mm (9/16''x9/16''x3/8'')	28179W
14×14 mm (9/16")	28113W
20×20 mm (25/32")	28114W
25×25 mm (1")	28115W
2" Lettuce Cut	28180W

FRENCH FRY EQUIPMENT	
8x8 mm (5/16" x 5/16")	28134W
8x16 mm (5/16""x 5/8")	28159W
10x10 mm (3/8"x 3/8")	28135W
10x16 mm (3/8" x 5/8")	28158W

G ELECTRICAL DATA

120V/60/1 - delivered with cord and plug.