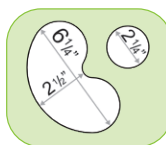


CL 40



**3 Dicing
2 French Fry
Kits**



**OPTIONAL
29
DISCS**



D

**Number of meals
per service**

20 to 80

**Theoretical output
per hour***

440 lbs

A

SALES FEATURES

CL40 Vegetable Preparation Machine is ideal for slicing, ripple cutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables, as well as grating cheese.

B

TECHNICAL FEATURES

CL40 Vegetable Preparation Machine – Single-phase 120V/60/1. Power 1 HP. Speed 600 rpm. Equipped with a magnetic safety system, motor brake and lever-activated auto restart. This Veg. Prep. Machine has a lateral ejection facility and is equipped with 2 hoppers: 1 Kidney shaped (L x W) 6 1/4" x 2 1/2"; Cylindrical hopper (diameter) 2 1/4". Stainless steel vegetable chute. D-Clean Kit. All parts in food contact can be cleaned in the dishwasher. Suitable for 20 to 80 meals per service. 2 discs included: 2mm grating disc and 4 mm slicing disc. Complete choice of 29 discs in option.

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

C

TECHNICAL DATA

Output power	1 HP
Electrical data	Single-phase - 12 Amp plug included
Speed	600 rpm
Dimensions (HxLxW)	24" x 15" x 15 3/4" Cube: 3.28
Rate of recyclability	95%
Net weight	40 lbs
Nema #	5-15P
Reference	CL 40 120V/60/1

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

PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 1 HP
- Metal motor base.
- Stainless steel motor shaft.
- Magnetic safety system with motor brake.
- Speed - 600 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 hopper for long, delicate vegetables. The Exactitude pusher can be used to reduce the diameter of the hopper for cutting up small ingredients.
- Stainless steel chute and removable continuous feed lead.
- Lateral ejection facility for space-saving and greater user comfort, and accommodates 7 7/8" high gastronorm pans
- Lever-activated auto restart (by the pusher)
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large choice of 29 discs as option.
- Capability to dice and make french fries. Mineral+ slicing discs: easy to clean in dishwasher.
- D-Clean Kit to facilitate cleaning of dicing grids.

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



CL 40

F OPTIONAL ACCESSORIES

- Wall 8-disc holder - Ref. 107812

SUGGESTED PACKS OF DISCS

3 disc package 6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing discs.

5 disc package 6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing, 2 mm (5/64") julienne and 6 mm (1/4") slicing discs.

OPTIONAL DISCS



SLICING

1 mm (1/32")	27051
2 mm (5/64")	27555
3 mm (1/8")	27086
4 mm (5/32")	27566
5 mm (3/16")	27087
6 mm (1/4")	27786



RIPPLE CUTTING

3 mm (1/8")	27622
5 mm (3/16")	27623



GRATING

1.5 mm (1/16")	27588
2 mm (5/64")	27577
3 mm (1/8")	27511
6 mm (1/4")	27046
9 mm (11/32")	27632
Hard Cheese grate	27764
Röstis potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130



JULIENNE

2x4 mm (5/64" x 5/32")	27080
2x6 mm (5/64" x 1/4")	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32" x 5/32")	27047
6x6 mm (1/4" x 1/4")	27610
8x8 mm (5/16" x 5/16")	27048



DICING EQUIPMENT

8x8 mm (5/16")	27513W
10x10 mm (3/8")	27514W
12x12 mm (15/32")	27515W



FRENCH FRY EQUIPMENT

8x8 mm (5/16" x 5/16")	27116W
10x10 mm (3/8" x 3/8")	27117W

G DRAWING AND DIMENSIONS

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

