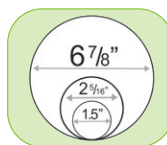


CL 52



Dicing and French Fries capability



OPTIONAL +
50
DISCS



A SALES FEATURES

The CL52 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

The CL52 Vegetable Preparation Machine – Single-phase. Power - 2 HP. Speed 425 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 Two hoppers in one head - one large full moon hopper for cutting large products and 1 cylindrical hopper: Ø 2 1/4" and/or Ø 1,5". Stainless steel motor base, chute and continuous feed lead. D-Clean Kit. Suitable for 70 to 600 covers per service. 2 discs included: 28064W (3mm) 1/8" slicing disc and 28058W (3mm) 1/8" grating disc. Large range of 52 Mineral+ discs available as option: easy cleaning, dishwasher resistant.

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

C TECHNICAL DATA

Output power	2 HP
Electrical data	Single-phase - 9.4 Amp plug included
Speed	425 rpm
Dimensions (HxLxW)	27 3/16" x 13 3/8" x 14 3/16"
Rate of recyclability	95%
Net weight	59 lbs
Nema #	5-15P
Reference	CL 52 E 120V/60/1

D

Number of meals per service

70 to 600

Theoretical output per hour*

1655 lbs

E

PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 2 HP
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake.
- Speed - 425 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers:
 - 1 large full moon hopper for cutting large products (will accommodate whole heads of cabbage and lettuce).
 - 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.
- Removable continuous feed lead.
- Reversible discharge plate for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort, and accommodates 7 7/8 inch 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 52 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- 2 discs included: 28064W (3mm) 1/8" slicing disc and 28058W (3mm) 1/8" grating disc.
- Stainless steel blades on slicing discs, blades on Julienne discs and grating discs are removable.
- 3 positions for optimum operator comfort. Lever-activated auto restart.
- Brush to facilitate cleaning of motor shaft.
- D-Clean Kit to facilitate cleaning of dicing grids.

MASHED POTATO FUNCTION

- option: Mashed Potato Kit

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



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

CL 52

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

SUGGESTED PACKS OF DISCS

3 disc package	5mm (3/16") coarse grating, 6mm (1/4"x 1/4") julienne and 5mm (3/16") slicing discs.
5 disc package	5mm (3/16") coarse grating; 6mm (1/4"x1/4") julienne; 5mm (3/16"), 10mm (3/8") slicing discs; 10x10mm (3/8" x 3/8") dicing grid
16 disc package	Slicers - 0.8mm (1/32"), 2mm (5/64") & 5mm (3/16"). 2 graters - 2mm (5/64") & 5mm (3/16"); 3 dicing - 5x5x5mm (3/16"), 10x10x10mm (3/8") & 14x14x5mm (9/16"x9/16"x3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10"x1/10") & 2 x 10mm (5/64"x3/8"). Dice Cleaning Kit and 2 disc holders.



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
2x2 mm (5/64" x 5/64")	28051W
2x4 mm (5/64" x 5/32")	27072W
2x6 mm (5/64" x 1/4")	27066W
2x8 mm (5/64" x 5/16")	27067W
2x10 tagliatelle (5/64"x3/8")	28173W
2.5x2.5 mm (1/10" x 1/10")	28195W
3x3 mm (1/8" x 1/8")	28101W
4x4 mm (5/32" x 5/32")	28052W
6x6 mm (1/4" x 1/4")	28053W
8x8 mm (5/16" x 5/16")	28054W



DICING EQUIPMENT

5x5 mm (3/16")	28110W
8x8 mm (5/16")	28111W
10x10 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
14x14 mm (9/16")	28113W
20x20 mm (25/32")	28114W
25x25 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.

