VEGETABLE PREPARATION MACHINE

robot coupe

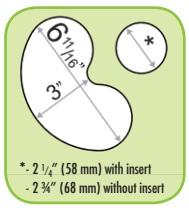
CL 50 Gourmet

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



3 Brunoise
4 Waffle

59 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 x W) 6 11/16" x 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. Suitable for 50 to 400 meals per service. Includes one 28175 1/8" Brunoise disc and one 28199 1/8" Waffle/Gaufrette disc. Large choice of 59 discs available.

Select your options at the back page F part.

C TECHNICAL DATA

Output power	1.5 HP
Electrical data	Single-phase - 13.5 Amp plug included
Speed	425 rpm
Dimensions (HxLxW)	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 choice of 59 discs available.
- 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 28175 1/8" Brunoise disc and one 28199 1/8" Waffle/Gaufrette disc.

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

F OPTIONAL ACCESSORIES

- Special aromatic herb insert - ref. 39 727
- Parsley Kit : 2 Inserts + slicer 1 mm (1/32") - ref. 28194
- Disc holder for 8 discs - ref 107 812
- Dice Cleaning Kit: cleaning tool for dicing grids 5 mm (3/16"), 8 mm (5/16") and 10 mm (3/8"). - ref. 39881

OPTIONAL DISCS



BRUNOISES	
2x2 mm (5/64" x 5/64")	28174
3x3 mm (1/8" x 1/8")	28175
4x4 mm (5/32" x 5/32")	28176



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



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



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



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



JULIENNE	
1x8 mm tagliatelle (1/32"x5/16")	28172
1x26 onion/cabbage (1/32"x1 1/4")	28153
2x2 mm (5/64" x 5/64")	28051
2x4 mm (5/64" x 5/32")	27072
2x6 mm (5/64" x 1/4")	27066
2x8 mm (5/64" x 5/16")	27067
2x10 tagliatelle (5/64"x3/8")	28173
2.5x2.5 mm (1/10" x 1/10")	28195
3x3 mm (1/8" x 1/8")	28101
4x4 mm (5/32" x 5/32")	28052
6x6 mm (1/4" x 1/4")	28053
8x8 mm (5/16" x 5/16")	28054



DICING EQUIPMENT	
5x5 mm (3/16")	28110
8x8 mm (5/16")	28111
10x10 mm (3/8")	28112
12x12 mm (15/32")	28197
14x14x5 mm Mozzarella (9/16''x9/16''x3/16'')	28181
14x14x10mm (9/16''x9/16''x3/8'')	28179
14x14 mm (9/16")	28113
20x20 mm (25/32")	28114
25x25 mm (1")	28115
2" Lettuce Cut	28180



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

G ELECTRICAL DATA

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

