VEGETABLE PREPARATION MACHINE

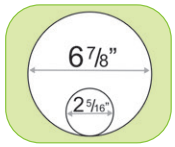
robot coupe

CL 52 NO DISC

D	
Number of meals per service	**70 to 600**
Theoretical output per hour*	1655 lbs



Dicing and French Fries capability



AS OPTION +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 2¼" and/or Ø 1,5". Stainless steel motor base, chute and continuous feed lead. Suitable for 70 to 600 covers per service. Large choice of 52 discs available.

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

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 Exactitube 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 choice of 52 discs available.
- 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

MASHED POTATO FUNCTION

- option : Mashed Potato Kit

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 52 NO DISC

F OPTIONAL ACCESSORIES

- 3 mm (1/8″) Mashed Potato Kit - 28208



- Wall 8-disc holder - ref 107812
- Dice Cleaning Kit: cleaning tool for dicing grids 5 mm (3/16″), 8 mm (5/16″) and 10 mm (3/8″)

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.

OPTIONAL DISCS



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.

