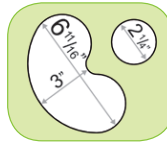


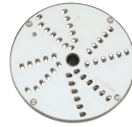
CL 51



**9 Dicing
3 French
Fry Kits**



**52
DISCS**



A SALES FEATURES

The CL 51 Vegetable Preparation Machine is ideal for slicing, ripplecutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables, as well as grating cheese.

B TECHNICAL FEATURES

The CL 51 Vegetable Preparation Machine – 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 Veg. Prep. Machine has a lateral ejection facility and is equipped with 2 hoppers: 1 kidney shaped hopper (LxW - 6 11/16" x 3") and a cylindrical hopper (2 1/4"). Metal vegetable chute and hopper. Suitable for 50 to 400 meals per service. Included: 28064 (3mm) 1/8" slicing disc, 28058 (3mm) 1/8" grating disc and 2 disc rack. Large choice of 52 discs available.

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

C TECHNICAL DATA

| | |
|------------------------------|---|
| Output power | 1.5 HP |
| Electrical data | Single-phase - 15 Amp plug included |
| Speed | 425 rpm |
| Dimensions (HxLxW) | 28 1/2" x 14 1/2" x 14 3/4" Cube: 3.53 |
| Rate of recyclability | 95% |
| Net weight | 71 lbs |
| Nema # | 5-15P |
| Reference | CL 51 120V/60/1 |

| | |
|--|------------------|
| D Number of meals per service | 50 to 400 |
| Theoretical output per hour* | 1100 lbs |

E PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 1.5 HP
- Metal chute and continuous feed lead.
- Stainless steel motor shaft.
- Magnetic safety system with motor brake.
- Speed - 425 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers: 1 kidney shaped hopper to cut bulky vegetables, like cabbage, beets, celeriac, etc. and 1 cylindrical hopper for long, delicate vegetables.
- Removable continuous feed lead.
- Reversible discharge plate for processing delicate produce.
- 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 52 discs available.
- 2 discs included 28064 (3mm) 1/8" slicing disc and 28058 (3mm) 1/8" grating disc
- Stainless steel blades on slicing discs, blades on Julienne discs and grating discs are removable.

MASHED POTATO FUNCTION

- Optional: a simple way of making large quantities, up to 20 lbs, of fresh mashed potato in just 2 minutes

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 51

F OPTIONAL ACCESSORIES

- 3 mm (1/8") Mashed potato ricer attachment - ref 28207



- 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"x1/4") 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.

