# robot @ coupe°



### SALES FEATURES

The 1-speed CL 50 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.

### TECHNICAL FEATURES

The 1-speed CL 50 Vegetable Preparation Machine – Singlephase 230V/50/1 or Three-phase 400V/50/3. Power 550 W. Speed 375 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 large capacity hopper diameter: 139 cm<sup>2</sup>; loading volume - 2.2 litres, and 1 cylindrical hopper: Ø 58 mm and/ or Ø 39 mm. Metal vegetable bowl and lid. Suitable for 50 to 400 meals per service. No discs included. Large choice of 50 discs in option.

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

C TECH	HNICAL DATA	
Output power	550 Watts	
Electrical data	Single-phase - pl Three-phase - no	
Speed	375 rpm	
Dimensions (WxDxH)	380 x 305 x 595	ōmm
Rate of recyclability	95 %	
Net weight	19.8 kg	
Supply	Amperage	Reference
230V/50/1	5.7	24442

EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.

### **STANDARDS**

B

ETL LISTED 9900098 Conforms to UL NSF/ANSI Std 783 Std 8 Certified to

### PRODUCT FEATURES / BENEFITS

### MOTOR BASE

- Industrial induction motor for intensive use.
- Power 550 Watts.
- Motor base in high resistant composite material.
- Stainless steel motor shaft.
- Magnetic safety system with motor brake.
- Speed 375 rpm

### VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers:
- 1 semi-circular hopper to chop bulky vegetables such as cabbage and celeriac.
- 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 lid.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort, and accommodates 150 mm high gastronorm pans
- Lever-activated auto restart (by the pusher)
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large choice of 50 discs as optional attachments.
- No discs included.
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.

### MASHED POTATO FUNCTION

• Optional: a simple way of making large quantities, up to 10 kg, of fresh mashed potato in just 2 minutes

CL 50 - 1 speed

\* Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

Specification sheet

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## CL 50 - 1 speed

CL 50 -	i speed				
F OPTIONAL ACCESSORIES			RIPPLE CUT SLIC	CERS	
	o ricer attachment - ref 2820			2 mm	27 068
	pricer attachment - ref 282			3 mm	27 069
				5 mm	27 070
		7	**************************************	GRATERS	
	+			1.5 mm	28 056
• Wall 8-disc	holder - ref 107812			2 mm	28 057
<ul> <li>D-Clean Kit:</li> </ul>	cleaning tool for dicing gri	ds 5 mm, 8 mm	0	3 mm	28 058
and 10 mm	- ref. 39881			4 mm	28 073
				5 mm	28 059
				7 mm	28 016
				9 mm	28 060
SU	<b>GGESTED PACKS OF DIS</b>	CS		Parmesan	28 061
				Röstis potatoes	27 164
Restaurants pack	slicers 2 mm, 5 mm ; grater 2 3 mm ; dicing equipment : slic	mm; julienne 3 x		Raw potatoes	27 219
of 8 discs	grid 10 x 10 mm ; French fries			Horseradish paste 1 mm	28 055
Ref 1933	mm (2 discs).			JULIENNE	
			· · · · · · · · · · · · · · · · · · ·	Tagliatelles 1x8 mm	28 172
Cultural market pack of 7 disks	slicers 2 mm, 5 mm ; graters 2 mm, 4 x 4 mm ; dicing equipme		000000	Onions/cabbage 1x26 mm	28 153
Ref 1943	dicing grid 10 x 10 mm.	enf :slicer 10 mm +		2x4 mm	28 072
Kei 1745				2x6 mm	27 066
	slicers: 1 mm, 2 mm, 4 mm, g			2x8 mm	27 067
	3 mm, dicing equipment: slice			Tagliatelles 2x10 mm	28 173
MultiCut Pack	5x5 mm, slicer 10 + dicing g	prid 10x10 mm,		2x2 mm	28 051
of 16 discs Ref 2022	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4			2.5x2.5 mm	28 195
Kei 2022	10x10 mm, 1 D-Clean Kit an			3x3 mm	28 101
	for 8 large discs.			4x4 mm	28 052
				6x6 mm	28 053
				8x8 mm	28 054
				DICING EQUIP	MENT
	SLICERS			5x5x5 mm	28 110
	Almonds 0.6 mm	28 166		8x8x8 mm	28 111
	0.8 mm	28 069		10x10x10 mm	28 112
		28 062		12x12x12 mm	28 197
	1 mm 2 mm	28 062		14 x14x5 mm (mozzarella)	28 181
	3 mm	28 063		14x14x10 mm	28 179
	4 mm	28 004		14x14x14 mm	28 113
	5 mm	28 065		20x20x20 mm	28 114
	6 mm	28 196		25x25x25 mm	28 115
	8 mm	28 066		50x70x25 mm salad	28 180
	10 mm	28 067		FRENCH FRIES EQU	JIPMENT
	14 mm	28 068		8x8 mm	28 134
	Cooked potatoes 4 mm	27 244		10x10 mm	28 135
	Cooked potatoes 6 mm	27 245	• /	10x16 mm	28 1 58
G Single phase- p	olug included ; Three phase				
			ħ		

Cl 50 - 1 speed

590

robot @ coupe 

615

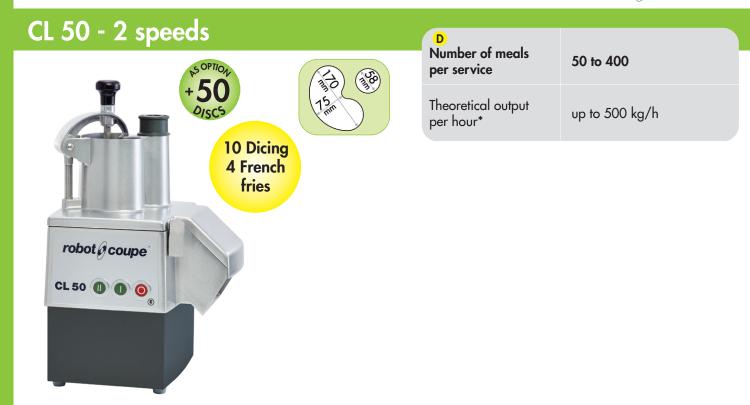
Update : December 2019

380

Б

305

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### SALES FEATURES

The 2-speed CL50 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.

#### **TECHNICAL FEATURES**

The 2-speed CL50 Vegetable Preparation Machine - Threephase. Power 600 W. Speeds 375 and 750 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 large capacity hopper diameter: 139 cm<sup>2</sup>; loading volume - 2.2 litres, and 1 cylindrical hopper: Ø 58 mm and/or Ø 39 mm. Metal vegetable bowl and lid. Suitable for 50 to 400 meals per service. No discs included. Large choice of 50 discs in option. Select your options at the back page **F** part.

C TEC	HNICAL DATA	
Output power	600 Watts	
Electrical data	Three-phase	- no plug included
2 Speeds	375 and 750	) rpm
Dimensions (WxDxH)	380 x 305 x	595 mm
Rate of recyclability	95 %	
Net weight	19.8 kg	
Supply	Amperage	Reference
400V/50/3	2.1	24449

### STANDARDS

B

EN 12100-1 and 2 - 2004, EN 60204-1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



### PRODUCT FEATURES / BENEFITS

### MOTOR BASE

- Industrial induction motor for intensive use.
- Power 600 Watts.
- Motor base in high resistant composite material.
- Stainless steel motor shaft.
- Magnetic safety system with motor brake.
- 2 Speeds 375 and 750 rpm

#### VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers:
   1 semi-circular hopper to chop bulky vegetables such as cabbage and celeriac.
  - 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 lid.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort, and accommodates 150 mm high gastronorm pans
- Lever-activated auto restart (by the pusher)
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large choice of 50 discs as optional attachments.
- No discs included.
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.

### MASHED POTATO FUNCTION

 Optional: a simple way of making large quantities, up to 10 kg, of fresh mashed potato in just 2 minutes

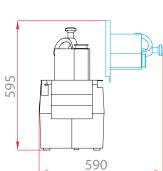
\* Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

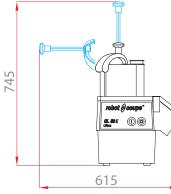
Specification sheet

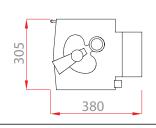
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## CL 50 - 2 speeds

F) (	OPTIONAL ACCESSORIES			RIPPLE CUT SLI	CERS
				2 mm	27 068
<ul> <li>3mm potato</li> </ul>	ricer attachment - ref 2820	0		3 mm	27 069
<ul> <li>omm potato</li> </ul>	pricer attachment - ref 2820	9		5 mm	27 070
9	🥭 + 🧐 🛛 🗖		2 2 0	ODATEDC	
				GRATERS	
	+			1.5 mm	28 056
<ul> <li>Wall 8-disc</li> </ul>	holder - ref 107812			2 mm	28 057
<ul> <li>D-Clean Kit:</li> </ul>	cleaning tool for dicing grid	ds 5 mm, 8 mm		3 mm	28 058
and 10 mm	- ref. 39881			4 mm	28 073
				5 mm	28 059
				7 mm	28 016
				9 mm	28 060
SU	IGGESTED PACKS OF DIS	CS		Parmesan	28 061
				Röstis potatoes	27 164
staurants pack	slicers 2 mm, 5 mm ; grater 2 3 mm ; dicing equipment : slice			Raw potatoes	27 219
8 discs	grid 10 x 10 mm ; French fries			Horseradish paste 1 mm	28 055
1933	mm (2 discs).			JULIENNE	
			( , ) · · · · · · · · · · · · · · · · · ·	Tagliatelles 1x8 mm	28 172
ltural market	slicers 2 mm, 5 mm; graters 2 r		000000	Onions/cabbage 1x26 mm	28 1 5 3
<b>ck of 7 disks</b> 1943	mm, 4 x 4 mm ; dicing equipme dicing grid 10 x 10 mm.	ent :slicer 10 mm +		2x4 mm	28 072
1743	aicing gha to x to him.			2x6 mm	27 066
	slicers: 1 mm, 2 mm, 4 mm, c	graters: 1.5 mm,		2x8 mm	27 067
	3 mm, dicing equipment: slice	er 5 + dicing grid		Tagliatelles 2x10 mm	28 173
ItiCut Pack	5x5 mm, slicer 10 + dicing g	rid 10x10 mm.		-	
	,			2x2 mm	28 051
16 discs	slicer 20 + dicing grid 20x20	) mm, julienne		2x2 mm	28 051 28 195
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4	) mm, julienne mm, French fries		2.5x2.5 mm	28 195
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and	) mm, julienne mm, French fries		2.5x2.5 mm 3x3 mm	28 195 28 101
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4	) mm, julienne mm, French fries		2.5x2.5 mm 3x3 mm 4x4 mm	28 195 28 101 28 052
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and	) mm, julienne mm, French fries		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm	28 195 28 101 28 052 28 053
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and	) mm, julienne mm, French fries		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm	28 195 28 101 28 052 28 053 28 054
16 discs f 2022	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs.	) mm, julienne mm, French fries d 1 disc holder		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/	28 195 28 101 28 052 28 053 28 054 MENT
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS	) mm, julienne mm, French fries d 1 disc holder		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm	28 195 28 101 28 052 28 053 28 054 WENT 28 110
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm	28 195 28 101 28 052 28 053 28 054 WENT 28 110 28 111
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella)	28 195 28 101 28 052 28 053 28 054 <b>MENT</b> 28 110 28 111 28 112 28 197 28 181
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197 28 181 28 179
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm 2 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064 28 004		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm 14x14x14 mm	28 195 28 101 28 052 28 053 28 054 <b>MENT</b> 28 110 28 111 28 112 28 197 28 181 28 179 28 113
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm 2 mm 3 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064 28 004 28 065		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm 14x14x14 mm 20x20x20 mm	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197 28 181 28 179 28 113 28 114
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm 2 mm 3 mm 4 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064 28 004 28 065 28 196		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm 14x14x14 mm 20x20x20 mm 25x25x25 mm	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197 28 181 28 197 28 181 28 179 28 113 28 114 28 115
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm 2 mm 3 mm 4 mm 5 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064 28 064 28 065 28 196 28 066		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm 14x14x14 mm 20x20x20 mm 25x25x25 mm 50x70x25 mm salad	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197 28 181 28 179 28 181 28 179 28 113 28 114 28 115 28 180
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm 2 mm 3 mm 4 mm 5 mm 6 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064 28 064 28 004 28 065 28 196 28 066 28 067		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm 14x14x14 mm 20x20x20 mm 25x25x25 mm	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197 28 181 28 179 28 181 28 179 28 113 28 114 28 115 28 180
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm 2 mm 3 mm 4 mm 5 mm 6 mm 8 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064 28 064 28 065 28 196 28 066		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm 14x14x14 mm 20x20x20 mm 25x25x25 mm 50x70x25 mm salad	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197 28 181 28 179 28 181 28 179 28 113 28 114 28 115 28 180
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm 2 mm 3 mm 4 mm 5 mm 6 mm 8 mm 10 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064 28 064 28 004 28 065 28 196 28 066 28 067		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm 14x14x14 mm 20x20x20 mm 25x25x25 mm 50x70x25 mm salad FRENCH FRIES EQU	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197 28 181 28 179 28 181 28 179 28 113 28 114 28 115 28 180 UIPMENT
16 discs	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm 2 mm 3 mm 4 mm 5 mm 6 mm 8 mm 10 mm 14 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064 28 064 28 064 28 065 28 196 28 066 28 067 28 068		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm 14x14x14 mm 20x20x20 mm 25x25x25 mm 50x70x25 mm salad FRENCH FRIES EQU 8x8 mm	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197 28 181 28 179 28 181 28 179 28 113 28 114 28 115 28 180 UIPMENT 28 134
16 discs f 2022	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm 2 mm 3 mm 4 mm 5 mm 6 mm 8 mm 10 mm 14 mm Cooked potatoes 4 mm Cooked potatoes 6 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064 28 064 28 064 28 065 28 196 28 066 28 067 28 068 27 244 27 245		2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm 14x14x14 mm 20x20x20 mm 25x25x25 mm 50x70x25 mm salad FRENCH FRIES EQU 8x8 mm 10x10 mm 10x16 mm	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197 28 181 28 179 28 181 28 179 28 113 28 114 28 115 28 180 UIPMENT 28 134 28 135
16 discs f 2022	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm 2 mm 3 mm 4 mm 5 mm 6 mm 8 mm 10 mm 14 mm Cooked potatoes 4 mm Cooked potatoes 6 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064 28 064 28 004 28 065 28 196 28 066 28 067 28 068 27 244	DIMENSIONS	2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm 14x14x14 mm 20x20x20 mm 25x25x25 mm 50x70x25 mm salad FRENCH FRIES EQU 8x8 mm 10x10 mm 10x16 mm	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197 28 181 28 179 28 181 28 179 28 113 28 114 28 115 28 180 UIPMENT 28 134 28 135
16 discs f 2022	slicer 20 + dicing grid 20x20 2x10 mm, 2.5x2.5 mm, 4x4 10x10 mm, 1 D-Clean Kit and for 8 large discs. SLICERS Almonds 0.6 mm 0.8 mm 1 mm 2 mm 3 mm 4 mm 5 mm 6 mm 8 mm 10 mm 14 mm Cooked potatoes 4 mm Cooked potatoes 6 mm	0 mm, julienne mm, French fries d 1 disc holder 28 166 28 069 28 062 28 063 28 064 28 064 28 064 28 065 28 196 28 066 28 067 28 068 27 244 27 245	DIMENSIONS	2.5x2.5 mm 3x3 mm 4x4 mm 6x6 mm 8x8 mm DICING EQUIP/ 5x5x5 mm 8x8x8 mm 10x10x10 mm 12x12x12 mm 14 x14x5 mm (mozzarella) 14x14x10 mm 14x14x14 mm 20x20x20 mm 25x25x25 mm 50x70x25 mm salad FRENCH FRIES EQU 8x8 mm 10x10 mm 10x16 mm	28 195 28 101 28 052 28 053 28 054 MENT 28 110 28 111 28 112 28 197 28 181 28 179 28 181 28 179 28 113 28 114 28 115 28 180 UIPMENT 28 134 28 135







Specification sheet

CL 50 - 2 speeds