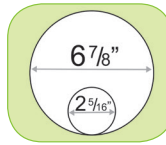


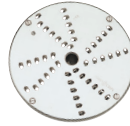
## CL 52



**10 Dicing  
3 French  
Fry Kits**



**52  
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 one round hopper for cutting long vegetables and delicate cutting. Stainless steel motor base, chute and continuous feed lead. Suitable for 70 to 600 covers per service. 2 discs included: 28064 (3mm) 1/8" slicing disc and 28058 (3mm) 1/8" grating disc. Large choice of 52 discs available.

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

### C TECHNICAL DATA

|                              |                                       |
|------------------------------|---------------------------------------|
| <b>Output power</b>          | 2 HP                                  |
| <b>Electrical data</b>       | Single-phase - 13.5 Amp plug included |
| <b>Speed</b>                 | 425 rpm                               |
| <b>Dimensions (HxLxW)</b>    | 27 3/16" x 13 3/8" x 14 3/16"         |
| <b>Rate of recyclability</b> | 95%                                   |
| <b>Net weight</b>            | 59 lbs                                |
| <b>Nema #</b>                | 5-15P                                 |
| <b>Reference</b>             | CL 52 E 120V/60/1                     |

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

**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 Two hoppers in one head - one large full moon hopper for cutting large products (will accommodate whole heads of cabbage and lettuce) and one round hopper for cutting long vegetables and delicate cutting (i.e. tomatoes, carrots).
- 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.
- 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.
- 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)



## CL 52

### 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

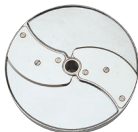
|                        |  |
|------------------------|--|
| <b>3 disc package</b>  | 5mm (3/16") coarse grating, 6mm (1/4"x 1/4") julienne and 5mm (3/16") slicing discs.   |
| <b>5 disc package</b>  | 5mm (3/16") coarse grating; 6mm (1/4"x1/4") julienne; 5mm (3/16"), 10mm (3/8") slicing discs; 10x10mm (3/8" x 3/8") dicing grid  |
| <b>16 disc package</b> | 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.

