

VEGETABLE PREPARATION MACHINES

TABLE-TOP VEGETABLE PREPARATION MACHINES

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FLOOR STANDING VEGETABLE PREPARATION MACHINES

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THE WIDEST RANGE OF CUTS

Thanks to our range of Vegetable Slicers, you can save hours of preparation in the kitchen: slicing, dicing, grating, chopping, shredding, julienne, brunoises, french fries, waffle-cuts.



TABLE-TOP

VEGETABLE PREPARATION MACHINES

Large hopper

to insert large vegetables such as cabbage and eggplant... and optimised loading of other vegetables.



Hinge and stem system

designed for instant removal of the lid for easy cleaning.

Easy Guide

Stainless steel motor body

Cylindrical hopper

- Ø 2 9/32" uniform cutting of long ingredients.
- Ø 1 17/32" to cut up small fruit and vegetables such as chillis, pickles, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.



INDUCTION MOTOR

Lateral ejection

Space saving and convenient to use.



More than 50 optional discs for slicing, dicing, ripple-cutting, grating, chopping, french fries and julienne.



INNOVATION

EXACTITUBE PUSHER

The secret of exclusive cuts!
For slicing small-size ingredients such as chillis, pickles, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



THE WIDEST RANGE OF CUTS

Robot Coupe vegetable preparation machines have more than 50 discs to process not only fruit and vegetables but also cheese and sausage.



MASHED POTATO CL 50, CL 52, CL 55, CL 60



Feed hopper
(for CL 50 and CL 50 Ultra only).

Mashed Potato Attachment



Paddle
Puree grid:
3 mm

Special ejection disc

Mashed Potato Kit

The Mashed Potato Attachment consists of:

- a feed hopper to handle large quantities of potatoes (for CL 50 and CL 50 Ultra only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.



	Ref.	\$
Mashed Potato Attachment Ø 3mm (CL 50 and CL 50 Ultra)	1 + 2	28207 1 170
Mashed Potato Kit Ø 3mm	2	28208 777

TABLE-TOP VEGETABLE PREPARATION MACHINES



Effective throughput per hour:



Up to 110 lbs



Up to 220 lbs



GRATED / SLICED / RIPPLE-CUT / JULIENNE



+ DICED VEGETABLES + FRENCH FRIES

+ BRUNOISE & WAFFLE-CUT

+ PARSLEY & HERBS

CL 50 Gourmet



- Single phase
- 1 speed

CL 50 Ultra - 5 discs



- Single phase
- 1 speed
- Mashed potato attachment*

CL 50 - 5 discs



- Single phase
- 1 speed
- Mashed potato attachment*

CL 40



- Single phase
- 1 speed





Up to 220 lbs



Up to 550 lbs

GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES



CL 50 Ultra Pizza



CL 50 Ultra Tex Mex



CL 50 Ultra Restaurants



CL 52



- Single phase
- 1 speed
- Mashed Potato Kit*

TABLE-TOP VEGETABLE PREPARATION MACHINES



CL 40

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	600 rpm
Feed hoppers	Half-moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Composite lid and stainless steel bowl
Motor base	Metal
D-Clean Kit	Included (page 57)
Discs	Slicing 4 mm (5/32"), Grating 2 mm (5/64") + disc holder - Included

Choose your model:

CL 40 - 2 discs	Ref.	\$
120V/60/1 + 2 discs	CL40	2 348

CL 40	Ref.	\$
120V/60/1 - NO DISC	CL40 NODISC	2 137

Discover our selection of discs and packs on page 44





CL 50 - 5 discs

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Composite material
D-Clean Kit	Included (page 57)
5 Discs	Slicing 3 mm (1/8") & 6 mm (1/4"), Grating 3 mm (1/8"), Dicing Kit 10 mm (3/8") + disc holder - Included
or	
2 Discs	Slicing and grating 3 mm (1/8")

Choose your model:



CL 50 - 5 discs	Ref.	\$
120V/60/1 + 5 discs	CL50E5DISCS	3 853
CL 50 - 2 discs	Ref.	\$
120V/60/1 + 2 discs	CL50E	2 961
CL 50	Ref.	\$
120V/60/1 - NO DISC	CL50ENODISC	2 371



CL 50 Ultra - 5 discs

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
D-Clean Kit	Included (page 57)
5 Discs	Slicing 3 mm (1/8") & 6 mm (1/4"), Grating 3 mm (1/8"), Dicing Kit 10 mm (3/8") + disc holder - Included
or	
2 Discs	Slicing and grating 3 mm (1/8")

CL 50 Ultra - 5 discs	Ref.	\$
120V/60/1 + 5 discs	CL50EULTRA5DISCS	4 162
CL 50 Ultra - 2 discs	Ref.	\$
120V/60/1 + 2 discs	CL50EULTRA	3 270
CL 50 Ultra	Ref.	\$
120V/60/1 - NO DISC	CL50EULTRA NODISC	2 680

Discover our selection of discs and packs on page 44



Choose your options:

	CL 50 / CL 50 Ultra	
Options	Ref.	\$
Easy Stacker	49332	316
Additional Exactitube pusher	49212	50
Mashed Potato Attachment Ø 3mm (1/8")	28207	1 170
Mashed Potato Kit Ø 6mm (1/4")	28210	777
Motor shaft brush	49257	44



CL 50 Ultra *Pizza*

Our brand-new package for making Pizza



Area : 21.5 in²



Slicers



2 mm (5/64")
zucchini,
mushrooms,
peppers, onions,
black olives



4 mm (5/32")
tomatoes,
eggplants, etc.



Graters



7 mm (9/32")
mozzarella or
pizza cheese
blend



Dicing



10x10 mm
(3/8" x 3/8")
bruschetta, etc.



CL 50 Ultra Pizza

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Discs	Included: Slicing 2 mm (5/64") & 4 mm (5/32") Grating 7 mm (9/32") Dicing kit 10x10 mm (3/8"x3/8") D-Clean Kit and pack of 2 wall holders

Dice Cleaning Kit

Dicing grid cleaning tool



Pack of 2 disc wall holders

for 8 discs



Choose your model:

CL 50 Ultra Pizza	Ref.	\$
120V/60/1 + 5 discs	CL50UPIZZA	4 268

Discover our selection of discs and packs on page 44



Choose your options:

Options	Ref.	\$
Mini bowl	39716	104

CL 50 Ultra **TEX-MEX**

New package to prepare all your Tex-Mex dishes



Slicers



3 mm (1/8")
Lettuce



5 mm (3/16")
Onion and pepper



Graters



3 mm (1/8")
Radishes and
jicama



5 mm (3/16")
Cheese



Dicing



10x10 mm
(3/8"x 3/8")
Onion and
tomato



Dice Cleaning Kit

Dicing grid cleaning tool



Pack of 2 disc wall holders

for 8 discs



CL 50 Ultra Tex-Mex

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included

Lid and bowl	Metal
Motor base	Stainless steel

Discs
Included:
Slicing 3 mm (1/8") & 5 mm (3/16")
Grating 3 mm (1/8") & 5 mm (3/16")
Dicing kit 10x10 mm (3/8"x3/8")
D-Clean Kit and pack of 2 wall holders

Choose your model:

CL 50 Ultra Tex Mex	Ref.	\$
120V/60/1 + 6 discs	CL50UTEXMEX	4 562

Discover our selection of discs and packs on page 44



Choose your options:

Options	Ref.	\$
Mini bowl	39716	104

BACK TO SUMMARY

CL 50 Ultra Restaurants



Slicers



3 mm (1/8")
Cabbage, onion,
parsnip, Zucchini,
turnip, celeriac,
apple.



6 mm (1/4")
Pepper, celeriac,
carrot, leek,
lemon, banana,
kiwi.



Graters



3 mm (1/8")
Carrots, celeriac,
parsnip.



9 mm (11/32")
Beetroot,
cabbage, carrots,
cheese.



French fry



10x10 mm
(3/8" x 3/8")
Potato, turnip,
celeriac,
Zucchini,
sweet potato,
parsnip.



10x10 mm
(3/8" x 3/8")
Tomato,
Zucchini, pepper,
onion, apple.



Julienne



4x4 mm
(5/32" x 5/32")
Carrots, Zucchini,
cucumber, radish,
beetroot.

Dice Cleaning Kit

Dicing grid cleaning tool



4 wall-mounted disc holders

for 16 discs



CL 50 Ultra Restaurants

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel

Discs	Included: Slicing 3 mm (1/8") & 6 mm (1/4") Grating 3 mm (1/8") & 9 mm (11/32") Julienne 4x4 mm (5/32" x 5/32") French fry 10x10 mm (3/8" x 3/8") Dicing kit 10x10 mm (3/8" x 3/8") D-Clean Kit and pack of 4 wall holders
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Choose your model:	CL 50 Ultra Restaurants	Ref.	\$
	120V/60/1 + 9 discs	CL50UREST	5 491

Discover our selection of discs and packs on page 44



Choose your options:	Options	Ref.	\$
	Mini bowl	39716	104

BACK TO SUMMARY

CL 50 GOURMET

Choosing excellence



2 1/4" (58 mm) with insert
2 3/4" (68 mm) without insert

D-Clean Kit

CL 50 Gourmet

Induction motor	✓
Power	1.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed hoppers	Half moon hopper Cylindrical hopper Ø 2 9/32" and Ø 2 43/64"
Lid and bowl	Metal
Motor base	Stainless Steel
D-Clean Kit	Included
Mini Bowl	Included
Discs	Brunoise 3x3x3 mm (1/8"x1/8"x1/8"), Waffle 3 mm (1/8") + disc holder - Included

Choose your model:

CL 50 Gourmet	Ref.	\$
120V/60/1 + 2 discs	CL50GOURMET	5 496
120V/60/1 - NO DISC	CL50GOURMET NODISC	4 734

Discover our selection of discs and packs on page 44

Choose your options:

Options	Ref.	\$
Mini bowl	39716	104

3 brunoise discs 2 mm - 3 mm - 4 mm



Brunoise

Options	Ref.	\$
Brunoise 2x2x2 mm (5/64"x5/64"x5/64")	28174W	381
Brunoise 3x3x3 mm (1/8"x1/8"x1/8")	28175W	381
Brunoise 4x4x4 mm (5/32"x5/32"x5/32")	28176W	381

4 waffle discs 2 mm - 3 mm - 4 mm - 6 mm



Waffle cut

Options	Ref.	\$
Waffle 2 mm (5/64")	28198W	381
Waffle 3 mm (1/8")	28199W	381
Waffle 4 mm (5/32")	28177W	381
Waffle 6 mm (1/4")	28178W	381

Parsley and herb kit



1 mm parsley and herb kit including:
1 slicing disc 1 mm (3/64") and 2 inserts to guide herbs during chopping.

	Ref.	\$
Parsley Kit	28194W	378

	Ref.	\$
Special Aromatic Herb insert	39727	71

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TABLE-TOP VEGETABLE PREPARATION MACHINES

CL 52

Designed to cut up large amounts of vegetables in no time at all.



- Requires less effort
- Prevents MSD's*
- Takes away the tediousness

* MSD's : Musculoskeletal disorders



HIGH PRECISION

Cylindrical hopper

- Ø 2 9/32" uniform cutting of long ingredients.
- Ø 1 17/32" to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.

EXTRA LARGE

The very wide opening of the hopper is designed to take up to 15 tomatoes at a time.



Easy Guide

EXTRA POWERFUL

Stainless steel motor base for easy maintenance.
2 HP ultra-powerful quiet commercial-grade motor.



INNOVATION



EXTRA ERGONOMIC

Lever with assisted movement = less effort for the operator + increase throughput.



INDUCTION MOTOR



LATERAL EJECTION

Space-saving and less strain.

Special cabbage tool for better ejection.





CL 52

Induction motor	✓
Power	2 HP
Voltage	Single phase 120 V
Speed	425 rpm
Vegetable slicer	Full moon hopper Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Metal
Accessories	Motor shaft brush - Included
D-Clean Kit	Included (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - Included

Choose your model:



CL 52	Ref.	\$
120V/60/1 + 2 discs	CL52E	5 337
120V/60/1 - NO DISC	CL52E NODISC	4 749

Discover our selection of discs and packs on page 44



Choose your options:

	CL 52	
Options	Ref.	\$
Additional Exactitube pusher	49221	58
Mashed Potato Kit Ø 3mm (1/8")	28208	777
Mashed Potato Kit Ø 6mm (1/4")	28210	777



FLOOR STANDING VEGETABLE PREPARATION MACHINES

Especially designed for the preparation of large quantities of vegetables.

HIGH PRECISION

Cylindrical hopper

- Ø 2 9/32" uniform cutting of long ingredients.
- Ø 1 17/32" to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc. with the Exactitube pusher.



- Requires less effort
- Prevents MSD's*
- Takes away the tediousness

* MSD's : Musculoskeletal disorders

INNOVATION

EXTRA ERGONOMIC

Lever with assisted movement = less effort for the operator + increase throughput.

EXTRA LARGE

The very wide opening of the hopper is designed to take up to 15 tomatoes at a time.

EXTRA POWERFUL

Ultra-powerful, quiet 2.5 HP commercial-grade motor for intensive use.
Stainless steel motor base for easy maintenance.

LATERAL EJECTION

Space-saving and user comfort.



CL 55 automatic feed-head



CL 55 pusher feed-head
(Surface area 35 in²) with built-in tube



FLOOR STANDING VEGETABLE PREPARATION MACHINES



Practical throughput per hour:



880 lbs

GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES



CL 55 Pusher



- Single phase
- 1 speed
- Mashed Potato Kit*

CL 55 2 Feed-Heads



- Single phase
- 1 speed
- Mashed Potato Kit*

CL 55 Workstation



- Single phase
- 1 speed
- Mashed Potato Kit
- Multipack of 16 Disc

600
1200+
1320 lbs

GRATED / SLICED / RIPPLE-CUT / JULIENNE

+ DICED VEGETABLES + FRENCH FRIES

OPTIONAL
+
50
DISCS

CL 60 Pusher

READY
2



- 3 phase
- 2 speeds
- Mashed Potato Kit*

CL 60 2 Feed-Heads

READY
2



- 3 phase
- 2 speeds
- Mashed Potato Kit*

CL 60 Workstation

READY
16



- 3 phase
- 2 speeds
- Mashed Potato Kit
- Multipack of 16 Disc



FLOOR STANDING VEGETABLE PREPARATION MACHINES



CL 55 Pusher

Induction motor	✓
Power	2.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed-heads	Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Mobile stand	Stainless steel - Equipped with 2 wheels and brake
Accessories	Motor shaft brush - Included
D-Clean Kit	Included (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - Included

CL 55 2 Feed-Heads

Induction motor	✓
Power	2.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed-heads	Stainless steel automatic feed head Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Mobile stand	Stainless steel - Equipped with 2 wheels and brake
Accessories	Motor shaft brush - Included
D-Clean Kit	Included (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - Included

Choose
your model:

CL 55 Pusher	Ref.	\$
120V/60/1 + 2 discs	CL55E	7 898
120V/60/1 - NO DISC	CL55 NODISC	7 308

CL 55 2 Feed-Heads	Ref.	\$
120V/60/1 + 2 discs	CL55E2FEEDHEADS	11 168
120V/60/1 - NO DISC	CL552FEEDHEADS NODISC	10 578

Discover our selection of discs and
packs on page 44



CL 55 ACCESSORIES



Automatic feed head
Ref. 28170 - \$ 3 466



Pusher feed head
with built-in tube
(surface area 35 in²)
Ref. 39673 - \$ 2 506



4 tube feed head
2 Ø 1 31/32" tubes
2 Ø 2 3/4" tubes
Ref. 28161 - \$ 4 039



Exactitube pusher
CL 52 - CL 55 - CL 60
Ref. 49221 - \$ 58



Mashed potato kit
Ref. 28208 Ø 3 mm (1/8") - \$ 777
Ref. 28210 Ø 6 mm (1/4") - \$ 777



Cart
Ref. 27023 - \$ 1 523



Motor shaft brush
Ref. 49257 - \$ 44



Storage cart for 16 discs,
8 attachments and 3 feed heads,
delivered with 1 GN1x1 pan
(attachments not included)
Ref. 49132 - \$ 3 221



3-height adjustable cart GN1x1
Delivered without pan
Ref. 49128 - \$ 1 789



CL 55 Workstation

Up to
1000 lbs of
vegetables
an hour

67/8"
15"

Area : 35 in²



D-Clean Kit

3-height ADJUSTABLE CART
For easy transport and loading
of fruit and vegetables and storing
of attachments.



CL 55 Workstation

Induction motor	✓
Power	2.5 HP
Voltage	Single phase 120 V
Speed	425 rpm
Feed heads	Stainless steel automatic feed head Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Accessories	Stainless steel mobile stand - Equipped with 2 wheels with brake - Included Adjustable cart GN1x1, 3 heights + 2 GN1x1 pans - Included 3 mm mashed potato kit - Included Motor shaft brush - Included
D-Clean Kit	Included (page 57)
Discs	MultiCut pack of 16 discs - Included

CL 55 Workstation	Ref.	\$
120V/60/1	CL55WS	19 474

A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!

Automatic feed head

For all bulk vegetables (tomatoes, onions, potatoes, etc.).



Pusher feed head

Especially designed for bulky vegetables such as cabbage and lettuce.



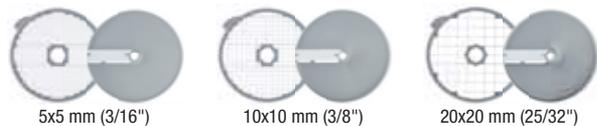
MultiCut pack of 16 discs

16 discs included.



Slicers

Graters



Dicing Equipment



French fry

Juliennes



4 wall mounted disc holders for 16 discs

Exactitube pusher

For slicing small sized fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



3 mm (1/8") mashed potato kit

To easily produce large quantities of quality, delicious mashed potato.



Motor shaft brush



GN1x1 adjustable cart

To transport, load and store accessories
2 GN1x1 pans provided.



FLOOR STANDING VEGETABLE PREPARATION MACHINES



CL 60 Pusher

CL 60 2 Feed-Heads

Induction motor	✓
Power	3 HP
Voltage	3 phase 208-240 V
Speed	425 & 850 rpm
Feed-heads	Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Stainless steel
Motor base	Stainless steel
Mobile stand	1 adjustable foot for all floor types to level 2 wheels 1 stainless steel container for cutting attachments
Accessories	Motor shaft brush - Included
D-Clean Kit	Included (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - Included

Induction motor	✓
Power	3 HP
Voltage	3 phase 208-240 V
Speed	425 & 850 rpm
Feed-heads	Stainless steel automatic feed head Full-moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included
Lid and bowl	Stainless steel
Motor base	Stainless steel
Mobile stand	1 adjustable foot for all floor types to level 2 wheels 1 stainless steel container for cutting attachments
Accessories	Motor shaft brush - Included
D-Clean Kit	Included (page 57)
Discs	Slicing 3 mm (1/8"), Grating 3 mm (1/8") + disc holder - Included

Choose your model:



CL 60 Pusher	Ref.	\$
208-240V/60/3 + 2 discs	CL60E	14 226
208-240V/60/3 - NO DISC	CL60 NODISC	13 636

CL 60 2 Feed-Heads	Ref.	\$
208-240V/60/3 + 2 discs	CL60E2FEEDHEADS	20 933
208-240V/60/3 - NO DISC	CL602FEEDHEADS NODISC	20 343

Discover our selection of discs and packs on page 44



CL 60 ACCESSORIES



Automatic feed head
With feeding tray
Ref. 39681 - \$ 6 707



Pusher feed head
Ref. 39680 - \$ 4 650



4 tube feed head
2 Ø 1 31/32" tubes
2 Ø 2 3/4" tubes
Ref. 28162 - \$ 4 093



Robot Cart
Ref. R199 - \$ 845



Mashed potato kit
Ref. 28208 Ø 3 mm (1/8") - \$ 777
Ref. 28210 Ø 6 mm (1/4") - \$ 777



Exactitube pusher
CL 52 - CL 55 - CL 60
Ref. 49221 - \$ 58



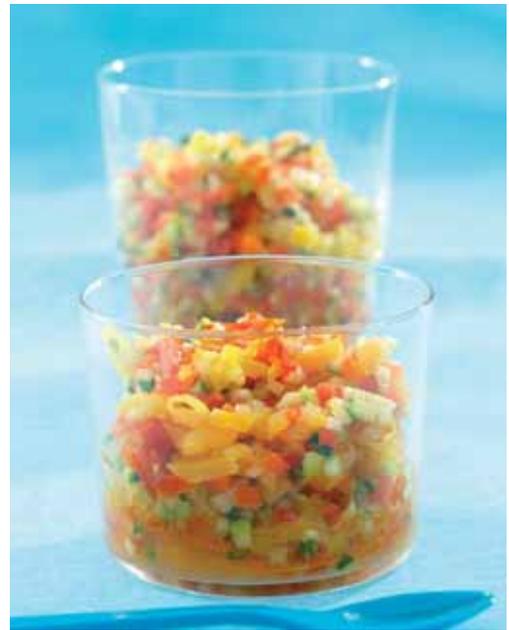
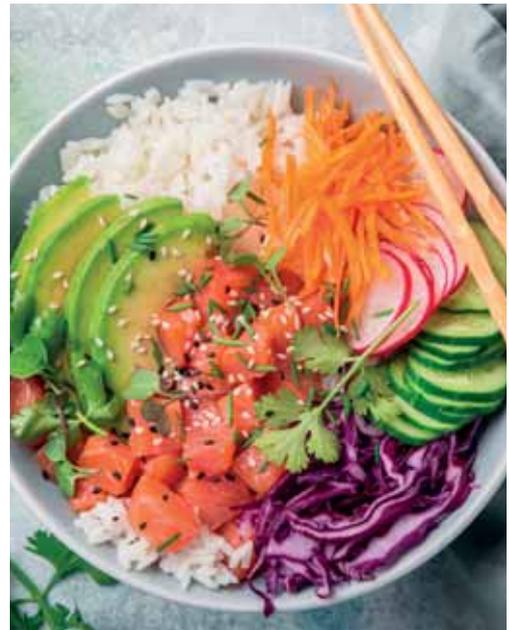
Motor shaft brush
Ref. 49257 - \$ 44



Ergo mobile cart
Supplied without pan.
Designed to take 3 GN1x1
gastronorm pans
Ref. 49066 - \$ 2 444



Storage cart for 16 discs,
8 attachments and 3 feed heads,
delivered with 1 GN1x1 pan
(attachments not included)
Ref. 49132 - \$ 3 221



CL 60 Workstation

Up to
3000 lbs of
vegetables
an hour

STORAGE CART



Adjustable stand
so it can be adapted to
different floor heights.

CL 60 Workstation

Induction motor	✓
Power	3 HP
Voltage	3 phase 208-240 V
Speed	425 & 850 rpm
Feed heads	Stainless steel automatic feed head 4.9 L full moon pusher feed head Ø 2 9/32" and Ø 1 17/32" cylindrical hoppers, Exactitube pusher - Included 4 tubes: 2 Ø 1 31/32" tubes and 2 Ø 2 3/4" tubes
Lid and bowl	Metal
Motor base	Stainless steel
Equipped with	1 adjustable foot for all floor types to level 2 wheels 1 stainless steel container for cutting attachments.
Accessories	Ergo mobile cart with 3 GN1x1 gastronorm pans - Included Storage cart with 1 GN1x1 gastronorm pan - Included 3 mm mashed potato kit - Included Motor shaft brush - Included
D-Clean Kit	Included (page 57)
Discs	MultiCut pack of 16 discs - Included

CL 60 Workstation	Ref.	\$
208-240V/60/3	CL60WS	37 464



A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!

Automatic feed head

For all bulk vegetables (tomatoes, onions, potatoes, etc.).



Pusher feed head

Especially designed for bulky vegetables such as cabbage and lettuce.



4 tube feed head

Especially designed for long vegetables such as cucumbers and zucchini.



Exactitube pusher

For cutting up small sized fruit and vegetables such as chillies, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



3 mm (1/8") mashed potato kit

To easily produce large quantities of quality, delicious mashed potatoes.



Storage cart

To store and transport all the Nutrition processing attachments! Tray for 16 discs + 8 discs equipments. GN1X1 pan for kitchen utensils.

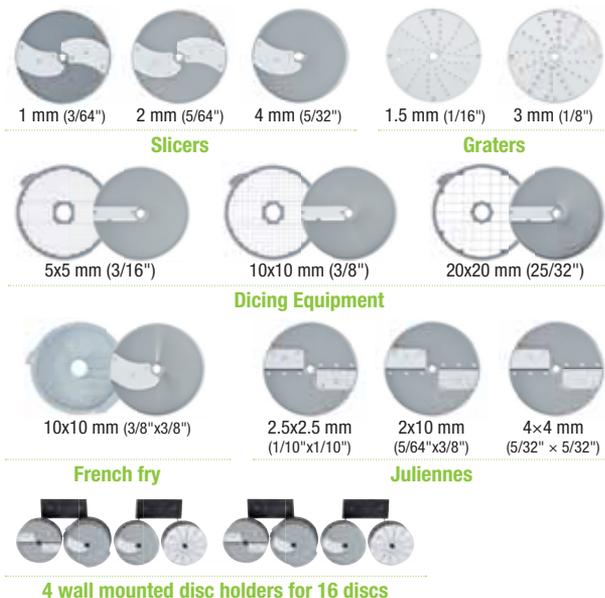


Motor shaft brush



MultiCut pack of 16 discs

16 discs included.



Ergo Mobile Cart

To transport, load and store accessories. 3 GN1x1 gastronorm pans provided.



[BACK TO SUMMARY](#)

NEMA chart for 3 phase models

	Model	Power	NEMA reference number
	R502	1.2 HP	L15-20P
	R702	2.4 HP	L15-20P
	CL60WS	3 HP	L15-20P
	CL60E2FEEDHEADS	3 HP	L15-20P
	CL60E	3 HP	L15-20P
	R8	3 HP	L15-20P
	R8U	3 HP	L15-20P
	R10	4.5 HP	L15-20P
	R10U	4.5 HP	L15-20P
	R15	4.5 HP	L15-20P
	R15U	4.5 HP	L15-20P
	R20	5.5 HP	L15-30P
	R23T	6 HP	L15-30P
	R30T	7 HP	L15-30P
	R45T	13.5 HP	15-50P
	R60T	16 HP	15-50P
	BLIXER5	3 HP	L15-20P
	BLIXER7	3 HP	L15-20P
	BLIXER8	3 HP	L15-20P
	BLIXER10	4.5 HP	L15-20P
	BLIXER15	4.5 HP	L15-20P
	BLIXER20	5.5 HP	L15-30P
	BLIXER23	6 HP	L15-30P
	BLIXER30	7 HP	L15-30P
	BLIXER45	13.5 HP	15-50P
	BLIXER60	16 HP	15-50P
	C120A	1 HP	L15-20P

TECHNICAL DATA

VEGETABLE PREPARATION MACHINES

Dimensions (mm)

Reference	Power	1 Phase	3 Phase 	NEMA #	MACHINE			BOX 1 - BOX 2				Shipping Weight (Lbs) BOX 1 - BOX 2
					W	D	H	W	D	H	Cube	
CL40 - 120V/60/1	1 HP	•		5-15P	15 3/4"	15"	24"	15.5"	15"	23.75"	3.20	40
CL50E - 120V/60/1	1.5 HP	•		5-15P	14 3/4"	13 1/2"	23 7/16"	15.25"	15.25"	25"	3.36	47
CL50EULTRA - 120V/60/1	1.5 HP	•		5-15P	14 3/4"	13 1/2"	23 7/16"	16"	16"	36"	5.33	49
CL50GOURMET - 120V/60/1	1.5 HP	•		5-15P	12"	14"	23.5"	15.25"	15.25"	25"	3.36	51
CL52E - 120V/60/1	2 HP	•		5-15P	14 3/16"	13 3/8"	27 3/16"	15"	15.75"	31"	4.24	62
CL55WS - 120V/60/1	2.5 HP	•		5-15P	19 5/16"	15 9/16"	38 15/16"	60"	44"	72"	-	135
CL55E2HEAD - 120V/60/1	2.5 HP	•		5-15P	19 5/16"	15 9/16"	38 15/16"	22"	15.75"	20.25"	4.06	110
CL55E - 120V/60/1	2.5 HP	•		5-15P	20"	15 9/16"	49 3/16"	22"	15.75"	20.25"	4.06	95
CL60WS - 208-240V/60/3	3 HP		•	L15-20P	18"	30"	53"	47" - 73"	40" - 32"	40" - 30"	110	321 - 68
CL60E2HEAD - 208-240V/60/3	3 HP		•	L15-20P	18"	30"	53"	44"	31.5"	40.5"	32.48	187
CL60E - 208-240V/60/3	3 HP		•	L15-20P	16"	24"	45"	44"	31.5"	40.5"	32.48	152