





 Number of meals	 20 80	 20 80	 50 400
Practical output per hour	Up to 50 kg	50 kg	150 kg
theoretical output per hour	Up to 200 kg	200 kg	500 kg

 70 600	 100 1000	 300 3000
250 kg	400 kg	600 kg
750 kg	1200 kg	1800 kg

SLICING, RIPPLE CUT, GRATING, JULIENNE

SLICING, RIPPLE CUT, GRATING, JULIENNE

+ DICING AND FRENCH FRIES

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+ BRUNOISE AND WAFFLE



**CL 50 Gourmet**  
Single phase  
1 speed



**CL 50 Ultra**  
Single phase or Three phase  
1 or 2 speeds  
Mashed Potato Accessory



**CL 50**  
Single phase or Three phase  
1 or 2 speeds  
Mashed Potato Accessory



**CL 52**  
Single phase or Three phase  
1 or 2 speeds  
Mashed Potato Accessory



**CL 55 2 hoppers**  
Single phase or Three phase  
2 speeds  
Mashed Potato Accessory



**CL 55 Control Hopper**  
Single phase or Three phase  
2 speeds  
Mashed Potato Accessory



**CL 60 Workstation 3 hoppers**  
Single phase or Three phase  
2 speeds or variable speed  
Mashed Potato Accessory



**CL 60 2 hoppers**  
Single phase or Three phase  
2 speeds or variable speed  
Mashed Potato Accessory



**CL 60 Control Hopper**  
Single phase or Three phase  
2 speeds or variable speed  
Mashed Potato Accessory



**CL 20**  
Single phase  
1 speed



**CL 40**  
Single phase  
1 speed

TABLE TOP MODELS

FLOOR STANDING MODELS

Mashed Potato Accessory optional.