



CL 50 Ultra Restaurants

New package including:

Slicers



3 mm (1/8")

Cabbage, onion, parsnip, Zucchini, turnip, celeriac, apple.



6 mm (1/4")

Pepper, celeriac, carrot, leek, lemon, banana, kiwi.



Julienne



4x4 mm (5/32" x 5/32")

Carrot, Zucchini, cucumber, celeriac, sweet potato, radish, beetroot.



Graters



3 mm (1/8")

Carrots, celeriac, parsnip.



9 mm (11/32")

Beetroot, cabbage, carrots, cheese.



French Fries



10x10 mm (3/8" x 3/8")

Potato, turnip, celeriac, Zucchini, sweet potato, parsnip.



Dicing



10x10 mm (3/8")

Tomato, Zucchini, pepper, onion, apple.



Disc holders x2



Dice cleaning kit for dicing grid



New



Area : 21.5 in²

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New

OPTION +50 DISCS

Dicing and french fry Capabilities

- Power 1.5 HP
- Voltage Single phase
- Speed 425 rpm
- Motor support Stainless steel
- Chute and lid Metal
- Included slicing discs 3 mm (1/8") & 6 mm (1/4")
- grating discs 3 mm (1/8") & 9 mm (11/32")
- Julienne 4x4 mm (5/32" x 5/32")
- French Fries 10x10 mm (3/8" x 3/8")
- dicing kit 10x10 mm (3/8" x 3/8")
- dice cleaning kit and 4 disc wall holders
- Dimensions (WxDxH) 14 3/4" x 13 1/2" x 23 7/16"
- Approx. shipping weight 49 lbs
- Approx. carton size (WxDxH) 16" x 16" x 36" - Cube: 5.33
- Nema #: 5-15P

Ref. CL 50 Ultra Restaurants 120V/60/1 + 9 discs