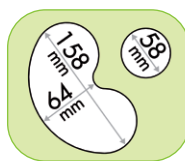


CL 20



23
DISCS



D

Number of meals
per service

20 to 80

Theoretical output
per hour**

Up to 120 kg/h

A

SALES FEATURES

CL 20 Vegetable Preparation Machine is ideal for slicing, ripple cut, grating and julienne of fruit and vegetables, as well as grating cheese.

B

TECHNICAL FEATURES

CL 20 Vegetable Preparation Machine – Single-phase 230V/50/1. Power 400 W. Speed 1500 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: 104 cm²; loading volume - 1.56 litres, and 1 cylindrical hopper Ø 58 mm. Composite material vegetable bowl. All parts in food contact can be cleaned in the dishwasher. Suitable for 20 to 80 meals per service. No discs included. Complete choice of 23 discs in option.

Select all the options under paragraph **F** on the reverse side.

C

TECHNICAL DATA

Output power	400 Watts	
Electrical data	Single-phase - plug included	
Speed	1500 rpm	
Dimensions (WxDxH)	325 x 310 x 570 mm	
Rate of recyclability	95%	
Net weight	10,5 kg	
Supply	Amperage	Reference
230V/50/1	5.7	22394
230V/50/1 UK plug	5.7	22395
230V/50/1 DK	5.7	22397
120V/60/1	12	22399
220V/60/1	5.7	22398
220V/60/1 SAU*	5.7	22464

*For commercial use only

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

E

PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 400 Watts.
- Stainless steel motor shaft.
- Magnetic safety system with motor brake.
- Speed - 1500 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 hoppers: 1 half-moon hopper to cut bulky vegetables, like cabbage, celeriac, etc. and 1 cylindrical hopper for long, delicate vegetables.
- Composite material and removable lid.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort, and accommodates 200 mm high gastronorm pans
- Lever-activated auto restart (by the pusher)
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large choice of 23 discs in option.
- Discs are made from stainless steel.
- No discs included.

STANDARDS

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



CL 20

F OPTIONAL ACCESSORIES

- Wall 8-disc holder - ref 107812

SUGGESTED PACKS OF DISCS

Pack of 5 discs
Ref 1946 slicers 2 mm, 4 mm; grater 2 mm;
julienne 4x4 mm, 8x8 mm

Asia
Pack of 4 discs
Ref 1904 slicers 2 mm, 4 mm; grater 2 mm;
julienne 2x2 mm

Eastern Europe
Pack of 3 discs
Ref 2006 slicer 2 mm; grater 2 mm;
julienne 4x4 mm



SLICERS

1 mm	27051
2 mm	27555
3 mm	27086
4 mm	27566
5 mm	27087
6 mm	27786



RIPPLE CUT SLICERS

2 mm	27621
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GRATERS

1.5 mm	27148
2 mm	27149
3 mm	27150
6 mm	27046
9 mm	27632
Parmesan	27764
Röstis potatoes	27191
Horseradish paste 0.7 mm	27078
Horseradish paste 1 mm	27079
Horseradish paste 1.3 mm	27130



JULIENNE

2x4 mm	27080
2x6 mm	27081
2x2 mm	27599
4x4 mm	27047
6x6 mm	27610
8x8 mm	27048

G

DRAWINGS AND DIMENSIONS

Single-phase - plug included

