













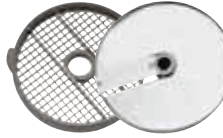




# CL 50 Ultra Restaurants

<b>Slicers</b>		Cabbage, onion, parsnip, courgette, turnip, celeriac, apple.		<b>Graters</b>		Carrots, celeriac, parsnip.	
		Pepper, celeriac, carrot, leek, lemon, banana, kiwi.				Beetroot, cabbage, carrots, cheese.	
<b>Julienne</b>		Carrot, courgette, cucumber, celeriac, sweet potato, radish, beetroot.		<b>French Fries</b>		Potato, turnip, celeriac, courgette, sweet potato, parsnip.	
					<b>Dicing</b>		Tomato, courgette, pepper, onion, apple.



## CL 50 Ultra Restaurants

**New** **+50** OPTION 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")

Dimensions (WxDxH) 14 3/4" x 13 1/2" x 23 7/16"  
 Approx. shipping weight 49 lbs  
 Approx. carton size (W x D x H) 16" x 15 3/4" x 24 1/2"  
 Cube: 3.57

Nema #: 5-15P

Ref. CL 50 Ultra Restaurants 120V/60/1 + 5 discs