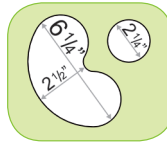


## CL 40



**3 Dicing  
2 French  
Fry Kits**



**28  
DISCS**



<b>D</b> Number of meals per service	20 to 80
Theoretical output per hour*	440 lbs

### A SALES FEATURES

CL40 Vegetable Preparation Machine is ideal for slicing, ripple cutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables, as well as grating cheese.

### B TECHNICAL FEATURES

CL40 Vegetable Preparation Machine – Single-phase 120V/60/1. Power 1 HP. Speed 600 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 Kidney shaped (L x W) 6 1/4" x 2 1/2"; Cylindrical hopper (diameter) 2 1/4". Stainless steel vegetable chute. All parts in food contact can be cleaned in the dishwasher. Suitable for 20 to 80 meals per service. 2 discs included: 2mm grating disc and 4 mm slicing disc. Complete choice of 26 additional processing discs

Select your options at the back page, **F** part.

### C TECHNICAL DATA

<b>Output power</b>	1 HP
<b>Electrical data</b>	Single-phase - 12 Amp plug included
<b>Speed</b>	600 rpm
<b>Dimensions (HxLxW)</b>	24" x 15" x 15 3/4" Cube: 3.28
<b>Rate of recyclability</b>	95%
<b>Net weight</b>	40 lbs
<b>Nema #</b>	5-15P
<b>Reference</b>	CL 40 120V/60/1

### E PRODUCT FEATURES / BENEFITS

#### MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 1 HP
- Metal motor base.
- Stainless steel motor shaft.
- Magnetic safety system with motor brake.
- Speed - 600 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.
- Capability to dice and make french fries.
- Stainless steel chute and removable continuous feed lead.
- Lateral ejection facility for space-saving and greater user comfort, and accommodates 7 7/8" high gastronorm pans
- Lever-activated auto restart (by the pusher)
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large choice of 28 discs as option.

#### STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



\* Results may differ depending on the type of the hopper used, the choice of the cut and the setup of the workstation.

## CL 40

### F OPTIONAL ACCESSORIES

- Wall 8-disc holder - ref 107812
- Dice Cleaning Kit: ref. 39881 cleaning tool for dicing grids 8 mm and 10 mm.

### SUGGESTED PACKS OF DISCS

#### 3 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing discs.

#### 5 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing, 2mm (5/64") julienne and 6 mm (1/4") slicing discs.

### OPTIONAL DISCS



#### SLICING

1 mm (1/32")	27051
2 mm (5/64")	27555
3 mm (1/8")	27086
4 mm (5/32")	27566
5 mm (3/16")	27087
6 mm (1/4")	27786



#### RIPPLE CUTTING

2 mm (5/64")	27621
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#### GRATING

1.5 mm (1/16")	27588
2 mm (5/64")	27577
3 mm (1/8")	27511
6 mm (1/4")	27046
9 mm (11/32")	27632
Hard Cheese grate	27764
Röstis potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130



#### JULIENNE

2x4 mm (5/64" x 5/32")	27080
2x6 mm (5/64" x 1/4")	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32" x 5/32")	27047
6x6 mm (1/4" x 1/4")	27610
8x8 mm (5/16" x 5/16")	27048



#### DICING EQUIPMENT

8x8 mm (5/16")	27113
10x10 mm (3/8")	27114
12x12 mm (15/32")	27298



#### FRENCH FRY EQUIPMENT

8x8 mm (5/16" x 5/16")	27116
10x10 mm (3/8" x 3/8")	27117

### G

### DRAWING AND DIMENSIONS

120V/60/1 - delivered with cord and plug.

