






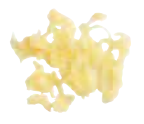







Pos.	Part No	Beschreibung	Pos.	Part No	Beschreibung
A	106250	CL50D 2V PCB			
C	515570	ANSCHLUSSKABEL. R501/U			
D	29532	ANTRIEBSRITZEL MOTOR			
E	106025	LUEFTER			
F	501270	LAGER 6203 2RS			
M	303232	MOTOR			
001	39700	DECKEL KOMPL.			
002	39701	STOPFER KOMPLETT			
003	117452	STOPFERGRIFF			
004	39702	STOPFERFUEHRUNG KPL.			
005	39703	STOPFERFUEHRUNG KPL.			
006	100638	FUEHRUNGSRING			
007	39704	ACHSE STOPFERFUEHR. KPL.			
008	118324	KAROTTEN STOPFER CL50D			
009	39705	KUNSTSTOFFBUECHSE KPL.			
010	29501	VERSCHLUSSHAKEN			
011	102690	AUSWURFSCHIEBE GRAU CL50D			
012	39706	SCHUESSEL KOMPLETT			
013	39717	KUNSTSTOFFGEHAEUSE			
014	117579	FUSS			
015	118387	BEFESTIGUNGSSCHRAUBE			
016	507341	RIEMEN			
017	39707	CL50E TRANS SUPPORT ASSEMBLY			
018	105529	ANTRIEBSRAD			
019	510218	HUELSE			
020	105531	GETRIEBEHALTERUNG			
021	39708	ABTRIEBSWELLE KPL.			
022	203068	SICHERUNGSRING AUSSEN			
023	110308	MITNEHMERSTIFT			
024	203015	SICHERUNGSRING 6X6 K9 L20			
025	510217	LAGER 6004 2RS			
026	203206	SICHERUNGSRING INNEN 42			
027	501678	DICHTUNGSRING 25X42X7			
028	101547	ABWEISER CL50D			
029	39709	LAGER KOMPLETT			
030	29533	PLATINENHALTERUNG KOMP			
031	117703	SICHERUNGSSTIFT TASTENPLA			
032	29451	REEDKONTAKT R301 B			
033	502768	SICHERUNGSRING 4X4X16			
034	507343	KABELVERSCHRAUBUNG			
035	502170	FLACHE TASTE GRUN			
036	502169	FLACHE TASTE ROT			
037	403993	FRONT PLATE CL50E			
038	503268	FLACHE TASTE GRUN			
039	403989	FRONT PLATE CL50E 2 SPEED			
040	100703	SCHARNIERSTIFT			



	R 201 / R 211 R 301 R 301 Ultra R 401 CL 20 / CL 25	R 402 R 402 V.V.	CL 30	DISCS	R 502/R 502 V.V. R 602/R 602 V.V. CL 50/CL 50 Ultra CL 52/CL 55/CL 60
SLICERS				Almonds 0,6 mm	28166
				0,8 mm	28069
	27051	27051		1 mm	28062
	27555	27555		2 mm	28063
	27086	27086		3 mm	28064
	27566	27566		4 mm	28004
	27087	27087		5 mm	28065
	27786	27786		6 mm	
				8 mm	28066
				10 mm	28067
				14 mm	28068
				4 mm for cooked potatoes	27244
				6 mm for cooked potatoes	27245
RIPPLE CUT SLICERS	27621	27621		2 mm	27068
				3 mm	27069
				5 mm	27070
GRATERS	27588	27588	27148	1,5 mm	28056
	27577	27577	27149	2 mm	28057
	27511	27511	27150	3 mm	28058
				4 mm	28073
				5 mm	28059
	27046	27046		6 mm	
				7 mm	28016
	27632	27632		9 mm	28060
	27764	27764		Parmesan	28061
	27191	27191		Röstis potatoes	27164
	27078	27078		0,7 mm for horseradish paste	
	27079	27079		1 mm for horseradish paste	28055
	27130	27130		1,3 mm for horseradish paste	
JULIENNE				1 x 8 mm	28172
				1 x 30 onions/Cabbage	28153
	27599	27599		2 x 2 mm	28051
	27080	27080		2 x 4 mm	27072
	27081	27081		2 x 6 mm	27066
				2 x 8 mm	27067
				2 x 10 mm	28173
				3 x 3 mm	28101
	27047	27047		4 x 4 mm	28052
	27610	27610		6 x 6 mm	28053
	27048	27048		8 x 8 mm	28054



	R 402 / R 402 V.V. CL 30	DISCS	R 502 / R 502 V.V. R 602 / R 602 V.V. CL 50 / CL 50 Ultra CL 52 / CL 55 / CL 60
DICING EQUIPMENTS  1 DICING GRID + 1 SLICER	■ 27113	5 x 5 x 5 mm	■ 28110
	■ 27114	8 x 8 x 8 mm	■ 28111
	■ 27298	10 x 10 x 10 mm	■ 28112
		12 x 12 x 12 mm	
		14 x 14 x 5 mm (mozzarella)	■ 28181
		14 x 14 x 10 mm	■ 28179
		14 x 14 x 14 mm	■ 28113
		20 x 20 x 20 mm	■ 28114
	25 x 25 x 25 mm	■ 28115	
	50 x 70 x 25 mm (salad)	■ 28180	
FRENCH FRIES EQUIPMENTS 	▲ 27116	8 x 8 mm	▲ 28134 (1)
	▲ 27117	10 x 10 mm	▲ 28135 (1)
		10 x 16 mm	▲ 28158 (1)

REMINDER



- Dicing equipment delivered with : 1 dicing grid + 1 slicing disc.
 - ▲ French Fries equipment delivered with : 1 French Fries disc + 1 slicing disc.
- (1) Not available for CL 55 and CL 60 with pusher feed head

ACCESSORIES

	REF.
POLYCARBONATE WALL DISCS HOLDER For discs R201 to R402 V.V. CL20 to CL30 	27019
POLYCARBONATE SET OF DISCS For R502 to R602 V.V. discs CL50 to CL60 V.V. 	27258
STAINLESS STEEL WALL DISCS HOLDER (receives 6 discs) 	101230
D-CLEAN KIT : CLEANING TOOL DICING GRIDS 	NEW 39881



The widest range of cuts

Slicers

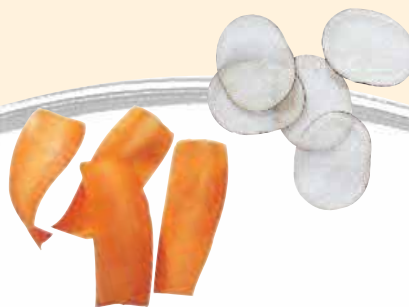
CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

Almonds 0,6 mm

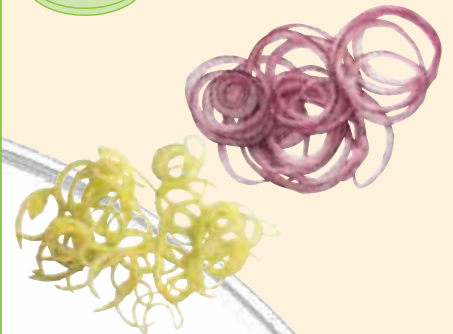
Ref. : 28166


0,8 mm

Ref. : 28069


1 mm

Ref. : 28062


2 mm

Ref. : 28063


3 mm

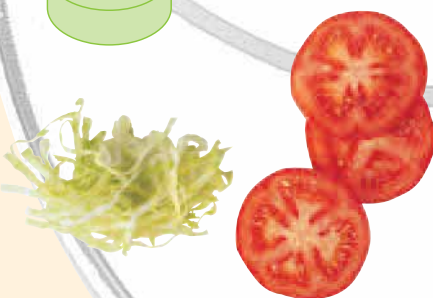
Ref. : 28064


4 mm

Ref. : 28004


5 mm

Ref. : 28065


8 mm

Ref. : 28066


10 mm

Ref. : 28067


14 mm

Ref. : 28068


Cooked potatoes
4 mm

Ref. : 27244


Cooked potatoes
6 mm

Ref. : 27245

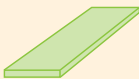

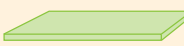
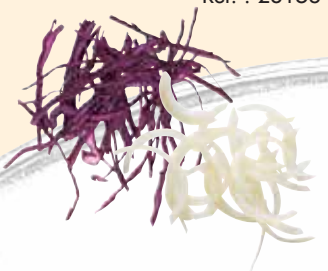

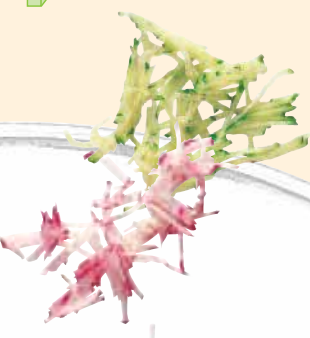




















The widest range of cuts

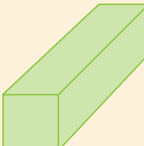





Julienne

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

 <p>1 x 8 mm Ref. : 28172</p> 	 <p>1x26 mm Onions and cabbage Ref. : 28153</p> 	 <p>2x2 mm Ref. : 28051</p> 	 <p>2x4 mm Ref. : 27072</p> 
 <p>2x6 mm Ref. : 27066</p> 	 <p>2x8 mm Ref. : 27067</p> 	 <p>2x10 mm Ref. : 28173</p> 	 <p>3x3 mm Ref. : 28101</p> 
 <p>4x4 mm Ref. : 28052</p> 	 <p>6x6 mm Ref. : 28053</p> 	 <p>8x8 mm Ref. : 28054</p> 	

French Fries

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.

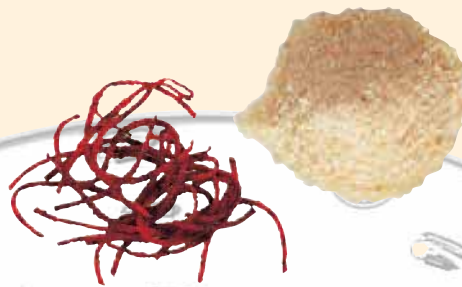
 <p>8x8 mm Ref. : 28134</p> 	 <p>10x10 mm Ref. : 28135</p> 	 <p>10x16 mm Ref. : 28158</p> 
--	---	--

The widest range of cuts

Graters

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.


1,5 mm
Ref. : 28056

2 mm
Ref. : 28057

3 mm
Ref. : 28058

4 mm
Ref. : 28073

5 mm
Ref. : 28059

7 mm
Ref. : 28016

9 mm
Ref. : 28060

Parmesan
Ref. : 28061

Röstis
Ref. : 27164

Horseradish
1 mm
Ref. : 28055



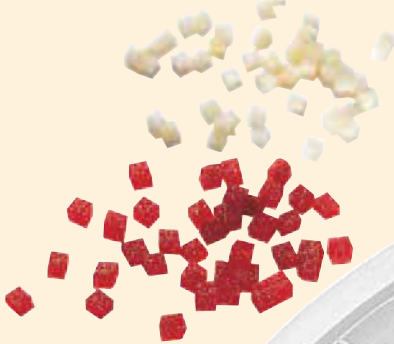

The widest range of cuts

Dicing Equipments

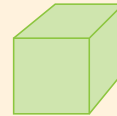
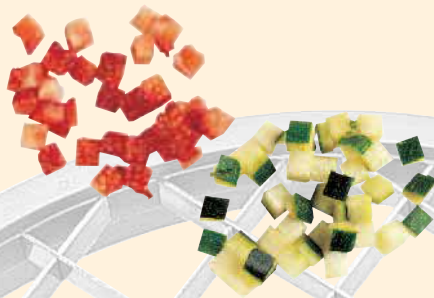
CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.



5x5x5 mm
Ref. : 28110



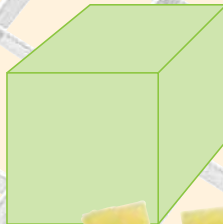
8x8x8 mm
Ref. : 28111



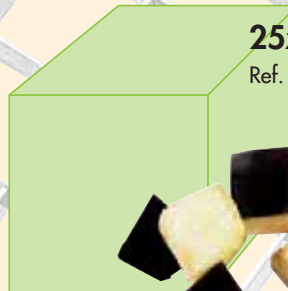
10x10x10 mm
Ref. : 28112



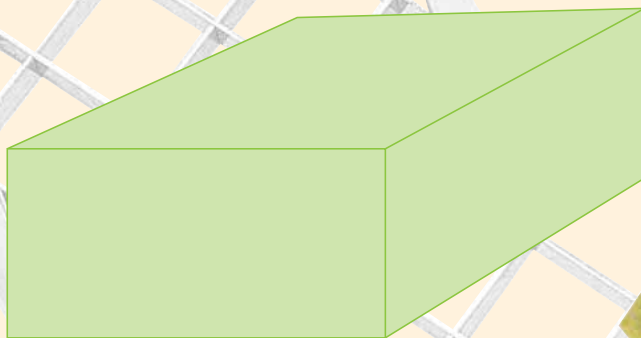
14x14x14 mm
Ref. : 28113



20x20x20 mm
Ref. : 28114



25x25x25 mm
Ref. : 28115



50x70x25 mm
Lettuce
Ref. : 28180



Ripple cuts

CL 50 - CL 50 Ultra - CL 52 - CL 55 - CL 60 - R 502 - R 502 V.V. - R 602 - R 602 V.V.



2 mm
Ref. : 27068



3 mm
Ref. : 27069



5 mm
Ref. : 27070

