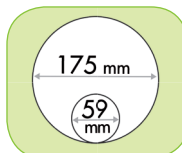


## CL55 2 Feed Heads



9 Dicing  
3 French  
Fries

50  
DISCS



D

Number of meals  
per service

100 to 1000

Theoretical output  
per hour\*

up to 1 200 kg/h

A

### SALES FEATURES

CL55 2 Feed Heads is ideal for slicing, ripplecutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables, as well as grating cheese.

B

### TECHNICAL FEATURES

CL55 2 Feed Heads – Single phase or Three-phase. Power - 1100 Watts. 1 speed 375 rpm or 2 Speeds 375 and 750 rpm. Magnetic safety system, motor brake and lever-activated auto restart. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with 2 Feed Heads: 1 Automatic Feed Head and 1 Pusher Feed Head with XL full moon hopper, diameter: 238 cm<sup>2</sup>; loading volume - 4.2 litres, and integrated cylindrical hopper Ø 58 mm. Stainless steel motor base, bowl, lid and trolley. Suitable for 100 to 1000 covers per service. No discs included. Large choice of 50 discs in option.

Select your options at the back page, F part.

C

### TECHNICAL DATA

Output power	1100 Watts		
Electrical data	Single phase (1 speed) - plug included		
	Three-phase (2 speeds) - no plug included		
Speeds	1 speed 375 rpm or 2 speeds 375 and 750 rpm		
Dimensions (WxDxH)	with stand 865 x 396 x 1272 mm		
Rate of recyclability	95%		
Net weight	51.3 kg		
Supply	Amperage	Reference	
400V/50/3	2.7	2211	
230V/50/1	4.8	2073	

### STANDARDS

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



E

### PRODUCT FEATURES / BENEFITS

#### MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 1100 Watts.
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake.
- 1 speed 375 rpm or 2 Speeds 375 and 750 rpm

#### VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 Feed Heads to process large quantities:
  - Automatic Feed Head combines large input of produce, large output and quality cuts. Ideal for slicing delicate foodstuffs like mushrooms, tomatoes, grated carrots, diced potatoes or preparing French fries.
  - Pusher Feed Head with 1 XL full moon hopper to accommodate a whole cabbage or up to 15 tomatoes and integrated cylindrical hopper which ensures a uniform cut for long and delicate produce.
- Removable lid.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort.
- Stainless steel mobile stand equipped with 2 wheels and fitted with brakes for easy movement and able to hold standard gastronorm pans perfectly suited for large outputs.
- Lever-activated auto restart (by the pusher)
- Lever-assisted facility requires less effort from the operator and increases output.
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large choice of 50 discs as optional attachments.
- No discs provided
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.

#### MASHED POTATO FUNCTION

- option : Potato Ricer equipment

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

## CL55 2 Feed Heads

### F OPTIONAL ACCESSORIES

- 4 tubes Feed Head: ref 28161  
Special long vegetables. Ø 50 mm x 2 - Ø 70 mm x 2
- Straight and bias cut hole hopper: ref 28155.  
for long vegetables and bias cuts
- D-Clean Kit : ref 39881  
cleaning tool for dicing grids 5 mm, 8 mm and 10 mm.
- Potato ricer equipment 3 mm : ref 28188
- Potato ricer equipment 6 mm : ref 28206
- Wall-mounted disc holder for 8 large discs: ref 107 812

### SUGGESTED PACKS OF DISCS

<b>Restaurants pack</b> Ref 1933	slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; French fries equipment 10 x 10 mm (2 discs).
<b>Cultural market pack of 7 disks</b> Ref 1943	slicers 2 mm, 5 mm ; graters 2 mm; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.
<b>MultiCut Pack of 16 discs</b> Ref 2022	slicers: 1 mm, 2 mm, 4 mm, graters: 1.5 mm, 3 mm, dicing equipment: slicer 5 + dicing grid 5x5 mm, slicer 10 + dicing grid 10x10 mm, slicer 20 + dicing grid 20x20 mm, julienne 2x10 mm, 2.5x2.5 mm, 4x4 mm, French fries 10x10 mm, 1 D-Clean Kit and 1 disc holder for 8 large discs.



### SLICERS

<b>Almonds 0.6 mm</b>	28 166
<b>0.8 mm</b>	28 069
<b>1 mm</b>	28 062
<b>2 mm</b>	28 063
<b>3 mm</b>	28 064
<b>4 mm</b>	28 004
<b>5 mm</b>	28 065
<b>6 mm</b>	28 196
<b>8 mm</b>	28 066
<b>10 mm</b>	28 067
<b>14 mm</b>	28 068
<b>Cooked potatoes 4 mm</b>	27 244
<b>Cooked potatoes 6 mm</b>	27 245



### RIPPLE CUT SLICERS

<b>2 mm</b>	27 068
<b>3 mm</b>	27 069
<b>5 mm</b>	27 070

### GRATERS

<b>1.5 mm</b>	28 056
<b>2 mm</b>	28 057
<b>3 mm</b>	28 058
<b>4 mm</b>	28 073
<b>5 mm</b>	28 059
<b>7 mm</b>	28 016
<b>9 mm</b>	28 060
<b>Parmesan</b>	28 061
<b>Röstis potatoes</b>	27 164
<b>Raw potatoes</b>	27 219
<b>Horseradish paste 1 mm</b>	28 055

### JULIENNE

<b>Tagliatelles 1x8 mm</b>	28 172
<b>Onions/cabbage 1x26 mm</b>	28 153
<b>2x4 mm</b>	28 072
<b>2x6 mm</b>	27 066
<b>2x8 mm</b>	27 067
<b>Tagliatelles 2x10 mm</b>	28 173
<b>2x2 mm</b>	28 051
<b>2.5x2.5 mm</b>	28 195
<b>3x3 mm</b>	28 101
<b>4x4 mm</b>	28 052
<b>6x6 mm</b>	28 053
<b>8x8 mm</b>	28 054

### DICING EQUIPMENT

<b>5x5x5 mm</b>	28 110
<b>8x8x8 mm</b>	28 111
<b>10x10x10 mm</b>	28 112
<b>12x12x12 mm</b>	28 197
<b>14 x14x5 mm (mozzarella)</b>	28 181
<b>14x14x10 mm</b>	28 179
<b>14x14x14 mm</b>	28 113
<b>20x20x20 mm</b>	28 114
<b>25x25x25 mm</b>	28 115
<b>50x70x25 mm salad</b>	28 180

### FRENCH FRIES EQUIPMENT

<b>8x8 mm</b>	28 134
<b>10x10 mm</b>	28 135
<b>10x16 mm</b>	28 158

### G DRAWINGS AND DIMENSIONS

Single phase- plug included or Three-phase - no plug included

