

CL 60 2 Feed Heads : Automatic + Pusher



STAINLESS
STEEL

10 Dicing
5 French
fries

OPTIONAL
+
50
DISCS

D

Number of meals
per service

300 to 3000

Theoretical output
per hour*

up to 1800 kg/h

A

SALES FEATURES

CL 60 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, in very large quantities.

B

TECHNICAL FEATURES

CL 60 2 Feed Heads – Single phase or Three-phase. Power - 1500 Watts. 2 speeds 375 rpm and 750 rpm or Variable Speed 100 to 1 000 rpm. Magnetic safety system with motor brake. This stainless steel Vegetable Preparation Machine has a lateral ejection facility and is equipped with : **2 Feed Heads** : 1 Automatic stainless steel Feed Head with feeding tray and 1 Pusher Feed Head with XL full moon stainless steel hopper, Surface area: 238 cm²; loading volume - 4.2 litres, and integrated tube Ø 58 mm and/or Ø 39 mm. An **adjustable foot**, 2 wheels and a handle. D-Clean Kit. Suitable for up to 3000 covers per service. No discs included. Large range of 50 Mineral+ discs available as option: easy cleaning, dishwasher resistant.

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

C

TECHNICAL DATA

Output power	1500 Watts	
Electrical data	Single phase or Three-phase	
Speeds	100 to 1 000 rpm Single phase or 375 and 750 rpm Three phase	
Dimensions (WxDxH)	465 x 780 x 1415 mm	
Rate of recyclability	95%	
Gross weight	93 kg	
Supply	Amperage	Reference
400V/50/3	3.4	2325F
230V/50/1	5.8	2329F

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 - 1500 Watts.
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake and lever-activated auto restart.
- 2 Speeds 375 and 750 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 stainless steel feed heads to process very large quantities:
 - all stainless steel Automatic Feed Head with feeding tray 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. Exactitude pusher: reduction of tube diameter to cut up small ingredients. Handle is height adjustable to 3 positions for optimum operator comfort. Lever-activated auto restart.
- Optimum size and height. CL 60 is equipped with 2 wheels and a handle, guaranteeing very easy movement.
- Removable lid. Tilting of the feed heads in line with the motor base for space-saving.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for greater user comfort.
- Large range of 50 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- No discs provided
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.
- D-Clean Kit to facilitate cleaning of dicing grids.
- Brush to facilitate cleaning of motor shaft.

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.

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F

OPTIONAL ACCESSORIES

- 4 tubes Feed Head: Special long vegetables. Ø 50 mm x 2 - Ø 70 mm x 2 - Ref. 49682
- Straight and bias cut hole hopper: for long vegetables and bias cuts - Ref. 28157
- Ergo-Mobile Trolley : no containers provided. Can accomodate three GN 1x1 containers - Ref. 49066
- EasyClean Xpress 8x8mm - Ref. 49305
- EasyClean Xpress 10x10mm - Ref. 49309
- EasyClean Xpress 12x12mm - Ref. 49313
- EasyClean Xpress 14x14mm - Ref. 49314
- 3 mm potato ricer equipment - Ref. 28208
- 6 mm potato ricer equipment - Ref. 28210

SUGGESTED PACKS OF DISCS

Restaurants pack of 8 discs
Ref. 1933W

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).

Cultural market pack of 7 disks
Ref. 1943W

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.

MultiCut Pack of 16 discs
Ref. 2022W

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.



GRATERS

1.5 mm	28056W
2 mm	28057W
3 mm	28058W
4 mm	28073W
5 mm	28059W
7 mm	28016W
9 mm	28060W
Parmesan	28061W
Röstis potatoes	27164W
Raw potatoes	27219W
Horseradish paste 1 mm	28055W



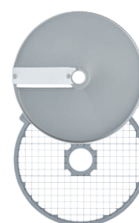
JULIENNE

1x8 mm	28172W
1x26 mm	28153W
2x4 mm	28072W
2x6 mm	27066W
2x8 mm	27067W
2x10 mm	28173W
2x2 mm	28051W
2.5x2.5 mm	28195W
3x3 mm	28101W
4x4 mm	28052W
6x6 mm	28053W
8x8 mm	28054W



SLICERS

0.6 mm	28166W
0.8 mm	28069W
1 mm	28062W
2 mm	28063W
3 mm	28064W
4 mm	28004W
5 mm	28065W
6 mm	28196W
8 mm	28066W
10 mm	28067W
14 mm	28068W
Cooked potatoes 4 mm	27244W
Cooked potatoes 6 mm	27245W



DICING EQUIPMENT

5x5x5 mm	28110W
8x8x8 mm	28111W
10x10x10 mm	28112W
12x12x12 mm	28197W
14x14x5 mm	28181W
14x14x10 mm	28179W
14x14x14 mm	28113W
20x20x20 mm	28114W
25x25x25 mm	28115W
50x70x25 mm salads	28180W



RIPPLE CUT SLICERS

2 mm	27068W
3 mm	27069W
5 mm	27070W



FRENCH FRIES EQUIPMENT

6x6 mm*	29230W
8x8 mm	28134W
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W

* - Compatible with the automatic feed-head
- Not compatible with the pusher feed-head

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DRAWINGS AND DIMENSIONS

Three-phase - no plug included

