

CL60 2 Feed Heads : Automatic + Pusher



**10 Dicing
4 French
Fries**

**AS OPTION
+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

CL60 2 Feed Heads – Single phase or Three-phase. Power - 1 500 Watts. 2 speeds 375 rpm and 750 rpm or Variable Speed 100 to 1 000 rpm. Magnetic safety system with motor brake. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with : **2 Feed Heads** : 1 Automatic Feed Head with feeding tray and 1 Pusher Feed Head with XL full moon hopper, diameter: 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	1 500 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)	462 x 770 x 1 160 mm	
Rate of recyclability	95%	
Gross weight	85 kg	
Supply	Amperage	Reference
400V/50/3	3.4	2325
220V/60/3	6.5	2327
380V/60/3	3.5	2326
230V/50/1	5.8	2329

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 UNIT

- Industrial induction motor for intensive use.
- Power - 1 500 Watts.
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake.
- 2 Speeds 375 and 750 rpm or Variable Speed 100 to 1 000 rpm.

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 Feed Heads to process very large quantities:
 - Automatic stainless steel Feed Head with feeding tray combines large input of produce, large output and quality cuts. Ideal for slicing tomatoes, grate carrots, dice potatoes or make 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.
- CL60 is equipped with 2 wheels and a handle, guaranteeing very easy movement.
- Removable lid.
- 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 included.
- 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.

CL60 2 Feed Heads : Automatic + Pusher

F

OPTIONAL ACCESSORIES

- 4 tubes Feed Head: Special long vegetables. Ø 50 mm x 2 - Ø 70 mm x 2 - Ref. 28162
- 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
- D-Clean Kit - Ref. 29246
- EasyClean Xpress 8x8mm - Ref. 49305
- EasyClean Xpress 10x10mm - Ref. 49309
- EasyClean Xpress 12x12mm - Ref. 49313
- EasyClean Xpress 14x14mm - Ref. 49314
- Motor shaft brush - Ref. 49257
- 3 mm potato ricer equipment - Ref. 28208
- 6 mm potato ricer equipment - Ref. 28210

SUGGESTED PACKS OF DISCS

Restaurants pack of 8 discs 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).
Institutions pack of 12 discs Ref 1942	slicers 2 mm, 5 mm ; graters 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder.
Asian pack of 7 discs Ref 2023	slicers 2 mm, 5 mm ; grater 2 mm ; julienne 2 x 2 mm, 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm; D-clean kit; wall disc holder.
Eastern Europe pack of 5 discs Ref 2005	slicer 2 mm, grater 1.5 mm, julienne 4x4 mm ; dicing equipment : slicer 10 + dicing grid 10x10 mm.
MultiCut Pack of 16 discs 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

Almonds 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

RIPPLE CUT SLICERS

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

GRATERS

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

JULIENNE

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

DICING EQUIPMENT

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

FRENCH FRIES EQUIPMENT

8x8 mm	28134W
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W

G

DRAWINGS AND DIMENSIONS

Single phase - for V.V. model, it is advisable to use a type A or type B GFCI.
Three-phase - no plug included

