

## CL60 Pusher Feed Head



**10 Dicing  
4 French  
Fries**

**AS OPTION  
+50  
DISCS**



### A SALES FEATURES

CL 60 Pusher Feed Head 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 DESCRIPTIF TECHNIQUE

CL60 Pusher Feed Head – 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 metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with : **2 hoppers**: 1 XL full moon hopper, diameter: 238 cm<sup>2</sup>; 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 FEATURES

<b>Output power</b>	1 500 Watts	
<b>Electrical data</b>	Single phase or Three-phase	
<b>Speeds</b>	100 to 1 000 rpm Single phase or 375 and 750 rpm Three phase	
<b>Dimensions (WxDxH)</b>	425 x 613 x 1160 mm	
<b>Rate of recyclability</b>	95%	
<b>Gross weight</b>	70 kg	
<b>Supply</b>	<b>Amperage</b>	<b>Reference</b>
400V/50/3	3.4	2319
220V/60/3	6.5	2321
380V/60/3	3.5	2320
230V/50/1	5.8	2323

### STANDARDS

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

**D**  
**Number of meals  
per service**

**300 to 3000**

Theoretical output  
per hour\*

up to 1800 kg/h

### E PRODUCT FEATURES / BENEFITS

#### MOTOR UNIT

- Industrial induction motor for intensive use.
- Power - 1500 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 hoppers: 1 XL full moon hopper to accommodate a whole cabbage or up to 15 tomatoes and 1 cylindrical hopper for long, delicate vegetables. Exactitude pusher: reduction of tube diameter to cut up small ingredients.
- 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.
- Removable lid.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for greater user comfort.
- CL60 is equipped with 2 wheels and a handle, guaranteeing very easy movement.
- 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 Pusher Feed Head

**F**

### OPTIONAL ACCESSORIES

- Automatic Feed Head : with feeding tray - Ref. 39681
- 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 accommodate 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

<b>Restaurants pack of 8 discs</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>Institutions pack of 12 discs</b> 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.
<b>Asian pack of 7 discs</b> 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.
<b>Eastern Europe pack of 5 discs</b> Ref 2005	slicer 2 mm, grater 1.5 mm, julienne 4x4 mm ; dicing equipment : slicer 10 + dicing grid 10x10 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>	28166W
<b>0.8 mm</b>	28069W
<b>1 mm</b>	28062W
<b>2 mm</b>	28063W
<b>3 mm</b>	28064W
<b>4 mm</b>	28004W
<b>5 mm</b>	28065W
<b>6 mm</b>	28196W
<b>8 mm</b>	28066W
<b>10 mm</b>	28067W
<b>14 mm</b>	28068W
<b>Cooked potatoes 4 mm</b>	27244W
<b>Cooked potatoes 6 mm</b>	27245W

### RIPPLE CUT SLICERS

<b>2 mm</b>	27068W
<b>3 mm</b>	27069W
<b>5 mm</b>	27070W

### GRATERS

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

### JULIENNE

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

### DICING EQUIPMENT

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

### FRENCH FRIES EQUIPMENT

<b>8x8 mm</b>	28134W
<b>8x16 mm</b>	28159W
<b>10x10 mm</b>	28135W
<b>10x16 mm</b>	28158W

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### 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

