CL 60 Pusher Feed Head



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 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 TECHNICAL FEATURES

CL 60 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 stainless steel Vegetable Preparation Machine has a lateral ejection facility and is equipped with: **2 hoppers:** 1 XL full moon hopper, Surface area: 238 cm^2; loading volume - 4.2 litres, and integrated tube Ø 58 mm and/or Ø 39 mm; All stainless steel vegetable slicer featuring a built-in ejection guide and 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

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)	410 x 590 x 1160 mm
Rate of recyclability	95%
Gross weight	84 kg

Supply	Amperage	Reference
400V/50/3	3.4	2319FA
220V/60/3	6.5	2321FA
380V/60/3	3.5	2320FA
230V/50/1	5.8	2323FA

STANDARDS

2006/42/CE, 2014/30/UE, 2011/65/UE, 2012/19/UE, 1907/2006/CE, 1935/2004/CE, 2023/2006/CE,10/2011/UE, EN ISO 12100, EN 60204-1, EN 60529-IP34, EN 1678

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.
- CL 60 is equipped with 2 wheels and a handle, guaranteeing very easy movement.
- Built-in ejection guide: Guides vegetables as they leave the cutting chamber. Designed to optimally distribute the ingredients into the GN container.
- 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.

CL 60 Pusher Feed Head

F OPTIONAL ACCESSORIES

- Automatic Feed Head : with feeding tray - Ref. 49681
- 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

pack of 8 discs for restaurants Ref 1933W	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).
pack of 12 discs for institutions Ref 1942W	slicers 2 mm, 5 mm; grater 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 2023W	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 mounted disc holder.
Eastern Europe pack of 5 discs Ref 2005W	slicer 2 mm, grater 1.5 mm, julienne 4x4 mm dicing equipment : slicer 10 + dicing grid 10x10 mm.



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



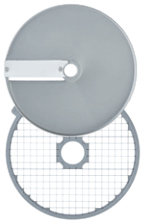
RIPPLE CUT SLICERS	
2 mm	27068W
3 mm	27069W
5 mm	27070W



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 advisible to use a type A or type B GFCI.
Three-phase - no plug included

