

CL60 Pusher Feed Head



**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 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 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. Suitable for up to 3000 covers per service. No discs included. Large choice of more than 50 discs as option.

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

C

TECHNICAL FEATURES

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)	425 x 613 x 1160 mm	
Rate of recyclability	95%	
Gross weight	70 kg	
Supply	Amperage	Reference
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.

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 choice of more than 50 discs as option.
- No discs included.
- 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.

CL60 Pusher Feed Head

F OPTIONAL ACCESSORIES

- Automatic Feed Head : with feeding tray ref 39681
- 4 tubes Feed Head: ref 28162
- Special long vegetables. Ø 50 mm x 2 - Ø 70 mm x 2
- Straight and bias cut tubes hopper : for long vegetables and bias cuts ref 28157
- Ergo-Mobile Trolley : no GN containers provided. Can accommodate three GN 1/1 containers ref 49066
- D-Clean Kit : cleaning tool for dicing grids ref 39881
- 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

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.
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.
Institutions pack of 8 discs Ref 1927	slicers 2 mm, 5 mm ; graters 2 mm, 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; slicer 20 mm + dicing grid 20 x 20 mm ; wall disc holder.
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 ; wall disc holders.
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 wall disc holders.



SLICERS

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



RIPPLE CUT SLICERS

2 mm	27068
3 mm	27069
5 mm	27070



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



DICING EQUIPMENT

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



FRENCH FRIES EQUIPMENT

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

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DRAWINGS AND DIMENSIONS

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

