

## 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 - 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 Feed Heads** : 1 Automatic Feed Head with feeding tray and 1 Pusher Feed Head with 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. 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 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)	462 x 770 x 1160 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 - 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 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 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.

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### F OPTIONAL ACCESSORIES

- 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: ref 28157.  
for long vegetables and bias cuts
- Ergo-Mobile Trolley : no containers provided. Can accomodate three GN 1x1 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

<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>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>Institutions pack of 8 discs</b> 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.
<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 ; wall disc holders.
<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 wall disc holders.



### SLICERS

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



### RIPPLE CUT SLICERS

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

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

### DICING EQUIPMENT

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

### FRENCH FRIES EQUIPMENT

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

### 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

