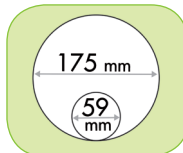


## CL55 2 Feed Heads



**9 Dicing**  
**3 French Fries**

**50 DISCS**



<b>D</b> Number of meals of service	100 to 1000
Theoretical output per hour*	up to 1 200 kg/h

### A SALES FEATURES

CL55 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.

### B TECHNICAL FEATURES

CL55 2 Feed Heads – Single phase or Three-phase. Power - 1100 Watts. 1 speed 375 rpm or 2 Speeds 375 and 750 rpm. Magnetic safety system, motor brake and lever-activated auto restart. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with 2 Feed Heads: 1 Automatic Feed Head and 1 Pusher Feed Head with XL full moon hopper, diameter: 238 cm<sup>2</sup>; loading volume - 4.2 litres, and integrated cylindrical hopper Ø 58 mm. Stainless steel motor base, bowl, lid and trolley. Suitable for 100 to 1000 covers per service. No discs included. Large choice of 50 discs in option.

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

### C TECHNICAL DATA

<b>Output power</b>	1100 Watts	
<b>Electrical data</b>	Single phase (1 speed) - plug included Three-phase (2 speeds) - no plug included	
<b>Speeds</b>	1 speed 375 rpm or 2 speeds 375 and 750 rpm	
<b>Dimensions (WxDxH)</b>	with stand 865 x 396 x 1272 mm	
<b>Rate of recyclability</b>	95%	
<b>Net weight</b>	51.3 kg	
	<b>Supply</b>	<b>Amperage</b>
	400V/50/3	2.7
	220V/60/3	5.3
	380V/60/3	2.7
	230V/50/1	4.8
	120V/60/1	9.5
	220V/60/1	4.9
		<b>Reference</b>
		2211
		2233
		2227
		2244
		2275
		2263

### E PRODUCT FEATURES / BENEFITS

#### MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 1100 Watts.
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake.
- 1 speed 375 rpm or 2 Speeds 375 and 750 rpm

#### VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 Feed Heads to process large quantities:
  - Automatic Feed Head combines large input of produce, large output and quality cuts. Ideal for slicing delicate foodstuffs like mushrooms, tomatoes, grated carrots, diced potatoes or preparing 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.
- Removable lid.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort.
- Stainless steel mobile stand equipped with 2 wheels and fitted with brakes for easy movement and able to hold standard gastronorm pans perfectly suited for large outputs.
- 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.
- Large choice of 50 discs as optional attachments.
- No discs provided
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.

#### MASHED POTATO FUNCTION

- option : Potato Ricer equipment

#### STANDARDS

NF EN 12100-1 et 2 - 2004, NF EN 60204- 1 - 2006, NF EN 1 678 - 1998, NF EN 60529-2000 : IP 55, IP 34.



\* Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

## CL55 2 Feed Heads

### F OPTIONAL ACCESSORIES

- 4 tubes Feed Head: ref 28161  
Special long vegetables. Ø 50 mm x 2 - Ø 70 mm x 2
- Straight and bias cut hole hopper: ref 28155.  
for long vegetables and bias cuts
- D-Clean Kit : ref 39881  
cleaning tool for dicing grids 5 mm, 8 mm and 10 mm.
- 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

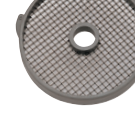
### SUGGESTED PACKS OF DISCS

- 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 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	28 166
0.8 mm	28 069
1 mm	28 062
2 mm	28 063
3 mm	28 064
4 mm	28 004
5 mm	28 065
6 mm	28 196
8 mm	28 066
10 mm	28 067
14 mm	28 068
Cooked potatoes 4 mm	27 244
Cooked potatoes 6 mm	27 245



### RIPPLE CUT SLICERS

2 mm	27 068
3 mm	27 069
5 mm	27 070

### GRATERS

1.5 mm	28 056
2 mm	28 057
3 mm	28 058
4 mm	28 073
5 mm	28 059
7 mm	28 016
9 mm	28 060
Parmesan	28 061
Röstis potatoes	27 164
Raw potatoes	27 219
Horseradish paste 1 mm	28 055

### JULIENNE

Tagliatelles 1x8 mm	28 172
Onions/cabbage 1x26 mm	28 153
2x4 mm	28 072
2x6 mm	27 066
2x8 mm	27 067
Tagliatelles 2x10 mm	28 173
2x2 mm	28 051
2.5x2.5 mm	28 195
3x3 mm	28 101
4x4 mm	28 052
6x6 mm	28 053
8x8 mm	28 054

### DICING EQUIPMENT

5x5x5 mm	28 110
8x8x8 mm	28 111
10x10x10 mm	28 112
12x12x12 mm	28 197
14 x14x5 mm (mozzarella)	28 181
14x14x10 mm	28 179
14x14x14 mm	28 113
20x20x20 mm	28 114
25x25x25 mm	28 115
50x70x25 mm salad	28 180

### FRENCH FRIES EQUIPMENT

8x8 mm	28 134
10x10 mm	28 135
10x16 mm	28 158

### G DRAWINGS AND DIMENSIONS

Single phase- plug included or Three-phase - no plug included

