

CL 60 WORKSTATION - Complete Veg'Prep Solution



16
DISCS

D	Number of meals per service	300 to 3 000
	Theoretical output per hour*	up to 1800 kg/h

POTATO RICER EQUIPMENT

1 POTATO RICER

POTATOES OR OTHER VEGETABLES

Potato Ricer 3 mm

FEED HEADS

3 FEED HEADS

VEGETABLES IN BULK → Automatic Feed Head

BULKY VEGETABLES → Pusher Feed Head

LONG VEGETABLES → 4 Tubes Feed Head

A SALES FEATURES

CL 60 Workstation is a All in One Veg'Prep Solution. It is ideal for slicing, ripplecutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables, as well as grating cheese. Can process very large quantities of produce with 16 different cuts and equipped to produce mashed potato.

B DESCRIPTIF TECHNIQUE

CL60 Workstation - Single phase or Three-phase. Power – 1500 Watts. 2 speeds 375 rpm and 750 rpm or Variable Speed 100 to 1 000 rpm. Stainless steel Vegetable Preparation Machine equipped with an adjustable foot, 2 wheels and a handle. Magnetic safety system with motor brake. Equipped with: **3 Feed Heads:** 1 Automatic stainless steel Feed Head with feeding tray; 1 Pusher Feed Head, XL full moon hopper, diameter: 238 cm²; loading volume - 4.2 litres, with integrated tube (Ø 58 mm & height of handle adjustable); 4 Tubes Feed Head with 2 tubes: Ø 50 mm & 2 tubes: Ø 70 mm; **1 Potato Ricer equipment;** **1 Ergo Mobile Trolley** with 3 GN 1/1 containers; **MultiCut Pack of 16 discs:** 3 slicers - 1mm, 2mm & 4mm; 2 graters - 1,5mm & 3mm; 3 dicing - 5x5x5mm, 10x10x10mm & 20x20x20mm; 3 Julienne - 2x10mm, 2,5x2,5mm & 4x4mm; french fries - 10x10mm. **D-Clean Kit**, cleaning tool for dicing grids and **2 disc holders;** **Storage trolley.** Up to 3,000 covers per sitting. Select all the options under paragraph **F** on the reverse side.

C TECHNICAL DATA

Output power	1500 Watts	
Electrical data	Single phase or Three-phase	
Speeds	100 to 1 000 rpm Single phase 375 and 750 rpm Three phase	
Dimensions (WxDxH)	462 x 770 x 1 353 mm	
Rate of recyclability	95%	
Net weight	91.5 kg	
	Supply	Amperage
	400V/50/3	3.4
	220V/60/3	6.5
	380V/60/3	3.5
	230V/50/1	5.8
	Reference	
		2300
		2302
		2304
		2301

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 - 1 500 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
 - > An adjustable foot so it can be adapted to different floor heights.
 - > **3 Feed Heads:**
 - Automatic stainless steel Feed Head with feed tray for continuous input of large quantities of different vegetables in bulk;
 - Pusher Feed Head, with its XL full-moon hopper which can accommodate a whole cabbage or up to 15 tomatoes. Equipped with an integrated tube for long or delicate produce. The lever-assisted hopper requires less effort from the operator and increases the output. Handle is height adjustable to 3 positions for optimum operator comfort.
 - Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
 - 4 Tubes Feed Head ensures a uniform cut specifically for long produce.
 - > Potato ricer equipment 3mm (grid + special puree evacuation disc) guaranteeing volume and rapidity;
 - > Ergo Mobile Trolley (comes with 3 GN 1x1 containers) with an upper shelf for easy loading and a rotation system allowing a full tray to be replaced by an empty tray without having to lift either one. Trolley is equipped with 4 rotating wheels, 2 fitted with brakes.
 - > MultiCut pack of 16 discs to give full rein to creativity in the preparation of original, appetizing cuts.
 - > D-Clean Kit : cleaning tool for dicing grids
 - > Storage trolley: to store and transport all Workstation accessories: feed heads and disks.
 - Reversible ejector disc for processing delicate produce.
 - Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.

*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

- Straight and bias cut tubes hopper: ref 28157 for long vegetables and bias cuts
- Potato ricer equipment 6 mm : ref 28206



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

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

