

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 or Variable Speed 100 to 1 000 rpm. and 750 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 cm²; loading volume - 4.2 litres, and integrated cylindrical hopper Ø 58 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 1353 mm	
Rate of recyclability	95%	
Net weight	74 kg	
	Supply	Amperage
	400V/50/3	3.4
	220V/60/3	6.5
	380V/60/3	3.5
	230V/50/1	5.8
	Reference	
		2325
		2327
		2326
		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. 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 equipement 3 mm : ref 28188
- Potato ricer equipement 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

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

