

CL60 Pusher Feed Head



**9 Dicing
3 French
Fries**

**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

TECHNICAL FEATURES

CL60 Pusher Feed Head – Three-phase. Power - 1500 Watts. 2 speeds 375 rpm 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 hoppers: 1 XL full moon hopper, diameter: 238 cm²; loading volume - 4.2 litres, and 1 cylindrical hopper Ø 58 mm. Stainless steel motor base and bowl. This model is equipped with with 2 wheels and a handle for easy movement. Suitable for up to 3000 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

Output power	1500 Watts	
Electrical data	Three-phase - no plug included	
Speeds	2 speeds 375 and 750 rpm	
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

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 BASE

- Industrial induction motor for intensive use.
- Power - 1500 Watts.
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake and lever-activated auto restart.
- 2 Speeds 375 and 750 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.
- Removable lid. Tilting of the feed heads in line with the motor base for space-saving.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for greater user comfort.
- Optimum size and height. CL60 is equipped with 2 wheels and a handle, guaranteeing very easy movement.
- 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

* 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 hole hopper : for long vegetables and bias cuts ref 28157
- Ergo-Mobile Trolley : no pans provided. Can accomodate three full-size gastronorm pans. 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

Restaurants pack Ref 1933

slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; French fries equipment 10 x 10 mm (2 discs).

Cultural market pack of 7 disks Ref 1943

slicers 2 mm, 5 mm ; graters 2 mm; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.

MultiCut Pack of 16 disks 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



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DRAWINGS AND DIMENSIONS

Three-phase - no plug included

