

CL60 Pusher Feed Head



AS OPTION
+50
DISCS

Dicing and French Fries capability



D Number of meals per service	300 to 3000
Theoretical output per hour*	3970 lbs

A SALES FEATURES

CL 60 Pusher Feed Head is ideal for slicing, ripple cutting, 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 - 3HP. 2 speeds 425 and 850 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: 7", and integrated tube Ø 2 1/4" and/or Ø 1,5". Stainless steel motor base and chute. This model is equipped with with 2 wheels and a handle for easy movement. Suitable for up to 3000 covers per service. Included : 28064 (3mm) 1/8" slicing disc and 28058 (3mm) 1/8" grating disc and 2 disc racks. Large choice of 52 discs available.

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

C TECHNICAL DATA

Output power	3HP
Electrical data	Three phase - 8.3 Amp
Speeds	425 and 850 rpm
Dimensions (HxLxW)	45" x 24" x 16"
Rate of recyclability	95%
Net weight	154 lbs
Nema #	L15 - 20P
Reference	CL 60 Pusher Series E 208-240V/60/3

E PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 3HP
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake and lever-activated auto restart.
- 2 Speeds 425 and 850 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. Exactitude pusher: reduction of tube diameter to cut up small ingredients.
- Removable continuous feed lead. Tilting of the feed heads in line with the motor base for space-saving.
- Reversible discharge plate 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 52 discs available.
- Included : 28064 (3mm) 1/8" slicing disc and 28058 (3mm) 1/8" grating disc and 2 disc racks.
- Stainless steel blades on slicing discs, blades on Julienne discs and grating discs are removable.
- 3 positions for optimum operator comfort. Lever-activated auto restart

MASHED POTATO FUNCTION

- option : Mashed Potato Kit

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



* Results may differ depending on the type of the hopper used, the choice of the cut and the setup of the workstation.

CL60 Pusher Feed Head

F OPTIONAL ACCESSORIES

- Automatic Feed Head : with feeding tray ref 39681
- 4 tubes Feed Head: Special long vegetables ref 28162
- Straight and bias cut hole hopper: for long vegetables and bias cuts ref 28157.
- Ergo-Mobile Cart : no pans provided. Can accomodate three full-size gastronorm pans ref 49066
- Dice Cleaning Kit : cleaning tool for dicing grids ref 39881
- Mashed Potato Attachment 3 mm : ref 28188
- Wall-mounted disc holder for 8 large discs: ref 107 812

SUGGESTED PACKS OF DISCS

3 disc package	5mm (3/16") coarse grating, 6mm (1/4" x 1/4") julienne and 5mm (3/16") slicing discs.
5 disc package	5mm (3/16") coarse grating; 6mm (1/4"x1/4") julienne; 5mm (3/16"), 10mm (3/8") slicing discs; 10x10mm (3/8" x 3/8") dicing grid
16 disc package	Slicers - (0.8mm) 1/32", (2mm) 5/64" & (5mm) 3/16". 2 graters - (2mm) 5/64" & (5mm) 3/16"; 3 dicing - (5x5x5mm) 3/16", (10x10x10mm) 3/8" & (14x14x5mm) 9/16"x9/16"x3/16". 2 Julienne sticks - (2.5 x 2.5mm) 1/10"x1/10" & (2 x 10mm) 5/64"x3/8". D-Clean Kit and 2 disc holders.

OPTIONAL DISCS



SLICING

0.6 mm	28166
0.8 mm	28069
1 mm (1/32")	28062
2 mm (5/64")	28063
3 mm (1/8")	28064
4 mm (5/32")	28004
5 mm (3/16")	28065
6 mm (1/4")	28196
8 mm (5/16")	28066
10 mm (3/8")	28067
14 mm (9/16")	28068
20 mm (25/32")	28132
25 mm (1")	28133
cooked potatoes 4 mm (5/32")	27244
cooked potatoes 6 mm (1/4")	27245



RIPPLE CUTTING

2 mm (5/64")	27068
3 mm (1/8")	27069
5 mm (3/16")	27070



GRATERS

1.5 mm (1/16")	28056
2 mm (5/64")	28057
3 mm (1/8")	28058
4 mm (5/32")	28136
5 mm (3/16")	28163
7 mm (9/32")	28164
9 mm (11/32")	28165
Röstis potatoes	27164
Raw potatoes	27219
Fine Pulping disc	28055
Hard Cheese grate	28061



JULIENNE

1x8 mm tagliatelle (1/32"x5/16")	28172
1x26 onion/cabbage (1/32"x1 1/4")	28153
2x2 mm (5/64" x 5/64")	28051
2x4 mm (5/64" x 5/32")	27072
2x6 mm (5/64" x 1/4")	27066
2x8 mm (5/64" x 5/16")	27067
2x10 tagliatelle (5/64"x3/8")	28173
2.5x2.5 mm (1/10" x 1/10")	28195
3x3 mm (1/8" x 1/8")	28101
4x4 mm (5/32" x 5/32")	28052
6x6 mm (1/4" x 1/4")	28053
8x8 mm (5/16" x 5/16")	28054



DICING EQUIPMENT

5x5 mm (3/16")	28110
8x8 mm (5/16")	28111
10x10 mm (3/8")	28112
12x12 mm (15/32")	28197
14x14x5 mm Mozzarella (9/16"x9/16"x3/16")	28181
14x14x10mm (9/16"x9/16"x3/8")	28179
14x14 mm (9/16")	28113
20x20 mm (25/32")	28114
25x25 mm (1")	28115
2" Lettuce Cut	28180



FRENCH FRY EQUIPMENT

8x8 mm (5/16" x 5/16")	28134
8x16 mm (5/16" x 5/8")	28159
10x10 mm (3/8" x 3/8")	28135
10x16 mm (3/8" x 5/8")	28158

G

ELECTRICAL DATA

208-240V/60/3 - delivered with cord and plug.

