

CL60 Pusher Feed Head



52 DISCS

9 Dicing
4 French Fry Kits



| | |
|---|-------------|
| 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: diameter 7", and 1 cylindrical hopper diameter 3". 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 - 6.5 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 208-220V/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.
- 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.

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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

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|------------------------|--|
| 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" x 1/4") 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.

