

CL 60 WORKSTATION - Complete Veg'Prep Solution



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

FEED HEADS

VEGETABLES IN BULK

3 FEED HEADS

Automatic Feed Head

BULKY VEGETABLES

Pusher Feed Head

LONG VEGETABLES

4 Tubes Feed Head

DISCS

MULTICUT PACK OF 16 DISCS

- Slicers : 1, 2, 4 mm
- Graters : 1.5, 3 mm
- Dicing : 5x5x5, 10x10x10, 20x20x20 mm
- Julienne : 2x10, 2.5x2.5, 4x4 mm
- French fries : 10x10 mm
- 2 Disc holders for 16 discs
- D-Clean Kit

16 DISCS

POTATO RICER EQUIPMENT

POTATOES OR OTHER VEGETABLES

1 JULIENNE MASHED POTATO ATTACHMENT

Mashed Potato Kit 3 mm

A SALES FEATURES

CL 60 Workstation is a All in One Veg'Prep Solution. It 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. Can process very large quantities of produce with 52 different cuts and equipped to produce mashed potato.

B TECHNICAL FEATURES

The CL 60 Workstation – Three-phase. Power – 3HP. 2 speeds 425 and 850 rpm. Magnetic safety system, motor brake. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with **3 Feed Heads**: 1 Automatic stainless steel Feed Head with feeding tray; 1 Pusher Feed Head, XL full moon hopper, diameter: diameter 7"; loading volume - 4.2 litres, with integrated tube (diameter 3" & height of handle adjustable); 4 Tubes Feed Head with 2 heads: 2" & 2 heads: 2.8"; **1 Mashed Potato Attachment**; **1 Ergo Mobile Cart** with 3 GN 1/1 pans; **MultiCut Pack of 16 discs**: 3 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"; and 2 Julienne sticks – (2.5 x 2.5mm) 1/10"x1/10" & (2 x 10mm) 5/64"x3/8". **Dice Cleaning Kit**, cleaning tool for dicing grids and **2 disc holders**. Stainless steel motor unit and vegetable chute. Vegetable Preparation Machine equipped with 2 wheels and a handle. Suitable for up to 3,000 covers per sitting. Additional discs available from the complete collection of 52 discs. 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)	18" x 30" x 53"
Rate of recyclability	95%
Net weight	201 lbs
Nema #	L15 - 20P
Reference	CL60 Workstation 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
 - > 3 Feed Heads:
 - Automatic stainless steel Feed Head with feed tray for continuous input of large quantities of all 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, 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.
 - 4 Tubes Feed Head ensures a uniform cut specifically for long produce.
 - > Mashed Potato Attachment (grid + special puree evacuation disc) guaranteeing volume and rapidity;
 - > Ergo Mobile Cart (comes with 3 pans) 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. Cart 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.
 - > Dice Cleaning Kit: cleaning tool for dicing grids
 - > 2 disc holders
 - Tilting of the feed heads in line with the motor base for space-saving.
 - Optimum size and height. CL60 is equipped with 2 wheels and a handle, guaranteeing very easy movement.
 - Reversible discharge plate for processing delicate produce.
 - Lateral ejection facility for greater user comfort.
 - Large choice of 52 discs as available.
 - Stainless steel blades on slicing discs, blades on Julienne discs and grating discs are removable.

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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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

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G

ELECTRICAL DATA

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

