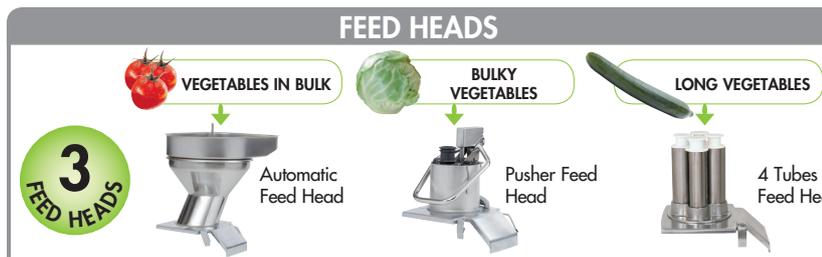
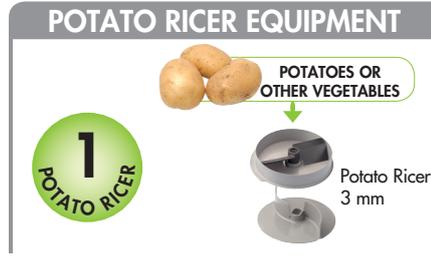


CL 60 WORKSTATION - Complete Veg'Prep Solution



16
DISCS

D	Number of meals per service	300 to 3 000
	Theoretical output per hour*	up to 1800 kg/h



A SALES FEATURES

CL 60 Workstation is a All in One Veg'Prep Solution. It is ideal for slicing, ripplecutting, 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 16 different cuts and equipped to produce mashed potato.

B DESCRIPTIF TECHNIQUE

CL60 Workstation - Three-phase. Power - 1500 Watts. 2 speeds 375 rpm and 750 rpm. Stainless steel Vegetable Preparation Machine equipped with an adjustable foot, 2 wheels and a handle. Magnetic safety system with motor brake. Equipped with: **3 Feed Heads**: 1 Automatic stainless steel Feed Head with feeding tray; 1 Pusher Feed Head, XL full moon hopper, diameter: 238 cm²; loading volume - 4.2 litres, with integrated tube (Ø 58 mm & height of handle adjustable); 4 Tubes Feed Head with 2 tubes: Ø 50 mm & 2 tubes: Ø 70 mm; **1 Potato Ricer equipment**; **1 Ergo Mobile Trolley** with 3 GN 1/1 containers; **MultiCut Pack of 16 discs**: 3 slicers - 1mm, 2mm & 4mm; 2 graters - 1,5mm & 3mm; 3 dicing - 5x5x5mm, 10x10x10mm & 20x20x20mm; 3 Julienne - 2x10mm, 2,5x2,5mm & 4x4mm; french fries - 10x10mm. **D-Clean Kit**, cleaning tool for dicing grids and **2 disc holders**; **Storage trolley**. Up to 3,000 covers per sitting

Select all the options under paragraph **F** on the reverse side.

C TECHNICAL DATA

Output power	1500 Watts	
Electrical data	Three-phase - no plug included	
Speeds	375 & 750 rpm	
Dimensions (WxDxH)	462 x 770 x 1 353 mm	
Rate of recyclability	95%	
Gross weight	150 kg	
Supply	Amperage	Reference
400V/50/3	3.4	2300

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 - 1 500 Watts.
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake.
- 2 speeds 375 and 750 rpm.

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with
 - > An adjustable foot so it can be adapted to different floor heights.
 - > **3 Feed Heads**:
 - Automatic stainless steel Feed Head with feed tray for continuous input of large quantities of different 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 or 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.
 - Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
 - 4 Tubes Feed Head ensures a uniform cut specifically for long produce.
 - > Potato ricer equipment 3mm (grid + special puree evacuation disc) guaranteeing volume and rapidity;
 - > Ergo Mobile Trolley (comes with 3 GN 1x1 containers) 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. Trolley 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.
 - > D-Clean Kit : cleaning tool for dicing grids
 - > Storage trolley: to store and transport all Workstation accessories: feed heads and disks.
- Reversible ejector disc for processing delicate produce.
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.

*Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

CL 60 WORKSTATION - Complete Veg'Prep Solution



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

G

DRAWINGS AND DIMENSIONS

Three-phase - no plug included

