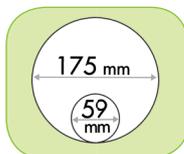


CL55 Pusher Feed Head



9 Dicing
3 French Fries

50 DISCS



D	Number of meals per service	100 to 1000
	Theoretical output per hour*	up to 1200 kg/h

A SALES FEATURES

CL55 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.

B TECHNICAL FEATURES

CL55 Pusher Feed Head – Single phase or Three-phase. Power - 1100 Watts. 1 speed 375 rpm or 2 Speeds 375 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, bowl, lid and mobile stand. Suitable for 1000 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	750 Watts - Single phase 1100 Watts - Three phase	
Electrical data	Single phase (1 speed) - plug included Three-phase (2 speeds) - no plug included	
Speeds	1 speed 375 rpm or 2 speeds 375 and 750 rpm	
Dimensions (WxDxH)	with stand 700 x 359 x 1100 mm	
Rate of recyclability	95%	
Net weight	43.6 kg	
	Supply	Amperage
	400V/50/3	2.7
	230V/50/1	4.8
		Reference
		2214
		2252

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 - 1100 Watts.
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake.
- 1 speed 375 rpm or 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.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort.
- Stainless steel mobile stand equipped with 2 wheels and fitted with brakes for easy movement and able to hold standard gastronorm pans perfectly suited for large outputs.
- 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.

CL55 Pusher Feed Head

F OPTIONAL ACCESSORIES

- Automatic Feed Head: ref 28170
- 4 tubes Feed Head: ref 28161
- Special long vegetables. Ø 50 mm x 2 - Ø 70 mm x 2
- Straight and bias cut hopper: ref 28155.
for long vegetables and bias cuts
- D-Clean Kit : ref 39881
cleaning tool for dicing grids 5 mm, 8 mm and 10 mm.
- 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



G DRAWINGS AND DIMENSIONS

Single phase - plug included or Three-phase - no plug included

