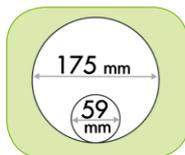


CL55 WORKSTATION



ADJUSTABLE TROLLEY

For transport and easy loading of vegetables and fruit.



A SALES FEATURES

CL55 Workstation 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 TECHNICAL FEATURES

CL55 Workstation - Three-phase. Power – 1100 Watts. 2 speeds 375 rpm and 750 rpm. Magnetic safety system, motor brake and lever-activated auto restart. Vegetable Preparation Machine on its mobile stainless steel stand. Equipped with 2 Feed Heads: stainless steel automatic feed head; pusher feed-head, surface area 238 sq.cm. and capacity 4.2 litres, and integrated tube Ø 58 mm and/or Ø 39 mm; mashed potato kit; pack of 16 disks (with disk holders): 3 slicers: 1 mm, 2 mm and 4 mm, 2 graters: 1,5 mm and 3 mm, 3 Dicings: 5x5x5 mm, 10x10x10 mm and 20x20x20 mm, 4 Julienne: 2,5x2,5 mm, 2x10 mm and 4x4 mm, 1 French Fries : 10x10 mm; a D-Clean Kit; an Adjustable Trolley for transporting vegetables and attachments. 100 to 1000 covers per service. Select all the options under paragraph **F** on the reverse side.

C TECHNICAL DATA

Output power	750 Watts or 1100 Watts	
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 865 x 396 x 1272 mm	
Rate of recyclability	95%	
Gross weight	80 kg	
Supply	Amperage	Reference
400V/50/3	2,7	2287
230V/50/1	4,8	2293

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

DISCS MULTICUT PACK OF 16 DISCS	POTATO RICER EQUIPMENT POTATOES OR OTHER VEGETABLES 1 PRESSE PURÉE Potato Ricer 3 mm
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FEED HEADS	
 VEGETABLES IN BULK 2 FEED HEADS Automatic Feed Head	 BULKY VEGETABLES Pusher Feed Head

E PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 750 Watts (Single phase) or 1100 Watts (Three-phase)
- 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 Feed Heads to process large quantities of all type of vegetables:
 - Automatic Feed Head combines large output and quality cuts. Ideal for slicing delicate foodstuffs like mushrooms, tomatoes, grated carrots, diced potatoes or preparing French fries.
 - Pusher Feed Head with 1 XL full moon hopper to accommodate a whole cabbage or up to 15 tomatoes, and integrated cylindrical hopper which ensures a uniform cut for long and delicate produce. Exactitude pusher: reduction of tube diameter to cut up small ingredients.
 - + 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.
- Removable lids.
- Reversible ejector disc for processing delicate produce.
- Stainless steel mobile stand equipped with 2 wheels and fitted with brakes for easy movement.
- Delivered with :
 - 16 Discs
 - Potato Ricer Equipment 3 mm
 - Discs holders
 - Adjustable trolley for vegetables and accessories.
 - 3 containers GN 1x1
 - D-Clean kit for cleaning dicing grids.
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.

STANDARDS

EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006, EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



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

CL55 WORKSTATION

F OPTIONAL ACCESSORIES

- 4 tubes Feed Head: ref 28161
Special long vegetables. Ø 50 mm x 2 - Ø 70 mm x 2
- Straight and bias cut hole hopper: ref 28155
for long vegetables and bias cuts
- Potato ricer equipment 6 mm : ref 28206



SLICERS	
Almonds 0.6 mm	28166
0.8 mm	28069
1 mm	28062
2 mm	28063
3 mm	28064
4 mm	28004
5 mm	28065
6 mm	28196
8 mm	28066
10 mm	28067
14 mm	28068
Cooked potatoes 4 mm	27244
Cooked potatoes 6 mm	27245



RIPPLE CUT SLICERS	
2 mm	27068
3 mm	27069
5 mm	27070



GRATERS	
1.5 mm	28056
2 mm	28057
3 mm	28058
4 mm	28073
5 mm	28059
7 mm	28016
9 mm	28060
Parmesan	28061
Röstis potatoes	27164
Raw potatoes	27219
Horseradish paste 1 mm	28055



JULIENNE	
Tagliatelles 1x8 mm	28172
Onions/cabbage 1x26 mm	28153
2x4 mm	28072
2x6 mm	27066
2x8 mm	27067
Tagliatelles 2x10 mm	28173
2x2 mm	28051
2.5x2.5 mm	28195
3x3 mm	28101
4x4 mm	28052
6x6 mm	28053
8x8 mm	28054



DICING EQUIPMENT	
5x5x5 mm	28110
8x8x8 mm	28111
10x10x10 mm	28112
12x12x12 mm	28197
14 x14x5 mm (mozzarella)	28181
14x14x10 mm	28179
14x14x14 mm	28113
20x20x20 mm	28114
25x25x25 mm	28115
50x70x25 mm salad	28180



FRENCH FRIES EQUIPMENT	
8x8 mm	28134
8x16 mm	28159
10x10 mm	28135
10x16 mm	28158

G DRAWINGS AND DIMENSIONS

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

