

## CL 60 WORKSTATION

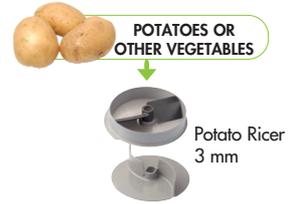


**16**  
DISCS

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

### POTATO RICER EQUIPMENT

**1**  
POTATO RICER



### FEED HEADS

**3**  
FEED HEADS



### 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** - Single phase or Three-phase. Power - 1500 Watts. 2 speeds 375 rpm and 750 rpm or Variable Speed 100 to 1 000 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 cm<sup>2</sup>; loading volume - 4.2 litres, with integrated tube Ø 58 mm and/or Ø 39 mm; 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 Mineral+ discs**: 3 slicers - 1mm, 2mm & 4mm; 2 graters - 1,5mm & 3mm; 3 dicings - 5x5x5mm, 10x10x10mm & 20x20x20mm; 3 Julienne - 2x10mm, 2,5x2,5mm & 4x4mm; french fries - 10x10mm. Easy cleaning of discs in the dishwasher; **D-Clean Kit**; **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

<b>Output power</b>	1500 Watts	
<b>Electrical data</b>	Single phase or Three-phase	
<b>Speeds</b>	100 to 1 000 rpm Single phase 375 and 750 rpm Three phase	
<b>Dimensions (WxDxH)</b>	462 x 770 x 1 353 mm	
<b>Rate of recyclability</b>	95%	
<b>Gross weight</b>	150 kg	
	<b>Supply</b>	<b>Amperage</b>
	400V/50/3	3.4
	230V/50/1	5.8
		<b>Reference</b>
		2300
		2301

### 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 or Variable Speed 100 to 1 000 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. Exactitude pusher: reduction of tube diameter to cut up small ingredients. 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 Mineral+ discs to give full rein to creativity in the preparation of original, appetizing cuts. Easy cleaning of discs in the dishwasher.
  - > D-Clean kit for cleaning dicing grids.
  - > Brush to facilitate cleaning of motor shaft.
  - > 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

### F OPTIONAL ACCESSORIES

- Straight and bias cut tubes hopper - Ref. 28157
- D-Clean Kit - Ref. 29246
- EasyClean Xpress 8x8mm - Ref. 49305
- EasyClean Xpress 10x10mm - Ref. 49309
- EasyClean Xpress 12x12mm - Ref. 49313
- EasyClean Xpress 14x14mm - Ref. 49314
- Motor shaft brush - Ref. 49257
- 6 mm potato ricer equipment - Ref. 28210



#### SLICERS

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



#### RIPPLE CUT SLICERS

2 mm	27068W
3 mm	27069W
5 mm	27070W



#### 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

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



#### DICING EQUIPMENT

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



#### FRENCH FRIES EQUIPMENT

8x8 mm	28134W
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W

### G DRAWINGS AND DIMENSIONS

Single phase - for V.V. model, it is advisable to use a type A or type B GFCI.  
Three-phase - no plug included

