# robot @ coupe°

# **CL55 Pusher Feed Head**



| 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 integrated tube Ø 58 mm and/or Ø 39 mm. Stainless steel motor base, bowl, lid and mobile stand. D-Clean Kit. Suitable for 1000 covers per service. No discs included. Large range of 50 Mineral+discs available as option: easy cleaning, dishwasher resistant.

Select your options at the back page, **F** part.

| C TE                  | CHNICAL DATA   |                 |
|-----------------------|--|-----------------|
| Output power          | 750 Watts - Si<br>1100 Watts - 1                                     |                 |
| Electrical data       | Single phase (<br>plug included<br>Three-phase (2<br>no plug include | ? speeds) -     |
| Speeds                | 1 speed 375 rp<br>2 speeds 375 c                                     |                 |
| Dimensions (WxDxH)    | with stand 700   | x 359 x 1100 mm |
| Rate of recyclability | 95%  |                 |
| Net weight            | 43.6 kg  |                 |
| Supply                | Amperage   | Reference       |
| 400V/50/3             | 2.7  | 2214            |
| 220V/60/3             | 5.3  | 2234            |
| 380V/60/3             | 2.7  | 2229            |
| 230V/50/1             | 4.8  | 2245            |
| 120V/60/1             | 9.5  | 2276            |
| 220V/60/1             | 4.9  | 2264            |
| 220V/60/1 SAU*        | 4.9  | 2272            |

\*For commercial use only

## 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. Exactitude pusher: reduction of tube diameter to cut up small ingredients.
- 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 range of 50 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- No discs provided
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.
- D-Clean Kit to facilitate cleaning of dicing grids.
- Brush to facilitate cleaning of motor shaft.

#### MASHED POTATO FUNCTION

• option : Potato Ricer equipment

#### **STANDARDS**

EN 12100-1 & 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 Pusher Feed Head**

#### **OPTIONAL ACCESSORIES**

- Automatic Feed Head Ref. 28170
- 4 tubes Feed Head: Special long vegetables. Ø 50 mm x 2 Ø 70 mm x 2 - Ref. 28161
- Straight and bias cut hole hopper: for long vegetables and bias cuts - Ref. 28155 • D-Clean Kit - Ref. 29246
- EasyClean Xpress 8x8mm Ref. 49305
- EasyClean Xpress 10x10mm Ref. 49309
- EasýClean Xpress 12x12mm Ref. 49313
- EasyClean Xpress 14x14mm Ref. 49314
- Motor shaft brush Ref. 49257
- 3 mm potato ricer equipment Ref. 28208
- 6 mm potato ricer equipment Ref. 28210

### **SUGGESTED PACKS OF DISCS**

Restaurants pack of 8 discs 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).

Institutions pack of 12 discs Ref 1942

slicers 2 mm, 5 mm ; graters 2 mm, 5 mm ; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipments : slicer 10 mm + dicing grid  $10 \times 10$  mm ; slicer 20 mm + dicing grid  $20 \times 20$  mm ; French fries equipment 10 x 10 mm (2 discs) + wall disc holder.

Asian pack of 7 discs Ref 2023

slicers 2 mm, 5 mm; grater 2 mm; julienne 2 x 2 mm, 3 x 3 mm; dicing equipment: slicer 10 mm + dicing grid 10 x 10 mm; D-clean kit; wall disc holder.

**Eastern Europe** pack of 5 discs Ref 2005

slicer 2 mm, grater 1.5 mm, julienne 4x4 mm; dicing equipment: slicer 10 + dicing grid 10x10 mm.

MultiCut Pack of 16 discs 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       | 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             |



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



| DICING EQUIPA            | MENT   |
|--------------------------|--------|
| 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 |



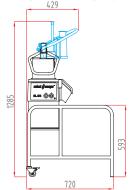
|        | FRENCH FRI | ES EQUIPMENT |  |
|--------|------------|--------------|--|
| 8x8 m  | m          | 28134W       |  |
| 8x16 ı | mm         | 28159W       |  |
| 10x10  | mm         | 28135W       |  |
| 10x16  | mm         | 28158W       |  |

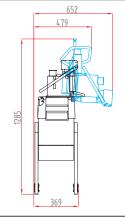
**CL55 Pusher Feed Head** 

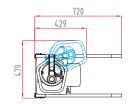
#### **DRAWINGS AND DIMENSIONS**

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









Update: January 2023

Specification sheet