

CL55 Pusher Feed Head



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|----------|--------------------------------------|-----------------|
| 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 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 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 |
| | 220V/60/3 | 5.3 |
| | 380V/60/3 | 2.7 |
| | 230V/50/1 | 4.8 |
| | 120V/60/1 | 9.5 |
| | 220V/60/1 | 4.9 |
| | 220V/60/1 SAU* | 4.9 |
| | Reference | |
| | 2214 | |
| | 2234 | |
| | 2229 | |
| | 2245 | |
| | 2276 | |
| | 2264 | |
| | 2272 | |

*For commercial use only

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

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. 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.



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F 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 hopper: for long vegetables and bias cuts - Ref. 28155
- 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
- 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 x 10 mm ; slicer 20 mm + dicing grid 20 x 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 |

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 | 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 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 - plug included or Three-phase - no plug included

