CL 60 WORKSTATION - Complete Veg'Prep Solution

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

FEED HEADS

3 FEED HEADS

- VEGETABLES IN BULK → Automatic Feed Head
- BULKY VEGETABLES → Pusher Feed Head
- LONG VEGETABLES → 4 Tubes Feed Head

DISCS

16 DISCS

MULTICUT PACK OF 16 DISCS

- Slicers : 1, 2, 4 mm
- Graters : 1.5, 3 mm
- Dicing : 5x5x5, 10x10x10, 20x20x20 mm
- Julienne : 2x10, 2.5x2.5, 4x4 mm
- French fries : 10x10 mm

POTATO RICER EQUIPMENT

1 POTATO RICER EQ.

- POTATOES OR OTHER VEGETABLES → Potato Ricer 3 mm

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 equiped to produce mashed potato.

B — TECHNICAL FEATURES

The CL 60 Workstation – Three-phase. Power – 1500 Watts. 2 speeds 375 rpm and 750 rpm. Magnetic safety system, motor brake. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with **3 Feed Heads:** 1 Automatic stainless steel Feed Head with feeding tray; 1 Pusher Feed Head, XL full moon hopper, diameter: 238 cm²; loading volume - 4.2 litres, with integrated tube (Ø 58 mm & height of handle adjustable); 4 Tubes Feed Head with 2 heads: Ø 50 mm & 2 heads: Ø 70 mm; **1 Potato Ricer equipment; 1 Ergo Mobile Trolley** with 3 GN 1/1 pans; **MultiCut Pack of 16 discs:** 3 slicers – 0.8mm, 2mm & 5mm; 2 graters - 2mm & 5mm; 3 dicing - 5x5x5mm, 10x10x10mm & 14x14x5mm; and 2 Julienne sticks – 2.5 x 2.5mm & 2 x 10mm. **D-Clean Kit**, cleaning tool for dicing grids and **2 disc holders.** Stainless steel motor unit and vegetable bowl. Vegetable Preparation Machine equipped with 2 wheels and a handle. Suitable for up to 3,000 covers per sitting. Additional discs available from the complete collection of 50 discs.

Select all the options under paragraph **F** on the reverse side.

C — TECHNICAL DATA

Output power	1500 Watts
Electrical data	Three-phase - no plug included
Speeds	375 and 750 rpm
Dimensions (WxDxH)	462 x 770 x 1 353 mm
Rate of recyclability	95%
Net weight	74 kg

Supply	Amperage	Reference
400V/50/3	3.4	2332

STANDARDS

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

ETL LISTED 9900098
Conforms to
UL   NSF/ANSI
Std 763   Std 8
Certified to
CAN/CSA
Std C22.2 No.195

E — PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 1500 Watts.
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake and lever-activated auto restart.
- 2 Speeds 375 and 750 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with
  - 3 Feed Heads:
    - Automatic stainless steel Feed Head with feed tray for continuous input of large quantities of all vegetables in bulk;
    - Pusher Feed Head, with its XL full-moon hopper which can accommodate a whole cabbage or up to 15 tomatoes. Equiped with an integrated tube for long, delicate produce. 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.
    - 4 Tubes Feed Head ensures a uniform cut specifically for long produce.
  - Potato ricer equipment (grid + special puree evacuation disc) guaranteeing volume and rapidity;
  - Ergo Mobile Trolley (comes with 3 pans) 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 discs to give full rein to creativity in the preparation of original, appetizing cuts.
  - D-Clean Kit : cleaning tool for dicing grids
  - 2 disc holders
- Tilting of the feed heads in line with the motor base for space-saving.
- Optimum size and height. CL60 is equipped with 2 wheels and a handle, guaranteeing very easy movement.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for greater user comfort.
- Large choice of 50 discs as optional attachments.
- 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.

robot coupe®

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(F) OPTIONAL ACCESSORIES

- Wall 8-disc holder - ref 107812
- D-Clean Kit : ref. 39881 cleaning tool for dicing grids 8 mm and 10 mm.

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

BÂTONNETS / 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
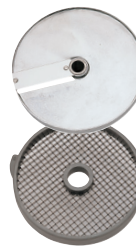
DICING EQUIPMENT

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

Three-phase - no plug included