

CL55 WORKSTATION



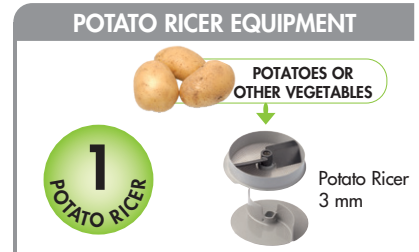
16
DISCS

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



ADJUSTABLE TROLLEY

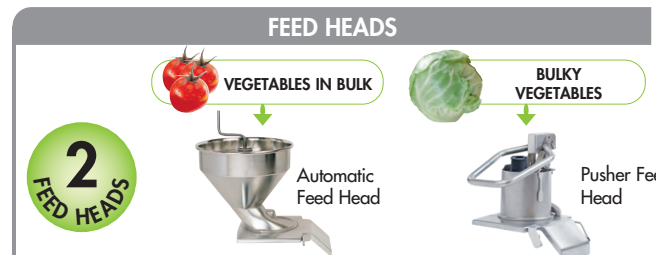
For the transport and easy loading of vegetables and fruit.



POTATO RICER EQUIPMENT

1
POTATO RICER

Potato Ricer 3 mm



FEED HEADS

2
FEED HEADS

Automatic Feed Head

Pusher Feed Head

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 - Single phase or Three-phase. Power – 750 or 1100 Watts. 2 speeds 375 rpm and 750 rpm. Magnetic safety system with motor brake. Vegetable Preparation Machine equipped with: **2 Feed Heads:** 1 Automatic stainless steel Feed Head; 1 Pusher Feed Head, XL full moon hopper, diameter: 238 cm²; loading volume - 4.2 litres, and integrated tube Ø 58 mm and/or Ø 39 mm; **Potato Ricer equipment; MultiCut Pack of 16 discs:** 3 slicers - 1 mm, 2mm & 4mm; 2 graters - 1,5mm & 3mm; 3 dicing - 5x5x5mm, 10x10x10mm & 20x20x20mm; 3 Julienne - 2x10mm, 2,5x2,5mm & 4x4mm; french fries - 10x10mm. **D-Clean Kit**, cleaning tool for dicing grids; **2 disc holders; Adjustable Trolley** for transporting vegetables and attachments; Stainless steel mobile stand designed to work with large quantities. 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
	400V/50/3	2.7
	230V/50/1	4.8
		Reference
		2287
		2295

E PRODUCT FEATURES / BENEFITS

MOTOR UNIT

- 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:
 - Automatic Feed Head combines large input of produce, 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.
- 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.
- Delivered with :
 - 16 Discs
 - Potato Ricer Equipment 3 mm
 - Discs holders
 - 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
- Carrito de almacenamiento ref 49132



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

