

CL55 2 Feed Heads NO DISC



AS OPTION
+50
DISCS

Dicing and
French Fries
capability



A SALES FEATURES

CL55 2 Feed Heads is ideal for slicing, ripple cutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables, as well as grating cheese.

B TECHNICAL FEATURES

CL55 2 Feed Heads – Single phase. Power - 2.5HP. 1 speed 425 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 Feed Heads: 1 Bulk Feed Head and 1 Pusher Feed Head with XL full moon hopper, diameter 6 7/8", and integrated tube Ø 2 1/4" and/or Ø 1,5". Stainless steel motor base, chute, continuous feed lead and stand. Suitable for 100 to 1000 covers per service. Large choice of 52 discs available.

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

C TECHNICAL DATA

| | |
|------------------------------|--|
| Output power | 2.5 HP |
| Electrical data | Single-phase - 13.5 Amp plug included |
| Speed | 425 rpm |
| Dimensions (HxLxW) | with stand 52 3/16" x 15 9/16" x 20" |
| Rate of recyclability | 95% |
| Net weight | 113 lbs |
| Nema # | 5-15P |
| Reference | CL 55 2 Feed Heads Series E 120V/60/1 |

| | |
|---|-------------|
| D Number of meals per service | 100 to 1000 |
| Theoretical output per hour* | 2645 lbs |

E PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 2.5 HP
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake.
- 1 speed 425 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 Feed Heads to process large quantities:
 - Bulk 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.
- Removable lid continuous feed lead.
- Reversible discharge plate 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.
- 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 choice of 52 discs available.
 - Stainless steel blades on slicing discs, blades on Julienne discs and grating discs are removable.

MASHED POTATO FUNCTION

- option : Mashed Potato Kit

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



* Results may differ depending on the type of the hopper used, the choice of the cut and the setup of the workstation.

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F OPTIONAL ACCESSORIES

- 4 tubes Feed Head: Special long vegetables ref 28161
- Straight and bias cut hole hopper: ref 28155.
for long vegetables and bias cuts
- Dice Cleaning Kit: ref 29246
cleaning tool for dicing grids 5 mm (3/16"),
8 mm (5/16") and 10 mm (3/8").
- Mashed Potato Kit 3 mm : ref 28207
- Wall-mounted disc holder for 8 large discs: ref 107 812

SUGGESTED PACKS OF DISCS

| | |
|------------------------|--|
| 3 disc package | 5mm (3/16") coarse grating, 6mm (1/4"x 1/4") julienne and 5mm (3/16") slicing discs. |
| 5 disc package | 5mm (3/16") coarse grating; 6mm (1/4"x1/4") julienne; 5mm (3/16"), 10mm (3/8") slicing discs; 10x10mm (3/8" x 3/8") dicing grid |
| 16 disc package | Slicers - 0.8mm (1/32"), 2mm (5/64") & 5mm (3/16"). 2 graters - 2mm (5/64") & 5mm (3/16"); 3 dicing - 5x5x5mm (3/16"), 10x10x10mm (3/8") & 14x14x5mm (9/16"x9/16"x3/16"). 2 Julienne sticks - 2.5 x 2.5mm (1/10"x1/10") & 2 x 10mm (5/64"x3/8"). Dice Cleaning Kit and 2 disc holders. |

OPTIONAL DISCS



SLICING

| | |
|------------------------------|-------|
| 0.6 mm | 28166 |
| 0.8 mm | 28069 |
| 1 mm (1/32") | 28062 |
| 2 mm (5/64") | 28063 |
| 3 mm (1/8") | 28064 |
| 4 mm (5/32") | 28004 |
| 5 mm (3/16") | 28065 |
| 6 mm (1/4") | 28196 |
| 8 mm (5/16") | 28066 |
| 10 mm (3/8") | 28067 |
| 14 mm (9/16") | 28068 |
| 20 mm (25/32") | 28132 |
| 25 mm (1") | 28133 |
| cooked potatoes 4 mm (5/32") | 27244 |
| cooked potatoes 6 mm (1/4") | 27245 |



RIPPLE CUTTING

| | |
|--------------|-------|
| 2 mm (5/64") | 27068 |
| 3 mm (1/8") | 27069 |
| 5 mm (3/16") | 27070 |



GRATERS

| | |
|-------------------|-------|
| 1.5 mm (1/16") | 28056 |
| 2 mm (5/64") | 28057 |
| 3 mm (1/8") | 28058 |
| 4 mm (5/32") | 28136 |
| 5 mm (3/16") | 28163 |
| 7 mm (9/32") | 28164 |
| 9 mm (11/32") | 28165 |
| Röstis potatoes | 27164 |
| Raw potatoes | 27219 |
| Fine Pulping disc | 28055 |
| Hard Cheese grate | 28061 |



JULIENNE

| | |
|-----------------------------------|-------|
| 1x8 mm tagliatelle (1/32"x5/16") | 28172 |
| 1x26 onion/cabbage (1/32"x1 1/4") | 28153 |
| 2x2 mm (5/64" x 5/64") | 28051 |
| 2x4 mm (5/64" x 5/32") | 27072 |
| 2x6 mm (5/64" x 1/4") | 27066 |
| 2x8 mm (5/64" x 5/16") | 27067 |
| 2x10 tagliatelle (5/64"x3/8") | 28173 |
| 2.5x2.5 mm (1/10" x 1/10") | 28195 |
| 3x3 mm (1/8" x 1/8") | 28101 |
| 4x4 mm (5/32" x 5/32") | 28052 |
| 6x6 mm (1/4" x 1/4") | 28053 |
| 8x8 mm (5/16" x 5/16") | 28054 |



DICING EQUIPMENT

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|---|-------|
| 5x5 mm (3/16") | 28110 |
| 8x8 mm (5/16") | 28111 |
| 10x10 mm (3/8") | 28112 |
| 12x12 mm (15/32") | 28197 |
| 14x14x5 mm Mozzarella (9/16"x9/16"x3/16") | 28181 |
| 14x14x10mm (9/16"x9/16"x3/8") | 28179 |
| 14x14 mm (9/16") | 28113 |
| 20x20 mm (25/32") | 28114 |
| 25x25 mm (1") | 28115 |
| 2" Lettuce Cut | 28180 |



FRENCH FRY EQUIPMENT

| | |
|------------------------|-------|
| 8x8 mm (5/16" x 5/16") | 28134 |
| 8x16 mm (5/16" x 5/8") | 28159 |
| 10x10 mm (3/8" x 3/8") | 28135 |
| 10x16 mm (3/8" x 5/8") | 28158 |

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ELECTRICAL DATA

120V/60/1 - delivered with cord and plug.

