CL60 Pusher Feed Head

Specification sheet

robot @ coupe°

CL60 Pusher Feed Head



9 Dicing 4 French Fry Kits





SALES FEATURES

CL 60 Pusher Feed Head 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, in very large quantities.

TECHNICAL FEATURES

CL60 Pusher Feed Head - Three-phase. Power - 3HP. 2 speeds 425 and 850 rpm. Magnetic safety system, motor brake and leveractivated auto restart. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with 2 hoppers: 1 XL full moon hopper, diameter: diameter 7", and 1 cylindrical hopper diameter 3". Stainless steel motor base and chute. This model is equipped with with 2 wheels and a handle for easy movement. Suitable for up to 3000 covers per service. Included: 28064 (3mm) 1/8" slicing disc and 28058 (3mm) 1/8" grating disc and 2 disc racks. Large choice of 52 discs available.

Select your options at the back page, F part.

C TECI	HNICAL DATA	
Output power	3HP	
Electrical data	Three phase - 6.5 Amp	
Speeds	425 and 850 rpm	
Dimensions (H×L×W)	45" x 24" x 16"	
Rate of recyclability	95%	
Net weight	154 lbs	
Nema #	L15 - 20P	
Reference	CL 60 Pusher Series E 208-220V/60/3	
	a tall talls	

D Number of meals per service	300 to 3000
Theoretical output per hour*	3970 lbs

PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power 3HP
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake and lever-activated auto restart.
- 2 Speeds 425 and 850 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.
- Removable continuous feed lead. Tilting of the feed heads in line with the motor base for space-saving.
- Reversible discharge plate for processing delicate produce.
- Lateral ejection facility for greater user comfort.
- Optimum size and height. CL60 is equipped with 2 wheels and a handle, guaranteeing very 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.
- Included: 28064 (3mm) 1/8" slicing disc and 28058 (3mm) 1/8" grating disc and 2 disc racks.
- Stainless steel blades on slicing discs, blades on Julienne discs and grating discs are removable.
- 3 positions for optimum operator comfort. Lever-activated auto restart

MASHED POTATO FUNCTION

option : Mashed Potato Kit

STANDARDS

ETL electrical and sanitation Listed/cETL (Canada)



Update: November 2014

* 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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OPTIONAL ACCESSORIES

 Automatic Feed Head: with feeding tray ref 39681 4 tubes Feed Head: Special long vegetablesStraight and bias cut hole hopper: ref 28162 ref 28157.

for long vegetables and bias cuts

 Ergo-Mobile Cart : no pans provided. Can accomodate three full-size gastronorm pans ref 49066 ref 39881

SLIGGESTED PACKS OF DISCS

 Dice Cleaning Kit: cleaning tool for dicing grids Mashed Potato Attachment 3 mm : ref 28188

Wall-mounted disc holder for 8 large discs:



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
2×2 mm (5/64" x 5/64")	28051
2×4 mm (5/64" × 5/32")	27072
2×6 mm (5/64" × 1/4")	27066
2×8 mm (5/64" × 5/16")	27067
2x10 tagliatelle (5/64"x3/8")	28173
2.5×2.5 mm (1/10" × 1/10")	28195
3×3 mm (1/8" × 1/8")	28101
4×4 mm (5/32" × 5/32")	28052
6×6 mm (1/4" × 1/4")	28053
8×8 mm (5/16" × 5/16")	28054







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

ref 107 812

	JUDGESTED FACING 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 -

OPTIONAL DISCS



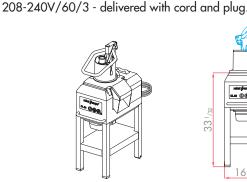
SLICING	
0.6 mm	28166
0.8 mm	28069
1 mm (1/32")	28062
2 mm (5/64")	28063
3 mm (1/8")	28064
4 mm (5/32")	28004
5 mm (3/16")	28065
6 mm (1/4")	28196
8 mm (5/16")	28066
10 mm (3/8")	28067
14 mm (9/16")	28068
20 mm (25/32")	28132
25 mm (1")	28133
cooked potatoes 4 mm (5/32")	27244
cooked potatoes 6 mm (1/4")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

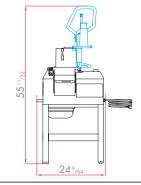
 $(2.5 \times 2.5 \text{mm}) 1/10" \times 1/10" \& (2 \times 10 \text{mm})$ 5/64"x3/8". D-Clean Kit and 2 disc holders.

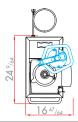


RIPPLE CUTTIN	IG
2 mm (5/64")	27068
3 mm (1/8")	27069
5 mm (3/16")	27070

ELECTRICAL DATA







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