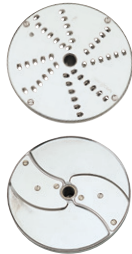


CL55 Pusher Feed Head NO DISC



AS OPTION  
**+50**  
DISCS

**Dicing and French Fries capability**



<b>D</b> Number of meals per service	100 to 1000
Theoretical output per hour*	2645 lbs

**A SALES FEATURES**

CL55 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.

**B TECHNICAL FEATURES**

CL55 Pusher Feed Head – Single phase. Power - 2.5 HP. 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 Two hoppers in one head - one large full moon hopper, diameter 6 7/8", for cutting large products and and integrated tube Ø 2 1/4" and/ or Ø 1,5". Stainless steel motor base, chute, continuous feed lead and mobile stand. Suitable for 1000 covers per service. Large choice of 52 discs available.

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

**C TECHNICAL DATA**

<b>Output power</b>	2.5 HP
<b>Electrical data</b>	Single-phase - 13.5 Amp plug included
<b>Speed</b>	425 rpm
<b>Dimensions (HxLxW)</b>	with stand 52 3/16" x 15 9/16" x 20"
<b>Rate of recyclability</b>	95%
<b>Net weight</b>	93 lbs
<b>Nema #</b>	5-15P
<b>Reference</b>	CL 55 Pusher Series E 120V/601

**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 Two hoppers in one head - one large full moon hopper for cutting large products (will accommodate whole heads of cabbage and lettuce) and one round hopper for cutting long vegetables and delicate cutting (i.e. tomatoes, carrots). Exactitude pusher: reduction of tube diameter to cut up small ingredients.
- Removable 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.

CL55 Pusher Feed Head

## CL55 Pusher Feed Head NO DISC

### F OPTIONAL ACCESSORIES

- Automatic Feed Head: ref 28170
- 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

<b>3 disc package</b>	5mm (3/16") coarse grating, 6mm (1/4"x 1/4") julienne and 5mm (3/16") slicing discs.
<b>5 disc package</b>	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
<b>16 disc package</b>	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

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



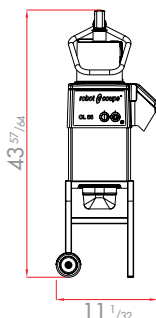
### FRENCH FRY EQUIPMENT

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

### G

### ELECTRICAL DATA

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



CL55 Pusher Feed Head