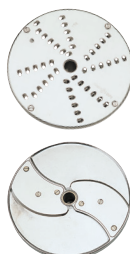


## CL60 BULK SERIES E



**52**  
DISCS

**9 Dicing**  
**4 French**  
**Fry Kits**



<b>D</b> Number of meals per service	300 to 3000
Theoretical output per hour*	3970 lbs

### A SALES FEATURES

CL 60 Bulk Series E 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.

### B TECHNICAL FEATURES

CL60 Series E – Three-phase. Power - 3HP. 2 speeds 425 and 850 rpm. Magnetic safety system and motor brake. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped 1 Automatic Feed Head with feeding tray. Stainless steel motor base and chute. This model is equipped 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 TECHNICAL DATA

<b>Output power</b>	3HP
<b>Electrical data</b>	Three phase - 6.5 Amp
<b>Speeds</b>	425 and 850 rpm
<b>Dimensions (HxLxW)</b>	18" x 30" x 53"
<b>Rate of recyclability</b>	95%
<b>Net weight</b>	155 lbs
<b>Nema #</b>	L15 - 20P
<b>Reference</b>	CL 60 2 Feed Heads Series E 208-220V/60/3

### E 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 an all stainless steel Automatic Feed Head with feeding tray combines large input of products, large output and quality cuts. Ideal for slicing delicate products like mushrooms, to-matoes, grated carrots, diced potatoes or preparing French fries.
- Optimum size and height. CL60 is equipped with 2 wheels and a handle, guaranteeing very easy movement.
- Removable hopper. 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.
- 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.

#### 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.

Specification sheet

[www.robotcoupeusa.com](http://www.robotcoupeusa.com)

Update : November 2014

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