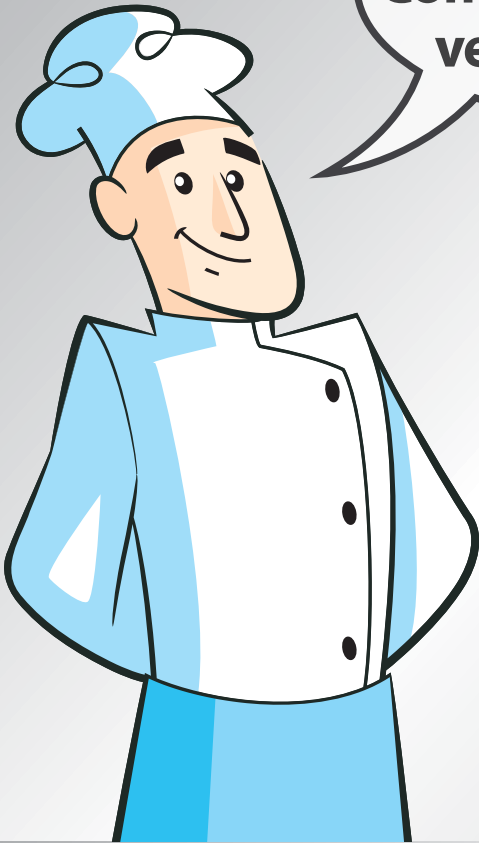




**TRK
Combined cutter and
vegetable slicers**



TRK

Combined cutter and vegetable slicers

3 in 1 ! With TRK, there are no limits to creative cooking.

Three functions: vegetable slicer, food processor, emulsifier.

Three sizes: 4.5, 5.5 and 7 litres. Variable speed from 300 to 880 rpm (slicer) and up to 3,700 rpm (cutter).



Round, stainless-steel hopper (215 cm²)



Long vegetable hopper (Ø 60mm)



Incluy System 20° angled base (vegetable slicer function)



Flat waterproof control panel (IP55)



Transparent lid with scraper for better consistency



Vegetable and cutter attachments, rotors and discs are all **100% dishwasher safe**



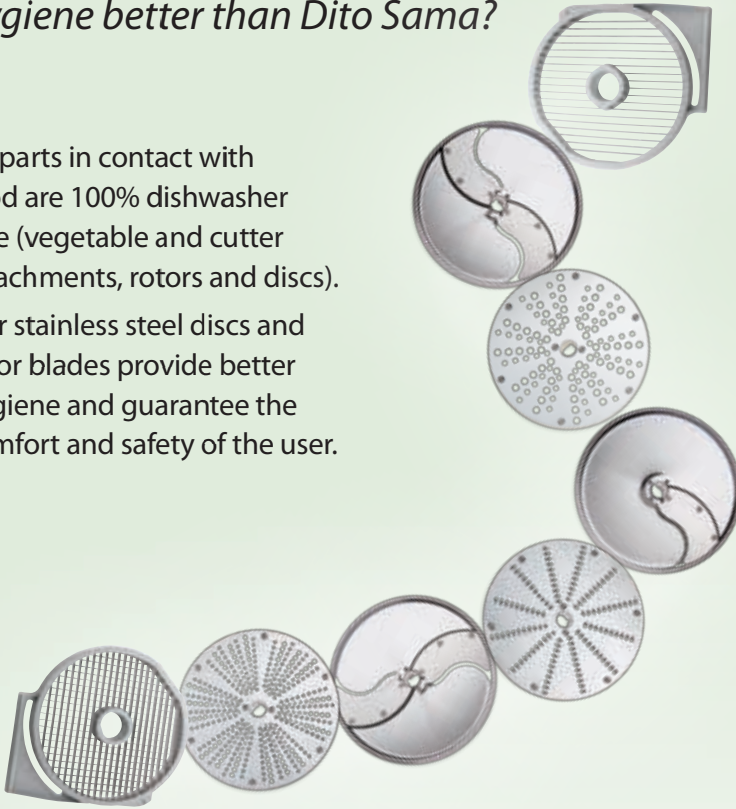
- **Applications:** restaurants / public sector / catering / nurseries / residential homes
- **50 - 400 covers.** Up to **800 covers for catering**

Vegetable slicer function

Up to 550 kg/h (depending on the cut)

Who can guarantee perfect hygiene better than Dito Sama?

All parts in contact with food are 100% dishwasher safe (vegetable and cutter attachments, rotors and discs). Our stainless steel discs and rotor blades provide better hygiene and guarantee the comfort and safety of the user.



Wide variety of cuts

**Wide range of stainless steel discs
(205mm diameter)
for more than 80 different cuts**



Cutter/emulsifier function

- For mixing, chopping, blending, kneading, making stuffing, mousses and pies, and processing meat, fish and condiments...
- Stainless steel bowl with high chimney **increases** real liquid **capacity** (75% of rated value) with round corners and ergonomic handle
- Transparent lid with bowl scraper as standard. Attached to the body for increased comfort. Fully removable and 100% dishwasher safe.



Choose the perfect cutting blade for your preparation



Smooth rotor blade



Microtoothed rotor blade



Smooth emulsifier blade



Smooth microtoothed emulsifier blade



Mince



Almonds



Asparagus



Hummus

Dito Sama helps you prepare texture-modified food

High-speed, integrated bowl scraper and exclusive blade design. These three features help turn your food processor into an emulsifier that allows you to modify the texture of food while preserving its nutritional content and taste. The only limit is your imagination!



Pasta



Poultry



Cakes



Fish



Sausage



Salmon



Smooth microtoothed emulsifier blade
TRK45-55-70

Preserving flavour and hygiene!

Visit our website for inspiration



ETABLISSEMENT AUBUSSON

Z.I du Mont - 23200 AUBUSSON – France

Tel: +33 (0)5 55 83 23 23 - Fax: +33 (0)5 55 83 23 40

See our range online at www.ditosama.com



TRK 45



TRK 70



TRK 55

