ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

Vegetable Slicer
TRS Classic Vegetable Bench Cutter with Ejector

600117 (DTRS3C) Vegetable slicer, 1 speed 340 rpm, 370 W. Lever operated hopper in polished cast aluminum - 3 phase

Short Form Specification

Item No. _____

Universal vegetable preparation machine for 80 different types of cuts. Plastic casing. Removable cover and feed arm in polished cast aluminium with incorporated magnetic safety device which only allows the cutter to operate if the hopper is closed. No volt release system. Self braking motor.

Main Features

- Base inclined at 20° to provide easy loading and unloading.
- Complete and wide selection of blades and grids available (diam. 205 mm).
- Automatic restart of the machine with the half-moon lever in position.
- Continuous feed model.
- Hopper easily removed for cleaning.
- Magnetic safety system and motor brake. Prevents machine from running when lever swings away or is open.
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Suitable for 100-300 meals for table service and up to 600 meals for catering service.
- Ergonomically design to work frontally and to reduce the working space around the machine.
- Plate speed at 360 RPM for precise cutting, slicing and dicing.

Construction

- Power: 370 watts.
- Compact and portable design.
- Asynchronous industrial motor with no brushes for high reliability and quiet functioning, stainless steel motor shaft.
- IP55 waterproof ON/OFF buttons, IP24 throughout the entire machine.

Optional Accessories

- Stainless steel shredding disc with S-blades 4x4 mm — PNC 650077 ❑
- Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) — PNC 650078 ❑
- Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) — PNC 650079 ❑
- Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) — PNC 650080 ❑
- Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids) — PNC 650081 ❑
- Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) — PNC 650082 ❑
- Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) — PNC 650083 ❑
- Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids) — PNC 650084 ❑
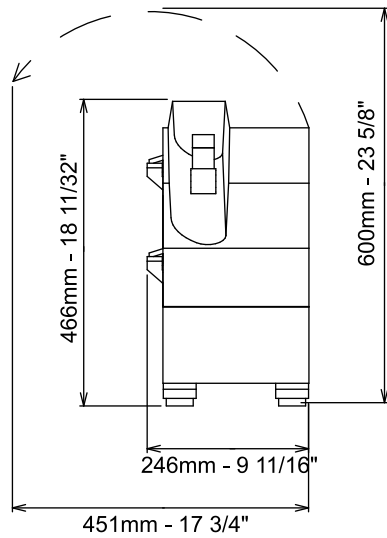
APPROVAL: _____

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• Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids)	PNC 650085	❏
• Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	PNC 650086	❏
• Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids)	PNC 650087	❏
• Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids)	PNC 650088	❏
• Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids)	PNC 650089	❏
• Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or combined with grids)	PNC 650090	❏
• Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids)	PNC 650091	❏
• Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc)	PNC 650092	❏
• Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc)	PNC 650107	❏
• Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids	PNC 650110	❏
• Dicing set 10x10x10mm (10mm aluminum slicing pressing disc with 205mm diam. and 10mm grid)	PNC 650112	❏
• Aluminum pressing/slicing disc with straight blades 10 mm - for dicing	PNC 650115	❏
• Aluminum pressing/slicing disc with straight blades 8 mm - for dicing	PNC 650116	❏
• Stainless steel shredding disc with S-blades 2x8 mm	PNC 650158	❏
• Stainless steel shredding disc with S-blades 2x10 mm	PNC 650159	❏
• Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids)	PNC 650160	❏
• Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids)	PNC 650161	❏
• Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids)	PNC 650162	❏
• Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids)	PNC 650164	❏

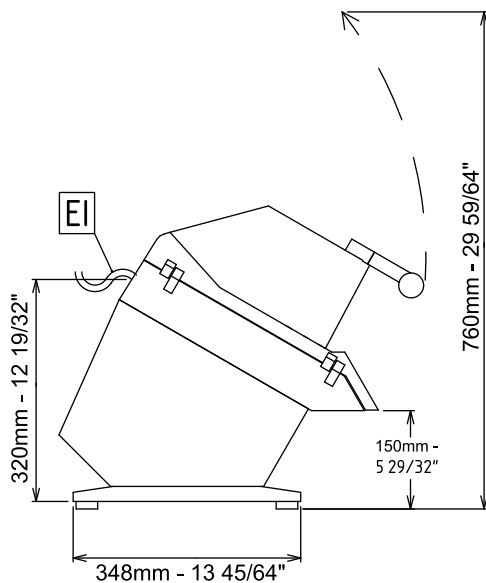|		
• Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids)	PNC 650165	❏
• Stainless steel shredding disc with S-blades 2x2 mm	PNC 650166	❏
• Stainless steel shredding disc with S-blades 3x3 mm	PNC 650167	❏
• Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)	PNC 650178	❏
• Table with shelf and 1/1 GN tray	PNC 653180	❏
• Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models	PNC 653283	❏
• Dicing grid 5x5 mm	PNC 653566	❏
• Dicing grid 8x8 mm	PNC 653567	❏
• Dicing grid 10x10 mm	PNC 653568	❏
• Dicing grid 12x12 mm	PNC 653569	❏
• Dicing grid 20x20 mm	PNC 653570	❏
• Grid for chips 6x6 mm	PNC 653571	❏
• Grid for chips 8x8 mm	PNC 653572	❏
• Grid for chips 10x10 mm	PNC 653573	❏
• Support for 1 disc, diam. 175mm and 205mm	PNC 653632	❏
• Stainless steel grating disc 2 mm	PNC 653773	❏
• Stainless steel grating disc 3 mm	PNC 653774	❏
• Stainless steel grating disc 4 mm	PNC 653775	❏
• Stainless steel grating disc 7 mm	PNC 653776	❏
• Stainless steel grating disc 9 mm	PNC 653777	❏
• Stainless steel grating disc for knoedeln and bread	PNC 653778	❏
• Stainless steel grating disc for parmesan and bread	PNC 653779	❏

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Front

466mm - 18 11/32"

600mm - 23 5/8"

246mm - 9 11/16"

451mm - 17 3/4"

Side

EI

320mm - 12 19/32"

760mm - 29 59/64"

150mm - 5 29/32"

348mm - 13 45/64"

EI = Electrical inlet (power)

Top

557mm - 21 59/64"

488mm - 19 7/32"
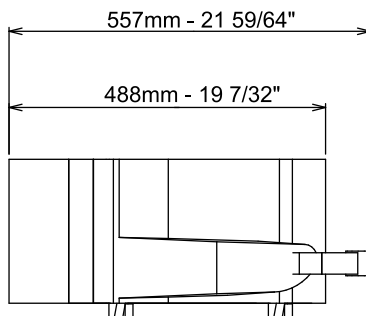
Electric

Supply voltage:	220-240/380-415 V/3 ph/50/60 Hz
Electrical power, max:	0.37 kW
Total Watts:	0.37 kW

Capacity:

Performance (up to):	400 kg/hour

Key Information:

External dimensions, Width:	246 mm
External dimensions, Depth:	557 mm
External dimensions, Height:	466 mm
Shipping weight:	ISO 9001; ISO 14001 kg

CE

DNV·GL
ISO 9001+ISO 14001
OHSAS 18001
CERTIFICAZIONE DI SISTEMA GESTIONE

Vegetable Slicer
TRS Classic Vegetable Bench Cutter with Ejector

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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