



## Vegetable Slicer PREP4YOU Combined Vegetable Slicer/Cutter Mixer 2,6 Lt - Variable Speed - No discs included

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**600979 (DCOM26VS)**

Combined vegetable slicer and cutter mixer 2,6 Lt, with stainless steel bowl, variable speed 500-3600 rpm, Schuko plug

### Short Form Specification

Item No. \_\_\_\_\_

Combined vegetable slicer and cutter mixer with 2,6 litres, stainless steel bowl. Vegetable slicer ensures consistent cutting results thanks to the design patented lever-pusher. Constructed in a sturdy plastic material. 1,25 liters transparent half-moon hopper. Vegetables can be fed directly into the half moon hopper, a pusher presses the vegetables against the cutting discs ensuring an even cut in minimal time. 2 small hoppers for precise cuts on long vegetables dia. 55mm or 25mm. Ideal for grating, slicing/wavy slice, julienne and dicing. A safety micro switch stops the blade when the feed hopper is opened.

Cutter Mixer transparent copolyester lid with scraper and central feed hole for adding products in mid-cycle. Microtoothed blade rotor. Angled blades and conical base of the bowl ensure consistent mixing. All ingredients are processed evenly and quickly thanks to a special flow generated inside the bowl.

No-volt release system prevents accidental start of the appliance. All parts in contact with food are removable and Dishwasher safe. Waterproof, easy to clean, flat, soft-touch buttons. Variable speed 500-3600 rpm. A smart speed control limits the speed when vegetable slicer attachment is installed. With Schuko plug.

### Main Features

- Combined appliance with two functions: vegetable slicer and cutter mixer.
- Equipped with vegetable slicer attachment for slicing, grating, shredding (julienne) as well as dicing and French fries cutting.
- Cutter mixer and emulsifier function included, for fast chopping, mixing, mincing, griding, liquidizing and kneading.
- Equipped with half moon hopper (1,25lt capacity) and 2 small round feed chutes: Ø 25mm and Ø 55mm, for precise slicing of long shaped vegetables.
- Uniform cuts and maximised load capacity, thanks to the design patented lever-pusher.
- Large output chute for efficient ejection. Fits up to 200mm high standard kitchen containers (like GN) under the output chute.
- Continuous feed model.
- Pulse function for quick and precise slicing and grating.
- Ergonomical frontal lever, suitable for left handed and right handed operators.
- Vegetable slicer blade stops when lever pusher is lifted for operator safety.
- Optional discs and grids available of various sizes for slicing, dicing, grating and shredding (diam. 175mm).
- Includes 2,6 liter stainless steel bowl with micro-toothed blades rotor.
- Bowl/lid scraper included for uniform smooth results (emulsifying) and continuous working.
- Transparent lid, with funnel shaped hole, to add ingredients during use.
- All ingredients are processed evenly and quickly thanks to a special movement generated inside the bowl.
- Pulse function for coarse chopping.
- Easy to clean and waterproof control panel with flat on/off button and pulse function.
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Productivity: up to 100 settings per service for vegetable slicer, up to 50 settings per service for cutter mixer function.
- Flexibility for high quality cuts: 9-level variable speed can be adjusted according to consistency of ingredients.
- Automatic speed limitation according to the selected function (slicer or cutter).

APPROVAL: \_\_\_\_\_

## Construction

- Bowl in AISI 304 stainless steel.
- Micro-toothed blades in 420 AISI stainless steel and ergonomic scraper in resistant composite material to ensure consistent mixing.
- IPX5 (IP55) waterproof, flat, touch-control panel.
- Main switch ON/OFF on the back of the appliance.
- Asynchronous industrial motor with no brushes for high reliability and quiet functioning, stainless steel motor shaft.
- Variable speed: 500 - 3600 rpm.
- Motor power: 750 Watt.
- Food safety assured in accordance to European directives and UK legislation. In addition, materials in contact with food, are BPA-free.
- Product safety conform to European directives, UK legislation and international health and safety standards.

## Included Accessories

- 1 of Transparent lid for 2,6lt cutter mixer bowl PNC 650117
- 1 of Microtoothed blade rotor for 2.6lt Cutter Mixer PNC 650226
- 1 of Stainless steel bowl for 2,6lt Cutter Mixer PNC 650228
- 1 of Scraper for 2.6lt Cutter Mixer bowl PNC 650230
- 1 of Ejector for Vegetable Slicer PNC 650232

## Optional Accessories

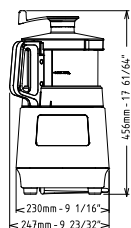
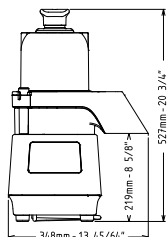
- Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids PNC 650110 ☐
- Transparent lid for 2,6lt cutter mixer bowl PNC 650117 ☐
- Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models) PNC 650118 ☐
- Set of 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm) PNC 650196 ☐
- Set of 6 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm, grater 7mm, slicer 10mm, grid 10x10mm) PNC 650197 ☐
- Stainless steel grating disc 2 mm (dia. 175mm) PNC 650198 ☐
- Stainless steel grating disc 3 mm (dia. 175mm) PNC 650199 ☐
- Stainless steel grating disc 4 mm (dia. 175mm) PNC 650205 ☐
- Stainless steel grating disc 7 mm (dia. 175mm) PNC 650207 ☐
- Parmesan Disc PNC 650208 ☐
- Stainless steel shredding disc 2 mm (dia. 175mm) PNC 650209 ☐

- Stainless steel shredding disc 4 mm (dia. 175mm) PNC 650210 ☐
- Stainless steel shredding disc 8 mm for French fries (dia. 175mm) PNC 650211 ☐
- Stainless steel slicing disc 1 mm (dia. 175mm) PNC 650213 ☐
- Stainless steel slicing disc 2 mm (dia. 175mm) PNC 650214 ☐
- Stainless steel slicing disc 3 mm (dia. 175mm) PNC 650215 ☐
- Stainless steel slicing disc 5 mm (dia. 175mm) PNC 650216 ☐
- Stainless steel slicing disc 6 mm (dia. 175mm) PNC 650217 ☐
- Stainless steel wavy slicing disc 3 mm (dia. 175mm) PNC 650218 ☐
- Stainless steel wavy slicing disc 5 mm (dia. 175mm) PNC 650219 ☐
- Aluminum slicing disc 8 mm (dia. 175mm) PNC 650220 ☐
- Aluminum slicing disc 10 mm (dia. 175mm) PNC 650221 ☐
- Dicing grid 8x8 (dia 175mm) PNC 650222 ☐
- Dicing grid 10x10 (dia 175mm) PNC 650223 ☐
- Dicing kit 8mm (aluminum slicer 8mm, grid 8x8mm) (dia. 175mm) PNC 650224 ☐
- Dicing kit 10mm (aluminum slicer 10mm, grid 10x10 mm) (dia. 175mm) PNC 650225 ☐
- Microtoothed blade rotor for 2.6lt Cutter Mixer PNC 650226 ☐
- Smooth blade rotor for 2.6lt Cutter Mixer PNC 650227 ☐
- Stainless steel bowl for 2,6lt Cutter Mixer PNC 650228 ☐
- Transparent copolyester bowl for 2,6lt Cutter Mixer PNC 650229 ☐
- Scraper for 2.6lt Cutter Mixer bowl PNC 650230 ☐
- Stainless steel bowl for 2,6lt Cutter Mixer, microtoothed rotor, lid with scraper PNC 650231 ☐
- Ejector for Vegetable Slicer PNC 650232 ☐
- Microtoothed blade rotor for 3.6lt Cutter Mixer PNC 650233 ☐
- Smooth blade rotor for 3.6lt Cutter Mixer PNC 650234 ☐
- Stainless steel bowl for 3.6lt Cutter Mixer PNC 650235 ☐
- Scraper for 3.6lt Cutter Mixer bowl PNC 650236 ☐
- Stainless steel slicing disc 4 mm (dia. 175mm) PNC 650237 ☐
- Transparent bowl for 2,6lt cutter mixer, microtoothed rotor, lid with scraper PNC 650245 ☐
- Support for 1 disc, diam. 175mm and 205mm PNC 653632 ☐

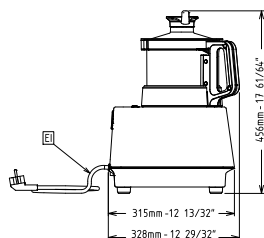
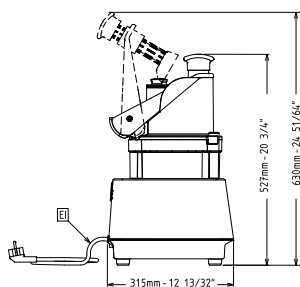


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Front

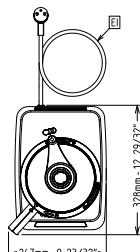
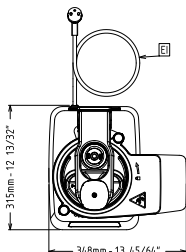


Side



EI = Electrical inlet  
(power)

Top



### Electric

<b>Supply voltage:</b>	220-240 V/1N ph/50/60 Hz
<b>Electrical power, max:</b>	0.75 kW
<b>Total Watts:</b>	0.75 kW

### Capacity:

<b>Performance (up to):</b>	150 kg/hour
<b>Capacity:</b>	2.6 litres

### Key Information:

<b>External dimensions, Width:</b>	348 mm
<b>External dimensions, Depth:</b>	328 mm
<b>External dimensions, Height:</b>	527 mm
<b>Shipping weight:</b>	19.3 kg



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Speed - No discs included  
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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