



Vegetable Slicer
TR260 vegetable slicer, 1 speed, 1500
watts, 4 discs (2 slicing discs 2-3mm
and 2 grating discs 2-3mm).

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



CCOH5N (DTR260L1VS)

TR260 vegetable slicer, 1 speed, 1500 watts, 4 discs (2 slicing discs 2-3mm and 2 grating discs 2-3mm).

Short Form Specification

Item No. _____

Universal vegetable slicer for caterers serving 400 to 600 meals/sitting. 1 speed (330 rpm). 1500 watts self-braking motor. Stainless steel motor housing and aluminium basement. "No volt release" safety device. Touch button control panel with on/off and pulse function. Cutting disc diam. 300mm. Supplied with lever-operated hopper and mobile stainless steel support that incorporates a disc storage rack with 4 discs (2 slicing discs 2-3mm and 2 grating discs 2-3mm). The touch button control panel has IP55 protection with low voltage level.

Main Features

- Suitable for up to 600 meals for table service and up to 2000 meals for catering service.
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Pulse function for precise cutting.
- Delivered with lever operated hopper and a mobile stainless steel support that incorporates a disc storage rack with 4 discs (2 slicing discs 2-3mm and 2 grating discs 2-3mm)
- Large round (long vegetable) and large half moon feed hoppers.
- "No volt release" safety device.
- Complete selection of blades and dicing grids available (diameter 300 mm).
- Available as option a long vegetable accessory to fit in the lever operated hopper converting it into a long vegetable hopper (3 cylindrical hoppers: 50, 59,5, 70 mm diameter)
- Available upon request: Automatic cylindrical hopper (dia=280 mm), long vegetable hopper (3 tubes) and cabbage hopper.
- Continuous feed model.
- Magnetic safety system and motor brake. Prevents machine from running when lever swings away or is open.

Construction

- Stainless steel motor housing with aluminum basement.
- 1 speed: 330 rpm
- Power: 1500 watts.
- 1 of **650150** (J302N) Stainless steel grating disc 2 mm (dia. 300 mm)
 - **Shipping weight:** 1.83 kg
- 1 of **650151** (J303N) Stainless steel grating disc 3 mm (dia. 300 mm)
 - **Shipping weight:** 1.82 kg
- 1 of **653172** (C302) Slicing disc 2 mm (dia. 300 mm)
 - **Shipping weight:** 2.11 kg
- 1 of **653173** (C303) Slicing disc 3 mm (dia. 300 mm)
 - **Shipping weight:** 3 kg

APPROVAL: _____

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Optional Accessories

- | | | | | | |
|--|------------|--------------------------|---|------------|--------------------------|
| • Feed tray to be combined with cabbage hopper and long vegetable hopper | PNC 650036 | <input type="checkbox"/> | • Disc with corrugated blades 2 mm (dia. 300 mm) | PNC 653217 | <input type="checkbox"/> |
| • Stainless steel grating disc for parmesan (dia. 300 mm) | PNC 650148 | <input type="checkbox"/> | • Disc with corrugated blades 3 mm (dia. 300 mm) | PNC 653218 | <input type="checkbox"/> |
| • Stainless steel grating disc for knoedeln (dia. 300 mm) | PNC 650149 | <input type="checkbox"/> | • Disc with corrugated blades 6 mm (dia. 300 mm) | PNC 653219 | <input type="checkbox"/> |
| • Stainless steel grating disc 2 mm (dia. 300 mm) | PNC 650150 | <input type="checkbox"/> | • Long vegetable accessory for TR260 lever-operated hopper (to change the lever-operated hopper into long vegetable hopper) | PNC 653223 | <input type="checkbox"/> |
| • Stainless steel grating disc 3 mm (dia. 300 mm) | PNC 650151 | <input type="checkbox"/> | • Stainless steel trolley suitable to hold one 2/1 GN container (GN container not included) | PNC 653224 | <input type="checkbox"/> |
| • Stainless steel grating disc 4 mm (dia. 300 mm) | PNC 650152 | <input type="checkbox"/> | • Cabbage slicing disc with central shaft for stem removal 2 mm (to be used with cabbage feed hopper) | PNC 653227 | <input type="checkbox"/> |
| • Stainless steel grating disc 7 mm (dia. 300 mm) | PNC 650153 | <input type="checkbox"/> | • Cabbage slicing disc with central shaft for stem removal 3 mm (to be used with cabbage feed hopper) | PNC 653228 | <input type="checkbox"/> |
| • Stainless steel grating disc 9 mm (dia. 300 mm) | PNC 650154 | <input type="checkbox"/> | • Dicing grid 12 mm for TR260 | PNC 653301 | <input type="checkbox"/> |
| • Stainless steel cabbage grating disc with central shaft for stem removal 7 mm - to be combined with cabbage hopper | PNC 650157 | <input type="checkbox"/> | • Long vegetable hopper with 3 tubes diam. 50 to 70 mm for TR260 | PNC 653306 | <input type="checkbox"/> |
| • Cabbage slicing disc with central shaft for stem removal 1 mm (to be used with cabbage feed hopper) | PNC 653009 | <input type="checkbox"/> | | | |
| • Stainless steel mobile stand. Height: 730 mm | PNC 653017 | <input type="checkbox"/> | | | |
| • Lever-operated hopper for TR260 (including feed tray) | PNC 653036 | <input type="checkbox"/> | | | |
| • Automatic feed hopper for TR260 | PNC 653037 | <input type="checkbox"/> | | | |
| • Large hopper for TR260, diam. 280mm | PNC 653048 | <input type="checkbox"/> | | | |
| • Dicing grid 10 mm for TR260 | PNC 653051 | <input type="checkbox"/> | | | |
| • Dicing grid 16 mm for TR260 | PNC 653052 | <input type="checkbox"/> | | | |
| • Dicing grid 20 mm for TR260 | PNC 653053 | <input type="checkbox"/> | | | |
| • Dicing grid 25 mm for TR260 | PNC 653054 | <input type="checkbox"/> | | | |
| • Dicing grid 32 mm for TR260 | PNC 653055 | <input type="checkbox"/> | | | |
| • Slicing disc 2 mm (dia. 300 mm) | PNC 653172 | <input type="checkbox"/> | | | |
| • Slicing disc 3 mm (dia. 300 mm) | PNC 653173 | <input type="checkbox"/> | | | |
| • Slicing disc 1 mm (dia. 300 mm) | PNC 653188 | <input type="checkbox"/> | | | |
| • Slicing disc 5 mm (dia. 300 mm) | PNC 653189 | <input type="checkbox"/> | | | |
| • Slicing disc 6 mm (dia. 300 mm) | PNC 653190 | <input type="checkbox"/> | | | |
| • Slicing disc 8 mm (dia. 300 mm) | PNC 653191 | <input type="checkbox"/> | | | |
| • Slicing disc 10 mm (dia. 300 mm) | PNC 653192 | <input type="checkbox"/> | | | |
| • Slicing disc 16 mm (dia. 300 mm) | PNC 653193 | <input type="checkbox"/> | | | |
| • Shredding disc 2x2 mm (dia. 300 mm) | PNC 653195 | <input type="checkbox"/> | | | |
| • Shredding disc 3x3 mm (dia. 300 mm) | PNC 653196 | <input type="checkbox"/> | | | |
| • Shredding disc 4x4 mm (dia. 300 mm) | PNC 653197 | <input type="checkbox"/> | | | |
| • Shredding disc 6x6 mm (can also be used for chips - dia. 300 mm) | PNC 653198 | <input type="checkbox"/> | | | |
| • Shredding disc 8x8 mm (can also be used for chips - dia. 300 mm) | PNC 653199 | <input type="checkbox"/> | | | |
| • Shredding disc 10x10mm (can also be used for chips - dia. 300 mm) | PNC 653200 | <input type="checkbox"/> | | | |
| • Stainless steel disc rack for 300 dia. discs (to be fitted on the mobile stand basement) | PNC 653212 | <input type="checkbox"/> | | | |

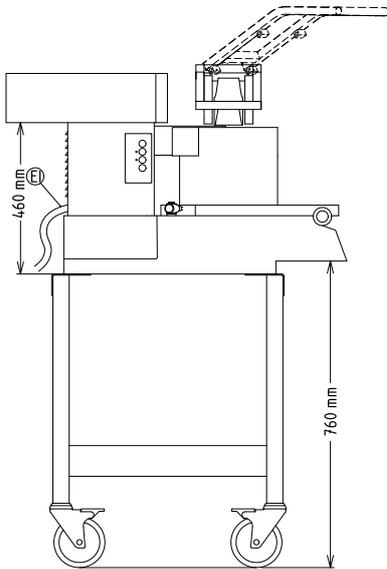


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TR260 vegetable slicer, 1 speed, 1500 watts, 4 discs (2 slicing discs 2-3mm and 2 grating discs 2-3mm).
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



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discs 2-3mm).

Front



Electric

Supply voltage: 220-240 V/1N ph/50 Hz
Electrical power, max: 1.5 kW
Total Watts: 1.5 kW

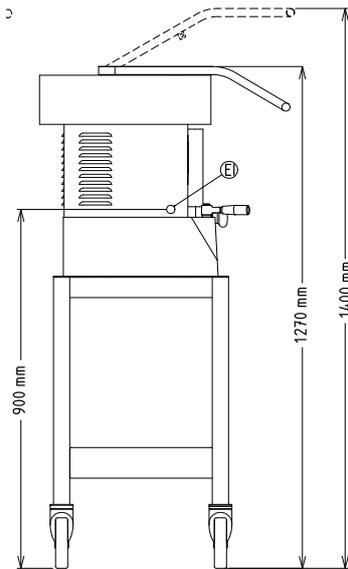
Capacity:

Performance (up to): 700 kg/Cycle

Key Information:

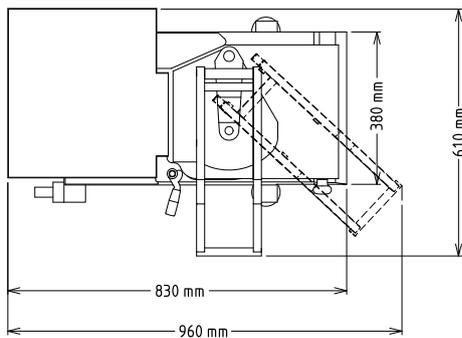
External dimensions, Width: 610 mm
External dimensions, Depth: 830 mm
External dimensions, Height: 1270 mm
Shipping weight:

Side



EI = Electrical inlet
(power)

Top



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