

R210 Vegetable Slicer with Automatic Hopper ss trolle



Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper ss trolley - 2 Speeds

ITEM #	
MODEL#	
NAME #	
SIS#	
AIA#	
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CC0H67 (DTR2102VT)

Vegetable slicer, automatic hopper on stainless steel trolley, 2 speeds 340-680 rpm.

Short Form Specification

<u>Item No.</u>

For medium catering facilities, up to 1000 meals per service, specially designed for slicing, grating, julienne and dicing. Stainless steel automatic feed hopper allows large scale preparations (up to 1500 kg/cycle).

Freestanding configuration thanks to the smart design trolley, which can host both the machine and the $2/1\,GN$ tray to collect the cut vegetables

Parts in contact with food - stainless steel hopper and cutting chamber - can be removed without tools and placed in a dishwasher for fast cleaning.

Asynchronous industrial motor for heavy duty and longer

Safety granted by magnetic micro switch which stops the machine if hopper is not correctly positioned.

Waterproof (IP55) control panel with "no volt release" safety device.

Two-speed model 340 and 680 rpm.

Manual lever-operated hopper, long vegetable hopper available as optional accessories.

Main Features

- Suitable for 100-800 meals for table service and up to 1000 meals for catering service.
- Vegetableslicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Delivered with:
 - -automatic hopper
 - -cutting chamber
 - -ejector disc
- -smart design trolley to place the unit and the 2/1 GN tray to collect cut veggies, to maximize productivity and grant effortless operation
- Continuous feed model, hopper capacity is 5/6 kg.
- All parts in contact with food are removable without the use of tools, stainless steel hopper, stainless steel lever and cutting chamber are dishwasher safe.
- Complete and wide selection of blades and grids available (diam. 205 mm).
- High flexibility and ergonomy thanks to the available optional accessories.
- Long vegetable hopper (4 round hoppers with different size) available as optional accessory to better fit different type of vegetables/fruits.
- Lever operated hopper (including long vegetable and half moon hoppers) to reach the maximum precision in the result (optional).

Construction

- All discs (available on request) are made in stainless steel and dishwasher safe.
- Automatic hopper are made entirely in stainless steel for better durability.
- Long vegetable hopper, lever operated hopper and the smart trolley are made in stainless steel
- Power: 750 watts.
- 2 speeds: 340-680 rpm.
- Asynchronous silent industrial motor for heavy duty and longer life.

APPROVAL:



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Components • 1 of 600412 (DTR210Y2V) Vegetable hopper, 2 speeds 340-680 rpm.	slicer, automa		Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids)	PNC 650091	
 Shipping weight: 39 kg 1 of 650065 (TTXTR210) Stainless TR210 with 1/1 GN tray rails (GN tray 		for	Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc)	PNC 650092	
- Shipping weight: 37 kg Optional Accessories		•	Stainless steel lever-operated hopper for TR210 (no cutting chamber, no ejector)	PNC 650094	
• Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included)	PNC 650065	•	Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating	PNC 650107	
 Stainless steel shredding disc with S-blades 4x4 mm Stainless steel shredding disc with S-blades 6x6 mm (can also be 		•	disc) Stainless steel long vegetable hopper with 4 tubes different sizes with pusher (no cutting chamber, no ejector) for TR210	PNC 650109	۵
 Stainless steel shredding disc with S-blades 8x8 mm (can also be 	PNC 650079	_	Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids Dicing set 10x10x10mm (10mm	PNC 650110 PNC 650112	
 used for French fries) Stainless steel shredding disc with S-blades 10x10 mm (can also be 	PNC 650080		aluminum slicing pressing disc with 205mm diam. and 10mm grid)	PNC 650113	
 used for French fries) Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids) 	PNC 650081		Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool	FINC 030113	_
 Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) 	PNC 650082	•	Set of 7 discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool	PNC 650114	
 Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with 	PNC 650083	•	Aluminum pressing/slicing disc with straight blades 10 mm - for dicing	PNC 650115	
grids) • Stainless steel pressing/slicing disc with S-blades 3 mm (can be	PNC 650084		Aluminum pressing/slicing disc with straight blades 8 mm - for dicing Stainless steel shredding disc with S-	PNC 650116 PNC 650158	
used for slicing or combined with grids)		•	blades 2x8 mm Stainless steel shredding disc with S-		
 Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) 	PNC 650085		blades 2x10 mm 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 5 mm (can be used for slicing or combined with	PNC 650086		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 S-blades 6 mm (can be used for slicing or combined with 	PNC 650087		Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids)	PNC 650162	
 grids) Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with 	PNC 650088	•	Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids)	PNC 650164	
grids)Stainless steel pressing/slicing disc with corrugated S-blades 2	PNC 650089	•	Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids)	PNC 650165	
mm (can be used for slicing or combined with grids)			Stainless steel shredding disc with S-blades 2x2 mm	PNC 650166	
Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or service).	PNC 650090	.	Stainless steel shredding disc with S-blades 3x3 mm	PNC 650167	
mm (can be used for slicing or combined with grids)		•	Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)	PNC 650178	





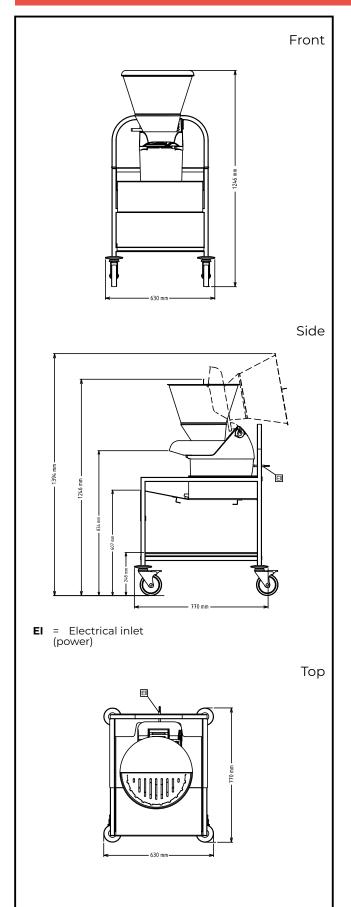


 Dicing grid 5x5 mm Dicing grid 8x8 mm Dicing grid 10x10 mm Dicing grid 12x12 mm Dicing grid 20x20 mm Grid for chips 6x6 mm Grid for chips 8x8 mm Grid for chips 10x10 mm Support for 1 disc, diam. 175mm and 205mm 	PNC 653566 PNC 653567 PNC 653568 PNC 653570 PNC 653571 PNC 653572 PNC 653573 PNC 653632	
 Ejector disc Stainless steel grating disc 2 mm Stainless steel grating disc 3 mm Stainless steel grating disc 4 mm Stainless steel grating disc 7 mm Stainless steel grating disc 9 mm Stainless steel grating disc 9 mm Stainless steel grating disc for knoedeln and bread Stainless steel grating disc for parmesan and bread Stainless steel automatic hopper tr210 (no cutting chamber, no ejector) dim (w)450 (d)416 (h) 450mm + agitator 	PNC 653772 PNC 653773 PNC 653774 PNC 653775 PNC 653776 PNC 653777 PNC 653778 PNC 653779	





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Electric	
Supply voltage: Electrical power, max: Total Watts:	380-415/380-440 V/3 ph/50/60 Hz 0.75 kW 0.75 kW
Capacity:	
Performance (up to):	1500 kg/Cycle
Key Information:	
External dimensions, Width: External dimensions, Depth:	630 mm
External dimensions, Height:	1250 mm

Shipping weight:

