



Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper on trolley - Variable Speed

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



CC0H68 (DTR210YVVT)

Vegetable slicer,
automatic hopper on
stainless steel trolley,
variable speed between
140 to 750 rpm.

Short Form Specification

Item No. _____

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 2100 kg/h).

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 life.

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.

Variable speed model (from 140 to 750 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.
- Vegetable slicer 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 ergonomics 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: 500 Watts.
- Asynchronous silent industrial motor for heavy duty and longer life.
- Variable speed from 140 to 750 rpm.

APPROVAL: _____



Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper on trolley - Variable Speed

Components

- 1 of **600415** (DTR210YVV) Vegetable slicer, automatic hopper, variable speed between 140 to 750 rpm.
 - **Shipping weight:** 35.8 kg
- 1 of **650065** (TTXTR210) Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included)
 - **Shipping weight:** 37 kg

Optional Accessories

- | | | | | | |
|--|------------|--------------------------|--|------------|--------------------------|
| • Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included) | PNC 650065 | <input type="checkbox"/> | • Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids) | PNC 650091 | <input type="checkbox"/> |
| • Stainless steel shredding disc with S-blades 4x4 mm | PNC 650077 | <input type="checkbox"/> | • Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc) | PNC 650092 | <input type="checkbox"/> |
| • Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) | PNC 650078 | <input type="checkbox"/> | • Stainless steel lever-operated hopper for TR210 (no cutting chamber, no ejector) | PNC 650094 | <input type="checkbox"/> |
| • Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) | PNC 650079 | <input type="checkbox"/> | • Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc) | PNC 650107 | <input type="checkbox"/> |
| • Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) | PNC 650080 | <input type="checkbox"/> | • Stainless steel long vegetable hopper with 4 tubes different sizes with pusher (no cutting chamber, no ejector) for TR210 | PNC 650109 | <input type="checkbox"/> |
| • Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids) | PNC 650081 | <input type="checkbox"/> | • Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids | PNC 650110 | <input type="checkbox"/> |
| • Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) | PNC 650082 | <input type="checkbox"/> | • Dicing set 10x10x10mm (10mm aluminum slicing pressing disc with 205mm diam. and 10mm grid) | PNC 650112 | <input type="checkbox"/> |
| • Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) | PNC 650083 | <input type="checkbox"/> | • Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool | PNC 650113 | <input type="checkbox"/> |
| • Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids) | PNC 650084 | <input type="checkbox"/> | • 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 | <input type="checkbox"/> |
| • Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) | PNC 650085 | <input type="checkbox"/> | • Aluminum pressing/slicing disc with straight blades 10 mm - for dicing | PNC 650115 | <input type="checkbox"/> |
| • Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids) | PNC 650086 | <input type="checkbox"/> | • Aluminum pressing/slicing disc with straight blades 8 mm - for dicing | PNC 650116 | <input type="checkbox"/> |
| • Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids) | PNC 650087 | <input type="checkbox"/> | • Stainless steel shredding disc with S-blades 2x8 mm | PNC 650158 | <input type="checkbox"/> |
| • Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids) | PNC 650088 | <input type="checkbox"/> | • Stainless steel shredding disc with S-blades 2x10 mm | PNC 650159 | <input type="checkbox"/> |
| • Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids) | PNC 650089 | <input type="checkbox"/> | • Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids) | PNC 650160 | <input type="checkbox"/> |
| • Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or combined with grids) | PNC 650090 | <input type="checkbox"/> | • Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids) | PNC 650161 | <input type="checkbox"/> |
| | | | • Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids) | PNC 650162 | <input type="checkbox"/> |
| | | | • Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids) | PNC 650164 | <input type="checkbox"/> |
| | | | • Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids) | PNC 650165 | <input type="checkbox"/> |
| | | | • Stainless steel shredding disc with S-blades 2x2 mm | PNC 650166 | <input type="checkbox"/> |
| | | | • Stainless steel shredding disc with S-blades 3x3 mm | PNC 650167 | <input type="checkbox"/> |
| | | | • Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs) | PNC 650178 | <input type="checkbox"/> |





Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper on trolley - Variable Speed

- 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 ☐
- Ejector disc PNC 653772 ☐
- 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 ☐
- Stainless steel automatic hopper tr210 (no cutting chamber, no ejector) dim (w)450 (d)416 (h) 450mm + agitator PNC 653884 ☐



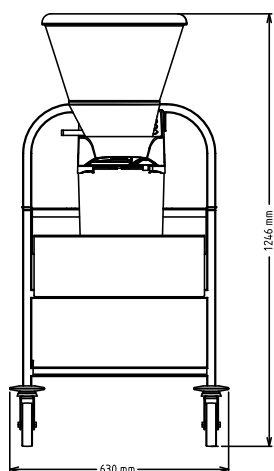
Vegetable Slicer
TR210 Vegetable Slicer with Automatic Hopper on trolley - Variable
Speed
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.07.28

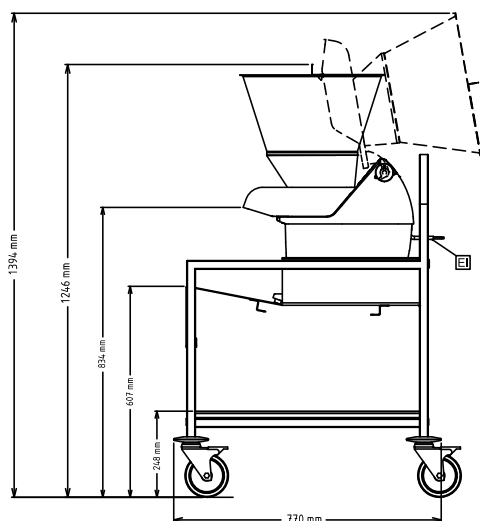


Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper on trolley - Variable Speed

Front

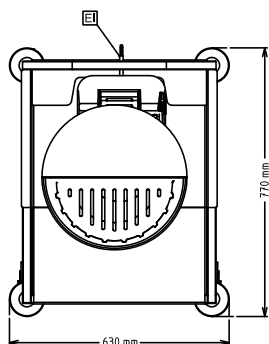


Side



EI = Electrical inlet
(power)

Top



Electric	
Supply voltage:	200-240 V/1N ph/50/60 Hz
Electrical power, max:	0.5 kW
Total Watts:	0.5 kW
Capacity:	
Performance (up to):	2100 kg/hour
Key Information:	
External dimensions, Width:	630 mm
External dimensions, Depth:	770 mm
External dimensions, Height:	1250 mm
Shipping weight:	



Vegetable Slicer
TR210 Vegetable Slicer with Automatic Hopper on trolley - Variable
Speed
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.07.28