

# ITEM # MODEL # NAME # SIS #

# Vegetable Slicer TR210 Vegetable Slicer with Automatic/Manual and Lever Operated Hoppers on trolley - Variable Speed



CC0H69 (DTR210YTL)

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Vegetable slicer, automatic and manual feed 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 2100kg/h).

Maximun flexibility and precision thanks to the lever operated hopper included. 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.

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).

Long vegetable hopper available as optional accessory.

# **Main Features**

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- 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).
- Long vegetable hopper (4 round hoppers with different size) available as optional accessory to better fit different type of vegetables/fruits.

### Construction

- Stainless steel hopper with a removable stressed polyamide cutting compartment.
- 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.

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<b>Operated Hoppers on trolley - Variable Spee</b>	TR210 Vegetable Slicer with Automatic/Manual and Leve
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APPROVAL:





•	components 1 of 600415 (DTR210YVV) Vegetable: hopper, variable speed between 140			Stainless steel pressing/slicing disc PNC 650090 with corrugated S-blades 3 mm (can be used for slicing or combined with grids)	
•	<ul> <li>Shipping weight: 35.8 kg</li> <li>of 650065 (TTXTR210) Stainless</li> <li>TR210 with 1/1 GN tray rails (GN tray</li> <li>Shipping weight: 37 kg</li> </ul>	steel trolley 1	for		
	1 of <b>650094</b> (LEHO2210) Stainle operated hopper for TR210 (no cutti ejector)				
C	Shipping weight: 4.92 kg Optional Accessories		•	Stainless steel lever-operated hopper PNC 650094 for TR210 (no cutting chamber, no ejector)	
	Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included)	PNC 650065	•	(2mm and 4mm pressing/slicing discs with S-blades, 7mm grating	
•	Stainless steel shredding disc with S-blades 4x4 mm Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries)		•	disc) Stainless steel long vegetable hopper PNC 650109 with 4 tubes different sizes with pusher (no cutting chamber, no ejector) for TR210	
•	Stainless steel shredding disc with S-blades 8x8 mm (can also be	PNC 650079	•	Cleaning tool for TRS, TRK & TR210 PNC 650110 5-8-10 mm dicing grids	
•	used for French fries) Stainless steel shredding disc with S-blades 10x10 mm (can also be	PNC 650080		Dicing set 10x10x10mm (10mm PNC 650112 aluminum slicing pressing disc with 205mm diam. and 10mm grid)	
•	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, PNC 650113 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool	
•		PNC 650082	•	Set of 7 discs (2mm, 5mm and 10mm PNC 650114 slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool	
	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 PNC 650115 straight blades 10 mm - for dicing	
_	grids) Stainless steel pressing/slicing	PNC 650084		Aluminum pressing/slicing disc with PNC 650116 straight blades 8 mm - for dicing	
	disc with S-blades 3 mm (can be used for slicing or combined with grids)	FINC 030004	•	blades 2x8 mm	
•	Stainless steel pressing/slicing	PNC 650085		blades 2x10 mm	
	disc with S-blades 4 mm (can be used for slicing or combined with grids)		•	Stainless steel pressing/slicing disc PNC 650160 with S-blades 10 mm (can be used for slicing or combined with grids)	
	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 PNC 650161 with S-blades 12 mm (can be used for slicing or combined with grids)	
•	disc with S-blades 6 mm (can be used for slicing or combined with	PNC 650087	•	with corrugated S-blades 8 mm (can be used for slicing or combined with grids)	
•	grids) Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with	PNC 650088		with corrugated S-blades 10 mm (can be used for slicing or combined with grids)	
•	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  PNC 650165	
	mm (can be used for slicing or combined with grids)		•	Stainless steel shredding disc with S- PNC 650166 blades 2x2 mm	

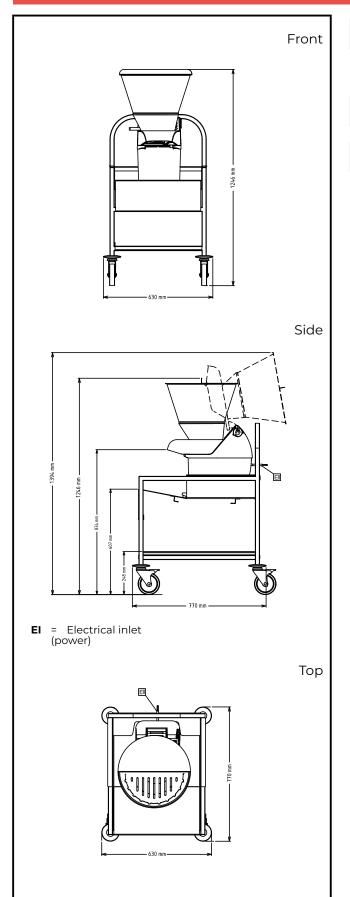




• Stainless steel shredding disc with S-blades 3x3 mm	PNC 650167	
<ul> <li>Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)</li> </ul>	PNC 650178	
<ul> <li>Dicing grid 5x5 mm</li> </ul>	PNC 653566	
Dicing grid 8x8 mm	PNC 653567	
Dicing grid 10x10 mm	PNC 653568	
Dicing grid 12x12 mm	PNC 653569	
Dicing grid 20x20 mm	PNC 653570	
<ul> <li>Grid for chips 6x6 mm</li> </ul>	PNC 653571	
<ul> <li>Grid for chips 8x8 mm</li> </ul>	PNC 653572	
<ul> <li>Grid for chips 10x10 mm</li> </ul>	PNC 653573	
<ul> <li>Support for 1 disc, diam. 175mm and 205mm</li> </ul>	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	
<ul> <li>Stainless steel grating disc for knoedeln and bread</li> </ul>	PNC 653778	
<ul> <li>Stainless steel grating disc for parmesan and bread</li> </ul>	PNC 653779	
<ul> <li>Stainless steel automatic hopper tr210 (no cutting chamber, no ejector) dim (w)450 (d)416 (h) 450mm + agitator</li> </ul>	PNC 653884	







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

1250 mm

Height:

**Shipping weight:** 

