



## Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper - 2 Speeds

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

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

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

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

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



600412 (DTR210Y2V)

Vegetable slicer,  
automatic hopper, 2  
speeds 340-680 rpm.

### Short Form Specification

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

For small and medium catering facilities, up to 1000 meals per service, specially designed for cuts of vegetables such as grated carrot, celery, sliced potatoes and carrots in sticks of 3 or 4 mm. Stainless steel automatic feed hopper with an aluminium base allows large scale preparation (up to 2100 kg/h). 2 speeds cutter (340 rpm). "No volt release" safety device. Self-braking motor. On/off switch on the body of the machine. Table top version. Standard lever-operated hopper and long vegetable hopper available upon request.

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

### 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
- 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.
- Smart design trolley to place the unit and the 2/1 GN tray to collect cut veggies, to maximize productivity and grant effortless operation (optional).
- 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.

### Included Accessories

- 1 of Ejector disc PNC 653772

### Optional Accessories

- Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included) PNC 650065
- Stainless steel shredding disc with S-blades 4x4 mm PNC 650077
- Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) PNC 650078
- Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) PNC 650079
- Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) PNC 650080

TR210 Vegetable Slicer with Automatic Hopper - 2 Speeds  
Vegetable Slicer



## Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper - 2 Speeds

- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>• 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"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) PNC 650082 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) PNC 650083 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids) PNC 650084 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) PNC 650085 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids) PNC 650086 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids) PNC 650087 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids) PNC 650088 <input type="checkbox"/></li> <li>• 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"/></li> <li>• 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"/></li> <li>• 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"/></li> <li>• Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc) PNC 650092 <input type="checkbox"/></li> <li>• Stainless steel lever-operated hopper for TR210 (no cutting chamber, no ejector) PNC 650094 <input type="checkbox"/></li> <li>• 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"/></li> <li>• Stainless steel long vegetable hopper with 4 tubes different sizes with pusher (no cutting chamber, no ejector) for TR210 PNC 650109 <input type="checkbox"/></li> <li>• Cleaning tool for TRS, TRK &amp; TR210 5-8-10 mm dicing grids PNC 650110 <input type="checkbox"/></li> <li>• Dicing set 10x10x10mm (10mm aluminum slicing pressing disc with 205mm diam. and 10mm grid) PNC 650112 <input type="checkbox"/></li> </ul> | <ul style="list-style-type: none"> <li>• 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"/></li> <li>• 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"/></li> <li>• Aluminum pressing/slicing disc with straight blades 10 mm - for dicing PNC 650115 <input type="checkbox"/></li> <li>• Aluminum pressing/slicing disc with straight blades 8 mm - for dicing PNC 650116 <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 2x8 mm PNC 650158 <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 2x10 mm PNC 650159 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids) PNC 650160 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids) PNC 650161 <input type="checkbox"/></li> <li>• 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"/></li> <li>• 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"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids) PNC 650165 <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 2x2 mm PNC 650166 <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 3x3 mm PNC 650167 <input type="checkbox"/></li> <li>• Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs) PNC 650178 <input type="checkbox"/></li> <li>• Dicing grid 5x5 mm PNC 653566 <input type="checkbox"/></li> <li>• Dicing grid 8x8 mm PNC 653567 <input type="checkbox"/></li> <li>• Dicing grid 10x10 mm PNC 653568 <input type="checkbox"/></li> <li>• Dicing grid 12x12 mm PNC 653569 <input type="checkbox"/></li> <li>• Dicing grid 20x20 mm PNC 653570 <input type="checkbox"/></li> <li>• Grid for chips 6x6 mm PNC 653571 <input type="checkbox"/></li> <li>• Grid for chips 8x8 mm PNC 653572 <input type="checkbox"/></li> <li>• Grid for chips 10x10 mm PNC 653573 <input type="checkbox"/></li> <li>• Support for 1 disc, diam. 175mm and 205mm PNC 653632 <input type="checkbox"/></li> <li>• Ejector disc PNC 653772 <input type="checkbox"/></li> <li>• Stainless steel grating disc 2 mm PNC 653773 <input type="checkbox"/></li> <li>• Stainless steel grating disc 3 mm PNC 653774 <input type="checkbox"/></li> <li>• Stainless steel grating disc 4 mm PNC 653775 <input type="checkbox"/></li> <li>• Stainless steel grating disc 7 mm PNC 653776 <input type="checkbox"/></li> <li>• Stainless steel grating disc 9 mm PNC 653777 <input type="checkbox"/></li> <li>• Stainless steel grating disc for knoedeln and bread PNC 653778 <input type="checkbox"/></li> <li>• Stainless steel grating disc for parmesan and bread PNC 653779 <input type="checkbox"/></li> </ul> |
|---|--|





## Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper - 2 Speeds

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



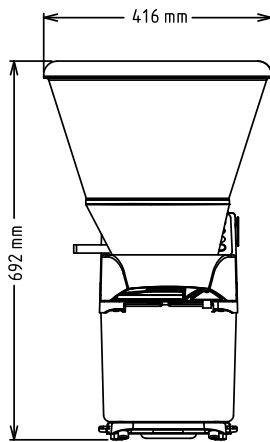
Vegetable Slicer  
TR210 Vegetable Slicer with Automatic Hopper - 2 Speeds  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

2026.05.21

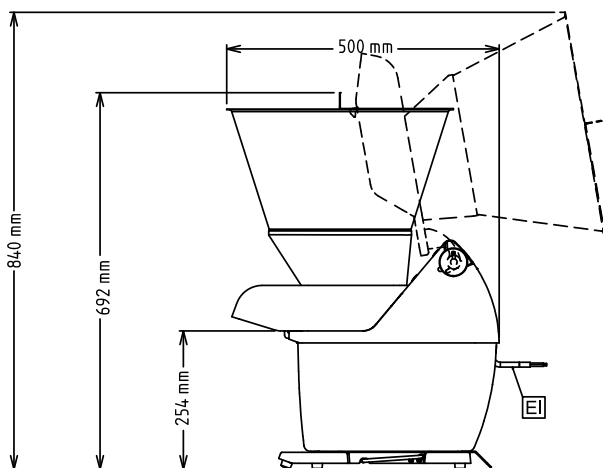


# Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper - 2 Speeds

Front

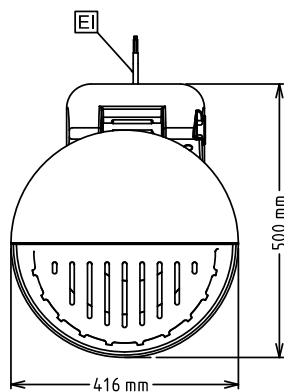


Side



EI = Electrical inlet  
(power)

Top



Electric

<b>Supply voltage:</b>	380-415/380-440 V/3 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>	2100 kg/Cycle
-----------------------------	---------------

Key Information:

<b>External dimensions, Width:</b>	416 mm
<b>External dimensions, Depth:</b>	490 mm
<b>External dimensions, Height:</b>	690 mm
<b>Shipping weight:</b>	39 kg



Vegetable Slicer  
TR210 Vegetable Slicer with Automatic Hopper - 2 Speeds  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

2026.05.21