



## Vegetable Slicer TR260 Vegetable Slicer - 2 Speed



Paddle

**603428 (DTR260F2V3)**

Universal vegetable slicer for catering use, motor unit, ejector included. 2 speeds 330/660 rpm.

### Short Form Specification

Item No.

Universal vegetable slicer for caterers serving 400 to 600 meals/sitting. 2 speeds (330/660 rpm). 2000W self-braking motor. Stainless steel motor housing and aluminium basement. "No volt release" safety device. Touch button control panel with on/off, speed selection and pulse function. Cutting disc diam. 300mm. Automatic hopper, lever-operated hopper, long vegetable hopper and cabbage hopper available upon request. The touch button control panel has IP55 protection with low voltage level.

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### 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.
- Continuous feed model.
- Available upon request:
  - Automatic hopper (dia=280 mm), lever-operated hopper, long vegetable hopper (3 tubes) and cabbage hopper.
- Optional stainless steel mobile stand accessory.
- "No volt release" safety device.
- 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)
- Complete selection of blades and dicing grids available (diameter 300 mm).
- Magnetic safety system and motor brake. Prevents machine from running when lever swings away or is open.
- Pulse function for precise cutting.

### Construction

- Power: 2000 watts.
- 2 speed: 330-660 rpm.
- Stainless steel motor housing with aluminum basement.
- Capacity depending on the hopper:
  - lever hopper: 700kg/h
  - automatic hopper: 2500kg/h

### Optional Accessories

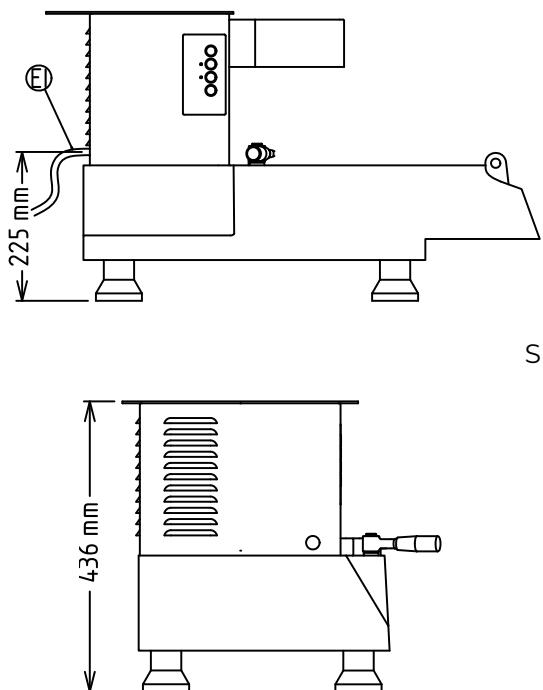
- Feed tray to be combined with PNC 650036  cabbage hopper and long vegetable hopper
- Stainless steel grating disc for PNC 650148  parmesan (dia. 300 mm)
- Stainless steel grating disc for knoedeln (dia. 300 mm) PNC 650149
- Stainless steel grating disc 2 mm (dia. 300 mm) PNC 650150
- Stainless steel grating disc 3 mm (dia. 300 mm) PNC 650151
- Stainless steel grating disc 4 mm (dia. 300 mm) PNC 650152

APPROVAL:

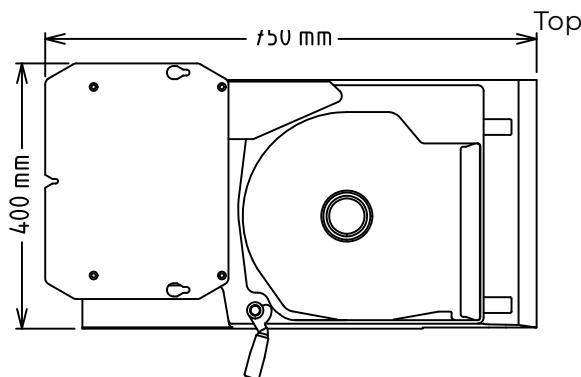


• Stainless steel grating disc 7 mm (dia. 300 mm)	PNC 650153	<input type="checkbox"/>	• Cabbage slicing disc with central shaft for stem removal 2 mm (to be used with cabbage feed hopper)	PNC 653227	<input type="checkbox"/>
• Stainless steel grating disc 9 mm (dia. 300 mm)	PNC 650154	<input type="checkbox"/>	• 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 cabbage grating disc with central shaft for stem removal 7 mm - to be combined with cabbage hopper	PNC 650157	<input type="checkbox"/>	• Dicing grid 12 mm for TR260	PNC 653301	<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"/>	• Long vegetable hopper with 3 tubes diam. 50 to 70 mm for TR260	PNC 653306	<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"/>			
• Disc with corrugated blades 2 mm (dia. 300 mm)	PNC 653217	<input type="checkbox"/>			
• Disc with corrugated blades 3 mm (dia. 300 mm)	PNC 653218	<input type="checkbox"/>			
• Disc with corrugated blades 6 mm (dia. 300 mm)	PNC 653219	<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 trolley suitable to hold one 2/1 GN container (GN container not included)	PNC 653224	<input type="checkbox"/>			





**EI** = Electrical inlet (power)



Electric

**Supply voltage:** 380-415 V/3 ph/50 Hz  
**Electrical power, max:** 2 kW  
**Total Watts:** 2 kW

Capacity:

**Performance (up to):** 2500 kg/Cycle

Key Information:

<b>External dimensions, Width:</b>	750 mm
<b>External dimensions, Depth:</b>	400 mm
<b>External dimensions, Height:</b>	440 mm
<b>Shipping weight:</b>	56 kg

750 mm

400 mm

440 mm

56 kg

750 mm