

ITEM #
MODEL#
NAME #
SIS#
AIA#



600432 (DTRK45YI)

Combined cutter/ vegetable slicer, variable speed 300 to 3700 rpm. Supplied with 4,5 lt stainless steel cutter bowl and lever operated feed hopper (CB certification) -Schuko plug

Short Form Specification

Item No.

3 in 1 machine; cutter, emulsifier and slicer to slice, grate, liquidise, mix and mince in a matter of seconds. Easily change from vegetable slicer to food processor without any tool. All parts in contact with food are removable, dismountable and dw safe. Incly system to change the motor base orientation (20°) to facilitate loading and unloading operations with the vegetable slicer attachment. Vegetable slicer attachment: Universal vegetable slicer offering about 80 different types of cuts. Long vegetable hopper (55,5mm diameter) integrated in the wide 3/4 moon stainless steel round hopper (215cm²). User-friendly stainless steel lever (better pressure control, with less effort for arms and shoulder), designed for right and left handed users. High discharge zone (up to 20cm) for GN containers. Automatic start/stop function will stop the machine when the lever hopper is lifted and will restart automatically when lowered. Cutter-mixer: Stainless steel 4,5 litre bowl with unique design for mixing both large or small quantities. Unique high chimney increases the real capacity of the bowl (use up to 75% of nominal capacity). Transparent lid to check consistency of food and to eventually add ingredients without having to open the lid. Hinged cover, when lifted, remains open to permit a fast and easy check of preparation. Ergonomic and easily dismountable scraper, in heavy duty composite material, for better homogenization. Micro toothed blades in 420 AISI stainless steel. Multiple safety devices ensure the machine will only operate when the cover is properly closed and all parts are correctly

APPROVAL:

positioned. Asynchronous industrial motor for heavy duty and longer life. Flat and waterproof control panel with on/off button, pulse function and variable speed (from 300 to 3700rpm).



Main Features

- 3 in 1 machine: cutter, emulsifier and vegetable slicer to slice, grate, liquidise, mix and mince in a matter of seconds.
- Incly system to incline motor base at 20° to better fit the vegetable slicer attachment.
- Delivered with:
 - -Stainless steel lever operated feed hopper
 - -4,5 It stainless steel cutter bowl, transparent lid, scraper and microtoothed blade rotor
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Long vegetables round hopper integrated in the feed arm, 3/4 moon roundish hopper to limit pre cutting operations.
- Emulsifier function (scraper) included as standard.
- Base fixed cover for a better handling.
- Red OFF, green ON buttons.
- Pulse function for coarse chopping.
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Automatic restart of the machine with the 3/4 moon shaped pusher in position.
- Magnetic safety system and motor brake. Prevents machine from running when vegetable preparation lever and/or hopper are lifted or when cutter lid is not properly closed.
- Automatic speed limitation according to the selected function (slicer or cutter).
- Complete and wide selection of blades and grids available (diam. 205 mm).
- Capacity:
 - -vegetable slicer productivity 550 kg/h, suitable for 100-400 meals for table service, up to 800 meals for catering service
 - -cutter mixer working capacity from 100 g to 2 kg, for 50-80 meals per service

Construction

- Asynchronous industrial motor with no brushes for high reliability and quiet functioning, stainless steel motor shaft.
- All blades (available on request) are made in stainless steel and dishwasher safe.
- Stainless steel bowl has a high chimney to ensure high productivity also when processing liquids.
- Feeding arm and hopper are made entirely in stainless steel. Aluminum motor housing.
- Vegetable cutting at 4 speeds up to 800 rpm. Food processing at 10 variable speeds: 300-3700 rpm.
- IP24 throughout entire machine.
- Power: 1.3 HP.
- IPX5 (IP55) waterproof, flat, touch-control panel.
- Compact and portable design.
- Improved ventilation system to manage smoothly heavy duty use.
- Main on/off switch for added safety.
- Improved incly system for better stability.
- Improved fixing of long vegetable hopper pusher.
- Main switch ON/OFF on the back of the appliance.





Included Accessories			Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing	PNC 650092	
• 1 of Lid and bowl scraper for 4,5 lt	PNC 650099		disc, 2mm grating disc)		
cutter mixer	PNC 653589	•	 Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating 	PNC 650107	
	PNC 653772		disc)		
	PNC 653876		• Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids	PNC 650110	
Optional Accessories		•	 Dicing set 10x10x10mm (10mm aluminum slicing pressing disc with 	PNC 650112	
Stainless steel shredding disc with	PNC 650077		205mm diam. and 10mm grid)	DNG 650337	
S-blades 4x4 mm			 Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing 	PNC 650113	
 Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) 	PNC 650078	П	discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool		
 Stainless steel shredding disc with S-blades 8x8 mm (can also be 	PNC 650079		• Set of 7 discs (2mm, 5mm and 10mm	PNC 650114	
used for French fries)			slicing pressing discs, 2mm and 7mm grating discs, 4x4mm		
 Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) 	PNC 650080		shredding disc, 10x10mm dicing grid) and grid cleaning tool	DNG CEONE	
Stainless steel pressing/slicing	PNC 650081		 Aluminum pressing/slicing disc with straight blades 10 mm - for dicing 	PNC 650115	
disc with S-blades 0,6 mm (can be used for slicing or combined with grids)			 Aluminum pressing/slicing disc with straight blades 8 mm - for dicing 	PNC 650116	
Stainless steel pressing/slicing	PNC 650082		 Stainless steel shredding disc with S- blades 2x8 mm 	PNC 650158	
disc with S-blades 1 mm (can be used for slicing or combined with grids)		•	 Stainless steel shredding disc with S- blades 2x10 mm 	PNC 650159	
 Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with 	PNC 650083		 Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids) 	PNC 650160	
grids)			 Stainless steel pressing/slicing disc 	PNC 650161	
 Stainless steel pressing/slicing disc with S-blades 3 mm (can be 	PNC 650084		with S-blades 12 mm (can be used for slicing or combined with grids)		
used for slicing or combined with grids)		•	• Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can	PNC 650162	
 Stainless steel pressing/slicing disc with S-blades 4 mm (can be 	PNC 650085		be used for slicing or combined with grids)		
used for slicing or combined with			 Stainless steel pressing/slicing disc 	PNC 650164	
grids) • Stainless steel pressing/slicing	PNC 650086	П	with corrugated S-blades 10 mm (can be used for slicing or combined with		
disc with S-blades 5 mm (can be	1110 030000		grids)	DN 0 650165	
used for slicing or combined with grids)Stainless steel pressing/slicing	PNC 650087		 Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids) 	PNC 650165	
disc with S-blades 6 mm (can be used for slicing or combined with	FNC 030007		 Stainless steel shredding disc with S- blades 2x2 mm 	PNC 650166	
grids) • Stainless steel pressing/slicing	PNC 650088		 Stainless steel shredding disc with S- blades 3x3 mm 	PNC 650167	
disc with S-blades 8 mm (can be used for slicing or combined with	PINC 030000		 Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 	PNC 650178	
grids)	PNC 650089		2mm and 7mm grating discs)		_
Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids)	PNC 030089	J ,	 Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models 	PNC 653283	
combined with grids)Stainless steel pressing/slicing	PNC 650090	I	Dicing grid 5x5 mm	PNC 653566	
disc with corrugated S-blades 3		•	Dicing grid 8x8 mm	PNC 653567	
mm (can be used for slicing or combined with grids)			Dicing grid 10x10 mm	PNC 653568	
Stainless steel pressing/slicing	PNC 650091		Dicing grid 12x12 mm Dicing grid 20x20 mm	PNC 653569	
disc with corrugated S-blades 6	. 110 000001	•	Dicing grid 20x20 mmGrid for chips 6x6 mm	PNC 653570 PNC 653571	
mm (can be used for slicing or combined with grids)			• Grid for chips 8x8 mm	PNC 653571 PNC 653572	

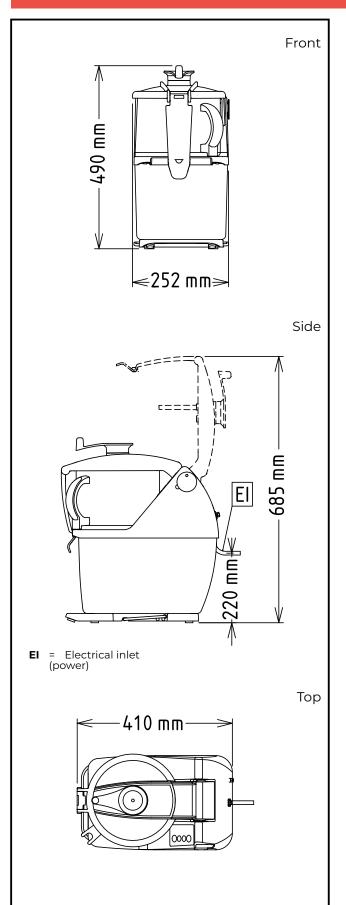




 Grid for chips 10x10 mm Stainless steel bowl for 4,5 lt cutter mixer 	PNC 653573 PNC 653589	
• Support for 1 disc, diam. 175mm and 205mm	PNC 653632	
• Ejector disc	PNC 653772	
• Stainless steel grating disc 2 mm	PNC 653773	
• Stainless steel grating disc 3 mm	PNC 653774	
• Stainless steel grating disc 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	
 Smooth blade rotor for 4,5 lt cutter mixer 	PNC 653875	
• Microtoothed blade rotor for 4,5 lt cutter mixer	PNC 653876	
• Microtooth blade rotor (emulsifier) for 4,5 lt cutter mixer	PNC 653877	







Electric Supply voltage: 200-240 V/1N ph/50/60 Hz Electrical power, max: 1 kW **Total Watts:** 1 kW Capacity: Performance (up to): 550 kg/Cycle **Capacity:** 4.5 litres Key Information: External dimensions, Width: 252 mm External dimensions, 485 mm Depth: External dimensions, Height: 505 mm **Shipping weight:** 30 kg

