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MODEL#		
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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 3700 rpm). UK plug.



600433 (DTRK45YG)

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

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:



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.
- 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.
- Improved incly system for better stability.
- Improved fixing of long vegetable hopper pusher.





			Bistrot Pack-set stainless steel discs PNC 650092	
Included Accessories1 of Lid and bowl scraper for 4,5 lt	PNC 650099		(2mm and 5mm slicing pressing disc, 2mm grating disc)	_
cutter mixer			Set of 3 stainless steel discs for Pizza PNC 650107	
 1 of Stainless steel bowl for 4,5 lt cutter mixer 	PNC 653589		(2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc)	
• 1 of Ejector disc	PNC 653772		• Cleaning tool for TRS, TRK & TR210 PNC 650110	
 1 of Microtoothed blade rotor for 4,5 lt cutter mixer 	PNC 653876		5-8-10 mm dicing grids	_
Optional Accessories			 Dicing set 10x10x10mm (10mm PNC 650112 aluminum slicing pressing disc with 	
Stainless steel shredding disc with	PNC 650077		205mm diam. and 10mm grid)	
S-blades 4x4 mm		_	 Gastronomy Pack-set discs (2mm, PNC 650113 5mm and 10mm slicing pressing 	
 Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) 	PNC 650078		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 • Aluminum pressing/slicing disc with PNC 650115	
Stainless steel pressing/slicing	PNC 650081		straight blades 10 mm - for dicing	_
disc with S-blades 0,6 mm (can be used for slicing or combined with grids)			Aluminum pressing/slicing disc with PNC 650116 straight blades 8 mm - for dicing	
Stainless steel pressing/slicing	PNC 650082		 Stainless steel shredding disc with S- PNC 650158 blades 2x8 mm 	
disc with S-blades 1 mm (can be used for slicing or combined with grids)			• Stainless steel shredding disc with S- PNC 650159 blades 2x10 mm	
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 PNC 650160 with S-blades 10 mm (can be used for slicing or combined with grids) 	
grids) • Stainless steel pressing/slicing	PNC 650084		Stainless steel pressing/slicing disc PNC 650161 with S-blades 12 mm (can be used	
disc with S-blades 3 mm (can be	PNC 030004		for slicing or combined with grids)	
used for slicing or combined with grids)			 Stainless steel pressing/slicing disc PNC 650162 with corrugated S-blades 8 mm (can 	
Stainless steel pressing/slicing	PNC 650085		be used for slicing or combined with grids)	
disc with S-blades 4 mm (can be used for slicing or combined with			• Stainless steel pressing/slicing disc PNC 650164	
grids)			with corrugated S-blades 10 mm (can	
 Stainless steel pressing/slicing disc with S-blades 5 mm (can be 	PNC 650086		be used for slicing or combined with grids)	
used for slicing or combined with			Stainless steel pressing/slicing disc PNC 650165	
grids) • Stainless steel pressing/slicing	PNC 650087		with S-blades 13 mm (can be used for slicing or combined with grids)	
disc with S-blades 6 mm (can be used for slicing or combined with			• Stainless steel shredding disc with S- PNC 650166 blades 2x2 mm	
grids) • Stainless steel pressing/slicing	PNC 650088		 Stainless steel shredding disc with S- PNC 650167 blades 3x3 mm 	
disc with S-blades 8 mm (can be	1110 030000		Set of 4 stainless steel discs (2mm PNC 650178	
used for slicing or combined with grids)			and 5mm slicing pressing discs, 2mm and 7mm grating discs)	
Stainless steel pressing/slicing discount because of the decay.	PNC 650089		Stainless steel work table with PNC 653283	
disc with corrugated S-blades 2 mm (can be used for slicing or			folding shelves and disk rack for TRK, TRS and TR210 table top models	
combined with grids) • Stainless steel pressing/slicing	PNC 650090	П	Dicing grid 5x5 mm PNC 653566	
disc with corrugated S-blades 3	FINC 030030	_	Dicing grid 8x8 mm PNC 653567	
mm (can be used for slicing or			Dicing grid 10x10 mm PNC 653568	
combined with grids)	DNC 6E0001		Dicing grid 12x12 mm PNC 653569	
 Stainless steel pressing/slicing disc with corrugated S-blades 6 	PNC 650091		Dicing grid 20x20 mm PNC 653570	
mm (can be used for slicing or combined with grids)			 Grid for chips 6x6 mm Grid for chips 8x8 mm PNC 653571 PNC 653572 	
combined with grids)			Sila for Grips Overrilli	_

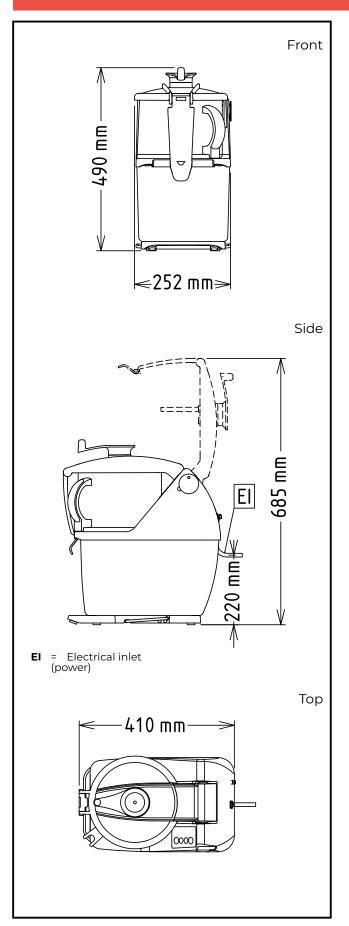




• Grid for chips 10x10 mm	PNC 653573	
 Stainless steel bowl for 4,5 lt cutter mixer 	PNC 653589	
 Support for 1 disc, diam. 175mm and 205mm 	PNC 653632	
• Ejector disc	PNC 653772	
• Stainless steel grating disc 2 mm	PNC 653773	
• Stainless steel grating disc 3 mm	PNC 653774	
• Stainless steel grating 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/hour Capacity: 4.5 litres

Key Information:

External dimensions, Width: 252 mm External dimensions, Depth: 485 mm

External dimensions, Height: 505 mm Shipping weight: 30.5 kg



Vegetable Slicer TRK45 Cutter Slicer - 4.5 LT - Variable Speed - UK Plug