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| ITEM # |  |
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| MODEL# |  |
| NAME # |  |
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| AIA #  |  |

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).

600434 (DTRK55Y)

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

### **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 5,5 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.
- 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).
- · Delivered with:
  - -Stainless steel lever operated feed hopper
  - -5,5 It stainless steel cutter bowl, transparent lid, scraper and microtoothed blade rotor
- 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 2,5 kg, for 50-100 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.





| Included Accessories  | DNC CEOJO3               |   | <ul> <li>Bistrot Pack-set stainless steel discs<br/>(2mm and 5mm slicing pressing<br/>disc, 2mm grating disc)</li> </ul>  | PNC 650092               |   |
|---|--------------------------|---|---|--------------------------|---|
| 1 of Lid and bowl scraper for 5,5 lt<br>cutter mixer  |                          |   | <ul> <li>Lid and bowl scraper for 5,5 lt cutter<br/>mixer</li> </ul>  | PNC 650102               |   |
| cutter mixer  | PNC 653590               |   | • Set of 3 stainless steel discs for Pizza  | PNC 650107               |   |
| 3   | PNC 653772<br>PNC 653879 |   | (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc)  |                          |   |
| Optional Accessories  |                          |   | <ul> <li>Cleaning tool for TRS, TRK &amp; TR210<br/>5-8-10 mm dicing grids</li> </ul>   | PNC 650110               |   |
| • Stainless steel shredding disc with S-blades 4x4 mm   |                          | _ | <ul> <li>Dicing set 10x10x10mm (10mm<br/>aluminum slicing pressing disc with<br/>205mm diam. and 10mm grid)</li> </ul>  | PNC 650112               |   |
| <ul> <li>Stainless steel shredding disc with<br/>S-blades 6x6 mm (can also be<br/>used for French fries)</li> </ul>                       | PNC 650078               |   | <ul> <li>Gastronomy Pack-set discs (2mm,<br/>5mm and 10mm slicing pressing</li> </ul>   | PNC 650113               |   |
| <ul> <li>Stainless steel shredding disc with<br/>S-blades 8x8 mm (can also be<br/>used for French fries)</li> </ul>                       | PNC 650079               |   | discs, 2mm grating disc, 4x4mm<br>shredding disc, 10x10mm dicing grid)<br>and grid cleaning tool  |                          |   |
| Stainless steel shredding disc with<br>S-blades 10x10 mm (can also be<br>used for French fries)   | PNC 650080               |   | <ul> <li>Set of 7 discs (2mm, 5mm and 10mm<br/>slicing pressing discs, 2mm and<br/>7mm grating discs, 4x4mm<br/>shredding disc, 10x10mm dicing grid)</li> </ul> | PNC 650114               |   |
| Stainless steel pressing/slicing<br>disc with S-blades 0,6 mm (can<br>be used for slicing or combined                                     | PNC 650081               |   | <ul><li>and grid cleaning tool</li><li>Aluminum pressing/slicing disc with</li></ul>  | PNC 650115               |   |
| with grids)  • Stainless steel pressing/slicing   | PNC 650082               | П | <ul><li>straight blades 10 mm - for dicing</li><li>Aluminum pressing/slicing disc with</li></ul>  | PNC 650116               |   |
| disc with S-blades 1 mm (can be used for slicing or combined with   | PINC 030002              |   | <ul> <li>straight blades 8 mm - for dicing</li> <li>Stainless steel shredding disc with S-blades 2x8 mm</li> </ul>  | PNC 650158               |   |
| grids) • Stainless steel pressing/slicing disc with S-blades 2 mm (can be   | PNC 650083               |   | <ul> <li>Stainless steel shredding disc with S-<br/>blades 2x10 mm</li> </ul>   | PNC 650159               |   |
| used for slicing or combined with grids)  | PNC 650084               |   | <ul> <li>Stainless steel pressing/slicing disc<br/>with S-blades 10 mm (can be used for<br/>slicing or combined with grids)</li> </ul>                          | PNC 650160               |   |
| <ul> <li>Stainless steel pressing/slicing<br/>disc with S-blades 3 mm (can be<br/>used for slicing or combined with<br/>grids)</li> </ul> | PNC 650084               |   | <ul> <li>Stainless steel pressing/slicing disc<br/>with S-blades 12 mm (can be used<br/>for slicing or combined with grids)</li> </ul>                          | PNC 650161               |   |
| <ul> <li>Stainless steel pressing/slicing<br/>disc with S-blades 4 mm (can be<br/>used for slicing or combined with<br/>grids)</li> </ul> | PNC 650085               |   | <ul> <li>Stainless steel pressing/slicing disc<br/>with corrugated S-blades 8 mm (can<br/>be used for slicing or combined with<br/>grids)</li> </ul>            | PNC 650162               |   |
| Stainless steel pressing/slicing<br>disc with S-blades 5 mm (can be<br>used for slicing or combined with<br>grids)                        | PNC 650086               |   | <ul> <li>Stainless steel pressing/slicing disc<br/>with corrugated S-blades 10 mm (can<br/>be used for slicing or combined with<br/>grids)</li> </ul>           | PNC 650164               |   |
| Stainless steel pressing/slicing<br>disc with S-blades 6 mm (can be<br>used for slicing or combined with                                  | PNC 650087               |   | <ul> <li>Stainless steel pressing/slicing disc<br/>with S-blades 13 mm (can be used<br/>for slicing or combined with grids)</li> </ul>                          | PNC 650165               |   |
| grids) • Stainless steel pressing/slicing   | PNC 650088               |   | <ul> <li>Stainless steel shredding disc with S-<br/>blades 2x2 mm</li> </ul>  | PNC 650166               |   |
| disc with S-blades 8 mm (can be used for slicing or combined with grids)  |                          |   | <ul> <li>Stainless steel shredding disc with S-<br/>blades 3x3 mm</li> </ul>  |                          |   |
| Stainless steel pressing/slicing<br>disc with corrugated S-blades 2<br>mm (can be used for slicing or                                     | PNC 650089               |   | <ul> <li>Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)</li> <li>Stainless steel work table with</li> </ul>     | PNC 653283               |   |
| combined with grids)  • Stainless steel pressing/slicing  | PNC 650090               |   | folding shelves and disk rack for TRK,<br>TRS and TR210 table top models  |                          | • |
| disc with corrugated S-blades 3<br>mm (can be used for slicing or   |                          |   | Dicing grid 5x5 mm     Dicing grid 8x8 mm   | PNC 653566               |   |
| combined with grids)  • Stainless steel pressing/slicing  | PNC 650091               |   | <ul><li>Dicing grid 8x8 mm</li><li>Dicing grid 10x10 mm</li></ul>   | PNC 653567<br>PNC 653568 |   |
| disc with corrugated S-blades 6   | - IAC 020031             |   | Dicing grid 10x10 mm     Dicing grid 12x12 mm   | PNC 653569               |   |
| mm (can be used for slicing or combined with grids)   |                          |   | Dicing grid 20x20 mm  | PNC 653570               | ā |

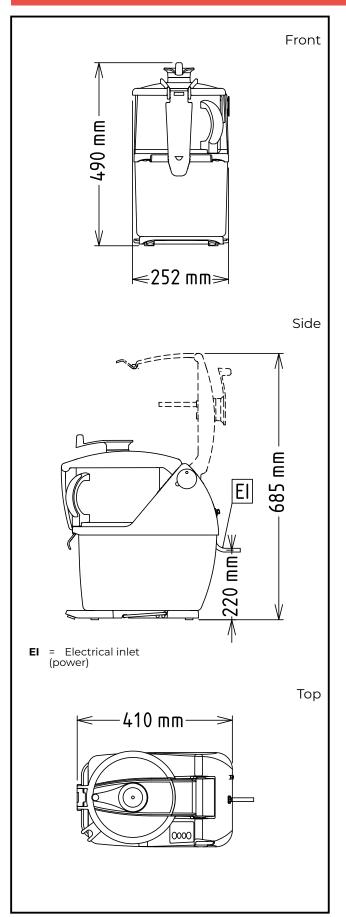




| <ul> <li>Grid for chips 6x6 mm</li> <li>Grid for chips 8x8 mm</li> <li>Grid for chips 10x10 mm</li> <li>Stainless steel bowl for 5,5 lt cutter mixer</li> </ul> |  |
|---|--|
| • Support for 1 disc, diam. 175mm PNC 653632 and 205mm  |  |
| • Ejector disc PNC 653772   |  |
| • Stainless steel grating 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 5,5 lt cutter PNC 653878 mixer   |  |
| • Smooth blade rotor for 5,5 lt cutter PNC 653879 mixer   |  |
| • Microtooth blade rotor (emulsifier) PNC 653880 for 5,5 lt cutter mixer  |  |







| Electric  |  |
|---|--|
| Supply voltage:<br>Electrical power, max:<br>Total Watts: | 200-240 V/1N ph/50/60 Hz<br>1.3 kW<br>1.3 kW |
| Capacity:   |  |
| Performance (up to):<br>Capacity:                         | 550 kg/hour<br>5.5 litres                    |
| Key Information:  |  |
| External dimensions,<br>Width:<br>External dimensions,    | 252 mm                                       |
| Depth:<br>External dimensions,                            | 485 mm                                       |
| Height:   | 505 mm                                       |
| Shipping weight:  | 29 kg  |

