

TRK70 Cutter Slicer - 7 LT - Variable Speed - UK P



### Vegetable Slicer TRK70 Cutter Slicer - 7 LT -Variable Speed - UK Plug

| ITEM # |  |
|--------|--|
| MODEL# |  |
| NAME#  |  |
| SIS#   |  |
| 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 3700 rpm). UK plug



600439 (DTRK70YG)

Combined cutter/ vegetable slicer, variable speed 300 to 3700 rpm. Supplied with 7 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 7 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
  - -7 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 150 g to 3.5 kg, for 50-150 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.

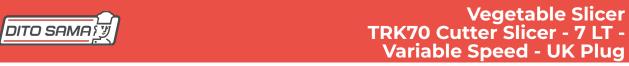




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| Included Accessories  |                          |   | Bistrot Pack-set stainless steel discs PNC 650092 (2mm and 5mm slicing pressing disc, 2mm grating disc)  |   |
|---|--------------------------|---|--|---|
| 1 of Lid and bowl scraper for 7 lt<br>cutter mixer  | PNC 650104               |   | Lid and bowl scraper for 7 lt cutter PNC 650104 mixer  |   |
| <ul> <li>1 of Stainless steel bowl for 7 lt<br/>cutter mixer</li> </ul>   | PNC 653593               |   | Set of 3 stainless steel discs for Pizza PNC 650107  |   |
| <ul><li>1 of Ejector disc</li><li>1 of Microtoothed blade rotor for 7<br/>It cutter mixer</li></ul>                                       | PNC 653772<br>PNC 653874 |   | (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc)   |   |
| Optional Accessories  |                          |   | <ul><li>Cleaning tool for TRS, TRK &amp; TR210 PNC 650110</li><li>5-8-10 mm dicing grids</li></ul>   |   |
| <ul> <li>Stainless steel shredding disc with<br/>S-blades 4x4 mm</li> </ul>   |                          |   | <ul> <li>Dicing set 10x10x10mm (10mm PNC 650112 aluminum slicing pressing disc with 205mm diam. and 10mm grid)</li> </ul>  |   |
| <ul> <li>Stainless steel shredding disc with<br/>S-blades 6x6 mm (can also be<br/>used for French fries)</li> </ul>                       | PNC 650078               |   | Gastronomy Pack-set discs (2mm, PNC 650113 5mm and 10mm slicing pressing   |   |
| <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   |   |
| <ul> <li>Stainless steel shredding disc with<br/>S-blades 10x10 mm (can also be<br/>used for French fries)</li> </ul>                     | PNC 650080               |   | <ul> <li>Set of 7 discs (2mm, 5mm and 10mm PNC 650114<br/>slicing pressing discs, 2mm and<br/>7mm grating discs, 4x4mm<br/>shredding disc, 10x10mm dicing grid)</li> </ul>   |   |
| <ul> <li>Stainless steel pressing/slicing<br/>disc with S-blades 0,6 mm (can<br/>be used for slicing or combined</li> </ul>               | PNC 650081               |   | and grid cleaning tool  Aluminum pressing/slicing disc with PNC 650115 straight blades 10 mm - for dicing  |   |
| with grids) • Stainless steel pressing/slicing  | PNC 650082               |   | <ul> <li>Aluminum pressing/slicing disc with PNC 650116<br/>straight blades 8 mm - for dicing</li> </ul>   |   |
| disc with S-blades 1 mm (can be used for slicing or combined with grids)  |                          |   | • Stainless steel shredding disc with S- PNC 650158 blades 2x8 mm  |   |
| • Stainless steel pressing/slicing disc with S-blades 2 mm (can be  | PNC 650083               |   | • Stainless steel shredding disc with S- PNC 650159 blades 2x10 mm   |   |
| used for slicing or combined with grids)  | DNC CEOOS                |   | <ul> <li>Stainless steel pressing/slicing disc PNC 650160<br/>with S-blades 10 mm (can be used for<br/>slicing or combined with grids)</li> </ul>  |   |
| <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               | J | • Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids)   |   |
| <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</li> <li>PNC 650162</li> <li>with corrugated S-blades 8 mm (can be used for slicing or combined with grids)</li> </ul>  |   |
| <ul> <li>Stainless steel pressing/slicing<br/>disc with S-blades 5 mm (can be<br/>used for slicing or combined with<br/>grids)</li> </ul> | 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>  |   |
| Stainless steel pressing/slicing<br>disc with S-blades 6 mm (can be<br>used for slicing or combined with                                  | PNC 650087               |   | • Stainless steel pressing/slicing disc<br>with S-blades 13 mm (can be used<br>for slicing or combined with grids)   |   |
| grids) • Stainless steel pressing/slicing   | PNC 650088               |   | <ul> <li>Stainless steel shredding disc with S- PNC 650166<br/>blades 2x2 mm</li> </ul>  |   |
| disc with S-blades 8 mm (can be used for slicing or combined with grids)  |                          |   | Stainless steel shredding disc with S- PNC 650167 blades 3x3 mm  | _ |
| <ul> <li>Stainless steel pressing/slicing<br/>disc with corrugated S-blades 2<br/>mm (can be used for slicing or</li> </ul>               | PNC 650089               |   | Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)      Stainless steel userly to bloom the process of the |   |
| combined with grids)  • Stainless steel pressing/slicing  | PNC 650090               |   | <ul> <li>Stainless steel work table with PNC 653283<br/>folding shelves and disk rack for TRK,<br/>TRS and TR210 table top models</li> </ul>   |   |
| disc with corrugated S-blades 3<br>mm (can be used for slicing or   |                          |   | Dicing grid 5x5 mm PNC 653566  |   |
| combined with grids)  | DNG CECCO                |   | Dicing grid 8x8 mm PNC 653567  |   |
| <ul> <li>Stainless steel pressing/slicing<br/>disc with corrugated S-blades 6</li> </ul>  | PNC 650091               |   | <ul> <li>Dicing grid 10x10 mm</li> <li>Dicing grid 12x12 mm</li> <li>DNC 653568</li> </ul>   |   |
| mm (can be used for slicing or<br>combined with grids)  |                          |   | <ul> <li>Dicing grid 12x12 mm</li> <li>Dicing grid 20x20 mm</li> <li>PNC 653569</li> <li>PNC 653570</li> </ul>   |   |



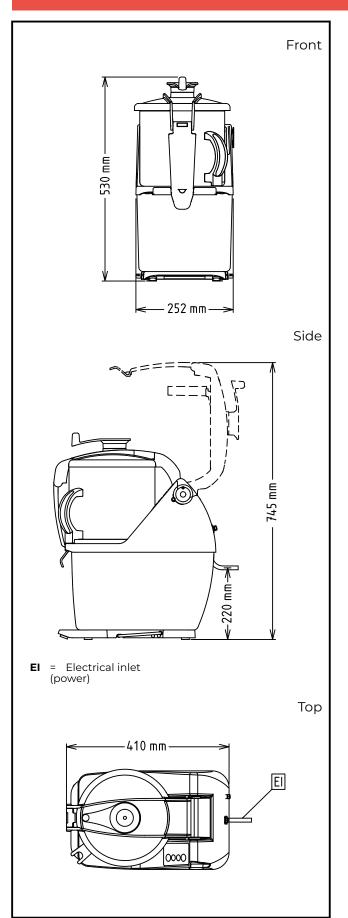


| • Grid for chips 6x6 mm   | PNC 653571 |  |
|---|------------|--|
| <ul> <li>Grid for chips 8x8 mm</li> </ul>   | PNC 653572 |  |
| <ul> <li>Grid for chips 10x10 mm</li> </ul>                                       | PNC 653573 |  |
| • Stainless steel bowl for 7 lt cutter mixer                                      | PNC 653593 |  |
| <ul> <li>Support for 1 disc, diam. 175mm<br/>and 205mm</li> </ul>                 | 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 |  |
| <ul> <li>Stainless steel grating disc for<br/>knoedeln and bread</li> </ul>       | PNC 653778 |  |
| <ul> <li>Stainless steel grating disc for<br/>parmesan and bread</li> </ul>       | PNC 653779 |  |
| • Smooth blade rotor for 7 lt cutter mixer  | PNC 653881 |  |
| <ul> <li>Microtooth blade rotor (emulsifier)<br/>for 7 lt cutter mixer</li> </ul> | PNC 653882 |  |





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Electric Supply voltage: 200-240 V/1N ph/50/60 Hz Capacity: Performance (up to): 550 kg/hour 7 litres Capacity: Key Information: External dimensions, Width: 252 mm External dimensions, 485 mm Depth: External dimensions, Height: 505 mm **Shipping weight:** ISO 9001; ISO 14001 kg



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