



Vegetable Slicer TRS Classic Vegetable Slicer with Ejector - 1 Speed - 750W

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



600108 (DTRSCX)

Vegetable slicer, 1 speed
340 rpm, 750 W. Lever
operated hopper in
polished cast aluminium
with stainless steel base

Short Form Specification

Item No. _____

Universal vegetable preparation machine for 80 different types of cuts. Stainless steel case. Removable cover and feed arm in polished cast aluminium with incorporated magnetic safety device which only allows the vegetable slicer to operate if the hopper is closed. No volt release system. Self braking motor.

Main Features

- Base inclined at 20° to provide easy loading and unloading.
- Complete and wide selection of blades and grids available (diam. 205 mm).
- Automatic restart of the machine with the half-moon lever in position.
- Continuous feed model.
- Hopper easily removed for cleaning.
- Magnetic safety system and motor brake. Prevents machine from running when lever swings away or is open.
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Plate speed at 360 RPM for precise cutting, slicing and dicing.
- Suitable for 100-300 meals for table service and up to 600 meals for catering service.
- Ergonomically design to work frontally and to reduce the working space around the machine.

Construction

- Asynchronous industrial motor with no brushes for high reliability and quiet functioning, stainless steel motor shaft.
- Compact and portable design.
- IP55 waterproof ON/OFF buttons, IP24 throughout the entire machine.
- Power: 750 watts.

APPROVAL: _____



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Optional Accessories

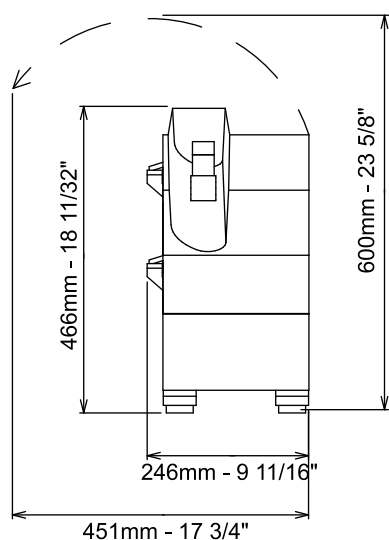
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|--|------------|--------------------------|--|------------|--------------------------|
| • Stainless steel shredding disc with S-blades 4x4 mm | PNC 650077 | ☐ | • Dicing set 10x10x10mm (10mm aluminum slicing pressing disc with 205mm diam. and 10mm grid) | PNC 650112 | ☐ |
| • Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) | PNC 650078 | ☐ | • Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool | PNC 650113 | ☐ |
| • Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) | PNC 650079 | ☐ | • Set of 7 discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool | PNC 650114 | ☐ |
| • Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) | PNC 650080 | ☐ | • Aluminum pressing/slicing disc with straight blades 10 mm - for dicing | PNC 650115 | ☐ |
| • Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids) | PNC 650081 | ☐ | • Aluminum pressing/slicing disc with straight blades 8 mm - for dicing | PNC 650116 | ☐ |
| • Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) | PNC 650082 | ☐ | • Stainless steel shredding disc with S-blades 2x8 mm | PNC 650158 | ☐ |
| • Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) | PNC 650083 | ☐ | • Stainless steel shredding disc with S-blades 2x10 mm | PNC 650159 | ☐ |
| • Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids) | PNC 650084 | ☐ | • Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids) | PNC 650160 | ☐ |
| • Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) | PNC 650085 | ☐ | • Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids) | PNC 650161 | ☐ |
| • Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids) | PNC 650086 | ☐ | • Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids) | PNC 650162 | ☐ |
| • Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids) | PNC 650087 | ☐ | • Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids) | PNC 650164 | ☐ |
| • Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids) | PNC 650088 | ☐ | • Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids) | PNC 650165 | ☐ |
| • Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids) | PNC 650089 | ☐ | • Stainless steel shredding disc with S-blades 2x2 mm | PNC 650166 | ☐ |
| • Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or combined with grids) | PNC 650090 | ☐ | • Stainless steel shredding disc with S-blades 3x3 mm | PNC 650167 | ☐ |
| • Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids) | PNC 650091 | ☐ | • Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs) | PNC 650178 | ☐ |
| • Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc) | PNC 650092 | ☐ | • Table with shelf and 1/1 GN tray | PNC 653180 | ☐ |
| • Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc) | PNC 650107 | ☐ | • Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models | PNC 653283 | ☐ |
| • Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids | PNC 650110 | ☐ | • Dicing grid 5x5 mm | PNC 653566 | ☐ |



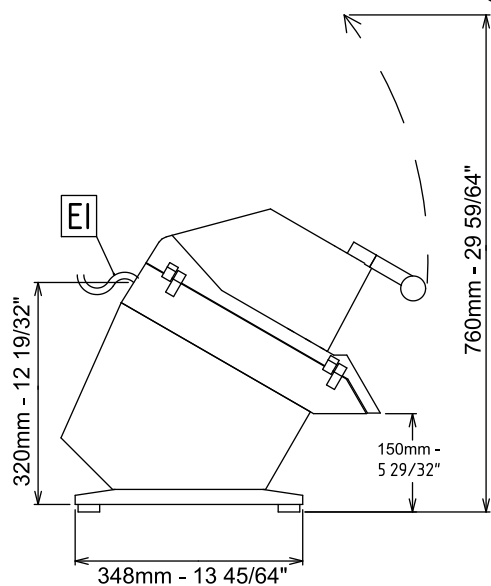


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Front

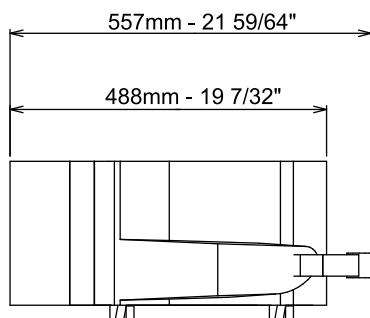


Side



EI = Electrical inlet
(power)

Top



Electric

Supply voltage:	220-240 V/1N ph/50 Hz
Electrical power, max:	0.75 kW
Total Watts:	0.75 kW

Capacity:

Performance (up to):	550 kg/Cycle
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Key Information:

External dimensions, Width:	246 mm
External dimensions, Depth:	557 mm
External dimensions, Height:	466 mm
Shipping weight:	26 kg