

ITEM #
MODEL#
NAME #
SIS#
AIA#



600419 (DTRSY1V50)

Vegetable slicer, 1 speed 340 rpm, 500 W. Lever operated hopper in stainless steel for intense

600421 (DTRSY1V503)

Vegetable slicer, 1 speed 340 rpm, 500 W. Lever operated hopper in stainless steel for intense use

Short Form Specification

Item No.

Universal vegetable slicer for more than 80 different types of cuts, thanks to several stainless steel dw safe discs.

Parts in contact with food - stainless steel lever, stainless steel hopper and cutting chamber - can be removed without tools and placed in a dishwasher for fast cleaning.

Compact and ergonomic design, user-friendly lever (better pressure control, with less effort for arms and shoulder), designed for right and left handed users.

Angled base (20°) facilitates loading and unloading operations. Long vegetable hopper (55,5mm diameter), integrated in the wide 3/4 moon round hopper (215cm²) in stainless steel. Asynchronous industrial motor for heavy duty and longer life. High discharge zone (up to 20cm) for GN containers. Pulse control for precise slicing. Automatic start/stop function will stop the machine when the lever hopper is lifted and will restart automatically when lowered. Waterproof (IP55) control panel and aluminium alloy motor base completely closed for complete protection against strong jets of water.

Main Features

- Suitable for 100-400 meals for table service and up to 800 meals for catering service.
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Ergonomically designed for right and lefthanded users, frontal working and to reduce working space around the machine.
- All parts in contact with food are removable without the use of tools, stainless steel hopper, stainless steel lever and cutting chamber are dishwasher safe.
- Hopper easily removed for cleaning.
- Base inclined at 20° to provide easy loading and unloading.
- High discharge zone permits the use of deep GN containers (up to 20cm).
- Complete and wide selection of blades and grids available (diam. 205 mm).
- Pulse function for precise cutting.
- Magnetic safety system and motor brake. Prevents machine from running when lever swings away or is open.
- Automatic restart of the machine with the 3/4 moon shaped pusher in position.
- Continuous feed model.
- Delivered with:
 - -All stainless steel vegetable prep attachment with a lever-integrated long vegetable hopper (55,5mm diameter) and a large round hopper (215cm²)

Construction

- All blades (available on request) are made in stainless steel and dishwasher safe.
- Power: 500 W single or three-phase.
- 1 speed 340 rpm for precise cutting, slicing and dicing.
- Compact and portable design.
- Asynchronous silent industrial motor for heavy duty and longer life.
- Feeding arm and hopper are made entirely in stainless steel. Aluminum motor housing.
- Improved ventilation system to manage smoothly heavy duty use.
- Reinforced basement and feet to withstand the continuous movements of the unit.
- Improved fixing of long vegetable hopper pusher.

Included Accessories

• 1 of Ejector disc PNC 653772

Optional Accessories

Stainless steel shredding disc PNC 650077 □ with S-blades 4x4 mm

APPROVAL:



	Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries)			•	Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid)	PNC 650113	
•	Stainless steel shredding disc with S-blades 8x8 mm (can also be	PNC 650079			and grid cleaning tool Set of 7 discs (2mm, 5mm and 10mm	PNC 650114	
•	used for French fries) Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries)	PNC 650080			slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool		_
•	Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined	PNC 650081			Aluminum pressing/slicing disc with straight blades 10 mm - for dicing		_
	with grids)	DNC CEOODS		•	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	PNC 650082	_		Stainless steel shredding disc with S-blades 2x8 mm		
	grids) Stainless steel pressing/slicing	PNC 650083	П	•	Stainless steel shredding disc with S- blades 2x10 mm	PNC 650159	
	disc with S-blades 2 mm (can be used for slicing or combined with grids)	1110 000000	_	•	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 3 mm (can be used for slicing or combined with	PNC 650084		•	Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids)	PNC 650161	
•	grids) Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with	PNC 650085		•	Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids)	PNC 650162	
•	grids) Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with	PNC 650086		•	Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids)	PNC 650164	
•	grids) Stainless steel pressing/slicing disc with S-blades 6 mm (can be	PNC 650087			Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids)	PNC 650165	
	used for slicing or combined with grids)			•	Stainless steel shredding disc with S-blades 2x2 mm	PNC 650166	
•	Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with	PNC 650088			Stainless steel shredding disc with S-blades 3x3 mm		
•	grids) Stainless steel pressing/slicing	PNC 650089		•	Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)	PNC 650178	
	disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids)			•	Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models	PNC 653283	
•	Stainless steel pressing/slicing	PNC 650090			Dicing grid 5x5 mm	PNC 653566	
	disc with corrugated S-blades 3 mm (can be used for slicing or				Dicing grid 8x8 mm	PNC 653567	
	combined with grids)				Dicing grid 10x10 mm	PNC 653568	
•	Stainless steel pressing/slicing	PNC 650091			Dicing grid 12x12 mm	PNC 653569	
	disc with corrugated S-blades 6				Dicing grid 20x20 mm	PNC 653570	
	mm (can be used for slicing or				Grid for chips 6x6 mm	PNC 653570	
	combined with grids)	DNIC CEOOO3			Grid for chips 8x8 mm	PNC 653571	
•	Bistrot Pack-set stainless steel discs (2mm and 5mm slicing	PNC 650092	ш			PNC 653573	
	pressing disc, 2mm grating disc)				Grid for chips 10x10 mm		
•	Set of 3 stainless steel discs for	PNC 650107		•	Support for 1 disc, diam. 175mm and 205mm	PNC 653632	
	Pizza (2mm and 4mm pressing/ slicing discs with S-blades, 7mm			•	Ejector disc	PNC 653772	
	grating discs with a blades, 711111			•	Stainless steel grating disc 2 mm	PNC 653773	
•	Cleaning tool for TRS, TRK & TR210	PNC 650110			Stainless steel grating disc 3 mm	PNC 653774	
	5-8-10 mm dicing grids	555115	_		Stainless steel grating disc 4 mm	PNC 653775	
•	Dicing set 10x10x10mm (10mm	PNC 650112			Stainless steel grating disc 7 mm	PNC 653776	
	aluminum slicing pressing disc with 205mm diam. and 10mm grid)				Stainless steel grating disc 9 mm	PNC 653777	





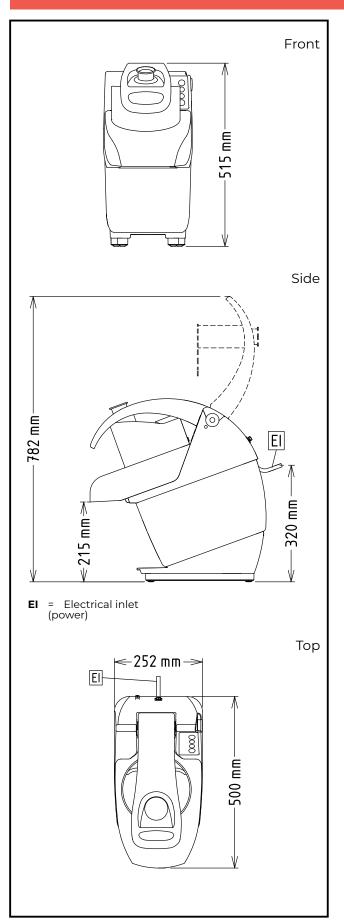
• Stainless steel grating disc for knoedeln and bread

PNC 653778 🔲

• Stainless steel grating disc for parmesan and bread

PNC 653779 📮





Electric Supply voltage: 600419 (DTRSY1V50) 220-240 V/1N ph/50 Hz 200-240/380-440 V/3 600421 (DTRSY1V503) ph/50/60 Hz Electrical power, max: 0.5 kW **Total Watts:** 0.5 kW Capacity: Performance (up to): 550 kg/Cycle Key Information: External dimensions, Width: 252 mm External dimensions, Depth: 500 mm External dimensions, 515 mm **Height: Shipping weight:** 600419 (DTRSY1V50) 22 kg

21 kg

600421 (DTRSY1V503)

