Electrolux PROFESSIONAL

Vegetable Slicer TRK55 Cutter Slicer - 5.5 QT - Variable Speed

ITEM #

MODEL #

NAME #

SIS #

AIA #



600494 (TRK55YU)	Vegetable Cutter/Mixer, angled front, continuous feed design, variable speed (300-3700 RPM), large 3/4 moon hopper, includes 5.8 qt. stainless steel bowl, lid, bowl scraper, microtoorh blade rotor, handle pusher, standard ejector, stainless steel feeding

Short Form Specification

Item No.

Vegetable Cutter/Mixer, angled front, continuous feed design, variable speed (300-3700 RPM), large 3/4 moon hopper, includes 5.8 qt. stainless steel bowl, lid, bowl scraper, microtooth blade rotor, handle pusher, standard ejector, stainless steel feeding arm & hopper, aluminum motor housing, 1-1/3 HP, (discs NOT included)

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 unit has slicing, grating, shredding (julienne) as well as dicing and french fries capabilities.
- 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 to 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, Diameter of blades and grids are 8" (205mm).
- Delivered with: 5.8qt (5,5lt) stainless steel cutter bowl, transparent lid, scraper and microtoothed blade rotor.

Construction

- Stainless steel bowl has a high chimney to ensure high productivity also when processing liquids (75% of the nominal capacity).
- Vegetable cutting at 4 speeds up to 800 rpm. Food precessing at 10 variable speeds: 300-3700 rpm.
- 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.
- TRK55 - 1 kW.

Included Accessories

- 1 of Lid & bowl scraper, 5.8 quart, for cutter/mixer — PNC 650102
- 1 of Bowl, 5.8 quart, for cutter/mixer, stainless steel — PNC 653590
- 1 of TRS & TRK ejector plate — PNC 653772

Optional Accessories

- Julienne Disc 5/32" (4mm) — PNC 650077 ❑
- Julienne Disc 1/4" (6mm) — PNC 650078 ❑
- Julienne Disc 5/16" (8mm) — PNC 650079 ❑

APPROVAL:

Electrolux Professional, Inc.
www.electroluxprofessional.com
4003 Collins Lane Louisville, KY 40245 USA - fax number: 706-447-6228

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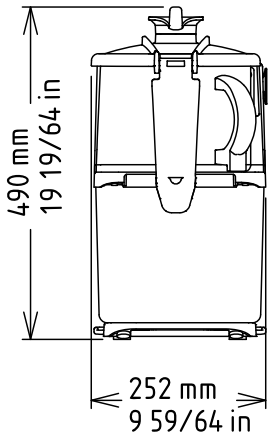
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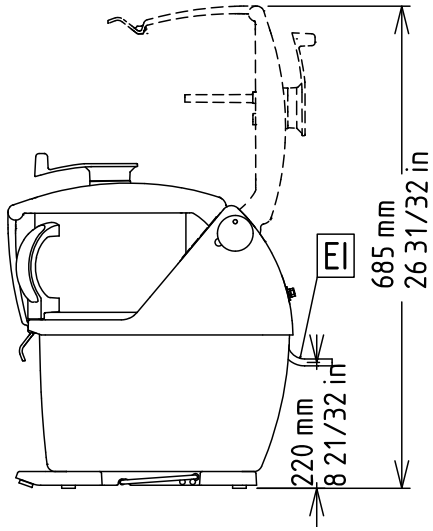
- Julienne Disc 3/8" (10mm) PNC 650080 ❑
- Wavy Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) PNC 650089 ❑
- Wavy Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) PNC 650090 ❑
- Wavy Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) PNC 650091 ❑
- Lid & bowl scraper, 5.8 quart, for cutter/mixer PNC 650102 ❑
- Cleaning tool for TRS, TRK & TR210 3/16"-5/16"-3/8 " (5-8-10 mm) dicing grids PNC 650110 ❑
- Julienne Disc 5/64" x 5/16" (2 x 8mm) PNC 650158 ❑
- Julienne Disc 5/64" x 3/8" (2 x 10mm) PNC 650159 ❑
- Wavy Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) PNC 650162 ❑
- Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) PNC 650164 ❑
- Julienne Disc 5/64" (2mm) PNC 650166 ❑
- Julienne Disc 1/8" (3mm) PNC 650167 ❑
- Stainless steel work table assembly. PNC 653283 ❑
- Dicing Grid 3/16" x 3/16" (5 x 5mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) PNC 653566 ❑
- Dicing Grid 5/16" x 5/16" (8 x 8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) PNC 653567 ❑
- Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) PNC 653568 ❑
- Dicing Grid 15/32" x 15/32" (12 x 12mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) PNC 653569 ❑
- Dicing Grid 25/32" x 25/32" (20 x 20mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) PNC 653570 ❑
- Grid for Chips 1/4" (6mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) PNC 653571 ❑
- Grid for Chips 5/16" (8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) PNC 653572 ❑
- Grid for Chips 3/8" (10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) PNC 653573 ❑
- Bowl, 5.8 quart, for cutter/mixer, stainless steel PNC 653590 ❑
- TRS & TRK ejector plate PNC 653772 ❑
- Grating Disc 5/64" (2mm) PNC 653773 ❑
- Grating Disc 1/8" (3mm) PNC 653774 ❑
- Grating Disc 5/32" (4mm) PNC 653775 ❑
- Grating Disc 9/32" (7mm) PNC 653776 ❑
- Grating Disc 11/32" (9mm) PNC 653777 ❑
- Grating Disc for breadcrumbs/ potatoes PNC 653778 ❑
- Grating Disc for parmesan/ chocolate PNC 653779 ❑

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Front

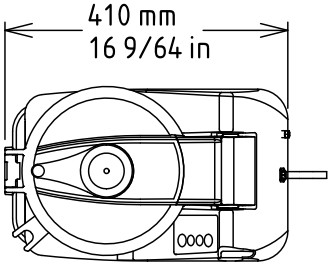


Side



EI = Electrical connection

Top



Electric

Supply voltage:	110-120 V/1N ph/60 Hz
Total Watts:	1.3 kW
Plug type:	USA NEMA 5-15P

Key Information:

External dimensions, Width:	9 15/16" (252 mm)
External dimensions, Depth:	19 1/16" (485 mm)
External dimensions, Height:	19 7/8" (505 mm)
Shipping width:	13 " (330 mm)
Shipping depth:	32 1/4" (820 mm)
Shipping height:	23 5/8" (600 mm)
Shipping weight:	71 lbs (32 kg)

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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