

Vegetable Slicer TR210 Vegetable Slicer, variable speed

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


602300 (TR210YVV)

 Vegetable Slicer, automatic
hopper, variable speed from
140 to 750 rpm

Short Form Specification

Item No. _____

For medium catering facilities, up to 1000 meals per service, specially designed for slicing, grating, julienne and dicing. Stainless steel automatic feed hopper allows large scale preparations (up to 2100kg/h).

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

Asynchronous industrial motor for heavy duty and longer life.

Safety granted by magnetic micro switch which stops the machine if hopper is not correctly positioned.

Waterproof (IP55) control panel with "no volt release" safety device.

Variable speed from 140 to 750 rpm. Table top version.

Manual lever-operated hopper, long vegetable hopper and ergonomic stand trolley available as optional accessories.

Main Features

- Continuous feed model, hopper capacity is 5/6 kg.
- High flexibility and ergonomy thanks to the available optional accessories.
- Smart design trolley to place the unit and the 2/1 GN tray to collect cut veggies, to maximize productivity and grant effortless operation (optional).
- Suitable for 100-800 meals for table service and up to 1000 meals for catering service.
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Delivered with:
 - automatic hopper
 - cutting chamber
 - ejector disc
- 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.
- Complete and wide selection of blades and grids available (diam. 205 mm).
- Long vegetable hopper (4 round hoppers with different size) available as optional accessory to better fit different type of vegetables/fruits.
- Lever operated hopper (including long vegetable and half moon hoppers) to reach the maximum precision in the result (optional).

Construction

- Discs (available on request) are made in stainless steel and dishwasher safe.
- All discs (available on request) are made in stainless steel and dishwasher safe.
- Long vegetable hopper, lever operated hopper and the smart trolley are made in stainless steel.
- Asynchronous silent industrial motor for heavy duty and longer life.
- Variable speed (140 to 750 rpm).
- Power: 500 Watts.

Included Accessories

- 1 of Ejector disc PNC 653772

Optional Accessories

- Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included) PNC 650065 ☐
- Stainless steel shredding disc with S-blades 4x4 mm PNC 650077 ☐
- Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) PNC 650078 ☐
- Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) PNC 650079 ☐
- Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) PNC 650080 ☐

APPROVAL: _____

- Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids) PNC 650081 ☐
- Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) PNC 650082 ☐
- Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) PNC 650083 ☐
- 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 4 mm (can be used for slicing or combined with grids) PNC 650085 ☐
- 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 S-blades 6 mm (can be used for slicing or combined with grids) PNC 650087 ☐
- 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 corrugated S-blades 2 mm (can be used for slicing or combined with grids) PNC 650089 ☐
- Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or combined with grids) PNC 650090 ☐
- Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids) PNC 650091 ☐
- Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc) PNC 650092 ☐
- Stainless steel lever-operated hopper for TR210 (no cutting chamber, no ejector) PNC 650094 ☐
- Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc) PNC 650107 ☐
- Stainless steel long vegetable hopper with 4 tubes different sizes with pusher (no cutting chamber, no ejector) for TR210 PNC 650109 ☐
- Cleaning tool for 5-8-10 mm dicing grids PNC 650110 ☐
- Dicing kit 10x10x10mm, diam. 205mm (10mm aluminum slicing pressing disc, 10mm grid and grid cleaning tool) PNC 650112 ☐
- 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 ☐
- 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 ☐
- Aluminum pressing/slicing disc with straight blades 10 mm - for dicing PNC 650115 ☐

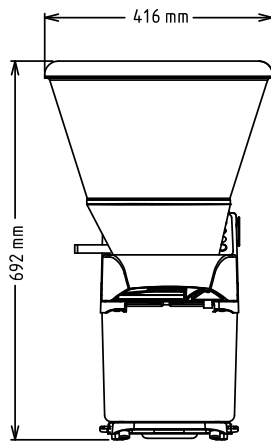
- Aluminum pressing/slicing disc with straight blades 8 mm - for dicing PNC 650116 ☐
- Stainless steel shredding disc with S-blades 2x8 mm PNC 650158 ☐
- Stainless steel shredding disc with S-blades 2x10 mm PNC 650159 ☐
- Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids) PNC 650160 ☐
- Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids) PNC 650161 ☐
- 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 corrugated S-blades 10 mm (can be used for slicing or combined with grids) PNC 650164 ☐
- Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids) PNC 650165 ☐
- Stainless steel shredding disc with S-blades 2x2 mm PNC 650166 ☐
- Stainless steel shredding disc with S-blades 3x3 mm PNC 650167 ☐
- Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs) PNC 650178 ☐
- Dicing grid 5x5 mm PNC 653566 ☐
- Dicing grid 8x8 mm PNC 653567 ☐
- Dicing grid 10x10 mm PNC 653568 ☐
- Dicing grid 12x12 mm PNC 653569 ☐
- Dicing grid 20x20 mm PNC 653570 ☐
- Grid for chips 6x6 mm PNC 653571 ☐
- Grid for chips 8x8 mm PNC 653572 ☐
- Grid for chips 10x10 mm PNC 653573 ☐
- Support for 1 disc, diam. 175mm and 205mm 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 ☐
- Stainless steel grating disc for knoedeln and bread PNC 653778 ☐
- Stainless steel grating disc for parmesan and bread PNC 653779 ☐



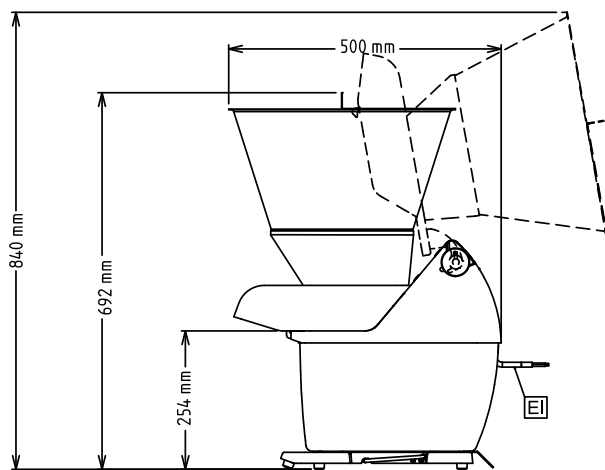
Electrolux
PROFESSIONAL

Vegetable Slicer TR210 Vegetable Slicer, variable speed

Front

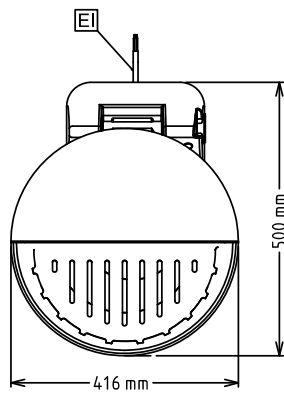


Side



EI = Electrical inlet (power)

Top



Vegetable Slicer
TR210 Vegetable Slicer, variable speed

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

2025.08.06



Electrolux
PROFESSIONAL

Vegetable Slicer TR210 Vegetable Slicer, variable speed

Electric

Supply voltage:	200-240 V/1N ph/50/60 Hz
Electrical power, max:	0.5 kW
Total Watts:	0.5 kW

Capacity:

Performance (up to):

Key Information:

External dimensions, Width:	416 mm
External dimensions, Depth:	490 mm
External dimensions, Height:	690 mm
Shipping weight:	37 kg



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