

Vegetable Slicer

TR210 Vegetable Slicer with Automatic Hopper on trolley, Variable Speed

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



CC0H6B (CC0H6B)

Vegetable Slicer, automatic hopper, on stainless steel trolley, 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).

Freestanding configuration thanks to the smart design trolley, which can host both the machine and the 2/1 GN tray to collect the cut vegetables.

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 model (from 140 to 750 rpm).

Manual lever-operated hopper, long vegetable hopper available as optional accessories.

Main Features

- 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
 - smart design trolley to place the unit and the 2/1 GN tray to collect cut veggies, to maximize productivity and grant effortless operation
- Continuous feed model, hopper capacity is 5/6 kg.
- 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).
- High flexibility and ergonomics thanks to the available optional accessories.
- 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

- Automatic hopper are made entirely in stainless steel for better durability.
- Long vegetable hopper, lever operated hopper and the smart trolley are made in stainless steel.
- Power: 500 Watts.
- Asynchronous silent industrial motor for heavy duty and longer life.
- Variable speed from 140 to 750 rpm.
- Improved fixing of long vegetable hopper pusher.
- Wide range of optional stainless steel discs and grids (dishwasher safe) available.

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	<input type="checkbox"/>	• Stainless steel shredding disc with S-blades 2x10 mm	PNC 650159	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids)	PNC 650082	<input type="checkbox"/>	• Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids)	PNC 650160	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	PNC 650083	<input type="checkbox"/>	• Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids)	PNC 650161	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids)	PNC 650084	<input type="checkbox"/>	• Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids)	PNC 650162	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids)	PNC 650085	<input type="checkbox"/>	• Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids)	PNC 650164	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	PNC 650086	<input type="checkbox"/>	• Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids)	PNC 650165	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids)	PNC 650087	<input type="checkbox"/>	• Stainless steel shredding disc with S-blades 2x2 mm	PNC 650166	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids)	PNC 650088	<input type="checkbox"/>	• Stainless steel shredding disc with S-blades 3x3 mm	PNC 650167	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids)	PNC 650089	<input type="checkbox"/>	• Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)	PNC 650178	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or combined with grids)	PNC 650090	<input type="checkbox"/>	• Dicing grid 5x5 mm	PNC 653566	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids)	PNC 650091	<input type="checkbox"/>	• Dicing grid 8x8 mm	PNC 653567	<input type="checkbox"/>
• Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc)	PNC 650092	<input type="checkbox"/>	• Dicing grid 10x10 mm	PNC 653568	<input type="checkbox"/>
• Stainless steel lever-operated hopper for TR210 (no cutting chamber, no ejector)	PNC 650094	<input type="checkbox"/>	• Dicing grid 12x12 mm	PNC 653569	<input type="checkbox"/>
• Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc)	PNC 650107	<input type="checkbox"/>	• Dicing grid 20x20 mm	PNC 653570	<input type="checkbox"/>
• Stainless steel long vegetable hopper with 4 tubes different sizes with pusher (no cutting chamber, no ejector) for TR210	PNC 650109	<input type="checkbox"/>	• Grid for chips 6x6 mm	PNC 653571	<input type="checkbox"/>
• Cleaning tool for 5-8-10 mm dicing grids	PNC 650110	<input type="checkbox"/>	• Grid for chips 8x8 mm	PNC 653572	<input type="checkbox"/>
• Dicing kit 10x10x10mm, diam. 205mm (10mm aluminum slicing pressing disc, 10mm grid and grid cleaning tool)	PNC 650112	<input type="checkbox"/>	• Grid for chips 10x10 mm	PNC 653573	<input type="checkbox"/>
• 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	<input type="checkbox"/>	• Support for 1 disc, diam. 175mm and 205mm	PNC 653632	<input type="checkbox"/>
• 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	<input type="checkbox"/>	• Ejector disc	PNC 653772	<input type="checkbox"/>
• Aluminum pressing/slicing disc with straight blades 10 mm - for dicing	PNC 650115	<input type="checkbox"/>	• Stainless steel grating disc 2 mm	PNC 653773	<input type="checkbox"/>
• Aluminum pressing/slicing disc with straight blades 8 mm - for dicing	PNC 650116	<input type="checkbox"/>	• Stainless steel grating disc 3 mm	PNC 653774	<input type="checkbox"/>
• Stainless steel shredding disc with S-blades 2x8 mm	PNC 650158	<input type="checkbox"/>	• Stainless steel grating disc 4 mm	PNC 653775	<input type="checkbox"/>
			• Stainless steel grating disc 7 mm	PNC 653776	<input type="checkbox"/>
			• Stainless steel grating disc 9 mm	PNC 653777	<input type="checkbox"/>
			• Stainless steel grating disc for knoedeln and bread	PNC 653778	<input type="checkbox"/>
			• Stainless steel grating disc for parmesan and bread	PNC 653779	<input type="checkbox"/>
			• Stainless steel automatic hopper for TR210 (no cutting chamber, no ejector), with agitator	PNC 653884	<input type="checkbox"/>

Components

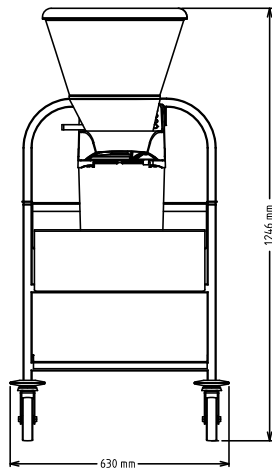
- 1 OF **650065** (TTXTR210) Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included)
 - **Shipping weight:** 37 kg
- 1 OF **602300** (TR210YVV) Vegetable Slicer, automatic hopper, variable speed from 140 to 750 rpm
 - **Shipping weight:** 37 kg



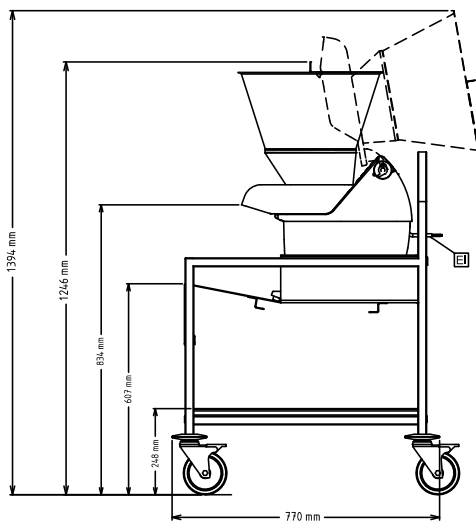
Electrolux
PROFESSIONAL

Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper on trolley, Variable Speed

Front

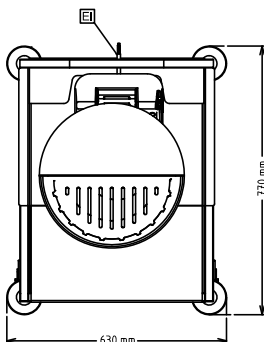


Side



EI = Electrical inlet (power)

Top



Electric

200-240 V/1N ph/50/60 Hz

Supply voltage:

Electrical power, max: 0.5 kW

Total Watts: 0.5 kW

Capacity:

Performance (up to): 2100 kg/hour

Key Information:

External dimensions, Width: 630 mm

External dimensions, Depth: 770 mm

External dimensions, Height: 1250 mm

Shipping weight:



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Speed
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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