FROFESSIONAL

Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper - 1 Speed



ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

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
- 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 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).
- 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

- All discs (available on request) are made in stainless steel and dishwasher safe.
- 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.
- 1 speed: 340 rpm
- Asynchronous silent industrial motor for heavy duty and longer life.

APPROVAL:



Vegetable Slicer
TR210 Vegetable Slicer with
Automatic Hopper - 1 Speed

		•	Stainless steel pressing/slicing disc with	PNC 650162	
Included Accessories1 of Ejector disc	PNC 653772		corrugated S-blades 8 mm (can be used for slicing or combined with grids)		
-	1110 000772				_
 Optional Accessories Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included) 	PNC 650065	•	Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids)	PNC 650164	
 Stainless steel shredding disc with S- blades 4x4 mm 	PNC 650077	•	Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing	PNC 650165	
 Stainless steel shredding disc with S- blades 6x6 mm (can also be used for Franch fries) 	PNC 650078	•	or combined with grids) Stainless steel shredding disc with S- blades 2x2 mm	PNC 650166	
 for French fries) Stainless steel shredding disc with S- blades 8x8 mm (can also be used 	PNC 650079	•	Stainless steel shredding disc with S- blades 3x3 mm	PNC 650167	
for French fries) • Stainless steel shredding disc with S-	PNC 650080	•	Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and	PNC 650178	
blades 10x10 mm (can also be used for French fries)			7mm grating discs) Dicing grid 5x5 mm	PNC 653566	
 Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids) 	PNC 650081	•	Dicing grid 8x8 mm Dicing grid 10x10 mm	PNC 653567 PNC 653568	
 Stainless steel pressing/slicing disc with S-blades 1 mm (can be used fo 	PNC 650082 r	•	Dicing grid 12x12 mm Dicing grid 20x20 mm	PNC 653569 PNC 653570	
 slicing or combined with grids) Stainless steel pressing/slicing disc with S-blades 2 mm (can be used 	PNC 650083	•	Grid for chips 6x6 mm Grid for chips 8x8 mm Grid for chips 10x10 mm	PNC 653571 PNC 653572 PNC 653573	
for slicing or combined with grids) • Stainless steel pressing/slicing disc	PNC 650084	•	Grid for chips 10x10 mm Ejector disc	PNC 653772	
with S-blades 3 mm (can be used for slicing or combined with grids)	1110 000004	•	Stainless steel grating disc 2 mm Stainless steel grating disc 3 mm	PNC 653773 PNC 653774	
 Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) 	PNC 650085	- •	Stainless steel grating disc 4 mm Stainless steel grating disc 7 mm Stainless steel grating disc 9 mm	PNC 653775 PNC 653776 PNC 653777	
 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 (car be used for slicing or combined with grids) 	PNC 650090				
 Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (car 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 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				
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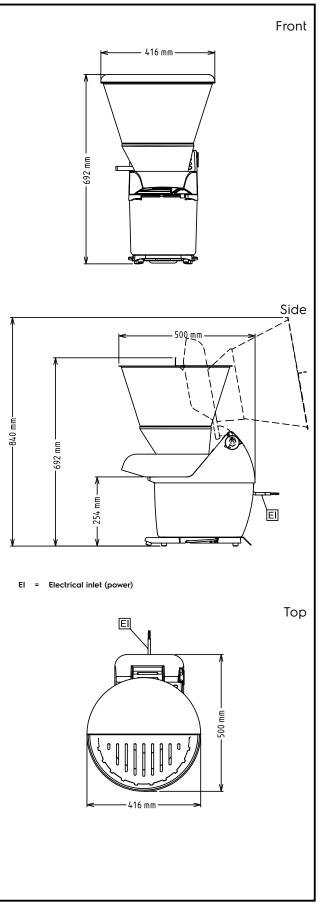


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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Electrolux PROFESSIONAL

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Electric

Supply voltage: 600457 (TR210Y1V) Electrical power max.: Total Watts:	220-240 V/1N ph/50 Hz 0.5 kW 0.5 kW				
Capacity:					
Performance (up to):	2100 kg/hour				
Key Information:					
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight:	416 mm 490 mm 690 mm 36 kg				

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