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:



	Veget	able	Slicer
TR210 Veg	etable	Slice	er with
Automatic F	loppe	r - 1 S	Speed

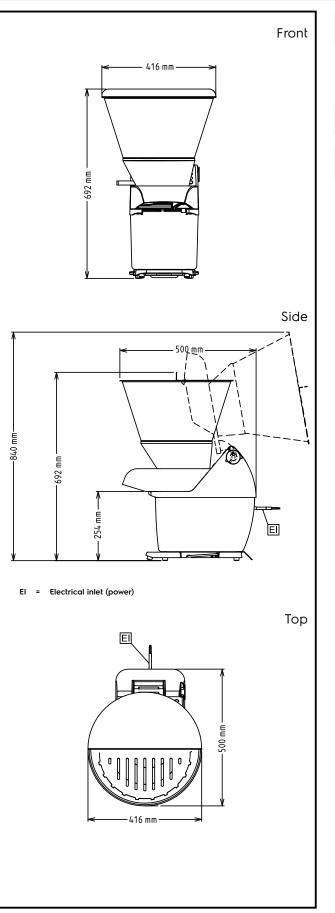
Included Accessories	DUO (57770	 Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids) 	PNC 650162
 1 of Ejector disc 	PNC 653772	used for slicing of combined with grids)	
 Optional Accessories Stainless steel trolley for TR210 with 1/1 GN 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 French fries) 	PNC 650078	 or combined with grids) Stainless steel shredding disc with S- blades 2x2 mm 	PNC 650166
 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- blades 10x10 mm (can also be used 	PNC 650080	 Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs) 	PNC 650178
 for French fries) Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used 	PNC 650081	 Set of 7 stainless steel discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm 	PNC 650179
 for slicing or combined with grids) Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) 	PNC 650082	shredding disc, 10x10mm dicing grid) • Dicing grid 5x5 mm • Dicing grid 8x8 mm • Dicing grid 10x10 mm	PNC 653566 PNC 653567
 Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) 	PNC 650083	 Dicing grid 10x10 mm Dicing grid 12x12 mm Dicing grid 20x20 mm 	PNC 653568 PNC 653569 PNC 653570
 Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids) 	PNC 650084	 Grid for chips 6x6 mm Grid for chips 8x8 mm Grid for chips 10x10 mm 	PNC 653571 PNC 653572 PNC 653573
 Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) 	PNC 650085	 Grid for chips 10x10 mm Ejector disc Stainless steel grating disc 2 mm 	PNC 653772 PNC 653773
 Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids) 	PNC 650086	 Stainless steel grating disc 3 mm Stainless steel grating disc 4 mm Stainless steel grating disc 7 mm 	PNC 653774 PNC 653775 PNC 653776
 Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids) 	PNC 650087	 Stainless steel grating disc 9 mm 	PNC 653777
 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 shredding disc with S- blades 2x8 mm 			
 Stainless steel shredding disc with S- blades 2x10 mm 			
 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		
is signing of combined with grids)			Vegetable Slicer



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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:	416 mm			
External dimensions, Depth:	490 mm			
External dimensions, Height:	690 mm			
Shipping weight:	36 kg			

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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.