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:



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	
 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 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	
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	

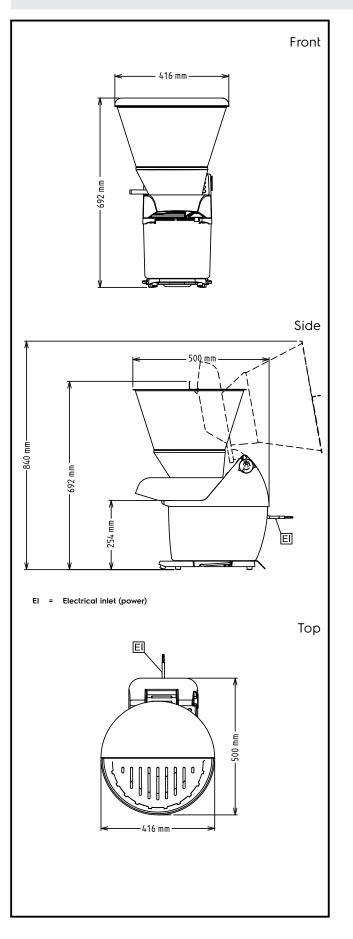


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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



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Electric

Supply voltage: 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: Shipping weight:	690 mm 36 kg



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