



**Electrolux**  
PROFESSIONAL

## Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper - 2 Speeds

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



600458 (TR210Y2V)

Vegetable Slicer, automatic  
hopper, 2 speeds 340-680  
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.

2 speed model (340 and 680 rpm). Table top version.

Manual lever-operated hopper, long vegetable hopper and ergonomic stand trolley 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
- 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 ergonomcy 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: 750 watts.
- 2 speeds: 340-680 rpm.
- Asynchronous silent industrial motor for heavy duty and longer life.

APPROVAL: \_\_\_\_\_



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#### Included Accessories

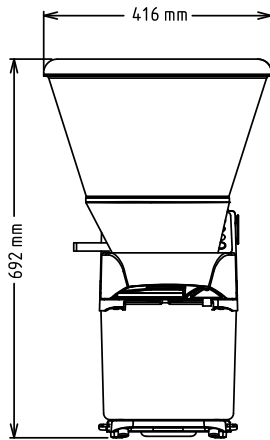
- 1 of Ejector disc PNC 653772

#### Optional Accessories

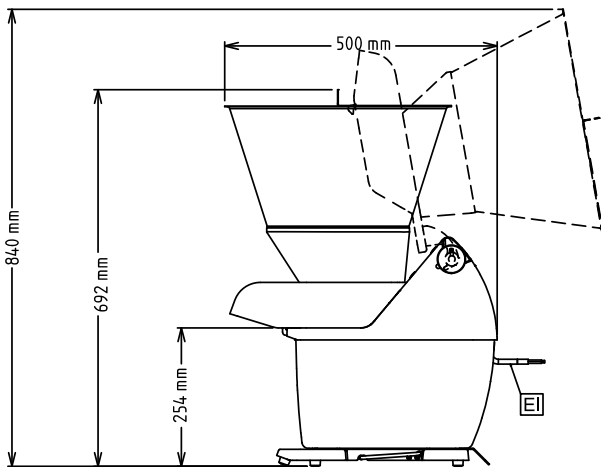
- |   |  |
|---|--|
| <ul style="list-style-type: none"> <li>• Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included) <span style="float: right;">PNC 650065</span> <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 4x4 mm <span style="float: right;">PNC 650077</span> <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) <span style="float: right;">PNC 650078</span> <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) <span style="float: right;">PNC 650079</span> <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) <span style="float: right;">PNC 650080</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650081</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650082</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650083</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650084</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650085</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650086</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650087</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650088</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650089</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650090</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650091</span> <input type="checkbox"/></li> <li>• Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc) <span style="float: right;">PNC 650092</span> <input type="checkbox"/></li> <li>• Stainless steel lever-operated hopper for TR210 (no cutting chamber, no ejector) <span style="float: right;">PNC 650094</span> <input type="checkbox"/></li> <li>• Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc) <span style="float: right;">PNC 650107</span> <input type="checkbox"/></li> </ul> | <ul style="list-style-type: none"> <li>• Stainless steel long vegetable hopper with 4 tubes different sizes with pusher (no cutting chamber, no ejector) for TR210 <span style="float: right;">PNC 650109</span> <input type="checkbox"/></li> <li>• Cleaning tool for 5-8-10 mm dicing grids <span style="float: right;">PNC 650110</span> <input type="checkbox"/></li> <li>• Dicing kit 10x10x10mm, diam. 205mm (10mm aluminum slicing pressing disc, 10mm grid and grid cleaning tool) <span style="float: right;">PNC 650112</span> <input type="checkbox"/></li> <li>• Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool <span style="float: right;">PNC 650113</span> <input type="checkbox"/></li> <li>• 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 <span style="float: right;">PNC 650114</span> <input type="checkbox"/></li> <li>• Aluminum pressing/slicing disc with straight blades 10 mm - for dicing <span style="float: right;">PNC 650115</span> <input type="checkbox"/></li> <li>• Aluminum pressing/slicing disc with straight blades 8 mm - for dicing <span style="float: right;">PNC 650116</span> <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 2x8 mm <span style="float: right;">PNC 650158</span> <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 2x10 mm <span style="float: right;">PNC 650159</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650160</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650161</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650162</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650164</span> <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids) <span style="float: right;">PNC 650165</span> <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 2x2 mm <span style="float: right;">PNC 650166</span> <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 3x3 mm <span style="float: right;">PNC 650167</span> <input type="checkbox"/></li> <li>• Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs) <span style="float: right;">PNC 650178</span> <input type="checkbox"/></li> <li>• Set of 7 stainless steel discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid) <span style="float: right;">PNC 650179</span> <input type="checkbox"/></li> <li>• Dicing grid 5x5 mm <span style="float: right;">PNC 653566</span> <input type="checkbox"/></li> <li>• Dicing grid 8x8 mm <span style="float: right;">PNC 653567</span> <input type="checkbox"/></li> <li>• Dicing grid 10x10 mm <span style="float: right;">PNC 653568</span> <input type="checkbox"/></li> <li>• Dicing grid 12x12 mm <span style="float: right;">PNC 653569</span> <input type="checkbox"/></li> <li>• Dicing grid 20x20 mm <span style="float: right;">PNC 653570</span> <input type="checkbox"/></li> <li>• Grid for chips 6x6 mm <span style="float: right;">PNC 653571</span> <input type="checkbox"/></li> <li>• Grid for chips 8x8 mm <span style="float: right;">PNC 653572</span> <input type="checkbox"/></li> <li>• Grid for chips 10x10 mm <span style="float: right;">PNC 653573</span> <input type="checkbox"/></li> <li>• Support for 1 disc, diam. 175mm and 205mm <span style="float: right;">PNC 653632</span> <input type="checkbox"/></li> </ul> |
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- 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

Front

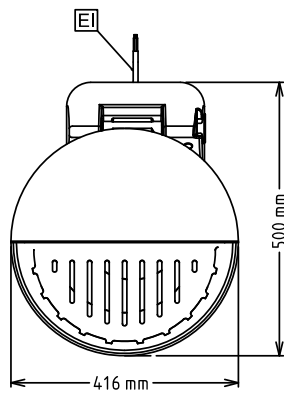


Side



EI = Electrical inlet (power)

Top


**Electric**

Supply voltage:

600458 (TR210Y2V) 380-440 V/3 ph/50/60 Hz

Electrical power max.:

0.75 kW

Total Watts:

0.75 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: 39 kg