

## Vegetable Slicer TRK45 Cutter Slicer - 4.5 LT -Variable Speed

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



600482 (TRK45YI)

Combined Cutter/Vegetable Slicer, variable speed 300 to 3700 rpm. Supplied with 4,5 It stainless steel Cutter bowl and lever operated feed hopper (CB certification) -Schuko plug

### **Short Form Specification**

#### Item No.

3 in 1 machine: cutter, emulsifier and slicer to slice, grate, liquidise, mix and mince in a matter of seconds. Easily change from vegetable slicer to food processor without any tool.

All parts in contact with food are removable, dismountable and dw safe. Incly system to change the motor base orientation (20°) to facilitate loading and unloading operations with the vegetable slicer attachment.

Vegetable slicer attachment: Universal vegetable slicer offering more than 80 different types of cuts. Long vegetable hopper (60mm diameter) integrated in the wide 3/4 moon stainless steel round hopper (215cm²). User-friendly stainless steel lever (better pressure control, with less effort for arms and shoulder), designed for right and left handed users. High discharge zone (up to 20cm) for GN containers. Automatic start/stop function will stop the machine when the lever hopper is lifted and will restart automatically when lowered.

Cutter-mixer: Stainless steel 4,5 litre bowl with unique design for mixing both large or small quantities. Unique high chimney increases the real capacity of the bowl (use up to 75% of nominal capacity). Transparent lid to check consistency of food and to eventually add ingredients without having to open the lid. Hinged cover, when lifted, remains open to permit a fast and easy check of preparation. Ergonomic and easily dismountable scraper, in heavy duty composite material, for better homogenization. Micro toothed blades in 420 AISI stainless steel. Multiple safety devices ensure the machine will only operate when the cover is properly closed and all parts are correctly

#### positioned.

Asynchronous industrial motor for heavy duty and longer life. Flat and waterproof control panel with on/off button, pulse function and variable speed (from 300 to 3700rpm).

#### **Main Features**

- 3 in 1 machine: cutter, emulsifier and vegetable slicer to slice, grate, liquidise, mix and mince in a matter of seconds.
- Incly system to incline motor base at 20° to better fit the vegetable slicer attachment.
- · Delivered with:
  - -Stainless steel lever operated feed hopper
  - -4,5 lt stainless steel cutter bowl, transparent lid, scraper and microtoothed blade rotor
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Long vegetables round hopper integrated in the feed arm, 3/4 moon roundish hopper to limit pre cutting operations.
- Emulsifier function (scraper) included as standard.
- Base fixed cover for a better handling.
- Red OFF, green ON buttons.
- Pulse function for coarse chopping.
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Automatic restart of the machine with the 3/4 moon shaped pusher in position.
- Magnetic safety system and motor brake. Prevents machine from running when vegetable preparation lever and/or hopper are lifted or when cutter lid is not properly closed.
- Automatic speed limitation according to the selected function (slicer or cutter).
- Complete and wide selection of blades and grids available (diam. 205 mm).
- Capacity:
  - -vegetable slicer productivity 550 kg/h, suitable for 100-400 meals for table service, up to 800 meals for catering service
  - -cutter mixer working capacity from 100 g to 2 kg, for 50-80 meals per service

#### Construction

- Asynchronous industrial motor with no brushes for high reliability and quiet functioning, stainless steel motor shaft.
- All blades (available on request) are made in stainless steel and dishwasher safe.
- Stainless steel bowl has a high chimney to ensure high productivity also when processing liquids.
- Feeding arm and hopper are made entirely in stainless steel. Aluminum motor housing.
- Vegetable cutting at 4 speeds up to 800 rpm. Food processing at 10 variable speeds: 300-3700 rpm.
- Power: 1.3 HP.
- IPX5 (IP55) waterproof, flat, touch-control panel.
- Compact and portable design.
- Improved ventilation system to manage smoothly

#### APPROVAL:





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heavy duty use.	lib.,		<ul> <li>Gastronomy Pack-set stainless steel discs (2mm, 5mm and 10mm slicing</li> </ul>	PNC 650093	
Improved incly system for better stability.     Improved fixing of long vagetable benner pusher.			pressing discs, 2mm grating disc,		
Improved fixing of long vegetable hopper pusher.      Main on off switch for added safety.			4x4mm shredding disc, 10x10mm dicing		
<ul><li>Main on/off switch for added safety.</li><li>Main switch ON/OFF on the back of the appliance.</li></ul>			<ul><li>grid)</li><li>Stainless steel shredding disc with S-</li></ul>	PNC 650158	
			blades 2x8 mm		_
Included Accessories	D) 10 / 57 500		<ul> <li>Stainless steel shredding disc with S- blades 2x10 mm</li> </ul>	PNC 650159	
<ul> <li>1 of Stainless steel bowl for 4,5 lt cutter mixer</li> </ul>	PNC 653589		<ul> <li>Stainless steel pressing/slicing disc with</li> </ul>	PNC 650160	
• 1 of Ejector disc	PNC 653772		S-blades 10 mm (can be used for slicing or combined with grids)	1110 000100	_
Optional Accessories			• Stainless steel pressing/slicing disc with	PNC 650161	
<ul> <li>Stainless steel shredding disc with S- blades 4x4 mm</li> </ul>			S-blades 12 mm (can be used for slicing or combined with grids)	DVIC (501/0	
<ul> <li>Stainless steel shredding disc with S- blades 6x6 mm (can also be used for French fries)</li> </ul>	PNC 650078		<ul> <li>Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids)</li> </ul>	PNC 650162	
<ul> <li>Stainless steel shredding disc with S- blades 8x8 mm (can also be used for French fries)</li> </ul>	PNC 650079		Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be	PNC 650164	
• Stainless steel shredding disc with S- blades 10x10 mm (can also be used	PNC 650080		used for slicing or combined with grids)	DNG /501/5	
<ul><li>for French fries)</li><li>Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used</li></ul>	PNC 650081		<ul> <li>Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids)</li> </ul>	PNC 650165	
for slicing or combined with grids)	PNC 650082		<ul> <li>Stainless steel shredding disc with S- blades 2x2 mm</li> </ul>	PNC 650166	
with S-blades 1 mm (can be used for slicing or combined with grids)	FINC 030002	•	<ul> <li>Stainless steel shredding disc with S- blades 3x3 mm</li> </ul>	PNC 650167	
	PNC 650083		<ul> <li>Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)</li> </ul>	PNC 650178	
with S-blades 3 mm (can be used for slicing or combined with grids)	PNC 650084		<ul> <li>Set of 7 stainless steel discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm</li> </ul>	PNC 650179	
with S-blades 4 mm (can be used for slicing or combined with grids)	PNC 650085		<ul> <li>shredding disc, 10x10mm dicing grid)</li> <li>Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models</li> </ul>	PNC 653283	
<ul> <li>Stainless steel pressing/slicing disc with S-blades 5 mm (can be used</li> </ul>	PNC 650086		• Dicing grid 5x5 mm	PNC 653566	
for slicing or combined with grids)			• Dicing grid 8x8 mm	PNC 653567	
	PNC 650087		Dicing grid 10x10 mm	PNC 653568	
with S-blades 6 mm (can be used			Dicing grid 12x12 mm	PNC 653569	
<ul><li>for slicing or combined with grids)</li><li>Stainless steel pressing/slicing disc</li></ul>	PNC 650088		<ul> <li>Dicing grid 20x20 mm</li> </ul>	PNC 653570	
with S-blades 8 mm (can be used	FINC 030000	_	<ul> <li>Grid for chips 6x6 mm</li> </ul>	PNC 653571	
for slicing or combined with grids)			<ul> <li>Grid for chips 8x8 mm</li> </ul>	PNC 653572	
	PNC 650089		• Grid for chips 10x10 mm	PNC 653573	
with corrugated S-blades 2 mm (can be used for slicing or combined with grids)			Stainless steel bowl for 4,5 lt cutter mixer  Time 1: 1	PNC 653589	
<ul> <li>Stainless steel pressing/slicing disc</li> </ul>	PNC 650090		• Ejector disc	PNC 653772	
with corrugated S-blades 3 mm (can		_	Stainless steel grating disc 2 mm     Stainless steel grating disc 3 mm	PNC 653773	
be used for slicing or combined with			Stainless steel grating disc 3 mm     Stainless steel grating disc 4 mm	PNC 653774	
grids)  • Stainless steel pressing/slicing disc	PNC 650091		Stainless steel grating disc 4 mm     Stainless steel grating disc 7 mm	PNC 653775 PNC 653776	
<ul> <li>Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can</li> </ul>	LINC 020041	_	<ul> <li>Stainless steel grating disc 7 mm</li> <li>Stainless steel grating disc 9 mm</li> </ul>	PNC 653776 PNC 653777	
be used for slicing or combined with			5 5	PNC 653777	
	PNC 650092		<ul><li>and bread</li><li>Stainless steel grating disc for parmesan</li></ul>		۰
(2mm and 5mm slicing pressing disc, 2mm grating disc)			and bread		-





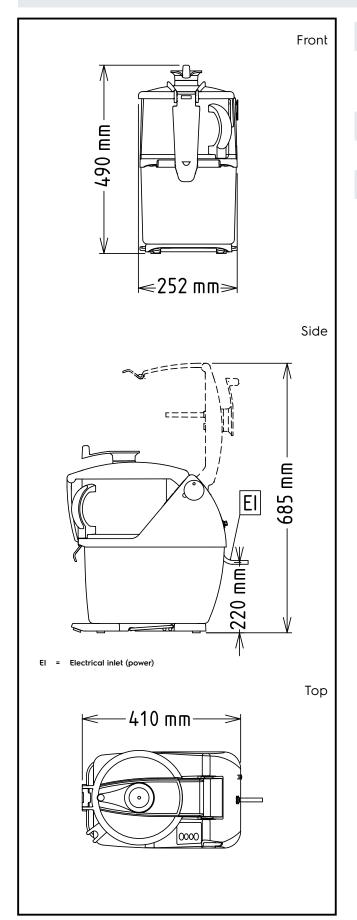








# Vegetable Slicer TRK45 Cutter Slicer - 4.5 LT -Variable Speed



ONVEL CE IEC IECE

Electric

Supply voltage:

600482 (TRK45YI) 200-240 V/1N ph/50/60 Hz

Electrical power max.: 1 kW Total Watts: 1 kW

Capacity:

Performance (up to): 550 kg/hour

Capacity: 4.5 litres

**Key Information:** 

External dimensions, Width: 252 mm 485 mm External dimensions, Depth: 505 mm External dimensions, Height: Shipping weight: 29 kg

