

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



600484 (TRK45YA)

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

### **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 3700 rpm).

#### 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.
- 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.
- 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.
- All blades (available on request) are made in stainless steel and dishwasher safe.
- Improved ventilation system to manage smoothly heavy duty use.

#### APPROVAL:





- Improved incly system for better stability.
- Improved fixing of long vegetable hopper pusher.





Included Accessories			Dicing kit 10x10x10mm, diam. 205mm PNC 650112 (10mm aluminum slicing pressing disc,	
<ul> <li>1 of Lid and bowl scraper for 4,5 lt cutter mixer</li> </ul>	PNC 650099		10mm grid and grid cleaning tool)  Gastronomy Pack-set discs (2mm, 5mm PNC 650113	
• 1 of Stainless steel bowl for 4,5 lt cutter mixer	PNC 653589		and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning	
,	PNC 653772		tool	
• 1 of Microtoothed blade rotor for 4,5 lt cutter mixer	PNC 053870		<ul> <li>Set of 7 discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm</li> </ul>	
Optional Accessories			grating discs, 4x4mm shredding disc,	
• Stainless steel shredding disc with S-	PNC 650077		10x10mm dicing grid) and grid cleaning tool	
blades 4x4 mm  • Stainless shoul shrodding disc with S	DNC 450078		Aluminum pressing/slicing disc with PNC 650115	
<ul> <li>Stainless steel shredding disc with S- blades 6x6 mm (can also be used for French fries)</li> </ul>	FINC 030070	_	<ul> <li>straight blades 10 mm - for dicing</li> <li>Aluminum pressing/slicing disc with pNC 650116</li> </ul>	
Stainless steel shredding disc with S- blades 8x8 mm (can also be used     Tranch (vic.)	PNC 650079		<ul> <li>straight blades 8 mm - for dicing</li> <li>Stainless steel shredding disc with S- PNC 650158 blades 2x8 mm</li> </ul>	
for French fries) • Stainless steel shredding disc with S-	PNC 650080		• Stainless steel shredding disc with S- PNC 650159	
blades 10x10 mm (can also be used for French fries)			<ul> <li>Stainless steel pressing/slicing disc with PNC 650160</li> </ul>	
<ul> <li>Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used</li> </ul>	PNC 650081		S-blades 10 mm (can be used for slicing or combined with grids)	
for slicing or combined with grids)	DVIC (50000		<ul> <li>Stainless steel pressing/slicing disc with PNC 650161</li> <li>S-blades 12 mm (can be used for slicing</li> </ul>	
<ul> <li>Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for</li> </ul>	PNC 650082		or combined with grids)	
slicing or combined with grids)  • Stainless steel pressing/slicing disc	PNC 650083		<ul> <li>Stainless steel pressing/slicing disc with PNC 650162 corrugated S-blades 8 mm (can be</li> </ul>	_
with S-blades 2 mm (can be used for slicing or combined with grids)		_	used for slicing or combined with grids)	
<ul> <li>Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids)</li> </ul>	PNC 650084		<ul> <li>Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids)</li> </ul>	
<ul> <li>Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids)</li> </ul>	PNC 650085		Stainless steel pressing/slicing disc with PNC 650165     S-blades 13 mm (can be used for slicing or combined with gride)	
Stainless steel pressing/slicing disc with S-blades 5 mm (can be used     Stainless steel pressing/slicing disc     with S-blades 5 mm (can be used)	PNC 650086		<ul> <li>or combined with grids)</li> <li>Stainless steel shredding disc with S-PNC 650166 blades 2x2 mm</li> </ul>	
<ul> <li>for slicing or combined with grids)</li> <li>Stainless steel pressing/slicing disc</li> </ul>	PNC 650087		<ul> <li>Stainless steel shredding disc with S- blades 3x3 mm</li> </ul>	
with S-blades 6 mm (can be used for slicing or combined with grids)			• Set of 4 stainless steel discs (2mm and PNC 650178	
<ul> <li>Stainless steel pressing/slicing disc with S-blades 8 mm (can be used</li> </ul>	PNC 650088		5mm slicing pressing discs, 2mm and 7mm grating discs)	
for slicing or combined with grids)  • Stainless steel pressing/slicing disc	PNC 650089		<ul> <li>Stainless steel work table with folding shelves and disk rack for TRK and TRS</li> </ul>	
with corrugated S-blades 2 mm		_	table top models  • Dicing grid 5x5 mm  PNC 653566	
(can be used for slicing or combined with grids)			• Dicing grid 8x8 mm PNC 653567	_
Stainless steel pressing/slicing disc	PNC 650090		• Dicing grid 10x10 mm PNC 653568	<u> </u>
with corrugated S-blades 3 mm (can			• Dicing grid 12x12 mm PNC 653569	_
be used for slicing or combined with			• Dicing grid 20x20 mm PNC 653570	
grids)	PNC 650091		• Grid for chips 6x6 mm PNC 653571	
<ul> <li>Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can</li> </ul>	PINC 030091		• Grid for chips 8x8 mm PNC 653572	
be used for slicing or combined with			• Grid for chips 10x10 mm PNC 653573	
grids)			• Stainless steel bowl for 4,5 lt cutter PNC 653589	
Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc)	PNC 650092		mixer • Support for 1 disc, diam. 175mm and PNC 653632	_
<ul> <li>Set of 3 stainless steel discs for Pizza</li> </ul>	PNC 650107		205mm	
(2mm and 4mm pressing/slicing		_	• Ejector disc PNC 653772	
discs with S-blades, 7mm grating			• Stainless steel grating disc 2 mm PNC 653773	
disc)			• Stainless steel grating disc 3 mm PNC 653774	
<ul> <li>Cleaning tool for 5-8-10 mm dicing grids</li> </ul>	PNC 650110		• Stainless steel grating disc 4 mm PNC 653775	

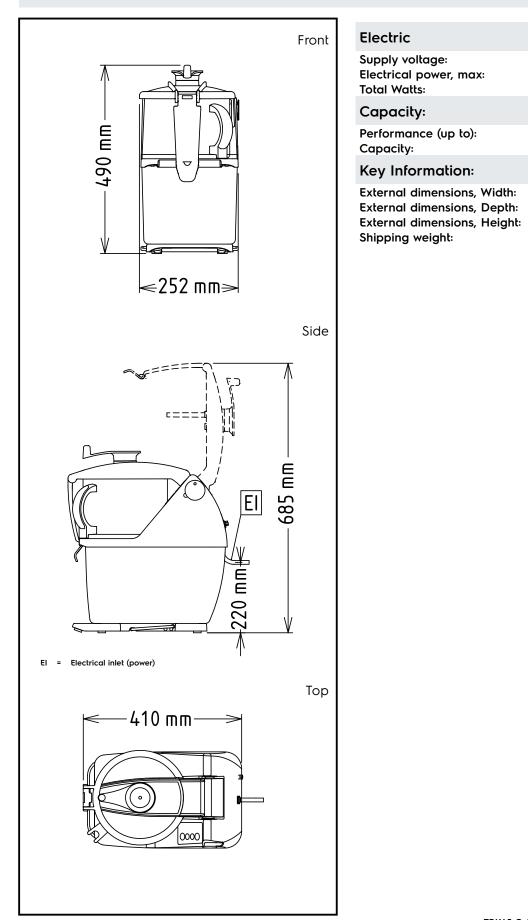




•	Stainless steel grating disc 7 mm	PNC 653776	
•	Stainless steel grating disc 9 mm	PNC 653777	
•	Stainless steel grating disc for knoedeln and bread	PNC 653778	
•	Stainless steel grating disc for parmesan and bread	PNC 653779	
•	Smooth blade rotor for 4,5 lt cutter mixer	PNC 653875	
•	Microtoothed blade rotor for 4,5 lt cutter mixer	PNC 653876	
•	Microtoothed blade rotor (for emulsions) for 4,5 lt cutter mixer	PNC 653877	







Electric					
Supply voltage: Electrical power, max: Total Watts:	200-240 V/1N ph/50/60 Hz 1 kW 1 kW				
Capacity:					
Performance (up to): Capacity:	550 kg/hour 4.5 litres				
Key Information:					
External dimensions, Width: External dimensions, Depth:	252 mm 485 mm				

505 mm

30.5 kg

