

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.





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Included Accessories	DNC 450000		 Dicing kit 10x10x10mm, diam. 205mm (10mm aluminum slicing pressing disc, 10mm grid and grid cleaning tool) 	PNC 650112	
 1 of Lid and bowl scraper for 4,5 lt cutter mixer 	PNC 650099		• 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,		
• 1 of Ejector disc	PNC 653772		10x10mm dicing grid) and grid cleaning tool		
• 1 of Microtoothed blade rotor for 4,5 It cutter mixer	PNC 653876		• Set of 7 discs (2mm, 5mm and 10mm	PNC 650114	
Optional Accessories			slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc,		
Stainless steel shredding disc with S- blades 4x4 mm	PNC 650077		10x10mm dicing grid) and grid cleaning tool		
Stainless steel shredding disc with S- blades 6x6 mm (can also be used)	PNC 650078		 Aluminum pressing/slicing disc with straight blades 10 mm - for dicing 	PNC 650115	
for French fries)			 Aluminum pressing/slicing disc with straight blades 8 mm - for dicing 	PNC 650116	
 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 2x8 mm	PNC 650158	
Stainless steel shredding disc with S- blades 10x10 mm (can also be used)	PNC 650080	_	 Stainless steel shredding disc with S- blades 2x10 mm 	PNC 650159	
for French fries) • Stainless steel pressing/slicing disc	PNC 650081		 Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing 	PNC 650160	
with S-blades 0,6 mm (can be used for slicing or combined with grids)	1110 000001		or combined with grids)Stainless steel pressing/slicing disc with	PNC 650161	
Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for	PNC 650082		S-blades 12 mm (can be used for slicing or combined with grids)		
slicing or combined with grids)			• Stainless steel pressing/slicing disc with	PNC 650162	
 Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) 	PNC 650083		corrugated S-blades & mm (can be used for slicing or combined with grids)		
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 corrugated S-blades 10 mm (can be used for slicing or combined with grids) 	PNC 650164	
 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 13 mm (can be used for slicing 	PNC 650165	
Stainless steel pressing/slicing disc with S-blades 5 mm (can be used)	PNC 650086		or combined with grids)Stainless steel shredding disc with S-	PNC 650166	
for slicing or combined with grids)		_	 blades 2x2 mm Stainless steel shredding disc with S- 	PNC 650167	
 Stainless steel pressing/slicing disc with S-blades 6 mm (can be used 	PNC 650087	_	blades 3x3 mm		
for slicing or combined with grids)Stainless steel pressing/slicing disc	PNC 650088		 Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs) 	PNC 650178	
with S-blades 8 mm (can be used for slicing or combined with grids)			 Stainless steel work table with folding 	PNC 653283	
Stainless steel pressing/slicing disc with corrugated S-blades 2 mm	PNC 650089		shelves and disk rack for TRK and TRS table top models		
(can be used for slicing or combined			Dicing grid 5x5 mm	PNC 653566	
with grids)			 Dicing grid 8x8 mm 	PNC 653567	
Stainless steel pressing/slicing disc	PNC 650090		 Dicing grid 10x10 mm 	PNC 653568	
with corrugated S-blades 3 mm (can be used for slicing or combined with			 Dicing grid 12x12 mm 	PNC 653569	
grids)			 Dicing grid 20x20 mm 	PNC 653570	
Stainless steel pressing/slicing disc	PNC 650091		 Grid for chips 6x6 mm 	PNC 653571	
with corrugated S-blades 6 mm (can			 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	u	mixer • Support for 1 disc, diam. 175mm and	PNC 653632	
 Set of 3 stainless steel discs for Pizza 	PNC 650107		205mm	DVIC (57772	
(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	
 Cleaning tool for 5-8-10 mm dicing grids 	PNC 650110		Stainless steel grating disc 4 mm	PNC 653775	

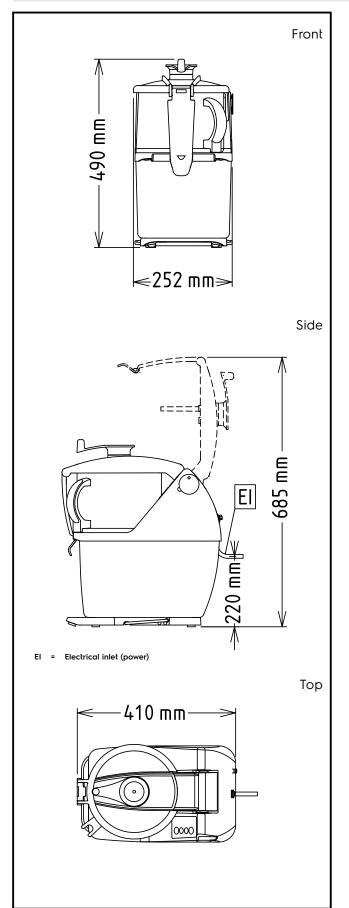




Stainless steel grating disc 7 mm	PNC 653776	
Stainless steel grating disc 9 mm	PNC 653777	
Stainless steel grating disc for knoedeln and bread	PNC 653778	
Stainless steel grating disc for parmesan and bread	PNC 653779	
Smooth blade rotor for 4,5 lt cutter mixer	PNC 653875	
Microtoothed blade rotor for 4,5 lt cutter mixer	PNC 653876	
Microtoothed blade rotor (for emulsions) for 4,5 lt cutter mixer	PNC 653877	
	Stainless steel grating disc for parmesan and bread Smooth blade rotor for 4,5 It cutter mixer Microtoothed blade rotor for 4,5 It cutter mixer Microtoothed blade rotor (for	Stainless steel grating disc 9 mm Stainless steel grating disc for knoedeln and bread Stainless steel grating disc for parmesan and bread Smooth blade rotor for 4,5 lt cutter mixer Microtoothed blade rotor for 4,5 lt cutter mixer Microtoothed blade rotor for 9NC 653875 Microtoothed blade rotor for 9NC 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:	252 mm

485 mm

505 mm

30.5 kg

External dimensions, Depth:

Shipping weight:

External dimensions, Height:

