

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



600488 (TRK55YA)

Combined Cutter/Vegetable Slicer, variable speed 300 to 3700 rpm. Supplied with 5,5 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 5,5 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.
- 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).
- Delivered with:
 - -Stainless steel lever operated feed hopper
 - -5,5 It stainless steel cutter bowl, transparent lid, scraper and microtoothed blade rotor
- 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 2,5 kg, for 50-100 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 heavy duty use.

APPROVAL:





	Improved incly system for better stab Improved fixing of long vegetable ha	=		•	Lid and bowl scraper for 5,5 lt cutter mixer	PNC 650102	
	IP24 throughout entire machine.	pper positer.			Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs	PNC 650107	
Ir	cluded Accessories				with S-blades, 7mm grating disc)		_
•	l of Lid and bowl scraper for 5,5 lt cutter mixer	PNC 650102			Cleaning tool for 5-8-10 mm dicing grids Dicing kit 10x10x10mm, diam. 205mm (10mm aluminum slicing pressing disc,	PNC 650110 PNC 650112	
	1 of Stainless steel bowl for 5,5 It cutter mixer	PNC 653590			10mm grid and grid cleaning tool) Gastronomy Pack-set discs (2mm, 5mm	PNC 650113	
	1 of Ejector disc for vegetable slicer TRS/TRK/TR210			•	and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc,	1110 030113	_
	1 of Microtoothed blade rotor for 5,5 It cutter mixer	PNC 653879			10x10mm dicing grid) and grid cleaning tool		_
С	ptional Accessories			•	Set of 7 discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm	PNC 650114	
	Stainless steel shredding disc with S- blades 4x4 mm	PNC 650077			grating discs, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning		
	Stainless steel shredding disc with S-	PNC 650078			tool	DNC / 50115	
	blades 6x6 mm (can also be used for French fries)				Aluminum pressing/slicing disc with straight blades 10 mm - for dicing	PNC 650115	
	Stainless steel shredding disc with S- blades 8x8 mm (can also be used	PNC 650079			Aluminum pressing/slicing disc with straight blades 8 mm - for dicing	PNC 650116	
	for French fries) Stainless steel shredding disc with S-	PNC 650080		•	Stainless steel shredding disc with S-blades 2x8 mm	PNC 650158	
	blades 10x10 mm (can also be used for French fries)			•	Stainless steel shredding disc with S-blades 2x10 mm	PNC 650159	
	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 10 mm (can be used for slicing or combined with grids)	PNC 650160	
	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 12 mm (can be used for slicing or combined with grids)	PNC 650161	
	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 corrugated S-blades 8 mm (can be used for slicing or combined with grids)	PNC 650162	
	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	PNC 650164	
•	Stainless steel pressing/slicing disc with S-blades 4 mm (can be used	PNC 650085			used for slicing or combined with grids)		
•	for slicing or combined with grids) Stainless steel pressing/slicing disc with S-blades 5 mm (can be used	PNC 650086		•	Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids)	PNC 650165	
	for slicing or combined with grids) Stainless steel pressing/slicing disc	PNC 650087		•	Stainless steel shredding disc with S- blades 2x2 mm	PNC 650166	
	with S-blades 6 mm (can be used for slicing or combined with grids)		_	•	Stainless steel shredding disc with S-blades 3x3 mm	PNC 650167	
	Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids)	PNC 650088		•	Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)	PNC 650178	
•	Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined	PNC 650089		•	Stainless steel work table with folding shelves and disk rack for TRK and TRS table top models	PNC 653283	
	with grids)		_	•	Dicing grid 5x5 mm	PNC 653566	
•	Stainless steel pressing/slicing disc	PNC 650090			Dicing grid 8x8 mm	PNC 653567	
	with corrugated S-blades 3 mm (can be used for slicing or combined with				Dicing grid 10x10 mm	PNC 653568	
	grids)				Dicing grid 12x12 mm	PNC 653569	
	Stainless steel pressing/slicing disc	PNC 650091			Dicing grid 20x20 mm	PNC 653570	_
	with corrugated S-blades 6 mm (can				Grid for chips 6x6 mm	PNC 653571	_
	be used for slicing or combined with				Grid for chips 8x8 mm	PNC 653572	
	grids)	DVIO (Grid for chips 10x10 mm	PNC 653573	_
	Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc)	PNC 650092			Stainless steel bowl for 5,5 It cutter mixer	PNC 653590	

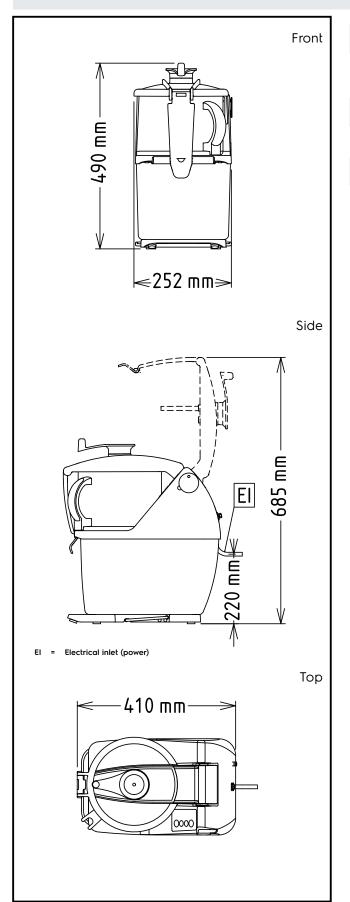




• Support for 1 disc, diam. 175mm and 205mm	PNC 653632	
• Ejector disc for vegetable slicer TRS/ TRK/TR210	PNC 653772	
• Stainless steel grating disc 2 mm	PNC 653773	
• Stainless steel grating disc 3 mm	PNC 653774	
• Stainless steel grating disc 4 mm	PNC 653775	
• Stainless steel grating disc 7 mm	PNC 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	
 Smooth blade rotor for 5,5 It cutter mixer 	PNC 653878	
 Microtoothed blade rotor for 5,5 lt cutter mixer 	PNC 653879	
 Microtoothed blade rotor (for emulsions) for 5,5 lt cutter mixer 	PNC 653880	







Electric							
Supply voltage: Electrical power, max: Total Watts:	200-240 V/1N ph/50/60 Hz 1.3 kW 1.3 kW						
Capacity:							
Performance (up to): Capacity:	550 kg/Cycle 5.5 litres						
Key Information:							
External dimensions, Width: External dimensions, Depth:	252 mm 485 mm						

505 mm

30.5 kg

External dimensions, Height:

Shipping weight:

