

## Vegetable Slicer TRS Vegetable Bench Cutter with Ejector

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



600247 (TRSC)

Vegetable Cutter for restaurant and caterers handling up to 300 meals with an hourly output up to 400 kg. With ejector and grey plastic Base

600399 (TRS3C)

Vegetable Cutter for restaurant and caterers handling up to 300 meals with an hourly output up to 400 kg. With ejector and grey plastic Base

## **Short Form Specification**

#### Item No.

Universal vegetable preparation machine for 80 different types of cuts. Plastic casing. Removable cover and feed arm in polished cast aluminium with incorporated magnetic safety device which only allows the cutter to operate if the hopper is closed. No volt release system. Self braking motor.

### **Main Features**

- Base inclined at 20° to provide easy loading and unloading.
- Complete and wide selection of blades and grids available (diam. 205 mm).
- Automatic restart of the machine with the halfmoon lever in position.
- Continuous feed model.
- Hopper easily removed for cleaning.
- Magnetic safety system and motor brake. Prevents machine from running when lever swings away or is open.
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Suitable for 100-300 meals for table service and up to 600 meals for catering service.
- Ergonomically design to work frontally and to reduce the working space around the machine.
- Delivered with: polished cast aluminium vegetable preparation attachment with a lever-integrated long vegetable hopper (52mm diameter) and a large half moon hopper (154x77mm).
- Plate speed at 340 RPM for precise cutting, slicing and dicing.

#### Construction

- Power: 370 watts.
- Compact and portable design.
- Asynchronous industrial motor with no brushes for high reliability and quiet functioning, stainless steel motor shaft.
- IP55 waterproof ON/OFF buttons, IP24 throughout the entire machine.

APPROVAL:





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Optional Accessories  • Stainless steel shredding disc with S-blades 4x4 mm	PNC 650077		<ul> <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</li> </ul>	PNC 650114	
<ul> <li>Stainless steel shredding disc with S- blades 6x6 mm (can also be used for French fries)</li> </ul>	PNC 650078		<ul> <li>Aluminum pressing/slicing disc with straight blades 10 mm - for dicing</li> </ul>	PNC 650115	
Stainless steel shredding disc with S- blades 8x8 mm (can also be used	PNC 650079		<ul> <li>Aluminum pressing/slicing disc with straight blades 8 mm - for dicing</li> </ul>	PNC 650116	
<ul> <li>for French fries)</li> <li>Stainless steel shredding disc with S-blades 10x10 mm (can also be used</li> </ul>	PNC 650080		Stainless steel shredding disc with S- blades 2x8 mm     Stainless sheel shredding disc with S	PNC 650158	
for French fries)	PNC 650081		<ul> <li>Stainless steel shredding disc with S- blades 2x10 mm</li> </ul>	PNC 650159	
<ul> <li>Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids)</li> </ul>			<ul> <li>Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids)</li> </ul>	PNC 650160	
<ul> <li>Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids)</li> </ul>	PNC 650082		<ul> <li>Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids)</li> </ul>	PNC 650161	
<ul> <li>Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)</li> </ul>	PNC 650083		<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 pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids)</li> </ul>	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 for slicing or combined with grids)	PNC 650085		used for slicing or combined with grids)	D. 10 / 501 / 5	
• Stainless steel pressing/slicing disc with S-blades 5 mm (can be used	PNC 650086		<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)  • Stainless steel pressing/slicing disc	PNC 650087		<ul> <li>Stainless steel shredding disc with S- blades 2x2 mm</li> </ul>	PNC 650166	
with S-blades 6 mm (can be used for slicing or combined with grids)		_	<ul> <li>Stainless steel shredding disc with S- blades 3x3 mm</li> </ul>	PNC 650167	
<ul> <li>Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids)</li> </ul>	PNC 650088		<ul> <li>Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)</li> </ul>	PNC 650178	
Stainless steel pressing/slicing disc	PNC 650089		Table with shelf and 1/1 GN tray	PNC 653180	
with corrugated S-blades 2 mm (can be used for slicing or combined with grids)			<ul> <li>Stainless steel work table with folding shelves and disk rack for TRK and TRS table top models</li> </ul>	PNC 653283	
Stainless steel pressing/slicing disc	PNC 650090		• Dicing grid 5x5 mm	PNC 653566	
with corrugated S-blades 3 mm (can be used for slicing or combined with			• Dicing grid 8x8 mm	PNC 653567	
grids)			Dicing grid 10x10 mm	PNC 653568	
Stainless steel pressing/slicing disc	PNC 650091		Dicing grid 12x12 mm	PNC 653569	
with corrugated S-blades 6 mm (can			Dicing grid 20x20 mm	PNC 653570	ū
be used for slicing or combined with			• Grid for chips 6x6 mm	PNC 653571	ā
grids)	DVIC / 50000		Grid for chips 8x8 mm	PNC 653572	ū
Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing)	PNC 650092		• Grid for chips 10x10 mm	PNC 653573	ū
disc, 2mm grating disc)	DVIC (50107		Support for 1 disc, diam. 175mm and	PNC 653632	
Set of 3 stainless steel discs for Pizza     (2mm and 4mm pressing/slicing)	PNC 650107		205mm	DNC / 57777	
(2mm and 4mm pressing/slicing 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	PNC 650110		<ul> <li>Stainless steel grating disc 4 mm</li> </ul>	PNC 653775	
grids			<ul> <li>Stainless steel grating disc 7 mm</li> </ul>	PNC 653776	
• Dicing kit 10x10x10mm, diam. 205mm	PNC 650112		<ul> <li>Stainless steel grating disc 9 mm</li> </ul>	PNC 653777	
(10mm aluminum slicing pressing disc, 10mm grid and grid cleaning tool)			<ul> <li>Stainless steel grating disc for knoedeln and bread</li> <li>Stainless steel grating disc for parmesan</li> </ul>		
Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool	PNC 650113		and bread		_



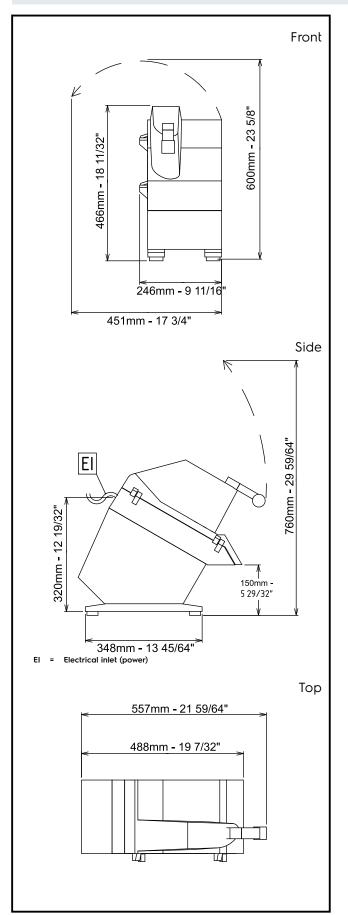








## Vegetable Slicer TRS Vegetable Bench Cutter with Ejector



#### **Electric**

Supply voltage:

**600247 (TRSC)** 220-240 V/1N ph/50 Hz 220-240/380-415 V/3

**600399 (TRS3C)** ph/50/60 Hz

Electrical power, max: 0.37 kW
Total Watts: 0.37 kW

Capacity:

Performance (up to): 400 kg/hour

**Key Information:** 

External dimensions, Width: 246 mm
External dimensions, Depth: 557 mm
External dimensions, Height: 466 mm

Shipping weight:

**600247 (TRSC)** 22 kg **600399 (TRS3C)** 21 kg







