

Vegetable Slicer TRS Vegetable Bench Cutter with Ejector

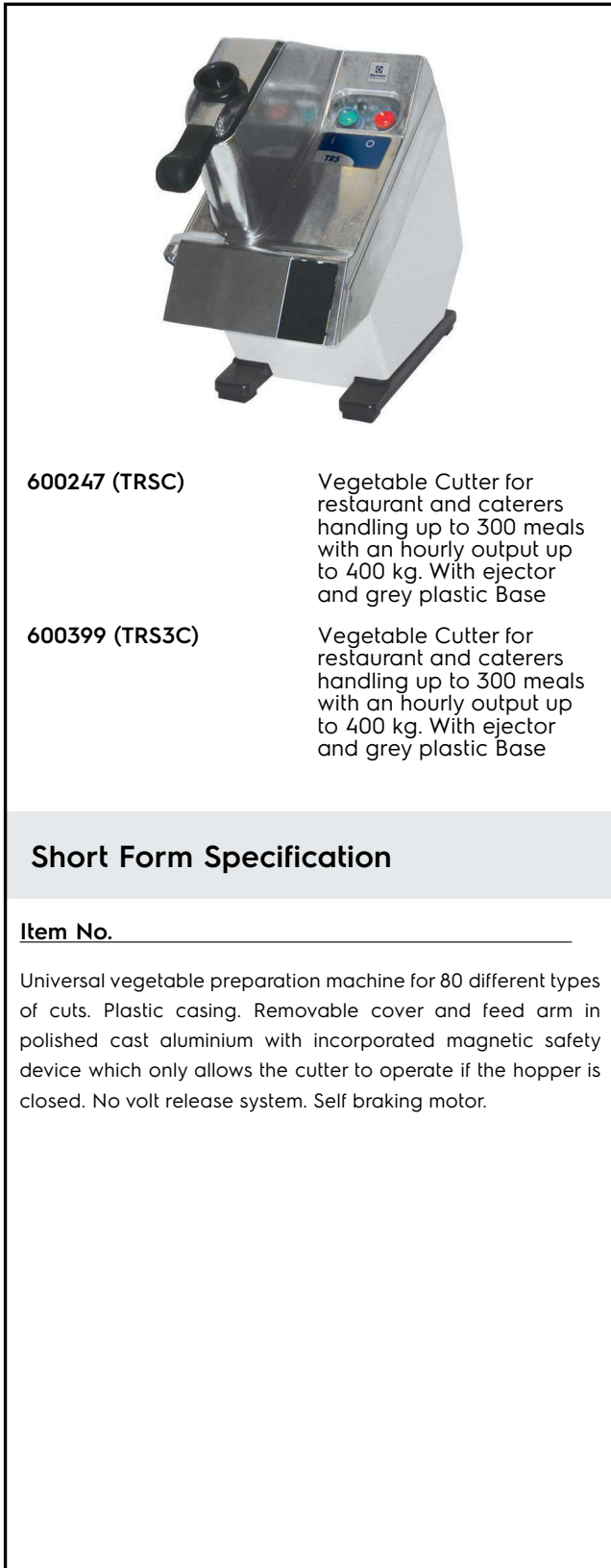
ITEM # _____

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 half-moon 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

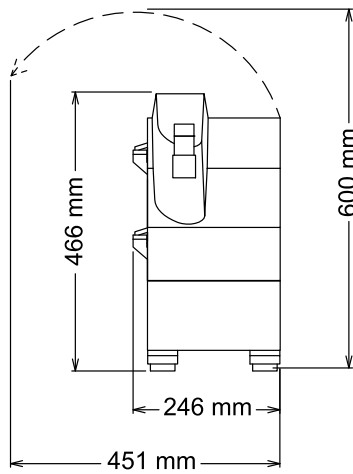
- Power: 370 watts.
- Compact and portable design.
- Asynchronous industrial motor with no brushes for high reliability and quiet functioning, stainless steel motor shaft.
- IP55 waterproof ON/OFF buttons, IP24 throughout the entire machine.

APPROVAL: _____

Optional Accessories

• Stainless steel shredding disc with S-blades 4x4 mm	PNC 650077	<input type="checkbox"/>	• Aluminum pressing/slicing disc with straight blades 10 mm - for dicing	PNC 650115	<input type="checkbox"/>
• Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries)	PNC 650078	<input type="checkbox"/>	• Aluminum pressing/slicing disc with straight blades 8 mm - for dicing	PNC 650116	<input type="checkbox"/>
• Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries)	PNC 650079	<input type="checkbox"/>	• Stainless steel shredding disc with S-blades 2x8 mm	PNC 650158	<input type="checkbox"/>
• Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries)	PNC 650080	<input type="checkbox"/>	• Stainless steel shredding disc with S-blades 2x10 mm	PNC 650159	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids)	PNC 650081	<input type="checkbox"/>	• Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids)	PNC 650160	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids)	PNC 650082	<input type="checkbox"/>	• Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids)	PNC 650161	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	PNC 650083	<input type="checkbox"/>	• Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids)	PNC 650162	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids)	PNC 650084	<input type="checkbox"/>	• Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids)	PNC 650164	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids)	PNC 650085	<input type="checkbox"/>	• Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids)	PNC 650165	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	PNC 650086	<input type="checkbox"/>	• Stainless steel shredding disc with S-blades 2x2 mm	PNC 650166	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids)	PNC 650087	<input type="checkbox"/>	• Stainless steel shredding disc with S-blades 3x3 mm	PNC 650167	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids)	PNC 650088	<input type="checkbox"/>	• Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)	PNC 650178	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids)	PNC 650089	<input type="checkbox"/>	• Set of 7 stainless steel discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid)	PNC 650179	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or combined with grids)	PNC 650090	<input type="checkbox"/>	• Table with shelf and 1/1 GN tray	PNC 653180	<input type="checkbox"/>
• Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids)	PNC 650091	<input type="checkbox"/>	• Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models	PNC 653283	<input type="checkbox"/>
• Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc)	PNC 650092	<input type="checkbox"/>	• Dicing grid 5x5 mm	PNC 653566	<input type="checkbox"/>
• Gastronomy Pack-set stainless steel discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid)	PNC 650093	<input type="checkbox"/>	• Dicing grid 8x8 mm	PNC 653567	<input type="checkbox"/>
• Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc)	PNC 650107	<input type="checkbox"/>	• Dicing grid 10x10 mm	PNC 653568	<input type="checkbox"/>
• Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids	PNC 650110	<input type="checkbox"/>	• Dicing grid 12x12 mm	PNC 653569	<input type="checkbox"/>
• Dicing set 10X10X10MM (10mm aluminum slicing pressing disc with 205mm diam. and 10mm grid)	PNC 650112	<input type="checkbox"/>	• Dicing grid 20x20 mm	PNC 653570	<input type="checkbox"/>
			• Grid for chips 6x6 mm	PNC 653571	<input type="checkbox"/>
			• Grid for chips 8x8 mm	PNC 653572	<input type="checkbox"/>
			• Grid for chips 10x10 mm	PNC 653573	<input type="checkbox"/>
			• Stainless steel grating disc 2 mm	PNC 653773	<input type="checkbox"/>
			• Stainless steel grating disc 3 mm	PNC 653774	<input type="checkbox"/>
			• Stainless steel grating disc 4 mm	PNC 653775	<input type="checkbox"/>
			• Stainless steel grating disc 7 mm	PNC 653776	<input type="checkbox"/>
			• Stainless steel grating disc 9 mm	PNC 653777	<input type="checkbox"/>
			• Stainless steel grating disc for knoedeln and bread	PNC 653778	<input type="checkbox"/>
			• Stainless steel grating disc for parmesan and bread	PNC 653779	<input type="checkbox"/>

Front


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

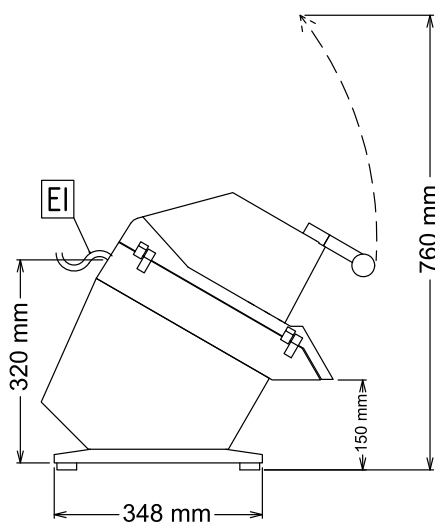
Key Information:
External dimensions, Width: 246 mm

External dimensions, Depth: 557 mm

External dimensions, Height: 466 mm

Shipping weight: 20 kg

Side



EI = Electrical inlet (power)

Top

