

## Vegetable Slicer

### TR210 Vegetable Slicer with Automatic Hopper on trolley, 2 Speed

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**600459 (TR210Y2VT)**

Vegetable Cutter, automatic hopper on stainless steel trolley, 2 speeds 340 &amp; 680 rpm.

### Short Form Specification

#### Item No.

For medium catering facilities, up to 1000 meals per service, specially designed for slicing, grating, julienne and dicing. Stainless steel automatic feed hopper allows large scale preparations (up to 2100 kg/h).

Freestanding configuration thanks to the smart design trolley, which can host both the machine and the 2/1 GN tray to collect the cut vegetables

Parts in contact with food - stainless steel hopper and cutting chamber - can be removed without tools and placed in a dishwasher for fast cleaning.

Asynchronous industrial motor for heavy duty and longer life.

Safety granted by magnetic micro switch which stops the machine if hopper is not correctly positioned.

Waterproof (IP55) control panel with "no volt release" safety device.

Two-speed model (340 and 680 rpm).

Manual lever-operated hopper, long vegetable hopper available as optional accessories.

### Main Features

- Suitable for 100-800 meals for table service and up to 1000 meals for catering service.
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Delivered with:
  - automatic hopper
  - cutting chamber
  - ejector disc
  - smart design trolley to place the unit and the 2/1 GN tray to collect cut veggies, to maximize productivity and grant effortless operation
- Continuous feed model, hopper capacity is 5/6 kg.
- All parts in contact with food are removable without the use of tools, stainless steel hopper, stainless steel lever and cutting chamber are dishwasher safe.
- Complete and wide selection of blades and grids available (diam. 205 mm).
- High flexibility and ergonomics thanks to the available optional accessories.
- Long vegetable hopper (4 round hoppers with different size) available as optional accessory to better fit different type of vegetables/fruits.
- Lever operated hopper (including long vegetable and half moon hoppers) to reach the maximum precision in the result (optional).

### Construction

- All discs (available on request) are made in stainless steel and dishwasher safe.
- Automatic hopper are made entirely in stainless steel for better durability.
- Long vegetable hopper, lever operated hopper and the smart trolley are made in stainless steel.
- Power: 750 watts.
- 2 speeds: 340-680 rpm.
- Asynchronous silent industrial motor for heavy duty and longer life.

APPROVAL: \_\_\_\_\_

#### Included Accessories

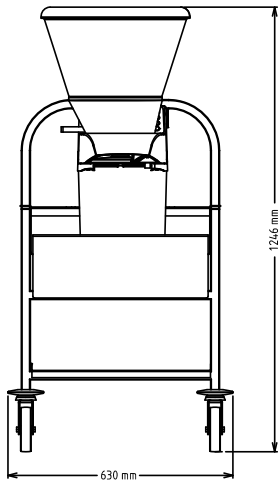
- 1 of Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included) PNC 650065
- 1 of Ejector disc PNC 653772

#### Optional Accessories

- |   |   |
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| <ul style="list-style-type: none"> <li>• Stainless steel shredding disc with S-blades 4x4 mm PNC 650077 <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) PNC 650078 <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) PNC 650079 <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) PNC 650080 <input type="checkbox"/></li> <li>• 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"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) PNC 650082 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) PNC 650083 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids) PNC 650084 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) PNC 650085 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids) PNC 650086 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids) PNC 650087 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids) PNC 650088 <input type="checkbox"/></li> <li>• 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"/></li> <li>• 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"/></li> <li>• 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"/></li> <li>• Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc) PNC 650092 <input type="checkbox"/></li> <li>• Stainless steel lever-operated hopper for TR210 (no cutting chamber, no ejector) PNC 650094 <input type="checkbox"/></li> <li>• 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"/></li> </ul> | <ul style="list-style-type: none"> <li>• Stainless steel long vegetable hopper with 4 tubes different sizes with pusher (no cutting chamber, no ejector) for TR210 PNC 650109 <input type="checkbox"/></li> <li>• Cleaning tool for TRS, TRK &amp; TR210 5-8-10 mm dicing grids PNC 650110 <input type="checkbox"/></li> <li>• Dicing kit 10x10x10mm, diam. 205mm (10mm aluminum slicing pressing disc, 10mm grid and grid cleaning tool) PNC 650112 <input type="checkbox"/></li> <li>• 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 <input type="checkbox"/></li> <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 tool PNC 650114 <input type="checkbox"/></li> <li>• Aluminum pressing/slicing disc with straight blades 10 mm - for dicing PNC 650115 <input type="checkbox"/></li> <li>• Aluminum pressing/slicing disc with straight blades 8 mm - for dicing PNC 650116 <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 2x8 mm PNC 650158 <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 2x10 mm PNC 650159 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids) PNC 650160 <input type="checkbox"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids) PNC 650161 <input type="checkbox"/></li> <li>• 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"/></li> <li>• 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"/></li> <li>• Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids) PNC 650165 <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 2x2 mm PNC 650166 <input type="checkbox"/></li> <li>• Stainless steel shredding disc with S-blades 3x3 mm PNC 650167 <input type="checkbox"/></li> <li>• Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs) PNC 650178 <input type="checkbox"/></li> <li>• Dicing grid 5x5 mm PNC 653566 <input type="checkbox"/></li> <li>• Dicing grid 8x8 mm PNC 653567 <input type="checkbox"/></li> <li>• Dicing grid 10x10 mm PNC 653568 <input type="checkbox"/></li> <li>• Dicing grid 12x12 mm PNC 653569 <input type="checkbox"/></li> <li>• Dicing grid 20x20 mm PNC 653570 <input type="checkbox"/></li> <li>• Grid for chips 6x6 mm PNC 653571 <input type="checkbox"/></li> <li>• Grid for chips 8x8 mm PNC 653572 <input type="checkbox"/></li> <li>• Grid for chips 10x10 mm PNC 653573 <input type="checkbox"/></li> <li>• Support for 1 disc, diam. 175mm and 205mm PNC 653632 <input type="checkbox"/></li> <li>• Ejector disc PNC 653772 <input type="checkbox"/></li> <li>• Stainless steel grating disc 2 mm PNC 653773 <input type="checkbox"/></li> <li>• Stainless steel grating disc 3 mm PNC 653774 <input type="checkbox"/></li> </ul> |
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- 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

Front



#### Electric

Supply voltage:

600459 (TR210Y2VT) 380-440 V/3 ph/50/60 Hz

Electrical power max.: 0.75 kW

Total Watts: 0.75 kW

#### Capacity:

Performance (up to): 2100 kg/hour

#### Key Information:

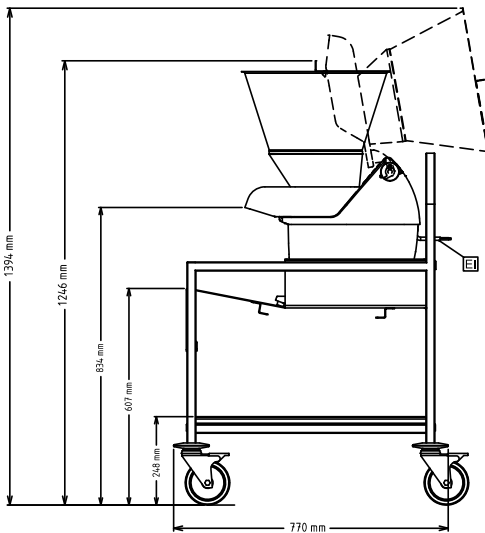
External dimensions, Width: 630 mm

External dimensions, Depth: 770 mm

External dimensions, Height: 1250 mm

Shipping weight: 84 kg

Side



EI = Electrical inlet (power)

Top

