

TRK – Combined Cutter-Slicer Range

The TRK combined cutter-slicer range is the ultimate, versatile solution to slicing and processing. Various options are available providing varying power and capacity.

Features:

- Easily change between vegetable slicer and food processor with change of attachments
- Inclined base for effective food slicing that also retracts back for food processing
- Smooth lines ensure easy cleaning
- Touch-button control panel to control speed and pulse is very user-friendly
- Scraper for food processor eliminates the need to open processor lid to remove food from the sides of the bowl in addition to keeping the lid clean for optimal visibility
- The extensive range of slicing discs and cutting blades makes even difficult preparations possible. See page 11 for optional blades



Adjustable base



Quick, simple function change-over

- Adjust the base from flat to inclined by simply moving a lever, making vegetable preparations even easier
- Convert from vegetable slicer to food processor in a few simple steps
- The variable speed from 300 to 3,300 rpm allows the "smooth as silk" processing of sauces and creams
- Pulse function for perfect results and complete control
- Heavy duty induction motor which provides reliable, long term performance and minimal maintenance

- Automatic detection of slicer or processor attachment connection. If the slicer attachment is connected, the TRK limits the speed for quality vegetable preparation. If the processor attachment is connected, the speed can extend to the maximum revolutions of 3,300 per minute, for efficient food processing. The user-friendly panel indicates the operating speed level.
- Optional vegetable slicer attachments available for shredding, grating, dicing and mincing your favourite recipes, see page 11
- Cutter-mixer attachment to mix, blend, chop and puree meats, vegetables, and even desserts
- Specially designed smooth or microtoothed blades in 420 AISI stainless steel guarantee foods will not separate
- Performance figures listed on page 24



Combined cutter-slicer



Winner of Janus 2007 De L'Industrie
 Award for outstanding products combining
 aesthetics and technology with function.

TRK45 – 4.5 litre Combined Cutter-Slicer

Model	Speed	Elec Con.	Phase	Power	RPM	Rotor incl.	Bowl	Blades
TRK45VV	Variable	10 Amp	1 Ph	1,000 W	300 - 3,300	Microtoothed	4.5 Lt	Nil

Inclusions:

- 4.5 litre stainless steel bowl, microtoothed blade (MBRK45), scraper and transparent lid
- Vegetable hopper and ejector plate



TRK45 Optional Accessories:



SLICER DISCS Not included, see page 11 for optional slicing discs available separately



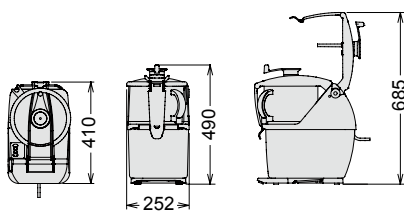
SBRK45 Smooth blade rotor for TRK45V



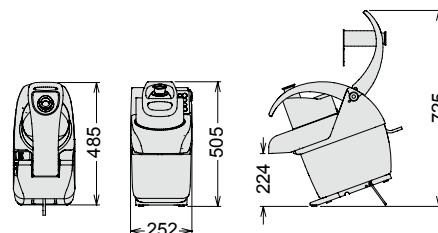
MBRK45 Microtoothed blade rotor for TRK45VV (note that one is supplied with TRK45VV)

Dimensions:

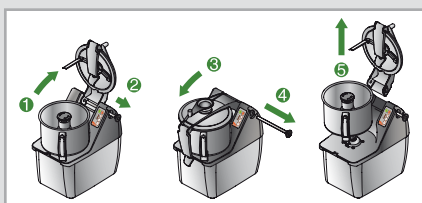
With cutter/processor attachment



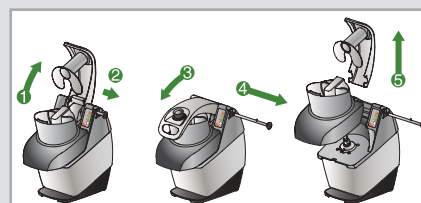
With slicer attachment



TRK – Combined Cutter - Slicer Features



Easily removable processing attachments



Easily removable slicing attachments

TRK55 – 5.5 litre Combined Cutter-Slicer

Model	Speed	Elec Con.	Phase	Power	RPM	Rotor incl.	Bowl	Blades
TRK55VV	Variable	10 Amp	1 Ph	1,300 W	300 - 3,300	Microtoothed	5.5 Lt	Nil

Inclusions:

- 5.5 litre stainless steel bowl, microtoothed blade (MBRK55), scraper and transparent lid
- Vegetable hopper and ejector plate



TRK55 Optional Accessories:



SLICER DISCS Not included, see page 11 for optional slicing discs available separately



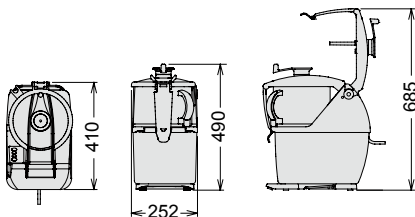
SBRK55 Smooth blade rotor for TRK55V



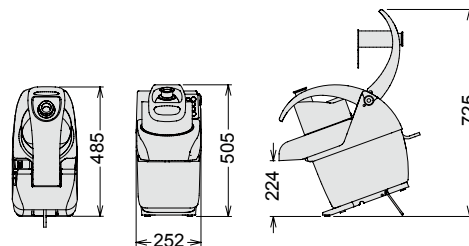
MBRK55 Microtoothed blade rotor for TRK55VV (note that one is supplied with TRK55VV)

Dimensions:

With cutter/processor attachment



With slicer attachment



TRK – Combined Cutter - Slicer Features



Smooth blade



Microtoothed blade

TRK70 – 7.0 litre Combined Cutter-Slicer

Model	Speed	Elec Con.	Phase	Power	RPM	Rotor incl.	Bowl	Blades
TRK70VV	Variable	10 Amp	1 Ph	1,500 W	300 - 3,300	Microtoothed	7.0 Lt	Nil

Inclusions:

- 7.0 litre stainless steel bowl, microtoothed blade (MBRK70), scraper and transparent lid
- Vegetable hopper and ejector plate



TRK70 Optional Accessories:



SLICER DISCS Not included, see page 11 for optional slicing discs available separately



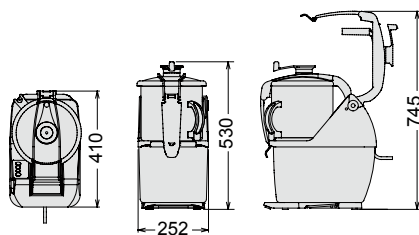
SBRK70 Smooth blade rotor for TRK70V



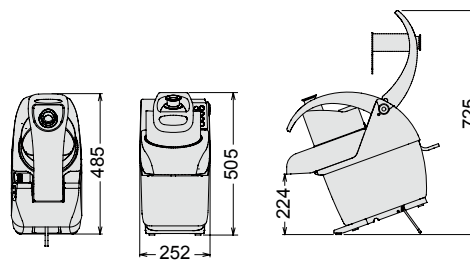
MBRK70 Microtoothed blade rotor for TRK70VV (note that one is supplied with TRK70VV)

Dimensions:

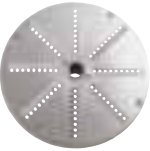











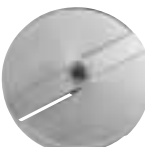




With cutter/processor attachment



With slicer attachment



TRK and TRS Slicing Discs

Disc	Model	Size (mm)	
 <p>Disc for julienne/grating</p>	J2 J3 J4 J7	2 3 4 7	
 <p>Disc with corrugated blades</p>	C2W C3W C6W	2 3 6	
 <p>Disc with curved blades</p>	C1C C2C C3C C5C	1 2 3 5	
 <p>Grid for chips (Grid discs to be used with slicing discs)</p>	FT06 FT08 FT10	6 x 6 8 x 8 10 x 10	
 <p>Dicing grid (Dicing grids to be used with slicing discs)</p>	MT05T MT08T MT10T MT12T MT20T	5 x 5 8 x 8 10 x 10 12 x 12 20 x 20	
 <p>Shredding/julienne disc</p>	AS2 AS3 AS4	2 3 4	
 <p>Slicing disc with straight blades</p>	C1 C2 C3 C6 C8 C10 C14	1 2 3 6 8 10 14	
 <p>Slicing disc for mozzarella (Can be used with grids)</p>	C10M	10	
 <p>Ejector plate</p>	OKJ002		

Performance Figures

Multi-green - combined cutter-slicer

Model	MUGX
Cutting capacity - kg/h carrots	100
Mincing capacity - kg/cycle meats	0.8
Preparation mayonnaise/sauces - kg/cycle mayonnaise	1

TRK – combined cutter-slicers

Model	TRK45VV	TRK55VV	TRK70VV
Cutting capacity - kg/h carrots	250	250	250
chips	500	500	500
dicing	450	450	450
Chopping capacity - kg/cycle condiments	1.3	1.6	2
Mincing capacity - kg/cycle meats	1.5	2.4	2.5
Preparation mayonnaise/sauces - kg/cycle mayonnaise	2	2.5	3.5
Pastry preparation - kg/cycle	1.3	2.4	2.5

TRS – vegetable slicers

Model	TRS1V501
Cutting capacity - kg/h carrots	250
chips	500
dicing	450
potatoes	250