

TRS – Vegetable Slicer

Outstanding quality and superior performance, the TRS is the ideal solution for slicing, dicing, grating, shredding and much more.

Features:

- A vast assortment of slicing discs allows quick and easy vegetable preparation. See page 11 for optional discs
- More than 70 different types of slices possible, ranging from the most simple to the most creative
- Vegetable hopper constructed of stainless steel
- Easily cleanable due to ergonomic design and smooth lines
- Compact, powerful and with a sturdy angled base (20° inclination) makes loading and unloading of discs and food quick and easy
- Large hopper guarantees a higher output and allows vegetables of a large size or unusual shape to be easily inserted



- Slicing celery, leeks, zucchini or cucumbers is made easy thanks to the special long vegetable hopper (60 mm diameter)
- Pulse control for precise slicing
- Only minimal pressure is required to process the vegetables thanks to the ergonomic and easy to lift handle



Long vegetable hopper



Touch button control



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

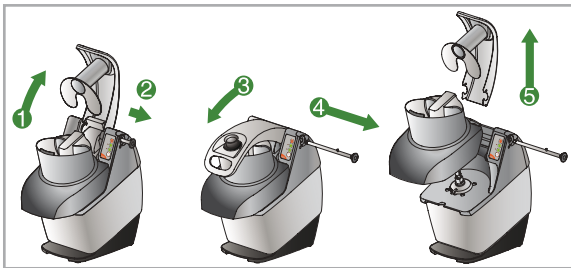
- Slice an entire cabbage or several tomatoes at once thanks to the large round stainless steel hopper (215 cm²)
- Save time and effort: powerful lever remains in upright position so operator can freely use both hands to feed vegetables
- Easy access to the cutting chamber so discs and ejector can be easily removed
- Powerful, quiet and requires no maintenance. Asynchronous industrial motor for heavy duty workload and longer life
- High discharge zone permits the use of deep gastronorm pans (up to 20 cm) to collect cut vegetables



High discharge zone



Large round hopper



Easily removable slicing attachments

- With a few simple movements all parts can be removed, without tools, and placed in a dishwasher for fast cleaning
- Multiple safety devices to protect the operator and stop the machine in case of misuse
- Automatic start/stop function will stop the machine when the lever hopper is lifted and will restart automatically when lowered
- Performance figures listed on page 24

TRS Vegetable Slicer

Model	Speed	Elec Con.	Phase	Power	RPM	Rotor incl.	Bowl	Blades
TRS1V501	One	10 Amp	1 Ph	500 W	360	N/A	N/A	Nil

Inclusions:

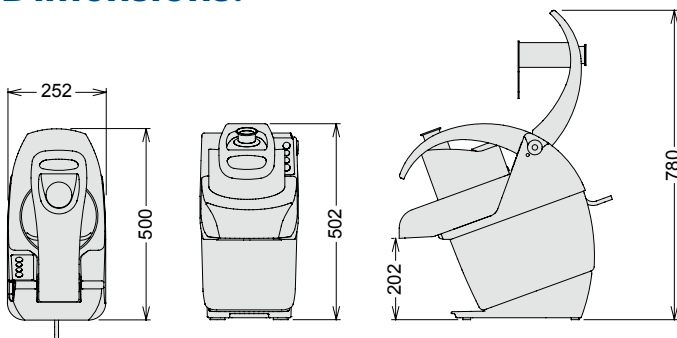
- Vegetable hopper and ejector plate

Optional Accessories:

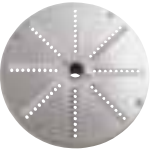











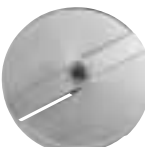






SLICER DISCS Not included, see page 11 for optional slicing discs available separately

Dimensions:



TRK and TRS Slicing Discs

Disc	Model	Size (mm)	
	J2 J3 J4 J7	2 3 4 7	
	C2W C3W C6W	2 3 6	
	C1C C2C C3C C5C	1 2 3 5	
	FT06 FT08 FT10	6 x 6 8 x 8 10 x 10	
	MT05T MT08T MT10T MT12T MT20T	5 x 5 8 x 8 10 x 10 12 x 12 20 x 20	
	AS2 AS3 AS4	2 3 4	
	C1 C2 C3 C6 C8 C10 C14	1 2 3 6 8 10 14	
	C10M	10	
	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