

Vegetable Slicer TR210 Vegetable Slicer with Automatic Hopper on trolley -Variable Speed

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



Vegetable Slicer

TR210 Vegetable Slicer with Automatic Hopper on trolley - Variable Speed

600111 (DTR210VV)

Vegetable slicer, automatic hopper, variable speed between 140 to 750 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.

Aluminum alloy motor base completely closed for complete protection against strong jets of water.

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. Variable speed model (from 140 to 750 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 unit has slicing, grating, shredding (julienne) as well as dicing and french fries capabilities.
- 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 ergonomy 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.
- Aluminum alloy motor housing, to improve motor ventilation without creating openings in the motor base frame.
- Power: 500 watts.
- Asynchronous silent industrial motor for heavy duty and longer life.
- Variable speed from 140 to 750 rpm.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).

Included Accessories

1 of Ejector disc
 PNC 653772

Optional Accessories

- Stainless steel long vegetable hopper with PNC 650063
 4 tubes different sizes with pusher (no cutting chamber, no ejector) for TR210
- Stainless steel lever-operated hopper for TR210 (no cutting chamber, no ejector)
- Stainless steel trolley for 2/1GN trays (GN PNC 650065 ☐ tray not included)
- Stainless steel shredding disc with Sblades 4x4 mm

 PNC 650077 □
 - Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries)

 PNC 650078 □

 PNC 650078 □

APPROVAL:



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 Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) 	PNC 650079 □
 Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) 	PNC 650080 □
 Stainless steel pressing/slicing disc with S- blades 0,6 mm (can be used for slicing or combined with grids) 	PNC 650081 □
 Stainless steel pressing/slicing disc with S- blades 1 mm (can be used for slicing or combined with grids) 	PNC 650082 □
Stainless steel pressing/slicing disc with S- blades 2 mm (can be used for slicing or combined with grids)	PNC 650083 □
Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids)	PNC 650084 🗖
Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids)	PNC 650085 □
Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	PNC 650086 □
Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids)	PNC 650087 □
Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids)	PNC 650088 🗆
 Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids) 	PNC 650089 🗅
 Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or combined with grids) 	PNC 650090 🗅
Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids)	PNC 650091 🗖
 Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc) 	PNC 650092 🗅
Gastronomy Pack-set stainless steel discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid)	PNC 650093 □
Stainless steel shredding disc with S-blades 2x8 mm	PNC 650158 □
 Stainless steel shredding disc with S-blades 2x10 mm 	PNC 650159 🗅
 Stainless steel pressing/slicing disc with S- blades 10 mm (can be used for slicing or combined with grids) 	PNC 650160 🗖
Stainless steel pressing/slicing disc with S- blades 12 mm (can be used for slicing or combined with grids)	PNC 650161 🗖
Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids)	PNC 650162 🗅
Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids)	PNC 650164 🗅
Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids)	PNC 650165 🗅
Stainless steel shredding disc with S-blades 2x2 mm	PNC 650166 🗖
Stainless steel shredding disc with S-blades 3x3 mm	PNC 650167 🗅

 Set of 4 stainless steel discs (2mm and 5mm slicil pressing discs, 2mm and 7mm grating discs) 	ngPNC 650178 🗅
 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 □
 Dicing grid 5x5 mm 	PNC 653566 □
 Dicing grid 8x8 mm 	PNC 653567 □
 Dicing grid 10x10 mm 	PNC 653568 □
 Dicing grid 12x12 mm 	PNC 653569 □
 Dicing grid 20x20 mm 	PNC 653570 □
 Grid for chips 6x6 mm 	PNC 653571 □
 Grid for chips 8x8 mm 	PNC 653572 🗆
Grid for chips 10x10 mm	PNC 653573 □
Ejector disc	PNC 653772 🗆
 Stainless steel grating disc 2 mm 	PNC 653773 🗆
 Stainless steel grating disc 3 mm 	PNC 653774 🗆
 Stainless steel grating disc 4 mm 	PNC 653775 □
 Stainless steel grating disc 7 mm 	PNC 653776 🗆
Stainless steel grating disc 9 mm	PNC 653777 □



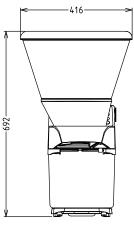


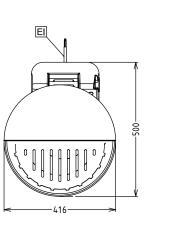




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Front416——>

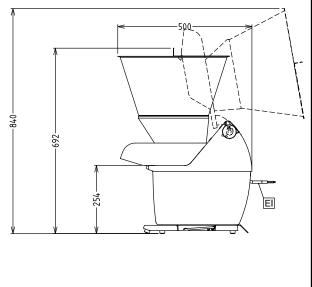




EI = Electrical inlet (power)

Side

Top



Electric

Supply voltage:

600111 (DTR210VV) 208-240 V/1 ph/50/60 Hz

Electrical power max.: 0.5 kW
Total Watts: 0.5 kW

Capacity:

Performance (up to):

Key Information:

External dimensions, Height:690 mmExternal dimensions, Width:416 mmExternal dimensions, Depth:490 mmShipping weight:32.4 kg

