

Vegetable Slicer - TRK70 Cutter Slicer - 7 LT Variable Speed



Vegetable Slicer

TRK70 Cutter Slicer - 7 LT - Variable Speed

603722 (DTRK70VVE)

Combined cutter/vegetable slicer, variable speed 300 to 3700 rpm. Supplied with 7 It stainless steel cutter bowl and lever operated feed hopper

Short Form Specification

Item No.

3 in 1 machine: cutter, emulsifier and slicer to slice, grate, liquidise, mix and mince in a matter of seconds. Easily change from vegetable slicer to food processor without any tool. All parts in contact with food are removable, dismountable and dw safe. Incly system to change the motor base orientation (20°) to facilitate loading and unloading operations with the vegetable slicer attachment. Vegetable slicer attachment: Universal vegetable slicer offering more than 80 different types of cuts. Long vegetable hopper (60 mm diameter) integrated in the wide 3/4 moon stainless steel round hopper (215 cm²). User-friendly stainless steel lever (better pressure control, with less effort for arms and shoulder). designed for right and left handed users. High discharge zone (up to 20 cm) for GN containers. Automatic start/stop function will stop the machine when the lever hopper is lifted and will restart automatically when lowered. Cutter-mixer: Stainless steel 7 litre bowl with unique design for mixing both large or small quantities. Unique high chimney increases the real capacity of the bowl (use up to 75% of nominal capacity). Transparent lid to check consistency of food and to eventually add ingredients without having to open the lid. Hinged cover, when lifted, remains open to permit a fast and easy check of preparation. Ergonomic and easily dismountable scraper, in heavy duty composite material, for better homogenization. Micro toothed blades in 420 AISI stainless steel. Multiple safety devices ensure the machine will only operate when the cover is properly closed and all parts are correctly positioned. Asynchronous industrial motor for heavy duty and longer life. Flat and waterproof control panel with on/off button, pulse function and variable speed (from 300 to 3700rpm).

ITEM #	_
MODEL #	
NAME #	-
	-
SIS #	-
AIA #	-

Main Features

- 3 in 1 machine: cutter, emulsifier and vegetable slicer to slice, grate, liquidise, mix and mince in a matter of seconds.
- Incly system to incline motor base at 20° to better fit the vegetable slicer attachment.
- Vegetable slicer unit has slicing, grating, shredding (julienne) as well as dicing and french fries capabilities.
 - Long vegetables round hopper integrated in the feed arm, 3/4 moon roundish hopper to limit pre cutting operations.
- Emulsifier function (scraper) included as standard.
- Base fixed cover for a better handling.
- Red OFF, green ON buttons.
- Pulse function to coarse chopping.
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Automatic restart of the machine with the 3/4 moon shaped pusher in position.
- Magnetic safety system and motor brake. Prevents machine from running when vegetable preparation lever and/or hopper are lifted or when cutter lid is not properly closed.
- Automatic speed limitation according to the selected function (slicer or cutter).
- Complete and wide selection of blades and grids available (diam. 205 mm).
- Delivered with:
- Stainless steel lever operated feed hopper
- 7 It stainless steel cutter bowl, transparent lid, scraper and microtoothed blade rotor
- Capacity:
 - vegetable slicer productivity 500 kg/h, suitable for 100-400 meals for table service, up to 800 meals for catering service
 cutter mixer working capacity from 150 g to 3.5 kg, for
 - 50-150 meals per service

Construction

- All blades (available on request) are made in stainless steel and dishwasher safe.
- Asynchronous industrial motor with no brushes for high reliability and quiet functioning, stainless steel motor shaft.
- Stainless steel bowl has a high chimney to ensure high productivity also when processing liquids (75% of the nominal capacity).
- Feeding arm and hopper are made entirely in stainless steel. Aluminum motor housing.
- Vegetable cutting at 4 speeds up to 800 rpm. Food processing at 10 variable speeds: 300-3700 rpm.
- IP24 throughout entire machine.
- Power: TRK70 1.3 HP.
- IPX5 (IP55) flat panel touch-control, waterproof panel.
- · Compact and portable design.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).

TO SAMA

APPROVAL:



Included Accessories

- 1 of Microtoothed blade rotor for 7 lt cutter mixer
- 1 of Lid and bowl scraper for 7 It cutter mixer PNC 653592

PNC 653584

PNC 653593

PNC 653772

PNC 650041 🗅

PNC 650077 🗅

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PNC 650087 🗅

PNC 650088 🗅

PNC 650089 🗅

- 1 of Stainless steel bowl for 7 It cutter mixer
- 1 of Ejector disc

Optional Accessories

- Microtooth blade rotor (emulsifier) for 7 It cutter mixer
- Stainless steel shredding disc with S-blades 4x4 mm
- Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries)
- Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries)
- Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries)
- Stainless steel pressing/slicing disc with Sblades 0,6 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with Sblades 1 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with Sblades 2 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with Sblades 3 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with Sblades 4 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with Sblades 5 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with Sblades 6 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with Sblades 6 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids)
- Bistrot Pack-set stainless steel discs (2mm and PNC 650092 5mm slicing pressing disc, 2mm grating disc)
- Gastronomy Pack-set stainless steel discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid)
 Stainless steel shredding disc with S-blades
 PNC 650158 □
- 2x8 mm
 Stainless steel shredding disc with S-blades PNC 650159 □
- Stanliess steel shreading disc with S-blades PNC 6
 2x10 mm
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- Stainless steel pressing/slicing disc with Sblades 10 mm (can be used for slicing or combined with grids)
 PNC 650160
 PNC 650160

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- Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with corrugated PNC 650162 □ S-blades 8 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with corrugated PNC 650164 S-blades 10 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with S-blades PNC 650165 13 mm (can be used for slicing or combined with grids)
- Stainless steel shredding disc with S-blades 2x2 PNC 650166 mm
- Stainless steel shredding disc with S-blades 3x3 PNC 650167 mm
- Set of 4 stainless steel discs (2mm and 5mm slicingPNC 650178 pressing discs, 2mm and 7mm grating discs)
- Set of 7 stainless steel discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid)
 Stainless steel work table with folding shelves and PNC 653283
- Stamless steel work table with folding sherves and PNC 653283 disk rack for TRK, TRS and TR200 table top models
- 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 🗅 · Smooth blade rotor for 7 It cutter mixer PNC 653583 🗆 Microtoothed blade rotor for 7 It cutter mixer PNC 653584 🗅 Lid and bowl scraper for 7 It cutter mixer PNC 653592 🗅 · Stainless steel bowl for 7 It cutter mixer PNC 653593 🗅 Smooth blade rotor (emulsifier) for 7 It cutter mixer PNC 653712 ٠ • 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 🗅 • Stainless steel grating disc for knoedeln and bread PNC 653778 🗆
- Stainless steel grating disc for knockern and bread PNC 653779
 Stainless steel grating disc for parmesan and bread PNC 653779

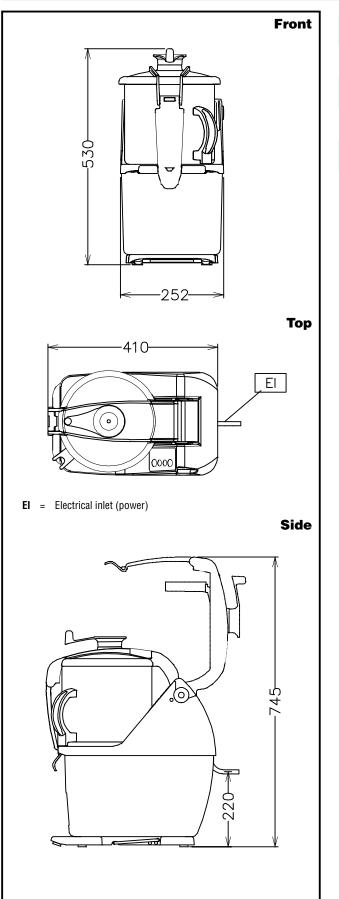


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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



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Electric

Supply voltage: 603722 (DTRK70VVE)	200-240 V/1N ph/50/60 Hz
Capacity:	
Performance (up to):	550 - kg/hour
Capacity:	7 liter
Key Information:	
External dimensions, Height:	530 mm
External dimensions, Width:	252 mm
External dimensions, Depth:	485 mm
Shipping weight:	31 kg
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