TRS Vegetable Slicer - 1 Speed - 3

Vegetable Slicer TRS Vegetable Slicer - 1 Speed - 370W

ITEM #		
MODEL #		
NAME #		
SIS #		
010 #		
AIA #		



Vegetable Slicer

TRS Vegetable Slicer - 1 Speed - 370W

603418 (DTRS1V371)

Vegetable slicer, 1 speed 340 rpm, 370 W. Lever operated hopper in stainless steel for intense use

Short Form Specification

Item No.

Universal vegetable slicer for more than 80 different types of cuts, thanks to more than 40 stainless steel dw safe discs

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

Compact and ergonomic design, user-friendly lever (better pressure control, with less effort for arms and shoulder), designed for right and left handed users.

Angled base (20°) facilitates loading and unloading operations. Long vegetable hopper (60mm diameter), integrated in the wide 3/4 moon round hopper (215cm²) in stainless steel. Asynchronous industrial motor for heavy duty and longer life. High discharge zone (up to 20cm) for GN containers. Pulse control for precise slicing. Automatic start/stop function will stop the machine when the lever hopper is lifted and will restart automatically when lowered. Waterproof (IP55) control panel and aluminium alloy motor base completely closed for complete protection against strong jets of water.

Main Features

- Suitable for 100-400 meals for table service and up to 800 meals for catering service.
- Vegetable slicer unit has slicing, grating, shredding (julienne) as well as dicing and french fries capabilities.
- · Delivered with:
 - All stainless steel vegetable prep attachment with a leverintegrated long vegetable hopper (60mm diameter) and a large round hopper (215cm²)
- Ergonomically designed for right and left-handed users, frontal working and to reduce working space around the machine.
- 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.
- Hopper easily removed for cleaning.
- Base inclined at 20° to provide easy loading and unloading.
- High discharge zone permits the use of deep GN containers (up to 20cm).
- Complete and wide selection of blades and grids available (diam. 205 mm).
- Pulse function for precise cutting.
- Magnetic safety system and motor brake. Prevents machine from running when lever swings away or is open.
- Automatic restart of the machine with the 3/4 moon shaped pusher in position.
- · Continuous feed model.
- · Red OFF, green ON buttons.

Construction

- All blades (available on request) are made in stainless steel and dishwasher safe.
- Power: 370 W single phase.
- 1 speed 340 rpm for precise cutting, slicing and dicing.
- · Compact and portable design.
- Asynchronous silent industrial motor for heavy duty and longer life.
- Feeding arm and hopper are made entirely in stainless steel.
 Aluminum motor housing.
- Water protected planetary system (IP55 electrical controls, IP23 overall machine).

Included Accessories

• 1 of Ejector disc	PNC 653772
Optional Accessories	
 Stainless steel shredding disc with S- blades 4x4 mm 	PNC 650077 □
 Stainless steel shredding disc with S- blades 6x6 mm (can also be used for French fries) 	PNC 650078 □
 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 □

APPROVAL:



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 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 🖵
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 Stainless steel pressing/slicing disc with S- blades 13 mm (can be used for slicing or combined with grids) 	PNC 650165 □
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blades 13 mm (can be used for slicing or combined with grids)Stainless steel shredding disc with S-blades	

 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 □
Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR200 table top models	PNC 653283 □
 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 🗅
Stainless steel grating disc for knoedeln and bread	PNC 653778 🗅
Stainless steel grating disc for parmesan and bread	PNC 653779 🗅



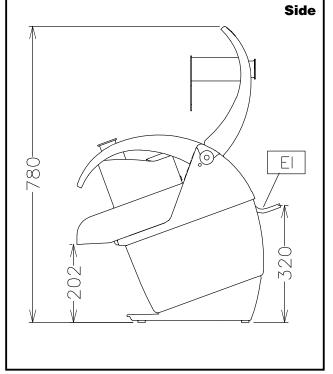


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Front Top 252



El = Electrical inlet (power)



Electric

Supply voltage:

603418 (DTRS1V371) 220-240 V/1N ph/50 Hz

Electrical power max.: 0.37 kW **Total Watts:** 0.37 kW

Capacity:

Performance (up to): 550 - kg/hour

Key Information:

External dimensions, Height: 502 mm **External dimensions, Width:** 252 mm External dimensions, Depth: 500 mm Shipping weight: 24 kg



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•	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 slicing pressing discs, 2mm and 7mm grating discs)	PNC 650178 🗅
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