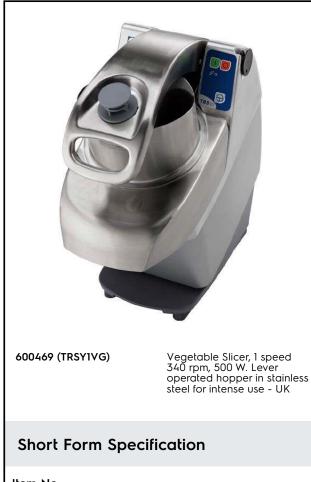


Vegetable Slicer TRS Vegetable Slicer - 1 Speed -500W - UK plug



Item No.

Universal vegetable slicer for more than 80 different types of cuts, thanks to several 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 (55,5mm 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. 1 speed (340rpm) and 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 control panel and aluminium alloy motor base completely closed for complete protection against strong jets of water. UK plug

Main Features

- Suitable for 100-400 meals for table service and up to 800 meals for catering service.
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- 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.
- 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.
- Base inclined at 20° to provide easy loading and unloading.
- Delivered with:
- All stainless steel vegetable prep attachment with a lever-integrated long vegetable hopper (55,5mm diameter) and a large round hopper (215cm²)

Construction

- All blades (available on request) are made in stainless steel and dishwasher safe.
- 1 speed: 340 rpm
- Power: 500 W single or three-phase.
- 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.
- Improved ventilation system to manage smoothly heavy duty use.
- Reinforced basement and feet to withstand the continuous movements of the unit.
- Improved fixing of long vegetable hopper pusher.

Included Accessories

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

APPROVAL:



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PNC 653772

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- Stainless steel shredding disc with S- PNC 650079 blades 8x8 mm (can also be used for French fries)
- Stainless steel shredding disc with S- PNC 650080 blades 10x10 mm (can also be used for French fries)
- Stainless steel pressing/slicing disc PNC 650081 with S-blades 0,6 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc PNC 650082 with S-blades 1 mm (can be used for slicing or combined with grids)

Stainless steel grating disc 2 mm

Stainless steel grating disc 3 mm

Stainless steel grating disc 4 mm

Stainless steel grating disc 7 mm

Stainless steel grating disc 9 mm

and bread

and bread

Stainless steel grating disc for knoedeln PNC 653778

Stainless steel grating disc for parmesan PNC 653779

PNC 650086

PNC 650088

- Stainless steel pressing/slicing disc PNC 650083 with S-blades 2 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc PNC 650089 with corrugated S-blades 2 mm (can be used for slicing or combined with grids)
- Stainless steel pressing/slicing disc PNC 650090 with corrugated S-blades 3 mm (can be used for slicing or combined with arids)
- 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 PNC 650092 (2mm and 5mm slicing pressing disc, 2mm grating disc)
- Gastronomy Pack-set stainless steel PNC 650093 □ discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid)
- Set of 3 stainless steel discs for Pizza PNC 650107 (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc)
- Cleaning tool for TRS, TRK & TR210 PNC 650110 5-8-10 mm dicing grids
- Dicing set 10X10X10MM (10mm PNC 650112 aluminum slicing pressing disc with 205mm diam. and 10mm grid)
- Aluminum pressing/slicing disc with PNC 650115 straight blades 10 mm - for dicing
- Aluminum pressing/slicing disc with PNC 650116 straight blades 8 mm - for dicing
- Stainless steel shredding disc with S- PNC 650158 blades 2x8 mm

•	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 slicing pressing discs, 2mm and 7mm grating discs)	PNC	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	
•	Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models	PNC	653283	
•	Dicing grid 5x5 mm	PNC	653566	
	Dicing grid 8x8 mm	PNC	653567	
	Dicing grid 10x10 mm	PNC	653568	
٠	Dicing grid 12x12 mm	PNC	653569	
٠	Dicing grid 20x20 mm	PNC	653570	
٠	Grid for chips 6x6 mm		653571	
	Grid for chips 8x8 mm		653572	
٠	Grid for chips 10x10 mm	PNC	653573	



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Vegetable Slicer

PNC 653773

PNC 653774

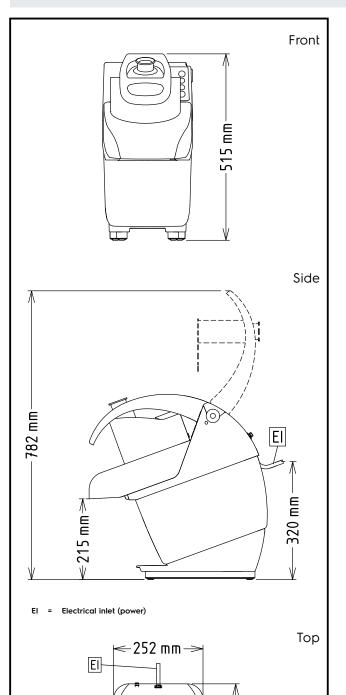
PNC 653775

PNC 653776

PNC 653777



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-500 mm-

CE

DNV-GL

Electric

Supply voltage: 600469 (TRSY1VG) Electrical power max.: Total Watts:	220-240 V/1N ph/50 Hz 0.5 kW 0.5 kW				
Capacity:					
Performance (up to):	550 - kg/hour				
Key Information:					
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight:	252 mm 500 mm 515 mm 22 kg				

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