

Vegetable Slicer TRK55 Cutter Slicer - 5.5 LT - Variable Speed

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Vegetable Slicer

TRK55 Cutter Slicer - 5.5 LT - Variable Speed

603704 (TRK55VVE)

Cutter/slicer, 5.5 liter - variable speed - 200-240/1/50-60

Short Form Specification

Item No.

3 in 1 machine: cutter, emulsifier and slicer to slice, grate, liquidize, mix and mince in a matter of seconds. Easily change from vegetable slicer to food processor without tools. All parts in contact with food are removable, dismantable and dishwasher safe. Incl 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 (60mm diameter) integrated in the wide 3/4 moon stainless steel round hopper (215cm²). 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 20cm) 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 5,5 liter 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 dismantable scraper, in heavy duty composite material, for better homogenization. Microtoothed 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).

Main Features

- 3 in 1 machine: cutter, emulsifier and vegetable slicer to slice, grate, liquidise, mix and mince in a matter of seconds.
- Incl system to incline motor base at 20° to better fit the vegetable slicer attachment.
- Delivered with:
 - Stainless steel lever operated feed hopper .
 - 5,5 lt stainless steel cutter bowl, transparent lid, scraper and microtoothed blade rotor.
- Vegetable slicer unit has slicing, grating, shredding 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 for precise cut and/or to fragment big pieces before starting the mixing process.
- All parts in contact with food are removable without the use of tools, completely dismantable 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 pusher plate is open, swings away or when the bowl lid is not properly closed.
- Automatic speed limitation according to the selected function (slicer or cutter).
- Complete selection of 35 blades and grids available.

Construction

- 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 real 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.
- Power: TRK55 - 1.3 HP.
- IPX5 (IP55) flat panel touch-control, waterproof panel.
- IP24 throughout entire machine.
- Capacity:
 - vegetable slicer productivity 250/500 kg/h, suitable for 100-400 meals for table service, up to 800 meals for catering service.
 - cutter mixer working capacity from 100 g to 3 kg, for 50-100 meals per service.
- Compact design.

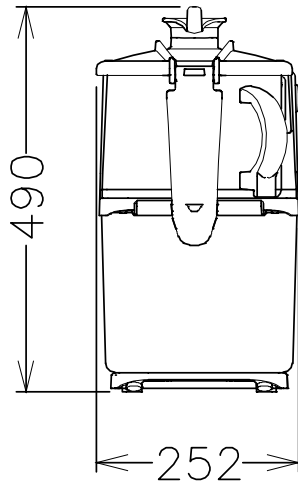
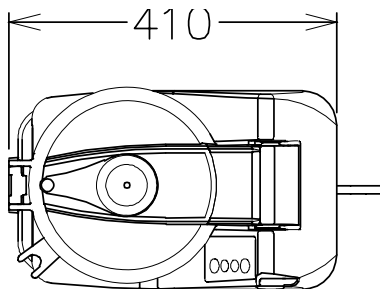
Included Accessories

- 1 of Microtoothed blade rotor for 5,5 lt cutter mixer PNC 653582
- 1 of Stainless steel bowl for 5,5 lt cutter mixer PNC 653590
- 1 of Lid and bowl scraper for 5,5 lt cutter mixer PNC 653591

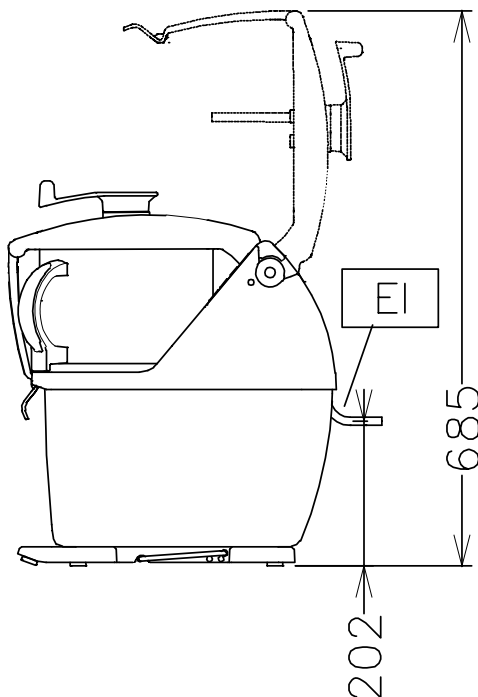
Optional Accessories

- Microtoothed blade rotor for 5,5 lt cutter mixer PNC 653582
- Stainless steel bowl for 5,5 lt cutter mixer PNC 653590
- Lid and bowl scraper for 5,5 lt cutter mixer PNC 653591

APPROVAL: _____

Front

Top


EI = Electrical connection

Side


Electric

Supply voltage:

603704(TRK55VVE) 200...240 V/1N ph/50/60 Hz

Connected load:

1.3 kW

Total Watts:

1.3 kW

Key Information

External dimensions, Height 505 mm

External dimensions, Width 252 mm

External dimensions, Depth 485 mm

External dimensions, Weight 27.4 kg

Shipping weight: 30.5 kg

ADDITIONAL FEATURES

- Feeding arm with integrated long-vegetable hopper (tube pusher), 60 mm in diameter. Ideal for carrots, zucchini and cucumbers.
- High discharge zone permits the use of deep GN containers.
- Plates and ejector may be removed in seconds by opening the cover.
- Two separate safety switches stop the machine in order to protect the operator from potentially dangerous conditions.

Uses of Food Processor:

- Mincing meats (tartare, sausage meat, patés, stuffing, mousses, etc.)
- Chopping condiments (parsley, garlic, onions, shallots, spices, etc.)
- Preparation of mayonnaise, mashes, flavored butters, purées, compotes, etc.
- Liquidizing frozen foodstuffs, fish soups with shellfish, etc.
- Preparation of all types of pastry.
- Pastry work (almond paste, sugared almonds, half and half, etc.)
- Preparation of all types of emulsions and sauces (pesto, guacamole, tapenade, hummus) thanks to the scraper and the specific rotor for emulsions.