Electrolux

Vegetable Slicer
TRS Vegetable Bench Cutter with Ejector

ITEM #

MODEL #

NAME #

SIS #

AIA #



600247 (TRSC)	Vegetable cutter for restaurant and caterers handling up to 300 meals with an hourly output up to 400 kg. With ejector and grey plastic base
600399 (TRS3C)	Vegetable cutter for restaurant and caterers handling up to 300 meals with an hourly output up to 400 kg. With ejector and grey plastic base

Short Form Specification

Item No.

Universal vegetable preparation machine for 80 different types of cuts. Plastic casing. Removable cover and feed arm in polished cast aluminium with incorporated magnetic safety device which only allows the cutter to operate if the hopper is closed. No volt release system. Self braking motor.

Main Features

- Base inclined at 20° to provide easy loading and unloading.
- Complete and wide selection of blades and grids available (diam. 205 mm).
- Automatic restart of the machine with the half-moon lever in position.
- Continuous feed model.
- Hopper easily removed for cleaning.
- Magnetic safety system and motor brake. Prevents machine from running when lever swings away or is open.
- Vegetable slicer unit has slicing, grating, shredding (julienne) as well as dicing and french fries capabilities.
- Suitable for 100-300 meals for table service and up to 600 meals for catering service.
- Ergonomically design to work frontally and to reduce the working space around the machine.
- Delivered with: polished cast aluminium vegetable preparation attachment with a lever-integrated long vegetable hopper (52mm diameter) and a large half moon hopper (154x77mm).
- Plate speed at 340 RPM for precise cutting, slicing and dicing.

Construction

- Power: 370 watts.
- Compact and portable design.
- Asynchronous industrial motor with no brushes for high reliability and quiet functioning, stainless steel motor shaft.
- IP55 waterproof ON/OFF buttons, IP24 throughout the entire machine.

APPROVAL:

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Optional Accessories

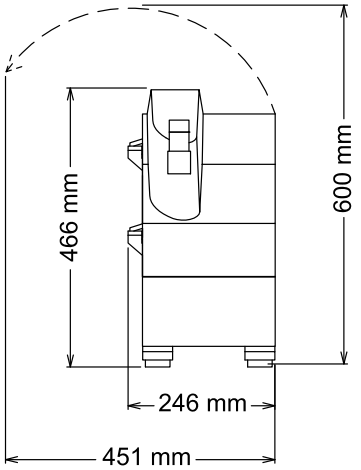
- Stainless steel shredding disc with S-blades 4x4 mm — PNC 650077 ❑
- Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) — PNC 650078 ❑
- Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) — PNC 650079 ❑
- Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) — PNC 650080 ❑
- 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 8 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 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 ❑
- Table with shelf and 1/1 GN tray — PNC 653180 ❑
- 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 ❑
- 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 ❑
- 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 ❑

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

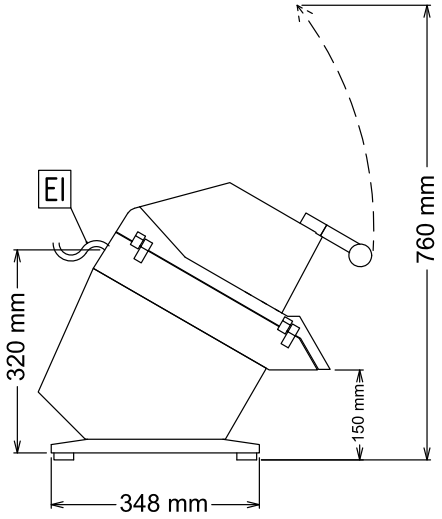
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Front

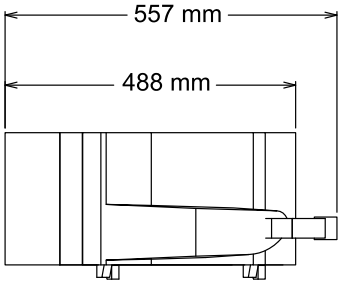


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	
600247 (TRSC)	220-240 V/1N ph/50 Hz
600399 (TRS3C)	220-240/380-415 V/3 ph/50/60 Hz
Electrical power max.:	0.37 kW
Total Watts:	0.37 kW

Capacity:

Performance (up to):	400 - kg/hour

Key Information:

External dimensions, Width:	246 mm
External dimensions, Height:	466 mm
External dimensions, Depth:	557 mm
Shipping weight:	20 kg

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