

Vegetable Slicer TrinityPro Combined Vegetable Slicer/ Cutter Mixer 2,6 Lt - Single Speed

602152 (COM26D)	Combined Vegetable Slicer and Cutter Mixer 2.6 It, with stainless steel bowl, 1500 rpm, 3 discs included (slicer 2mm, slicer 5mm, grater 3mm), Schuko plug	
Short Form Specification		
Item No.		
Combined Vegetable Slicer and Cutter Mixer with 2,6 litres, stainless steel bowl. Vegetable slicer ensures consistent cutting results thanks to the design patented lever-pusher. Constructed in a sturdy plastic material. 1,25 liters transparent half-moon hopper. Vegetables can be fed directly into the half moon hopper, a pusher presses the vegetables against the cutting discs ensuring an even cut in minimal time. 2 small		

hoppers for precise cuts on long vegetables dia. 55mm or 25mm. Ideal for grating, slicing/wavy slice, julienne and dicing. 3 discs included: slicer 2mm and 5mm, grater 3mm. A safety micro switch stops the blade when the feed hopper is opened. Cutter Mixer transparent copolyester lid with scraper and central feed

Cutter Mixer transparent copolyester lid with scraper and central feed hole for adding products in mid-cycle. Microtoothed blade rotor. Angled blades and conical base of the bowl ensure consistent mixing. All ingredients are processed evenly and quickly thanks to a special flow generated inside the bowl.

No-volt release system prevents accidental start of the appliance. All parts in contact with food are removable and Dishwasher safe. Waterproof, easy to clean, flat, soft-touch buttons. Single speed 1500 rpm with on/pulse/off function for simple operations. With Schuko plug.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	

## Main Features

- Combined appliance with two functions: vegetable slicer and cutter mixer.
- Equipped with vegetable slicer attachment for slicing, grating, shredding (julienne) as well as dicing and French fries cutting.
- Cutter mixer and emulsifier function included, for fast chopping, mixing, mincing, griding, liquidizing and kneading.
- Equipped with half moon hopper (1,25lt capacity) and 2 small round feed chutes: Ø 25mm and Ø 55mm, for precise slicing of long shaped vegetables.
- Uniform cuts and maximised load capacity, thanks to the design patented lever-pusher.
- Large output chute for efficient ejection. Fits up to 200mm high standard kitchen containers (like GN) under the output chute.
- Continuous feed model.
- Pulse function for quick and precise slicing and grating.
- Ergonomical frontal lever, suitable for left handed and right handed operators.
- Vegetable slicer blade stops when lever pusher is lifted for operator safety.
- Model includes 3 discs: slicer 2mm, slicer 5mm, grater 3mm.
- Optional discs and grids available of various sizes for slicing, dicing, grating and shredding (diam. 175mm).
- Includes 2,6 liter stainless steel bowl with micro-toothed blades rotor.
- Bowl/lid scraper included for uniform smooth results (emulsifying) and continuous working.
- Transparent lid, with funnel shaped hole, to add ingredients during use.
- All ingredients are processed evenly and quickly thanks to a special movement generated inside the bowl.
- Pulse function for coarse chopping.
- Easy to clean and waterproof control panel with flat on/off button and pulse function.
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Productivity: up to 100 settings per service for vegetable slicer, up to 50 settings per service for cutter mixer function.
- ErgoCert 4-star certification for ergonomic design and ease of use.

#### APPROVAL:





# Construction

- 1 speed: 1.500 rpm.
- Power: 500 Watts.
- Bowl in AISI 304 stainless steel.
- Micro-toothed blades in 420 AISI stainless steel and ergonomic scraper in resistant composite material to ensure consistent mixing.
- IPX5 (IP55) waterproof, flat, touch-control panel.
- Main switch ON/OFF on the back of the appliance.
- Asynchronous industrial motor with no brushes for high reliability and quiet functioning, stainless steel motor shaft.
- Food safety assured in accordance to European directives and UK legislation. In addition, materials in contact with food, are BPA-free.
- Product safety conform to European directives, UK legislation and international health and safety standards.

# **Included Accessories**

- 1 of Transparent lid for 2,6lt Cutter PNC 650117 Mixer bowl
- 1 of Kit including 3 discs dia. PNC 650196 175mm (slicer 2mm, slicer 5mm, grater 3mm)
- 1 of Microtoothed blade rotor for PNC 650226 2.6lt Cutter Mixer
- 1 of Stainless steel bowl for 2,6lt PNC 650228 Cutter Mixer
- 1 of Scraper for 2.6lt Cutter Mixer PNC 650230 bowl
- 1 of Ejector for Vegetable Slicer PNC 650232

# **Optional Accessories**

- Cleaning tool for TRS, TRK & PNC 650110 TR210 5-8-10 mm dicing grids
- Transparent lid for 2,6lt Cutter PNC 650117 Mixer bowl
- Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models)
- Kit including 3 discs dia. 175mm PNC 650196 (slicer 2mm, slicer 5mm, grater 3mm)
- Kit including 6 discs dia. 175mm PNC 650197 (slicer 2mm, slicer 5mm, grater 3mm, grater 7mm, slicer 10mm, grid 10x10mm)
- Stainless steel grating disc 2 mm PNC 650198 
   (dia. 175mm)
- Stainless steel grating disc 3 mm PNC 650199 
   (dia. 175mm)
- Stainless steel grating disc 4 mm PNC 650205 (dia. 175mm)
- Stainless steel grating disc 7 mm PNC 650207 (dia. 175mm)
- Parmesan Disc PNC 650208 🗆

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- Stainless steel shredding disc 2 mm PNC 650209 □ (dia. 175mm)
- Stainless steel shredding disc 4 mm PNC 650210 □ (dia. 175mm)
- Stainless steel shredding disc 8 mm PNC 650211 for French fries (dia. 175mm)
- Stainless steel slicing disc 1 mm (dia. PNC 650213 175mm)
- Stainless steel slicing disc 2 mm (dia. PNC 650214 175mm)
- Stainless steel slicing disc 3 mm (dia. PNC 650215 175mm)
- Stainless steel slicing disc 5 mm (dia. PNC 650216 175mm)
- Stainless steel slicing disc 6 mm (dia. PNC 650217 175mm)
- Stainless steel wavy slicing disc 3 PNC 650218 mm (dia. 175mm)
   Stainless steel wavy slicing disc 5 PNC 650219 mm (dia. 175mm)
- Aluminum slicing disc 8 mm (dia. PNC 650220 175mm)
- Aluminum slicing disc 10 mm (dia. PNC 650221 175mm)
- Dicing grid 8x8 (dia 175mm) PNC 650222 □
   Dicing grid 10x10 (dia 175mm) PNC 650223 □
- Dicing kit 8mm (aluminum slicer PNC 650224 8mm, grid 8x8mm) (dia. 175mm)
- Dicing kit 10mm (aluminum slicer PNC 650225 10mm, grid 10x10 mm) (dia. 175mm)
   Microtoothed blade rotor for 2.6lt PNC 650226 Cutter Mixer
- Smooth blade rotor for 2.6lt Cutter PNC 650227
   Mixer
- Stainless steel bowl for 2,6lt Cutter PNC 650228 Mixer
   Transparent copolyester bowl for PNC 650229
- Transparent coporyester bown for PNC 650229 2,6lt Cutter Mixer
   Scraper for 2.6lt Cutter Mixer bowl PNC 650230
- Scraper for 2.6lt Cutter Mixer bowl
  Stainless steel bowl for 2,6lt Cutter Mixer, microtoothed rotor, lid with scraper

- Ejector for Vegetable Slicer PNC 650232
   Microtoothed blade rotor for 3.6lt PNC 650233
- Cutter Mixer • Smooth blade rotor for 3.6lt Cutter PNC 650234 Mixer
- Stainless steel bowl for 3.6lt Cutter PNC 650235 Mixer
- Scraper for 3.6lt Cutter Mixer bowl
- Stainless steel slicing disc 4 mm PNC 650237 (dia. 175mm)
   Transparent bowl for 2,6lt cutter PNC 650245 (Diamondation)
- Transparent bowl for 2,6lt cutter PNC 650245 mixer, microtoothed rotor, lid with scraper
- Support for 1 disc, diam. 175mm and PNC 653632 205mm

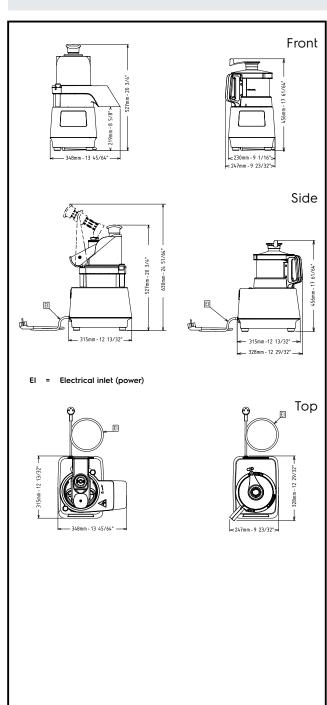


PNC 650231

PNC 650236



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## Electric

Supply voltage: 602152 (COM26D) Electrical power max.: Total Watts:	220-240 V/1N ph/50 Hz 0.5 kW 0.5 kW
Capacity:	
Performance (up to): Capacity:	150 kg\cycle 2.6 litres
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Shipping weight:	348 mm 328 mm 527 mm 19.3 kg



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