

Vegetable Slicer TRSVegetable Slicer

MODEL #
NAME #
SIS #
AIA #

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 as well as dicing and french fries capabilities.
- Delivered with:

ITEM #

- -All stainless steel vegetable prep attachment with a leverintegrated long vegetable hopper 2.4" (60mm) diameter and a large round hopper.
- 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 containers up to 8" high (20cm).
- Complete and wide selection of blades and grids available diameter 8" (205 mm).
- Pulse function for precise cutting.
- Magnetic safety system and motor brake. Prevents machine from running when pusher plate swings away or is open.
- Automatic restart of the machine with the 3/4 moon shaped pusher in position.
- Continuous feed model.
- Large round (long vegetable) and large 3/4 moon feed hoppers.

Construction

- IP55 flat and waterproof control panel, IP24 throughout the entire machine.
- 1 speed 340 rpm for precise cutting, slicing and dicing.
- Compact and portable design.

Included Accessories

• 1 of EJTRS-TRS & TRK Ejector Plate (fits PNC 653772 with following PNC: 603800, 603801, 603802, 603803, 603811, 603812, 603813)

Optional Accessories

- Dicing grid 1/5". PNC 653566 🗅 • Dicing grid 5/16". PNC 653567 🗅
- Dicing grid 3/8". PNC 653568 🗅 PNC 653569 🗅
- Dicing grid 1/2".
- Dicing grid 3/4". PNC 653570 🗅
- Grid for french fries/vegetable sticks 1/4". PNC 653571 🗅

Vegetable TRSVegetable Slicer Slice

Electrolux

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Т vegetable

603800 (TRS22NU)	VEGETABLE SLICER-1 SPEED-1/2 HP-100/120V
603801 (TRS23NU)	VEGETABLE SLICER-1 SPEED-2/3 HP-100/120V
603802 (TRS24NU)	VEGETABLE SLICER-1 SPEED-1 HP-100/120V

Short Form Specification

Item No.

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Unit to be Electrolux TRS Food Processor. Electrical characteristics to be 120 V SINGLE-phase operation with 1 speed at 340 rpm. Vegetable prep attachment especially designed for guality, continuous feed slicing, shredding, grating and julienne and dicing capabilities with 40+ different processing plates. All parts that come into contact with the food are in Stainless steel or plastic, can be removed for easy cleaning and are dishwasher safe. IPX5 (IP55) flat panel touch-control, waterproof panel.





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- Grid for french fries/vegetable sticks 5/16".
- Grid for french fries/vegetable sticks 3/8". PNC 653573 🗅

PNC 653572 🗅

PNC 653728 🗅

PNC 653729 🗅

PNC 653730 🗅

PNC 653731 🗅

PNC 653733 🗅

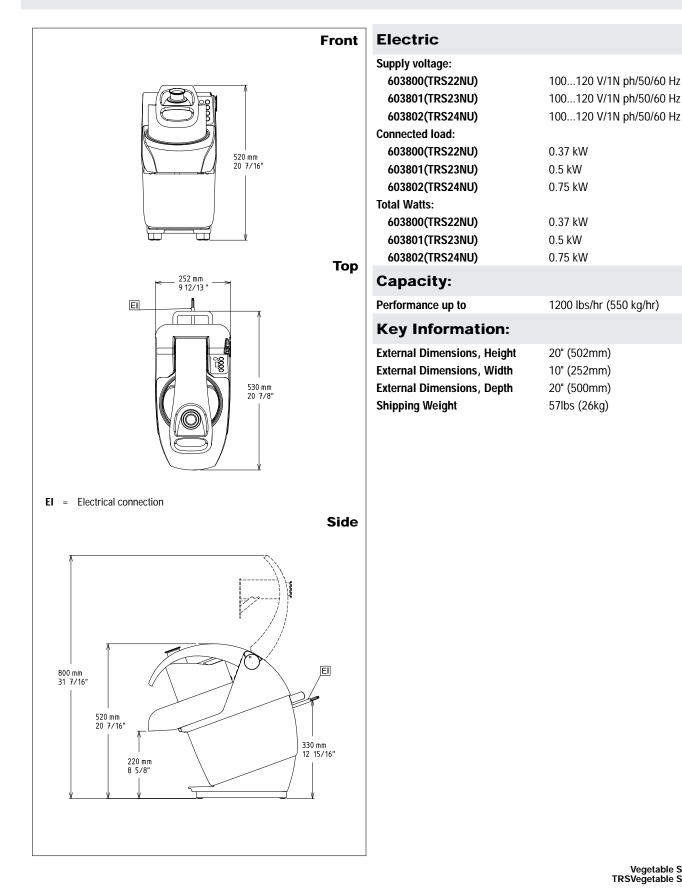
PNC 653735 🗅

- C06S-Slicing Blade, S-blade, stainless steel, 01/32" (0.6mm)
- C1S-Slicing Blade, S-blade, stainless steel, 1/32" (1mm)
- C2S-Slicing Blade, S-blade, stainless steel, 1/16" (2mm)
- C3S-Slicing Blade, S-blade, stainless steel, 1/8" (3mm)
- C4S-Slicing Blade, S-blade, stainless steel, PNC 653732 5/32" (4mm)
- C5S-Slicing Blade, S-blade, stainless steel, 3/16" (5mm)
- C5PS-Slicing Blade, S-blade, stainless steel, 3/16" (5mm) - Pressing and slicing disc (to slice and to combine with grids)
- C6S-Slicing Blade, S-blade, stainless steel, 1/4" (6mm)
- C6PS-Slicing Blade, S-blade, stainless steel, PNC 653736 1/4" (6mm) - Pressing and slicing disc (to slice and to combine with grids)
- C8S-Slicing Blade, S-blade, stainless steel, PNC 653737 5/16" (8mm)
- C8PS-Slicing Blade, S-blade, stainless steel, PNC 653738 5/16" (8mm) - Pressing and slicing disc (to slice and to combine with grids)
- C10PS-Slicing Blade, S-blade, stainless steel, PNC 653739 3/8" (10mm) - Pressing and slicing disc (to slice and to combine with grids)
- C10PSM-Slicing Disc, 3/8" (10mm), stainless PNC 653740
 steel pressing and slicing disc S shape for
 Mozzarella (to slice and to combine with
 grids)
- C12PS-Slicing Blade, S-blade, stainless steel, PNC 653741
 15/32" (12mm) - Pressing and slicing disc (to slice and to combine with grids)
- C13PS-Slicing Blade, S-blade, stainless steel, PNC 653742 33/64" (13mm) - Pressing and slicing disc (to slice and to combine with grids)
- AS2X-Julienne Blade, stainless steel, 1/16 PNC 653743 " (2x2mm)
- AS3X-Julienne Blade, 1/8" (3x3mm) PNC 653744
- AS4X-Julienne Blade, 5/32" (4x4mm) PNC 653745 🗅
- AS6X-Julienne Blade, 15/64" (6x6mm) PNC 653746 🗅
- AS8X-Julienne Blade, 5/16" (8x8mm) PNC 653747 🗅
- AS10X-Julienne Blade, 25/64" (10x10mm) PNC 653748 🗅
- C2WS-Slicing Blade, S-blade, stainless steel, PNC 653749
- 1/16" (2mm), wavy cut
 C3WS-Slicing Blade, S-blade, stainless steel, PNC 653750 1/8" (3mm), wavy cut
- C6WS-Slicing Blade, S-blade, stainless steel, PNC 653751 1/4" (6mm), wavy cut
- C8WP-Slicing Blade, S-blade, stainless steel, PNC 653752 5/16" (8mm), wavy cut
- C10WP-Slicing Blade, S-blade, stainless PNC 653753 steel, 25/64" (10mm), wavy cut

- EJTRS-TRS & TRK Ejector Plate (fits with following PNC: 603800, 603801, 603802, 603803, 603811, 603812, 603813)
- J2X-Grating Blade, stainless steel, 1/16", fine PNC 653773
 (2mm)
- J3X-Grating Blade, stainless steel, 1/8", fine PNC 653774 (3mm)
- J4X-Grating Blade, stainless steel, 5/32 PNC 653775 " (4mm)
- J7X-Grating Blade, stainless steel, 9/32 PNC 653776 " (7mm)
- J9X-Grating Blade, stainless steel, 23/64 PNC 653777 " (9mm)
- KX-Grating Blade, designed for nuts, chocolate & bread crumbs, stainless steel
- PX-Grating Blade, especially fine grating for PNC 653779 Parmesan cheese, stainless steel
- SCEQX Bistro 3-Disc Set (C2S, C5S, J2X)
 SCREQX Gastronomic 6-Disc Set (C2S, PNC 653786 □
- SCREQX Gastronomic 6-Disc Set (C2S, C5S, J2X, AS4X, C10PS, MT10T)

Electrolux

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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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