

TrinityPro

Beyond imagination

Vegetable Slicers, Cutter Mixers
& Combined Cutter-Slicers



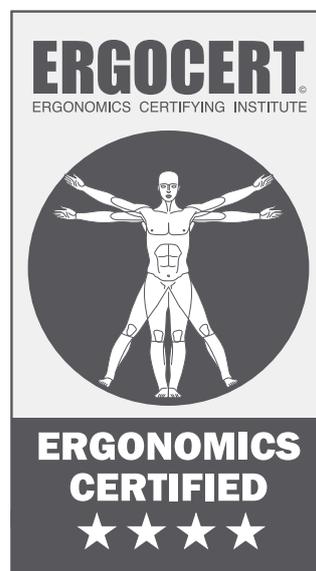
You talk...

I want a compact, ergonomic solution that is easy to use, handle and clean, but also safe and reliable, able to support me and my staff with exceptional performances and flexibility when it comes to creating different small fresh food preparations.



...we listen

The TrinityPro Vegetable Slicers, Cutter Mixers and Combined machines are a range of professional, compact, high performing, user-friendly and fully accessorized, table top solutions dedicated to customers who want to create customized, fresh food preparations, following the latest culinary trends.



Certified 4-stars



Compliance with ergonomic principles
Designed with you in mind

Evidence-based anthropometric & biomechanical compliance
Reduced risk of injury

Evidence-based usability
The culmination of years of professional studies and expertise

Human-Centered Design
To make food preparation easy and stress-free

TrinityPro

Beyond imagination

Ergonomic and safe for exceptional dicing and mixing, exceeding all expectations.



Compact and flexible

Space saving and fully accessorized, in different capacities and for multiple preparations.



100% Safe and easy

Operator safety guaranteed. Simple installation, intuitive control panel and easy cleaning with 100% dishwasher safe components.



High performing

A reliable, professional solution that ensures exceptional results in slicing, dicing, mixing and emulsifying.



Certified ergonomics

ErgoCert 4-star certification for ergonomic design and ease of use. Less fatigue even when slicing hard vegetables thanks to the patented lever pusher.

TrinityPro Vegetable Slicers

Set your imagination free with TrinityPro, the essence of slicing and dicing in a compact, professional solution.



**Compact,
powerful and
easy to use**

Professional and high performing in a compact size. **Powerful** single and variable speed solutions with 22 different slicing options for **high quality cuts** at all times. **Simply plug-in and begin.**

**Exceptional dicing
like never imagined**

Achieve superior results even when dicing difficult vegetable such as tomatoes and onions.

**More time
for your business**

Tired of wasting work hours cutting vegetables by hand? With TrinityPro, manual slicing is a thing of the past **Prepare** mirepoix, salsas and stir fry vegetables **at record speed** leaving more time and money for your business.

Save up to 95% of your time



| Ingredient | Disc | Q.ty | Time Manual vs. TrinityPro | |
|----------------------|-------------------|------|-------------------------------|---------------|
| Tomatoes | 10x10x10mm dicing | 2kg | 10' 37" | 26" |
| Onions | 8x8x8mm dicing | 5kg | 37' 58" | 1' 39" |
| Mozzarella for pizza | 7mm grating | 5kg | 34' 31" | 2' 45" |
| Carrots | 3mm grating | 3kg | 37' 04" | 3' 37" |
| Cabbage | 1mm slicing | 3kg | 15' 06" | 2' 34" |
| Cucumbers | 2mm slicing | 2kg | 6' 45" | 1' 19" |
| Celery root | 4mm shredding | 3kg | 26' 05" | 1' 27" |

Safety assured



Operator safety guaranteed.

Operation starts only if properly assembled and the cutting blade stops when the lever is lifted.

Food safety assured thanks to **BPA-free** materials and compliance with **NSF** standards. **Product safety** in accordance with **international** and **UL** standards.



PATENTED*

Fast, easy and ergonomic

Consistent results and easy operations with less fatigue, thanks to the patented* design of the lever pusher. **Large load capacity** of 1,25 liters, up to 100 settings.

Easily load long shaped vegetables through the small feed chutes (Ø 25mm and 55mm).

* Lever Pusher patented (EP3714748B1 and related family)



More control and less effort

Improve your workflow thanks to the large output chute and side ejection of the vegetables. The **control panel** remains **visible** and **easy to access** during operation. Suitable for containers up to 200mm high.

Vegetable slicer

| Speed | Phases | Power | RPM |
|---|--------|-------|----------|
| 1 speed | 1 ph | 500 W | 1500 |
| Variable | 1 ph | 750 W | 500-1200 |
| External Dimensions (mm) WxDxH: 348x315x527 | | | |

100% Dishwasher Safe

With a **few simple movements** all parts in contact with food can be removed, without tools and are **100% dishwasher safe**. Easy cleaning of control panel with flat, soft-touch buttons. **No dirt traps**.



TrinityPro Cutter Mixers

The perfect choice for chopping, mixing or emulsifying. Simple and reliable multi-purpose cutters ideal for small to medium size kitchens.

Incomparable quality

Fast and even processing guarantees **consistent high quality results**. Exceptional mixing of all ingredients quickly and evenly thanks to the special flow generated inside the bowl. **Liquids can be added during processing** through the central opening in the lid.



Precision at your finger tips

Intuitive frontal control panel with **easy to clean**, soft-touch buttons. Choose from models with single speed or variable speed with 9 levels for **precise control** of your preparations.

Tantalize your customer's taste buds

Simply delightful. Prepare the smoothest, creamiest sauces and emulsions that will **take your recipes to a higher level**.

**Continuous scraping
without stopping**



Micro-toothed blade rotor
(included)

Total control at all times

Keep an eye on your preparations. Check the quality of your results during operation through the transparent lid with integrated scraper for **optimal mixing and emulsifying**.



Simple & Safe



Bowl, rotor and transparent cover can be assembled in a matter of seconds. All parts in contact with food are 100% dishwasher safe.

Operator safety assured, in compliance with international and UL safety standards. A magnetic control system stops the machine immediately if the cover is opened. Food safety assured thanks to BPA-free materials and compliance with NSF standards.



Consistent mixing

Continuous scraping without stopping for a consistent homogenization thanks to the special scraper incorporated into the transparent lid.

Versatility for creativity

Prepare multiple menu variations with a series of optional accessories.



2,6 Lt bowl in transparent copolyester



2,6 Lt bowl in AISI 304 stainless steel



3,6 Lt bowl in AISI 304 stainless steel



Smooth blade rotor

Cutter mixer 2,6 Lt bowl

| Speed | Phases | Power | RPM |
|---|--------|-------|----------|
| 1 speed | 1 ph | 500 W | 1500 |
| Variable | 1 ph | 750 W | 500-3600 |
| External Dimensions (mm) WxDxH: 247x328x456 | | | |

Cutter mixer 3,6 Lt bowl

| Speed | Phases | Power | RPM |
|---|--------|-------|----------|
| 1 speed | 1 ph | 500 W | 1500 |
| Variable | 1 ph | 750 W | 500-3600 |
| External Dimensions (mm) WxDxH: 252x334x476 | | | |



TrinityPro Combi Cutter-Slicers

The heart and soul of vegetable preparation. A cutter and slicer all-in-one, the ideal solution to keep up with the latest culinary trends, even in the smallest kitchens.

Design and experience combined

More than 80 years experience in designing high performing solutions for food preparation.

PATENTED*

* Lever Pusher patented (EP3714748B1 and related family)

Limitless creativity

3 options in 1. Tailor your menu as desired. Simply change from a vegetable slicer to a cutter mixer/emulsifier in a matter of seconds, with a choice of up to 22 different cutting options.

A match beyond compare

Amaze customers with the most unique creations, combining perfectly sliced vegetables with the smoothest creams.

Absolute precision

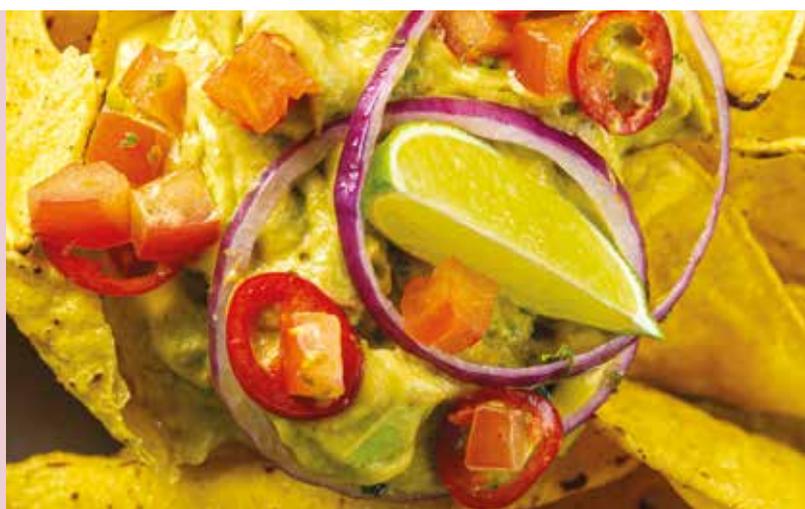
Exceptional quality in slicing, dicing and blending. Optimal results thanks to smart speed control that recognizes the processor head and adjusts the speed accordingly. Variable speed veg. slicer 500-1200rpm and cutter mixer 500-3600rpm.



Micro-toothed blade rotor (included)

Maximum power, minimal space

Small but does it all. Powerful motor, versatile and reliable, but still very compact solution.





Optimize production

Maximum load capacity thanks to unique hopper design able to hold up to the equivalent of 1,25 liters volume.



Outstanding results

Capture the essence of **superior emulsifying**. Prepare the smoothest creams and sauces, a taste customers will come back for.



Fast operations

Save money and reduce work hours by eliminating manual dicing even for **long vegetables** thanks to small feed chutes (Ø 25mm and 55mm).



Quality and safety

Consistent quality results with the integrated scraper for continuous scraping during processing and the addition of liquids through the central opening, **avoiding** the risk of **food contamination**.



Zero waste

Optimal performance of ejector ensures **less waste**. Very little remains in cutting chamber.



Simply effortless

Easy to use, move and store without difficulty. A compact plug-in solution that occupies minimal space, with an intuitive flat and easy to clean control panel. Motor base footprint 23x32cm.

Cutter slicers 2,6 lt bowl

| Speed | Phases | Power | RPM |
|---|--------|-------|----------|
| 1 speed | 1 ph | 500 W | 1500 |
| Variable | 1 ph | 750 W | 500-3600 |
| External Dimensions (mm) WxDxH: 348x328x527 | | | |

Cutter slicers 3,6 lt bowl

| Speed | Phases | Power | RPM |
|---|--------|-------|----------|
| 1 speed | 1 ph | 500 W | 1500 |
| Variable | 1 ph | 750 W | 500-3600 |
| External Dimensions (mm) WxDxH: 348x334x527 | | | |



Express your creativity

Slice, dice, grate, shred, mix, chop and emulsify with a wide variety of optional accessories.

For Vegetable Slicers*

Slicers

1mm to 6mm
In alum.: 8mm and 10mm



Serrated Slicers

2mm, 4mm



Wavy Slicers

3mm, 5mm



Shredders

2mm, 4mm, 8mm



Graters

2mm to 4mm, 7mm



Parmesan



Dicing Grids

8x8mm, 10x10mm



Dicing Kit (grid + slicer)

8x8x8mm, 10x10x10mm



Grid Cleaner



Disc Holder (disc not included)



For Cutter Mixers

Smooth blade rotors

2,6 lt

3,6 lt



Micro-toothed blade rotors

2,6 lt

3,6 lt





Essentia Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.

Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor made service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.



Find
out more



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with you

Are you looking for the user manual or do you need other support materials? E-Tandem, the Electrolux Professional Digital Service will help you get immediate access to numerous tools. **Simply scan the QR code** on the machine and start your ride.



Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

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Excellence with the environment in mind

- ▶ The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 50001 and ISO 45001.*
- ▶ We are focused on developing innovative and sustainable solutions designed for low water, energy and detergent consumptions and reduced emissions.
- ▶ Our products are tailored to human comfort based on ergonomic principles and according to the user's natural workflow, achieving maximum efficiency with minimum effort. We also perform third-party ergonomic certifications on certain products (ERGOCERT).
- ▶ The selection of materials and technologies for our products complies with REACH (Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of human health and the environment



*for more details, refer to annual Sustainability Report at: electroluxprofessionalgroup.com