

**600488 (TRK55YA)**

Combined Cutter/Vegetable Slicer, variable speed 300 to 3700 rpm. Supplied with 5,5 lt stainless steel Cutter bowl and lever operated feed hopper (Australia)

Main Features

- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Complete and wide selection of blades and grids available (diam. 205 mm).
- Automatic restart of the machine with the 3/4 moon shaped pusher in position.
- 3 in 1 machine: cutter, emulsifier and vegetable slicer to slice, grate, liquidise, mix and mince in a matter of seconds.
- Delivered with: - Stainless steel lever operated feed hopper - 5,5 lt stainless steel cutter bowl, transparent lid, scraper and microtoothed blade rotor
- Emulsifier function (scraper) included as standard.
- Long vegetables round hopper integrated in the feed arm, 3/4 moon roundish hopper to limit pre cutting operations.
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Incl system to incline motor base at 20° to better fit the vegetable slicer attachment
- Magnetic safety system and motor brake. Prevents machine from running when vegetable preparation lever and/or hopper are lifted or when cutter lid is not properly closed.
- Pulse function for coarse chopping.
- Automatic speed limitation according to the selected function (slicer or cutter).
- Base fixed cover for a better handling.
- Capacity: - vegetable slicer productivity 550 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 2,5 kg, for 50-100 meals per service

Construction

- Compact and portable design.
- IPX5 (IP55) waterproof, flat, touch-control panel.
- Power: 1.3 HP.
- Vegetable cutting at 4 speeds up to 800 rpm. Food processing at 10 variable speeds: 300-3700 rpm.
- IP24 throughout entire machine.
- Asynchronous industrial motor with no brushes for high reliability and quiet functioning, stainless steel motor shaft.
- Feeding arm and hopper are made entirely in stainless steel. Aluminum motor housing.
- Stainless steel bowl has a high chimney to ensure high productivity also when processing liquids.
- All blades (available on request) are made in stainless steel and dishwasher safe.
- Improved ventilation system to manage smoothly heavy duty use.
- Improved incl system for better stability.
- Improved fixing of long vegetable hopper pusher.



Included Accessories

PNC Code	Description	Quantity
650102	Lid and bowl scraper for 5,5 lt cutter mixer	1
653590	Stainless steel bowl for 5,5 lt cutter mixer	1
653772	Ejector disc for vegetable slicer TRS/TRK/TR210	1
653879	Microtoothed blade rotor for 5,5 lt cutter mixer	1

Optional Accessories

PNC Code	Description
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Bowls/tools

650102	Lid and bowl scraper for 5,5 lt cutter mixer
653590	Stainless steel bowl for 5,5 lt cutter mixer
653878	Smooth blade rotor for 5,5 lt cutter mixer
653879	Microtoothed blade rotor for 5,5 lt cutter mixer
653880	Microtoothed blade rotor (for emulsions) for 5,5 lt cutter mixer

Discs/grids 205mm

650077	Stainless steel shredding disc with S-blades 4x4 mm
650078	Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries)
650079	Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries)
650080	Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries)
650081	Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids)
650082	Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids)
650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)
650084	Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids)
650085	Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids)
650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)
650087	Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids)
650088	Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids)
650089	Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids)
650090	Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or combined with grids)
650091	Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids)
650092	Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc)
650107	Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc)
650110	Cleaning tool for 5-8-10 mm dicing grids
650112	Dicing kit 10x10x10mm, diam. 205mm (10mm aluminum slicing pressing disc, 10mm grid and grid cleaning tool)
650113	Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool
650114	Set of 7 discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool



PNC Code	Description
Discs/grids 205mm	
650115	Aluminum pressing/slicing disc with straight blades 10 mm - for dicing
650116	Aluminum pressing/slicing disc with straight blades 8 mm - for dicing
650158	Stainless steel shredding disc with S-blades 2x8 mm
650159	Stainless steel shredding disc with S-blades 2x10 mm
650160	Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids)
650161	Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids)
650162	Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids)
650164	Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids)
650165	Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids)
650166	Stainless steel shredding disc with S-blades 2x2 mm
650167	Stainless steel shredding disc with S-blades 3x3 mm
650178	Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)
653566	Dicing grid 5x5 mm
653567	Dicing grid 8x8 mm
653568	Dicing grid 10x10 mm
653569	Dicing grid 12x12 mm
653570	Dicing grid 20x20 mm
653571	Grid for chips 6x6 mm
653572	Grid for chips 8x8 mm
653573	Grid for chips 10x10 mm
653632	Support for 1 disc, diam. 175mm and 205mm
653772	Ejector disc for vegetable slicer TRS/TRK/TR210
653773	Stainless steel grating disc 2 mm
653774	Stainless steel grating disc 3 mm
653775	Stainless steel grating disc 4 mm
653776	Stainless steel grating disc 7 mm
653777	Stainless steel grating disc 9 mm
653778	Stainless steel grating disc for knoedeln and bread
653779	Stainless steel grating disc for parmesan and bread
653871	Dicing kit 8x8x8mm, diam. 205mm (8mm aluminum slicing pressing disc, 8mm grid and grid cleaning tool)
Trolleys/tables	
653283	Stainless steel work table with folding shelves and disk rack for TRK and TRS table top models



Technical specifications

Electric

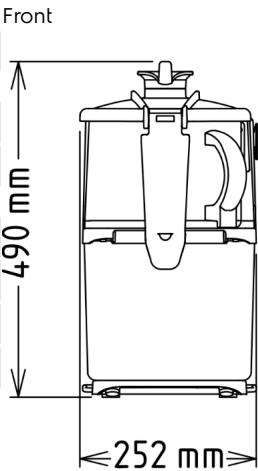
Supply voltage:	200-240 V/1N ph/50/60 Hz
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Capacity:

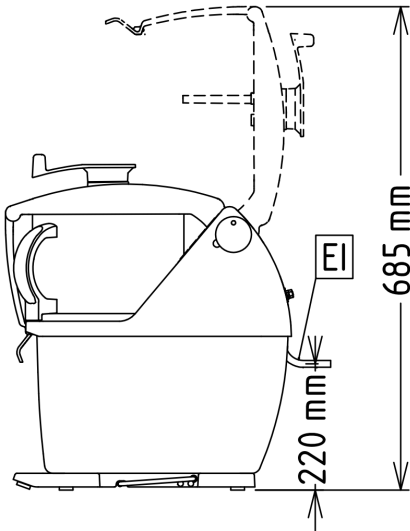
Performance (up to):	550 kg/hour
Capacity:	5.5 liters

Key Information:

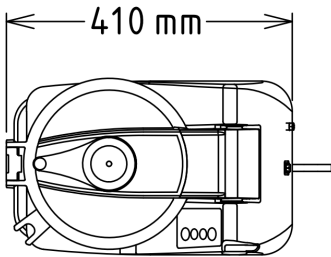
External dimensions, Width:	252 mm
External dimensions, Depth:	485 mm
External dimensions, Height:	505 mm
Shipping weight (gross):	30.5 kg



Side



Top



EI = Electrical inlet (power)



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