

DITO

 **Electrolux**

**Vegetable slicers
Food processors
Combined machines**





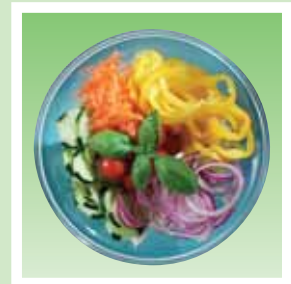
Quality, Speed,
Performance

Bring vegetable preparation to the next generation.

A new range of machines specially designed to slice, dice, shred, grate or emulsify anything you require.

TRS - Vegetable slicers

Thanks to the vast selection of cutting discs, this new and improved vegetable slicer guarantees **outstanding cut quality** in addition to **superior performance**. All types of vegetable preparations such as slicing, dicing, shredding and julienne can be obtained with a simple touch of a button. Cleaning made easy: all parts can be dismantled without tools and are dishwasher safe.



TRS

K - Food processors

Able to chop, mash, mix, knead, and emulsify everything from fresh salads, potatoes and pastry doughs to meats, fruits, nuts and vegetables. New ergonomics, **increased capabilities** and **easier cleaning** are only a few of the advantages which make the K series food processors an essential item in every kitchen.



K 45/55/70

TRK - Combined cutter-slicers

2 in 1! The ultimate in vegetable preparation. Slice, dice, julienne, and grate with the vegetable slicer attachment or chop, grind, puree and knead with the cutter attachment. The specially designed base can easily be adjusted: inclined for slicing vegetables and level for emulsifying, thus adding to the superior quality and durability of the TRK machines.



TRK 45/55/70

TRS Vegetable slicers

Outstanding quality, superior performance. The ideal solution for slicing, dicing, mincing, grating, shredding, and much more.



- A **vast assortment of slicing discs** allows vegetable preparations to be performed quickly and easily
- More than **70 different types of slices** ranging from the most simple to the most creative
- **Long lifetime** thanks to the durable stainless steel construction
- **Maximum cleanability** due to the ergonomic design with rounded shapes. All parts in contact with food are in stainless steel
- **Compact, powerful** and with **angled base (20°)** makes loading and unloading operations quick and easy
- **Large hopper** guarantees a higher output and allows vegetables of large size and unusual shapes to be easily inserted



Long vegetable hopper



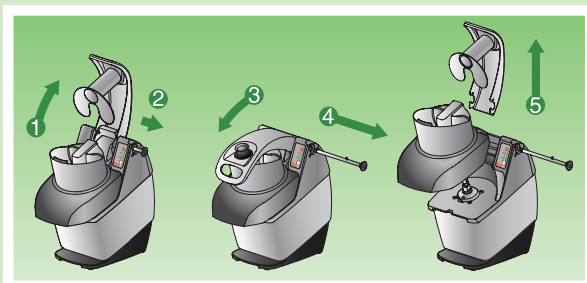
Touch button control

- Slicing celery, leeks, zucchini or cucumbers is made easy thanks to the special long vegetable hopper (60mm diameter)
- The waterproof control panel gives complete protection against strong jets of water
- 1st speed (360 rpm) for fragile items, 2nd speed (720 rpm) for resistant vegetables
- Pulse control for precise slicing
- Only minimal pressure is required to process the vegetables thanks to the ergonomic and easy to lift handle

- Slice an entire cabbage or several tomatoes at once thanks to the large round hopper (215cm²) in stainless steel
- Save time and effort: powerful lever remains in upright position so operator can freely use both hands to feed vegetables
- Easy access to the cutting chamber so discs and ejector can be easily removed
- Powerful, silent and requires no maintenance. Asynchronous industrial motor for heavy duty and longer life
- High discharge zone permits the use of deep GN containers (up to 20cm)



Large round hopper



- With a few simple movements all parts can be removed, without tools, and placed in a dishwasher for fast cleaning
- Multiple safety devices to protect the operator and stop the machine in case of misuse
- Automatic start/stop function will stop the machine when the lever hopper is lifted and will restart automatically when lowered

TRS

Speed	Phases	Power	RPM
1 speed	1 ph	370 W	360
	1 ph	500 W	360
	3 ph	500 W	360
2 speeds	3 ph	750 W	360-720
External dimensions (wxdxh)		252x500x502mm	

K 45/55/70 Food processors

High powered, built to last. The ideal machines for the professional chef. Chop, mince, grind, mix, puree, and blend any preparation your recipe requires.



- The new **4,5, 5,5** and **7 litre** capacities are a compliment to any size kitchen
- A unique **scraper / emulsifier** allows you to prepare everything from meats to creams
- Easily **upgrade** to a combined machine with a special kit
- **Increased flexibility** with your choice of 1, 2 or variable speeds
- Stainless steel cutter bowl guarantees **hygiene** and **food safety**
- The unique design of bowl bottom guarantees **perfect results** when mixing both large or small quantities of food
- Special **pulse function** for an even more precise cutting



Transparent lid



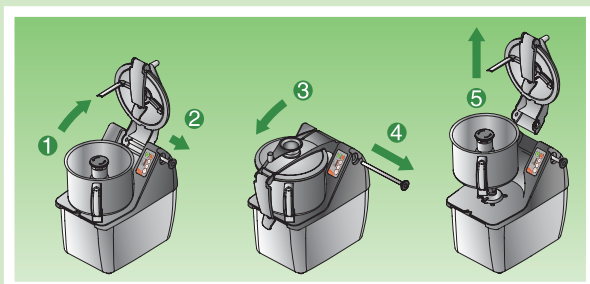
Variable speed control

- Transparent lid permits the operator to check the consistency of the food during preparation and to eventually add ingredients without opening the lid
- Flat and waterproof control panel with easy to use functions: on/off, 1 speed, 2 speed, variable speed and pulse
- A simple touch of a button lets you reach the maximum speed of 3300 rpm

- Produce more in less time. Unique high chimney increases the real capacity of the bowl (use up to 75% of nominal capacity)
- Smooth or microtoothed blades in 420 AISI stainless steel allow you to prepare everything from coarse meats to the finest creams
- Ergonomic handle allows the bowl to be placed on the base with ease and self-locking feature assures maximum stability
- Powerful induction motor built on ball bearings for a silent process



Bowl with high chimney



- Improved cleanability thanks to the new design with rounded corners
- Hinged cover, when lifted, remains open to permit a fast, easy and practical check of the preparation when necessary
- The transparent lid can be easily dismantled and all of its parts are dishwasher safe
- Ergonomic scraper in composite material for added resistance
- Multiple safety devices ensure that the machine will only operate when the cover is properly closed and all parts are correctly positioned

K45 - 4,5 litre capacity

Speed	Phases	Power	RPM
1 speed	1 ph	750 W	1500
2 speeds	3 ph	900 W	1500-3000
Variable	1 ph	1000 W	300 to 3300
External dimensions (wxdxh)		252x415x470mm	

K55 - 5,5 litre capacity

Speed	Phases	Power	RPM
2 speeds	3 ph	1000 W	1500-3000
Variable	1 ph	1300 W	300 to 3300
External dimensions (wxdxh)		252x415x470mm	

K70 - 7 litre capacity

Speed	Phases	Power	RPM
2 speeds	3 ph	1200 W	1500-3000
Variable	1 ph	1500 W	300 to 3300
External dimensions (wxdxh)		252x415x510mm	



TRK 45/55/70 Combined cutter-slicers

2 in 1! With TRK your culinary creativity has no limits. A versatile machine able to prepare an entire menu from hors d'oeuvres to dessert.



- Easily change from a **vegetable slicer** to a **food processor** in a matter of seconds
- **New Incl System** to maintain an inclined base when using the vegetable slicer attachment
- Designed for easy cleaning thanks to the **rounded shapes** and stainless steel top
- User friendly **touch button control** panel to select required speed and pulse function
- Efficient **scraper** eliminates the need to manually remove food from the sides of the bowl in addition to maintaining the lid clean for **optimal visibility**
- The extensive range of **slicing discs** and **cutting blades** makes even difficult preparations possible



Adjustable base



Removable shaft

- Adjust the base from flat to inclined by simply moving a lever, making vegetable preparations even easier
- Convert from vegetable slicer to food processor in a few simple steps
- Sauces and creams as smooth as silk thanks to the variable speed from 300 to 3300 rpm
- Pulse function for perfect results and complete control
- Induction motor for heavy usage without brushes for increased lifetime and reliability

- Vegetable slicer attachment for shredding, grating, dicing and mincing your favourite recipes
- Cutter-mixer attachment to mix, blend, chop and puree meats, vegetables, and even desserts
- Specially designed smooth or microtoothed blades in 420 AISI stainless steel guarantee foods will not separate
- User friendly control panel clearly indicates which speed to select based on the attachment being used



Combined cutter-slicer

TRK45 - 4,5 litre combined cutter-slicer

Speed	Phases	Power	RPM
Variable	1 ph	1000 W	300 to 3300

External dimensions (wxdxh)

Slicer 252x500x502mm Cutter 252x415x470mm

TRK55 - 5,5 litre combined cutter-slicer

Speed	Phases	Power	RPM
Variable	1 ph	1300 W	300 to 3300

External dimensions (wxdxh)

Slicer 252x500x502mm Cutter 252x415x470mm

TRK70 - 7 litre combined cutter-slicer

Speed	Phases	Power	RPM
Variable	1 ph	1500 W	300 to 3300

External dimensions (wxdxh)

Slicer 252x500x502mm Cutter 252x415x510mm



TRS/TRK Slicing discs

Disc	Model	Size (mm)	
 <p>Disc for julienne</p>	J2	2	
	J3	3	
	J4	4	
	J7	7	
	J9	9	
 <p>Disc with curved blades</p>	C1C	1	
	C2C	2	
	C3C	3	
	C5C	5	
 <p>Disc with corrugated blades</p>	C2W	2	
	C3W	3	
	C6W	6	
 <p>Shredding disc</p>	AS2	2	
	AS3	3	
	AS4	4	
 <p>Grid for chips</p>	FT06	6x6	
	FT08	8x8	
	FT10	10x10	
 <p>Grid for cubes</p>	MT05T	5x5x5	
	MT08T	8x8x8	
	MT10T	10x10x10	
	MT12T	12x12x12	
	MT20T	20x20x20	
 <p>Slicing disc</p>	C1	1	
	C2	2	
	C3	3	
	C6	6	
	C8	8	
	C10	10	
	C14	14	
 <p>Slicing disc for mozzarella (can be used with grids)</p>	C10M	10	

K/TRK Cutting blades



Smooth blade rotor



Microtoothed blade rotor



Ground meat



Peppers



Basil pesto



Chicken



Peas



Tomato sauce



Mixed herbs



Wild berries



Vegetable puree

