

Multigreen

Combined cutter-slicers

The perfect combination. Vegetable slicer and cutter mixer all in one. Provide a variety of fresh cut vegetables as well as condiments and sauces.




- ▶ The powerful 370 W motor (1500 rpm) allows you to **slice up to 250 kg of vegetables per hour** or prepare **1 kg of mayonnaise** quickly and easily
- ▶ **Versatile** and easy to change from slicer to food processor in a matter of seconds
- ▶ **Sturdy** 2,5 lt stainless steel or plastic bowl (depending on model)

- ▶ **Perfect balance** and design of the smooth blade rotor guarantee a **rapid** and **constant mixing**
- ▶ Opening on top of the lid allowing to add liquids and ingredients while processing
- ▶ A **variety of stainless steel discs**, Ø 175 mm (grating, shredding, straight blades, or corrugated) are available upon request





- ▶ **Wide load hopper** with lever presses the vegetables against the discs ensuring an **even cut**
- ▶ The **loading of long shaped vegetables** (carrots, zucchini, cucumbers, etc.) is through the long vegetable hopper integrated into the lever design (Ø 52 mm)
- ▶ Continuous feeding model
- ▶ High discharge zone permits the **use of containers up to 175 mm**
- ▶ Asynchronous motor for **silent** operation and **longer life**

Disc	Model	Size (mm)
 Grating disc	RD2	2
	RD3	3
	RD4	4
	RD7	7
 Shredding disc	ED2	2
	ED4	4
 Slicing disc	TD2	2
	TD3	3
	TD5	5
	TD7	7
 Disc with corrugated blades	WD2	2



- ▶ A **safety microswitch** stops the machine if the hopper/lid is opened during operation
- ▶ All parts in contact with food are **100% dishwasher safe**



Multigreen

Speed	Phases	Power	RPM
1 speed	1 ph	370 W	1500

External dimensions (wxdxh): 216x347x412mm

TRK 45 / 55 / 70

Combined cutter-slicers

3 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/emulsifier** in a matter of seconds
- ▶ **Incl System**: inclined motor base by 20° for better ejection of vegetables
- ▶ **Automatic speed limitation** for vegetable slicer attachment
- ▶ Asynchronous motor for **silent** operation and **longer life**
- ▶ Waterproof and user friendly **touch button control** panel with pulse function for more precision
- ▶ Easy cleaning thanks to the **rounded shapes** and **stainless steel** and plastic components
- ▶ All parts in contact with food are **100% dishwasher safe**





Incly System
inclined base 20°



Removable shaft

Cutter specifications:

- ▶ Cutter-mixer attachment to mix, blend, chop, mince, emulsify and puree meats and vegetables
- ▶ Transparent lid with scraper for a **better homogenization**
- ▶ **Dedicated rotors** with **smooth** or **microtoothed** blades as well as specific for **emulsions**
- ▶ Stainless steel bowl with high chimney to **increase** the real liquid **capacity**, with round corners and ergonomic handle
- ▶ Maximum speed up to **3700 rpm**

Vegetable slicer specifications:

- ▶ Vegetable slicer attachment for slicing, shredding, grating and dicing
- ▶ **Large** and **long** vegetable **hoppers** integrated in the same design
- ▶ **Wide range** of **stainless steel discs** (205mm diameter) for more than 80 different cuts



Combined cutter-slicer

TRK45 - 4,5 lt combined cutter-slicer

Speed	Phases	Power	RPM
Variable	1 ph	1000 W	300 to 3700

External dimensions (wxdxh)
Slicer: 252x485x505mm Cutter: 252x410x490mm

TRK55 - 5,5 lt combined cutter-slicer

Speed	Phases	Power	RPM
Variable	1 ph	1300 W	300 to 3700

External dimensions (wxdxh)
Slicer: 252x485x505mm Cutter: 252x410x490mm

TRK70 - 7 lt combined cutter-slicer

Speed	Phases	Power	RPM
Variable	1 ph	1500 W	300 to 3700

External dimensions (wxdxh)
Slicer: 252x485x505mm Cutter: 252x410x530mm



TRS / TRK

S-shaped slicing discs

Graters - 2 mm to 9 mm



- 2 mm

- 3 mm

- 4 mm

- 7 mm*

- 9 mm*

- for breadcrumbs / potatoes

- for parmesan / chocolate

- * 7 and 9 mm discs are suitable to grate mozzarella and semi-dry cheese



Shredders - 2 mm to 10 mm



- 2x2 mm

- 3x3 mm

- 4x4 mm

- 6x6 mm

- 8x8 mm

- 10x10 mm

- 2x8 mm

- 2x10 mm



Slicers - 0.6 mm to 13 mm



- 0.6 mm

- 1 mm

- 2 mm

- 3 mm

- 4 mm

- 5 mm

- 6 mm

- 8 mm

- 10 mm

- 12 mm

- 13 mm



Unique and exclusive "S" shaped blades for greater efficiency and versatility in cutting.
 Stainless steel discs for maximum hygiene. 100% dishwasher safe.

Wavy slicers - 2 mm to 10 mm



- 2 mm

- 3 mm

- 6 mm

- 8 mm

- 10 mm



Dicing grids* - 5x5 mm to 20x20 mm



- 5x5 mm

- 8x8 mm

- 10x10 mm

- 12x12x12 mm

- 13x20x20 mm



Grids for chips* - 6, 8 and 10 mm



- 6x6 mm

- 8x8 mm

- 10x10 mm



* to be combined with **Slicers** and **Wavy slicers**

K/TRK

Rotors

Smooth or micro-toothed blades to prepare everything from coarse meats to the finest creams.



Smooth blade



Micro-toothed blade



Smooth emulsifier blade



Microtoothed emulsifier blade



Ground meat



Peppers



Chocolate



Grated cheese



Almonds



Tomato sauce



Chicken



Asparagus



Mixed herbs



Hummus (Garbanzo beans)