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Increased productivity, outstanding performance, superior quality and extreme sturdiness. A slicer to meet all needs.



- 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 either in stainless steel or plastic
- 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



Corrugated slices



Chips



Cubes



Disc holder (included standard)







Touch button control

- Slicing celery, leeks, zucchini or cucumbers is made easy thanks to the special long vegetable hopper (60 mm diameter)
- The waterproof control panel gives complete protection against strong jets of water
- 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 (215 cm²) in stainless steel
- · 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 20 cm)







- 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



Large round hopper

- Save time and effort: powerful lever remains in upright position so operator can freely use both hands to feed vegetables
- With a few simple movements all parts can be removed, without tools, and placed in a dishwasher for fast cleaning

TRS						
Speed	Phases	Power	RPM			
1 speed 1 ph 370 W 360						
External dimensions (wxdxh) 252x500x502mm						



A universal slicing machine with a wide variety of accessories to create stylish and imaginative preparations for the largest culinary events.



- Serves between 400 and 600 meals/sitting thanks to the powerful self braking motor.
- Slow blade rotation for perfect slicing
- 300 mm diameter discs guarantee high productivity
- 1 or 2 speeds: 1st speed 325 rpm; 2nd speed 650 rpm
- Powerful motor for slicing all types of vegetables: 1,5 kW (1 speed); 2 kW (2 speeds)
- Multiple safety devices protect the operator and stop the machine in case of misuse
- Waterproof touch button control panel with on/off button, pulse button and speed selector (only on 2 speed version)
- A wide range of hoppers and accessories to satisify all requirements







A vast range of accessories



- Automatic hopper for continuous operation and productivity
- Can accept a single load of 6 kg of vegetables (max.110mm diam.)



- Lever operated hopper
- Vertical motion of the handle for improved ergonomics and space



Long vegetable hopper with 3 tubes (diam. 50 to 70 mm)



• Cabbage hopper can slice an entire cabbage at once (max. 250 mm)



 Long vegetable accessory for lever operated hopper



• Stainless steel mobile stand. Disc rack (optional)



Stainless steel trolley for 2/1 GN containers



• Wide selection of slicing discs

TR260						
Speed	Phases	Power	RPM			
2 speeds 3 ph 2000 W 325						
External dimensions (wxdxh) 750x380x460mm						



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 150 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 3 litre stainless steel or plastic bowl
- **Perfect balance** of the rotor in combination with the right angle guarantees a **rapid and constant mix**
- Extremely fine mincing thanks to smooth blade rotor
- The central sleeve of the lid and the rotor ensure liquids will not leak













- Wide load hopper. A piston presses the vegetables against the slicing discs ensuring an even cut
- The loading of long shaped vegetables (carrots, zucchini, cucumbers etc.) is through the special cylindrical opening in the piston itself (52 mm)
- High discharge zone permits the use of containers up to 175 mm
- The bowl, twin blade rotor and cover of the cutter are fitted directly onto the drive shaft in place of the "Fresh Cut" equipment

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





• A safety microswitch stops the machine if the hopper/lid is opened during operation; in the event of a power failure, the cutter will not restart until the operator presses the start button

MULTIGREEN					
Speed	Phases	Power	RPM		
1 speed 1 ph 370 W 1500					
External dimensions (wxdxh) 216x347x412mm					



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 Incly 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 a clean lid 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/ emulsifier 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 automatically indicates which speed can be selected 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 256x415x470mm

TRK55 - 5,5 litre combined cutter-slicer						
Speed Phases Power RPM						
Variable 1 ph 1300 W 300 to 3300						
External dimensions (wxdxh)						

TRK70 - 7 litre combined cutter-slicer					
Speed	Phases	Power	RPM		

1500 W 300 to 3300

Slicer 252x500x502mm Cutter 256x415x470mm

External dimensions (wxdxh)

1 ph

Variable

Slicer 252x500x502mm Cutter 256x422x510mm



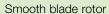


TRS/TRK Slicing discs

	Disc	Model	Size (mm)	
	Grating disc	J2 J3 J4 J7 J9	2 3 4 7 9	
6	Disc with curved blades	C1C C2C C3C C5C C10C	1 2 3 5 10	
	Disc with corrugated blades	C2W C3W C6W	2 3 6	
8	Shredding disc	AS2 AS3 AS4	2 3 4	
0	Grid for chips	FT06 FT08 FT10	6 x 6 8 x 8 10 x 10	
	Grid for cubes	MT05T MT08T MT10T MT12T MT20T	5 x 5 8 x 8 10 x 10 12 x 12 20 x 20	
	Slicing disc	C1 C2 C3 C6 C8 C10 C14	1 2 3 6 8 10 14	
	Slicing disc for mozzarella (can be used with grids)	C10M	10	

K/TRK Cutting blades







Microtoothed blade rotor



Ground meat



Peppers



Basil pesto



Chicken



Peas



Tomato sauce



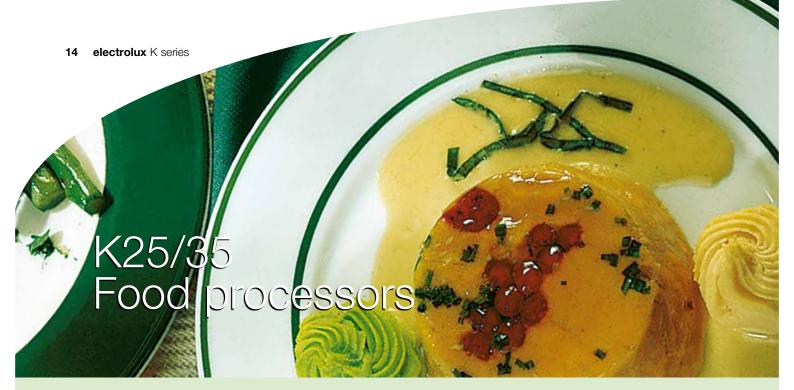
Mixed herbs



Wild berries



Vegetable puree



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



- Mince meats, chop condiments, mix mayonnaise, liquidise soups and prepare all types of pastry in a matter of seconds
- No special installation necessary.
 Just place it on a work top and plug it in
- Operator safety guaranteed. A magnetic control system stops the machine immediately if the cover is opened
- Added stability during use since stainless steel bowl is positioned directly on the central shaft

- Easy to use. Simply press one of the "start" buttons for either continuous or intermittent operation (for K25)
- Sturdy and reliable. Mixes at a speed of 1500 rpm
- No need to stop the machine during operation. Ingredients may be added through a funnel shaped tube incorporated in the lid
- Stainless steel bowl, rotor and polycarbonate cover can be assembled in a matter of seconds
- Special design of the 1-piece rotor allows the inside to be cleaned with a pressure cleaner



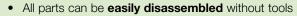


Transparent lid K35

- **Maximum hygiene** guaranteed thanks to stainless steel cutter bowl and smooth surfaces
- Angled blades and conical base ensure consistent mixing every time
- Smooth or finely toothed stainless steel blades to prepare everything from a smooth to coarse consistency
- "No-volt release" system prevents any accidental starting of the machine

- Hermetically sealed transparent polycarbonate cover and 18/8 stainless steel bowl with leak resistant spout avoid spillage
- Simply turn cover to lock it in place and begin operation
- The position of the motor and transmission in the rear and bottom of the cutter guarantee stability during operation





- The polycarbonate cover can be removed without hesitation and is dishwasher safe
- Smooth surfaces and resistant materials make cleaning operations quick and easy



Model	Speed	Phases	Power	RPM	
K25 - 3 litre capacity					
K25	1 speed	1 ph	370 W	1500	
External dimensions (wxdxh) 216x297x371mm					
K35 - 3,5 litre capacity					
K35	1 speed	1 ph	500 W	1500	
External dimensions (wxdxh) 247x407x303mm					



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



- The new 4,5, 5,5, and 7 litre capacities are a complement 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
- Blade can be placed in a special holder for storage when not in use



Ground meat



Vegetable purées



Blade holder







Variable speed control

- Transparent lid permits the operator to check the consistency of the food during preparation and to add ingredients without opening the lid
- Flat and waterproof control panel with easy to use functions
- A simple touch of a button lets you reach the maximum speed of 3300 rpm (variable speed models)
- 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 quiet operation



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		
Variable	1 ph	1000 W	300 to 3300		
External dimensions (wxdxh) 256x415x470mm					

K55 - 5,5 litre capacity						
Speed	Phases	Power	RPM			
Variable	1 ph	1300 W	300 to 3300			
External dimensions (wxdxh) 256x415x470mm						

K70 - 7 litre capacity							
Speed	Phases	Power	RPM				
Variable	1 ph	1500 W	300 to 3300				
External dimensions (wxdxh) 256x422x510mm							



Dynamic tools for your busy kitchen! Multifunctional and easy to handle, these portable mixers allow you to serve a variety of foods quickly and easily.



- The BERMIXER range has unlimited uses thanks to the wide range of available tools: the stainless steel tubes for preparing creams, soups, sauces and purees or a whisk attachment for whipping creams, beating egg whites or making mayonnaise
- Its high versatility allows a great variety of recipes thanks to the innovative electronic speed variation, from 500 to 10000 rpm during operation with full load
- The **lightweight body** and **ergonomic handle** with push buttons make it **easy to control** the **speed** variation
- The **SMART Speed Control** system guarantees a constant speed regardless of the load consistency and avoids an increase in speed when the tool is not in contact with food resulting in **reduced vibration**, less noise and less wear



- The overload alarm indicator in the control panel will light if the unit is used improperly
- All parts in contact with food are dishwasher safe
- A special wall support holds the unit and tools when not in use and incorporates a device for the safe removal of the blades
- Longer working time and possibility to process the thickest food due to the new air cooling system which prevents the motor from overheating
- The special lipped design of the blade protection avoids splashing
- The coupler with its simple fastening system allows quick connection of the tools to the motor unit



Disassembly without tools



Air cooling system



Special lipped design



Coupler



- Mixes hot or cold, in any pot, anywhere. The perfect tool for preparing soups, purées, sauces, creams and much more
- The ergonomic, easy to grip handle assures maximum control with less fatigue
- Its 250 W motor offers great performances
- The high speed motor is available with fixed or variable speed and makes the unit **extremely versatile**
- Thanks to the easy tool junctions, the motor unit and tube can be disassembled without tools
- Maximum hygiene. All parts directly in contact with food are in stainless steel
- The tube and blade are in stainless steel and the motor body is in special alimentary plastic guaranteeing a **longer lifespan**







Electrolux peelers solve the problem of best removing not only potato peels but also peeling many other vegetables or cleaning shellfish.



- Push button on off controls with no volt release for safety
- "Sea wave" peeling plate tumbles the potatoes with minimal need for hand finishing
- Direct discharge to a sink or container with no lifting required
- Bench mounted, installed alongside a sink or fitted to an optional stand suitable for discharging to a sink
- Stainless steel peel interceptor filters out the peel from the discharged water and prevents it from entering the drainage system
- **Built-in air-break unit,** that eliminates the possibility of back syphonage into the cold water mains
- Waste outlet to the base or either side
- Peeling chamber and hopper can be rotated to discharge to the front or either side
- Plugs in to a 13A single phase socket
- **Hygienic** cast aluminium construction
- Peeling plate and chamber walls are lined with close mesh carborundum
- Easy to maintain with its powerful 1/2 hp motor
- 5/8 kg vegetable peelers able to satisfy the requirements of small to medium size restaurants
- Maximum output guaranteed from 80 kg (T5E) to 150 kg (T8E) per hour
- Models available specific for cleaning shellfish (T5M/T8M)
- Versatile with optional drying basket for washing and spin drying salads, herbs or other leafy vegetables
- Transparent lid allows peeling process to be observed without having to stop the machine
- Removable handle connected to a water supply can be used during peeling or for cleaning operations
- Integrated filter can be easily removed and is dishwasher safe
- Strong rubber feet **guarantee stability** during operation
- Maximum hygiene guaranteed. All parts can be removed for fast and easy cleaning
- Abrasive plate supplied as standard
- Stainless steel table and replacement filter are available as optional accessories
- A special kit, with abrasive plate and cylinder, is available upon request to convert the vegetable peeler into a shellfish cleaner





- 25 kg vegetable peelers able to satisfy even the largest customers thanks to their peeling capacity of 400/500 kg/hr
- Touch button control panel for improved ergonomics and reliability against humidity or strong jets of water
- Programmable electronic timer ensures precision and ease of use
- Unloading made easy thanks to optional mobile trolley with filter tray (for
- Removable rotating plate and cylinder are covered with a special abrasive vitreous material for perfect peeling every time

- Safety guaranteed! Continuous pressure control system to evacuate vegetables when the door is opened
- No blockage of peels thanks to special size and design of drain hole



Unloading door



Drain hole

- Stainless steel cylinder (540mm diam.) angled 18° towards front to facilitate loading and unloading operations
- Transparent lid with microswitch to stop the machine if lid is opened guaranteeing operator safety
- Stainless steel filter table incorporated as standard

Model	Capacity	Dimensions (wxdxh)	Notes
CD4	5 kg	395x695x474 mm	
CD8	8 kg	395x695x539 mm	
T5E	5 kg	424x390x590 mm	special model for seashells
T8E	8 kg	422x396x676 mm	special model for seashells
T25E	25 kg	585x785x1215 mm	



A vast range of professional mixers to prepare everything from pastry doughs to creams and mousses in a simple and efficient way.



- 5 litre planetary mixer
- Supplied with unique scraper and three tools (flat hook, paddle, whisk) as standard
- Electronic speed variation
- 10 speeds: 1 to 3 (low) for kneading with hook; 4 to 7 (medium) for mixing with paddle; 8 to 10 (high) for emulsifying with whisk
- Powerful 500 W motor drives the mixing tools from 84 to 500 rpm
- Chromed cover with metal body and base for **complete stability**
- Grind meat, puree, grate cheese, cut vegetables and much more thanks to the wide range of available accessories







Meat mincer Vegetable slicer

Pasta kit



- **Versatility** in preparing a wide variety of doughs, breads, creams and mousses
- Prepare even more intricate recipes by simply attaching the optional accessories directly to the hub (standard)
- 18/10 stainless steel bowl
- Ergonomic with rounded edges to make cleaning operations quick and easy
- Removable safety screen activates the raising and lowering of the bowl

- Operator safety guaranteed. The machine will start only when the safety guard is completely lowered and the motor will stop automatically when the guard is raised
- Complete protection of motor against power surges and overheating
- No-volt release system requires the speed selector button to be reset to 0 for the machine to restart



3 tools: flat hook, paddle, reinforced whisk

Technical characteristics						
External dimensions (wxdxh)	284x382x434 mm					
Power kW	0.5					
Voltage	208240 V					
Phases	1N					
Frequency (Hz)	50/60					
Working capacity - kg of flour						
Choux pastry	0.6					
Shortcrust pastry	0.5					
Cold water paste	0.75					
Sweet pastry	0.5					
Croissant	0.75					
Brioche	0.75					
Pizza	0.4					
Meat (kg)	1					
Puree (kg of potatoes)	2					



- **10 litre** planetary mixer to satisfy all requirements of a professional kitchen
- Knead all types of doughs and pastry, mix meats and sauces and emulsify creams
- Electronic speed variation allows an accurate setting of all parameters
- Powerful motor with frequency variator permits a precise adjustment of the planetary mechanism speed between 26 and 180 rpm
- Splash proof planetary system ensures water does not enter the mechanism
- 18/8 stainless steel bowl, 10 litre capacity
- Supplied with 3 tools: stainless steel whisk, robust paddle and spiral hook
- Tools rotate at speeds from 55 to 378 rpm

- **Stainless steel column** protects the motor and speed variator
- Height adjustable feet ensure stability
- User friendly touch button control panel for improved ergonomics and protects against humidity or jets of water
- Equipped with 0-59 minute timer for an even more **precise operation**
- The simple movement of the safety screen raises and lowers the bowl while at the same time stops the motor
- The transparent safety screen can be easily removed for an accurate cleaning
- Available with accessory hub on request
- Kneading capacity (hook): 3,5 kg of flour (50% moisture content)
- Whisking capacity: 16 eggs
- Mixing capacity (paddle): 5 kg of potatoes or meat
- The model with mechanical speed variation (XBM10) is equipped with a 2 speed motor. Choose up to 8 different levels for each speed



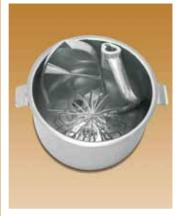
Stainless steel column



Transparent safety screen



Touch button control panel



Kit (bowl, hook, paddle, whisk)



20/30/40 litre professional mixers are an essential item for all kitchens using fresh ingredients to prepare pastry bases, creams, mousses and mixtures of all types

- Supplied as standard: 18/8 stainless steel bowl with easy to grip handles and three tools (stainless steel whisk, paddle and spiral hook)
- The touch button control panel offers improved ergonomics and protection against water jets and dust
- Electronic speed variation for a **precise control** of all operations
- Achieve the best results thanks to the integrated timer (0-59 min.)
- A voltage loss system requires the operator to press the start button in order to continue operation
- Added protection against power failures, power surges and overheating of the motor
- The powerful motor automatically stops when the bowl is lowered
- Tools rotate at speeds from 73 to 378 rpm (20/30 litres) and from 73 to 336 rpm (40 litres)
- Stainless steel wire safety screen protects the operator and permits ingredients to be added without stopping the machine
- The safety guard can be removed for easier cleaning
- Splash proof planetary mechanism eliminates the risk of water entering the system
- The planetary mechanism rotates at speeds of: 35 to 180 rpm (20/30 litres) and up to 160 rpm (40 litres)
- A bowl reduction kit (bowl, whisk, paddle and spiral hook) is available for all planetary mixers
- The support column completely protects the internal components
- Enhance the functions of the planetary mixers by simply adding a variety of optional accessories such as meat mincers, puree strainers, vegetable cutters and electric bowl heating
- The models with mechanical speed variation have up to 8 different levels to choose from



Wire safety screen



Stainless steel column (on request)



Planetary mechanism



Kit wheels



BMX60AS - 60 litres - mechanical speed variation

60/80 litre professional mixers. **Powerful motor (4000 W)** with an exceptional range of speeds, from 20 to 180 rpm

- **18/8 stainless steel bowl** with 3 tools supplied as standard. Tools rotate at speeds from 42 to 378 rpm
- Control panel with timer, bowl lighting, on/off and speed control. Geared reducer for the raising and lowering of the bowl
- Protected bowl to avoid the risk of splashing of ingredients
- Accessory hub available upon request with a wide range of optional accessories
- Regardless of the speed, the beater will stop in less than 3 seconds
- Bowl trolley with wheels and bumper facilitates bowl movement (optional)



Bowl lighting

Optional accessories



Accessory hub



Vegetable slicer



Meat mincer



Puree strainer

Electronic speed variation							
model	capacity	hook *	paddle *	whisk *			
XBE10	10 lt	5.5	5	30			
XBE20-table	20 lt	9	10	55			
XBE20-floor	20 lt	9	10	55			
XBE30	30 lt	12	15	80			
XBE40	40 lt	15	20	105			
XBE60	60 lt	30	30	130			
XBE80	80 lt	40	40	160			

*Hook: kg of dough with 50% moisture content

*Paddle: kg of potatoes for puree *Whisk: max. number of egg whites

Models also available with mechanical speed variation.



Food sllicers provide the highest quality and hygiene in line with every professional kitchen.



Gravity food slicer

- A slicer which gives a rational solution to all slicing problems of all kitchens
- Ideal for slicing raw meats, salamis, and pressed meats in general thanks to the blade diameters ranging from 250 to 370 mm constructed in tempered forged steel
- Versatile. Prepare square, round, or rectangular slices
- Poly-V belt drive system is the ideal machine for normal daily use. Gear transmission, instead, is the perfect choice for heavy duty operations
- The ventilated blade drive motor is specially designed for continuous use
- Model available with special tightening arm for deliments
- Cleaning is made easy since cover blade, product deflector and carriage system can be removed without tools
- Operator safety assured since gauge plate interlock allows the removal of the carriage only if the appliance is switched off
- Permanently mounted blade guard ring protects from cutting blades during operation and cleaning
- Removable and easy to use top mounted stone blade sharpener

