TRS Vegetable slicers and Discs



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



Stainless steel round hopper (215 cm²)



Long vegetable hopper (Ø 60mm)



Easy disassembly of cutting chamber, stainless steel lever and hopper. 100% dishwasher safe



Flat and waterproof control panel (IP55)



"**Pulse**" function for a precise cut



High discharge zone for deep GN containers (up to 20 cm)



 Prepare from 100 to 800 covers/day with a capacity of 250 to 500 kg/h Compact and powerful asynchronous industrial motor for heavy duty and longer life

Stainless steel discs



Maximum hygiene. 100% Dishwasher safe solution.



 Unique and exclusive "S" shaped blades (patent pending)

- Greater efficiency and versatility in slicing possibilities
- A superior level of slicing for a precise cut of both hard and soft vegetables
- 100% dishwasher safe vegetable slicer attachment and discs

More than 40 discs to prepare **more than 80 different cuts**. Slicing, grating, dicing, wavy cuts, julienne, French fries and a specific disc for mozzarella.

Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality – durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACHcompliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants

