

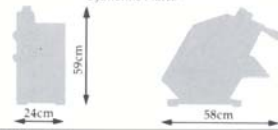


TRs VEGETABLE PREPARATION MACHINE

Whether it's vegetables or fruits, hard or soft, large or small the TRs offers over 70 different kinds of cutting including perfectly sliced, shredded, chipped, grated or diced products. What's more, the TRs will more than pay for itself in one season!

SPECIFICATIONS

Capacity	Chips 10 x 10mm (1/2")	Dice 8 x 8mm (5/8")	Crisps with C2-1/2"	Scallops with C3-1/2"	Grating with J3-1/2"
	500	250	100	150	150
	650	350	220	330	330
Motor	1/2hp				
Electrics	240V, 50Hz, 1ph, 3.3A				
(Other supplies on application)					
Dimensions (h x w x d)	27" x 49" x 22 1/2"				
Weight	59 x 24 x 58cm				
Standard Equipment	38lbs (17kg)				
Special Features	Available as Power Unit only, or with special packs: Chefs (with 6 plates) or Hotel/Caterers (with 10 plates). Interlocked cover and feed arm.				
Features	Brake motor. A choice of: 8 Slicing Plates 3 Chipping Grids 3 Dicing Grids 6 Shredding and Grating Plates 2 Julienne Plates				



LV2000 VEGETABLE WASHER

The LV2000 provides a new method of thoroughly yet gently washing salads and other vegetables, as well as fruits, meat and fish. Although complete with a centrifugal drier for salads and other leaf vegetables it occupies less space than a sink.

- Automatic Washing Cycles.
- Hygienically defrosts meat and fish.

SPECIFICATIONS

Capacity (per load)	Up to 3Kg of Leaf Vegetables Up to 15Kg of Root Vegetables Up to 12Kg of Fish or Meat
Motors	1/2hp Wash Motor 1/2hp Spin Motor
Electrics	240V, 50Hz, 1ph, 7A flic
(Other supplies on application)	
Dimensions (h x w x d)	36" x 24" x 24"
Weight	(91 x 60 x 60cm) 94lbs (88kg)
Standard Equipment	Water supply hose, drain hose and removable aluminium drum

