

# Product Catalog

## Dynamic Preparation



Electrolux



A vibrant collage of various food items scattered across a white background. The items include slices of watermelon, avocado, bread, microgreens, and other fresh ingredients. The text "Quality", "Speed", and "Performance" is overlaid in a large, black, sans-serif font, arranged vertically in the center of the image.

Quality  
Speed  
Performance



## Combined cutter/slicers **4**

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# 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 550 lbs of vegetables per hour** or prepare **2.2 lbs of mayonnaise** quickly and easily
- ▶ **Versatile** and easy to change from slicer to food processor in a matter of seconds
- ▶ **Sturdy** 2.6 qt 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**, 6 <sup>7</sup>/<sub>8</sub>" diameter (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 2" (52 mm) diameter
- Continuous feeding model
- High discharge zone permits the **use of containers up to 6 7/8" (175 mm)**

Disc		Size	PNC
	Grating disc	5/64" (2 mm)	653178
		1/8" (3 mm)	653003
		5/32" (4 mm)	653004
		9/32" (7 mm)	653005
	Shredding disc	5/64" (2 mm)	653171
		5/32" (4 mm)	653006
	Slicing disc	5/64" (2 mm)	653176
		1/8" (3 mm)	653177
		3/16" (5 mm)	653001
		9/32" (7 mm)	653002
	Disc with corrugated blades	5/64" (2 mm)	653007



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



#### Vegetable slicer Multigreen

Phases	Power	Speed	Bowl	PNC
1 ph	370 W	1800 rpm	Stainless steel	603809
1 ph	370 W	1800 rpm	Plastic	603810

#### External dimensions (wxdxh):

8 1/2" x 13 11/16" x 16 1/4" (216x347x412 mm)



# TRK 45 / 55 / 70

## Combined cutter-slicers

*3 in 1: Vegetable slicer, cutter mixer and emulsifier.*

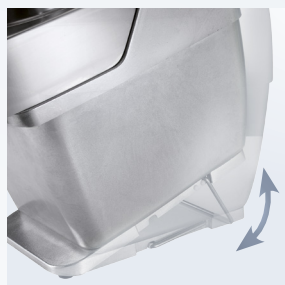
*A versatile machine able to prepare an entire menu from hors d'oeuvres to dessert.*



- ▶ Easily change from a **vegetable slicer** to a **food processor/emulsifier** in a matter of seconds
- ▶ **Inclly 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 to clean thanks to the **rounded design**, **stainless steel** and plastic components
- ▶ All parts in contact with food are **100% dishwasher safe**







Incluy 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 (75%** of the bowl 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 more than **40 stainless steel discs** (more than 80 different cuts)



Combined cutter-slicer

#### TRK45 - 4.7 qt combined cutter-slicer

Phases	Power	Speed	PNC
1 ph	1000 W	Variable from 300 to <b>3700</b> rpm	603811

##### External dimensions (wxdxh):

**Slicer:** 9 <sup>15</sup>/<sub>16</sub>" × 19 <sup>1</sup>/<sub>16</sub>" × 19 <sup>7</sup>/<sub>8</sub>" (252x485x505mm)

**Cutter:** 9 <sup>15</sup>/<sub>16</sub>" × 16 <sup>1</sup>/<sub>16</sub>" × 19 <sup>19</sup>/<sub>64</sub>" (252x410x490mm)

#### TRK55 - 5.8 qt combined cutter-slicer

Phases	Power	Speed	PNC
1 ph	1300 W	Variable from 300 to <b>3700</b> rpm	603812

##### External dimensions (wxdxh):

**Slicer:** 9 <sup>15</sup>/<sub>16</sub>" × 19 <sup>1</sup>/<sub>16</sub>" × 19 <sup>7</sup>/<sub>8</sub>" (252x485x505mm)

**Cutter:** 9 <sup>15</sup>/<sub>16</sub>" × 16 <sup>1</sup>/<sub>16</sub>" × 19 <sup>19</sup>/<sub>64</sub>" (252x410x490mm)

#### TRK70 - 7.4 qt combined cutter-slicer

Phases	Power	Speed	PNC
1 ph	1500 W	Variable from 300 to <b>3700</b> rpm	603813

##### External dimensions (wxdxh):

**Slicer:** 9 <sup>15</sup>/<sub>16</sub>" × 19 <sup>1</sup>/<sub>16</sub>" × 19 <sup>7</sup>/<sub>8</sub>" (252x485x505mm)

**Cutter:** 9 <sup>15</sup>/<sub>16</sub>" × 16 <sup>1</sup>/<sub>16</sub>" × 20 <sup>15</sup>/<sub>16</sub>" (252x410x530mm)





# TRS/TRK S-shaped slicing discs

## Stainless steel grating discs - 1/16" (2 mm) to 23/64" (9 mm)



<b>J2X</b>	1/16" (2 mm)	PNC 653773
<b>J3X</b>	1/8" (3 mm)	PNC 653774
<b>J4X</b>	5/32" (4 mm)	PNC 653775
<b>J7X</b>	9/32" (7 mm)*	PNC 653776
<b>J9X</b>	23/64" (9 mm)*	PNC 653777
<b>KX</b>	for knoedeln/ dumpling/bread	PNC 653777
<b>PX</b>	for parmesan/ bread	PNC 653779

\* 9/32" (7 mm) and 23/64" (9 mm)  
discs are suitable to grate mozzarella



## Stainless steel shredding discs - 1/16" (2 mm) to 3/8" (10 mm)



<b>AS2X</b>	1/16" (2 mm)	PNC 653743
<b>AS3X</b>	1/8" (3 mm)	PNC 653744
<b>AS4X</b>	5/32" (4 mm)	PNC 653745
<b>AS6X</b>	1/4" (6 mm)	PNC 653746
<b>AS8X</b>	5/16" (8 mm)	PNC 653747
<b>AS10X</b>	3/8" (10 mm)	PNC 653748



## Stainless steel slicing discs - 1/32" (0.6 mm) to 33/64" (13 mm)



<b>C06S</b>	1/32" (0.6 mm)	PNC 653728
<b>C1S</b>	1/32" (1 mm)	PNC 653729
<b>C2S</b>	1/16" (2 mm)	PNC 653730
<b>C3S</b>	1/8" (3 mm)	PNC 653731
<b>C4S</b>	5/32" (4 mm)	PNC 653732
<b>C5S</b>	3/16" (5 mm)	PNC 653733
<b>C5PS</b>	3/16" (5 mm)	PNC 653734
<b>C6S</b>	1/4" (6 mm)	PNC 653735
<b>C6PS</b>	1/4" (6 mm)	PNC 653736
<b>C8S</b>	5/16" (8 mm)	PNC 653737
<b>C8PS</b>	5/16" (8 mm)	PNC 653738
<b>C10PS</b>	3/8" (10 mm)	PNC 653739
<b>C12PS</b>	1/2" (12 mm)	PNC 653741
<b>C13PS</b>	33/64" (13 mm)	PNC 653742





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

## Stainless steel slicing disc for mozzarella/solid cheese



**C10PSM** 3/8" (10 mm) PNC 653740  
Presser with special non-stick coating



## Stainless steel corrugated slicing discs - 1/16" (2 mm) to 3/8" (10 mm)



**C2WS** 1/16" (2 mm) PNC 653749



**C3WS** 1/8" (3 mm) PNC 653750

**C6WS** 1/4" (6 mm) PNC 653751

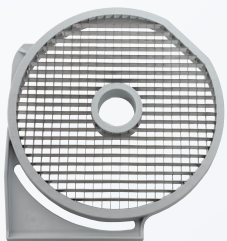
**C8WP** 5/16" (8 mm) PNC 653752

**C10WP** 3/8" (10 mm) PNC 653753



## Dicing grids - 3/16"x3/16" (5x5 mm) to 3/4"x3/4" (20x20 mm)

(to be combined with CP/CWP slicers)



**MT05T** 1/5" (5 mm) PNC 653566

**MT08T** 5/16" (8 mm) PNC 653567

**MT10T** 3/8" (10 mm) PNC 653568

**MT12T** 1/2" (12 mm) PNC 653569

**MT20T** 3/4" (20 mm) PNC 653570



## Grids for chips - 1/4" (6 mm), 5/16" (8 mm) and 3/8" (10 mm)

(to be combined with CP/CWP slicers)



**FT06** 1/4"x1/4" (6x6 mm) PNC 653571

**FT08** 5/16"x5/16" (8x8 mm) PNC 653572

**FT10** 3/8"x3/8" (10x10 mm) PNC 653573



# K/TRK Rotors

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

**Smooth blade**



for K45/TRK45  
653579

for K55/TRK55  
653581

for K70/TRK70  
653583

**Micro-toothed blade**



for K45/TRK45  
653580

for K55/TRK55  
653582

for K70/TRK70  
653584

**Smooth emulsifier blade**



K45/TRK45  
653614

K55/TRK55  
653665

K70/TRK70  
653712

**Micro-toothed emulsifier blade**



K45/TRK45  
650039

K55/TRK55  
650040

K70/TRK70  
650041



Ground meat



Peppers



Chocolate



Grated cheese





Almonds



Tomato sauce



Chicken



Asparagus



Mixed herbs



Hummus (Garbanzo beans)

# TRS

## Vegetable slicers

*Increased productivity, outstanding performance, superior quality and extreme sturdiness.*



- ▶ **Compact, powerful** and with **inclined base (20°)** makes loading and unloading operations quick and easy
- ▶ Able to slice, shred, grate and dice up to **1,212 lbs/hour**
- ▶ **Long life** and **silent operation** thanks to the durable stainless steel construction and asynchronous motor
- ▶ **Wide range** of more than **40 stainless steel discs** (more than 80 different cuts)
- ▶ **Maximum cleanability** due to the ergonomic design with rounded shapes and stainless steel parts
- ▶ **Large hopper** for higher output and processing of large size and unusual shaped vegetables. No need to pre-cut





- ▶ **Large and long vegetable hoppers** integrated in the same design
- ▶ User friendly waterproof control panel with **pulse function** for **precise slicing**
- ▶ **Ergonomic, easy to lift lever:** minimal pressure is required to process vegetables (for right or left hand use)
- ▶ Automatic start/stop function will stop the machine when the lever hopper is lifted and will restart automatically when lowered, to allow **continuous feeding**



Long vegetable hopper



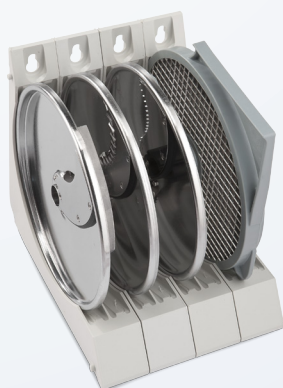
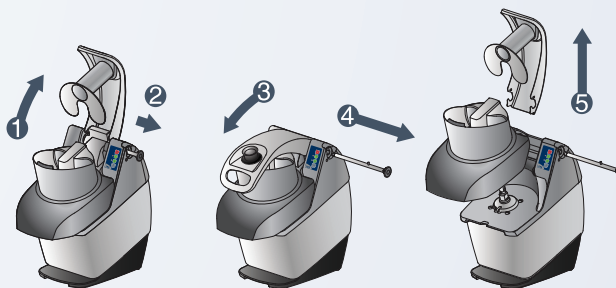
Touch button control

Large round hopper 84 5/8 in<sup>2</sup> (215 cm<sup>2</sup>)

- ▶ **Easy to disassemble** - all parts in contact with food can be removed without tools and are **100% dishwasher safe**
- ▶ Safety device protects the operator by stopping the machine in case of misuse



- ▶ Save time and effort: powerful lever remains in upright position so operator can freely use both hands to feed vegetables
- ▶ Variable speed models for more flexibility and precision, speed adjusted to type of cut
- ▶ High discharge zone permits the use of deep GN containers (up to 8" - 20 cm)



Stainless steel discs with holder included standard

#### **Vegetable slicer TRS**

Phases	Power	Speed	PNC
1 ph	370 W	400 rpm	603800
1 ph	500 W	400 rpm	603801
1 ph	750 W	400rpm	603802
3 ph	750 W	2 speeds: 400/800 rpm	603803

#### **External dimensions (wxdxh):**

**9 15/16" x 19 11/16" x 19 3/4" (252x500x502mm)**

# Mightygreen

## Vegetable slicers

*The ideal solution for the economic preparation of fresh-cut vegetable buffets, starter trays or à la carte service.*




- ▶ **Compact** vegetable slicer for small to medium size facilities
- ▶ Can be **easily moved** from one area to another and can be used on all types of preparation tables
- ▶ Able to slice, shred or grate up to **441 lbs/hour**
- ▶ **Optimum slicing speed:** 1000 rpm
- ▶ A **variety of stainless steel discs**, 6  $\frac{7}{8}$ " (175 mm) diameter (grating, shredding, straight blades, or corrugated) are available upon request
- ▶ Durable and robust plastic casing guarantees **long life**
- ▶ **Stability during operation** thanks to 4 rubber feet







- **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 2 1/16" (52 mm) diameter
- Continuous feeding model
- High discharge zone permits the **use of containers up to 6 7/8" (175 mm)**

Disc		Size	PNC
	Grating disc	5/64" (2 mm)	653178
		1/8" (3 mm)	653003
		5/32" (4 mm)	653004
		9/32" (7 mm)	653005
	Shredding disc	5/64" (2 mm)	653171
		5/32" (4 mm)	653006
	Slicing disc	5/64" (2 mm)	653176
		1/8" (3 mm)	653177
		3/16" (5 mm)	653001
		9/32" (7 mm)	653002
	Disc with corrugated blades	5/64" (2 mm)	653007



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



#### Vegetable slicer Mightygreen

Phases	Power	Speed	PNC
1 ph	370 W	1800 rpm	603799*

**External dimensions (wxdxh):**  
**8 1/2" x 13 11/16" x 16 1/4" (216x347x412mm)**

\* 4 blades included

# TR260

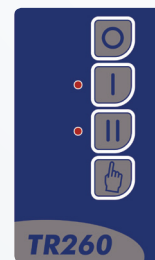
## Vegetable slicers

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



**TR260**  
with optional lever hopper  
and mobile stand

- ▶ **Slice up to 5500 lbs/hour** thanks to automatic hopper, large cutting discs and powerful speed
- ▶ Slow blade rotation for **perfect slicing**
- ▶ 11  $\frac{13}{16}$ " (300 mm) diameter discs guarantee high productivity
- ▶ Safety device protects the operator by stopping the machine in case of misuse
- ▶ **Maximum versatility.** Combine motor base with a variety of optional accessories to suit your needs
- ▶ User friendly **waterproof control panel** with **pulse function** and speed selector (only on 2 speed models) for **precise slicing**





# A vast range of accessories



PNC 653037

- Automatic hopper for continuous operation and productivity
- For a single load of 13 lbs of vegetables (max. 4  $11\frac{1}{32}$ " - 110 mm)



PNC 653510

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



PNC 653223

- Long vegetable accessory for lever operated hopper



PNC 653048

- Cabbage hopper for slicing an entire cabbage at once (max. 9  $13\frac{1}{16}$ " - 250 mm diameter). To be combined with cabbage discs



PNC 653017

- Stainless steel mobile stand.

PNC 653212

- Disc rack (optional)



PNC 653224

- Stainless steel trolley for 2/1 GN containers



- Wide selection of slicing discs
- **100% dishwasher safe** grating discs

## Vegetable slicer TR260

Phases	Power	Speeds	PNC
3 ph	2000 W	2 speeds: 330/660 rpm	603286

### External dimensions (wxdxh):

29  $\frac{1}{2}$ " x 14  $\frac{15}{16}$ " x 18  $\frac{1}{8}$ " (750x380x460mm)

# K45 / 55 / 70

## Food processors

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



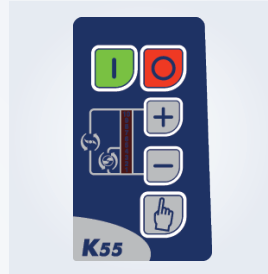
- ▶ **4.7, 5.8, and 7.4 qt** (4.5, 5.5, and 7 lt) capacities are a complement to any size kitchen
- ▶ A unique **scraper / emulsifier** allows you to prepare everything from meats to creams
- ▶ Easily **upgrade** to a combined machine with a special kit (variable speed models)
- ▶ The unique design of bowl and rotor blades guarantees **perfect results** when mixing both large or small quantities
- ▶ Special **pulse function** for **coarse chopping** of large pieces
- ▶ Rotor can be placed in a special holder for storage
- ▶ **Maximum hygiene** thanks to the ergonomic design with rounded edges







Transparent lid



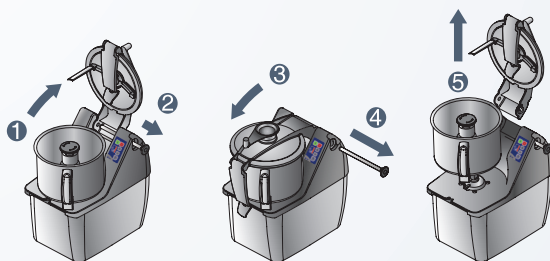
Variable speed control

- ▶ Stainless steel bowl with high chimney to **increase** the real liquid **capacity** (75% of the bowl capacity), with round corners and ergonomic handle
- ▶ **Dedicated rotors** with **smooth** or **microtoothed** blades as well as specific for **emulsions**
- ▶ **Ergonomic handle** for easy placement of the bowl and self-locking mechanism for **maximum stability**
- ▶ Asynchronous motor for **silent** operation and **longer life**

- ▶ **Transparent lid** permits the operator to check the preparation during operation and to **add ingredients** without opening the lid
- ▶ Hinged cover, when lifted, remains open to permit a fast, easy and practical check of the preparation
- ▶ Waterproof and user friendly **touch button control** panel with pulse function for more precision
- ▶ Maximum speed up to **3700 rpm** (variable speed models)



Bowl with high chimney



- ▶ The lid and scraper can be easily removed and disassembled **without tools**
- ▶ All parts in contact with food are **100% dishwasher safe**



- ▶ **Operator safety guaranteed.** A magnetic control system stops the machine immediately if the cover is opened

#### K45 - 4.7 qt (4.5 lt) capacity

Phases	Power	Speed	PNC
1 ph	1000 W	Variable: 300 to <b>3700</b> rpm	603806

#### External dimensions (wxdxh):

10 1/16" x 16 5/16" x 18 1/2" (256x415x470mm)

#### K55 - 5.8 qt (5.5 lt) capacity

Phases	Power	Speed	PNC
1 ph	1300 W	Variable: 300 to <b>3700</b> rpm	603807

#### External dimensions (wxdxh):

10 1/16" x 16 5/16" x 18 1/2" (256x415x470mm)

#### K70 - 7.4 qt (7 lt) capacity

Phases	Power	Speed	PNC
1 ph	1500 W	Variable: 300 to <b>3700</b> rpm	603808

#### External dimensions (wxdxh):

10 1/16" x 16 5/8" x 20 1/16" (256x422x510mm)

# K120/180

## Food processors

*11.5 and 17.5 lt capacities are a complement to any size catering facility.  
Mix and mince quickly and easily to preserve texture and flavour.*

**K180****K120**

- ▶ For the preparation of sauces, mixing and fine and super fine chopping
- ▶ **Process in a matter of seconds** without risk of heating or altering the products
- ▶ **Large bowl capacities** (e.g. mayonnaise):
  - 12.2 qt (11.5 lt) (K120) process up to 11 lbs.
  - 18.5 qt (17.5 lt) (K180) process up to 18 lbs.
- ▶ **Stability guaranteed** during operations thanks to central position of stainless steel bowl
- ▶ Asynchronous motor for **silent** operation and **longer life**
- ▶ Stainless steel mobile stand available as an option







Transparent lid



Touch button control panel

- ▶ Rotor and bowl design ensure **consistent mixing**
- ▶ Thick-walled stainless steel bowl with two handles for **easier movement**
- ▶ Smooth or serrated stainless steel blade rotor (special serrated rotor for meat processing) upon request
- ▶ Models with 2 speeds (1500-3000 rpm)

- ▶ Stainless steel bowl with **transparent lid** permits the operator to check the preparation during use
- ▶ **No need to stop the machine during operation.** Ingredients may be added through the opening in the lid
- ▶ Waterproof and user friendly **touch button control** panel
- ▶ Pulse function for **coarse chopping** of large pieces



Stainless steel bowl



Smooth blade rotor



Double safety locking system



- ▶ Transparent lid, bowl and rotor can be easily removed without tools
- ▶ All parts in contact with food are **100% dishwasher safe**



- ▶ Double safety locking system **avoids the risk of spillage** and splashing when lid is opened while rotor is coming to a stop
- ▶ **Safety guaranteed** by magnetic microswitch which stops the machine if lid or bowl are not correctly positioned
- ▶ 3 devices to **ensure operator safety**:
  - 1 hinge sensor when handle is lifted
  - 1 bowl presence sensor
  - 1 cover presence sensor

#### K120 - 12.2 qt (11.5 lt) capacity

Phases	Power	Speed	PNC
3 ph	2200 W	2 speeds: 1500/3000 rpm	603297

**External dimensions (wxdxh):**  
 16 3/8" x 26 3/4" x 20 3/8" (416x680x517mm)

#### K180 - 18.5 qt (17.5 lt) capacity

Phases	Power	Speed	PNC
3 ph	3600 W	2 speeds: 1500/3000 rpm	603302

**External dimensions (wxdxh):**  
 16 3/8" x 25 15/16" x 23 3/4" (416x680x603mm)

# Bermixer range

## Portable mixers

*Prepare soups, purees, sauces, creams and whip egg whites quickly and easily with the Electrolux Bermixers.*

less than  
9 lbs



**Bermixer Combi**

- ▶ **Exceptionally light:** less than 9 lbs!
- ▶ The **tube attachment** is ideal for the preparation of creams, soups, sauces, vegetable purees, pancake batter and mousses
- ▶ The **whisk attachment** is ideal for whipping creams, beating egg whites or making mayonnaise
- ▶ Electronic speed variation from 500 to 10000 rpm with full load
- ▶ **SMART Speed Control:** autoregulation of the power based on the load consistency to ensure a **longer life** and **reduced vibrations**
- ▶ Tube, shaft and blade are **easily disassembled** without tools
- ▶ A **special wall support** holds the unit and tools, when not in use



Wall support  
supplied as standard



- ▶ Double-fan air cooling system guarantees **longer working time** without overheating
- ▶ **Overload alarm indicator** in the control panel will light if the unit is used improperly
- ▶ The special lipped design of the blade protection **avoids splashing**
- ▶ Ergonomic handle for a comfortable use



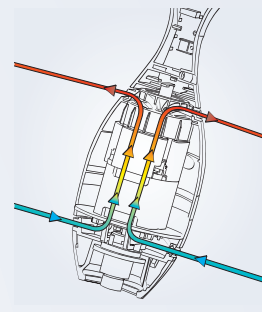
Reinforced "Bayonet" system



Handle



Special lipped design of the blade protection



Air cooling system

- ▶ Visible control panel with **speed adjustment** and **warning light**
- ▶ Flat motor base connected to the tube via "**Bayonet**" system

- ▶ All the parts in contact with food are **100% dishwasher safe**



Disassembly of tube, shaft and blade without tools

## Optional accessories



- ▶ **Adjustable rail** to sustain portable mixer in containers (must be used together with holder)  
PNC 653292



- ▶ **Bowl cradle** to support portable mixer in containers  
PNC 653294

# Vegetable washers and dryers

*Improve food safety and hygiene. These products are designed specifically to wash and dry fruits and vegetables efficiently and without damage.*



- ▶ **Vegetable washer and dryer** in one machine.  
The washing effect is obtained by combining basket rotation and water turbulence generated by a pump
- ▶ Designed for the efficient and **safe treatment** of all types of vegetables
- ▶ Complete stainless steel construction guarantees **long term reliability**
- ▶ Integrated dispenser with liquid for sanitizing vegetables (activated during a specific cycle)
- ▶ 3 preset cycles according to the type of products to be washed
- ▶ Basket with **2 speed rotation**: washing (60 rpm), drying (270 rpm)
- ▶ **Advanced programmable model** with automatic and manual cycles and self-cleaning cycle
- ▶ Spray and/or immersion washing, depending on cycle
- ▶ **Avoid damage to delicate items** by regulating the power of the washing water
- ▶ Efficient and **easy to clean** filtering system and well with rounded corners
- ▶ **Operator safety** thanks to microswitch which stops the machine if the lid is opened

Model	Load capacity	Basket volume	Power	PNC
<b>LVA100B</b>	4-13 lbs.	8 gal.	900 W	660080
<b>External dimensions (wxdxh):</b> <b>27 9/16" × 27 9/16" × 39 3/8" (700x700x1000mm)</b>				



**NEW!**

The new Greens Machine VP-2 vegetable dryer saves up to 15% of a salad's most expensive ingredient... the dressing. Salad dressings adhere better to dryer greens, eliminating expensive waste that slides off vegetables into the bottom of the bowl.

- ▶ Calibrated motor rotates at the ideal speed, removing the correct amount of moisture without damaging fragile foods
- ▶ Quickly dries up to 16 heads of lettuce in just minutes
- ▶ Stainless steel body on braking casters - easy to move and store
- ▶ Built-in water reservoir - no floor drain needed
- ▶ Built-in timer (1-5 minutes)
- ▶ Use as a one-step lettuce prep system eliminating expensive double-handling
- ▶ Cut lettuce stays fresh up to three days
- ▶ Properly removing moisture is ideal for preserving green toppings, vegetables for stir fry and more
- ▶ Easy to use on/off buttons at ergonomic height



Dry your vegetables quickly and safely.

**VP-2 - 20 gal. salad and vegetable dryer**

Phases	Power	Voltage	PNC
1 ph	60 Hz	120 V	600095
1 ph	60 Hz	220 V	600096

**External dimensions (wxdxh):**

**26 9/16" x 26 9/16" x 32 1/4" (675x675x813mm)**

# Manual fruit and vegetable peelers

*Slicing simplicity and efficiency.*

*The perfect equipment for fruit and vegetable preparation.*



## **Tomato Slicer** - PNC 601443

- ▶ Slices even the softest tomatoes efficiently and neatly
- ▶ Slice up to 20 tomatoes per minute
- ▶ Available in ¼" slice
- ▶ Powerful suction cup 'feet' ensure stability and safety
- ▶ The sliced tomato can be picked up in its original shape even after cut
- ▶ Stainless steel holder and cutter box
- ▶ Stainless steel blades are easily tensioned
- ▶ Smooth trolley movement

## **Pineapple Peeler-Corer** - PNC 601570

- ▶ Peels and cores in one movement
- ▶ Blade and pusher (3 ½") included standard
- ▶ Designed for easy cleaning and disassembly without tools
- ▶ Stainless steel construction
- ▶ Safety security pusher prevents handle from falling









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## 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 REACH-compliant 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

