



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Dito Sama TRK55 Variable Speed Cutter & Vegetable Slicer – 5.5L

Model / SKU: TRK55

KW COMMERCIAL KITCHEN

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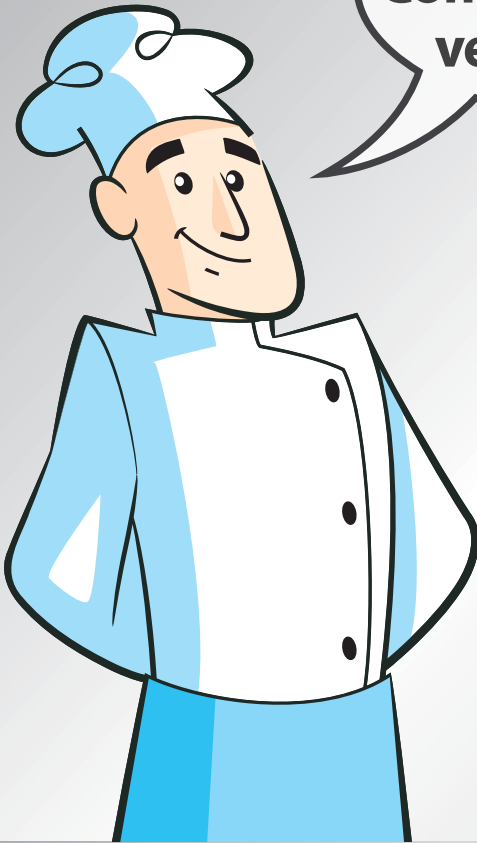
DOCUMENT NOTICE

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/2665/product/3568/>



TRK
Combined cutter and
vegetable slicers



TRK

Combined cutter and vegetable slicers

3 in 1 ! With TRK, there are no limits to creative cooking.

Three functions: vegetable slicer, food processor, emulsifier.

Three sizes: 4.5, 5.5 and 7 litres. Variable speed from 300 to 880 rpm (slicer) and up to 3,700 rpm (cutter).



Round,
stainless-steel
hopper
(215 cm²)



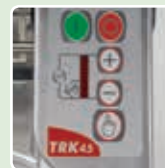
Long
vegetable
hopper
(Ø 60mm)



Incluy System
20° angled
base
(vegetable
slicer
function)



Flat
waterproof
control
panel (IP55)



Transparent lid
with scraper
for better
consistency



Vegetable and
cutter
attachments,
rotors and discs
are all **100%**
dishwasher safe



- **Applications:** restaurants / public sector / catering / nurseries / residential homes
- **50 - 400 covers.** Up to **800 covers for catering**

Vegetable slicer function

Up to 550 kg/h (depending on the cut)

Who can guarantee perfect hygiene better than Dito Sama?

All parts in contact with food are 100% dishwasher safe (vegetable and cutter attachments, rotors and discs).

Our stainless steel discs and rotor blades provide better hygiene and guarantee the comfort and safety of the user.



Wide variety of cuts

**Wide range of stainless steel discs
(205mm diameter)
for more than 80 different cuts**



Cutter/emulsifier function

- For mixing, chopping, blending, kneading, making stuffing, mousses and pies, and processing meat, fish and condiments...
- Stainless steel bowl with high chimney **increases** real liquid **capacity** (**75%** of rated value) with round corners and ergonomic handle
- Transparent lid with bowl scraper as standard. Attached to the body for increased comfort. Fully removable and 100% dishwasher safe.



Choose the perfect cutting blade for your preparation



Smooth
rotor blade



Microtoothed
rotor blade



Smooth emulsifier
blade



Smooth microtoothed
emulsifier blade



Mince



Almonds



Asparagus



Hummus

Dito Sama helps you prepare texture-modified food

High-speed, integrated bowl scraper and exclusive blade design. These three features help turn your food processor into an emulsifier that allows you to modify the texture of food while preserving its nutritional content and taste. The only limit is your imagination!



Pasta



Poultry



Cakes



Smooth microtoothed
emulsifier blade
TRK45-55-70



Fish



Sausage



Salmon



***Preserving flavour
and hygiene!***

***Visit our
website for
inspiration***



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See our range online at www.ditosama.com

The company reserves the right to change specifications without notice. Images are for illustrative purposes only, products may vary.



TRK 45



TRK 70



TRK 55

