

TRS Plate and Grid Selection

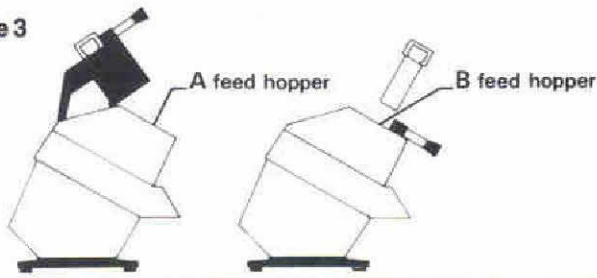
Table 2

The illustrations in this table are shown full size. Simply select the product size you require and read off the cutter plate and grid needed.

C PLATES used alone produce slices as below -	FS & MS GRIDS combined with type C plates produces -					
	FS6	FS8	FS10	MS8	MS10	MS20
C1 						
C2 						
C3 						
C5 recommended for tomatoes 						
C6 						
C8 						
C10 						
C14 must be used with a Grid 						

Julienne & Grating Plates	A3	A4	J2	J3	J4	J7	K & P
use without Grid							ground

Table 3



vegetables	result required	feed hopper	equipment
AUBERGINE	slices	B	C3 to C10
BEETROOT	slices	A or B	C3 to C6
	small cubes	B	MS8 or 10+C8 to 14
	big cubes	B	MS20+C8 to C14
	grated	A or B	J2 to J4
CARROT	Vichy dices	B	C3 to C6
	dices	B	MS8 or 10+C6 to 14
	grated	A or B	J2 to J3
	minestrone	B	MS8 or 10+C1 to 3
CELERY	pieces	B	C3 to C10
CELERY	remoulade	A or B	J3 or J4 or A3
MUSHROOM	slices	A or B	C2 to C5
	cubes	B	MS8 or 10+C8 or 10
CABBAGE	slices	A	C1 to C3
	sauerkraut	A	C2 to C3
	grated	A	J3 or J4
CUCUMBER	slices	B	C2 or C3
	small cubes	B	MS8 or 10+C6 to 14
	large cubes	B	MS20+C8 to C14
	small stick	A	FS6+C3 to C6
GOURD	slices	B	C3 to C10
ENDIVE	slices	B	C3 to C10
FENNEL	pieces	B	C3 to C10
TURNIP	dices	B	MS8 or 10+C6 to 10
	small stick	A	FS6+C6 or C8
	minestrone	B	MS8 or 10+C1 to 3
	large cubes	B	MS20+C14
ONIONS	slices	B	C2 or C3
	cubes	B	MS20+C14
LEEK	for soup	B	C5 to C10
PIMENTO	slices	B	C2 or C3
BLACK RADISH	slices	B	C2 or C3
	grated	A or B	J2 to J7
ROSE RADISH	slices	A or B	C1 or C2
HORSE RADISH	grated	A or B	J2 or J3
SALAD	slices	A or B	C2 to C5
TOMATO	slices	A or B	C5

vegetables	result required	feed hopper	equipment
POTATOES	chips 10 x 10	A	FS10+C10
	8 x 8	A	FS8+C8
	6 x 6	A	FS6+C6
	4 x 4	A	A4
	3 x 3	A	A3
	crisps (old potatoes)	A or B	C1
	crisps (new potatoes)	A or B	C2
	" "	A or B	C2 or C3
	variations	A or B	C3 to C6
	large cubes	B	MS20+C14
	potato for omelet	B	C3 to C6
	" " "	B	MS20+C10 or C14
	roast	A or B	J7
potato salad	B	MS20+C14	
" "	B	C3 to C6	
dices	B	MS8 or 10+C6 to C14	
minestrone	B	MS8 or 10+C1 to 3	
"	B	MS20+C1 to C3	
mashed potato	A or B	P	

fruit	result required	feed hopper	equipment
ALMOND	slices	A or B	C1 or C2
	grated	A or B	J4
BANANA	slices	B	C3 to C6
LEMON	slices	B	C2 or C3 or C5
NUT	grated	A or B	J2 to J4
ORANGE	slices	A or B	C5
	"	B	C3 or C6
APPLE	slices	A or B	C2 to C6
RHUBARB	pieces	B	C6 to C10

general	result required	feed hopper	equipment
BREAD-CRUMB	grated	A or B	J2 or P
CHOCOLATE	grated	A or B	J4
VEGETABLES	large cubes	B	MS20+C14
GRUYERE	grated	A or B	J2
CHEESES	salad	A or B	J4 or MS8+C3 to 14
MOZARELLA	grated	A or B	J7
PARMESAN	ground	A or B	P
FRUITS	oranges	cubes	B
	apples		
FRUITS	lemon-slices	B	C3 or C5

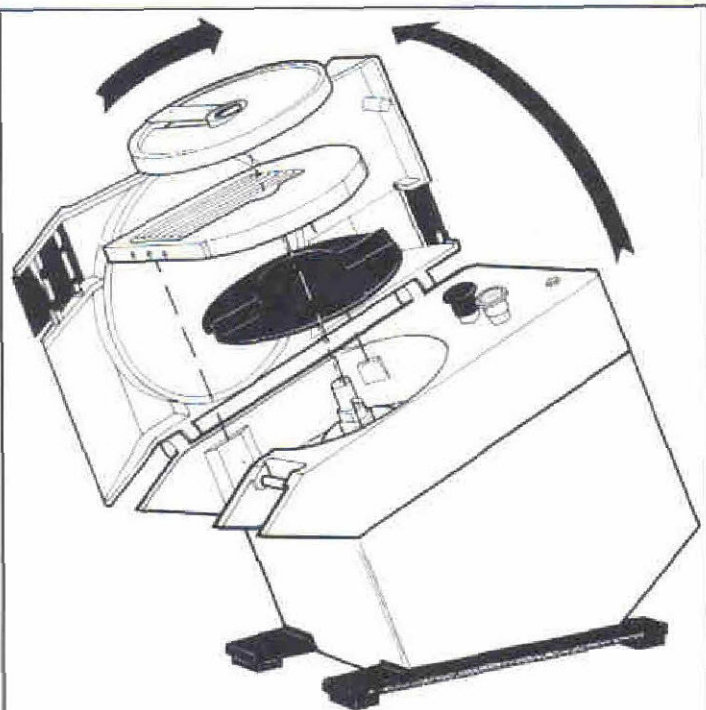


Crypto Peerless

THORN EMI Foodservice Equipment

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- 1 Lift locking lever and swing back cover.
- 2 Fit ejector plate, ensuring that it engages in the flats on the shaft.
- 3 Locate grid (if required) Note: it will only fit one way.
- 4 Locate the slots in the cutter plate in the pegs on the shaft and secure by turning clockwise. The plate is correctly fitted when its centre boss is flush with the drive shaft.
- 5 Return cover to its operating position and secure with the locking lever.

Fig. 2 Installing Plates and Grids

its name implies the switch is fitted in the interests of safety, it should not be used to switch off the machine when lifting the lid. Before changing plates and grids always isolate the machine from the supply. A second safety device switches the motor off as the feed arm is raised.

Use the correct feed hopper, for details see table 2, and use the feed arm or feedstick as appropriate to apply a gentle but firm pressure. With small vegetables, such as carrots, a more uniform cut is obtained by using the small hopper. Under no circumstances attempt to push the vegetables down by hand.

Even when bulk feeding could be contemplated, it is preferable to feed the TRS piece by piece in order to obtain uniform slices. This is the case where tomatoes, oranges, lemons etc. are concerned. To obtain uniform potato chips individual feeding is essential.

As the vegetable cutter works very rapidly it is necessary that it should be fed equally rapidly. In particular once a vegetable is placed in the hopper it must be held down with the feed arm or feedstick. If not it will be turned over every time it is hit by the cutter producing uneven bits and pieces.

When using a single grid to prepare a range of fruit and vegetables always start with the softer product and finish off with the hardest.

When grating items it is possible to vary the size of the product by the pressure exerted. A light pressure results in a fine product, a heavy pressure a coarser product.

slicing

C1
C2
C3
C5

C6
C8
C10
C14

chipping

FS6 with C6
FS8 with C8
FS10 with C10

dicing

MS8 with C8
MS10 with C10
MS20 with C14

grating

J2
J3
J4
J7

julienne

A3
A4

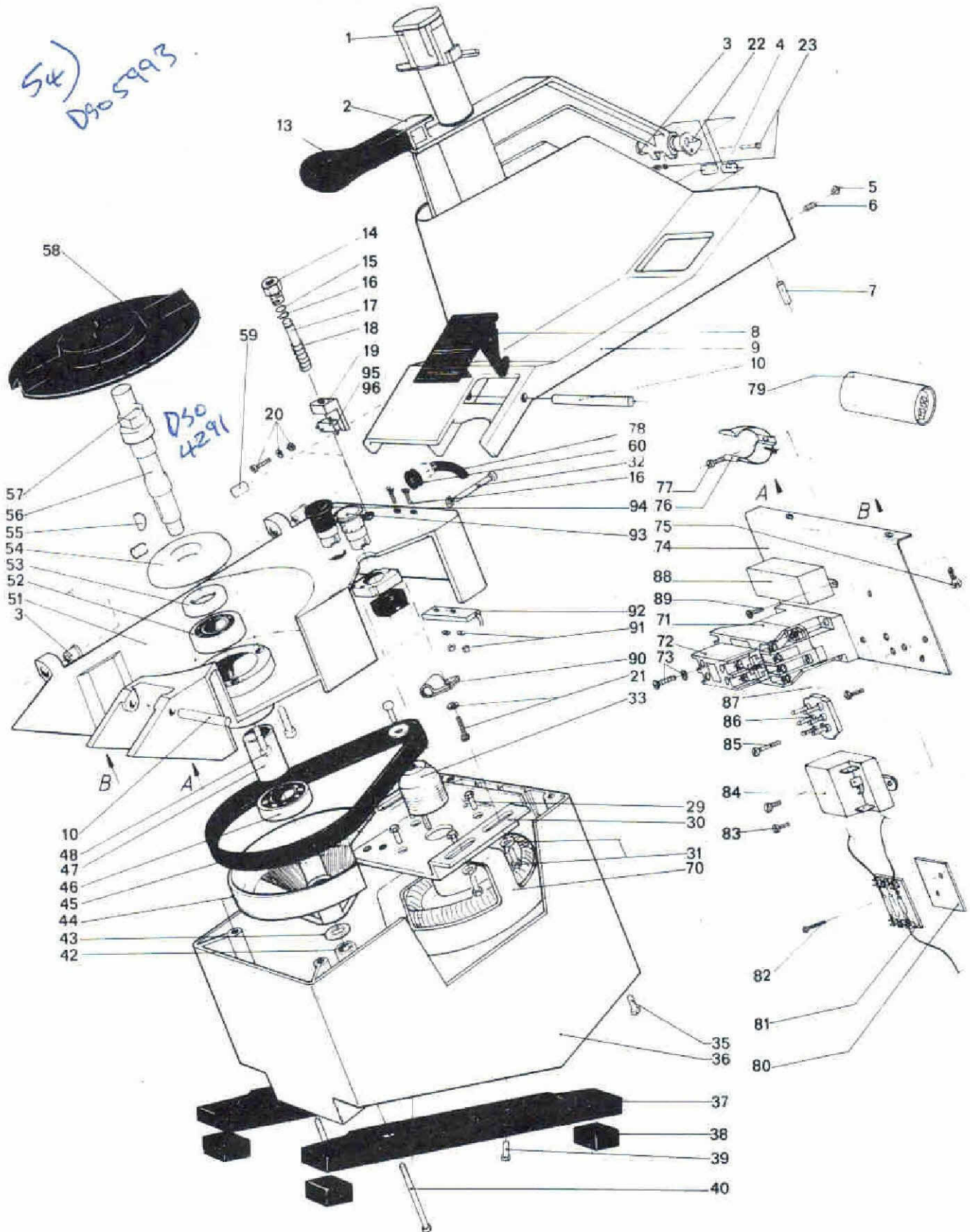
fine grating

K coarse
P fine

Table 1 Plate and Grid Options

Service Replacement Parts

From TRS Serial Numbers 29241 Onwards



TRS

VEGETABLE PREPARATION MACHINE

Whether it's vegetables or fruits, hard or soft, large or small, the TRS offers perfectly sliced, shredded, chipped, or diced products everytime—in fact, the TRS offers 70 different kinds of cutting!

What's more, the TRS will pay for itself in one season—now that's cost-efficiency for you!

OUTPUT PER HOUR (MAXIMUM)

	kg	lbs
Chips 10 x 10mm — $\frac{3}{8}$ "	300	650
Dice 8 x 8mm — $\frac{5}{16}$ "	250	550
20 x 14mm — $\frac{3}{4}$ " x $\frac{9}{16}$ "	400	880
Crisps with C2 — $\frac{1}{16}$ "	100	220
Scallops with C3 — $\frac{1}{8}$ "	150	330
Grating with J3 — $\frac{1}{8}$ "	150	330

Safety features are built into the TRS to meet the requirements of the Health and Safety at Work Act. A micro-switch stops the machine when either the cover or the feed arm is raised. For additional safety, the TRS is fitted with a brake motor which instantly stops plate and grid rotation in case of emergency.

SPECIFICATIONS

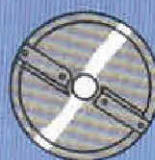
The TRS is constructed from non-corrosive materials with polished aluminium surfaces in the food zone:

PLATES have stainless steel bushes and are fitted with easily removable stainless steel blades. Blade sharpening is safe and simple and can easily be carried out by the operator.

GRIDS. Dicing and chipping grids are also fitted with stainless steel blades. Tension can be adjusted on the chipping grid.

KNIVES AND BLADES. The unique design assures clean cut and high quality results. Plates and grids are supplied with storage racks for safety and convenience. They may be used in several combinations to provide a large variety of results.

MOTOR. $\frac{1}{2}$ -hp, single phase 240V, 50Hz with a built-in brake controlled by push buttons including emergency stop and no-volt release.



SLICING

C1 ($\frac{1}{32}$ ") very fine slicing and old potato crisps.

C2 ($\frac{1}{16}$ ") fine slicing and new potato crisps.

C3 ($\frac{1}{8}$ ")

C5 ($\frac{3}{16}$ ") tomatoes, oranges, lemons

C6 ($\frac{1}{4}$ ")

C8 ($\frac{5}{16}$ ")

C10 ($\frac{3}{8}$ ")

C14 ($\frac{9}{16}$ ")

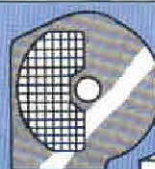


CHIPPING

FS6 $\frac{1}{4}$ " use with C6

FS8 $\frac{3}{16}$ " use with C8

FS10 $\frac{1}{2}$ " use with C10

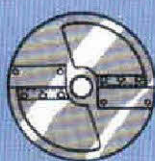


DICING

MS8 $\frac{5}{16}$ " use with C8

MS10 $\frac{3}{8}$ " use with C10

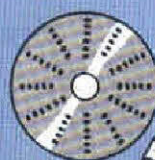
MS20 $\frac{3}{4}$ " use with C14



JULIENNE

A3 $\frac{1}{8}$ "

A4 $\frac{5}{32}$ "



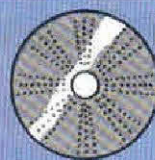
GRATING

J2 $\frac{1}{16}$ " fine

J3 $\frac{1}{8}$ " medium

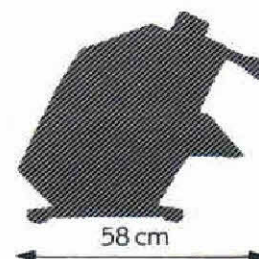
J4 $\frac{5}{32}$ " coarse

J7 $\frac{1}{2}$ " extra coarse.



FINE GRATINGS

K and P parmesan, chocolate, nuts, breadcrumbs, etc.



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