DIVIDER startup

Adapts to your requirements

Ideal for your canteen, commercial kitchen, butcher's shop or convenience production. The **DIVIDER startup** entry level model provides you with a flexible basis.

The DIVIDER startup stands out on account of its **mobility** and high level of adaptability. The **compact design** and **space saving installation** allow **flexible solutions** every day. The DIVIDER startup cleverly combines optimised handling through **intuitive operation**, the proven TREIF slicing technology and the **hygiene design**.





Flexible, space saving and reliable, while the low weight and mobile base allow you to **move and set up** the slicer just as needed.



The blade slider prevents stopping of the blade to ensure an **extremely short product loading time – minimising dead time.**



The **intuitive,** menu guided **operation with touch display and intelligent assistance function** allows users to **change products in a matter of seconds. Data transfer via USB port**, e.g. for import or data backup.



Whether cheese, cold meats or convenience products – a variety of **product presentations** can be sliced with the DIVIDER startup, e.g. fan, stack, zig-zag.



Large chamber in a small space – the DIVIDER startup allows you to process several products in just one slicing process.



With the circular blade slicer DIVIDER startup you can slice a wide range of products without the need to make any conversions to the machine.

The true energy saver: your slicer

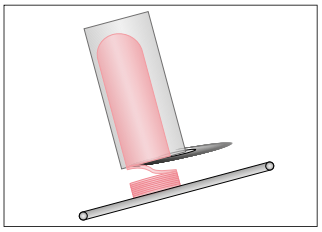
A slicer that goes easy on the environment – and on your costs!
The DIVIDER startup allows products to be sliced at higher temperatures. That **saves time** for cooling and **costs by minimising energy input.**
Pretty clever, right? That is slicing with TREIF!

Technical data:

Max. cut-off length (mm/inch)	0.5–25; 1/50"–1"
Max. cuts/min. (theoretical maximum value)	300
Max. infeed length (mm/inch)	600; 23 5/8"
Cross section of product w x h (mm/inch)	280x160; 11" x 6 3/10"
Max. stacking height (mm/inch)	50; 2"
Housing dimensions (mm/inch)	
Length with outlet conveyor / Width (mm/inch)	2,100 / 940; 82 43/64" / 37"
Transport / Set-up height (mm/inch)	1,850/1,990; 72 53/64" / 78 11/32"
Connecting load (kW)	2.8
Weight (kg/lb)	approx. 560; 1,235
Product specific accessoires	on request



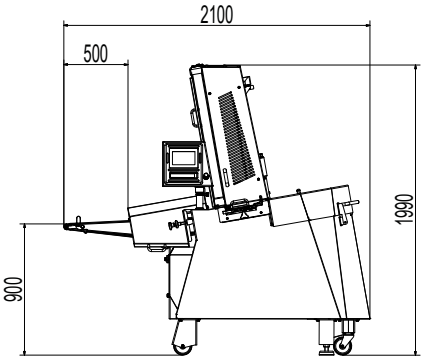
Zig-zag stacks – another option offered by the DIVIDER startup.

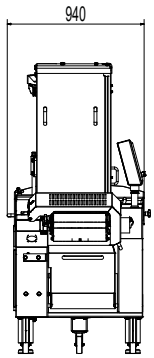


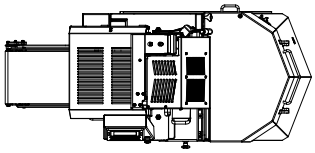
Statistic Distance Control (SDC): The placement table is positioned before the slicing process for **optimum placement of the slices.**

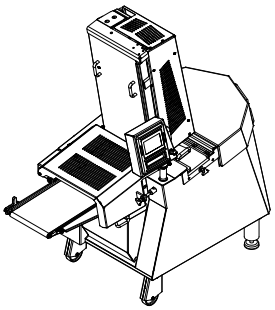


Use the slicer for stacking your products: up to 50 mm high stacks and 300 cuts per minute are possible.









Your benefits at a glance:

- **Product flexibility:** Slicing at **premium level** – no conversion for product changes
- **Mobility: Demand-based installation** thanks to low weight and easy **transport**
- **Low maintenance effort**
- **Fast and easy cleaning** thanks to the proven **premium hygiene design**
- All benefits of the proven slicer generation from TREIF: even more power and dynamics in the drives, even shorter ancillary times, **maximum process reliability**, more capacity, more flexible reactions to customer requests
- Also ideal for processing **vegetarian products**
- **Simultaneous slicing of multiple products** – even different types
- **Convenience:** user friendly **software with touch display**

Subject to modifications for technical progress. 0.25 04/2019 DieDruckerei

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