



Adapts to your requirements

DIVIDER startUp



- Adapts to your requirements
- Large Chamber
- Variety of product presentation
- Fast and easy cleaning
- Product flexibility



Benefits

- Flexible
- High level of adaptability
- Compact design
- Optimised handling
- Extremely short product loading time

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.



Clever combination



Touch display

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.



Large chamber in a small space

The DIVIDER startUp allows you to process several products in just one slicing process.



Circular blade

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. you to process several products in just one slicing process.

**Product presentation**

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. Use the slicer for stacking your products: up to 50 mm high stacks and 300 cuts per minute are possible. Static Distance Control (SDC): The placement table is positioned before the slicing process for optimum placement of the slices.

Benefits

- Intuitive menu
 - Large chamber
 - Circular blade
 - Variety of product presentation
 - Static Distance Control
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Your benefits at a glance

Benefits

- 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

The true energy saver

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.



TECHNICAL DATA

Max. cut-off length (mm/inch)	0.5–40; 1/50"–1 37/64"
Max. cuts/min. (theoretical maximum value)	900
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)	auf Anfrage
Length with outlet conveyor / Width (mm/inch)	2,400/940; 94 1/2" / 37"
Set-up height (mm/inch)	1,990; 78 11/32"
Connecting load (kW)	2.8
Weight (kg/lb)	approx. 560; 1,235
Product specific accessoires	on request

Features

- Also ideal for processing vegetarian products
- Simultaneous slicing of multiple products – even different types
- Convenience: user friendly software with touch display

TRANSFORMING FOOD PROCESSING

