



Industrial dicer

TWISAN



- Breaks down any block
- Premium hygiene design
- Cubes, strips and more

TWISAN

Where hygiene and ergonomics come together



The industrial dicer TWISAN, with the appropriate equipment, consistently delivers optimal dicing results, both with frozen meat blocks and bulk material and also with fresh meat. The machine guarantees your process reliability, regardless whether fresh meat or extremely tempered products are handled. TWISAN also sets new standards in terms of hygiene. Its hygienic design is well thought out to the last detail.

Smart „vartronic“ technology

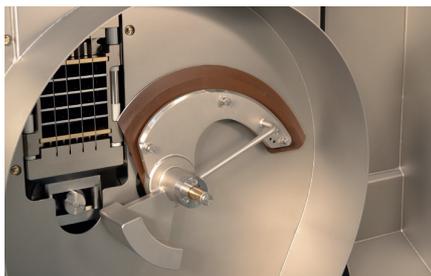
The smart vartronic technology is important, especially when frozen meat is diced. The machine is able to adapt its cutting tools if products are too cold or too hard – thanks to separate drive mechanisms for the lower grid, upper grid and blade.

Frosty precision work

As frozen meat dicer TWISAN is specialized in dicing blocks of frozen meat and frozen bulk material.

Breaks down any block

The machine can cut blocks of frozen meat into cubes or strips of up to 75 mm / 3" in length.



Premium- Hygiene- Design: thought out in detail

The hygiene package

Benefit from the unique advantages of the new Premium-Hygiene-Design. Here, TWISAN offers a complete package with hygiene features that cannot be found on any other system.

Collection devices

TWISAN is equipped with multiple collection devices ("Hygiene Plus" Collection Systems as option). They allow, for example, drainage of meat juice away from the meat or feed it back to the final product. This also shows the sophisticated hygienic design again.

PQS

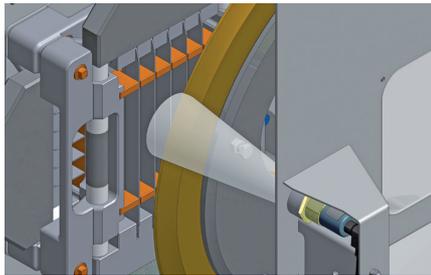
The PQS (Product Quality Separation) prevents possible product residues from entering the OK material. The gridset is shielded by the PQS (also see photo above) so that residual material drops behind the wall where it is collected.



Precision on 6 sides : Say “yes” to perfectly formed cubes

Clear cutting results

The Automatic Prepressing System (AVS) guarantees clear cutting results. The sensor (optional) can be used in addition for even more precise cubes and strips, especially for premium demands.



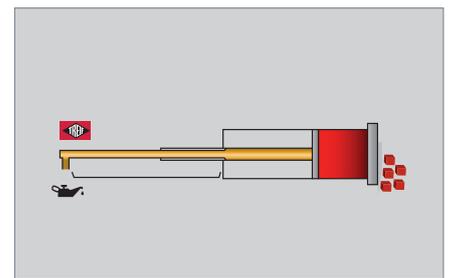
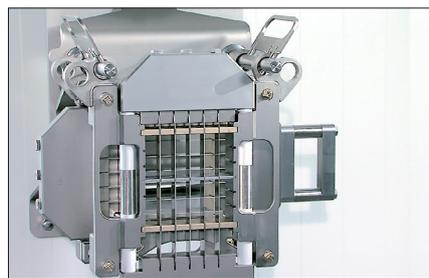
Cubes, strips, discs

With TWISAN products can be cut in cubes, strips, rasped or, as shown here, cut in 3-mm (1/10”) discs.



Various applications

Goulash, strips for gyros, pig’s head and pork tongue are just a few of the products covered by the standard program of TWISAN with fresh meat equipment.



Changing the gridset on an industrial dicer can be this **effortless**. Ergonomics are the top priority for this new as-sembly trolley. Changing the gridset is **easy and fast** and requires very little effort. Another benefit: it safely stores all removable parts for cleaning (except for the cut-off blade).

Keep track of things: the special wall bracket is designed for **clean and safe** storage of the gridsets which are currently not in use.

The **hygiene cylinder** (supplied as standard) makes product contamination with hydraulic oil a technical impossibility. No oil can enter the cutting chamber.

Double seals on the gridset shafts and the blade shaft seal the machine interior even better against the ingress of foreign bodies and moisture.

TECHNICAL DATA	
Max. output t/h (Theoretical maximum value)	4.5 9,920 lbs
Max. cut-off length (mm/inch)	1-75; 1/25"-3"
Max. blade speed/min	400
Cutting chamber size WxH (mm/inch)	150 x 150; 5 9/10" x 5 9/10"
Max. infeed length (mm/inch)	620; 24 2/5"
Height with conveyor belt/ with lift-tilt-device (mm/inch)	15.0

HOUSING DIMENSIONS	
Length with conveyor belt/ with lift-tilt-device (mm/inch)	2,345/ max. 3,600 92 3/10" max. 142"
Width with conveyor belt/ with lift-tilt-device (mm/inch)	4,660/ max. 3,000 183 1/2" max. 118 1/10"
Gridset (mm/inch)	8/10/12/15/17/19/21/25/ 30/37,5 3/10", 2/5", 1/2", 3/5", 7/10", 3/4", 4/5", 1, 1 1/5", 1 1/2" more options on request
Weight (kg/lb)	approx. 1,300; 2,866
Product specific accessoires	on request

TRANSFORMING FOOD PROCESSING

