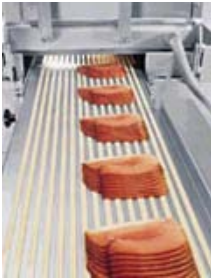


Treif Divider-CE Economic Features and Benefits



The Divider-CE economic is a compact, economical slicing machine with a product outlet conveyor, ideal for slicing sausage, ham, salami and cheese. The products are loaded into a vertical infeed chamber, 500 mm in length, attached to a gripper hook and transported at electronically controlled intervals to the patented sickle blade, where they are precisely sliced at a speed of 200 revolutions per minute. The freshly cut slices are taken up by an elevator table, which positions them precisely on the outlet conveyor. Exact stacking or shingling intervals for the individual portions are determined by the blade stopping while the conveyor belt continues to run. Customers can process products in rolls or blocks, as the infeed chamber has space enough to accommodate both types.

To increase output, the machine can slice and discharge products in double rows. Users of the Divider-CE economic will quickly experience just how easy it is to operate. The dialogue display enables programmed information to be stored and recalled quickly whenever the need arises, thus guaranteeing highest slice quality every time. The Divider-CE economic is a compact, high-quality stainless steel slicing machine which can be run at no great expense from any standard power point. It is designed and constructed in compliance with the most stringent hygiene and safety regulations. Knife box and infeed chamber can be opened easily and all parts are comfortably accessible and can be removed quickly for cleaning. Various additional conveyor belts, product specific grippers, special blades and stabilising attachments can also be supplied on request.

