

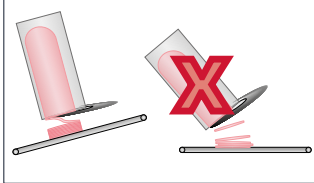
DIVIDER 660+

The flexible solution for the ready-cut market, now with Premium-Hygiene-Design

With a generously-proportioned infeed chamber measuring 320 x 130 mm, the DIVIDER 660+ is suitable for a wide range of possible applications for the ready-cut market. DIVIDER 660+ is characterised by reduced non-productive times, **energy savings**, even more power and dynamics in the drives, maximum **process reliability**, more capacity and even more **flexibility** to accommodate customer requests. Simple a „+“ of innovations. The DIVIDER 660+ offers an absolute **premium level** - not only for cutting, but also when it comes to **hygiene**.



SRS system



The combination of the SRS procedure with the tilted shaft and the innovative TREIF blade technology guarantees optimum product presentation, even in the case of "difficult" products such as poultry.



Use DIVIDER 660+ to stack your products: stacks up to a maximum height of 100 mm.



DIVIDER 660+ also offers the possibility of creating staggered cheese stacks.



DIVIDER 660+ precisely places the sliced products on the belt.



User-friendly and clearly arranged: that's the electronic control with 10"-display (screen diagonal). The navigation is very easy to understand.



The infeed length of DIVIDER 660+ is 850 mm. Up to four products can be sliced simultaneously.



The patented vacuum gripper (optional) securely holds soft products such as boiled sausage, thereby ensuring reliability of the production process.

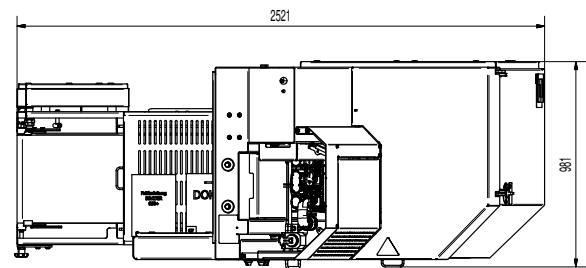
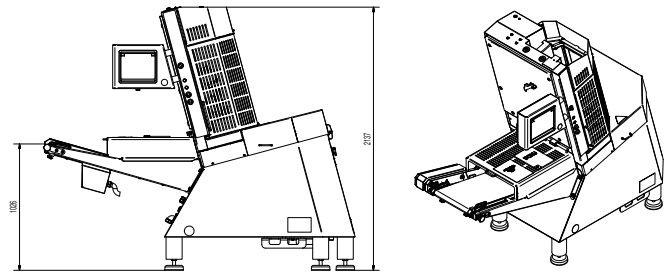
The true energy saver: your slicer



A slicer that goes easy on the environment and on your costs! Yes, it's true! TREIF slicers cut at higher product temperatures, allowing you more time through less cooling as well as saving you money through **energy savings**. Pretty clever, right? That's slicing with TREIF!

Technical data:

Max. cut-off length (mm/inch)	0.5-25; 1/50"-1"
Max. cuts/min. (theoretical maximum value)	2,640
Max. infeed length (mm/inch)	850; 33 2/5" / 1,000; 39 3/10" (optional)
Cross section of product w x h (mm/inch)	320 x 130 or 280 x 160; 12 3/5" x 5 1/10" or 11" x 6 3/10" or Ø 220; 8 3/5"
Housing dimensions (mm/inch)	
Length/Width with outlet conveyor	2,522 / 981; 99 3/10" / 38 3/5"
Transport/Set-up height	1,900 / 2,200; 74 4/5" / 86 3/5"
Connecting load (kW)	4.8
Weight (kg/lb)	approx. 620; 1,367
Product specific accessoires	on request



For its special technology for continuous slicing TREIF has won the SUCCESS innovation award 2013 by the state of Rhineland-Palatinate.



Different line solutions are possible; the solution here includes a checkweigher. Existing components (e.g. scales, additional belt) are compatible with DIVIDER 660+.



The open design makes the cleaning of the machine much easier.

Your benefits at a glance:

- Slicing at **Premium level** – no conversions for different products necessary
- **More time and less energy costs** thanks to slicing at higher product temperatures
- **Premium-Hygiene-Design**
- Full benefits of the proven TREIF slicer generation: increased drive power and dynamics, a quicker feed rate, reduced non-productive times, **maximum process safety**, increased capacity and even more flexibility at the customer's request
- Special solution: expanded chamber up to 220 mm/ 8 3/5" to accommodate Italian Mortadella for example
- Ideal for processing **veggie products**
- **Various expansion modules**; belt extension as a connection to the packaging machine with individually adjustable belt tilting (optional); smart-feeder (optional)

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