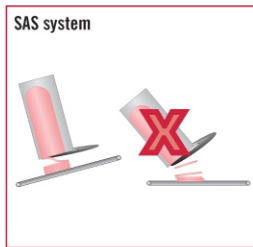




DIVIDER 440: High-performance slicing in the smallest amount of space



SAS system

Optimum product delivery as a result of the only SAS process in the world (TREIF patent).



Slices are precisely stacked on top of each other even when the stacks are 100 mm high.



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



The slicer can also be equipped with the "automatic shaving" function upon request.



The vacuum gripper makes sure that the residual piece is kept as small as possible.



The machine can also accommodate the off-set delivery of products such as cheese.

The DIVIDER 440's compact and space-saving design ensures optimum utilisation of space, and combines this benefit with the performance capacity of much larger machines.



A belt extension is available as an option.



The delivery is always precise.

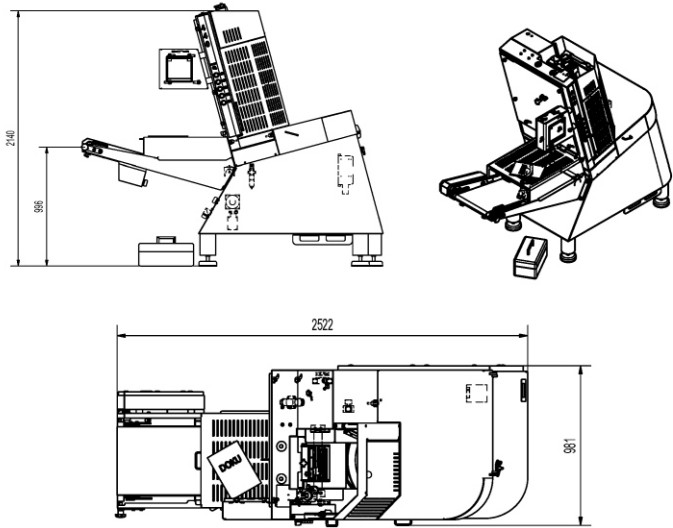
The slicer enables a high degree of flexibility since the product can be changed without the need to change any mechanical components of the system. The machine can be utilised in many different ways due to its capacity to work within production lines. Online remote maintenance is possible.

Presents your product at its best: DIVIDER 440

Small slicing machines generate excess costs even if orders increase only slightly. You can significantly reduce your cutting and personnel costs with DIVIDER 440.

Technical data:

Max. cut-off length (mm/inch)	0,5–25; 1/50"–1"
Max. cuts/min.	1,760
Max. infeed length (mm/inch)	850
Cross section of product w x h (mm/inch)	280 x 160; 11" x 6 3/10"
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



Different line solutions are possible; the solution here includes a checkweigher.



Thanks to various add-on modules, your slicer can be expanded to accommodate more sophisticated tasks.



The cutting frame can be removed manually in just a few steps.

Your benefits at a glance:

- High degree of flexibility: Product can be changed without mechanically changing the system
- Special solution: expanded chamber up to 220 mm to accommodate Italian Mortadella for example
- Online remote maintenance possible (network capability)
- Patented vacuum gripper specially for soft products (optional)
- Belt extension as a connection to the packaging machine is possible as well as additional line connections (optional)
- Product presentation: Stacking, fanning, portioning, shaving, and offset stacking are possible

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