



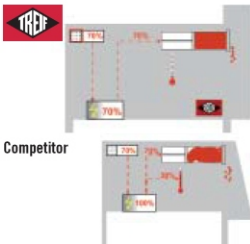
## High-end dices at a low price: TWISTER basic



Robust grid technology is the basis for the strong performance of the TWISTER basic.



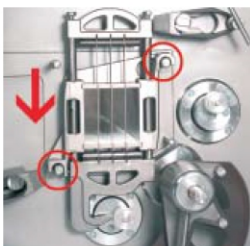
Goulash cubes – a typical product for the TWISTER basic.



As a result of the patented DHS (Dynamic Hydraulic System), the cut products stay fresh longer (the machine generates less heat, so there is less of a chance for bacteria to form).



Cutting poultry into stripes is also part of the „line of action“ of the machine.



Extremely easy to insert, so that no time is lost for cleaning and refitting: "click&go" grid.



With an hourly output of up to 2.0 t, the machine is ideally suited for manual artisan and mid-range applications.

The dice and stripe cutter TWISTER basic is ideal for all who are looking for a cost-effective solution for perfect cutting quality in the mid-range performance class.

In one hour the machine achieves an output of up to 2,000 kg, even during constant operation. The cutting chamber has a generous size of 550 x 120 x 120 mm (L x W x H), ensuring a high fill volume.



The separating slide operates in a curving motion. This enables user-friendly, one-hand operation.



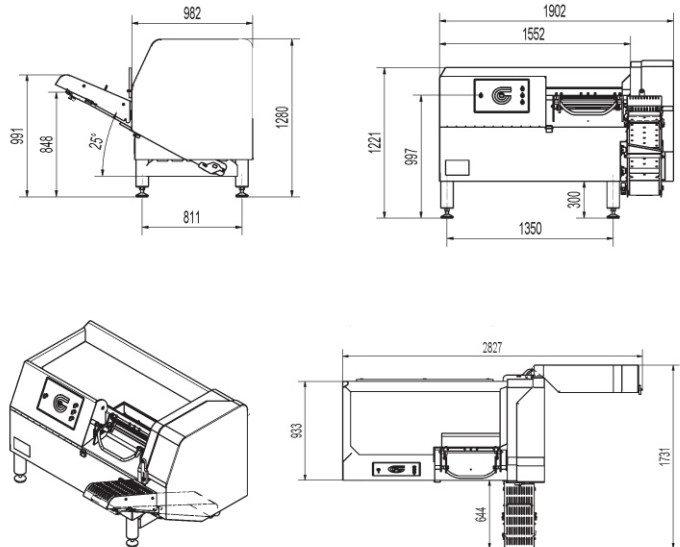
The slice length can be selected within a range of 0.5 mm to 32 mm.

## High standards

TWISTER basic is a solid machine that impresses with its easy equipment and nevertheless convinces with high standards.

### Technical data:

Output t/h (depends on the product and application)	2,0; 4,410 lbs
Max. cut-off length (mm/inch)	0,5–32; 1/5"–1 3/10"
Max. cut-off blade speed/min. (fixed blade speed)	180
Housing dimensions (mm/inch)	
Length/Width/Height (mm/inch)	1,902/1,731/1,280; 74 4/5"/68"/50 2/5"
Connecting load (kW)	4.0
Gridsets (mm/inch)	4/5/6/8/10/12/13/15/17/20/24/30/40/60; 1/5"; 3/10"; 2/5"; 1/2"; 3/5"; 7/10"; 3/4"; 1"; 1 1/5"; 1 3/5"
Weight (kg/lb)	approx. 670; 1,477
Product specific accessories	on request



Cleaning channel for a better flow of liquids, e.g. meat juice, rinsing water.



The cheese grid is a necessity for precise cheese dices that are true to shape.



Simple operation.

### Your benefits at a glance:

- Basic model from the TWISTER family
- Flexibility and strong performance thanks to choice between continuous and intermittent cutting
- Best cutting quality through AVS and DHS (TREIF patent)
- Patented counter-rotation grid for delicate products (optional)
- Ergonomic, one-hand operating system for the closing of the product loading chamber
- Hygiene cylinder: prevents contamination of the cutting chamber (optional)
- Particularly cost-effective solution for perfect cutting quality in the mid-range performance class