

DIVIDER orbital 400+

Always one slice ahead – with over 30 % more output, with Premium-Hygiene-Design

Benefit from the advantages of the proven slicer technology from TREIF and start slicing with **over 30 % added output** at the entry level class as well.

The DIVIDER orbital 400+ combines flexibility and **compact size** with a high output. Short ancillary times, **maximum process reliability**, absolute **flexibility** for customer requests, all while **saving energy** through cutting at higher product temperatures – so you can always be one slice ahead. The DIVIDER orbital 400+ offers an absolute **premium level** – not only for cutting, but also when it comes to **hygiene**.



With the circular blade slicer DIVIDER orbital 400+ you can slice a wide range of products without the need to make any conversions to the machine.



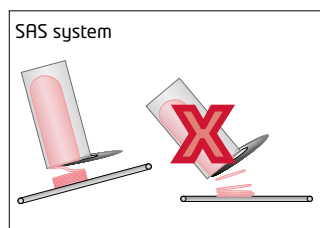
Use DIVIDER orbital 400+ to stack your products: stacks up to a maximum height of 100 mm.



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



DIVIDER orbital 400+ also offers the possibility of creating staggered cheese stacks.



SAS system

The combination of the SAS 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.



The slicer can be fitted with a shaving function as an option.



A belt extension is available as an option. The tilting of the belt can be adjusted according to the product being sliced.



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

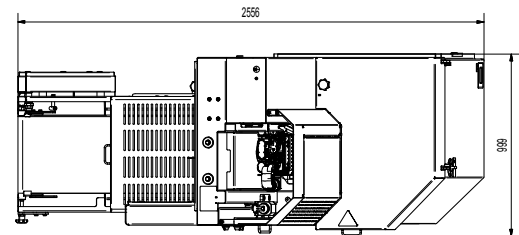
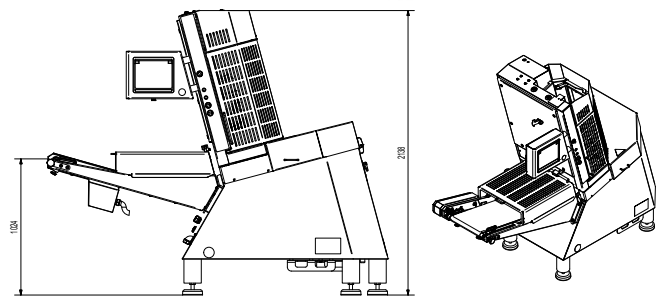
The true energy saver: your slicer



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)	1,600
Max. infeed length (mm/inch)	850; 33 2/5" / 1,000; 39 3/10" (optional)
Cross section of product w x h (mm/inch)	280 x 160; 11" x 6 3/10"; optional: 320 x 130; 12 3/5" x 5 1/10"
Max. stacking height (mm)	100; 3 9/10"
Housing dimensions (mm/inch)	
Length/Width with outlet conveyor	2.558/981 100 7/10"/38 3/5"
Transport/Set-up height	1,900/2,140; 74 4/5"/84 1/4"
Connecting load (kW)	4.8
Weight (kg/lb)	approx. 620; 1,367
Product specific accessoires	on request



All measurements in mm.

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
- **Perfect product presentation** thanks to SAS procedure combined with circular blade technology, even in the case of "difficult" products, e.g. poultry
- Ideal for processing **veggie products**
- **Reduced maintenance effort:** The blade is operated by V-ribbed belts instead of an elaborate gear drive
- **Various expansion modules;** belt extension as a connection to the packaging machine with individually adjustable belt tilting (optional); smart-feeder (optional)



Easy handling to the last detail: The cutting frame can be removed manually in just a few steps.



Different line solutions are possible; the solution here includes a checkweigher. Existing components (e.g. scales, additional belt) are compatible with DIVIDER orbital 400+.



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

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