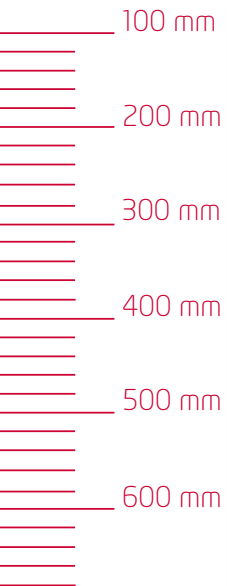


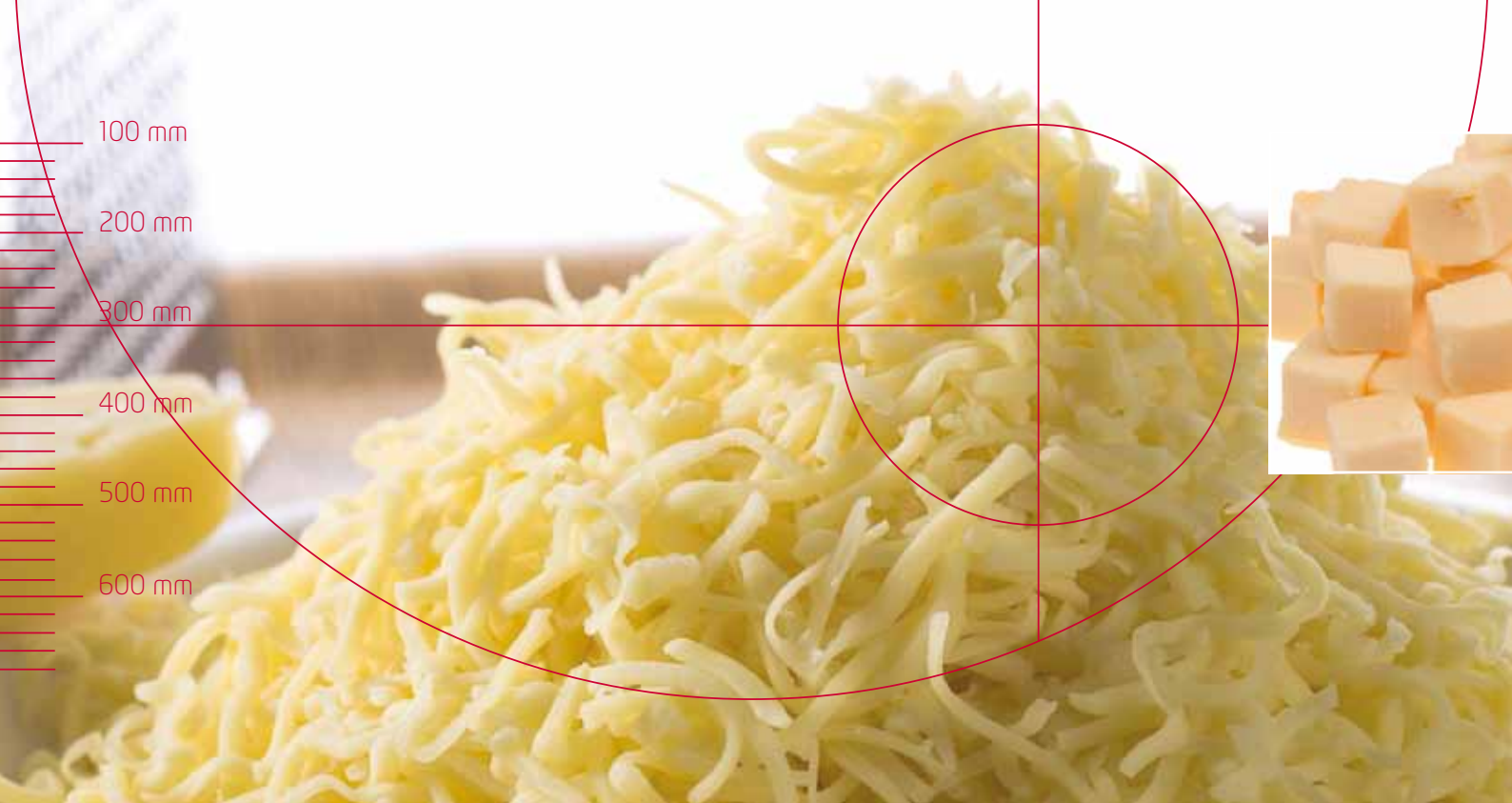
CASAN 200



Your compact professional all-rounder for industrial dicing:
CASAN 200

Passion for Food Cutting





Your compact professional all-rounder for industrial dicing: CASAN 200

Cutting results that set standards. A convincingly high output. As a specialist for industrial cheese dicing, the CASAN 200 is extremely tough and thus offers security in production.

The machine is loaded fully automatically. Two Euroblocks can be fed in lying on top of one another. The opening of the cutting chamber is generously dimensioned with 240 mm / 9 1/2". There are numerous possibilities for the feeding and discharge of your products.



Technical data:

Max. output in t/h (Theoretical maximum value)	3.0; 6,614 lbs
Max. cut-off length (mm/inch)	1-50; 1/25"-2"
Max. blade speed/min.	500
Cutting chamber size W x H (mm/inch)	200 x 120; 7 9/10" x 4 7/10"
Max. infeed length (mm/inch)	550; 21 7/10"
Housing dimensions (mm/inch)	
Length / Width open blade box door / Height (mm/inch)	3,894 / 2,850 / 2,183; 153 3/10" / 112 1/5" / 86"
Connecting load (kW)	9.0
Gridsets (mm/inch)	5/6/8/10/12/15/17/20/24/ 30/40/60 3/10"; 2/5"; 1/2"; 3/5"; 7/10"; 1"; 1 1/5"; 1 1/4"; 1 3/5"
Weight (kg/lb)	approx. 1,500; 3,307
Product specific accessories / Scale for precisely portioned dicing	on request



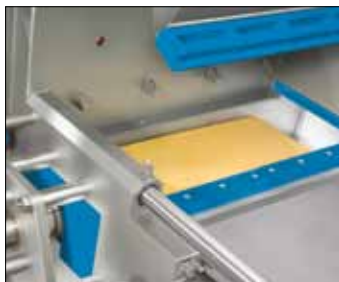
Precision, high output, top hygiene in a minimum of space



Load two Euroblocks on top of one another at the same time. The easy way to produce mixed cheese.



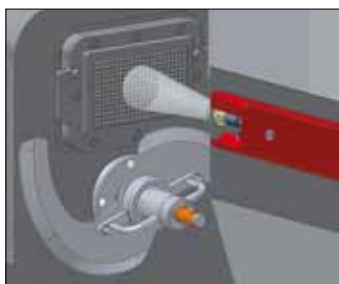
Quick but so precise – the CASAN 200 guarantees exact cuts even at high cutting speeds, as here during cutting sticks.



The cheese is fed automatically with just the hydraulic pressure necessary for a good cutting result with the set parameters. That is gentle on the product and energy as well as hydraulic oil can be saved compared with conventional systems.



Ideal for pizza production and the convenience sector: The CASAN 200 with its high-performance grating mode. This is where it shows its power.



Sensors control the frequency of the blade in order to achieve exactly the desired dice or strip size. The result is a convincingly clear cutting pattern. The sensor-based cutting technology is patented by TREIF.



High output starts with the detail: After the transport into the hopper, the blocks are pre-cut to the size of the cutting chamber by a cut-off blade. The left-over material is returned to the cutting chamber by the patented residue channel (at the lower end of the hopper, see arrow).



Thanks to the open design, everything is easily accessible, even the hydraulic feed cylinder (see arrow). The feed cylinder with which the CASAN 200 is equipped as standard is also called the hygiene cylinder because it makes product contamination with hydraulic oil (only food-stuff hydraulic oil is employed at TREIF) technically impossible. No oil can get into the cutting chamber.

Intelligent hydraulics – smart sensors

Sensors control the frequency of the blade to achieve exactly the set product length. The formation of cheese scraps is thus reduced to a minimum. The sensors are unbeatable in combination with the automatic feed pressure control system that ensures the optimum hydraulic pressure during advancing of the cheese. And a positive side-effect: The energy savings.



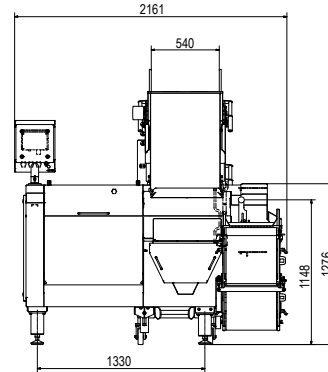
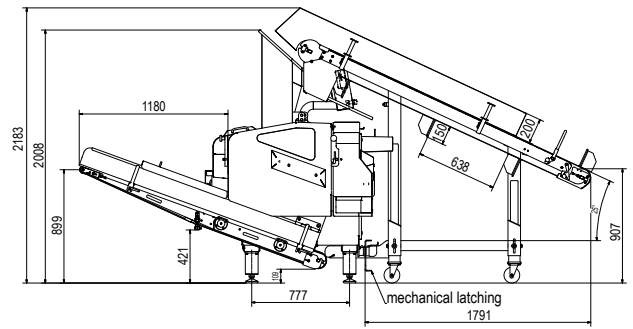
Whether for pizza, salads or convenience foods – there are so many meals that call for grated cheese. So it's good that the CASAN 200 has a high-performance grating mode.



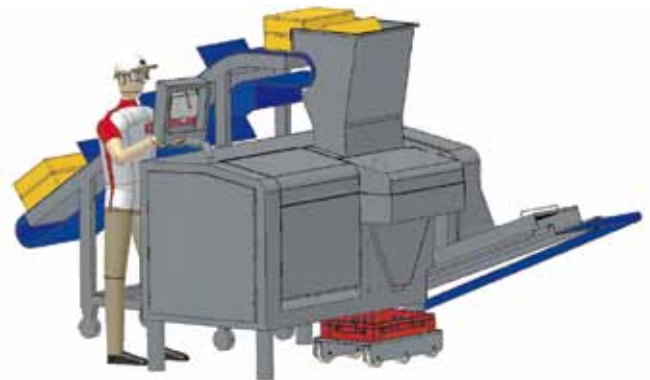
Rasps, cubes, sticks, strips, slices – and all that with a convincing high output and performance.



The CASAN 200 is fast and precise, even for very small cubes or slices.



All measurements in mm.



Your benefits at a glance:

- High production reliability for orientation to industrial demands: High output/High-performance grating mode/Filling level monitoring at the hopper/Scraper on the discharge belt/ Automatic lateral compression device
- Generously dimensioned cutting chamber; processing of two Euroblocks lying on top of one another/Ideal for the production of mixed cheese
- Compact design/very space-saving
- Operation possible from both sides of the machine thanks to the rotatable display and hopper changeover
- Automatic discharge of product left-overs via residue channel (patented) with left-over material return to the cutting chamber
- Automatic feed pressure control: Considerable energy savings compared with conventional systems and more gentle on the product
- Reliable protection against the hydraulic oil of the feed cylinder entering the cutting chamber; hygiene cylinder (as standard) makes product contamination with hydraulic oil (only foodstuff hydraulic oil is employed at TREIF) technically impossible
- Top cutting pattern thanks to sensor-based cutting technology (TREIF patent)
- Data transfer via USB stick: e.g. backup and re-use of the data (such as cutting statistics) for diagnosis by after-sales service; all parameters in Excel-readable format

HEADQUARTERS:

TREIF Maschinenbau GmbH
Südstraße 4
D-57641 Oberlahr
Tel. +49 2685 944 0
Fax +49 2685 1025
E-Mail: info@treif.com

Further LOCATIONS:

Belgium China France Italy Russia United Kingdom USA

www.treif.com