TWISTER basic

High-end cubes at a low price: TWISTER basic

The cube and strip cutting machine TWISTER basic is ideal for all who are looking for a cost-effective solution for perfect cutting quality in the mid-range performance class.
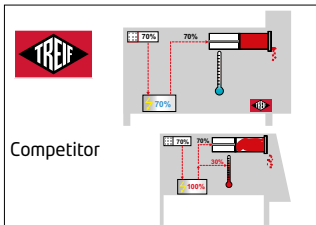
In one hour the machine achieves an output of up to 2,000 kg (theoretical maximum value), even during constant operation. The cutting chamber has a generous size of 550 x 120 x 120 mm (L x W x H), ensuring a high fill volume.

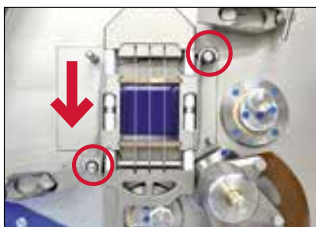The robust technology of the gridset is the basis for the cutting power of TWISTER basic.

Goulash cubes – a typical product for the TWISTER basic.

As a result of the 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 meat into strips 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" gridset.

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

The separating slide operates in a curving motion. This is the only way to enable the convenient one-hand operation and fill the chamber to the maximum level.
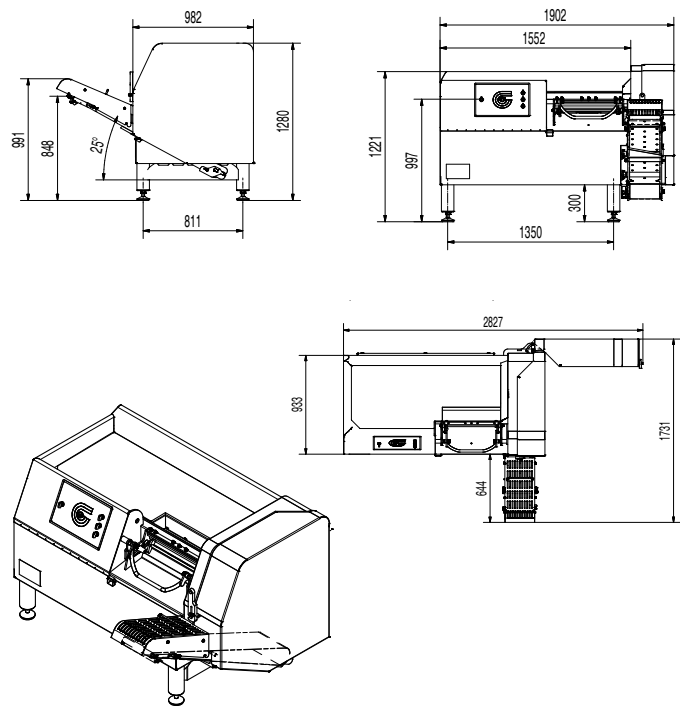
The slice length can be selected within a range of 0.5 mm to 34 mm.

High standards

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

Technical data:

Max. output t/h (Theoretical maximum value)	2.0; 4,410 lbs
Max. cut-off length (mm/inch)	0.5–34; $^{1}/_{5}$"–1 $^{2}/_{5}$"
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; $^{1}/_{5}$"; $^{3}/_{10}$"; $^{2}/_{5}$"; $^{1}/_{2}$"; $^{3}/_{5}$"; $^{7}/_{10}$"; $^{5}/_{4}$"; 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.

For dicing cheese a special cheese grid is used.

Simple operation due to clear symbols and graphics.

All measurements in mm.

Your benefits at a glance:

- Basic model from the TWISTER family

- Flexibility and strong performance thanks to choice between continuous and intermittent cutting

- Optimum product compression as a result of the automatic pre-compression system (AVS)

- Ergonomic, one-hand operating system for the closing of the product loading chamber; chamber size: 550 x 120 x 120 mm / 21 $^{7}/_{10}$" x 4 $^{7}/_{10}$" x 4 $^{7}/_{10}$" (length x width x height)

- Reliable protection against the hydraulic oil of the feed cylinder entering the cutting chamber; patented hygiene cylinder (optional) makes product contamination with hydraulic oil (only foodstuff hydraulic oil is employed at TREIF) technically impossible

- Particularly cost-effective solution for perfect cutting quality in the mid-range performance class

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