

TWISAN



Whether frozen or fresh meat – dicing has never been that hygienic before:
TWISAN

Passion for Food Cutting





Whether frozen or fresh meat – dicing has never been that hygienic before

The industrial dicer TWISAN combines the advantages of two machines in one model. With the appropriate equipment, the machine can be used for dicing blocks of frozen meat and frozen bulk material (down to -8 °C/ 17.6 °F for unprocessed meat) but also for dicing fresh meat. TWISAN also sets new standards in terms of hygiene. Its hygienic design is well thought out to the last detail.

Regarding the fully automatic loading of the machine and discharging of cut products, there are numerous ways in which you can optimally tune the production process. Loading, for example, can take place via a conveyor belt or a lift-tilt device.



Technical data:

Max. output in t/h (theoretical maximum value)	4.5; 9,920 lbs
Max. cut-off length (mm/inch)	1-50; 1/25"-2"
Max. blade speed/min.	400
Cutting chamber size WxH (mm/inch)	150 x 150; 5 9/10" x 5 9/10"
Max. infeed length (mm/inch)	620; 24 2/5"
Housing dimensions (mm/inch)	
Length with conveyor belt/ with lift-tilt-device (mm/inch)	2,345/ max. 3,600 92 3/10"/ max. 142"
Width with conveyor belt/ with lift-tilt-device (mm/inch)	4,660/ max. 3,000 183 1/2"/ max. 118 1/10"
Height with conveyor belt/ with lift-tilt-device (mm/inch)	2,415/ max. 3,400 95"/ max. 134"
Connected load (kW)	11.0
Gridsets (mm/inch)	8/10/12/14/15/17/19/21/25/ 30/37,5 3/10"; 2/5"; 1/2"; 11/20"; 3/5"; 7/10"; 3/4"; 4/5"; 1"; 1 1/5"; 1 1/2"
Weight (kg/lb)	approx. 1,300; 2,866
Product specific accessories	on request



Precision on 6 sides: Say "yes" to perfectly formed cubes



The machine can cut blocks of frozen meat into cubes or strips of up to 50 mm / 2" in length.



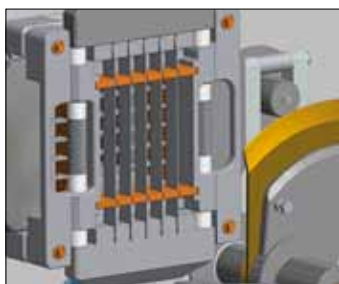
Goulash, strips for gyros, pig's head and pork tongue are just a few of the products covered by the standard program of TWISAN with fresh meat equipment.



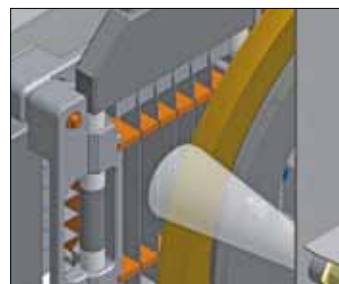
As frozen meat dicer TWISAN is specialized in dicing blocks of frozen meat and frozen bulk material.



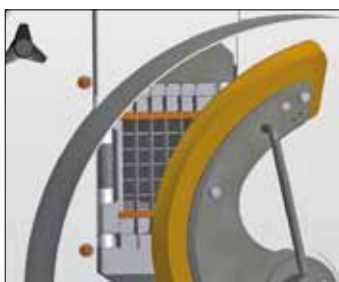
With TWISAN products can be cut in cubes, strips, rasped or, as shown here, cut in 3-mm (1/10") discs.



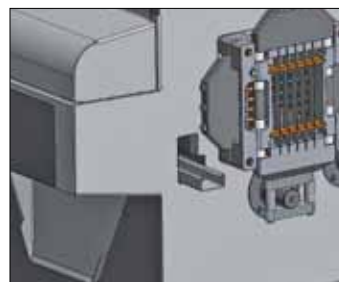
The intelligent vartronic technology is important, especially when frozen meat is diced. The machine is able to adapt its cutting tools if products are too cold or too hard – thanks to separate drive mechanisms for the lower grid, upper grid and blade.



Sensors control the frequency of the blade in order to achieve exactly the desired cube or strip size. The result is a convincingly clear cutting pattern and a high output. The sensor as well as a number of operating modes (for example, the dual lateral compression) can be switched on and off as required.



The cutting area is equipped with a new scraper. This not only prevents the bulk material from being contaminated with product residues. Even the cutting area also remains much cleaner.



TWISAN is equipped with multiple collection devices and gutters. They allow, for example, drainage of meat juice away from the meat or feed it back to the final product. This also shows the sophisticated hygienic design again.

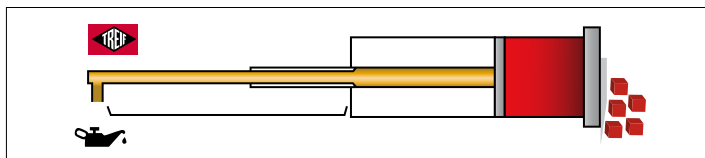
The hygienic design of TWISAN: thought out in detail

One amongst many examples for the sophisticated hygienic design of TWISAN is the hermetic sealing of the cutting area from internal mechanism.

Due to consistent separation of the two areas, impurities are excluded from the internal mechanism.



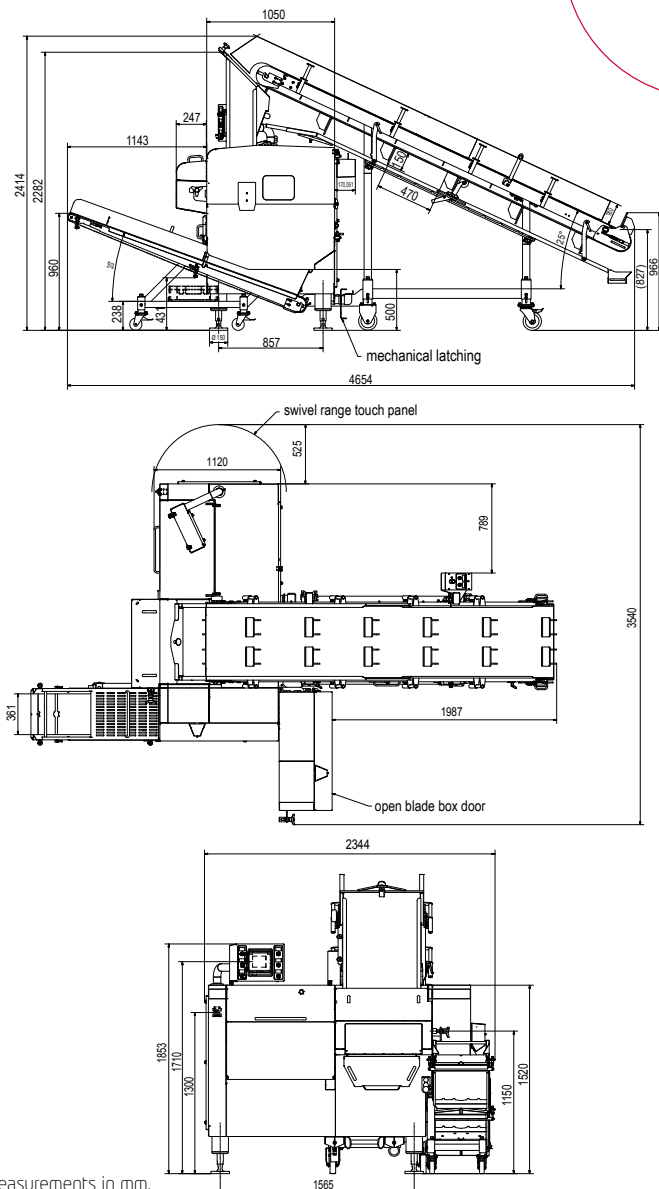
TWISAN has been designed for industrial requirements in mind.



The patented hygiene cylinder (supplied as standard) makes product contamination with hydraulic oil a technical impossibility. No oil can enter the cutting chamber.

Your benefits at a glance:

- Cutting of frozen meat blocks and frozen or fresh bulk (in combination with appropriate equipment)
- Fully automatic loading, for example, via conveyor belt or lift-tilt device; versatility: numerous possibilities for loading and discharging
- High degree of flexibility: numerous parameters can be selected as needed (sensor, transverse pressure, blade speed, automatic feed system, etc.)
- Vartronic self-protection system: if goods are too cold, feed and blade rotation speed will automatically be adjusted; with frozen meat dicing equipment TWISAN is ideal for IQF (individually quick frozen) production
- Top cutting pattern thanks to sensor-based cutting technology
- Hygienic design thought out to every detail: hermetic sealing of the cutting area from the mechanism; patented hygiene cylinder (standard) makes product contamination with hydraulic oil technically impossible
- Scraper for more hygiene in the cutting area and for ensuring product quality: when cutting, any possible product residues cannot fall into the cut material
- Collecting devices and drainage gutter for more hygiene and productivity
- Operation is possible from both sides of the machine, thanks to rotatable display, available USB interface, optional remote maintenance



All measurements in mm.

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

LOCATIONS:
TREIF S.A.R.L.
22, rue des Tuileries
F-67460 Souffelweyersheim
Tel. +33 3 8818 4018
Fax +33 3 8818 4019
E-Mail: info-france@treif.com

TREIF USA Inc.
50 Waterview Drive, Suite 130
USA-Shelton CT 06484
Tel. +1 203 929 9930
Fax +1 203 929 9949
E-Mail: treifusa@treif.com

TREIF U.K. Ltd.
4 Europa Park
Croft Way Eastways
GB-Witham Essex CM 8 2FN
Tel. +44 1376 504060
Fax +44 1376 504070
E-Mail: info@treif.co.uk

TREIF in Belgium
Villalaan 21
B-9320 Aalst
Tel. +32 53 770813
Fax +32 53 789666
E-Mail: jo.luybaert@treif.com

TREIF China
TREIF Maschinenbau GmbH
1st floor (West), No. 69, Lane 1985
Chunshen Road, Minhang District
Shanghai, 200237 China
Tel. +86 21 5879 8255
Fax +86 21 5879 8256
E-Mail: treif.china@treif.com