TWISTER SP+



POWER MEETS PRECISION

TWISTER SP+ Now also for premium cubes!

Passion for Food Cutting



Power meets Precision: TWISTER SP+

TWISTER SP+ delivers a cutting output of up to 3.5 t/h, offering far more than simple dicing with a high throughput and **impressive yield**. Power meets precision with this **extremely versatile** unit.

What you get is a machine with different feeding options, from manual, to semi-automatic and even fully automatic.

TWISTER SP+ is the only dicer with premium dicing function. Due to the specific measurement the product fed in is precisely cut leaving **no trim**. The result: perfect premium cubes for the most exacting demands.



Technical data:	
Max. output in t/h (theoretical maximum value)	3.5; 7,716 lbs
Cut-off length (mm/inch)	1-50; $^{1}/_{25}$"-2"
Cut-off length of premium dicing function (mm/inch)	24/ 30; 1"; $1^{1}/_{5}$"
FlexRotationSystem (Flexible blade rotation/Min.)	100 - 400
Cutting chamber size WxH (mm/inch)	120 x 120; $4^{7}/_{10}$" x $4^{7}/_{10}$"
Max. infeed length (mm/inch)	550; $21^{7}/_{10}$"
Opening dimension of the cutting chamber (mm/inch)	210; $8^{3}/_{10}$"
Housing dimensions (mm/inch)	precise information available on request (depends on the model)
Connected load (kW)	6.0
Gridsets (mm/inch)	4/5/6/8/10/12/15/17/20/24/30/40/60/120 $^{1}/_{5}$"; $^{3}/_{10}$"; $^{2}/_{5}$"; $^{1}/_{2}$"; $^{3}/_{5}$"; $^{7}/_{10}$"; $^{4}/_{5}$"; 1"; $1^{1}/_{5}$"; $1^{3}/_{5}$"; $4^{7}/_{10}$"
Weight (kg/lb)	Min. 700; 1,543 (depends on the model)
Loading options	
Manual	
Semi-automatic	lifting and tilting device for 200 l standard trolleys
Fully automatic	loading via hopper with conveyor belt; tower lift





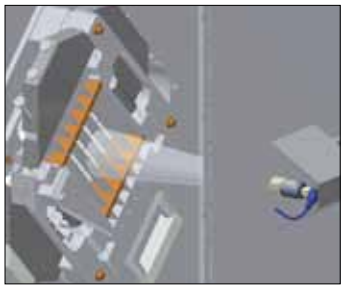
Your TWISTER SP+: now also available for premium cubes, as customers also buy with their eyes



The TWISTER SP+ is designed to dice **fresh, cooked and tempered products** (even with a product temperatur under 0° C/ 32° F, depending on the condition of the product).



FlexRotationSystem technology makes it possible to adjust the blade speed ideally to the specific product and application (100 to max. 400 rpm). It simply couldn't be more flexible.



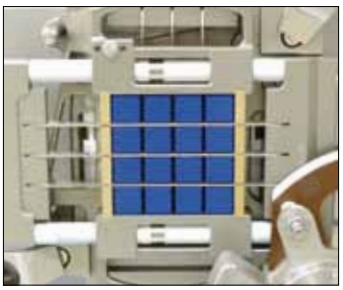
The **sensor-based cutting technology** (TREIF-patent, optional) combined with vartronic technology is recommended for cutting processes optimised for yield, fewer smaller parts and precise cutting results, even with sensitive products.



Excellent cutting results thanks to the **patented gentle cut gridset** (optional). This ensures the best possible cutting geometry for excellent cutting results, without tempering the products, particularly with delicate products such as cooked meat or boiled sausage.



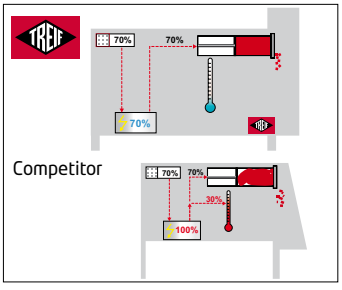
Take advantage of the perfection of TWISTER SP+ with its **equipment for premium cubes, for example for goulash or meat skewer**. Every product is individually measured. Small parts are kept to a minimum.



TWISTER SP+ premium cube: The cutting chamber is initially fully closed for **optimum product compression**. The product is measured and cut leaving no trim.



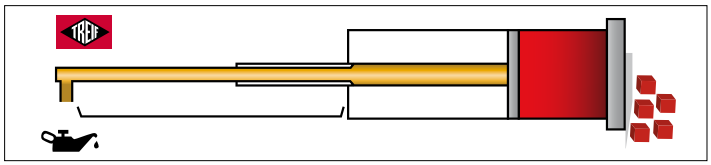
The dicer is the ideal machine even for **calibrated products**, such as cooked sausage.



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). It also **saves energy**.

TWISTER SP+: The Perfectionist

This machine is nothing less than perfection: The TWISTER SP+ with its **premium cube** equipment is ideal for convenience products, meat skewer and much more. Each and every product is **measured individually** to obtain the maximum possible number of even cubes from the crust frozen product fed in.
Only one product ever enters the cutting chamber where it is compressed. The machine **quickly and easily** becomes a TWISTER SP+ Standard with all its benefits as a high-throughput dicer and strip-cutting machine.



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

Your options



Loading options: Manual (above), lift-tilt device, tower lift (below).



Conveyor belt (above). The outlet (see below) can be regulated and thus ideally adapted to the further process.





Your benefits at a glance:

- Fast-throughput dicing of fresh, cooked and tempered products (even with a product temperature under 0° C/ 32° F, depending on the condition of the product)
- Equipment for premium cubes (optional): perfect cubes of crust frozen products; trim-free cutting due to special measurement of the product
- More volume for more output: the opening dimension of the cutting chamber is 210 mm/ $8\,^{3}/_{10}$"
- Cost and time-saving feed options up to fully automated line solution
- Flexibility and high performance thanks to the choice between continuous and intermittent cutting
- FlexRotationSystem for optimum cutting conditions: flexible, adjustable blade speed (max. 400 rpm)
- Extra gentle, precise dicing of delicate products thanks to patented gentle cut gridset (optional)
- More yield, fewer small parts, precise cutting results due to sensor-based cutting technology (TREIF patent) combined with vartronic technology (optional)
- Fast and simple conversion of TWISTER SP+ Standard to premium dicer version and vice versa
- Product quality assurance due to PQS (optional): Lubricants that possibly accumulate during the cutting process cannot drop into the cut product
- Reliable protection against the hydraulic oil of the feed cylinder entering the cutting chamber thanks to the hygiene cylinder (optional)
- Numerous options for discharging the cut products; regulation of the outlet on a display for optimum adjustment to the production process; scale (optional)

Subject to modifications for technical progress. 0.25 09/2015 DieDruckerei

HEADQUARTERS:

TREIF Maschinenbau GmbH
Toni-Reifenhäuser-Str. 1
D-57641 Oberlahr
Phone +49 2685 944 0
Fax +49 2685 1025
E-Mail: info@treif.com

Further LOCATIONS:

TREIF U.K. Ltd.
Genesis House, Poole Hall Road
Poole Hall Industrial Estate
Ellesmere Port, GB-Cheshire CH66 1ST
Phone: +44 (0) 151 3506100
Fax: +44 (0) 151 3506101
E-Mail: treifuk@treif.com

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

Belgium China France Italy Russia

www.treif.com