



DISKUS SB

Safety is our capital concern: DISKUS SB for all your self-service bread slicing needs

Even with the self-service machine, DISKUS SB, TREIF remains true to its principle of slicing without blade lubrication. The DISKUS SB slices all types of bread cleanly, even hard-crustured double-baked bread. The GS-tested bread slicer has a reliable safety system that rules out the risk of injury. The self-service customer can select the cutting thickness at the press of a button. There is a choice of three cutting thicknesses.



The bread just has to be placed in the machine and is then automatically gripped. The reliable safety system is the hallmark of the DISKUS SB.



The bagging aid allows the cut loaf to be bagged easily and securely.



The user cannot come into contact with the blade as long as the cover is open.



Practical: the bread bag holder belongs to the standard equipment of DISKUS SB and DISKUS SBS.



The customer selects the cutting thickness between "thin" (8 mm), "medium" (10 mm) and "thick" (12 mm) at the push of a button. Other thicknesses are available on request (max. 3). After pushing the button, the machine starts automatically.



DISKUS SB can be equipped with a big crumb tray instead of a small crumb tray and front door.



The automatic slice holder supports the slices during the slicing process, making it easier to remove the bread. It can be immediately placed into a bag. The slice holder swivels back automatically after the removal of the sliced bread.



Smooth slicing thanks to planetary gearing

DISKUS SB as well as the more compact machine model DISKUS SBS have a circular blade that moves through the loaf with a very long cutting length, thanks to the planetary gearing. This creates a more precise, yet smoother cut which is very gentle on the loaf.

Technical data:	DISKUS SB	DISKUS SBS
Max. slices/minute	130	130
Cross section of product (mm/inch)	270 x 150; 10 3/5" - 6"	270 x 150; 10 3/5" - 6"
Infeed length (mm/inch)	380; 15"	350; 13 4/5"
Cutting thickness (mm/inch)	8/10/12; 3/10" / 2 1/5" / 47/100"	8/10/12; 3/10" / 2 1/5" / 47/100"
Housing dimensions (mm/inch)		
Width/Depth/Height	950/700/ 1,280; 37 1/5" / 27 3/5" / 47 1/5"	860/700/ 1,196; 33 3/10" / 27 3/5" / 47"
Operating voltage	400 V	230 V
Pre-fuse in the supply line	10 A	16 A
Connecting load (kW)	0.9	0.9
Weight (kg/lb)	225; 496	201; 443

*other thicknesses on request, max. 3



An easily removable tray successfully catches all the crumbs. The crumb tray can be emptied and brushed out in no time.

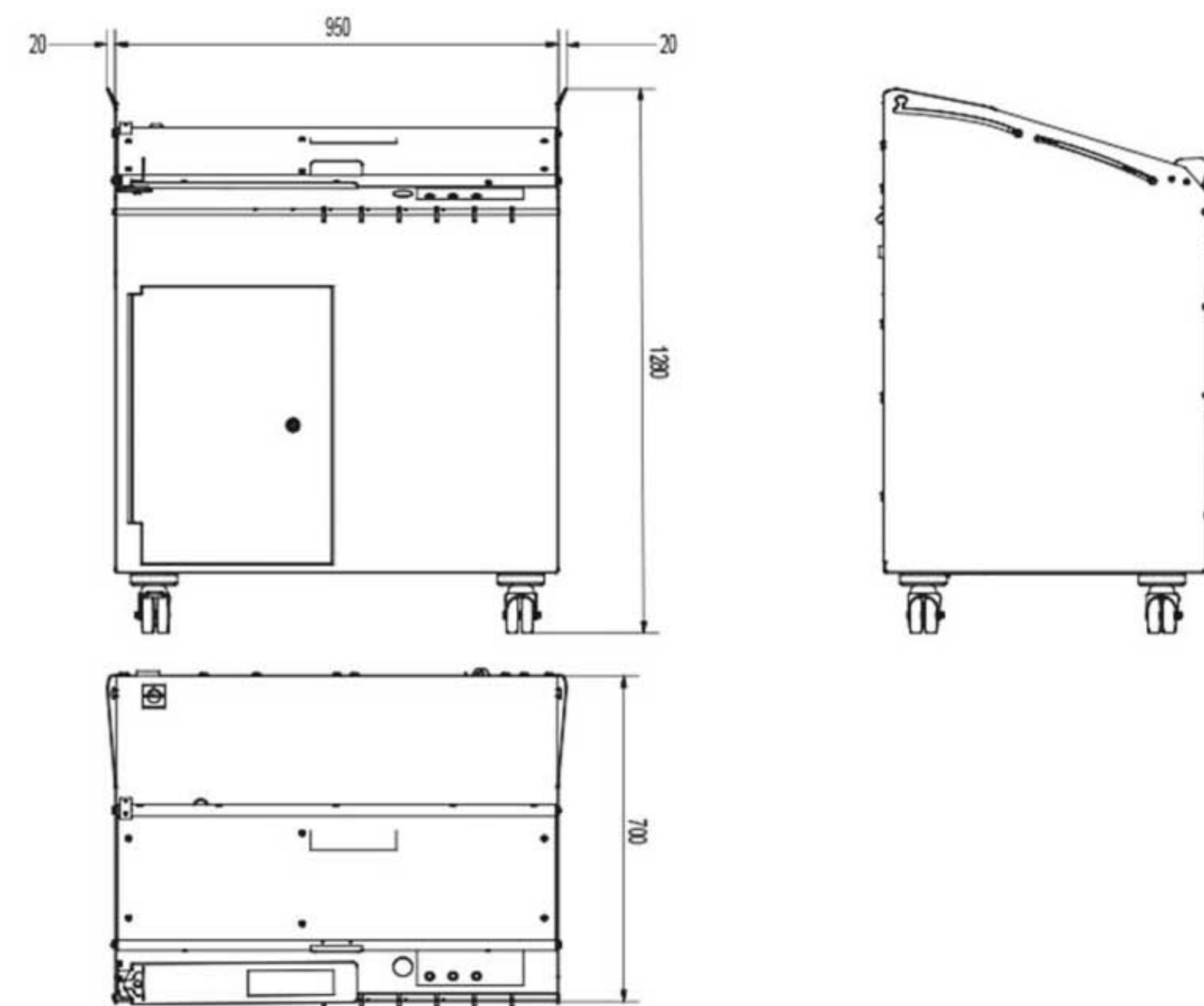


Slicing noises should not be disturbing in the self-service area. The noise-damping brushes (TREIF patent) ensure a smooth slicing sound.



The TREIF-made blade has a unique tooting and a special grinding finish. TREIF is the only manufacturer of bread slicers that manufactures the blades itself.

nanoblade[®]
TREIF blade manufacturing



Measurements of DISKUS SB. – All measurements in mm.

The benefits at a glance:

- Multi-purpose bread slicer: slices all loaf types (oven fresh) without blade lubrication
- Reliable safety system with automatic gripping of the bread, automatic residual product ejection and safe cover locking: No access to the blade when the safety cover is open
- GS approval mark (safety-tested to German standards)
- Proven hygienic design; easy cleaning of the blade without dismantling
- Smooth sound: sound-optimised slicing thanks to noise-damping brushes (TREIF patent)
- Bread bag holder (optional)
- Long-term use of circular blade thanks to a unique tooting and a special grinding finish; high quality standard due to own blade manufacturing (*nanoblade*)
- Big crumb tray (optional)
- Optional accessories: blade guard; storage for clips for sealing bread bags; handles and coiled cable for a better drivability of the machine (optional)
- Machine supplied with a pair of cut-resistant gloves and a blade-changing tool
- DISKUS SB: winner of the Innovation Prize 2010 at the European exhibition in Paris

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

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