



CASAN 200



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





Your compact professional all-rounder for industrial dicing

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.



Secure process – Top-hygiene



Safe feeding

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



Hygiene in detail

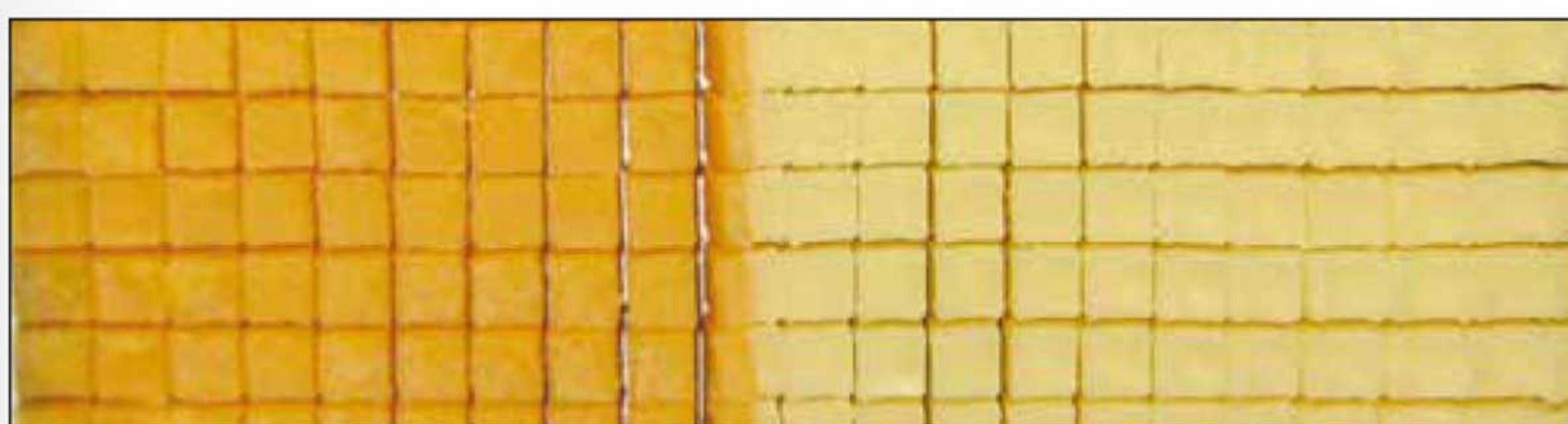
Thanks to the open design, everything is easily accessible, even the hydraulic feed cylinder (see arrow). The feed cylinder with which the CASAN 200 is equipped as standard is also called the hygiene

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



One cube like the other

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.



Maximum yield



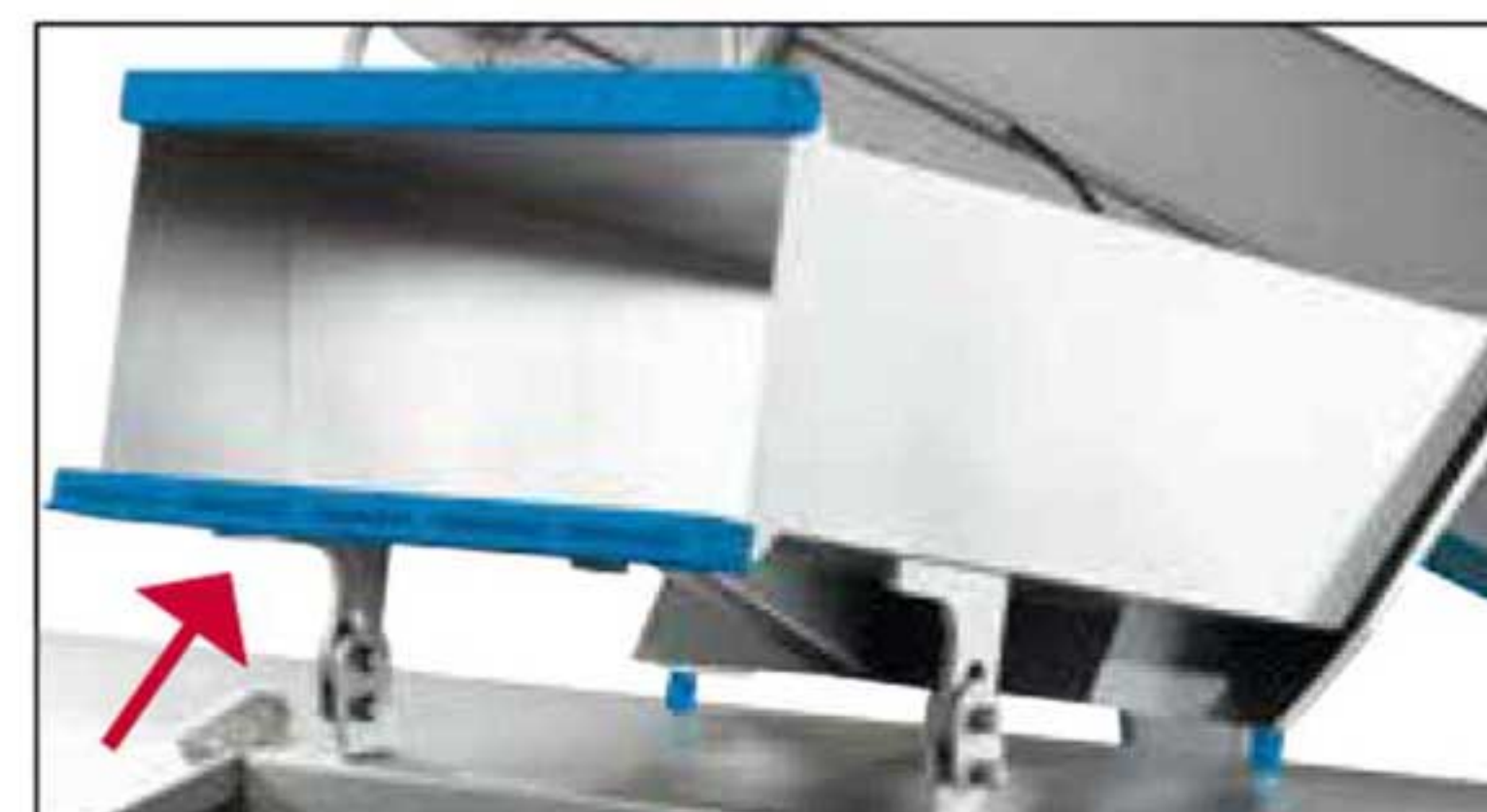
Quick and precise

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



High-performance rasping mode

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



High yield starts in detail

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).



DESCUBRE MÁS EN

www.taglermaq.cl



Rasps, cubes, sticks, strips, slices ...



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

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 with 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

HEADQUARTERS:

TREIF Maschinenbau GmbH
Toni-Reifenhäuser-Str. 1
D-57641 Oberlahr
Tel. +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
ELLSMERE 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

