



CASEUS basic

Cheese or meat? Finally one for both: CASEUS basic

Cheese or meat? CASEUS basic is your dicing and strip cutting machine for both. And that's what is increasing your flexibility.

Whether cheese, sausage, fresh or cooked meat, the products can be cut in cubes or strips. Furthermore CASEUS basic can rasp cheese or cut it into sticks.

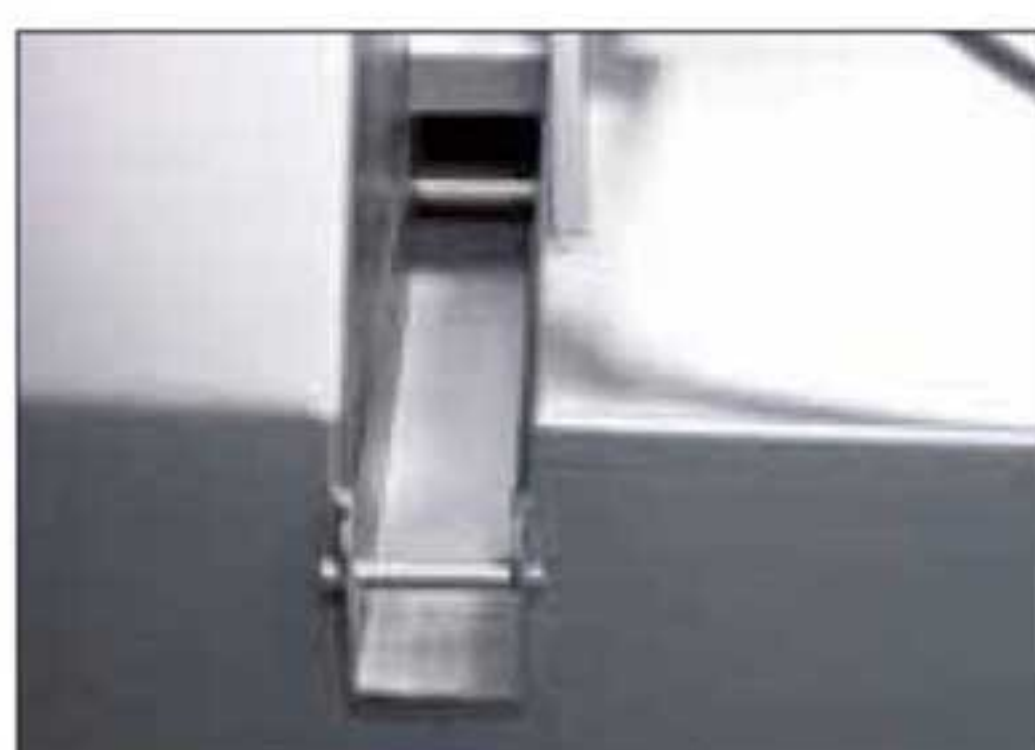
The dual dicer is loaded manually. Cuts of up to 34 mm are possible.



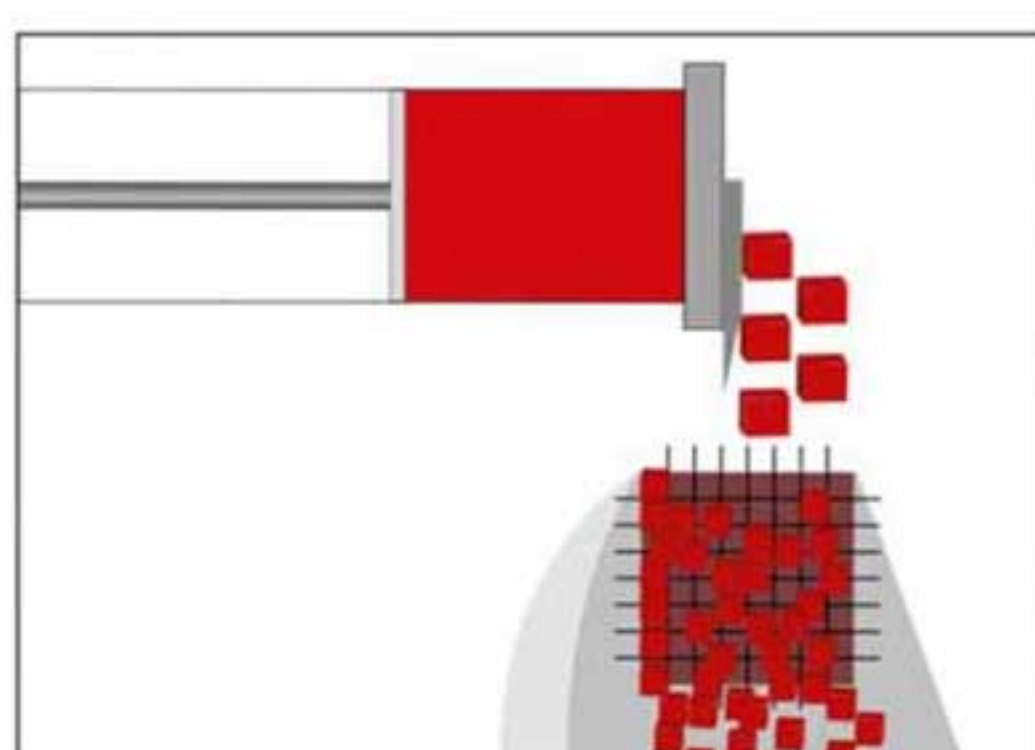
The patented hygiene cylinder (supplied as standard) makes product contamination with hydraulic oil technically impossible. No oil can enter the cutting chamber.



The separating slide operates in a curving motion. This enables user-friendly, one-hand operation.



Cleaning channel for a better flow of liquids, e.g. rinsing water, and for blowing out of product rests.



When dicing meat, the AVS (automatic pre-compression system) facilitates an optimum dimensional accuracy of the cubes and stripes right from the beginning.



CASEUS basic always delivers a very good cutting result, whether Gouda, Emmentaler or Mozzarella cheese is diced.



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.



CASEUS basic is a particularly cost-effective solution for perfect cutting quality in the mid-range performance class.



Cooked products can also be cut with ease.

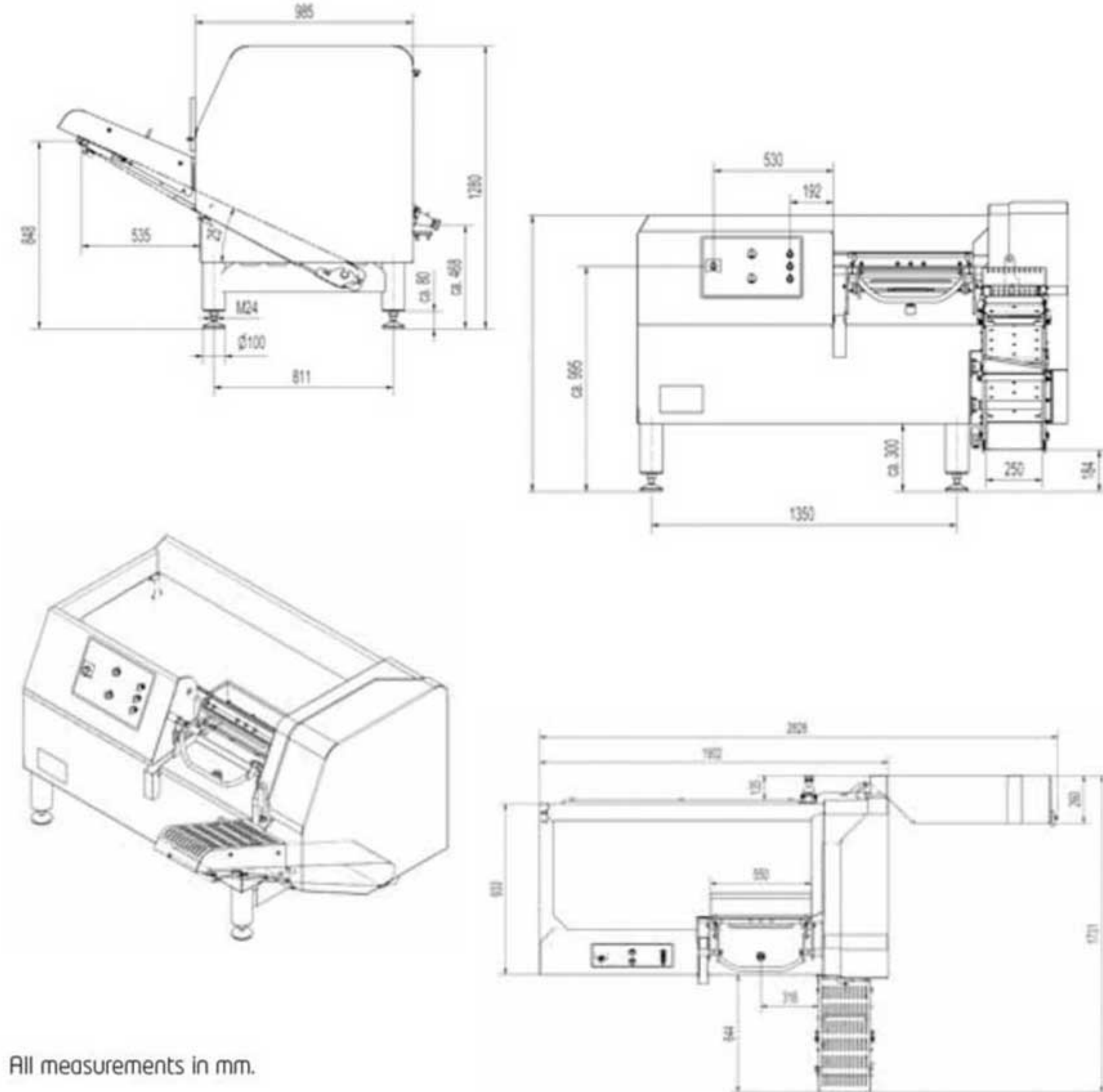


CASEUS basic - the energy saver

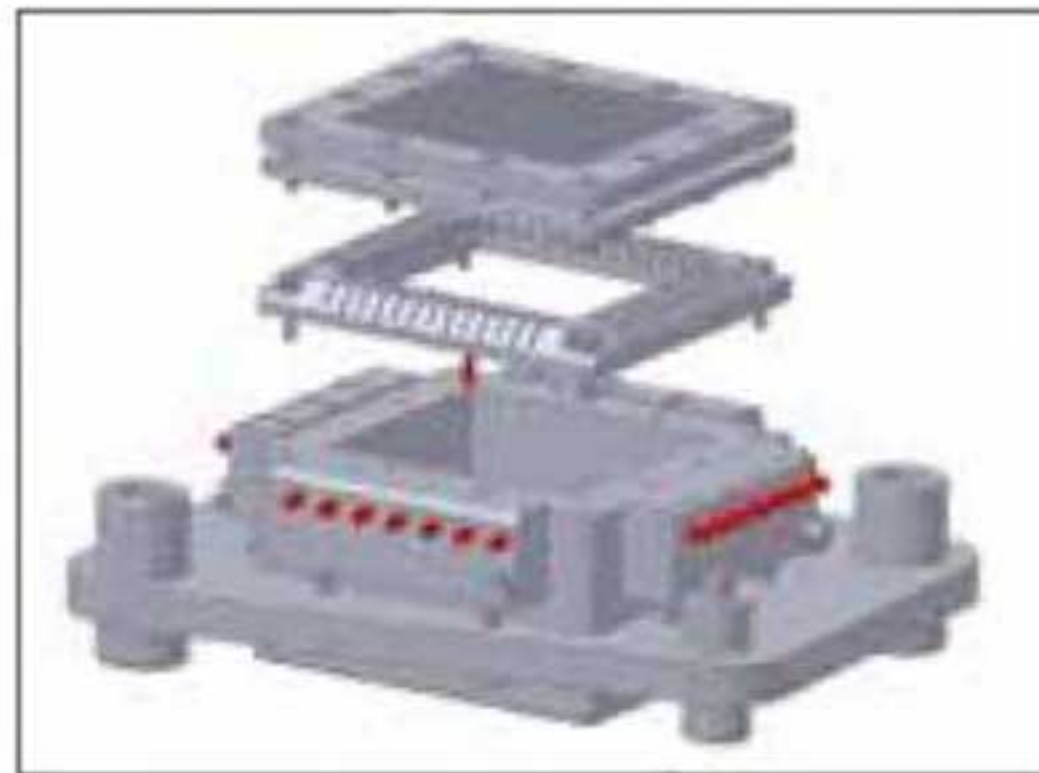
The cheese is fed automatically against the matrix gridset with just the hydraulic pressure necessary for a good cutting result (automatic feed pressure control). That is gentle on the product and energy as well as hydraulic oil can be saved compared with conventional systems.

Technical data:

Max. output t/h (Theoretical maximum value)	2.0; 4,410 lbs
Max. cut-off length (mm/inch)	1-34; 1/25" - 1 2/5"
Max. cut-off blade speed/min. (fixed blade speed)	175
Housing dimensions (mm/inch)	
Length/Width/Height (mm/inch)	1,902/1,731/1,280; 74 1/5" / 68" / 50 2/5"
Connecting load (kW)	4.7
Gridsets (mm/inch)	4/5/6/8/10/12/15/17/ 20/24/30/40/60; 1/5"; 3/10"; 2/5"; 1/2"; 3/5"; 7/10"; 1 1/4"; 1"; 1 1/5"; 1 3/5"
Weight (kg/lb)	670; 1,477
Product specific accessoires	on request



All measurements in mm.



The cheese matrix grids are specifically designed for cheese cutting.



For meat and sausage products special gridsets are available that can be changed easily and fast ("click&go" grid).



One-hand operating system: the loading chamber can easily be closed with one hand.

Your benefits at a glance:

- Easy to handle: CASEUS basic
- Particularly cost-effective solution for perfect cutting quality in the mid-range performance class, for cheese as well as for meat products
- Ergonomic, one-hand operating system for closing the 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)
- Optimum cutting results thanks to special meat and cheese parameters
- 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).
- Special wipers guarantee a consistently clean discharging belt
- Reliable protection against the hydraulic oil of the feed cylinder entering the cutting chamber; patented hygiene cylinder (as standard) makes product contamination with hydraulic oil (only foodstuff hydraulic oil is employed at TREIF) technically impossible
- Cleaning channel for better flow of liquids, e.g. rinse water as well as for blowing out of product rests

Subject to modifications for technical progress. 0.25 09/2014 DieDruckerei

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