



The flexible solution for the ready-cut market

DIVIDER 660+



- Suitable for a wide range of possible applications
- Reduced non-productive times
- Energy saving
- Fast and easy cleaning

DIVIDER 660+

Use DIVIDER 660+ to stack your products:
stacks up to a maximum height
of 100 mm.

The flexible Solution

With a generously-proportioned infeed chamber measuring 320 x 130 mm, the DIVIDER 660+ is suitable for a wide range of possible applications for the ready-cut market. DIVIDER 660+ is characterised by reduced non-productive times, energy savings, even more power and dynamics, maximum process reliability, more capacity and even more flexibility to accommodate customer requests. Simple a „+“ of innovations. The DIVIDER 660+ offers an absolute premium level – not only for cutting, but also when it comes to hygiene.

For the ready-cut market



The combination of the SAS procedure with the tilted shaft and the innovative Marel TREIF blade technology guarantees optimum product presentation, even in the case of "difficult" products such as poultry. DIVIDER 660+ also offers the possibility of creating staggered cheese stacks and precisely places the sliced products on the belt. Raw ham also belongs to the slicing range of the Marel TREIF slicers. The infeed length of DIVIDER 660+ is 850 mm. Up to four products can be sliced simultaneously.





DIVIDER 660+

A slicer that goes easy on the environment and on your costs! Yes, it's true! Marel TREIF slicers cut at higher product temperatures, allowing you more time through less cooling as well as saving you money through energy savings. Pretty clever, right? That's slicing with Marel TREIF!

Your benefits at a glance

Different line solutions are possible; the solution here includes a checkweigher. Existing components (e.g. scales, additional belt) are compatible with DIVIDER 660+



Benefits

- Slicing at Premium level — no conversions for different products necessary
- More time and less energy costs thanks to slicing at higher product temperatures
- Premium-Hygiene-Design
- Full benefits of the proven TREIF slicer generation: increased drive power and dynamics, a quicker feed rate, reduced non-productive times, maximum process safety, increased capacity and even more flexibility at the customer's request
- Special solution: expanded chamber up to 220 mm/ 8 3/5" to accommodate Italian Mortadella for example
- Ideal for processing veggie products
- Various expansion modules; belt extension as a connection to the packaging machine with individually adjustable belt tilting (optional); smart-feeder (optional)
- Easy cleaning due to the open design
- User friendly 10"-display

TECHNICAL DATA - DIVIDER 660+

Max. cut-off length (mm/inch)	0.5–25; 1/50"–1"
Max. cuts/min. (theoretical maximum value)	2.640
Max. infeed length (mm/inch)	850; 33 2/5" / 1,000; 39 3/10" (optional)
Cross section of product w x h (mm/inch)	320 x 130 or 280 x 160; 123/5" x 51/10" or 11" x 63/10" or Ø 220; 8 3/5"
Housing dimensions (mm/inch)	
Length/Width with outlet conveyor	2.522 / 981; 99 3/10" / 38 3/5"
Transport/Set-up height	1900 / 2.200 74 4/5" / 86 3/5"
Connecting load (kW)	4.8
Weight (kg/lb)	approx. 620; 1,367
Product specific accessoires	on request

TRANSFORMING FOOD PROCESSING

