

High-performance slicer

For master butcher Karl-Heinz Post, supplying large-scale customers with meat products becomes increasingly important. In order for companies' rising demand for ready-sliced products to be fulfilled, he has decided on investing money for equipment purchase in the divider type 440 from Treif. In this *Die Fleischerei* field test, he and his packaging department manager, Mrs. Connje Langholz, talk about their practical experiences with this slicer model designed to satisfy the needs of mid-sized and large industrial companies.

► It is via a chain of branch outlets in the German Lands (states) of Saxony and Saxony-Anhalt, that Karl-Heinz Post, owner/manager of the Karl-Heinz Post GmbH butcher company in Merseburg, primarily supplies his company's private business customers in this geographically large area. But then, supplying large-scale customers and retail chains becomes an increasingly more important sector of his business as well. "It is for this purpose, that we have bought the slicer", he says, thereby pointing to the fact that the Treif divider type 440 is employed in his production segment.

In the surrounding region, the Post butcher business is known for its typical home-butcher products. With a "glassy" production chain the Burgentaler brand stands for, Post makes the entire production cycle – from breeding, keeping and housing the slaughter animals up to the point of slaughtering and manufacturing of meat and sausage products – transparent for his customers, doing so in cooperation with the agricultural company Barnstädt eG and the Tönnies slaughtering business in Weissenfels in the same area. The private customer segment also includes a party service and a snack bar segment in the branch outlets. Karl-Heinz Post has meanwhile transferred management of his business to his sons, while he himself is



High speed: Up to 1,760 cut-off sections per minute can be processed on the Divider type 440.



Despite the slicer's high operating speed, product up for processing is cut into slices in a safe and clean manner.

still at their and the company's disposal for advisory service.

Speed and efficiency

Turning to the equipment unit under test, department manageress Connje Langholz first of all praises the slicer's speed with these words: "The slicer could operate even faster, but we must make sure that the other equipment units in our packaging line can keep pace", she says in her judgement, adding "but time savings since purchasing the slicer and having it in place are very high in any case." Up to 1,760 cut sections per minute is what the divider type 440 can perform, with cut or sliced products being deposited in the patent-protected Treif SAS process, with SAS standing for "Schneiden und Ablegen simultan", meaning that cutting and depositing is simultaneously done in one single operating step. This is to make sure that, after cutting, the slices do no longer fall or slip to the side, what would cause problems in ensuing processes in the packaging line and would thereby finally also impair the packaged products' visual presentation. Despite its versatile options of practical use and its high speed, working with the Divider 440 was unproblematic starting with the first day, as Langholz remembers: "Something like inauguration time is actu-

ally something that doesn't exist in our place. If a new staffer is to operate with the machine, all that's necessary is to briefly explain the manual operation for equipment handling." Operating the unit is essentially via touchscreen, because intuitive operation is possible thanks to a well thought-through menu control. "Our staffers must only call up the right program for the product, and then let the machine do its work. As a matter of course, they can change the parameters if needed, like adjusting the operating speed, for example, or changing the slice thickness as needed, but more than that is simply not necessary."

When the new slicer was installed and put into operation, a service person from Treif was there to help. For a whole day, Langholz remembers, he was also busy with depositing programs for slicing the respective products coming up on the packaging line. And since then, employees of the Post butcher shop are simply putting these programs into operation by push button. Says Langholz: "Some of our people have already received specific training so they can deposit these programs themselves, in case that should be necessary. But a regular worker on this piece of equipment must not be able to do that in order to operate it."

Silent, robust and reliable

The Divider type 440 not only relieves the operator from complicated setting and adjustment operations, it also performs its work in a whispering tone.

"As for noise, the packaging machine is louder", Langholz says when asked about the sound level. And while that is so, the slicer is absolutely safe to operate with its safety provisions which are at a higher level than those mandated and specified by the resp. occu-



With the Divider 440, cutting and depositing is simultaneous, i.e. in one single operating step.

pational trade organization. "When in operation, all equipment sections where an injury would somehow be possible are out of the operator's reach; and in case coverings are open, nothing is moving inside the machine." So even for all those not handling the machine with a sound brain in action, there is absolutely no risk in the department manager's opinion.

Over and above that, she is also highly satisfied with the quality of material and processing, both promis-

Summary

Here is how master butcher Karl-Heinz Post and his packaging department manager, Mrs. Connje Langholz, grade the slicer Divider type 440 from Treif Maschinenbau GmbH in their practical evaluation:

Operating speed:	++
Arrangement of operating elements:	+
Familiarization time:	++
Equipment extension options:	+
Price:benefit ratio:	+
Maintenance:	++
Noise level:	++
Material and workmanship:	++
Service/customer service:	++

++ = excellent, + = good, 0 = mediocre, -- = poor



Thanks to a fully thought-through menu control, the unit can be intuitively operated via touchscreen.



The Karl-Heinz Post GmbH butcher business distributes its products via a chain of branch outlets in the Saxony and Saxony-Anhalt regions.

components in term of hygiene and sanitation – that can be accessed without any effort or problem. And for another point, the roller conveyors for product transportation can also be removed in practically no time. At the Karl-Heinz Post meat processing company, the Treif equipment unit is installed in a packaging line. “At the first glance, quite a massive piece of equipment,” says Langholz in her own personal judgment, conceding however, that in terms of speed and capacity, it is actually an exceptionally compact unit, particularly so when compared to other equipment units delivering comparable performance.

For master butcher Karl-Heinz Post, a high level fail-safe assurance was naturally a decisive point as well. And that point is assured by Treif not only by way of unit construction with all points considered, but also by way of fast and reliable customer service. Comments Post: “Simple work is done by our own craftsmen. But in case we really have to deal with a difficult matter, we can depend on the Treif service person coming our way the same day, in any case within a time

Technical specifications: Slicer Divider 440 from Treif

Housing dimensions		Overall weight:	approx. 620 kg
Length with product removal belt:	2,520 mm	Cut-off length:	0.5 to 25 mm
Overall width:	960 mm	Max. stacking height:	100 mm
Transportation and placement height:	1,900/2,200 mm	Special vacuum gripper for soft products optional	

ing a long useful lifetime in her opinion: “Not counting the knives, there is actually only the transportation belt that could at some time be subject to wear and tear – but then, that simply cannot be avoided given the mechanical load factor”, Langholz points out.

Turning to the point of regular cleaning, she is also satisfied with the machine: “All we have to do is lift off a few parts and conveniently spray the inside, thereby cleaning it fast and thoroughly.” Thanks to the open construction, it is particularly the input shaft and the cutting area – as such the system’s most sensitive

frame of three to five hours.” Should a problem only relate to electronic control, such a visit is frequently not even necessary: Thanks to network capability, all Treif slicers can also be connected to remote online maintenance.

Investment right for the need at hand

Karl-Heinz Post invested in the Divider type 440 in order to add support to his business with wholesalers and retail chains. With that done, his company benefits from the slicer’s high performance capacity which goes hand in hand with simple ease in handling previously not achieved. The simultaneous cutting and depositing (SAS) operation provides for a good visual appearance of the packaged products, while the robust and hygiene-friendly type of construction makes for low-level service and maintenance times. But it is also the service offered by Treif that fully meets all the expectations the hard-to-please master butcher expects his suppliers to fulfill. **Dirk Bongardt**

Masthead



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