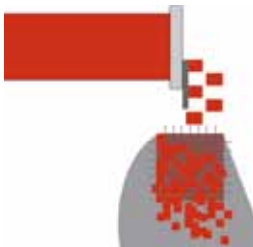




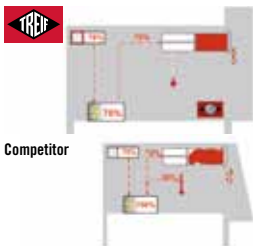
ARGON: The highest-performance dicer of its class



The AVS (automatic pre-compression system) facilitates an optimum dimensional accuracy of the dices and stripes right from the beginning.



Poultry stripes



Competitor

As a result of the patented 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).



Ham dices



The drive is synched automatically after the machine is turned on.



Beef dices

With a cost-effective hourly output of up to 2.0 t (theoretical maximum value), ARGON is the highest-performance machine of its class.



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



Speciality meat salad

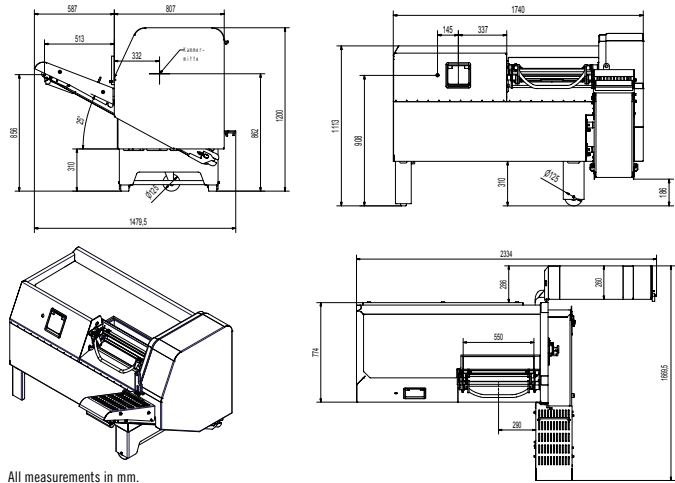
The speed can be individually set by the operator (between 50 and 300 revolutions per minute), so that the cutting output can be precisely aligned with the respective requirements.

More cutting flexibility

When equipped with the optional scale, ARGON stops as soon as the specified weight has been reached. Deviation from target weight is a maximum of +/- 0.3 %.

Technical data:

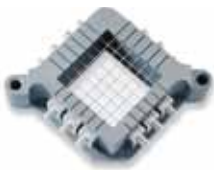
Max. output t/h (theoretical maximum value)	2.0; 4,410 lbs
Max. cut-off length (mm/inch)	1-50; 1/25"-2"
Housing dimensions (mm/inch)	
Length/Width/Height (mm/inch)	1,740/1,479.5/1,200; 68 1/2"/58 3/10"/47 1/5"
Connecting load (kW)	2.0
Gridsets (mm/inch)	4/5/6/8/10/12/14/16/20/24/32/48/96; 1/5"; 3/10"; 2/5"; 1/2"; 3/5"; 4/5"; 1"; 1 3/10"; 2"; 3 1/5"
Weight (kg/lb)	approx. 415; 915
Product specific accessories	on request



All measurements in mm.



The output capacity can be increased with the double blade.



For dicing cheese a special cheese grid is used.



Accessories such as for slicing potatoes in thin stripes or for grating cheese boost your flexibility.

Your benefits at a glance:

- High cutting output due to the generous cutting chamber size of 550 x 96 x 96 mm / 21 7/10" x 3 4/5" x 3 4/5" (length x width x height)
- Flexibility and top performance thanks to continuous and intermittent cutting options and the ability to individually set the blade speed
- Optimum product compression as a result of the automatic pre-compression system (AVS)
- Ergonomic, one-hand operating system for closing the product loading chamber
- Up to 50 cutting programs
- The patented DHS system (Dynamic Hydraulic System) reduces the machine's heat load, which saves energy and keeps the product fresh longer, and is proven to reduce the wear and tear on the machine as well.

www.treif.com

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