

# DISKUS SB

## Safety is our capital concern: DISKUS SB for all your self-service bread slicing needs

Even with the self-service machine, DISKUS SB, TREIF remains true to its principle of slicing without blade lubrication. The DISKUS SB slices all types of bread cleanly, even hard-crustured double-baked bread. The GS-tested bread slicer has a reliable safety system that rules out the risk of injury. The self-service customer can select the cutting thickness at the press of a button. There is a choice of three cutting thicknesses.



Safety is of the highest concern with a self-service bread slicer. The DISKUS SB received the GS approval mark (safety-tested to German standards) from the employers' liability insurance association.



The bread just has to be placed in the machine and is then automatically gripped. The reliable safety system is the hallmark of the DISKUS SB.



The Teflon-coated blade has unique tothing and a special grinding finish. Combined with planetary gearing, these features allow fresh bread to be sliced without blade lubrication.



The customer selects the cutting thickness between "thin" (8 mm/  $\frac{3}{10}$ "), "medium" (10 mm/  $\frac{2}{5}$ ") and "thick" (12 mm/  $\frac{47}{100}$ ") at the push of a button. After pushing the button, the machine starts automatically.



The employers' liability insurance association has awarded the DISKUS SB its hygiene test certificate. The machine was built to the proven TREIF hygiene concept.



The user cannot come into contact with the blade as long as the cover is open.



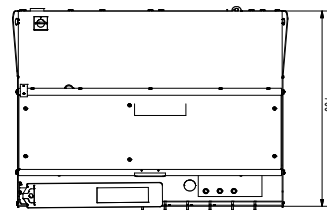
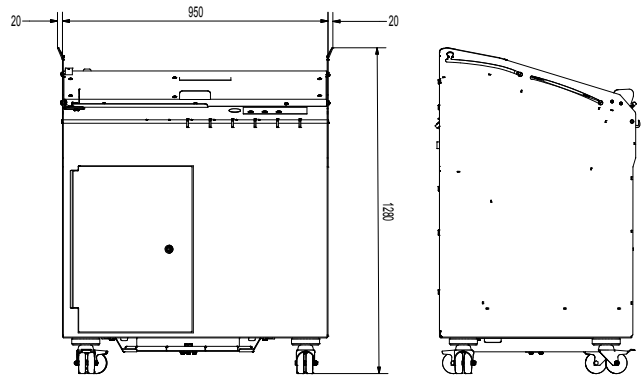
The automatic slice holder supports the slices during the slicing process, making it easier to remove the bread. It can be immediately placed into a bag. The slice holder swivels back automatically after slicing.

# DISKUS SB: Simply outstanding!

In March 2010, TREIF was awarded the Innovation Prize for the innovative development of the DISKUS SB at the second-largest bakery products exhibition in Europe, the Europain in Paris.

## Technical data:

Max. cuts/minute	130
Cross section of product (mm/inch)	270 x 150; 10 3/5" - 6"
Infeed length (mm/inch)	380; 15"
Cutting thickness (mm/inch)	8/10/12; 3/10" / 2/5" / 47/100"
Housing dimensions (mm/inch)	
Width/Depth/Height	950/700/1,280; 37 2/5" / 27 3/5" / 47 1/5"
Operating voltage	400 V
Pre-fuse in the supply line	10 A
Connecting load (kW)	0.9
Weight (kg/lb)	225; 496



All measurements in mm.

## The benefits at a glance:

- Multi-purpose bread slicer: slices all loaf types up to 380 mm/ 15" (oven fresh) without blade lubrication; up to 130 slices/minute
- Simple handling: Automatic starting at the push of a button after closing the safety cover; automatic slice holder that supports the slices during the cutting process, thus simplifying removal of the sliced bread
- Reliable safety system with automatic gripping of the bread, automatic residual product ejection and safe cover locking: No access to the blade when the safety cover is open
- GS approval mark (safety-tested to German standards) from the employers' liability insurance association
- Hygiene test certificate from the employers' liability insurance association
- New hygienic design: additional slotted openings in the bread removal area for brushing away crumbs quickly; crumbs are collected in an easily removable tray; no need for blade lubrication, considerably reducing cleaning effort
- Smooth sound: sound-optimised slicing
- Long-term use of circular blade thanks to special grinding finish



An easily removable tray successfully catches all the crumbs. The crumb tray can be emptied and brushed out in no time.



Slicing noises should not be disturbing in the self-service area. The noise-damping brushes ensure a smooth slicing sound.



The DISKUS SB was the winner of the Innovation Prize 2010 at the Europain exhibition in Paris.

[www.treif.com](http://www.treif.com)

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