

VARIUS: The Export Model

VARIUS: Variable slice thickness for every sort of bread – completely without blade lubrication

Use the **Export Model VARIUS** for your **complete range of breads** and offer your customers the slice thickness they require. The thickness for slicing is easily set with one quick move using a selector switch.

VARIUS stands for **top-quality sickle blade technology without any blade lubrication**. This allows clearly more hygienic slicing and makes cleaning quick and easy. VARIUS leaves any gridset slicer far behind, in terms of slicing as well as with regard to hygiene. **Optimise your slicing process!**



Select the right thickness for your slices with one quick move – all without conversion and long set-up times.



The VARIUS is completely accessible from the front. The flap is easy to remove.



These slicing results are truly impressive. With regard to different sorts of bread, the VARIUS covers the entire range.



Finally, you can make your slicing more flexible and use the function for halving loaves, for example.



Stop wasting time with cleaning! The VARIUS requires only a few steps for cleaning. Hygiene and safety are the top priorities.



Top-quality sickle blade technology replaces your gridset slicer. The blade can be automatically moved into the cleaning position.



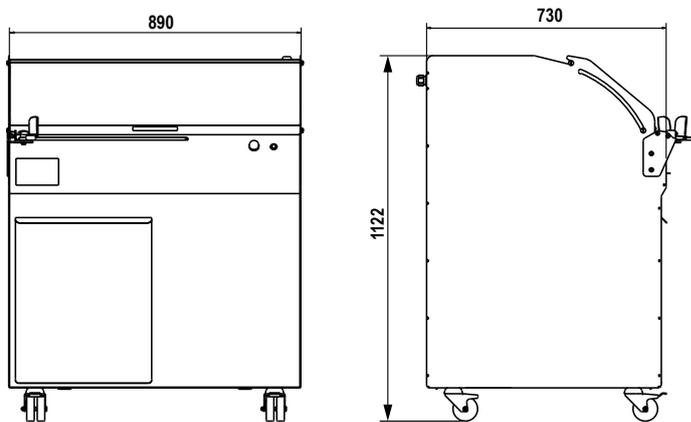
Through the slotted openings the crumbs fall directly into the easily removable tray.

Top ten – any thickness is the right choice here

Perfect slicing quality in **ten different slice thicknesses**: that's what VARIUS has to offer. The thickness is easily selectable with a manual lever using a selector switch. And in no time at all, the sickle blade technology delivers excellent results.

Technical data:

Max. slices/minute	175
Cross section of product (mm/inch)	200 x 150; 7 9/10" - 6"
Infeed length (mm/inch)	400; 15 4/5"
Slice thickness (mm/inch)	4/5/6/7/8/9/10/11/ 12/14; 1/5" - 1 1/20" (without 1/2", in steps of 1/25")
Housing dimensions (mm/inch)	
Width/Depth/Height	890/730/1.122 35"/29"/44"
Operating voltage	400 V
Pre-fuse in the supply line	16 A
Connecting load (kW)	0.9
Weight (kg/lb)	150; 331



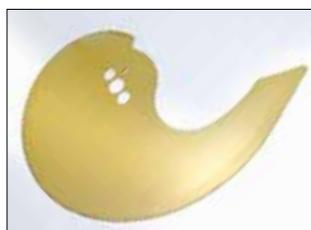
All measurements in mm.



The clips storage (optional) always keeps clips to hand for sealing the bread bags.



The bagging scoop can also be fixed above the infeed chute if required.



Of course, the sickle blade with a unique tooting and a special grinding finish is made by TREIF. TREIF is the only manufacturer of bread slicers that manufactures the blades itself.

nanoblade[®]
TREIF blade manufacturing

The benefits at a glance:

- **Export Model: optimum alternative to gridset slicer**
- **Universal bread slicing machine:** Slices all sorts of bread, no blade lubrication; up to 175 slices/minute
- **10 slice thicknesses, loaf halving function, automatic cleaning position of the blade**
- **Innovative Hygiene-Design:** machine completely accessible from the front; additional slotted openings in the bread removal area for brushing away crumbs quickly; no need for blade lubrication, considerably reducing cleaning effort
- **Long-term use of sickle blade** thanks to special grinding finish and special tooting; high quality standard due to own blade manufacturing (*nanoBlade*)
- **Simpler handling and time-saving** thanks to the automatic slice holder, which supports the slices during the slicing process, making bread removal easier
- **Two placing options for the bagging scoop**
- Storage for clips for sealing bread bags (optional)
- Machine supplied with a pair of cut-resistant gloves and a blade-changing tool

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