



The flexible solution for the ready-cut market

DIVIDER levelUp



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

DIVIDER levelUp

Use DIVIDER levelUp to stack your products: stacks up to a maximum height of 75 mm.

The flexible Solution

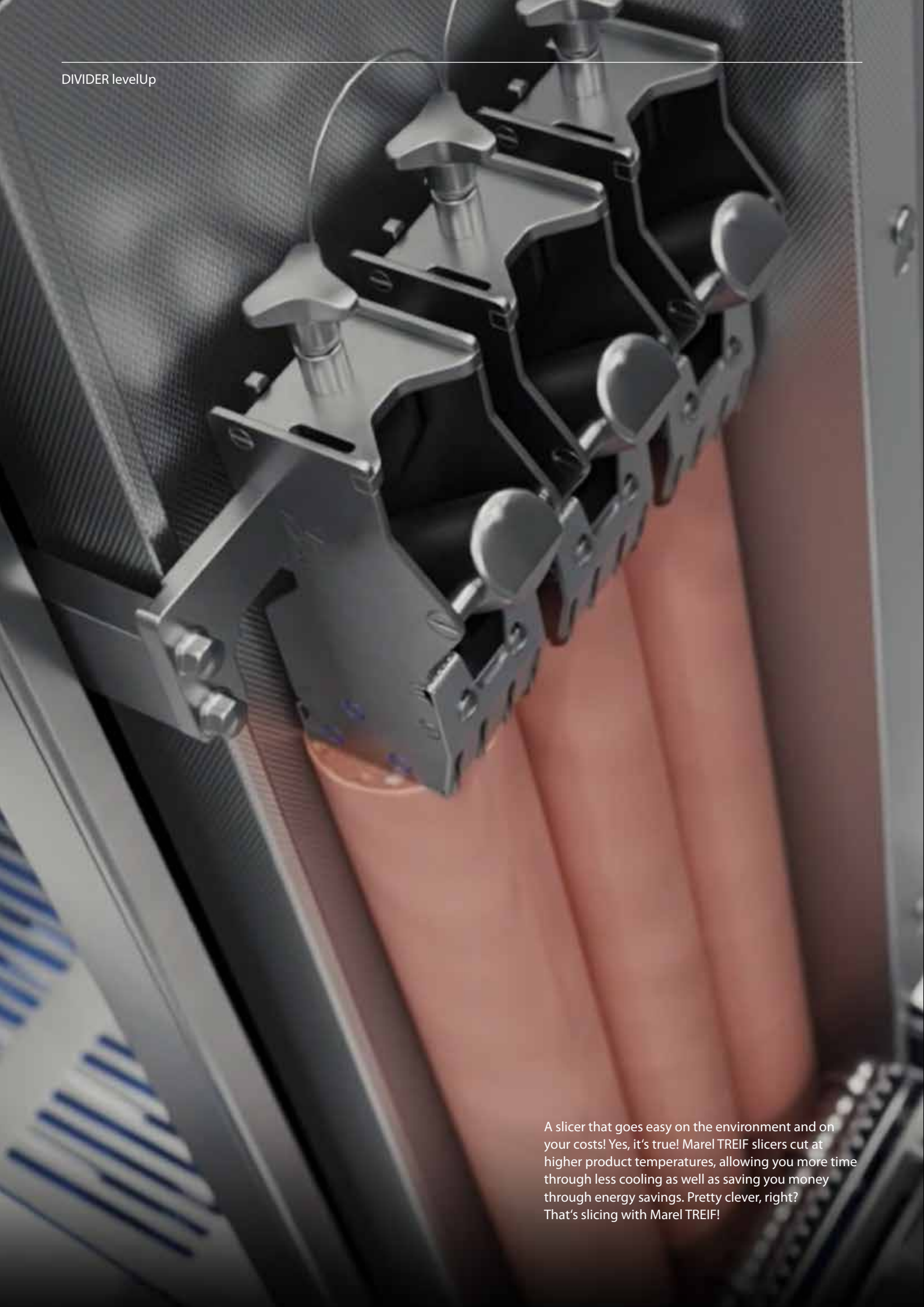
With a generously-proportioned infeed chamber measuring 320 x 130 mm, the DIVIDER levelUp is suitable for a wide range of possible applications for the ready-cut market. DIVIDER levelUp is characterised by reduced non-productive times, energy savings, even more power and dynamics, maximum process reliability, more capacity and even more flexibility to accommodate customer requests. The DIVIDER levelUp 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 levelUp 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 levelUp is 800mm/1000mm. Up to four products can be sliced simultaneously.





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 levelUp.



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
- 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 LEVELUP

Max. cut-off length (mm/inch)	0.5–40; 1/50"–1.5"
Max. cuts/min. (theoretical maximum value)	700
Max. infeed length (mm/inch)	800 / 31,5" or 1000 / 39"
Cross section of product w x h (mm/inch)	320 x 130 / 12.6 x 5.1 280 x 160 / 11.0 x 6.3
Housing dimensions (mm/inch)	
Width	1030 / 40"
Length dual belt	1650 / 65"
Length long outfeed conveyor	3607 / 142"
Transport/Set-up height	1900 / 2.200 74 4/5" / 86 3/5"
Connecting load (kW)	3.6
Weight (kg/lb)	approx. 800 / 1,763
Product specific accessoires	on request

