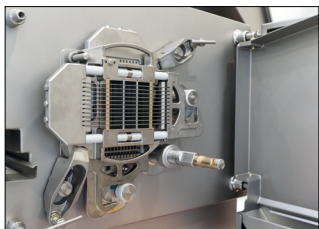


TWISTAS

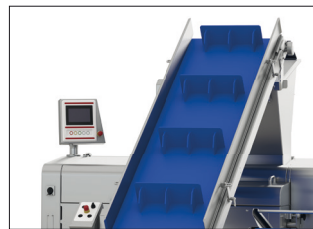


Quality, yield, hygiene - the TWISTAS meets your requirements

With the appropriate equipment, the industrial dicer TWISTAS consistently delivers optimum dicing results, for blocks of meat and bulk goods as well as for fresh meat. The open design of the TWISTAS allows for a variety of different applications and facilitates product changes. The 7" touch display with intuitive operation and USB port additionally offers optimum ease of operation.



Say goodbye to waiting times due to complicated cleaning procedures - the **open design** of the dicer and the **hygiene design** in combination with the size **120 chamber** are perfectly coordinated.



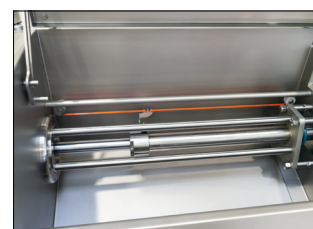
Use your options - whether a **lift-tilt unit**, **feed belt** or even the **link to upstream and downstream lines**. The TWISTAS easily reduces your processing times.

Technical data:

Output in t/h (theoretical maximum value)	4.0
Max. cut-off length (mm/inch)	50; 1 31/32"
Max. cut-off blade speed	400
Chamber dimensions (WxHxL in mm/inch)	120x120x620; 4 23/32" x 4 23/32" x 24 13/32"
Housing dimensions (LxWxH in mm/inch)	
Feed belt variant	3,250 x 3,732 x 2,305; 127 61/64" x 146 59/64" x 90 3/4"
Lift-tilt variant	3377 x 3007 x 2989; 132 61/64" x 118 25/64" x 117 43/64"
Connected load (kW)	7.5
Grid sets (mm/inch)	4/5/6/8/10/12/15/17/20/24/30/ 40/60; 5/32", 13/64", 15/64", 5/16", 25/64", 15/32", 19/32", 43/64", 25/32", 15/16", 1 3/16", 1 37/64", 2 23/64"
Weight (kg/lb)	approx. 1,250; 2,756
Product-specific accessories	on request



Goulash, doner kebab strips, bacon, pork mask and tongue are only a few of the products in the standard range of the TWISTAS with its **numerous options for the cutting equipment**.



The **DHS** (dynamic hydraulic system) extends the shelf life of your products through lower heat generation in the machine. The **hygiene hydraulic cylinder** makes it impossible for oil to enter into the cutting chamber and contaminate products.

