

ARGON+

ARGON+: The highest-performance dicer of its class

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

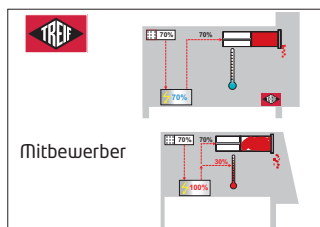
The optimized chamber ensures perfect results and enables even greater product variety. The speed can be individually set by the operator (max. 300 revolutions per minute), so that the cutting output can be precisely aligned with the respective requirements.



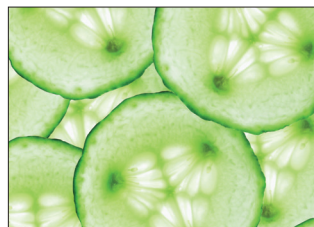
The automatic pre-pressing system (AVS) allow optimum precision shaping of the cubes or strips from the start. It also serves to optimise cycle times through, for example, faster movements in unfilled chamber sections.



A typical task of ARGON:
dicing pork into thin stripes.



As a result of the DHS (Dynamic Hydraulic System), the cut products stay fresh longer (the machine generate less heat, so there is less of a chance for bacteria to form).



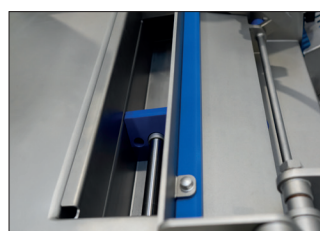
ARGON+ is multi-faceted and can even cut products such as cucumbers.



The new 7" touch display and the easy cleaning of the machine make the application of the ARGON+ even more attractive.



The small distance between the blade and grid-set, the so-called "scissors" cutting principle", is one of the essential prerequisites for achieving excellent cutting results. So-called "goulash"



The redesign of the chamber ensures high quality results and reduces rejected parts.



With ARGON+ even a big amount of meat salad is easily prepared.

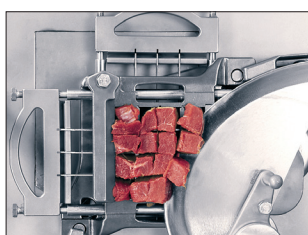
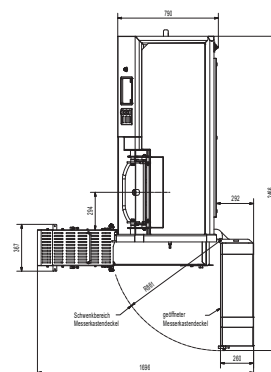
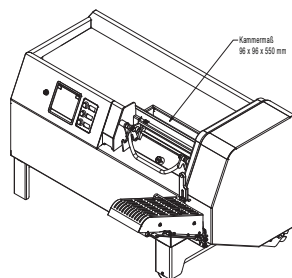
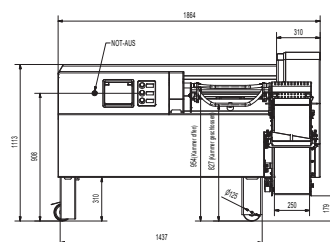
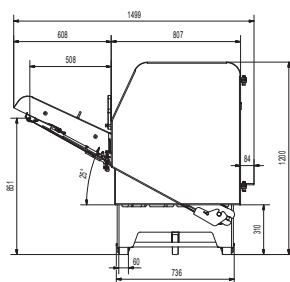


More cutting flexibility

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 %.

Technische Daten:

Max. output t/h (theoretical maximum value)	2,0
Max. cut-off length (mm/inch)	1-50
Housing dimensions (mm/inch)	
Length/Width/Height (mm/inch)	1.864 / 1.499 / 1.200
Connecting load (kW)	2,0
Gridsets (mm/inch)	4/5/6/8/10/12/14/ 16/20/24/32/48/ 96
Weight (kg/lb)	Ca. 415
Product specific accessories	on request



Different cube sizes are possible due to various gridsets. The smallest cube size is 4 mm.



The special disc is used e.g. for ham plates or sausage stripes.



The ARGON+ is able to cut a wide variety of products: the flexibility of the ARGON+ allows you to process not only meat, but also cucumbers and cheese.

Your benefits at a glance:

- High cutting output due to the generous cutting chamber size of 550 x 96 x 96 mm / 217/10" x 34/5" x 34/5" (length x width x height)
- Flexibility and top performance - individually adjustable knife speed and versatile accessories for even greater product variety
- Optimum product compression as a result of the automatic pre-compression system (AVS)
- Use the pre-fill chamber in order to save time
- Fulfilment of the highest hygiene requirements through redesign of the advance system.
- Up to 50 cutting programs
- Reduce energy costs - the DHS system (Dynamic Hydraulic System) reduces the machine's heat load. The durability of the product is extended and the wear on the machine is demonstrably reduced.

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