



TR11

AUTOMATIC CHEESE SLICING MACHINE

TIME SAVING AND REDUCTION OF HARSHNESS OF WORKING CONDITIONS



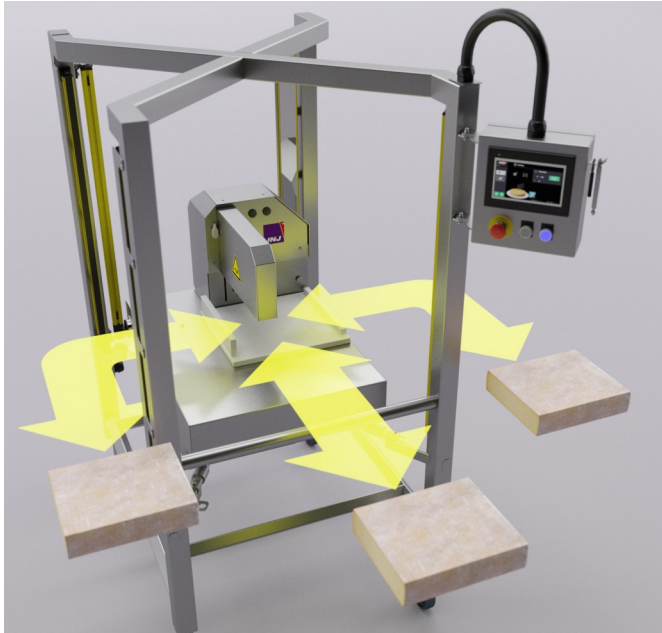
PRESENTATION

The TR11 is the ideal solution for cutting large quantities of cheese portions.

Designed with cheese factories and dairy stores in mind, this compact unit will be easy to find room for in your preparation workshop.

The fitted motorised tray makes it easy to process large orders quickly and smoothly.

The unit's can make precise cuts to create segments, strips, cubes, sticks, thin slices, etc.



DESIGN

Openwork structure allows easy access to position the product on the cutting table.

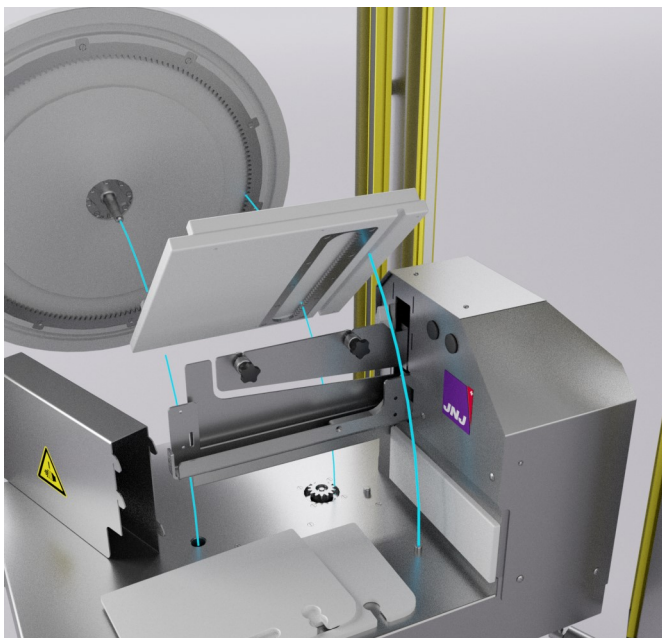
Less stress on workers' joints; reduces harshness of working conditions.

Compact, stable design.

Function control via a touchscreen interface based around icons.

Machine programme features a range of settings and recipes, controlled by multiple levels of access codes.

Cuts configured in recipes or controlled by manual inputs.



CONSTRUCTION

Sharp blade machined from high-quality stainless steel delivers clean, precise cuts.

Revolutionary press system allows soft cheeses and thin slices to be cut without crushing the cheese. Prevents cheese from rising without applying undue pressure.

Electric motor driving blade and table.

Made from food-grade plastic and stainless steel.



SAFETY AND PRECISION

Machine is protected by a safety light curtain. It shuts down immediately if the safety light sensor is triggered.

Laser indicator shows cutting position.

Emergency stop button on control panel.

Blade is shielded when raised.

Accessories can be handled without touching the blade.

EQUIPMENT

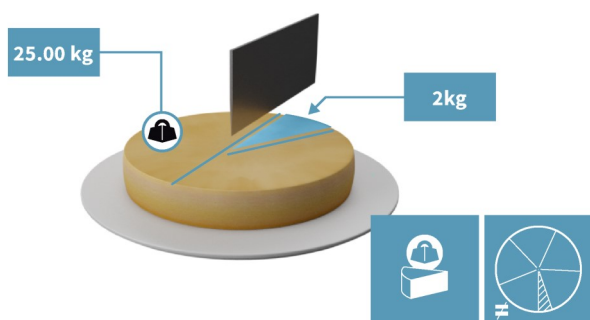
The TR11 comes with one of two specific cutting tables. A circular rotating table for cutting cheeses up to 660 mm in diameter, or a rectangular table for cutting cheeses with dimensions of up to 280 x 330 mm.

Several technical settings are available, depending on the fittings and production. The TR11 allows personalised settings to be saved as recipes. Operators can get on with the job without having to waste time repeatedly entering specific settings manually.

1. Circular rotating table

Operating modes:

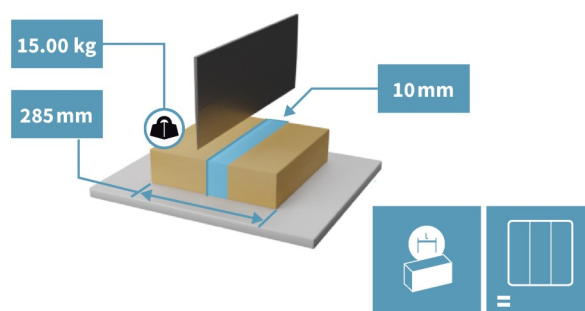
- > Portions
- > Fixed angle
- > By portion weight



2. Rectangular table

Operating modes:

- > Portions
- > Set thickness
- > By portion weight



↑ Examples of settings that can be configured using the touchscreen controls ↑

STANDARD EQUIPMENT

- Supplied with one table of your choice (circular rotating table or rectangular table), to be specified with your order
- 5 m power cable
- Three-phase plug type 15 or Euro (export: without plug)

OPTIONS

- Additional table (circular rotating table or rectangular table) on order
- Automatic weighing system for cheeses placed on the tray
- Increased cutting blade travel to process products up to 160 mm high

EXAMPLES OF CUT PRODUCTS



TECHNICAL INFORMATION

The values shown are for information only.
They may be adapted to the specific needs of each customer.

WEIGHT

Weight standard version (approx.) 220 kg

ELECTRICITY

Rated voltage (tolerance $\pm 5\%$) 1x230VAC Vac 3LNPE
Rated current 10 A
Assigned frequency 50 Hz
Maximum power 0.6 kW
Average consumption (approx.) 0.4 kWh
Building: residual current circuit breaker FI (DDR) 30 mA, type B, HI
Building: Upstream overload cut-off 16 A/C

WORKING SPECIFICATIONS

Blade length
(= Cut width) 345 mm

(⚙ 2) Cut height (for each machine version)
> TR11 - Low version 30 mm
> TR11 - High version 160 mm

NOTE: Specify your chosen option on your order. Height can be altered after delivery, but only by the manufacturer.

Cutting area indication by laser
Machine operation by colour touchscreen

DIMENSIONS

Measures in mm

⚙ = Cut height

