

DISKUS junior

Slicing lubrication-free for low cost: DISKUS junior, the entry-level model

As an entry-level model, the DISKUS junior has 3 cutting thicknesses that the operator can set to the customer's requirement. Developed as an alternative to the reciprocating slicer, this machine is equally space-saving.

The DISKUS junior is suitable for all loaf types with an infeed length of up to 320 mm/ 12 1/2". Just like all TREIF bread slicers, the DISKUS junior is in the new hygienic design, making machine cleaning even more efficient.



The Teflon-coated blade has unique tothing and a special grinding finish. Combined with planetary gearing, these features allow fresh bread to be sliced without blade lubrication.



Saves space just like a reciprocating slicer, yet many times more flexible: that's the DISKUS junior.



The offcuts are minimal, as here when slicing white bread.



The gripper hook holds the loaf to be sliced securely and rigidly. The loaf's stability during the slicing process is a key requisite for a perfect result.



The cutting thickness is set by the selector switch. The operator can choose between 3 cutting thicknesses (thin, medium, thick).



The DISKUS junior can be used for all loaves up to 320 mm/ 12 1/2" long.



An easily removable tray successfully catches all the crumbs. This is assisted by guide plates etc. The crumb tray can be emptied and brushed out in no time. Bread cannot be sliced more hygienically than this.



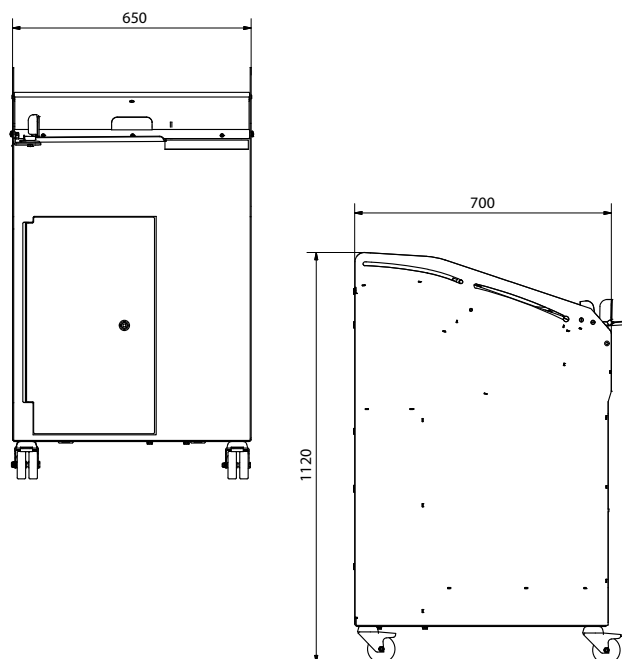
The bagging aid allows the cut loaf to be bagged easily.

Smooth slicing thanks to planetary gearing

Thanks to the planetary gearing, the circular blade moves through the loaf with a very long cutting length. This creates a more precise, yet smoother cut which is very gentle on the loaf.

Technical data:

Max. cuts/minute	130
Cross section of product (mm/inch)	320 x 150; 12 1/2" - 6"
Infeed length (mm/inch)	320; 12 1/2"
Cutting thickness (mm/inch)	8/10/12; 3/10" / 2 1/5" / 1 47/100"
Housing dimensions (mm/inch)	
Width/Depth/Height	650/700/1,120; 25 3/5" / 27 3/5" / 44"
Operating voltage	400 V
Pre-fuse in the supply line	16 A
Connecting load (kW)	0.9
Weight (kg/lb)	175; 386



All measurements in mm.



The multi-purpose bread slicer is also able to slice raisin bread, Madeira cake and fruit cake.



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



Practical: the optional bread bag holder.

The benefits at a glance:

- Multi-purpose bread slicer: slices all loaf types up to 320 mm/ 12 1/2" (oven fresh) without blade lubrication; up to 130 slices/minute
- New hygienic design: additional slotted openings in the bread removal area for brushing away crumbs quickly; crumbs are collected in an easily removable tray; no need for blade lubrication, considerably reducing cleaning effort
- Extremely space saving: Space requirement of a reciprocating slicer
- 3 cutting thicknesses, which the operator can set to customer's requirement
- Long-term use of circular blade thanks to special grinding finish
- Optional accessories: blade guard; bread bag holder; clips storage for sealing bread bags
- Machine supplied with a pair of cut-resistant gloves and a blade-changing tool

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