



MEAT PROCESSING

## TREIF Felix CE100 Dicer



Globally trusted as the world's #1 in dicing equipment, offering the utmost in precision and consistency at every dice.

The Treif range of Dicers are designed to process fresh meat and bacon as well as vegetables and cheese. Product is placed into a chamber, then automatically pushed through a grid set with cutting knives which cut the product into the dice or strips required.



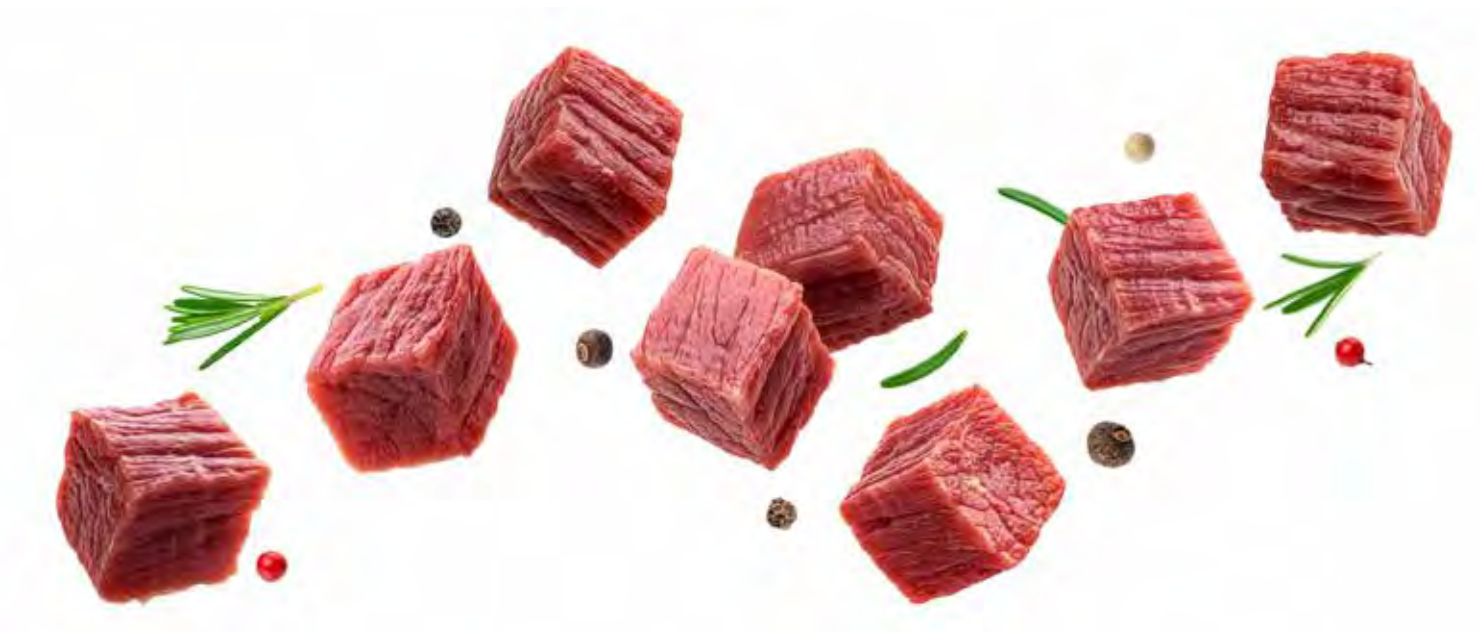
## Standard Technical Specifications

<b>Dimensions (W x D x H)</b>	985 x 700 x 1050mm
<b>Max Capacity</b>	800kg/hr (32 x 32mm cube)
<b>Power</b>	240V / 1.0kW
<b>Cutting Chamber Size</b>	96 x 96 x 300mm

Product is placed into the chamber, then automatically pushed through a grid set with cutting knives which cut the product into the dice or strips required.

Most popular uses include Red Meat, Tofu, Vegetables and Poultry.

With a high capacity of 800kg/hr at a 32 x 32mm cube the Treif Felix CE100 will provide you with uniformly presented and consistent results at every dice.



Modifications made to the machine at time of purchase may change the technical specifications.



# Applications



Tofu



Red Meat



Poultry



Cheese