CASEUS basic

Cheese or meat? Finally one for both: CASEUS basic



Cheese or meat? CASEUS basic is your dicing and strip cutting machine for both. And that´s what is increasing your flexibility.

Whether cheese, sausage, fresh or cooked meat, the products can be cut in cubes or strips. Furthermore CASEUS basic can rasp cheese or cut it into sticks.

The dual dicer is loaded manually. Cuts of up to 34 mm are possible.



The hygiene cylinder (supplied as standard) makes product contamination with hydraulic oil technically impossible. No oil can enter the cutting chamber.



CASEUS basic always delivers a very good cutting result, whether Gouda, Emmentaler or Mozzarella cheese is diced.



The separating slide operates in a curving motion. This is the only way to enable the convenient one-hand operation and fill the chamber to the maximum level.



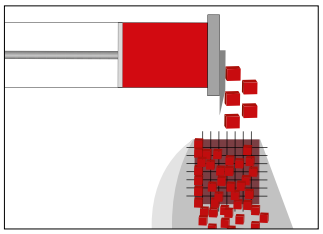
With an hourly output of up to 2.0 t (theoretical maximum value), the machine is ideally suited for manual artisan and mid-range applications.



Cleaning channel for a better flow of liquids, e.g. rinsing water, and for blowing out of product rests.



CASEUS basic is a particularly cost-effective solution for perfect cutting quality in the mid-range performance class.



The AVS (automatic pre-compression system) facilitates an optimal dimensional accuracy of the cubes and strips right from the beginning. It also serves to optimise cycle times through, for example, faster movements in unfilled chamber sections.



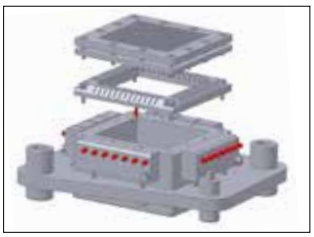
Cooked products can also be cut with ease.

CASEUS basic – the energy saver

The cheese is fed automatically against the matrix gridset with just the hydraulic pressure necessary for a good cutting result (automatic feed pressure control). That is gentle on the product and energy as well as hydraulic oil can be saved compared with conventional systems.

Technical data:

Max. output t/h (Theoretical maximum value)	2.0; 4,410 lbs
Max. cut-off length (mm/inch)	1–34; 1/25"–1 2/5"
Max. cut-off blade speed/min. (fixed blade speed)	175
Housing dimensions (mm/inch)	
Length/Width/Height (mm/inch)	1,902/1,731/1,280; 74 4/5"/68"/50 2/5"
Connecting load (kW)	4.7
Gridsets (mm/inch)	4/5/6/8/10/12/15/17/20/24/30/40/60; 1/5"; 3/10"; 2/5"; 1/2"; 3/5"; 7/10"; 1 1/4"; 1"; 1 1/5"; 1 3/5"
Weight (kg/lb)	670; 1,477
Product specific accessoires	on request



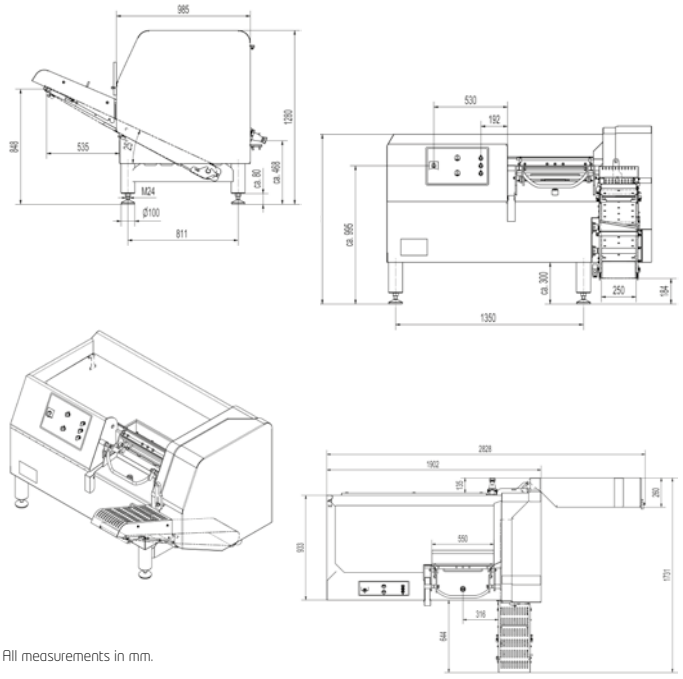
The cheese matrix grids are specifically designed for cheese cutting.



For meat and sausage products special gridsets are available that can be changed easily and fast ("click&go" grid).



Simple operation due to clear symbols and graphics.



All measurements in mm.

Your benefits at a glance:

- Easy to handle: CASEUS basic
- The standard guide key in the discharge belt prevents the belt from running out of line, extending its service life
- Particularly cost-effective solution for perfect cutting quality in the mid-range performance class, for cheese as well as for meat products
- Ergonomic, one-hand operating system for closing the loading chamber; chamber size: 550 x 120 x 120 mm/ 21 7/10" x 4 7/10" x 4 7/10" (length x width x height)
- Optimum cutting results thanks to special meat and cheese parameters
- As a result of the DHS (Dynamic Hydraulic System), the cut products stay fresh longer (the machine generates less heat, so there is less of a chance for bacteria to form).
- Reliable protection against the hydraulic oil of the feed cylinder entering the cutting chamber; hygiene cylinder (as standard) makes product contamination with hydraulic oil (only foodstuff hydraulic oil is employed at TREIF) technically impossible
- Cleaning channel for better flow of liquids, e.g. rinse water as well as for blowing out of product rests

Subject to modifications for technical progress. 0.25 11/2016 DieDruckerei

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