



Slice, stack and shingle all protein types and shapes

Marel slicing solutions

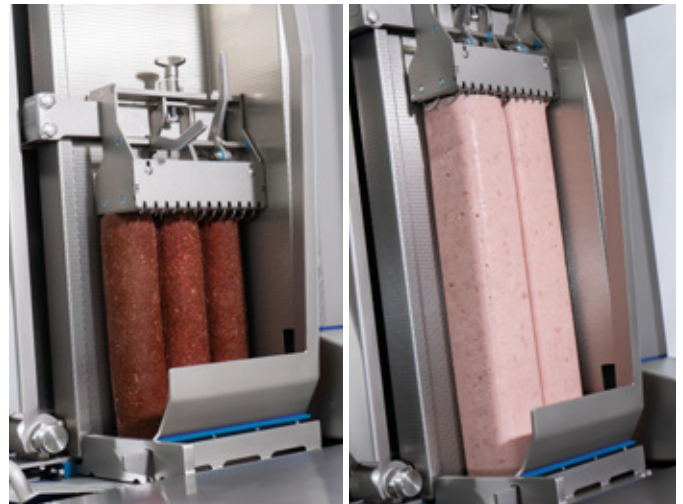


- Flexibility to create a wide variety of products
- Easy line integration or standalone
- Small footprint
- Low energy costs



Why choose a
**Marel slicing
solution?**

With their small footprint, low energy costs and excellent flexibility, Marel slicers provide the ideal solution for everyone, from small commercial kitchens to processors with full production lines.



Create a wide variety of products

Innovative TREIF blade technology, combined with advanced software, ensures Marel slicers can process all protein types and shapes, including plant-based alternatives, and stack or shingle in various configurations. This gives complete flexibility to create an extensive range of products and respond to ever-changing consumer demand.

Save floor space – gain flexibility

Compared to similar machines, Marel slicers have a smaller footprint which can easily integrate into a production line or operate standalone. A range of expansion modules, adjustable belts, and a smart feeder option allows production to be easily scaled, ensuring customer requirements are always met quickly and efficiently.

Optimize efficiency

Marel slicers offer greater efficiency than most equivalent machines. They can slice and stack simultaneously, lowering non-productive time and can handle multiple units of the same product at once.

Improve operation

User-friendly software with menu-guided touch screens ensures the machines are intuitive and easy to operate, while an ergonomic design makes loading fast and efficient.

Consistently premium slicing

The blades at the heart of every Marel slicing solution are designed and manufactured in-house. Marel also offers its own sharpening service. This gives an unrivaled level of quality, consistency, and reliability. Even the most challenging raw materials are always sliced perfectly and presented optimally.

Process larger products

The slicers are one of few machines on the market that can handle larger products such as Italian Mortadella with the option to choose a chamfer and infeed with extra large proportions.

Reduce energy costs

Thanks to unique **ECO SLICING technology**, Marel slicers can slice at higher temperatures. This eliminates the need to cool or crust-freeze raw materials beforehand, significantly reducing energy costs and production time.



A superior hygienic design ensures optimal food safety and makes cleaning fast, thorough, and efficient.

A slicing solution for every need

DIVIDER startUp

- Ideal for canteens, commercial kitchens, and butcheries
- Affordable entry model for low-volume cold-cut production
- A compact, highly portable design allows easy movement in and out of the production area



DIVIDER lineUp

- Ideal for medium-sized processors
- Perfect entry model for industrial scale cold-cut production
- Operates standalone or easily integrates into a production line



DIVIDER 660+

- Ideal for medium-sized processors
- Perfect entry model for higher-volume, industrial scale cold-cut production
- The most powerful slicer in Marel's series, ensuring high-speed, higher-volume production
- Operates standalone or easily integrates into a production line





TECHNICAL SPECIFICATION

	DIVIDER startUp	DIVIDER lineUp	DIVIDER 660+
Stacking options	Zig-zag Endless	Zig-zag Endless Shaving	Zig-zag Endless Shaving
Blade type	Circular blade	Circular blade	Sickle knife
Slice thickness (depending on raw material)	0.5-40 mm (0.02-1.57")	0.5-40 mm (0.02-1.57")	0.5-50 mm (0.02-1.96")
Cuts per minute (rpm)	300	400	660
Max. stacking height	50 mm (2.0")	75 mm (2.95")	100 mm (4.0")
Max. raw material length	600 mm (23.6")	800 mm (31.5")	800-1,000 mm (31.5-39.4")
Max. dimensions of raw material	W: 280 mm (11.0") H: 160 mm (6.3")	W: 280 mm (11.02") H: 160 mm (6.3") Or W: 320 mm (12.60") H: 150 mm (5.91")	W: 320 mm (12.06") H: 130 mm (5.1") Or W: 280 mm (11.0") H: 160 mm (6.3") Diameter: 220 mm (8.7")
Machine dimensions with outfeed conveyor	L: 2,400 mm (94.5") W: 940 mm (37.0")	L: 3,631 mm (142.95") W: 143 mm (5.63") With dual belt L: 1,680 mm (66.14")	L: 2,522 mm (99.1") W: 981 mm (38.6") With dual belt L: 2,041 mm (80.35")
Transport/Setup dimensions	W: 1,990 mm (78.3") H: 1,996 mm (78.6")	W: 2,185 mm (86.02") H: 1,950 mm (76.77")	W: 1,900 mm (74.8") H: 2,200 mm (86.6")
Connecting load (kW)	2.8	4.0	4.8
Weight	560 kg (1,235 lbs)	Approx. 760 kg (1,675 lbs)	Approx. 620 kg (1,367 lbs)
Optional accessories		Smartfeeder, cross-sorter, dualt belt, long belt, underleaver, stacker	Smartfeeder, cross-sorter, dualt belt, long belt, underleaver, stacker

Service solutions for peace of mind

We offer a range of service solutions to prevent downtime and maximize performance. With offices in 30 countries around the world, we have a global network of highly skilled professionals that provide you with remote and onsite service support. We provide quality spare parts and customized service agreements to ensure your Marel equipment is performing optimally.