



# Machine program

Passion for Food Cutting





## Index

Passion for Food Cutting .....	03 - 05
DICING with TREIF .....	06
DICING machine program .....	07 - 13
PORTION CUTTING with TREIF .....	14
PORTION CUTTING machine program .....	15 - 18
SLICING with TREIF .....	19
SLICING machine program .....	20 - 25
Food Cutting Center .....	26
Notes .....	27

## ■ Passion for Food Cutting



### Passion for Food Cutting

At TREIF, everything revolves around food cutting. We are passionately devoted to this exciting task and want to offer our customers not only the best possible cutting solutions, but also to improve their products' chances on the market.

With our machines, production lines and systems in food cutting and slicing technology, we can make a significant contribution to our customers' success. What enables us to achieve this is our unique range of cutting capabilities and the close working

relationship we always maintain with our customers. Whether for meat, sausage and cheese or bread and confectionery, or for cutting dices, strips or slices, TREIF knows the most suitable cutting technique and exactly how to apply it. The great number of national and international patents are evidence enough that this is the case.

We put body and soul into ensuring our customers get the greatest possible benefits: qualified engineers, motivated sales

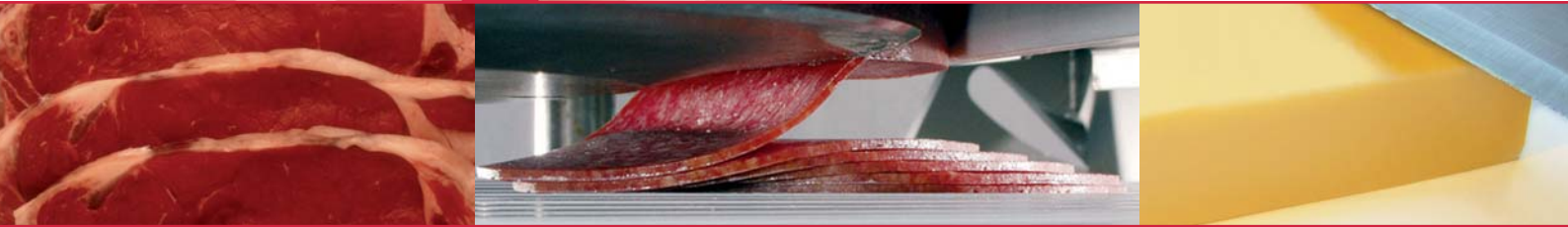


specialists and experienced service technicians – often master butchers or bakers – work to secure the topclass performance required for providing maximum benefit. And we will never stop looking for the better solution so that our customers will remain successful in their markets.

Our goal is customer satisfaction. We hope to achieve this through our unique combination of cutting technology and customer service.

What began over 60 years ago with the manufacture and sale of bone saws and grindstones has developed into what is now TREIF – a leading international business in the field of food cutting technology.

An enterprise with substance and passion. Built on our corporate strength and directed consequently towards our customers and their markets.

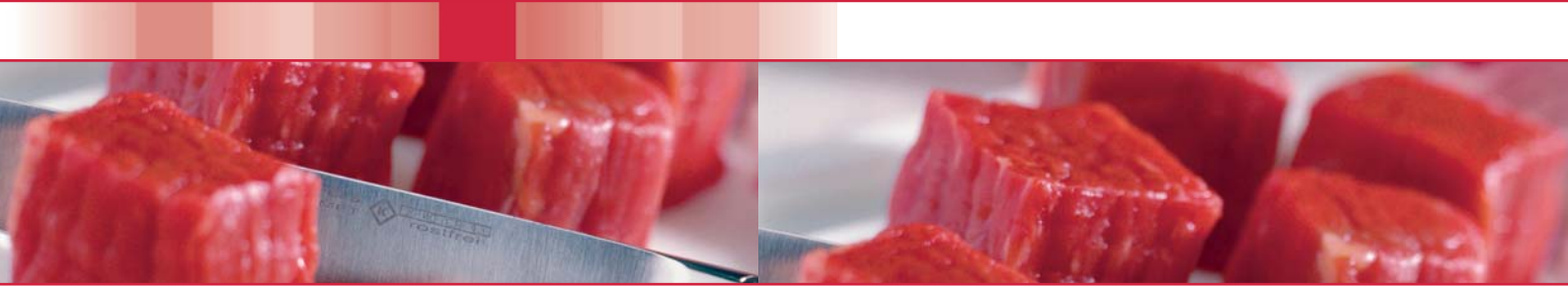


With 250 employees worldwide, we accompany our customers in their quest for solutions to their cutting challenges. For this purpose, we maintain four independently operating, highly specialised Competence Units, which combine the world's greatest range of food cutting technology under one roof.

To assist our customers, there are selected specialists in each Competence Unit, who deal exclusively with the solution of problems and fulfilment of requirements specific to their applica-

tion field. As a 4-fold specialist, we can offer our customers trans-sectoral competence. And are able to secure them the advantage they need in their markets.

**TREIF – because there's more to cutting than just cutting!**



### Dicing with TREIF – the benefits at a glance:

The success story which is TREIF began with dicing, slicing and grating foodstuffs. On this basis, the specialists for the Competence Unit DICING set clear priorities in developing and producing machines: powerful, first-class cutting quality, user friendly, easy handling and hygiene features which win over anyone who knows about dicing.


- Perfect cutting quality thanks to AVS and residual dice optimisation

- Cost efficient use of the machine thanks to optimised exploitation of the product
- Saves time when cleaning and changing the blade thanks to the “Click&Go” quick change gridset system
- Precisely weighed dicing and strip cutting (packing units of a prescribed weight)/ scale on request
- Realisation of individual requirements with the TREIF team who is specialised in these kind of applications

## ■ DICING machine program




### FELIX

Capacity (t/h)	0,8; 1,764 lbs
Cutting chamber size w x h (mm/inch)	96 x 96; 3 4/5" x 3 4/5"
Max. infeed length (mm/inch)	300; 11 4/5"
Connecting load (kW)	1.0
Products	
Features	Flexible, compact, powerful




### FLEXON

Capacity (t/h)	1,4; 3,086 lbs
Cutting chamber size w x h (mm/inch)	96 x 96; 3 4/5" x 3 4/5"
Max. infeed length (mm/inch)	550; 21 7/10"
Connecting load (kW)	1.2
Products	
Features	One-hand operating system

## ■ DICING machine program




### ARGON

Capacity (t/h)	2,0; 4,410 lbs
Cutting chamber size w x h (mm/inch)	96 x 96; 3 <sup>4</sup> / <sub>5</sub> " x 3 <sup>4</sup> / <sub>5</sub> "
Max. infeed length (mm/inch)	550; 21 <sup>7</sup> / <sub>10</sub> "
Connecting load (kW)	2.0
Products	
Features	One-hand operating system



### HUSKY


Capacity (t/h)	2,0; 4,410 lbs
Cutting chamber size w x h (mm/inch)	96 x 96; 3 <sup>4</sup> / <sub>5</sub> " x 3 <sup>4</sup> / <sub>5</sub> "
Max. infeed length (mm/inch)	550; 21 <sup>7</sup> / <sub>10</sub> "
Connecting load (kW)	2.0
Products	
Features	Dual purpose cutting machine



## ■ DICING machine program




### TWISTER / TWISTER G

Capacity (t/h)	3,5; 7,716 lbs
Cutting chamber size w x h (mm/inch)	120 x 120; 4 7/10" x 4 7/10"
Max. infeed length (mm/inch)	550; 21 7/10"
Connecting load (kW)	4.5 (TWISTER G: 6.0)
Products	
Features	One-hand operating system




### TWISTER SP

Capacity (t/h)	3,5; 7,716 lbs
Cutting chamber size w x h (mm/inch)	120 x 120; 4 7/10" x 4 7/10"
Max. infeed length (mm/inch)	550; 21 7/10"
Connecting load (kW)	6.0
Products	
Features	Fully autom./man. feeding

## ■ DICING machine program




### TWISTER AT

Capacity (t/h)	3,95; 8,708 lbs
Cutting chamber size w x h (mm/inch)	120 x 120; 4 <sup>7</sup> / <sub>10</sub> " x 4 <sup>7</sup> / <sub>10</sub> "
Max. infeed length (mm/inch)	620; 24 <sup>2</sup> / <sub>5</sub> "
Connecting load (kW)	7.0
Products	
Features	Fully autom. feeding, high capacity




### RAPTOR

Capacity (t/h)	4,5; 9,920 lbs
Cutting chamber size w x h (mm/inch)	150 x 150; 5 <sup>9</sup> / <sub>10</sub> " x 5 <sup>9</sup> / <sub>10</sub> "
Max. infeed length (mm/inch)	620; 24 <sup>2</sup> / <sub>5</sub> "
Connecting load (kW)	8.0
Products	
Features	Can also be used as a pre- cutting machine

## ■ DICING machine program




### WARAN

Capacity (t/h)	4,5; 9,920 lbs
Cutting chamber size w x h (mm/inch)	150 x 150; 5 <sup>9</sup> / <sub>10</sub> " x 5 <sup>9</sup> / <sub>10</sub> "
Max. infeed length (mm/inch)	620; 24 <sup>7</sup> / <sub>5</sub> "
Connecting load (kW)	15.0
Products	
Features	Specialist for frozen meat



### CASEUS

Capacity (t/h)	2,7; 5,952 lbs
Cutting chamber size w x h (mm/inch)	116 x 118; 4 <sup>1</sup> / <sub>2</sub> " x 4 <sup>7</sup> / <sub>10</sub> "
Max. infeed length (mm/inch)	550; 21 <sup>7</sup> / <sub>10</sub> "
Connecting load (kW)	6.0
Products	
Features	Specialist for cheese products

## ■ DICING machine program



### Accessory trolley

- The whole machine accessory is always within reach
- Simple cleaning by storing the machine components as blade and conveyor belt on the accessory trolley

## ■ DICING machine program



### Scale

- Precisely portioned packing units/economy packs
- Deviation from the rated weight is maximally +/-0,3 %
- Ensuring the weight of each packing unit
- For packages up to 50 kg / 110 lbs
- Automatic weight correction in case of overweight
- Portioning in E containers, cartons and vacuum bags
- Cleaning with flowing water



### Portion cutting with TREIF – the benefits at a glance:

Thanks to the DVS, exact slices are no accident. The DVS guarantees continuous, careful product transport adjusted to that particular product right to the blade. Product movement is minimised – an important prerequisite for precisely cut slices.

The greater the accuracy of the slices, the greater your profits – fast and direct. Use the advantages offered to you by the precision sickle blade and intelligent product holder.

- Powerful and simultaneously precise portioning, e. g. of cutlets, steaks, schnitzel and many more fresh and cooled products and products frozen to  $-4^{\circ}\text{C}/24.8^{\circ}\text{F}$  (even deep-frozen products, depending on the product and applications)
- Perfect cut thanks to DVS and precision sickle blade
- Profit maximization thanks to innovative technology, e.g. due to intelligent product holder
- Acceleration of production due to automated processes
- Fulfils highest hygiene requirements

## ■ PORTION CUTTING machine program



### JAGUAR

Cuts per minute	180
Cross-section of product w x h (mm/inch)	200 x 190; 8" x 7 1/2"
Max. Infeed length (mm/inch)	700 / 1,100; 27 3/5" / 43 3/10"
Connecting load (kW)	2.6
Products	Up to -4 °C / 24.8 °F



### PUMA F


Cuts per minute	400
Cross-section of product w x h (mm/inch)	220 x 240; 8 3/5" x 9 1/2"
Max. Infeed length (mm/inch)	700 / 1,100; 27 3/5" / 43 3/10"
Connecting load (kW)	3.3 / 3.4
Products	Up to -4 °C / 24.8 °F



## ■ PORTION CUTTING machine program




### PUMA EB

Cuts per minute	400
Cross-section of product w x h (mm/inch)	220 x 240; 8 <sup>3</sup> / <sub>5</sub> " x 9 <sup>1</sup> / <sub>2</sub> "
Max. Infeed length (mm/inch)	700 / 1,100; 27 <sup>3</sup> / <sub>5</sub> " / 43 <sup>3</sup> / <sub>10</sub> "
Connecting load (kW)	3.3 / 3.4
Products	Up to -4 °C / 24.8 °F 
Features	Dividing the product into cutting sections, packets possible



### LION


Cuts per minute	400
Cross-section of product w x h (mm/inch)	350 x 240; 13 <sup>4</sup> / <sub>5</sub> " x 9 <sup>1</sup> / <sub>2</sub> "
Max. Infeed length (mm/inch)	700; 27 <sup>3</sup> / <sub>5</sub> "
Connecting load (kW)	3.3 / 3.4
Products	Up to -4 °C / 24.8 °F 



## ■ PORTION CUTTING machine program




### FALCON

Cuts per minute	240
Cross-section of product w x h (mm/inch)	260 x 155; 220 x 155 10 <sup>1</sup> / <sub>5</sub> " x 6 <sup>1</sup> / <sub>10</sub> "; 8 <sup>3</sup> / <sub>5</sub> " x 6 <sup>1</sup> / <sub>10</sub> "
Max. Infeed length (mm/inch)	820; 32 <sup>3</sup> / <sub>10</sub> "
Connecting load (kW)	7.0 without scale, 8.0 with scale
Products	Up to -4 °C/ 24.8 °F 
Features	Weight controlled portion cutting




### FALCON conti

Cuts per minute	400
Cross-section of product w x h (mm/inch)	260 x 155; 220 x 155 10 <sup>1</sup> / <sub>5</sub> " x 6 <sup>1</sup> / <sub>10</sub> "; 8 <sup>3</sup> / <sub>5</sub> " x 6 <sup>1</sup> / <sub>10</sub> "
Max. Infeed length (mm/inch)	1,000; 39 <sup>3</sup> / <sub>10</sub> "
Connecting load (kW)	8.6 without scale, 9.6 with scale
Products	Up to -4 °C/ 24.8 °F 
Features	Portion controlled slicing with continuous infeed system

## ■ PORTION CUTTING machine program



### ZEBRA

Cuts per minute	On request
Cross-section of product w x h (mm/inch)	610 x 145; 24" x 5 <sup>7</sup> / <sub>10</sub> "
Max. Infeed length (mm/inch)	380; 15"
Connecting load (kW)	2.6
Products	Up to -4 °C / 24.8 °F 
Features	Gridset machine



### Slicing with TREIF – the benefits at a glance:

In order to achieve optimum sales of your products, you need a high level of quality but there is also more and more call for optimum presentation. You need a partner who will support you in this. Your product is sliced cleanly, stacked in a first-class way and therefore presented with a high degree of quality.


- Perfect product presentation using the globally unique and patented SAS system

- No over-head blade change
- Equal-sized packs thanks to being equipped with a check-weigher and conveyor components up to a fully automated line are possible
- Touchscreen with intuitive menu
- Easy, time-saving cleaning due to the open design of the machine and easy accessibility to the cutting area
- Hygiene benefits due to the stainless steel housing (edge-free and welded watertight)

## ■ SLICING machine program




### DIVER 440

Max. cuts per minute	1,760
Cross-section of product w x h (mm/inch)	280 x 160; 11" x 6 <sup>3</sup> / <sub>10</sub> "
Max. Infeed length (mm/inch)	850; 33 <sup>2</sup> / <sub>5</sub> "
Connecting load (kW)	4.8
Products	
Features	Slicing with a min. need of space




### DIVER 660

Max. cuts per minute	2,640
Cross-section of product w x h (mm/inch)	320 x 130 / 280 x 160; 12 <sup>3</sup> / <sub>5</sub> " x 5 <sup>1</sup> / <sub>10</sub> " / 11" x 6 <sup>3</sup> / <sub>10</sub> "
Max. Infeed length (mm/inch)	850; 33 <sup>2</sup> / <sub>5</sub> "
Connecting load (kW)	5.5
Products	
Features	Large infeed chamber

## ■ SLICING machine program




### DIVIDER 600 vario

Max. cuts per minute	2,400
Cross-section of product w x h (mm/inch)	280 x 160; 11" x 6 <sup>3</sup> / <sub>10</sub> "
Max. Infeed length (mm/inch)	800; 31 <sup>1</sup> / <sub>2</sub> "
Connecting load (kW)	6.0
Products	
Features	Precision motif presentation




### DIVIDER 800

Max. cuts per minute	3,200
Cross-section of product w x h (mm/inch)	320 x 130 / 280 x 160; 12 <sup>3</sup> / <sub>5</sub> " x 5 <sup>1</sup> / <sub>10</sub> " / 11" x 6 <sup>3</sup> / <sub>10</sub> "
Max. Infeed length (mm/inch)	1,200; 47 <sup>1</sup> / <sub>5</sub> "
Connecting load (kW)	8.2
Products	
Features	Automatic loading standard

## ■ SLICING machine program




### DIVIDER 660 smart Infeeder

Max. cuts per minute	2,640
Cross-section of product w x h (mm/inch)	320 x 130 / 280 x 160; 12 <sup>3</sup> / <sub>5</sub> " x 5 <sup>1</sup> / <sub>10</sub> " / 11" x 6 <sup>3</sup> / <sub>10</sub> "
Max. Infeed length (mm/inch)	850; 33 <sup>2</sup> / <sub>5</sub> "
Connecting load (kW)	5.5
Products	
Features	Large infeed chamber



### DIVIDER 800 plus Infeeder

Max. cuts per minute	3,200
Cross section of product w x h (mm/inch)	320 x 130 / 280 x 160; 12 <sup>3</sup> / <sub>5</sub> " x 5 <sup>1</sup> / <sub>10</sub> " / 11" x 6 <sup>3</sup> / <sub>10</sub> "
Max. infeed length (mm/inch)	1,200; 47 <sup>1</sup> / <sub>5</sub> "
Connecting load (kW)	8.2
Products	
Features	Autom. loading standard



### Tray feeder

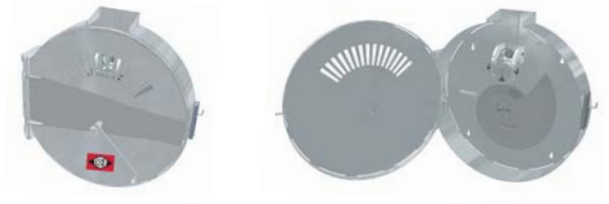
Connecting load (kW)	11.0
Features	Changing the shape by the press of a button



### SD 380

Grinding area (inch)	4" - 15" (blade-radius)
Blade revolutions	1 or 3 (selected on dial)
Blade types	DIVIDER 200/400/400+/440/600/ 660/600 vario/800, DIVIDER-CE, DIVIDER COMPACT
Connecting load (kW)	1.0
Features	Automatic blade sharpener for Slicer

## ■ SLICING machine program



### HS 380

- The HS 380 sharpener makes it unbelievably easy to manually sharpen the TREIF slicer blade. Waiting and down times are now a thing of the past
- The HS 380 ensures continuous sharp slicing as well as easy and safe operation. The sharp blade means that your product will always be cut cleanly and that ensures optimum presentation
- Space-saving design



## ■ SLICING machine program



### Create your own production process: you have the choice

- A one-stop shop: TREIF not only offers professional slicing but also professional presentation of the sliced products
- More independence: TREIF slicer belts are compatible with every slicer machine
- Equal packages (weight optimised) with optional check-weigher technology
- Possible at any time: individual solutions tailor-made to your requirements
- For further processing of your sliced products, TREIF offers simple, semi-automated and fully automated solutions, as required (e. g. lateral sorting device or flip-flop belt for sorting product groups which differ from the target weight)
- Different expansion modules: your slicer will grow with your business in response to more demanding jobs



## Slicing competence concentrated in one room: Food Cutting Center

A single room in which you can experience the concentrated slicing competence of TREIF from four Competence Units: that is the Food Cutting Center (FCC) in Oberlahr. Familiarise yourself with the wide range of TREIF food cutting technology. What awaits you: expert advice and innovative machines from the areas of DICING, PORTION CUTTING, SLICING and BREAD CUTTING.

We offer you the opportunity to test the performance capacity of our machines and systems live, on location. You are welcome to

bring your products along for a test cut.

Just make an appointment with your TREIF representative or send us your inquiry via email under [info@treif.com](mailto:info@treif.com) (subject: FCC).

If you would like to take a look into the FCC today, then take a virtual tour under: [www.treif.com/Company/Food\\_Cutting\\_Center](http://www.treif.com/Company/Food_Cutting_Center)

**We look forward to welcoming you to our FCC!**



Notes

---

---

---

---

---

---

---

---

---

---



[www.treif.com](http://www.treif.com)

**HEADQUARTERS:**

**TREIF Maschinenbau GmbH**

Südstraße 4

D-57641 Oberlahr

Tel. +49 2685 944 0

Fax +49 2685 1025

E-Mail: [info@treif.com](mailto:info@treif.com)

**LOCATIONS:**

**TREIF S.A.R.L.**

22, rue des Tuileries

F-67460 Souffelweyersheim

Tel. +33 3 8818 4018

Fax +33 3 8818 4019

E-Mail: [info-france@treif.com](mailto:info-france@treif.com)

**TREIF USA Inc.**

230 Long Hill Cross Road

USA-Shelton CT 06484

Tel. +1 203 929 9930

Fax +1 203 929 9949

E-Mail: [treifusa@treif.com](mailto:treifusa@treif.com)

**TREIF U.K. Ltd.**

4 Europa Park

Croft Way Eastways

GB-Witham Essex CM 8 2FN

Tel. +44 1376 504060

Fax +44 1376 504070

E-Mail: [info@treif.co.uk](mailto:info@treif.co.uk)

**TREIF China**

TREIF Maschinenbau GmbH

Room 212, No. 188 Zhangyang Rd.

PRC-Shanghai, 200120 China

Tel. +86 21 5879 8255

Fax +86 21 5879 8256

E-Mail: [treif.china@treif.com](mailto:treif.china@treif.com)

Presented by