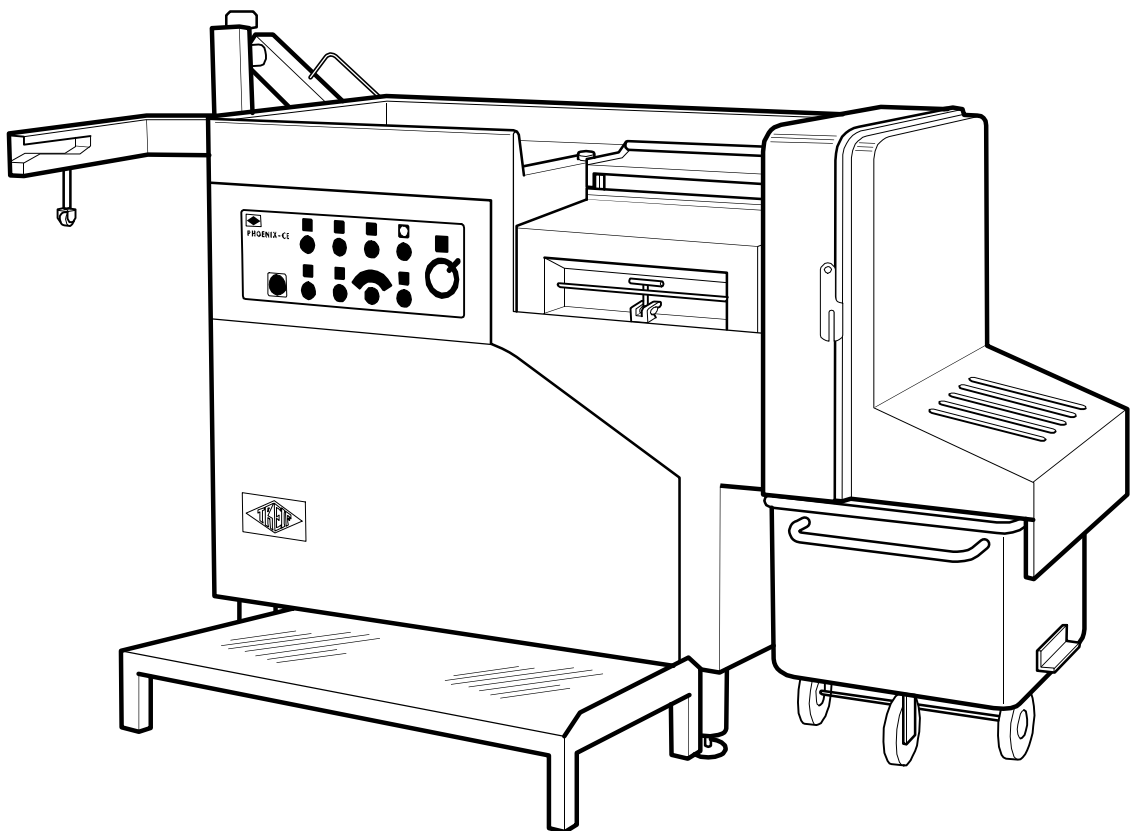


**...das perfekte  
Schneiden  
Schneiden  
Schneiden**

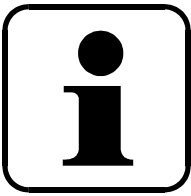
## **TREIF PHOENIX-CE**

### **Operating Instructions No. 87 502-E**

- english -



Subject to modifications for the purpose of technical progress. The illustrations and drawings of the machine in these operating instructions might differ from the machine supplied.



## 1. Information on the operating instructions

### **By all means read this page !**

These operating instructions have been written for the buyer/operator, the operating staff, and the maintenance staff of the machine TREIF PHOENIX CE. These instructions should be kept in the vicinity of the machine at all times.

Only a good understanding of these operating instructions can prevent failure of the machine TREIF PHOENIX-CE, and can guarantee troublefree operation. The producer shall not assume any liability for damage and operational failure which occur due to non-adherence to these operating instructions.

---

***This machine may only be handled by staff who have read and understood these operating instructions !***

---



### **Safety-at-work symbol**

You will find this symbol for all instructions related to work safety in these operating instructions. This symbol indicates a source of danger to health and life of the operator. Inform the other users of the machine about all instructions related to work safety.

Apart from the instructions in these operating instructions, the universally valid and regional safety and accident prevention regulations have to be adhered to.

### **For the buyer/operator of the machine to read**

Ask your operating and maintenance staff to confirm that they have read and understood these operating instructions. For this purpose use the record in chapter 19.

If you need some more copies of these operating instructions, get in touch with your dealer or directly with TREIF Company.

Publisher	TREIF Maschinenbau GmbH D-57641 Oberlahr Fed. Rep. of Germany
Production date	03/97



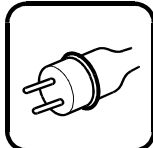
**These operating instructions contain all necessary information on the following subjects:**



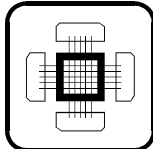
Machine variants  
Dimensions, and technical data.  
What can be cut on the machine TREIF PHOENIX-CE ?



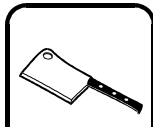
Safety instructions.  
**Read by all means !**  
Necessary safety instructions for troublefree and safe operations.



These instructions describe how to transport the machine and how it is made operational.  
A description of the test run has been added as well.



How has the cutting unit of the machine PHOENIX-CE been designed?  
Which cutting set sizes are available ?  
What are product stabilisers ?  
How is a cutting set mounted ?



Explanation of the operating elements  
What has to be set prior to operation ?  
How does the machine TREIF PHOENIX-CE work ?  
Instructions for cutting processes and additional equipment.



How is the machine TREIF PHOENIX-CE cleaned thoroughly and safely ?



Sharpening of the cutting tools.  
Necessary maintenance work to guarantee perfect function and permanent readiness for operation of the machine.



Help and remedies in case of failure.  
Repair instructions.



Advice on stockkeeping of spare parts.  
Other TREIF products.  
Maintenance and instructions records.

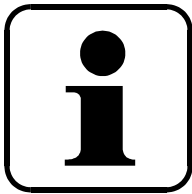


## Table of contents

<b>1. Information on the operating instructions</b> .....	Page 2
<b>2. Dimensions and technical data</b> .....	Page 6
2.1 Machine specification .....	Page 6
2.2 Dimensions .....	Page 8
2.3 Technical data .....	Page 10
2.4 Range of application and correct usage .....	Page 12
<b>3. Review of the machine</b> .....	Page 13
<b>4. Safety</b> .....	Page 17
4.1 Signs on the machine .....	Page 21
<b>5. Transport and Erection</b> .....	Page 23
5.1 Transport .....	Page 23
5.2 Erection .....	Page 24
5.3 Mounting - standard hopper .....	Page 26
5.4 Mounting - change hopper .....	Page 30
<b>6. Initial operation</b> .....	Page 32
6.1 Oil level check .....	Page 32
6.2 Electrical installation .....	Page 33
6.3 Installation of the lifting fork .....	Page 34
<b>7. Trial operation</b> .....	Page 35
7.1 Check free movement of the cut-off knife .....	Page 35
7.2 Check the electrical installation .....	Page 36
7.3 Performance test of the safety switches .....	Page 37
<b>8. Cutting unit</b> .....	Page 40
8.1 Cutting sets available .....	Page 41
8.2 Cutting material stabilisers .....	Page 42
8.3 Installation of the cut-off knife .....	Page 43
8.4 Cutting set assembly .....	Page 44
<b>9. Operation</b> .....	Page 46
9.1 The operating panel .....	Page 46
9.2 Adjustment possibilities for cutting operation .....	Page 48
9.3 Operation with lifting device .....	Page 49
9.4 Cutting operation with manual infeed device .....	Page 50
9.5 Cutting operation with hopper .....	Page 51
9.6 Cutting operation with conveyor infeed system .....	Page 52
<b>10. Cutting instructions</b> .....	Page 53
10.1 General instructions .....	Page 53
10.2 Lowest permissible temperatures for every size of cutting set .....	Page 53
10.3 The correct pre-compression power .....	Page 54
10.4 Combination of cutting units .....	Page 56



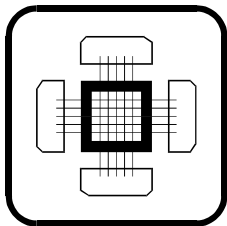
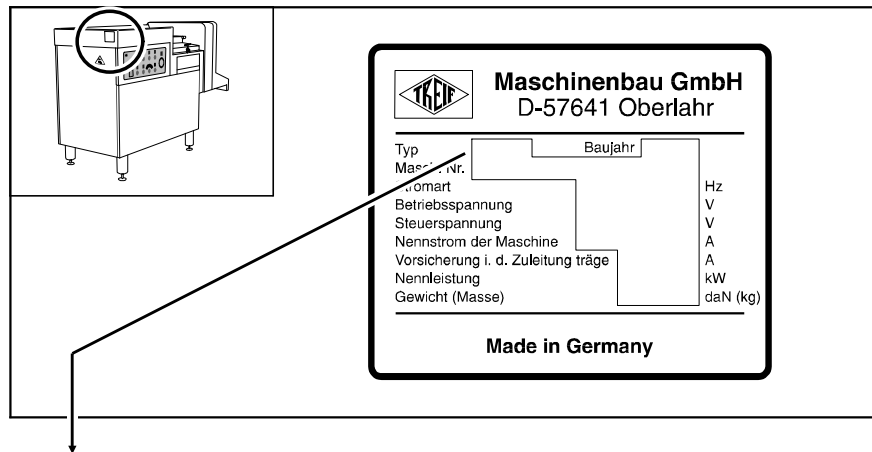
<b>11. Additional equipment</b> .....	Page 60
11.1 Cutting sets - special sizes .....	Page 60
11.2 Distance frame .....	Page 61
11.3 Cutting sets equipped with staggered cutting set knives .....	Page 62
11.4 Counter-acting cutting set .....	Page 64
11.5 Cutting set opposite .....	Page 67
11.6 Knife with two and four cutting edges .....	Page 68
11.7 Stop disk with four cutting edges .....	Page 69
11.8 Cheese cutting set .....	Page 70
<b>12. Cleaning</b> .....	Page 72
12.1 Bringing the machine into cleaning position .....	Page 72
12.2 Dismounting infeed device for cleaning .....	Page 73
12.3 Uncovering the knife box for cleaning .....	Page 76
12.4 Instructions for cleaning .....	Page 78
12.5 Cleaning and disinfection plan .....	Page 79
12.6 Assembling the cutting unit after cleaning .....	Page 82
12.7 Assembling the infeed device after cleaning .....	Page 84
<b>13. Maintenance</b> .....	Page 87
13.1 Regular maintenance work .....	Page 87
13.2 Sharpening of the cut-off knife .....	Page 88
13.3 Changing the cut-off knife blade .....	Page 89
13.4 Adjusting the cutting gap .....	Page 90
13.5 Sharpening of the cutting set blades .....	Page 91
13.6 Change of cutting set blades .....	Page 92
13.7 Sharpening the separating knife .....	Page 97
13.8 Change of hydraulic oil .....	Page 98
13.9 Change of hydraulic filter .....	Page 100
<b>14. Fault finding</b> .....	Page 102
<b>15. Repair instructions</b> .....	Page 104
15.1 Replacing machine protection switches and actuating solenoids .....	Page 106
15.2 Adjusting the feed limit switches .....	Page 112
15.3 Replacing the Side Walls of the Cutting Set .....	Page 114
<b>16. Stockkeeping of spare parts</b> .....	Page 115
<b>17. Dismounting and disposal</b> .....	Page 116
<b>18. Other TREIF products</b> .....	Page 117
<b>19. Records</b> .....	Page 118
19.1 Instruction record .....	Page 118
19.2 Maintenance record .....	Page 119
19.3 Setup - Table .....	Page 120



## 2. Dimensions and technical data

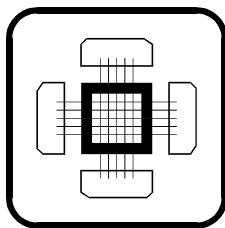
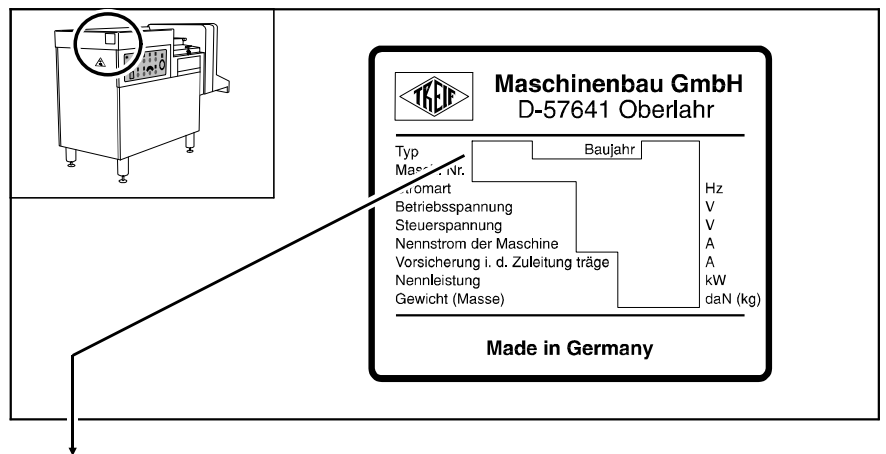
### 2.1 Machine specification

PHOENIX-CE is available in different versions.  
The identification plate of the machine will identify the variant of PHOENIX-CE



108 x 108 mm

Typ	Designation	Execution
-280 0	PHOENIX-CE 108	- with fixed chamber wall - with manual infeed device - without lifting arm
-280 1	PHOENIX-CE 108 C	- with fixed chamber wall - with manual infeed device - with short lifting arm
-280 3	PHOENIX-CE 108 F	- with fixed chamber wall - with hopper for conveyor infeed - without lifting arm



120 x 120 mm

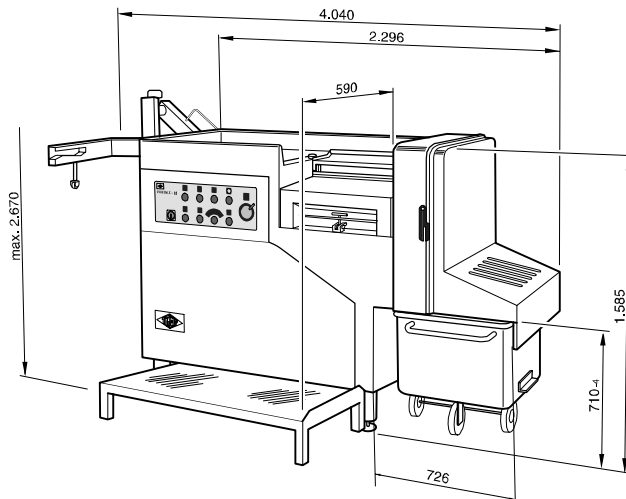
Typ	Designation	Executionxxx
-290 0	PHOENIX-CE 120	- with fixed chamber wall - with manual infeed device - without lifting arm
-290 1	PHOENIX-CE 120 C	- with fixed chamber wall - with manual infeed device - with short lifting arm
-290 3	PHOENIX-CE 120 F	- with fixed chamber wall - with hopper for conveyor infeed - without lifting arm



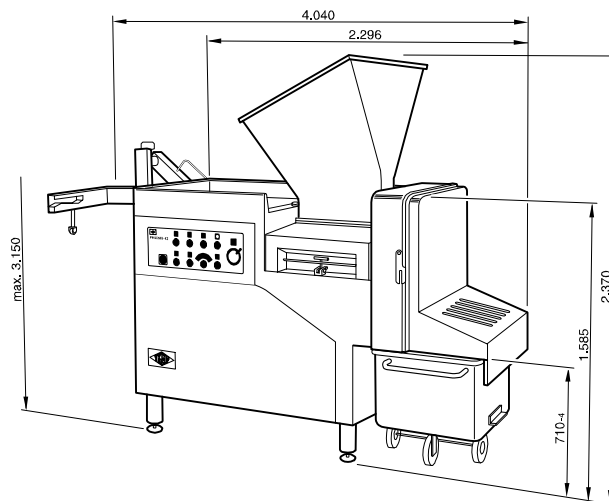
## 2.2 Dimensions

(all dimensions in mm)

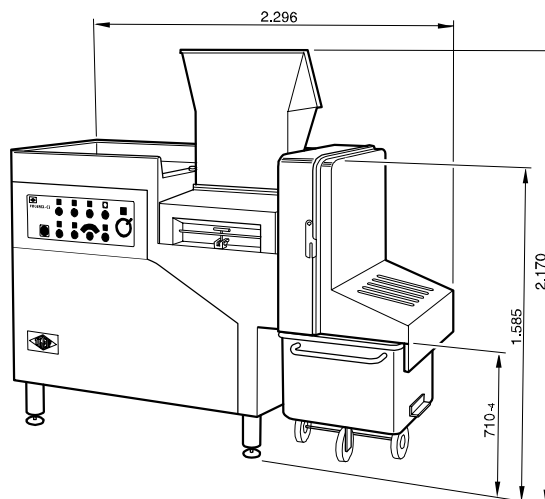
**PHOENIX-CE**  
with manual infeed device



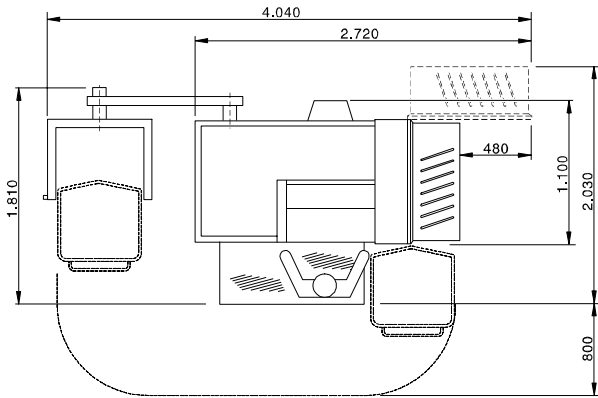
**PHOENIX-CE**  
with hopper



**PHOENIX-CE**  
with hopper for conveyor infeed

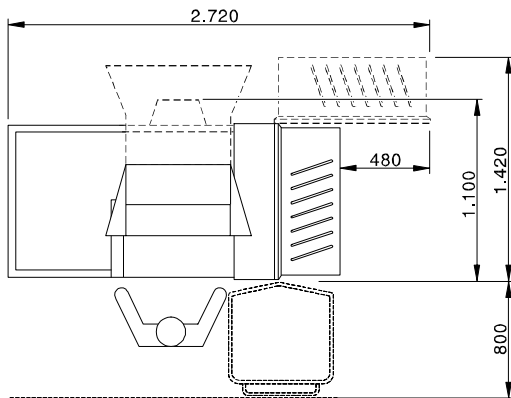






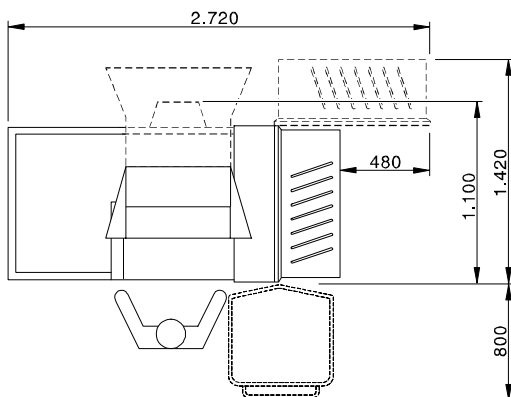
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**PHOENIX-CE**  
with manual infeed device



Space required

**PHOENIX-CE**  
with hopper



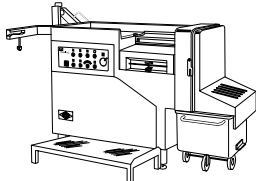
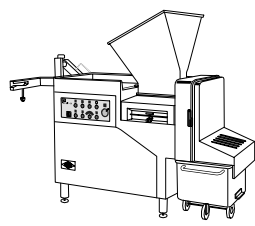
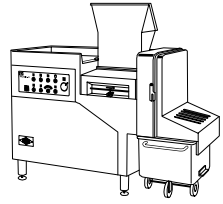
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**PHOENIX-CE**  
with hopper for conveyor infeed



## 2.3 Technical data

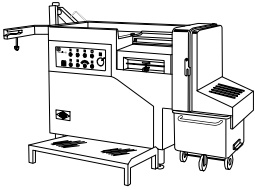
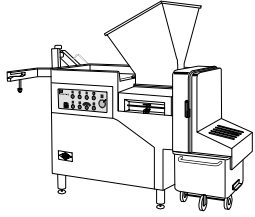
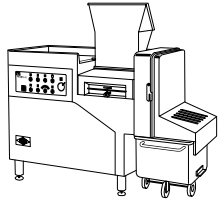
### PHOENIX-CE 108

	  
Length x width x height	cf. chapter 2.1
Weight (including 1 cutting set)	1300 kg (cf. identification plate)
Cutting chamber cross-section	108 x 108 mm
Cutting chamber length	550 mm
Feeding cross section, max.	108 x 550 mm
Cut-off length	0,5 - 34 mm (continuously adjustable)
Max. effective output	1.850 kg/h
Operation voltage	cf. identification plate
Connected load	3,7 kW
equivalent continuous noise level (in idle operation)	< 76 dB (A) (in idle operation)
Min. cutting material temperature	cf. table in chapter 10.2
Cutting sets available	7 / 12 / 18 / 22 / 27 / 36 mm Other cutting set sizes upon request
Permissible ambient temperature	0 to 30° Celsius Other temperatures upon request
Electrical equipment	electronic— / contactor control

/q



**PHOENIX-CE 120**

	  
Length x width x height	cf. chapter 2.1
Weight (including 1 cutting set)	1300 kg (cf. identification plate)
Cutting chamber cross-section	120 x 120 mm
Cutting chamber length	550 mm
Feeding cross section, max.	120 x 550 mm
Cut-off length	0,5 - 34 mm (continuously adjustable)
Max. effective output	2.000 kg/h
Operation voltage	cf. identification plate
Connected load	4,4 kW
equivalent continuous noise level (in idle operation)	< 76 dB (A) (in idle operation)
Min. cutting material temperature	cf. table in chapter 10.2
Cutting sets available	7 / 12 / 17 / 24 / 30 / 40 mm Other cutting set sizes upon request
Permissible ambient temperature	0 to 30° Celsius Other temperatures upon request
Electrical equipment	electronic— / contactor control



## 2.4 Range of application and correct usage

TREIF Phoenix-CE shall be used exclusively for cutting food, such as meat without bones, sausage, cheese, potatoes or fish.

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***Every use of the machine for other purposes than those mentioned is considered unintended.***

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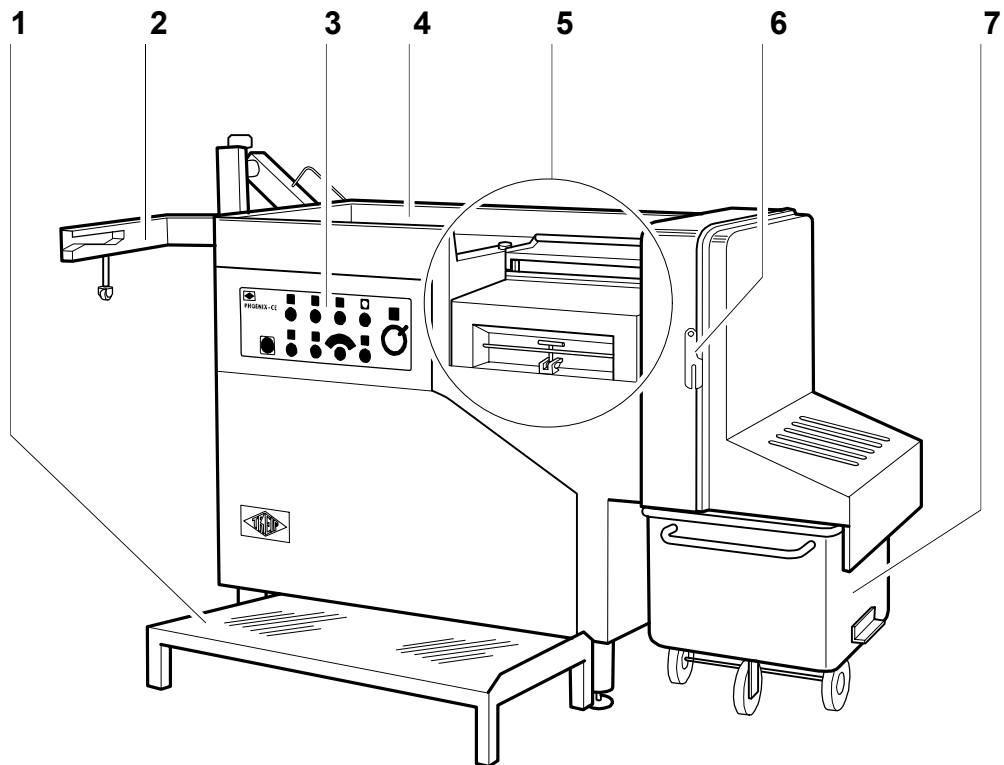
Thus, do not cut materials, such as wood or bones, on the machine !  
The producer shall not be held liable for damage of any kind resulting from incorrect use. The risk shall be borne by the user exclusively.

The lowest permissible cutting material temperature depends on the cutting set used and the product to be cut. Please refer to chapter 10.2 for the table of permissible minimum temperatures.

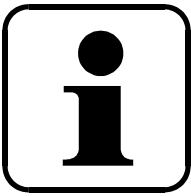
Intended use shall also include the observation of these operating instructions and the adherence to the maintenance instructions



### 3. Review of the machine

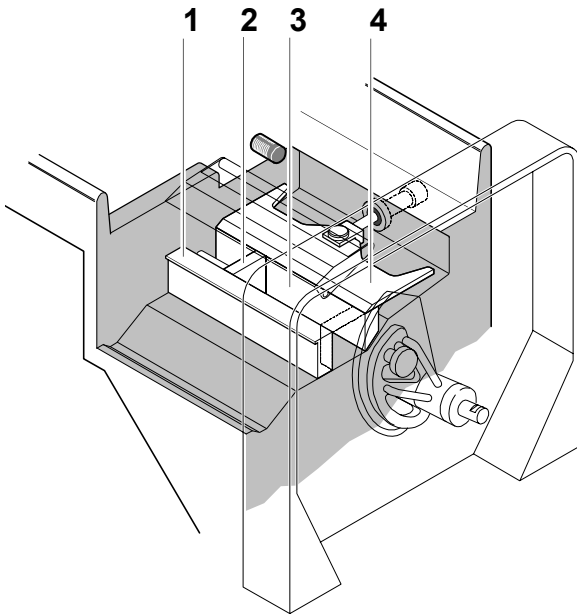


- 1 grid step (only on machines with manual infeed device)
- 2 Lifting fork (only on machines with lifting device)
- 3 operating panel
- 4 feeding tray  
(cutting board only on machines with manual infeed device)
- 5 infeed device (cf. overleaf)
- 6 knife box door lock
- 7 Delivery bin in compliance with  
German standard DIN 9797-200  
(not contained in the scope of delivery)



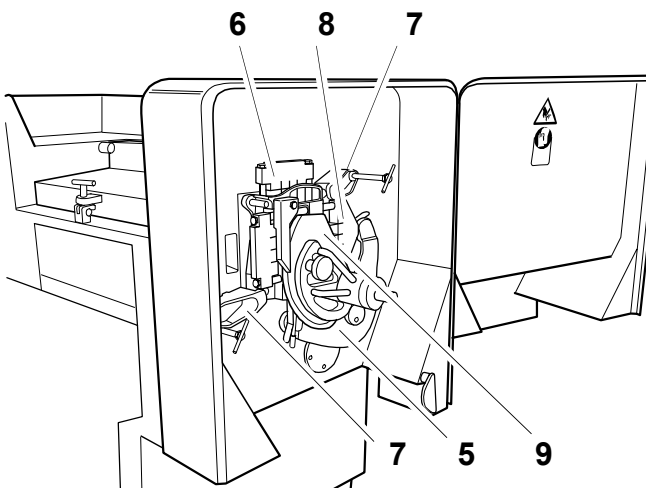
## Review of the machine

cf. chapter 3.: Review of the machine



### Infeed device Phoenix-CE with fixed chamber wall

- 1 fixed front side wall
- 2 feed plate
- 3 fixed rear side wall
- 4 separating knife



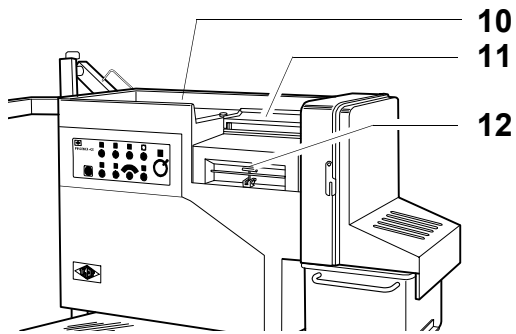
### Cutting unit

- 5 cutting set lever
- 6 lower cutting set
- 7 clamping brackets for cutting set
- 8 upper cutting set
- 9 cut-off knife

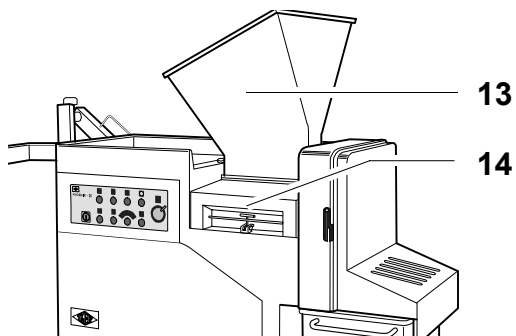


cf. chapter 3.: Review of the machine

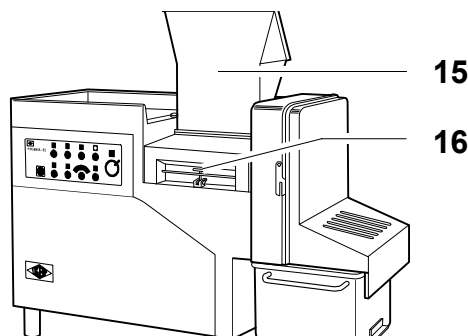
### Infeed equipment



- 10 feeding tray
- 11 manual infeed device (filling flap)
- 12 infeed locking device



- 13 hopper
- 14 infeed locking device



- 15 hopper for conveyor infeed system
- 16 infeed locking device