

- DICING
- PORTION CUTTING
- SLICING
- BREAD CUTTING



SLICING en

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 50 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.



TREIF Cutting Center

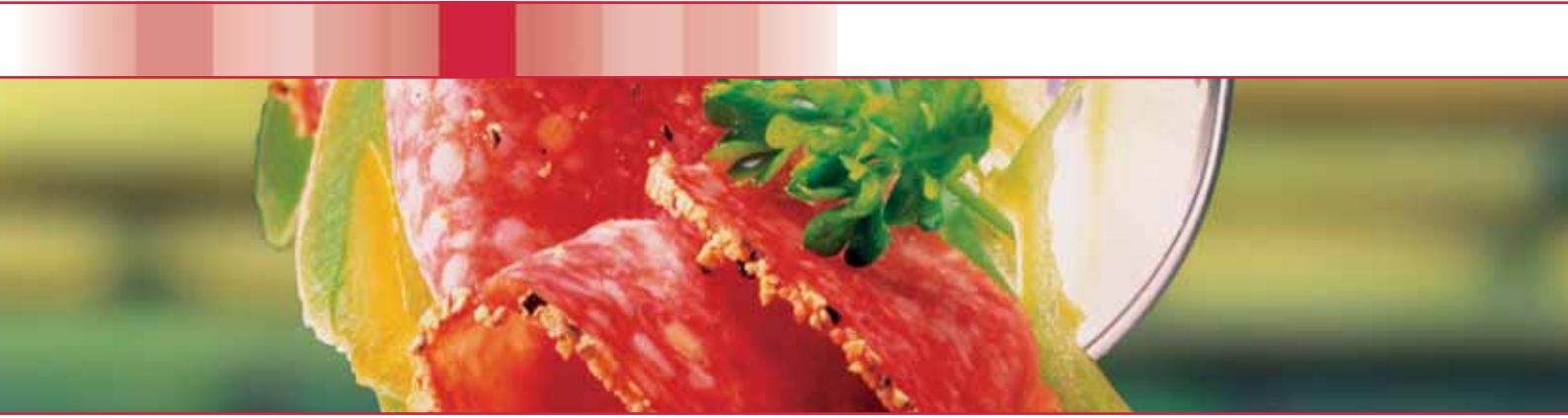
With over 230 employees worldwide, we accompany our customers in their quest for solutions to their cutting challenges. For this purpose, we maintain four independently operating, highly specialised Competence Units, which combine the world's greatest range of food cutting technology under one roof.

To assist our customers, there are selected specialists in each Competence Unit, who deal exclusively with the solu-

tion of problems and fulfilment of requirements specific to their application 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!





Optimum presentation is the key to sales success

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. A solution which does justice to the highest demands for hygiene and with which you can establish a closer relationship to your customers but which can also increase the profitability of your production processes.

In our Competence Unit SLICING, we place the highest value on aesthetic presentation of your products. It doesn't matter whether it's sausage, ham or cheese: Your product is sliced cleanly, stacked in a first-class way and therefore presented with a high degree of quality.

The complete range of possible application areas

The machine programme from TREIF in the field of SLICING includes the complete range of possible application areas: from a model for launching yourself on the market up to in-

dustrial plants which can be continuously expanded using modular construction.

Versatile, robust, powerful and still space-saving – this is how we would characterize the DIVIDER 440. The next class up holds the DIVIDER 660 with an output of up to 2,640 slices/minute and yet it still has a compact design. Due to its capacity to work within production lines, the DIVIDER 440 can also be used in versatile ways just like the DIVIDER 660. Different combinations are possible, from a starter package up to expansion of the DIVIDER 660 into a fully automated tray feeder line. The DIVIDER 660 in particular offers a wide range of application options due to its generous infeed chamber. For example, products of an average thickness of 100 mm/ 3 9/10" can be sliced in 3 rows with the machine.

Creative slicing is provided by the DIVIDER 600 vario – the only one in its class with a precision motif presentation. By



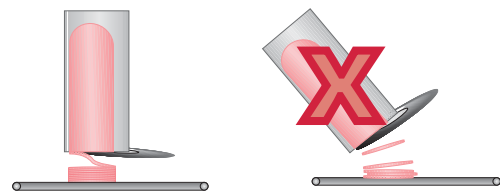
creating your own motifs or deciding on motifs such as roses or heart-shapes, you give your products a personal touch. The high-speed slicer DIVIDER 800 does justice to the demands of industrial production. It is equipped with automatic loading and can be expanded into a fully automated line. From loading to pack-aging – everything can be fully automated. The infeed line developed by TREIF with its patented and unique sorting station can change packing forms at the press of a button. The automatic blade sharpener SD 380 ensures constantly sharp slicer blades thereby guaranteeing production reliability.

SAS – the formula for perfect product layout

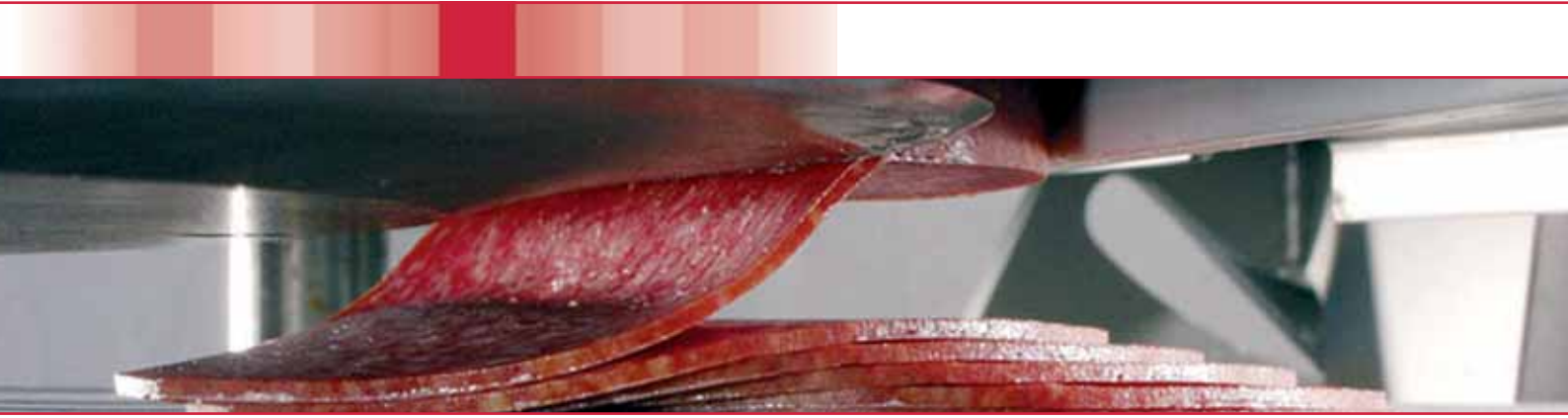
Whether you're talking about an industrial machine or a model for launching yourself on the market – there are certain principles for slicing that TREIF always maintains. This includes perfect product presentation which

is ensured by the globally unique and patented SAS system. SAS stands for “Stacking/Shingling As you Slice”. Both are carried out in one operating process, so that the slices cannot fall or slip. The slices lie exactly one on top of each other, even with stacks that are 100 mm/2" high.

SAS system



The slicer blade on all TREIF slicers does not need to be changed overhead. This principle is also a component of the



hygiene concept as this construction not only allows risk-free blade change but it also means the cutting area can be cleaned quickly. And yet the slicers make no compromises with regard to hygiene. Just think about the open design and the dismantling of machine parts which can be carried out with just a few manoeuvres and for the most part without tools. In addition to this, the slicers are all built entirely out of pure stainless steel. All parts are edge-free and welded watertight.

Create your individual wish list

The high level of TREIF quality in the standard programme is the optimum basis for custom-built machinery. Create your individual wish list. We will prepare the optimum, most economical solution for you. Particular requirements for discharging and feeding or cutting chamber adjustments to the product up to equipping outlet conveyors with UV radia-

tion to sterilize them - these are just a few examples of what TREIF can do.

Slicing with TREIF – the benefits for you at a glance:

- 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)



	DIVIDER 440	DIVIDER 660	DIVIDER 600 vario	DIVIDER 800	Tray feeder	SD 380
Max. cuts/min.	1,760	2,640	2,400	3,200		
Cross section of product w x h (mm/inch)	280 x 160; 11" x 6 ³ / ₁₀ "	320 x 130; 12 ³ / ₅ " x 5 ¹ / ₁₀ "	280 x 160; 11" x 6 ³ / ₁₀ "	320 x 130 , 280 x 160; 12 ³ / ₅ " x 5 ¹ / ₁₀ " , 11" x 6 ³ / ₁₀ "		
Max. infeed length (mm/inch)	850; 33 ² / ₅ "	850; 33 ² / ₅ "	800; 31 ¹ / ₂ "	1.200; 47 ¹ / ₅ "		
Connecting load (kW)	4.8	5.5	6.0	8.2	11.0	1.0
Products						
Features	Flexible slicing with a minimum need of space	Large infeed chamber	Precision motif presentation	Automatic loading standard	Changing the shape by the press of a button	Blade sharpener for Slicer



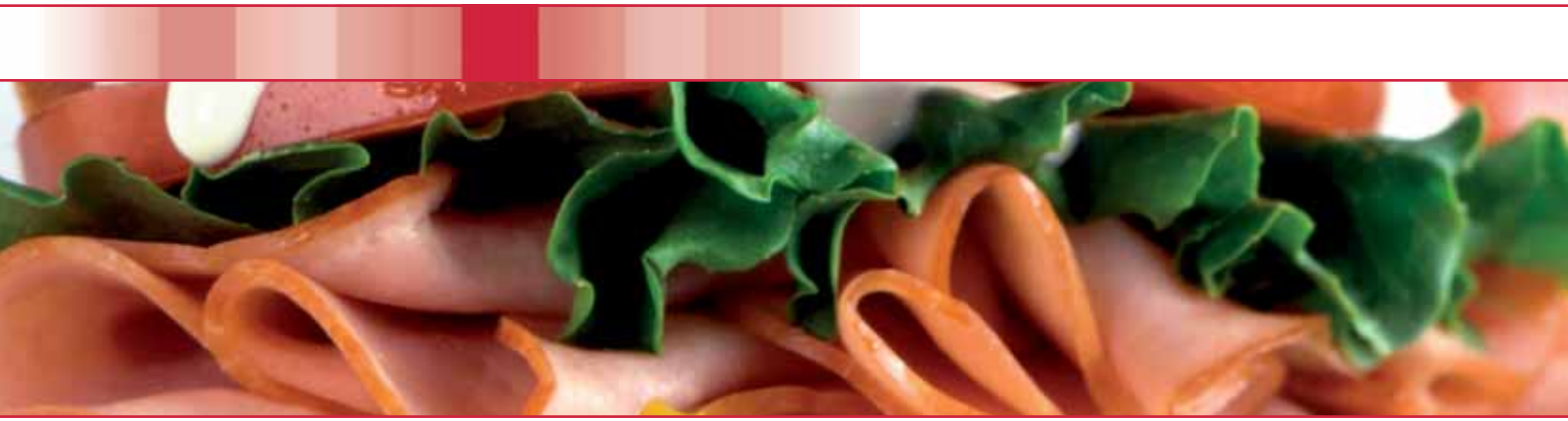
DIVIDER 800: The powerful solution for today and the future

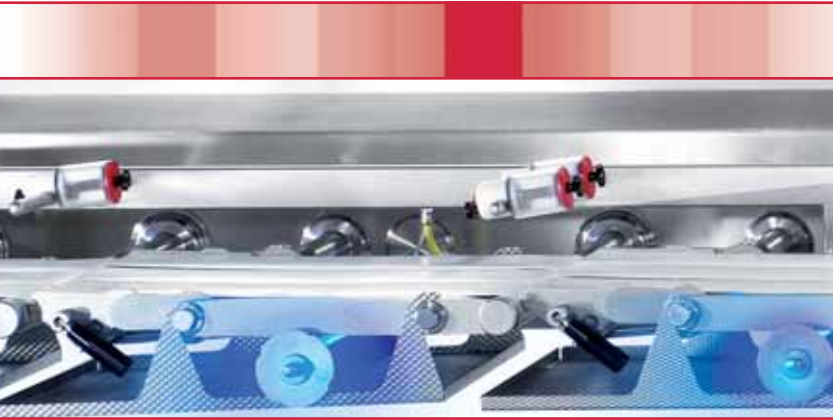
Technical data:

Max. cut-off length (mm/inch)	0.5–25; $\frac{1}{50}$ "–1"
Housing dimensions (mm/inch)	
Length of slicer without belt	1,560; $61\frac{2}{5}$ "
Width	1,670; $65\frac{4}{5}$ "
Transport height	1,950; $76\frac{4}{5}$ "
Set-up height	2,900; $114\frac{1}{5}$ "
Weight without accessories (kg/lb)	approx. 940; 2072
Max. stacking height (mm/inch)	100; $3\frac{9}{10}$ "
Touchscreen	✓
Up to 200 storable cutting programs	✓
Cutting statistics (operating data recording)	✓
Automatic loading	✓
Rotatable loading chamber	✓
Infeed rollers for optimum guidance of long products	✓
Check-weigher	on request
Sorting conveyor (lateral sorting device/flip-flop)	on request
Sorting station; Tray feeder; Buffer belts	on request

The benefits for you at a glance:

- High cutting output of up to 3,200 slices per minute
- Processing of products up to 1,200 mm/ $47\frac{1}{5}$ " in length
- Individual adjustment of the machine to the product due to separate servo-control for all machine components
- Modular design: As a result of extremely different expansion stages, the slicer plant can grow with the business in response to more demanding jobs
- Final expansion stage: Sorting line with tray feeder for directly transporting products to the packaging machine
- User authorisations for 8 users
- Online remote maintenance possible (network capability)
- Ideal cleaning conditions, including protective device for check-weigher and electrically rotatable infeed shaft



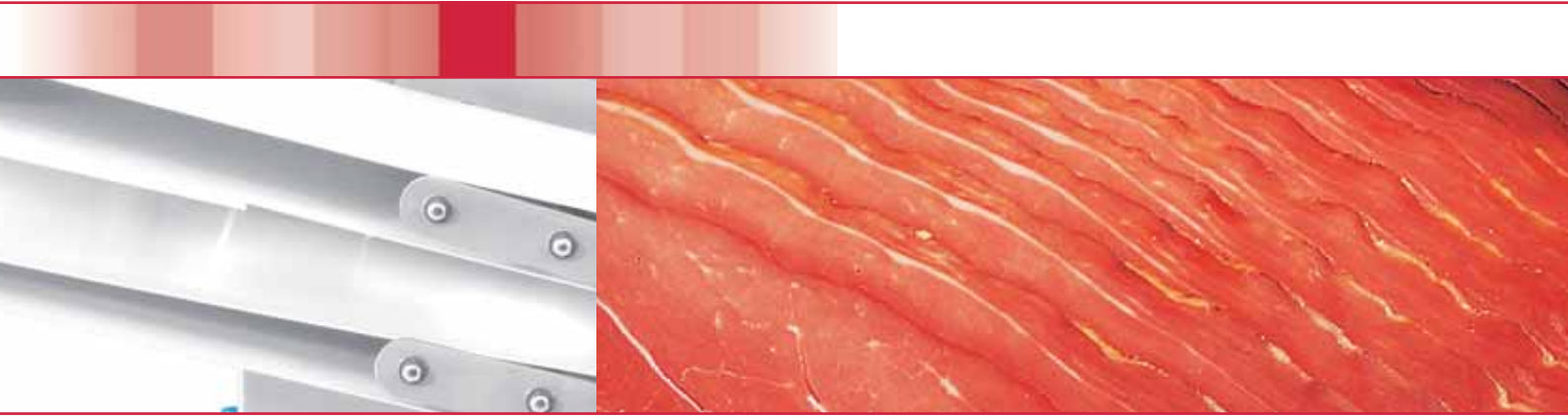


TREIF tray feeder line: The fully automated solution

The benefits for you at a glance:

- More independence: the tray feeder is compatible with every slicer and retrofit
- Can be integrated at any time into special production lines (e. g. for minced meat or fresh meat production)
- Product change without any tricky mechanical conversion: thanks to the sorting station, the line can change package shapes at the press of a button (TREIF patent!)
- High-tech: fast industrial computer controls the latest, elastic drives with the highest degree of accuracy
- Touchscreen as standard
- Production is supported online: remote servicing and software updates via modem
- Problem-free connection to all thermoformers
- User friendly and designed to be space-saving: e.g. the buffer belts can be rotated upwards electrically for cleaning
- In combination with the TREIF slicer DIVIDER 800: fully automated from loading to packaging
- Possible at any time: individual solutions tailor-made to your requirements





Create your own production process: you have the choice

The benefits for you at a glance:

- 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
- 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
- Possible at any time: individual solutions tailor-made to your requirements

