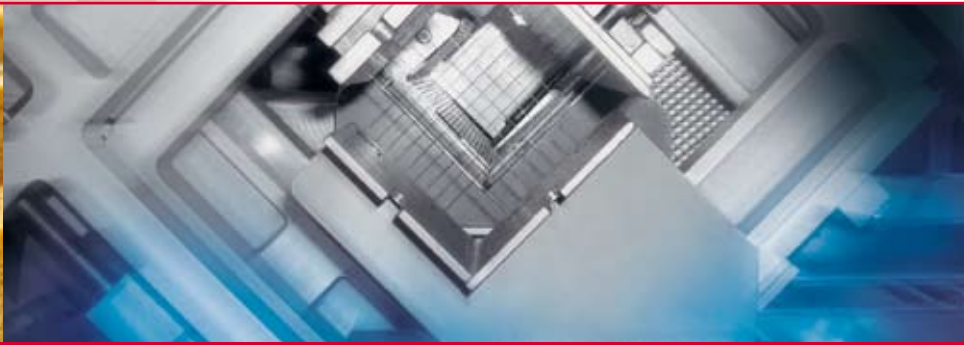


- DICING
- PORTION CUTTING
- SLICING
- BREAD CUTTING



BREAD CUTTING 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.

With over 230 employees worldwide, we accompany our customers in their quest for solutions to their cutting challenges.



TREIF Cutting Center

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 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!





Bread cutting – we like it hot, too

TREIF knows all about bread slicing whether for small processors, for equipping your branches or for industrial use. With our Competence Unit BREAD CUTTING, we offer the largest product range worldwide.

Like a hot knife through butter – but without the grease!

Decide on a shop machine and you will get top class cutting quality even with oven fresh bread – and that's without any blade lubrication! The universal bread cutting machine DISKUS is available in different designs, all of which work without lubricating the blade. Using Teflon coated, specially ground revolving patented blade makes it possible to cut even really fresh bread cleanly. The advantages of cutting without lubrication are obvious: alongside cost savings and hygienic benefits, you need considerably less time for cleaning the machine. You'll see: lubrication-free slices just sell better.

All DISKUS models are universal slicing machines. This means there are no types of bread which can't be cut perfectly – from soft toast bread and raisin bread to crusty double-baked breads and multi-grain loaves and even "Stollen" cake. Individually adjustable slice thicknesses, loaf halving function and an easy to clean design all make it a pleasant experience working with these machines, likewise the one-button operation system. One button for all functions – this makes bread cutting so easy that long training sessions for sales personnel can be skipped.



Our industrial machines: The combination of high throughput rates and precision

Our industrial machines are designed for demanding applications in the bread, cakes and pastries industry. The high performance reciprocating frame slicer KRONOS from TREIF supplies the highest cutting quality. Designed for 24-hour operation, the reciprocating slicer achieves a high continuous output of up to 50 products per minute. The machines cut all types of bread from toast bread and white bread to fruit and raisin bread and shaped yeast breads up to whole grain and multi-grain breads. Even creamy and sticky cakes are cut cleanly without smearing.

The range of light and sweet bread types, honey bread and soft gingerbreads is just as varied as the band slicer PROTON is flexible – making it possible to cut these tasty products. Up to 90 loaves/minute (one way), i. e. the machine can cut up

to 5,000 slices depending on the loaf dimensions. With these requirements, reliability is the utmost prerequisite: for example, the automatic blade tensioning system ensures that the blade tension is checked automatically and that the rollers over which the blades are guided are lifted if necessary during production without impairing the running process.

Fully automatic band tensioning and monitoring of the band blade, individually sprung cutting blades on frame slicing machines, three-point fastening of the frame for stability without complicated handling: the list of highlights could be continued.

What connects all industrial machines? High throughput rate, low-maintenance, stable construction, user friendly cleaning conditions as well as compatibility with conventional packaging machines on the market. We also ensure the optimum integration of the machine into your production process and thanks to our team of specialists we can respond flexibly to















your individual wishes. Specify the requirements and we will provide the solution. We will gladly put together a specific requirement profile on-site with you.

BREAD CUTTING with TREIF – Your benefits at a glance:

- Every industry machine combines cutting quality and high throughput
- Easy to handle and userfriendly cleaning conditions
- With shop machines you can slice also fresh bread lubrication-free





	DISKUS smart	DISKUS 400	DISKUS 500	KRONOS	PROTON
Max. cuts/min.	130	130	140	50 Products	90 Products
Max. cross section of product w x h (mm/inch)	330 x 150; 13" x 6"	330 x 150; 13" x 6"	280 x 150; 11" x 5 ⁹ / ₁₀ "	1000 x 170; 39 ² / ₅ " x 6 ⁷ / ₁₀ "	1000 x 170; 39 ² / ₅ " x 6 ⁷ / ₁₀ "
Max. in-feed length (mm/inch)	350; 13 ⁴ / ₅ "	400; 15 ⁴ / ₅ "	500; 19 ⁷ / ₁₀ "		
Connecting load (kW)	0.9	0.9	0.9	2.2–5.0	5.5–15.0
Products					
					
					
Features	Requires little space				



Lubrication-free slicing can be this space-saving: DISKUS smart

Technical data:

Circular blade with special grinding finish	✓
Blade lubrication	No
Max. cross section of product wx h (mm/inch)	330 x 150; 13" x 6"
Max. infeed length (mm/inch)	350; 13 ⁴ / ₅ "
Cutting thickness (mm/inch)	4–24; ¹ / ₅ " – 1"
Cutting thickness adjustable	✓
One-button operation system	✓
Machine dimensions (mm/inch)	
Width	650; 25 ³ / ₁₀ "
Depth	700; 27 ³ / ₁₀ "
Height with open cover	1,100; 43 ³ / ₁₀ "
Weight (kg/lb)	175; 386
Cutting loaves into half	✓
Number of slices adjustable	✓
Mobile socket	✓

The benefits for you at a glance:

- Universal slicing machine: cuts all bread types (even oven-fresh) without blade lubrication
- Clean, lubrication-free cuts
- Cuts loaves with a length of 350 mm/13 ⁴/₅" and a diameter of 330 mm/13"
- Extremely space-saving: space requirement of a reciprocating slicer
- Long-term use of circular blade thanks to special grinding finish
- Open, easy to clean design
- Direct accessibility to blade area for cleaning and for changing the blade
- One-button operation system for all functions





Lubrication-free times for your range of breads: DISKUS 400

Technical data:

Circular blade with special grinding finish	✓
Blade lubrication	No
Max. cross section of product w x h (mm/inch)	330 x 150; 13" x 6"
Max. infeed length (mm/inch)	400; 15 ⁴ / ₅ "
Cutting thickness (mm/inch)	4–24; ¹ / ₅ "– 1"
Cutting thickness adjustable	✓
One-button operation system	✓
Machine dimensions (mm/inch)	
Width	800; 31 ¹ / ₂ "
Depth	700; 27 ³ / ₁₀ "
Height with open cover	1,100; 43 ³ / ₁₀ "
Weight (kg/lb)	195; 430
Cutting loaves into half	✓
Number of slices adjustable	✓
Mobile socket	✓

The benefits for you at a glance:

- Universal slicing machine: cuts all bread types (even oven-fresh) without blade lubrication
- Clean, lubrication-free cuts
- Cuts loaves with a length of up to 400 mm/15 ⁴/₅"
- Long-term use of circular blade thanks to special grinding finish
- Open, easy to clean design
- Direct accessibility to blade area for cleaning and for changing the blade
- One-button operation system for all functions





Visible cutting quality – even with loaves up to 500 mm/19⁷/₁₀" long: DISKUS 500

Technical data:

Circular blade with special grinding finish	✓
Blade lubrication	No
Max. cross section of product w x h (mm/inch)	280 x 150; 11" x 5 ⁹ / ₁₀ "
Max. infeed length (mm/inch)	500; 19 ⁷ / ₁₀ "
Cutting thickness (mm/inch)	4–24; 1/5"– 1"
Cutting thickness adjustable	✓
One-button operation system	✓
Machine dimensions (mm/inch)	
Width	1,220; 48"
Depth	700; 27 ³ / ₁₀ "
Height with open cover	1,150; 45 ³ / ₁₀ "
Weight (kg/lb)	250; 551
Cutting loaves into half	✓
Number of slices adjustable	✓
Mobile socket	✓

The benefits for you at a glance:

- Universal slicing machine: cuts all bread types (even oven-fresh) without blade lubrication
- Clean, lubrication-free cuts
- Cuts loaves with a length of up to 500 mm/19⁷/₁₀"
- Long-term use of circular blade thanks to special grinding finish
- Open, easy to clean design
- Direct accessibility to blade area for cleaning and for changing the blade
- One-button operation system for all functions





KRONOS: Accuracy now comes in slices – for breads and cakes

Technical data:

Blade	Frame blades
Slice thickness (mm/inch)	from $7\frac{3}{10}$ " (in 0,1 ; $\frac{1}{250}$ "-steps)
Passage (mm/inch)	
Width	500–1,000; $19\frac{7}{10}$ "– $39\frac{2}{5}$ "
Height	up to 170; $6\frac{7}{10}$ "
Machine dimensions (mm/inch)	
Length	ca. 3,000; 118"
Width	ca. 1,170–1,670; 46 "– $65\frac{4}{5}$ "
Height	ca. 1,340–1,390; $52\frac{4}{5}$ "– $54\frac{7}{10}$ "
Infeed/outlet height	ca. 870–920; $34\frac{3}{10}$ "– $36\frac{1}{2}$ "
Weight (kg/lb)	1,100–1,400; 2425–3078
Input voltage	400 V, 50 Hz

The benefits for you at a glance:

- The highest level of cutting quality in the shortest amount of time: up to 50 loaves/minute (single banded)
- All-round machine: cuts almost all bread types including raisin breads, wholemeal bread and creamy cakes (depends on model)
- Optimum fine-tuning of the machine to the product (e. g. special options for product transport, special reciprocating blades, etc.)
- Simple, safe handling: blade and blade frame can be changed in just a few minutes
- Stable, robust design: KRONOS works 24 hours without interruption
- Hand in hand: compatibility with all conventional packaging machines on the market





Continuous output at the highest level: PROTON

Technical data:

Blade	Band blades
Slice thickness (mm/inch)	from $7\frac{3}{10}$ " (in 0,1; $\frac{1}{250}$ "-steps)
Machine dimensions (mm/inch)	
Length	ca. 4,000; 157 $\frac{1}{2}$ "
Width	ca. 1,400–2,000; 55"–78 $\frac{7}{10}$ "
Height	2,300; 90 $\frac{3}{10}$ "
Infeed/outlet height	approx. 1,150/1,100; 45 $\frac{3}{10}$ "–43 $\frac{3}{10}$ "
Weight (kg/lb)	1,100–1,600; 2,425 –3,527
Input voltage	400 V, 50 Hz

The benefits for you at a glance:

- Variable use: PROTON cuts all white bread types (even those with raisins, chocolate, etc.), toast bread, honey breads and soft gingerbreads, brioche
- Enormous output rates: Up to 90 loaves/minute (single banded), i.e. up to 5000 slices depending on the loaf dimensions
- Consistently exact and clean cuts thanks to specific blade guidance, the fully automatic band tensioning and monitoring of the endless band blades
- Hand in hand: compatibility with all conventional packaging machines on the market
- High flexibility due to module design
- Customer specific solutions: e.g. equipping with UV lamps for sterilizing the blades, blade sharpening system, cooling system for blades





HEADQUARTERS:

TREIF Maschinenbau GmbH

Südstraße 4
D-57641 Oberlahr
Tel. +49 2685 944 0
Fax +49 2685 1025
E-Mail: info@treif.com

LOCATIONS:

TREIF France 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

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

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

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