

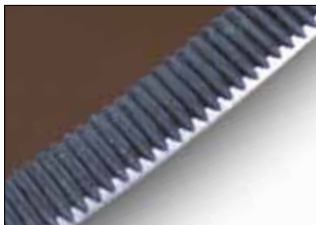
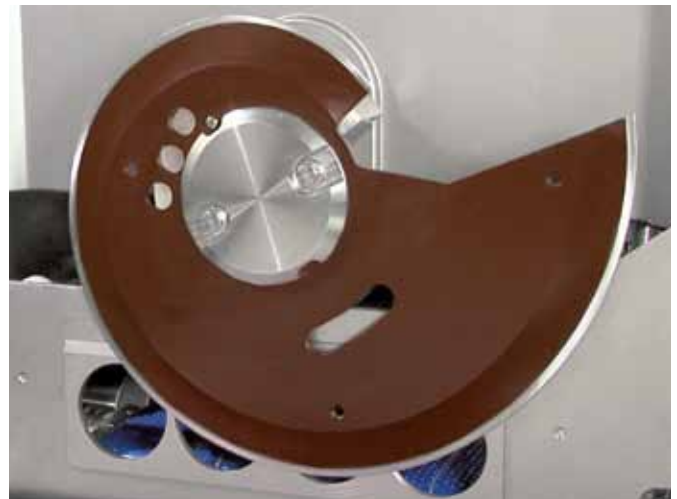
# SLICING

## Slicing with lotus engraving: So that the slice arrives where it belongs

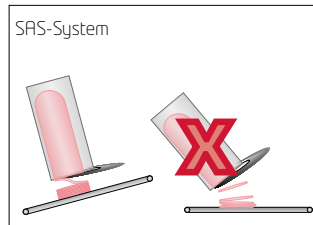
TREIF sets new standards with the patented lotus engraving on its slicer blades. Thanks to the special engraving, a small "air cushion" is created allowing the slice to come away from the blade immediately after slicing.

Even with soft products that adhere easily to the blade such as boiled sausage, boiled ham or cheese, the pressure on the product is reduced during slicing thanks to a smaller cutting angle with the lotus engraving. The slice does not stick to the blade - the prerequisite for perfect, attractive stacking and shingling.

The crucial benefit: More flexibility, as the lotus engraving allows a wider range of different products to be sliced with one slicer blade.



A really smart idea - the lotus engraving for the slicer blades. The blades with the special engraving are available for all TREIF slicers.



SAS-System

Perfect product presentation thanks to the worldwide unique SAS process (TREIF patent), SAS stands for "Slicing and Stacking/Shingling simultaneously".



Slicer blades from TREIF that do not yet have the engraving can be exchanged at any time.



Soft products such as cheese tend to stick to the blade after slicing. Thanks to the lotus engraving, the product comes away from the blade immediately after slicing.