

FALCON hybrid basic

100 mm

200 mm

300 mm

400 mm

500 mm

600 mm



For bone-in or boneless products – always focussing on your yield: **FALCON hybrid basic**

Passion for Food Cutting



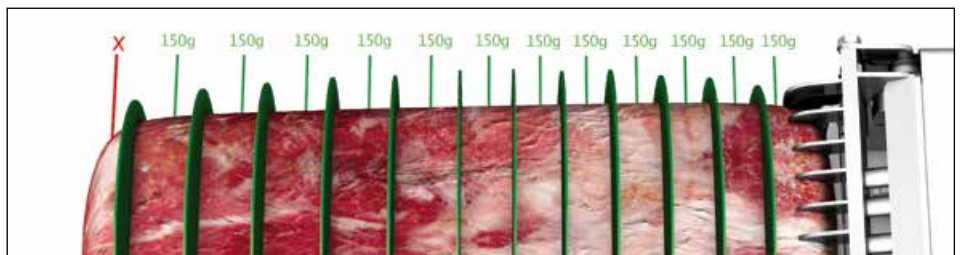
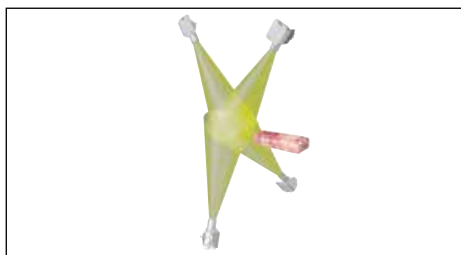


We slice even more precisely. The savings are all yours.

Thanks to the FALCON hybrid basic, you can now benefit from the technical advances on offer from TREIF even if you are working with boneless meat. Making sure that you get as much as you can when cutting products, we will get one more slice for you from every piece, be it boneless or bone-in, whether you are cutting to an exact weight or to a set thickness. A unique 4D camera system joins forces with top-speed computer technology. Want to bet that your product has never before been measured this precisely? As you will see, the FALCON hybrid basic knows exactly where to make the cut and can even use the gripper piece, for example - a piece which maximises your return.



Advanced precision – always focussing on your yield



Brilliant weight precision

Brilliant weight precision is the basis for the unbeatable yield. No other system is as precise as the complete 360° measurement of the 4-D camera system from TREIF.

Every slice counts

The software can be used to calculate the product feed so that all slices have exactly the same weight, even the gripper piece and the piece before the gripper.

That means best results for your yield balance.



FALCON hybrid basic: perfects your yield balance



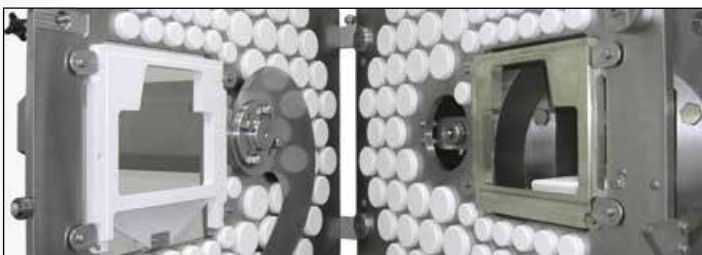
Sturdy support – more yield

A stable product is the most important prerequisite for cutting processes. No optimum yield without precision. No precision without absolute stability. The new driven, contour-controlled TREIF down holder works perfectly here, together

with the proven product gripper from TREIF. Both have got a good grip on the product. A team you can rely on!



Huge potential



Clean cut

The patented sickle blade is firmly secured between two stainless steel plates. This so-called sandwich guidance system prevents wedge cuts.



Various possibilities

Due to the software option "frying time guarantee" the frying time can be indicated on the trays.



One machine – Numerous options



Various line solutions are possible, e.g. the Smartline (at the very top) and the fully automatic solution with robot technology (above).

Your benefits at a glance:

- Continuous loading - top weight results (a 4D camera system fully captures and measures the product)
- Yield-optimised slicing thanks to 4D camera system in conjunction with innovative software programs
- Ideal for cutting according to slice thickness without weight specification
- Portioning of one product in various weights with the touch of a button / calculation of the optimum slice thickness in order to achieve the target weight
- Highly flexible cutting system featuring a range of optional modules such as pre-scale / dynamic portion separation / grouping unit/check weigher / sorting station with pusher(s) to eject slices that are overweight or under-weight (optional)/ flip-flop belt
- Different line solutions, e.g. Smartline, feeding line or express sorter for harmonious process operation with continuous product flow and efficient work processes

Technical data:

Max. cuts per minute (Theoretical maximum value)	550
Cross-section of product W x H (mm/inch)	depending on application, max. up to 260 x 155; 10 ¹ / ₅ " x 6 ¹ / ₁₀ "
Max. infeed length (mm/inch)	gripped: 800; 31 1/2"
Housing dimensions (mm/inch)	
Length with pre-belt without check weigher	4,422; 174" / depending on model max. 4,688; 185"
Length with check weigher and sorting station(s)	on request
Width / Height (mm/inch)	1,348 / 2,223; 53" / 87 1/2"
Connected load (kW)	8.6 without check weigher; 9.6 with check weigher
Applications	depending on product, up to -4 °C / 24.8 °F
Weight machine (50 Hz/60 Hz) with pre-belt, without portioning belt (kg/lb)	approx. 1,589; 3,503 depending on model max. 1,910; 4,211
Product specific accessories	on request

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