

# PRIMUS fusion



## It's your choice!

PRIMUS fusion can also be installed in a raised position, just as you prefer. This option is exclusively possible with TREIF.

## Keep eye contact with your customers

**PRIMUS fusion** is the first fully integrated cabinet bread slicing machine from TREIF. **PRIMUS fusion** ensures a hygienically clean workspace through perfect integration into the shop furniture. A machine which blends into its surroundings and does not get in the way, leaving more room for displaying products.



### Insert the bread, close the cover and start.

The automatic gripping hook allows you to return to your customers quickly.

### Technical data:

Max. cuts/minute	130
Insertion shaft cross-section (mm; inch)	330x150; 13" x 6"
Insertion shaft length (mm; inch)	360; 14 11/64"
Slice thickness (mm; inch)	4/5/6/7/8/9/10/11/12/14 ; 1/5"-11/20" without 1/2", in steps of 1/25"
Housing dimensions (mm; inch)	
Width/depth/height	800/740/820 up to 910; 31 1/2" / 29 9/64" / 32 9/32" up to 35 53/64" (adjustable depending on counter height)
Operating voltage	230 V
Input fuse in feed cable	16 A
Connected load (kW)	1,3
Weight (kg)	approx. 230

### The highlights at a glance:

- **Premium-Hygiene-Design:** open design, numerous slot openings for quick sweeping, complete separation of slicing section and technical section
- **Universal bread slicing machine:** Cuts all bread types (fresh from the oven), without blade oiling
- **Easy operation** of the machine
- **Long service life of the circular blade** through special coating and special toothing; high quality standard thanks to in-house blade manufacturing (nanoBlade)
- **Easy handling:** patented slice holder supports the bread perfectly to the last slice - precisely cut, parallel slices from beginning to end
- **Automatic gripping hook:** The bread is automatically gripped and guided after inserting.
- **Optimum integration** into the sales counter without losing display/working space

