

# SLICING

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

Slice so **many different products** without the slices sticking. TREIF's own in-house blade manufacturing has now developed the lotus-engraved slicer blade.

The blade's special engraving gives it a **non-stick effect**, even with soft products, like cooked sausage, cooked ham or cheese. This results in **perfect, clean presentation**. Cutting processes in your production plant will run **smoothly and thus more efficiently**. In addition, the products do not have to be cooled down that much. This means **much less effort for logistics and product tempering** and therefore **less energy cost**.

Thanks to its **in-house blade manufacturing**, TREIF's blade expertise makes this possible: the development and production of an engraved blade, which creates a thin "cushion of air". Lotus engraving: **patented by TREIF**.

**nanoblade**<sup>®</sup>  
it works made by TREIF



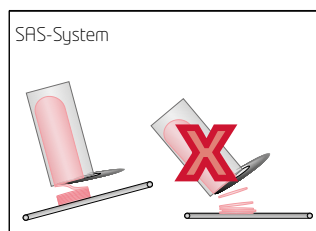
A really smart idea – the lotus engraving for the slicer blades. The blades with the special engraving are available for all TREIF slicers. Slicer blades from TREIF that do not yet have the engraving can be exchanged at any time.



Thanks to the lotus engraving, even soft products come away from the blade immediately after slicing. This allows slicing at higher, which means warmer product temperatures. That means much less effort for logistics and product tempering and therefore less energy cost (ECO SLICING).



At TREIF, the toothing is not only ground off but also precisely recreated. This is crucial for the long service life of the blades, together with high quality steel as raw material.



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