

Bread cutters, ice machines and scales for bakeries

# **Bakery equipment**





# Why choose Marel?

# One supplier for all your needs

#### United to bring you decades of experience

With over 70 years of experience, MAJA and TREIF, as part of Marel, have supplied highly reliable equipment to bakeries and retailers, making us the comprehensive supplier for all your needs.

Our combined in-depth industry knowledge and understanding of technology ensures we can help you achieve optimal operational efficiency.

We offer the possibility to test our machines in your production, virtually or in our demo center so that you can see the results for yourself with your own products.









# **Bread cutting**

#### **TREIF bread cutters**

#### SIRIUS+

- Table model featuring large cutting options in a small space
- 100 cuts per minute
- 800/690/580 mm, 125 kg



#### **PRIMUS 400**

- Fast, versatile bread cutter with a 400 mm chamber
- 130/220 cuts per minute
- 800/700/1.050 mm, 230 kg



#### **TREIF bread cutters**

#### **DISKUS SBS**

- · Self-service bread cutter
- 130/200 cuts per minute
- 860/700/1.196 mm, 235 kg



#### Eaz

- Entry-level model with numerous functions designed for comfort
- 130 cuts per minute
- 650/700/1.050 mm, 195 kg



#### **PRIMUS 500**

- · Bread cutter with large 500 mm chamber
- 130/220 cuts per minute
- 1000/700/1050 mm, 250 kg



#### PRIMUS smart

- Hygienic, quiet and fast with a small footprint
- 130/220 cuts per minute
- 650/700/1.050 mm, 210 kg



#### **PRIMUS fusion**

- Fully integrated cabinet bread-cutting machine
- 220 cuts per minute
- 800/740/820 to 910 mm, 200 kg



### Ice machines

#### Flake ice machines

#### MAJA SAH 85 L/170 L

- Entry-level, easy-to-install machine with storage cart
- 85 170 kg/24 h



#### **MAJA SAH 250 - SAH 3000**

- · Compact flake ice machine with condensing unit
- 250 3.000 kg/h



#### MAJA RVH-CO2

- Eco-friendly machine using R744 (CO2)
- 500 15.200 kg/24 h

#### MAJA RVH-L/LT

- Separate machine and condensing unit for split installation
- 250 12.000 kg/24 h







#### **HY-GEN** protected

Bakery equipment

Why choose a

Marel flake ice machine?

- Hygienic ice production
- Fast and simple cleaning Manually and/or fully automatically



#### **Efficient refrigeration** with ice temperature approximately -7°C

- Quick product cooling
- Slow melting
- Long freshness



#### Dry-frozen flake ice

- Dry surface
- Virtually no melting water
- Easy storage
- · Easy handling
- Attractive appearance



#### (density 0,42 kg/dm3)

- Up to 30% lighter than other types of ice
- Less ice required for display filling
- Savings on transportation costs

# **Ice machines**

#### **Nugget ice machines**

#### MAJA NAS-L / NAC-L

- · Featuring an integrated refrigeration unit
- 175 970 kg/24 h



#### MAJA NAS / NAC

- · Without refrigeration unit designed to connect to an existing on-site refrigeration system
- 300 970 kg/24 h



# Why choose a

Bakery equipment

# Marel nugget ice machine?



MAJA Nugget Ice features an attractive appearance, characterized by shiny, irregularly shaped nuggets with a granular structure and a density of approximately 0.5 kg/dm<sup>3</sup>.



Storage properties
MAJA Nugget Ice can be stored in insulated storage bins and kept in a cold room at temperatures above 0°C for multiple days. During storage, it maintains its loose consistency, making it easy to dispense and dose as needed.

# Weighing

#### Bench scales

#### M1100 Bench Scale

- Designed to withstand the harsh conditions of the washdown environment
- Registers and records weights in 0.5-1.0 seconds



#### M2400 Advanced Bench Scale

- Weighing and packing scale
- · Additional custom programming available





