

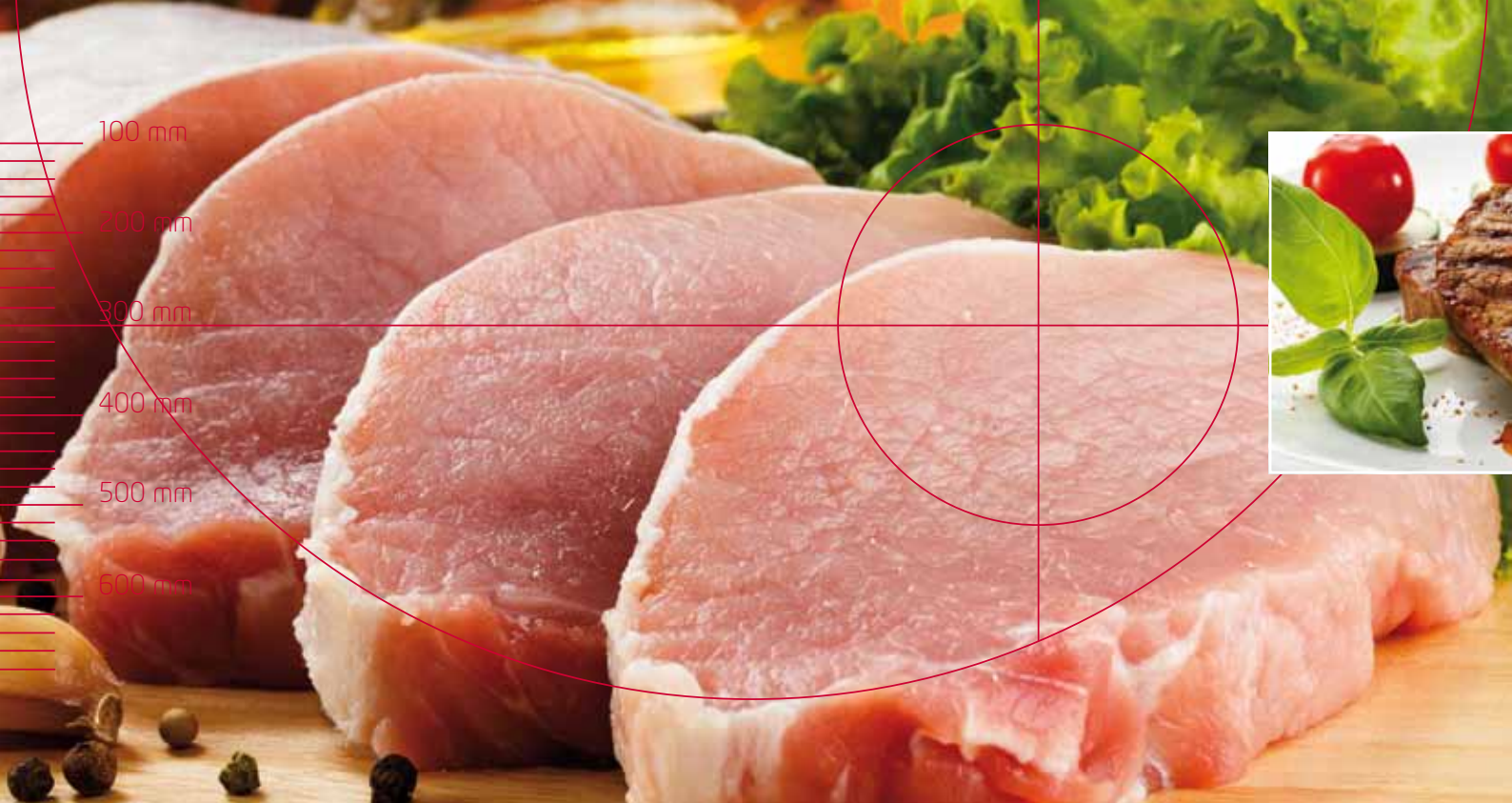
FALCON hybrid+



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

Passion for Food Cutting





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

Thanks to the FALCON hybrid+, 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+ knows exactly where to make the cut and can even use the gripper piece, for example - a piece which maximises your return.



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)	1,000; 39 3/10"
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 portio- ning belt (kg/lb)	approx. 1,589; 3,503 depending on model max. 1,910; 4,211
Product specific accessories	on request



Advanced precision - always focussing on your yield



Loading takes place continuously via a conveyor belt. Products are automatically transported to the cutting area.



The grouping unit (optional) puts the slices into packets automatically. A major benefit is that fewer personnel are required. Employees who previously put the slices into packets can now take on other tasks. The grouping unit is suitable for both boneless and bone-in products.



Thanks not least to its first-class weighing abilities, the FALCON hybrid+ maximises your yield. A 4D camera system is key to its performance. Four cameras measure the product extensively so that cuts can be made with incredible precision.



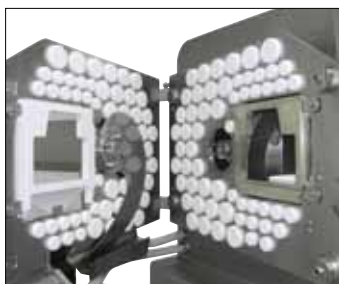
Dynamic portion separation ensures that even bone-in or frozen and solid products are deposited cleanly. At the precise moment the slice is cut, it moves upward briefly. Thanks to this precise separation, the slices are prepared optimally for further processing like e.g. packaging.



Any product movement can exert a negative impact on the quality of cut. For this reason, the rib stabiliser provides boned goods with extra hold and thus minimises the cutting pressure on the product.



The FALCON hybrid+ is of course also ideal for processing cheese. The robotic version boasts the latest robot technology for fully automatic sorting and infeeding. Up to 100 picks per minute are possible.



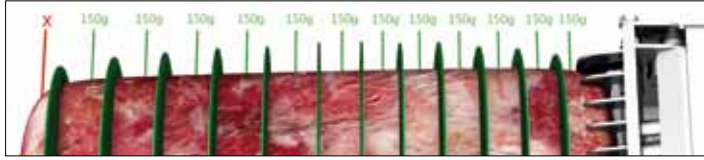
The patented sickle blade is firmly secured between two stainless steel plates. This so-called sandwich guidance system prevents wedge cuts, resulting in clean cuts and increased output.



So that the frying time indicated on the trays is accurate, the operator can specify that the slices should not be greater than or less than a certain thickness ("frying time guarantee" software option).

One machine - Numerous options

The line capability of the FALCON hybrid+ opens up numerous possibilities. These include the addition of check-weigher and sorting station or flip-flop belt, express sorter, Smartline and expansion to a robot installation.



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.



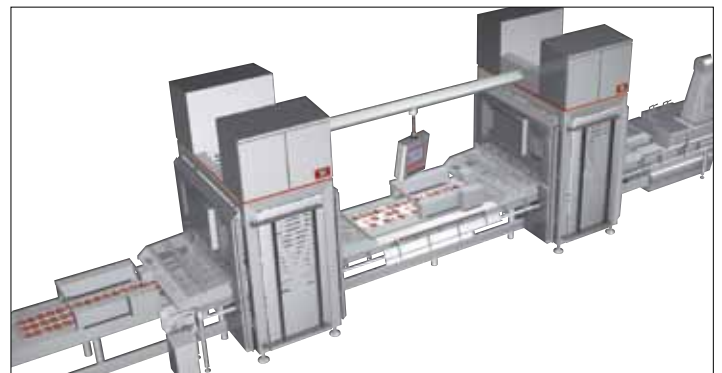
A stable product is the most important prerequisite for cutting processes. No optimum yield without precision. No precision without absolute stability. The new driven, contour-controlled TREIF down holder works perfectly here, together with the proven product gripper from TREIF. Both have got a good grip on the product. A team you can rely on!

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
- Dynamic portion separation for depositing of single portions (optional)
- Fewer personnel are needed thanks to grouping unit for packaging bone-in and boneless products (optional)
- 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 underweight (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
- robotic: fully-automatic sorting and infeeding process using robotic technology (up to 100 picks per minute, available on request)



The Smartline (above) is an automatic solution. A spice/marinating station can optimally be integrated. The latest robot technology supports fully automatic sorting and infeeding (below).



HEADQUARTERS:

TREIF Maschinenbau GmbH
Toni-Reifenhäuser-Str. 1
D-57641 Oberlahr
Tel. +49 2685 944 0
Fax +49 2685 1025
E-Mail: info@treif.com

FURTHER LOCATIONS:

TREIF U.K. LTD.
GENESIS HOUSE, POOLE HALL ROAD
POOLE HALL INDUSTRIAL ESTATE
ELLESMERE PORT, GB-CHESHIRE CH66 1ST
PHONE: +44 (0) 151 3506100
FAX: +44 (0) 151 3506101
E-MAIL: TREIFUK@TREIF.COM

TREIF USA Inc.
50 WATERVIEW DRIVE, SUITE 130
SHELTON, CT 06484
PHONE: +1 203 929 9930
FAX: +1 203 929 9949
E-MAIL: TREIFUSA@TREIF.COM

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www.treif.com