

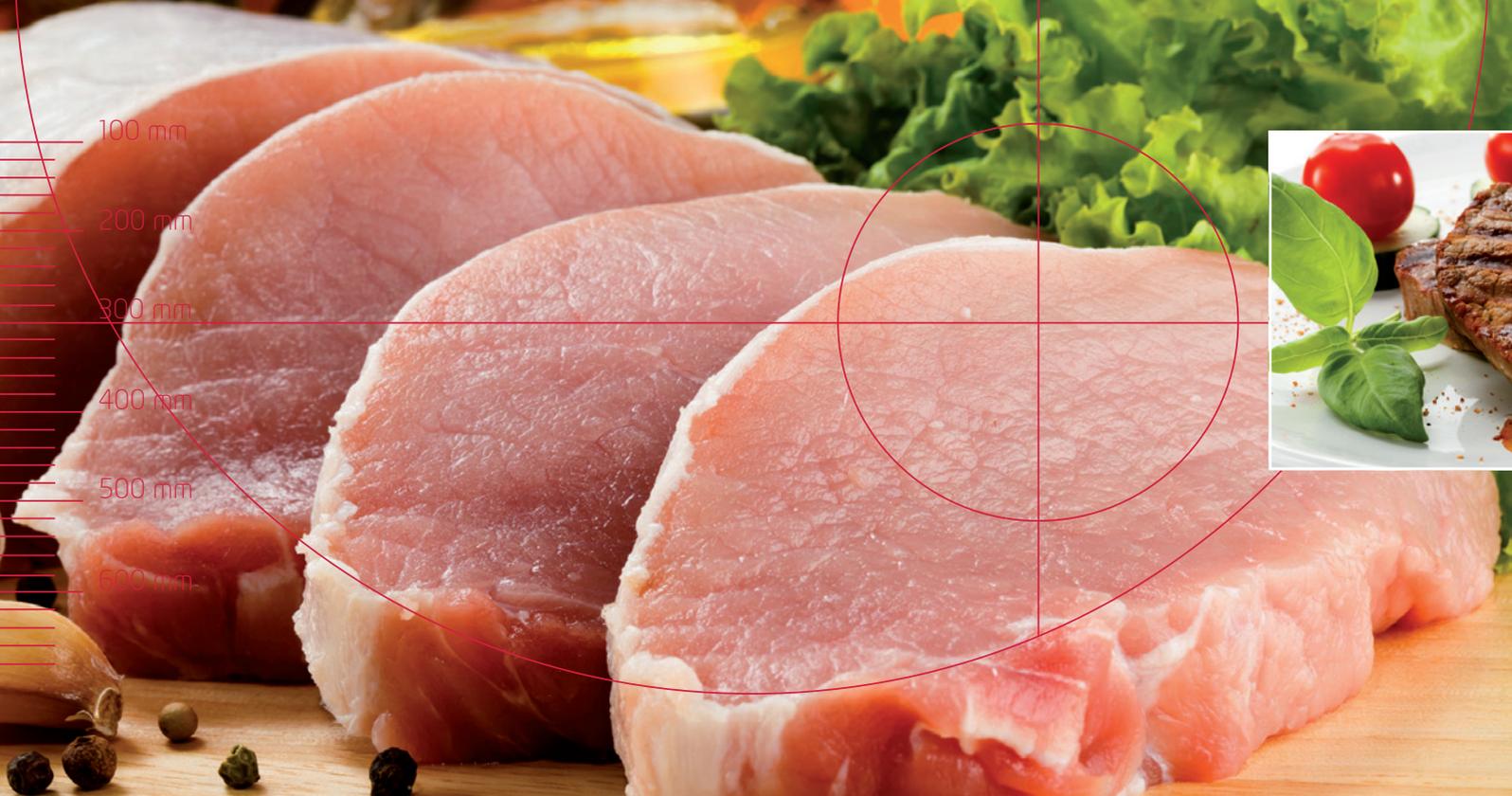
FALCON hybrid



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 new 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 (e.g. for fresh meat)	on request



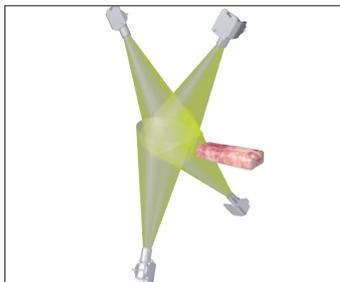
Advanced precision - always focussing on your yield



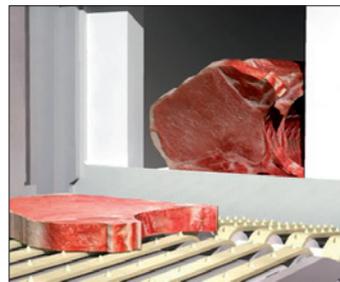
Loading takes place continuously via a conveyor belt. Products are automatically transported to the cutting area.



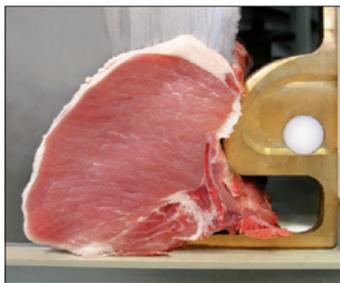
The grouping unit (optional) puts the slices into packets automatically. A major benefit is that fewer personnel are required. Employees who previously put the slices into packets can now take on other tasks. The grouping unit is suitable for both boneless and bone-in products.



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.



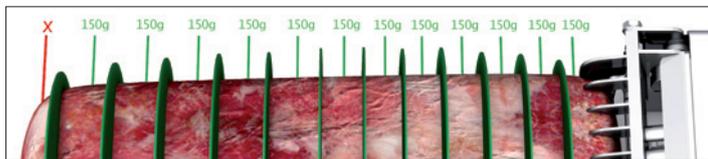
The patented sickle blade is firmly secured between two stainless steel plates. This so-called sandwich guidance system prevents wedge cuts, resulting in clean cuts and increased output.



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) (thicknesses are set at the expense of weight precision).

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 and expansion to a robot installation.



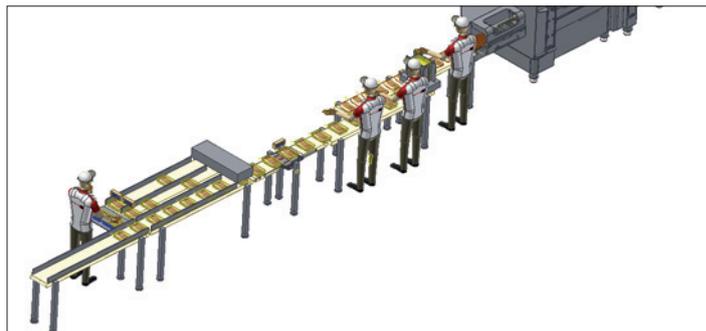
The software can be used to calculate the product feed so that all slices have exactly the same weight, even the gripper piece and the piece before the gripper. That means best results for your yield balance.



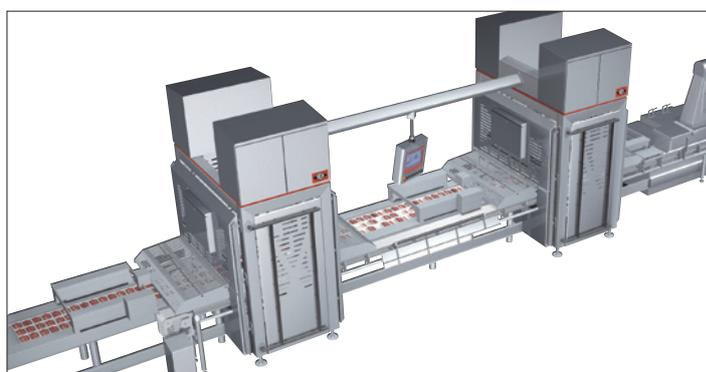
The FALCON hybrid even allows you to set a specific tolerance range within which the weight of the individual slices may vary (e.g. between 150 and 180 g). Yield on some products can be up to 100% thanks to innovative software.

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
- Fresh meat kit (optional)
- 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
- Express sorter: uses checkweighers to sort slices automatically into three lanes (slices that are the correct weight, slices that are overweight, slices that are underweight); manual end-of-line sorting to create packets all of which are within the limits set out in the regulation governing packaged goods
- FALCON hybrid robotic: fully-automatic sorting and infeeding process using robotic technology (up to 100 picks per minute, available on request)



The express sorter (above) uses checkweighers to sort the slices into three lanes. The latest robot technology supports fully automatic sorting and infeeding (FALCON hybrid robotic, below).



HEADQUARTERS:
TREIF Maschinenbau GmbH
Südstraße 4
D-57641 Oberlahr
Tel. +49 2685 944 0
Fax +49 2685 1025
E-Mail: info@treif.com

For more information about our worldwide Sales and Service offices please look at www.treif.com

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