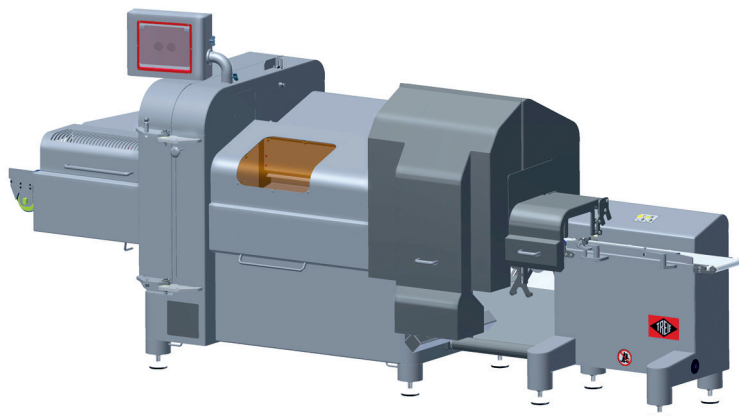


Boneless Edition FALCON hybrid

The profitable slicing solution for fresh, boneless meat

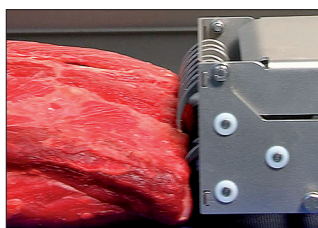
You are looking for a profitable solution for slicing the exact weight of meat from beef, pork or lamb or for cutting it into portions according to the specified slice thickness? Then the "Boneless Edition" model of the FALCON hybrid is just the right product for you as this machine specialises in doing just this. It takes advantage of TREIF's proven camera technology and thus achieves precise cutting results that will not fail to impress you.



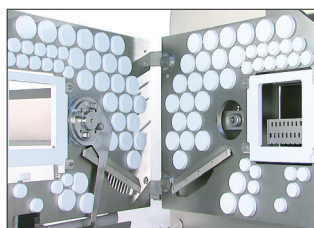
It goes without saying that products with a hearty consistency, such as the classic rib-eye steak, are part of the slicing repertoire of the "Boneless Edition" model of the FALCON hybrid.



The "Boneless Edition" model of the FALCON hybrid also deals with challenging, sinewy, fatty or heavily marbled beef products with ease.



Stabilisation of the product during the slicing process makes a decisive contribution to maximum yield results. The gripper holds the product securely through to the very last slice.



The very thin blade is guided tightly, firmly and as closely as possible along the cutting frame thanks to the sandwich guidance system ("scissors cutting principle"), resulting in excellent cuts and therefore optimum yields.



Outstanding camera technology (2D) is used to measure the product before it is sliced and guarantees weight accuracy and first-class cutting results.



For thicker slices, the cutting tempo can also be increased. The high-speed cutting software version is available as an option.



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).



The "Boneless Edition" of the FALCON hybrid is versatile – whether it's fresh, boneless meat from pork, beef or lamb.

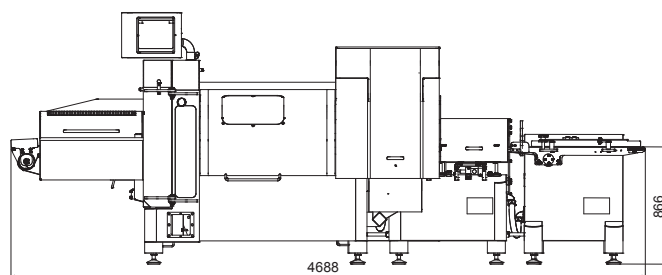
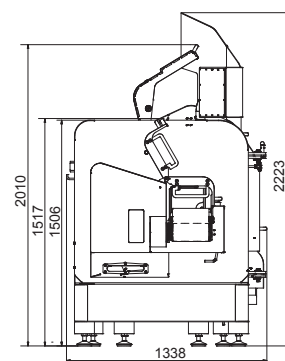
When can we increase your yield?

The "Boneless Edition" model of the FALCON hybrid specialises in processing fresh, boneless products, e.g. from beef or pork. Its precision - ensured through the use of the gripper, "scissors cutting principle" and the camera system - guarantees a high yield.

Technical data:

"Boneless Edition" FALCON hybrid

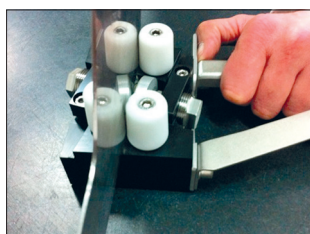
Max. cuts per minute (Theoretical maximum value)	550
Cross-section of product W x H (mm/inch)	depending on application, max. up to 260 x 155; 10 1/5" x 6 1/10"
Max. infeed length (mm/inch)	1,000; 39 3/10"
Housing dimensions (mm/inch)	
Length (mm/inch)	4,422; 174" / depending on model max. 4,688; 185"
Width / Height (mm/inch)	1,338 / 2,223; 52 3/5" / 87 1/2"
Connected load (kW)	8.6 without check weigher; 9.6 with check weigher
Weight machine (50 Hz/60 Hz) with pre-belt (kg/lb)	approx. 1,589; 3,503
Product specific accessories	on request



All measurements in mm.



The pre-scale transmits product information to the machine to provide additional precision in cutting results. The pre-scale is optionally available in a manual version (see photo on the left) or as a continuous pre-scale.



The HS_falcon device (optional) for manual blade sharpening ensures that sharp blades are always available.

The benefits for you at a glance:

- A profitable solution for slicing the exact weight portions of boneless, fresh products, e.g. from beef, pork or lamb
- 2D camera system for product measurement in combination with innovative software programs
- Gripper for yield-optimised slicing (as standard)
- High-speed cutting software version (optional)
- Numerous software versions as standard, e.g. "frying time guarantee"
- Continuous loading
- Manual pre-scale, continuous pre-scale optional
- Also ideal for slicing according to slice thickness or weight specification
- Fulfills the highest hygiene requirements
- Simple, user-friendly sharpening of blades with the HS_falcon sharpening device (optional)

HEADQUARTERS:

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